

# CHOP

STEAKHOUSE

## WINE BY THE GLASS

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

nv **castelli estate**, "checkmate," western australia 1,300  
nv **drappier**, "carte d'or," brut, champagne, france 2,100

### ***white***

2017 **moss wood**, sauvignon blanc, semillon, australia 1,600  
2016 **trimbach**, riesling "réserve," alsace, france 1,700  
2017 **chalk hill**, chardonnay, sonoma coast, california 1,800

### ***red***

2017 **bedrock wine co.**, "old vine," zinfandel, sonoma coast 1,800  
2014 **cambria**, "benchbreak" pinot noir, santa maria valley 1,900  
2017 **terre del marchesato**, "emilio primo," tuscany 1,900

### ***sake***

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

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

ask your server for tonight's selection

## BEERS

suntory the premium malt's 750  
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

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, stuffed olives,  
house-cured pickles and homemade bacon crunch rim topping

## OAK CASK-RESTED COCKTAILS

2,380

### ***martini***

van gogh vodka or botanist gin, stirred and served with a lemon twist

### ***manhattan***

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

### ***negroni***

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

### ***margarita***

rio caliente 100% blue agave blanco tequila, ancho chili  
and preserved lemon cordial, shaken and served with salt

## SEASONAL SELECTIONS

***malabar mojito\**** 1,300

fresh-squeezed citrus, white rum, house-infused  
lemongrass cordial, spearmint and soda

***mekong gingersque\**** 1,300

roku gin, fresh ginger, coconut water, lemongrass cordial  
and fresh-squeezed lime

***hibiscus daiquiri\**** 1,400

hibiscus tea cordial, fresh-squeezed citrus and trois rivières  
martinique rhum blanc agricole

***boston tea party*** 1,200

earl grey tea-infused vodka, fresh lemon and perilla leaf,  
shaken with cranberry juice cordial and served on the rocks

***the thailander\**** 1,300

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

***pineapple tepache margarita*** 1,300

el jimador 100% blue agave tequila, shaken with homebrewed  
pineapple tepache with peppercorns, cinnamon and cloves

\* alcohol-free version available

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