

Chops City Grill

837 5th Ave S 34102-6648 · +12392624677 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 5

Handrolled Spring Rolls* **\$14.00**

shrimp, shiitake mushrooms, ginger and soy, mandarin - mango bbq

Bacon Bites **\$16.00**

"chunks" of Cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

Bar Bread **\$5.50**

Bar Burger** **AVAILABLE OPTIONS**

griddled wagyu burger, brioche bun, roasted red onion, watercress, cherry wood bacon, choice of cheese, \$17.00

truffle pickle An Additional 4 Oz. Patty Add:

\$10.00

Hot Tuna** **\$18.00**

honey sriracha, serrano, green onion, sushi rice, white sesame seed

50% OFF OYSTERS** 2

On the Half Shell **\$15.00**

with cocktail sauce, cucumber vodka mignonette, horseradish and lemon (flight of 6)

Chopafeller **\$10.00**

Alaskan king crab, spinach, bacon, parmesan, hot stuffed oysters (2)

20% OFF SUSHI** 4

Spicy Wagyu and Shrimp Roll **\$17.00**

wagyu beef tartar, shrimp tempura, cucumber, thai hot

Dyn-Oh-Mite! **\$16.00**

sambol honey tuna, cucumber, unagi, sesame

Spicy Crab Roll **\$19.00**

King and jumbo lump crab, ghost chili yum yum, golden pineapple, yuzu kosho, micro greens

California Dreaming **\$16.00**

quinoa, asparagus, roasted mushroom, kale, serrano chile vegan roll

ENTREES** 3

Sliced Wagyu Tri-Tip	\$40.00
Snake River Valley Gold, MS-5, house cut french fries, white truffle bearnaise	
Steak and Tomatoes	\$34.00
peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic	
Butcher Boy Favorite!	\$32.00
black peppercorn seared wagyu MS 5 teres major, stuffed baked potato, homemade steak sauce	

HOUSEMADE 6

Chocolate Godiva Mousse Cake	
cocoa dust, chocolate pearls	
Organic Apples	
hand cut organic apples in a freshly baked individual pie with a bourbon-walnut caramel and vanilla gelato	
Chops Gelato Sundae	
ask your server for tonight's flavors	
Fresh Key Lime Pie	
with yuzu and blueberry	
Pecan Kahlua Sweet Potato Pie	
coconut ice cream, kahlua anglaise	
King of Cheesecake	
creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup	

SPECIALTY COFFEES & COCKTAILS 9

Coffee	\$5.00
Espresso	\$5.00
Double Espresso	\$7.00
Cappuccino	\$7.00
Latte	\$7.00
Tijuana Taxi	\$14.00
Tia Maria and Kahlua with a Splash of Grand Marnier. Finished with Godiva Whipped Cream	
Daddy Bucks Brew	\$14.00
Bailey's Irish Cream Liqueur and Kahlua. Topped with Tannat Whipped Cream!	
Karamel Delight	\$14.00
Godiva Light And Dark Chocolate Liqueur, Dutch Caramel	
Special K Express	\$14.00
Van Gogh Double Espresso Vodka, Kahlua, Dark Cocoa And A Full Shot Of Espresso!	

CHAMPAGNE / SPARKLING WINE 5

Gratien & Meyer, "Crémant de Loire", Brut Rosé, France, NV	\$11.00
Maschio, Prosecco, Italy, NV	\$15.00
Chandon, Rosé, California, NV	\$19.00
Canard-Duchene, "Cuvee Leonie", Brut, France, NV	\$20.00
Ayala, Brut Majeur, France, NV	\$25.00

HOT TEA 11

Black Tea, Paris Vanilla	
Black Tea, Hot Cinnamon Spice	
Black Tea, English Breakfast	
Black Tea, Earl Grey Supreme	
Seasonal, Pumpkin Spice	
Chinese Oolong, Pomegranate	
Organic Green Tea With Citrus and Gingko	
Decaffeinated Herbal, Chamomile	
Decaffeinated Black Tea, Ceylon	
Decaffeinated White Tea, Vanilla and Grapefruit	
Decaffeinated Herbal Tilleul, Peppermint	

