

# CHOP

STEAKHOUSE

## WINE BY THE GLASS

### ***champagne & sparkling***

nv **domaine roland van hecke**, "virtuose" brut, france 1,300  
nv **philipponnat**, "royale reserve" brut, champagne, france 2,100

### ***white***

2017 **tenuta guado al tasso**, vermentino, bolgheri 1,600  
2016 **twomey**, sauvignon blanc, sonoma and napa 1,700  
2016 **penfolds**, "max's," chardonnay, south australia 1,900

### ***red***

2015 **jean-luc colombo**, "les lauves" syrah, saint-joseph 1,700  
2015 **neudorf vineyards**, "tom's block" pinot noir 1,900  
2016 **girard**, cabernet sauvignon, napa valley 2,100

### ***sake***

tac 90th anniversary hakkaisan junmai ginjo, niigata 360ml 1,950

### ***CHOP library release***

please ask your server for tonight's selection

## BEERS

### ***on tap***

suntory the premium malt's (pint) 850  
traders' session ipa (abv 5.5% | ibu 45) 1,150  
seasonal craft on tap (ask your server) 1,190

### ***bottled craft selections***

2 towns unfiltered apple cider (abv 5% | 355ml) 1,080  
anchor steam beer amber ale (abv 4.9% | ibu 33) 1,030  
baird brewing teikoku ipa (abv 6.5% | ibu 55) 1,080  
suntory all-free non-alcohol beer (abv 0%) 620

## HOMEMADE GINGER ALE

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

## SIGNATURE COCKTAILS

### ***the botanist martini***

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

### ***shiso martini***

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

### ***baconhattan***

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

### ***porchside punch***

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

### ***CHOP bloody mary\****

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

## BARREL-RESTED COCKTAILS

aged eight weeks in charred, handmade american oak barrels 2,380

### ***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\****

home-brewed fuji apple cider, steeped with cinnamon, cloves, 1,400  
unrefined brown sugar, freshly grated nutmeg, orange and lemon,  
blended with calvados and brandy and served hot or on the rocks

### ***cranberry mimosa\****

slow-steeped cinnamon, cranberry and clove cordial, 2,100  
blended with victoire brut nv champagne

### ***hazelnut kamikaze***

frangelico hazelnut liqueur, belvedere rye vodka, cointreau, 1,300  
lime juice and sugar cane cordial, shaken and served on the rocks

### ***cinnamon-steeped amaretto mojito\****

house-brewed cinnamon and brown sugar cordial, disaronno 1,510  
amaretto, bacardi carta blanca, lemon juice, spearmint and soda

### ***reverse manhattan***

barrel-rested maker's mark bourbon, carpano's 1,730  
1786 antica formula rosso vermouth and angostura bitters,  
served up with a bourbon-infused cherry

### ***the botanist gibson***

the botanist artisanal gin, dolin de chambéry vermouth, 2,160  
stirred and served up with a house-pickled pearl onion

\* alcohol-free version also available

**CHOP**  
STEAKHOUSE