

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 **dog point**, sauvignon blanc, marlborough 1,600
2016 **leo steen**, "saini farms" chenin blanc, sonoma county 1,700
2015 **mount eden**, chardonnay, edna valley, california 1,900

red

2015 **tommasi**, ripasso valpolicella classico superiore 1,700
2013 **eieio**, "cuvee e" pinot noir, willamette valley 1,800
2015 **intrinsic**, cabernet sauvignon, washington 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

suntory the premium malt's 850
traders' session ipa (abv 5.5% | ibu 45) 1,150
seasonal craft (ask your server) 1,190
rococo german-style white ale (abv 5.5% | 330ml) 1,400

CHOP cask-rested selections

matilda belgian-style pale ale (abv 7% | ibu 26 | 765ml) 5,500
bourbon barrel-aged imperial stout
(abv 14.1% | ibu 60 | 500ml)

HOMEMADE GINGER ALE

infused with local ginger and steeped with black
peppercorns and fresh-squeezed citrus 650

SIGNATURE COCKTAILS

the botanist martini 2,160

handcrafted from 22 islay botanicals, dolin dry vermouth
lemon twist and a house-pickled pearl onion

shiso martini 1,840

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

baconhattan 1,940

bacon-infused kentucky straight bourbon whisky
pure maple syrup, orange zest and maple-cured pancetta

porchside punch 1,730

maker's mark kentucky straight bourbon whisky
fresh lemon and cucumber, shaken with japanese chili cordial

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 whisky, 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 an orange zest

SEASONAL SELECTIONS

sakura spring essence 1,200

st-germain elderflower liqueur, vodka-pomegranate-lemon
cordial blended with pineapple and passionfruit purée

elderflower mist 2,100

st-germain elderflower liqueur, tanqueray gin, fresh-squeezed
lime and brut champagne

daiquiri kali* 1,400

hibiscus tea cordial, fresh-squeezed citrus and
ron zacapa 23yr. solera cask-rested rum

kinkan kamikaze* 1,300

van gogh vodka, fresh-crushed kumquat cordial
shaken and served on the rocks

the thailander* 1,300

coconut rum, bacardi carta blanca, fresh-squeezed citrus
okinawa chili cordial and soda

cucumber's no 4 cup 1,300

fresh-crushed cucumber, pimm's no 1, fresh lime cordial
and ron zacapa 23yr. solera cask-rested rum

* alcohol-free version available

CHOP
STEAKHOUSE