COGNAC 9

Courvoisier V.S.O.P.	\$18.00
Courvoisier X.O.	\$60.00
Grand Marnier	\$18.00
Hennessey V.S.O.P.	\$28.00
Hennessy X.O.	\$90.00
Martell Cordon Bleu	\$68.00
Presidente Brandy	\$15.00
Remy V.S.O.P.	\$21.00
Remy X.O.	\$78.00

ARMAGNAC 1

Chateau du Tariquet XO	\$32.00
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CALVADOS 1

Le Calvados de Christian Drouin	\$18.00
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EAU - DE - VIE 2

Mirabelle, G.E. Massenez	\$18.00
Poire Williams, G.E. Massenez	\$21.00

GRAPPA 1

Grait	\$18.00
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TAWNY 3

Dow's 30yr Tawny	\$45.00
Sandeman's 20yr Tawny	\$22.00
Taylor-Fladgate 20yr Tawny	\$20.00

VINTAGE 6

Dow's Vintage 1984	\$49.00
Fonseca Bin 27	\$16.00
Fonseca LBV 2014	\$16.00
Graham's Six Grapes	\$17.00
Ramos Pinto 30yr	\$36.00
Sandeman's Founders Reserve	\$17.00

SHERRY 1

Osbourne Manzanilla	\$15.00
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MADERIA 6

Blandy's Madeira, Malmsey, 5yr	\$17.00
D'Oliveira Boal Madeira, 1922	\$150.00
D'Oliveiras Malvasia, Madeira, 1990 DOCE	\$138.00

D'Oliveiras Sercial, Madeira, 1977 SECO	\$189.00
D'Oliveira Verdelho, Madeira, 1905	\$210.00
D'oliveira Verdelho, Madeira, 1912 MEIO, SECO	\$270.00

RAW** 8

Spicy Wagyu and Shrimp Roll*	\$21.00
wagyu beef tartar, shrimp tempura, cucumber, thai hot	
Dyn-Oh-Mite!	\$20.00
sambol honey tuna, cucumber, unagi, sesame	
Spicy Crab Roll	\$23.00
King and jumbo lump crab, ghost chili yum yum, golden pineapple, yuzu kosho, micro greens	
California Dreaming	\$19.00
quinoa, asparagus, roasted mushroom, kale, serrano chile vegan roll	
Citrus Seared Tuna*	\$22.00
lemongrass, mango and pickled chile slaw, sriracha yum yum, special soy #10	
Tuna Chop	\$23.00
ribbons of sashimi style tuna tossed in a light soy, yuzu infused avocado, jumbo lump crab, orange caviar	
Hot Tuna	\$20.00
honey sriracha, serrano, green onion, sushi rice, white sesame seed	
Wagyu Beef Tartar	\$24.00
kimchee vinaigrette, jalapeno	

APPETIZERS 5

"Best Ever" Clam Chowder	\$16.00
five freshly steamed little neck clams, yukon gold potatoes, oyster crackers	
The Short Stack	\$20.00
lobster, jumbo, king and stone crab cakes with a sauce of roasted sundried tomatoes, garlic and champagne	
Big Bacon	\$19.00
"chunks" of Cherrywood smoked bacon, champagne vinaigrette, candied jalapeno	
Handrolled Spring Rolls*	\$17.00
shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq* [vegetarian on request]	
Oysters Chopafeller	\$20.00
Alaskan king crab, spinach, bacon, parmesan hot stuffed oysters	

FRESH GREENS 5

City Style	\$18.00
"chopped" wedge salad, great hill blue cheese, candied walnuts, micro cress	
Steakhouse Caesar	\$13.00
crisp baby romaine, red oak, Treviso radicchio, homemade dressing	
Stacked Heirloom Tomatoes	\$16.00
roasted red onions, arugula, thick cut bacon, point reyes blue cheese, chocolate balsamic dressing	
Roasted Candy Cane Beets	\$18.00
humboldt fog cheese, candied pecans, citrus greens	
Fresh Market	\$13.00
local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing [other dressings available upon request]	

CHILLED COCKTAILS** 5

Giant Shrimp Cocktail	\$25.00
5, under 12 to a pound, Gulf water shrimp	
Shrimp and Oysters	\$58.00
Gulf water shrimp. 6 chef select oysters	
Whole Maine Lobster	\$65.00
Shrimp, Oysters, Alaskan King Crab	\$90.00
Gulf water shrimp, 6 chef select oysters, 3oz. of crab	
Shrimp, Oysters, King Crab and Whole Maine Lobster	\$125.00

