

*bar*BITES

HANDHELDS

THE BAR BURGER / 20

American Wagyu, Brioche Bun and
American Cheese with Twice-Cooked Fries

PRIME RIB SLIDERS / 14

Shaved Prime Rib, Toasted Rolls, Swiss
Cheese and Horseradish Mayo

CHOP HOUSE FLATBREAD / 14

Crispy Flatbread, Shaved Ribeye, Smoked
Gouda and Arugula

FROM THE SEA

CRAB CAKES / 18

Lump Blue Crabmeat, Remoulade Sauce
and Pickled Cabbage

LOBSTER ESCARGOT / 24

Cold-Water Lobster and Garlic-Parsley Butter

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.

SIGNATURE COCKTAILS

MARTINIS

ESPRESSO / 12

Absolut Vodka, Kahlúa Coffee Liqueur,
Owen's Nitro-Infused Espresso

FILTHY DIRTY / 12

Grey Goose Vodka, Carpano Dry Vermouth,
Filthy Foods Olive Brine + Accoutrements

LAVENDER LEMONDROP / 11

Tito's Handmade Vodka, Caravella
Limoncello, Monin Lavender Lemon

MAGICAL COSMOPOLITAN / 11

Deep Eddy Lemon Vodka, Monin Dragon
Fruit, Cranberry, DeKuyper Blue Curaçao

BOLD CLASSICS

CHOP HOUSE OLD FASHIONED / 12

Woodford Reserve Bourbon,
Liber & Co. Demerara Gum Syrup,
Angostura Bitters, Muddled Orange Peel
Smoked on request

MANHATTAN / 11

Maker's Mark Bourbon,
Antica Formula Sweet Vermouth, Angostura Bitters

FULLY LOADED BLOODY MARY / 12

Tito's Handmade Vodka, Zing Zang Bloody Mary,
Bacon, Filthy Olives, Celery, Lime
Shrimp on request \$2

SIGNATURE COCKTAILS

LIGHT & REFRESHING

APEROL SPRITZ / 12

Aperol, Ruffino Prosecco, Owen's Club Soda

CHOP HOUSE MARGARITA / 12

Hornitos Reposado Tequila, Cointreau,

Fresh Agave Sour, Black Salt Rim

Make it Strawberry with Real Strawberry Puree \$1

Make it Smoky with Dos Hombres Mezcal \$1

PERFECT PINEAPPLE MARGARITA / 12

Patrón Silver Tequila, Cointreau,

Real Pineapple Puree, Pineapple, Lime, Tajin Rim

Make it Spicy with Filthy Agave Sour \$1

PALOMA / 11

1800 Blanco Tequila, Owen's Rio Red Grapefruit,

Lime, Tajin Rim

FREE-SPIRITED (alcohol free)

TROPICAL PARADISE / 8

Red Bull Yellow Edition (*Tropical*),

Goslings Ginger Beer, Lime

CHOP HOUSE LEMONADE / 8

Minute Maid Lemonade, choice of Dragon Fruit,

Strawberry, Pineapple, Mango, Blackberry or Peach

BEER

DOMESTIC / 6

Coors Light
Miller Lite
Coors Banquet

PREMIUM & IMPORT / 7

Michelob Ultra
Blue Moon Belgium White
Peroni
Stella Artois
Heineken
Dos Equis Lager
Corona Extra
Sam Adams Seasonal
Shiner Bock
Angry Orchard Hard Cider
Fat Tire Amber Ale
Voodoo Ranger IPA

NON-ALCOHOLIC / 7

Heineken 0.0
Blue Moon
Athletic Brewing "Run Wild" IPA

WINE

SPARKLING & BLUSH

PROSECCO

Ruffino, Italy (*187ML*)

G

12

B

SPARKLING

Chandon, Brut, California

49

ROSÉ

Coppola "Sofia," Central Coast, California

10

39

WHITE

MOSCATO

Ménage à Trois, California

9

35

PINOT GRIGIO

Ecco Domani, Delle Venezie, Italy

9

35

SAUVIGNON BLANC

Wente "Louis Mel," Central Coast, California

11

43

CHARDONNAY

Kendall-Jackson "Vintner's Reserve," California

10

39

J. Lohr Estates "Riverstone," California

13

51

Cakebread Cellars, Napa Valley, California

89

RED

PINOT NOIR

J. Lohr Estates "Falcon's Perch," California

12

47

Belle Glos "Clark & Telephone," California

99

MERLOT

Hayes Ranch, California

9

35

Wente "Sandstone," Central Coast, California

12

47

CABERNET SAUVIGNON & BLENDS

Conundrum by Caymus, Red Blend, California

10

39

Joel Gott "815," California

13

51

DAOU, Paso Robles, California

15

59

Austin Hope, Paso Robles, California

119

Caymus Vineyards, Napa Valley, California

159

SPIRITS

BOURBON WHISKEY RYE

Angel's Envy
Baker's
Basil Hayden
Booker's
Crown Royal
Crown Royal Reserve
Elijah Craig Small Batch 94
Horse Soldier
Jack Daniel's Single Barrel
Jameson Irish
Jefferson's Ocean
Maker's Mark
Old Forester 100 Proof
Pendleton Rye
Wild Turkey 101
Woodford Reserve

SCOTCH

Johnnie Walker Red (*Blended*)
Glenmorangie 12 Year (*Highlands*)
Chivas 12 Year (*Blended*)
The Glenlivet 12 Year (*Speyside*)
Lagavulin 16 Year (*Islay*)
Glenfiddich 18 Year (*Speyside*)

FLIGHTS / 13

*half-ounce
samplings of each*

THE SMALL BATCH

Baker's
Booker's
Basil Hayden

THE AGAVE

Herradura Reposado
Casamigos Añejo
Dos Hombres Mezcal

THE TOUR OF SCOTLAND

Glenmorangie 12 Year (*Highlands*)
The Glenlivet 12 Year (*Speyside*)
Lagavulin 16 Year (*Islay*)

TEQUILA

1800 Blanco
Casamigos Añejo
Don Julio 1942
Don Julio Blanco
Dos Hombres Mezcal
Gran Coramino Cristalino
Herradura Reposado
Hornitos Reposado
Patrón Añejo
Patrón Silver
Sauza Blue Blanco 100% Agave

SPIRITS

VODKA

Absolut
Absolut Raspberri
Absolut Watermelon
Belvedere
Deep Eddy Lemon
Grey Goose
Ketel One
SKYY Infusions Spicy Mango
Tito's Handmade

RUM

Bacardi Superior
Captain Morgan Spiced
Don Q Reserva
Malibu Coconut
Mount Gay Eclipse
Myers's Original Dark
RumChata

COGNAC

Hennessy V.S.
Hennessy V.S.O.P.
Rémy Martin X.O.

GIN

Bombay Sapphire
Empress 1908 Indigo
Hendrick's
Tanqueray
Tanqueray No. Ten
The Botanist

*after*DINNER

DESSERTS

CHOCOLATE MOUSSE CAKE / 10

Dark Chocolate Cake layered with Milk Chocolate and White Chocolate Mousse

APPLE PIE / 10

Tart, Crisp Apples, Cinnamon, Caramel and Granola

CRÈME BRÛLÉE CHEESECAKE / 10

Classic Crème Brûlée flavor with Caramelized Sugar

RASPBERRY CHEESECAKE

CHIMICHANGAS / 10

Deep-Fried Raspberry Cheesecake Chimichangas

For your convenience, an optional added gratuity of 18% is applied to each check for large parties.
Please inform your server if you wish to adjust this amount prior to paying your bill.