

CHOP

STEAKHOUSE

WINE BY THE GLASS

Champagne & Sparkling

nv **Castelli Estate**, "Checkmate," Sparkling, Pemberton, Western Australia 1,230
Brioche, white peach and cashew aromas, with creaminess, balanced acidity and fruity intensity

nv **Drappier**, "Carte d'or," Brut, Champagne, France 1,990
Rich aromas of stone fruit and spice and a powerful, complex palate

White

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

2018 **Grace**, "Toriibira," Koshu, Katsunuma, Yamanashi, Japan 1,600
Quince, pear, ripe fruit and spicy aromas, with a crisp, mineral finish

2017 **Migration**, Chardonnay, Sonoma Coast, California 1,700
Vanilla and toasty oak flavors, with aromas of nectarine, sweet peach and honey

Red

2017 **Bedrock Wine Co.**, "Old Vine," Zinfandel, Sonoma Coast, California 1,710
Fresh and delicate with black cherry, smoky anise and white pepper flavors

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

2017 **Terre Del Marchesato**, "Emilio Primo," Cabernet Sauvignon, Bolgheri, Tuscany, Italy 1,800
Polished super tuscan with hints of blueberries, blackcurrants, plum, cacao and cedar

CHOP Library Release

Ask your server for tonight's selection

Sake

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

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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

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

CHOP Cask-Rested Selections 4,800

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

2017 Bourbon Barrel-Aged Imperial Stout (ABV 14.1% | 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

Vanilla Coke 510

House Infused with Real 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.

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OAK CASK-RESTED COCKTAILS

2,250

Martini

Van Gogh Vodka or The Botanist Gin, Stirred and Served with a Lemon Twist

Manhattan

Maker's Mark Red Kentucky Straight Bourbon Whisky and Carpano Antica Formula 1786 Vermouth, Stirred with Angostura Bitters and a Bourbon-Infused Cherry

Negroni

Campari, The Botanist Islay Dry Gin, Carpano Antica Formula 1786 Vermouth Served On The Rocks with Orange Zest

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

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SEASONAL SELECTIONS

In Pursuit of Pearfection* 1,230

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

Honey Lemon Spiced Mojito* 1,230

Cinnamon-Honey Cordial, Bacardi Carta Blanca, Fresh Lemon, Spearmint and Soda

Napoleon Complex 1,330

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

Rye, Smoke & Spice 1,330

Knob Creek Single Barrel Rye Whiskey Infused With Charred Aji Colorado Chili Peppers, Brown Sugar, Bourbon-Infused Cherry and Orange Zest

Blazin' Barrels Of Barbados 1,230

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

Pineapple Tepache Margarita 1,230

El Jimador 100% Blue Agave Tequila, Homebrewed Pineapple Tepache, Peppercorns, Cinnamon and Cloves

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, Shaken 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

Reverse Manhattan 1,740

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

* Alcohol-free version available.