OYSTERS ON ICE** 1

Oysters on Ice	AVAILABLE OPTIONS
A chef's flight of mixed coast oysters with house made cocktail sauce, citrus and Tabasco. Shaved ice, cucumber vodka mignonette. Ask your server for tonight's selection	6 For: \$30.00
	12 For: \$56.00

PETROSSIAN CAVIAR 3

Paris Royal Ossetra	\$80.00
Royal Ossetra	\$160.00
Petrossian Caviar Tasting	\$225.00
1/2 ounce of each, Paris Royal Ossetra, Tsar Imperial Royal Ossetra, Tsar Imperial Daurenki	

AMERICAN WAGYU** 3

7oz. Fillet	\$62.00
Snake River Gold, Idaho, (F1, Comparable to MS-900)	

14oz. Delmonico	\$110.00
Snake River Gold, Idaho (F1, Comparable to MS-1000)	
12oz. Strip Steak	\$89.00
Snake River Gold, Idaho, (F1, Comparable to MS-900)	

IMPORTED WAGYU** 3

12oz. Strip Steak	\$108.00
Carrara 640, Australia, (grade 9, MS 1100)	
6oz. Japanese Wagyu Strip Steak	\$125.00
Miyazaki, Japan (A5, BMS 12), soy flight	
5oz. Fillet	\$55.00
Carrara 640, Australia, (grade 9, MS 1100)	

PRIME 3

6oz. "Duchess Cut" Fillet Mignon	\$65.00
10oz. Center Cut Fillet	\$89.00
14oz. Bone in Pork Chop	\$58.00
Snake River Gold, Idaho	

FRESH FISH 4

Tuna	\$64.00
Chilean Sea Bass	\$59.00
Faroe Island Salmon	\$39.00
Grouper	\$55.00

DRY AGED 5

14oz. New York Strip Steak	\$76.00
20oz. Bone in Strip Steak	\$68.00
16oz. "Chicago Cut" Rib Eye	\$58.00
22oz. Bone in "Cowboy" Rib Eye	\$82.00
24oz. Porter House	\$79.00

DOUBLE CUTS** 1

40oz. Porterhouse	\$116.00
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SPECTACULAR ACCOMPANIMENTS 8

Oscar Twist	\$32.00
red king crab (3oz.), organic asparagus, jumbo lump crab cake white truffle béarnaise, top shelf au poivre	
Peppers and Onions	\$13.00
fresno, cherry, jalapeño and assorted peppers, cipollini onions, yuzu teriyaki	
Fresh Autumn Truffles	\$32.00
black truffles from burgundy, petite micro greens, truffle dressing	
Alaskan Red King Crab	\$39.00
6oz. hot or cold preparations upon your request	
Smothered in Blue	\$12.00
rogue smokey blue, roquefort, gorgonzola dolce, bourbon blue [black and blue available upon request]	
Buttered Poached Lobster Tail	\$34.00
irish butter, chardonnay, maine lobster tail	
Wild Mushrooms and (Better Than) Brie	\$17.00
roasted wild mushrooms, demi, delice de bourgnone	
Top Shelf au Poivre	\$8.00
3 peppercorn blend, cognac jus, monté au beurre	

ENTREES 10

Steak Burger	\$33.00
griddled double wagyu burgers, brioche bun, roasted red onion, watercress, cherry wood bacon, choice of cheese, truffle pickle	
Chris' Braised Short Rib*	\$50.00
braised short rib, port wine BBQ, rainbow peppers, parsnip whipped potatoes	
Coffee Crusted Pork Chop	\$62.00
gouda potato cakes, calvados brandy-charred onion demi, sautéed swiss chard, chipotle apple sauce	
Organic Chicken à l'Orange	\$34.00
fresh summer vegetable stir fry, sticky rice	
Steak and Tomatoes	\$42.00
peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic	
Nightly Vegetarian	\$30.00
ask your server for tonight's selection	
Black Pepper Seared Tuna	\$65.00
fresh blackberry yuzu soy, organic veggie stir fry	

Teriyaki Glazed Chilean Sea Bass*	AVAILABLE OPTIONS
with lobster and shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy	\$75.00
	Add King Crab:\$21.00

