



WINE BY THE GLASS

Champagne & Sparkling

NV **Closerie des Lys**, Crémant de Limoux, Chardonnay, Chenin Blanc, France 1,230
Rich apple and citrus aromas, with a creamy and delicate mouthfeel and refreshing finish

NV **Lallier**, R.013, Brut, Chardonnay, Pinot Noir, Champagne, France 2,000
2013 vintage-based, balanced wine, with subtle notes of citrus and honey

NV **G. H. Mumm**, Cordon Brut, Champagne, Chardonnay, Pinot Noir, France 1,800
Long-aged flavors of vanilla, roasted nuts and a hint of toast

White

2016 **Vuurberg Wines**, Chenin Blanc, Viognier, Stellenbosch, South Africa 1,500
Orange marmalade aromas, a rich, fruity mouthfeel and a lemon, honeyed finish

bio 2018 **Alphonse Mellot**, "Le Manoir," Sauvignon Blanc, Sancerre, Loire, France 1,600
Round mouthfeel and crisp finish from vines between 10 and 40 years old

2017 **Bergström**, "Old Stones," Chardonnay, Willamette Valley, Oregon 1,700
Apple and grapefruit aromas framed by elegant nuttiness and lively and clean acidity

Red

2015 **Tyler**, Pinot Noir, Santa Barbara County, California 1,900
Wild red fruit on the palate and hints of cherry, cedar and black tea

2012 **Bela Reserva**, Tempranillo, Ribera del Duero, Spain 1,760
notes of coffee, leather and sweet spice and 18 month-aged in American and French oak

2016 **Trefethen**, "Double T" Red, Bordeaux Blend, Napa Valley, California 1,800
white pepper, clove and baking spices, with sweet vanilla oak and ripe black fruit flavors

CHOP Library Release

Ask your server for tonight's selection

Sake

TAC 90th Anniversary Hakkaisan Junmai Ginjo, Niigata 360ml 1,850



BEERS

Suntory The Premium Malt's 810

Traders' Session IPA (ABV 5.5% | IBU 45) 1,090

Seasonal Craft (ask your server) 1,130

Seasonal Bottle (ask your server) 930

Rococo Tokyo White (ABV 5.5% | 330ml) 1,330

La Réserve Royale Belgian-Style Blonde Ale (ABV 6.8% | 750ml) 7,500

CHOP Cask-Rested Selections 4,800

Matilda Belgian-Style Pale Ale (ABV 7% | IBU 26 | 765ml)

2018 Bourbon Barrel-Aged Imperial Stout (ABV 15.2% | IBU 60 | 500ml)

ARTISANAL TEAS & ALCOHOL FREE

Homemade Ginger Ale 620

Homebrewed with Japanese Ginger, Black Peppercorns and Fresh-Squeezed Citrus

Cranberry Lemongrass Lemonade 620

Fresh-Squeezed Lemon, Homebrewed Lemongrass Cordial and Cranberry Juice

Coconut Horchata 620

House-Infused with Coconut, Condensed Milk, Vanilla and Cinnamon

Vanilla Coke 510

House-Infused with Vanilla Beans

Iced Teas 310

Classic Black, Tropical, Hibiscus Berry*

Art of Tea Organic Loose-Leaf Selections 310

Earl Grey, English Breakfast,
Masala Chai, White Chip Jasmine,
Moroccan Mint, Apricot Escape*
French Lemon Ginger*, Egyptian Chamomile*,
Italian Blood Orange*

*Caffeine free

Prices exclude consumption tax.



OAK CASK-RESTED COCKTAILS

2,250

Martini

Van Gogh Vodka or The Botanist Gin with a Lemon Twist

Manhattan

Maker's Mark Red Kentucky Straight Bourbon Whisky, Carpano Antica Formula 1786 Vermouth and Angostura Bitters

Negroni

Campari, The Botanist Islay Dry Gin, Carpano Antica Formula 1786 Vermouth and Orange Zest, Served on the Rocks

Margarita

Rio Caliente 100% Blue Agave Blanco Tequila, Ancho Chili and Preserved Lemon Cordial, Shaken and Served with Salt

SIGNATURE COCKTAILS

***The Botanist Martini* 2,040**

The Botanist Gin, Dolin Dry Vermouth, Lemon Twist and a House-Pickled Pearl Onion

***Shiso Martini* 1,740**

Macerated Perilla Leaf Blend, Crystal Head Vodka

***Baconhattan* 1,840**

Bacon-Infused Kentucky Straight Bourbon Whisky, Pure Maple Syrup, Orange Zest and Maple-Cured Pancetta

***Porchside Punch* 1,640**

Maker's Mark Kentucky Straight Bourbon Whisky, Fresh Lemon and Cucumber, Shaken with Japanese Chili Cordial

***CHOP Bloody Mary** 1,840**

Van Gogh Vodka, Veal Bouillon, Secret Spice Mix, Stuffed Olives, House-Cured Pickles and Homemade Bacon Crunch Rim Topping

***Reverse Manhattan* 1,740**

Cask-Rested Maker's Mark Bourbon, Carpano Antica Formula 1786 Vermouth, Angostura Bitters and a Bourbon-Infused Cherry



SEASONAL CREATIONS

Yuzu Mojito* 1,400

Fresh-Grated Yuzu, Bacardi Carta Blanca, Fresh Lemon, Spearmint, Soda and Brown Sugar Cordial

Yuzu-Ginger Highball* 1,330

Fresh-Grated Japanese Ginger and Yuzu, Belvedere Vodka, Fresh Lemon, Brown Sugar Cordial and Soda

Fuji Cider Cocktail* 1,400

Homebrewed Fuji Apple Cider with Cinnamon, Cloves, Unrefined Brown Sugar, Fresh-Grated Nutmeg, Orange, Lemon, Grand Solage Boulard Calvados and Brandy

Coconut Horchata* 1,330

Suntory Haku Vodka, Butterscotch Liqueur, House-Infused Coconut Horchata with Coconut, Condensed Milk, Vanilla and Cinnamon

In Pursuit of Pearfection* 1,230

Bartlett Pear Purée, Fresh-Squeezed Lemon and Belvedere Rye Vodka and a Splash of Sparkling Wine

Napoleon Complex 1,330

Courriere Napoleon Brandy, Grand Solage Boulard Calvados, Disaronno Amaretto, Fresh Citrus and Egg White

Rye, Smoke & Spice 1,330

Charred Aji Colorado Chili Pepper- and Brown Sugar-Infused Knob Creek Single-Barrel Rye Whiskey with Angostura Bitters, Orange Zest and a Bourbon-Infused Cherry

Blazin' Barrels of Barbados 1,230

Mount Gay Black Barrel Bourbon Cask-Rested Rum, Spirytus Vodka, Cinnamon, Fresh Citrus and Brown Sugar Cordial

A Day on The Green 1,230

Green Chartreuse, Bombay Sapphire London Dry Gin, El Jimador Blanco Tequila, Lemon Cordial and Bell Pepper with a Splash of Soda

Klong San Gimlet 1,330

The Lakes Distillery Gin, Fresh-Squeezed Lime, Black Pepper Cordial and Coconut Water with Fresh Ginger and Cilantro

Hazelnut Kamikaze 1,330

Frangelico Hazelnut Liqueur, Belvedere Rye Vodka, Cointreau and Fresh-Squeezed Lime Cordial, Shaken and Served on the Rocks

* Alcohol-free version available.