

CHOP

STEAKHOUSE

WINE BY THE GLASS

champagne & sparkling

nv joseph gruss et fils , crémant d'alsace brut, france	1,300
nv monmarthe , secret de famille brut, champagne	2,100

white

2017 tenuta guado al tasso , vermentino, bolgheri	1,600
2016 leo steen , "saini farms" chenin blanc, sonoma county	1,700
2015 mount eden , chardonnay, edna valley, california	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 intrinsic , cabernet sauvignon, washington	2,100

sake

tac 90th anniversary hakkaisan junmai ginjo, niigata 360ml	1,950
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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 brewing, amber ale (abv 4.9% ibu 33)	1,030
baird brewing teikoku ipa (abv 6.5% ibu 55)	1,080
goose island brewing pale ale (abv 7% / ibu 26 / 765ml)	3,500
bourbon barrel-aged stout (abv 14.1% / ibu 60 / 500ml)	3,500

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 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

*cranberry mimosa** 2,100

slow-steeped cinnamon-cranberry-clove cordial, blended with brut champagne

hazelnut kamikaze 1,300

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

*yuzu mojito** 1,510

fresh grated yuzu, bacardi carta blanca, fresh lemon, spearmint, soda, brown sugar cordial

*yuzu ginger highball** 1,400

fresh grated japanese ginger & yuzu, belvedere vodka, fresh lemon, brown sugar cordial, soda

reverse manhattan 1,730

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

the botanist gibbon 2,160

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

* alcohol-free version also available

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