Cedar Plank Faroe Island Salmon*	\$45.00
bourbon sugar glaze, mango sweet and sour, green papaya and watercress, fresh veggie spring roll	
Pan Seared Black Grouper	\$58.00
with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine	

BUTCHER SHOP CUTS 3

Sliced Wagyu Tri-Tip	\$50.00
Snake River Valley Gold. House cut french fries*, white truffle béarnaise	
Butcher Boy Favorite!	\$40.00
black peppercorn seared wagyu MS 5 teres major, stuffed baked potato, homemade steak sauce	
7oz. Wagyu Top Sirloin	\$47.00
Snake River Valley Gold. Whipped potatoes, roasted root vegetables, bourbon bordelaise	

NY STRIP STEAK TASTING 3

3oz. USDA Prime
35 Day Dry Age, Iowa
3oz. American Wagyu
Snake River Farms Gold, Idaho (F1, Comparable to MS-900)
3oz. Australian Wagyu
Carrara 640, Australia, (grade 9, MS 1100)

SAUCES 8

Yuzu Teriyaki
Blackberry Cabernet
Bourbon Bordelaise
Chops House Made Steak Sauce
Creamy Horseradish
White Truffle Béarnaise
Peppercorn Béarnaise
Classic Béarnaise

DAILY SIDES 11

Jalapeno au Gratin Potatoes

citrus sour cream

Butter Whipped Potatoes

with Irish butter and chives [truffle butter on request]

Butternut Squash

brown sugar butter, toasted almonds

Hand Cut Fries*

white truffle aioli

Sticky Rice Cake*

snap peas, eggplant, trumpet mushroom stir fry

Original Hand Cut Onion Rings*

Corn Crème Brûlée

Roasted Heirloom Carrots

grand marnier-honey butter

Creamed Spinach

parmesan crumble

Spicy Caulilini and Broccolini

yuzu kosho, roasted cashews

Fresh Green Beans

heirloom tomatoes and cherry wood smoked bacon

UNIQUE LIBATIONS 6

Curse of the Leprechaun \$21.00

A Fiery Concoction Of Pasote Blanco Tequila, Fresh Homemade Strawberry Shrub, Hell Fire Bitters, Roasted Jalapeño Syrup, Muddled Mint And A Charred "Long Hot"

Gone Girl \$17.00

A Fonseca Port Cosmo Flavored With Triple Sec, Lime And Cranberry. Pearl Essence

Oh... That's !@#\$\$*& Good! \$19.00

Rattlesnake Rosie's Maple Bacon Whiskey Old Fashioned With Muddled Orange, Cherry, Sugar, Bitters And Candied Bacon

Lip Service \$17.00

Naked Grouse Scotch, Lip Service Rye Whiskey, Ramazzotti Amaro, Contratto Rosso

Mr. Thomas \$17.00

Michter's Kentucky Straight Bourbon, Chambord, Orange Bitters, Fresh Orange Oil, Raspberry

Whaddya Hear? Whaddya Say! \$19.00

Dewar's Scotch, 27 Ruby Port, Maraschino Cherry Liqueur, Traditional Bitters, Dehydrated Orange

CHAMPAGNE 8

Moët Chandon, France, NV	\$18.00
Rosé, Moët & Chandon, Brut, France, NV	\$131.00
Veuve Clicquot, Yellow Label, France, NV	\$172.00
Rosé, Veuve Clicquot, France, NV	\$178.00
Pol Roger, Reserve, France, NV	\$209.00
Rosé, Billecart-Salmon, Brut, France, NV	\$250.00
Krug, "Grand Cuvee", Brut, France NV	\$344.00
Nicolas Feuillatte, "Palmes d'Or", Brut, France, 2008	\$353.00

SPARKLING / PROSECCO / CAVA 6

Maschio, Prosecco, Italy, NV	\$15.00
Chandon, Rosé, California, NV	\$19.00
Paul Cheneau, "Lady of Spain", Cava, Spain, NV	\$45.00
Schramsberg, "Blanc de Noir", California, 2018	\$102.00
Iron Horse, "Wedding Cuvée", California, 2019	\$143.00
Sea Smoke, "Sea Spray", Santa Rita Hills, California, 2014	\$179.00

