

CHOP

STEAKHOUSE

Prices include 8 percent consumption tax.

WINE BY THE GLASS

champagne & sparkling

nv clover hill , "tasmanian cuvée," tasmania, australia	1,300
nv heidseick & co. monopole , "blue top" brut, champagne	1,900

white

2016 quails' gate , gewürztraminer, british columbia	1,470
2016 henri bourgeois , pouilly-fumé, france	1,570
2016 domaine laroche , "saint martin," chablis, france	1,600

red

2016 yealands , pinot noir, awatere valley, new zealand	1,680
2015 luciano sandrone , barbera d'alba, piedmont, italy	1,870
2015 ca'momi , cabernet sauvignon, napa valley	1,980

BEERS

on tap

suntory the premium malt's (<i>pint</i>)	1,030
seasonal craft on tap (ask your server)	1,190

bottled craft selections

2 towns unfiltered, cold pressed apple cider (<i>abv 5% / 355ml</i>)	1,080
anchor steam beer, amber ale (<i>abv 4.9% / ibu 33</i>)	1,030
left hand brewing milk stout nitro (<i>abv 6% / ibu 25</i>)	1,080
elysian space dust ipa india pale ale (<i>abv 7.2% / ibu 70</i>)	1,080
suntory all-free non-alcohol beer (<i>abv 0%</i>)	620

HOMEMADE GINGER ALE

infused with locally sourced ginger, steeped with black peppercorns and fresh-squeezed citrus	650
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SIGNATURE COCKTAILS

the botanist martini	2,160
handcrafted from 22 islay island botanicals, with a splash of dolin dry vermouth and a lemon twist	

shiso martini	1,840
macerated perilla leaf blend, shaken with crystal head vodka and double filtered	

baconhattan	1,940
bacon-infused kentucky straight bourbon whiskey, pure maple syrup, orange zest and maple-cured pancetta	

porchside punch	1,730
maker's mark kentucky straight bourbon handmade whiskey, fresh lemon and cucumber, shaken with japanese chili sugar cane syrup	

CHOP bloody mary*	1,940
van gogh vodka, veal bouillon, secret spice mix, garlic-stuffed greek olives, house-cured pickles and homemade bacon crunch rim topping	

BARREL-RESTED COCKTAILS

aged up to eight weeks in charred, new american oak barrels	2,380
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martini

barrel blend of wheat, corn and barley vodka, stirred and served with a lemon twist

manhattan

maker's mark red kentucky straight bourbon whiskey, carpano's 1786 antica formula rosso vermouth, stirred with angostura bitters

negroni

campari, the botanist islay dry gin, carpano's 1786 antica formula rosso vermouth, served on the rocks with orange zest

SEASONAL SELECTIONS

fuji cider cocktail*	1,400
home-brewed fuji apple cider, fresh-grated nutmeg, cinnamon, orange, lemon, calvados and armagnac	

racketeer's rye smash	1,510
templeton rye whiskey, fresh-grated ginger, caramelized orange-lemon cordial and grand marnier liqueur	

bourbon, blackberries and cinnamon	1,510
1776 straight bourbon whiskey, cinnamon-spiced blackberry cordial and drambuie	

yuzu mojito*	1,510
fresh-grated yuzu, bacardi carta blanca rum, fresh lemon, spearmint, brown sugar cordial and soda	

yuzu ginger highball*	1,400
fresh-grated japanese ginger and yuzu, belvedere vodka, cointreau, fresh lemon, brown sugar cordial and soda	

hemingway daiquiri	1,730
ron zacapa 23-year solera gran reserva cask-aged rum, grand marnier liqueur, fresh lime and almond cordial	

* alcohol-free version also available