

THE TERRACE

BY CHOP

DRINKS

bottled beer

far yeast tokyo blonde export pilsner	1,000
left hand brewing black jack porter english porter	1,000
elysian space dust ipa	1,000
brooklyn brewery east ipa	1,000

WINE

sparkling

nv billecourt-salmon extra brut, champagne, france	1,900
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white

2014 delatite pinot gris, victoria, australia	1,400
2015 pascal jolivet sauvignon blanc, france	1,500
2014 textbook chardonnay, napa valley, california	1,600

red

2013 dashe cellars zinfandel, california	1,600
2013 fogdog pinot noir, sonoma coast, california	1,800
2006 château lassègue, saint-émilion, france	1,800

CRAFT COCKTAILS

pomegranate punch

pomegranate-lemon cordial with absolut vodka, cointreau, freshly squeezed lime and pineapple juice	1,000
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porchside tea

jim beam bourbon and freshly squeezed lemonade with iced tea	1,000
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kingstown punch (frozen/on the rocks)

myer's dark rum, bacardi carta blanca, orange, pineapple and cranberry juice with freshly squeezed lemon	1,000
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classic margarita (frozen/on the rocks/straight)

el jimador 100% blue agave blanco tequila, cointreau and freshly squeezed citrus with brown sugar cordial	1,200
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pitcher

	8,500
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MOCKTAILS

lemonade

fresh squeezed lemon blended with brown sugar cordial	800
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lemongrass lemonade

homebrewed lemongrass cordial with fresh squeezed lemon	800
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homemade ginger ale

infused with locally sourced ginger and steeped with black peppercorns and freshly squeezed citrus and soda	800
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rosemary-lemon spritzer

freshly squeezed lemon and rosemary cordial with a splash of soda	800
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EATS

CHOP's appetizer sampler house smoked bacon, shrimp cocktail, clams casino and assorted olives	1,900
house smoked bacon with mango-chipotle bbq sauce	800
creole-spiced fried calamari tomatillo sauce and yuzu aioli	1,500
CHOP meatballs (signature blend of certified angus beef and wagyu)	1,500
clams casino	1,700
pepper rum glazed chicken wings	1,000
CHOP burger C3 steak sauce, iceberg lettuce, tomato, caramelized onion, cheddar and onion rings	3,400
ipa-battered onion rings	800
cajun-fire waffle chips	800
assorted cheese plate	1,900

happy hour

weekdays: 5–7 p.m.

50 percent off wines by the glass, beer on tap and selected bar food, plus complimentary canapés every friday.

Prices exclude 8 percent consumption tax.