SAUVIGNON BLANC / UNIQUE FLAVORS 10

Rodney Strong, "Charlotte's Home", Sonoma County, CA, 2021	\$45.00
Spy Valley, Marlborough, New Zealand, 2021	\$64.00
White Blend, The Prisoner, "Blindfold", California, 2019	\$72.00
Craggy Range, Marlborough, New Zealand 2021	\$75.00
Frog's Leap, Rutherford, Napa Valley, California, 2020	\$83.00
Cloudy Bay, Marlborough, New Zealand, 2022	\$92.00
Pouilly Fume, Michel Redde et Fils, France, 2019	\$92.00
Duckhorn Vineyards, North Coast, California 2021	\$97.00
Groth, Oakville, California, 2022	\$112.00
Merry Edwards, Russian River Valley, California, 2019	\$136.00

EUROPEAN WHITE 12

Riesling, Weingut Spreitzer, Muschelkalk,"Trocken", Germany, 2021	\$69.00
Riesling, Weingut Robert Weil, Kabinett, Germany, 2020	\$109.00
Riesling, Joh. Jos Prum, Spatlese, Germany, 2019	\$137.00
Riesling, Joh. Jos Prum, Auslese, Germany, 2018	\$166.00
Pinot Grigio, Tommasi, "Le Rosse", Italy, 2021	\$56.00
Pinot Grigio, Jermann, Fruili, Italy, 2021	\$75.00
Vermentino, Antinori, Guado Al Tasso, Bolgheri, Italy, 2022	\$71.00
Gavi di Gavi, Fontanafredda, Piedmont, Italy, 2021	\$83.00
Rioja Blanco, Faustino VII, Viura, Spain, 2018	\$50.00
Albariño, Pazo Señorans, Rias Baixas, Spain, 2021	\$81.00
Muscadet Sèvre et Maine sur Lie, "Les Fils de Gras Mouton", FR, '16	\$44.00
Vouvray, Vincent Carême, "Spring", Loire, France, 2019	\$71.00

ROSÉ 5

Rosato, Palama, Arcangelo, Italy, 2020	\$46.00
Rosé D'Anjou, Sauvion, Loire, France, 2021	\$61.00
Rosé, Prieuré, Tavel, Côtes du Rhône France, 2020	\$72.00
Rosé, M. Chapoutier, Belleruche, Cotes du Rhone, France, 2020	\$75.00
Rosé, Miraval, Cotes de Provence, France, 2022	\$78.00

CHARDONNAY 38

Franciscan Estate, California, 2021	\$45.00
Rodney Strong, Chalk Hill Vineyard, Sonoma, California, 2020	\$55.00
Mer Soleil, Reserve, Santa Lucia Highlands, California, 2021	\$60.00
Ferrari-Carano, Sonoma County, California, 2021	\$67.00
Silverado Vineyards, Block Blend, Los Carneros, CA, 2019	\$76.00
Saint Véran, Joseph Drouhin, France, 2021	\$101.00
Chablis, Simonnet-Febvre, France 2020	\$102.00
Chablis, Domaine Laroche, Saint Martin, France, 2021	\$103.00
Frank Family Vineyards, Carneros, California, 2021	\$104.00

Chablis, William Fevre, Champs Royaux, France, 2018	\$106.00
Jordan, Russian River Valley, California, 2020	\$107.00
Saint Aubin, Henri Prudhon, Le Ban, France, 2018	\$128.00
Chablis Premier Cru, Fourchaume, France, 2019	\$131.00
Cakebread Cellars, Napa Valley, California, 2021	\$131.00
Rombauer, Napa Valley, California, 2021	\$135.00
Saint Aubin, Henri Prudhon, Les Castets, France 2017	\$135.00
Patz & Hall, "Hyde Vineyard", Carneros, California, 2019	\$138.00
Saint Aubin, Henri Prudhon and Fils, "Sur Gamay", France, 2018	\$140.00
Far Niente, Napa Valley, California, 2021	\$146.00
Shafer, "Red Shoulder Ranch", Napa Valley, California, 2021	\$151.00
Kistler, "Les Noisetiers", Sonoma Coast, California, 2021	\$153.00
Wayfarer Vineyard, "Wayfarer", Sonoma Coast, California, 2016	\$157.00
St. Aubin, Domaine Alain Chavy, Remilly, France, 2018	\$164.00
Chablis, Billaud-Simon, Premier Cru, Vaulorent, France, 2018	\$164.00
Chablis, William Fevre, "Vaillons", France, 2018	\$170.00
Chassagne Montrachet, Arnaud Baillet, "Vieilles Vignes", France, '20	\$178.00
St. Aubin, Guy Amiot et Fils, En Remilly, France, 2018	\$178.00
Chassagne Montrachet, Colin J, France, 2018	\$186.00
Meursault-Blagny, La Piece Sous Le Bois, France, 2019	\$186.00
Chablis, Domaine Laroche, "Le Blanchots", France, 2018	\$215.00
Chassagne Montrachet, Philippe Colim, Les Chenevottes, France, '18	\$220.00
Chassagne Montrachet, Marc Colin, Les Champs Gain, France, '18	\$223.00
Corton Charlemange, Louis Latour, France, 2018	\$238.00
Meursault, Domaine Remi Jobard, Le Poruzot-Dessus, France, '18	\$278.00
Chevalier Montrachet, "Les Demoiselles", Louis Latour, France, '09	\$405.00
Batard Montrachet, Louis Latour, France, 2009	\$453.00
Chevalier Montrachet, Bouchard Père & Fils, Beaune, France, '12	\$619.00

Le Montrachet, "Marquis de Laguiche", J Drouhin, France, 2010

\$1,148.00

FEATURED FRENCH WHITE BURGUNDY 1

Saint Véran, Joseph Drouhin, 2021

\$101.00

A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate" - Véronique Boss-Drouhin

SYRAH / PETITE SIRAH / SHIRAZ 9

Petite Sirah, Mettler, Lodi, California, 2018

\$75.00

Petite Sirah, Stags' Leap Winery, Napa Valley, California, 2019

\$113.00

Saint Joseph "Rouge", Syrah, Faury, France, 2018

\$119.00

Châteauneuf-du-Pape, Château la Nerthe, France, 2019

\$136.00

Hermitage, M. Chapoutier, "Petite Ruche", France, 2017

\$141.00

Orin Swift, "Machete", St. Helena, California, 2018

\$145.00

Cornas, Jean-Luc, Colombo, "Terres Brulees", France, 2018

\$150.00

Saint Joseph, Jean Louis Chave, Rhone, France, 2017

\$167.00

Châteauneuf-du-Pape, Château de Beaucastel, France, 2019

\$178.00

ZINFANDEL 4

Seghesio, "Angela's Table", Sonoma County, California, 2019

\$60.00

Murphy-Goode, "Liar's Dice", Sonoma, California, 2018

\$70.00

Mettler Family Vineyards, Lodi, California, 2019

\$75.00

The Prisoner, Zinfandel Blend, Napa Valley, California, 2021

\$125.00

LATIN FLAVORS 9

Malbec, Terrazas, Reserve, Mendoza, Argentina, 2019

\$53.00

Malbec, Sebastian San Martin, "Reunion", Argentina, 2021

\$54.00

Malbec, Salentein, Reserve, Argentina, 2020

\$62.00

Malbec, Catena Zapata, "Catena Alta", Mendoza, Argentina, 2018

\$123.00

Tempranillo, Covila, "Pagos de Labarca", Spain, 2014

\$99.00

Tempranillo, Dominio de Pingus, "PSI", Spain, 2018

\$108.00

Rioja Tinto, Faustino I, Grand Reserva, Spain, 2010	\$115.00
Rioja, Pintia Toro, Spain, 2016	\$158.00
Rioja, Clos Mogador, "Vi de Finca Qualificada", Priorat, Spain, '16	\$209.00

FEATURED BARBARESCO 1

Prunotto, Alba, Italy, 2019	\$129.00
Prunotto's Barbaresco is produced from vineyards in Treiso and Neive in the Barbaresco area, it's the elegant expression of Nebbiolo. Barbaresco 2018 is an intense garnet red color. Its nose is complex with aromas of red fruit and spicy notes. The palate is full and velvety with a persistent finish	

ITALIAN, RED 16

Chianti Classico, Riserva, Nozzole, Italy, 2019	\$68.00
Brunello di Montalcino, Altesino, Toscana, Italy, 2018	\$151.00
Brunello di Montalcino, Castello Banfi, Toscana, Italy, 2017	\$152.00
Brunello di Montalcino, Capanna, Toscana, Italy, 2017	\$166.00
Valpolicella, Classico, Zenato, Ripassa, Italy, 2018	\$92.00
Amarone Classico, Tommasi, Italy, 2017	\$147.00
Barbaresco, Prunotto, Alba, Italy, 2019	\$129.00
Barbaresco, Gaja, Piedmont, Italy, 2019	\$461.00
Barbaresco, Gaja, "Sorì Tildìn", Piedmont, Italy, 2018	\$948.00
Barolo, Boroli, Italy 2017	\$135.00
Barolo, Prunotto, Alba, Italy, 2018	\$138.00
Barolo, Paolo Scavino, Italy, 2018	\$142.00
Barolo, Vietti, "Castiglione", Piedmont, Italy, 2019	\$162.00
Barolo, Pio Cesare, Italy, 2017	\$163.00
Barolo, Vietti, "Lazzarito", Piedmont, Italy, 2018	\$364.00
Barolo, La Spinetta, "Campé", Italy, 2016	\$584.00

PINOT NOIR 15

Rodney Strong, Russian River Valley, California, 2020	\$65.00
Cloud Line, Willamette Valley, Oregon, 2021	\$74.00
Santenay, Joseph Drouhin, France 2020	\$111.00

Goldeneye, Anderson Valley, California, 2020	\$131.00
Cherry Pie, San Pablo Bay Block, Napa Valley, California, 2021	\$137.00
Patz and Hall, Hyde Vineyard, Carneros-Napa, California 2019	\$153.00
Morey-Saint-Denis, Michel Magnien, France 2018	\$158.00
Ponzi, Reserve, Willamette Valley, Oregon, 2018	\$165.00
Pommard, Arnaud Baillet, Burgundy, France, 2018	\$175.00
Domaine Serene, "Evenstad", Willamette Valley, Oregon, 2019	\$175.00
Merry Edwards, "Klopp Ranch", Russian River Valley, CA, 2018	\$183.00
Sea Smoke, Southing, Sta Rita Hills, California, 2020	\$201.00
Sea Smoke, Ten, Sta Rita Hills, California, 2020	\$201.00
Chambolle-Musigny, Gachot-Monot, Cote de Nuits, France, 2018	\$215.00
Clos de Vougeot, "Chateau de Latour", Labet, Burgundy, FR, '15	\$442.00

FEATURED MERLOT ¹

Swanson, Oakville, Napa Valley, California, 2019	\$83.00
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Vibrant nose of red fruit, black licorice and raspberries. On the plate the crisp acidity lends structure and rasp to the wine, delivering bright red fruits, a touch of vanilla, slight dill notes and a delicious crushed graphite like quality. The tannins are moderate and are kept in check by the mid palate density. A complex and intense merlot. - Robin Akhurst, Winemaker

MERLOT ⁷

Murphy-Goode, California, 2018	\$45.00
Ferrari-Carano, Sonoma County, California, 2019	\$75.00
Markham, Napa Valley, California, 2018	\$75.00
Swanson, Oakville, Napa Valley, California, 2019	\$83.00
Frogs Leap, Rutherford, Napa Valley, California, 2019	\$115.00
Duckhorn, Napa Valley, California, 2020	\$135.00
Plump Jack, Napa Valley, California, 2019	\$169.00

CABERNET SAUVIGNON / BORDEAUX ⁷⁰

Joseph Carr, "Josh Cellars", California, 2020	\$53.00
Michael David Winery, "Freakshow", Lodi, California, 2020	\$60.00
Franciscan Estate, California, 2021	\$61.00

Alexander Valley Vineyards, Sonoma County, California, 2020	\$70.00
Simi, Sonoma County, California, 2021	\$75.00
Starmont Vineyards, North Coast, California, 2019	\$75.00
Two Hands, "Sexy Beast", McLaren Vale, Australia, 2020	\$78.00
Ferrari - Carano, Sonoma County, California, 2018	\$92.00
Château de Pez, Saint Estèphe, France, 2017	\$120.00
Stags' Leap Winery, Napa Valley, California, 2020	\$121.00
Justin, "Isosceles", Paso Robles, California, 2019	\$121.00
Michael David, "Rapture", Lodi, California, 2020	\$123.00
Hill Family Estate, Napa Valley, California, 2020	\$126.00
Faust, Napa Valley, California, 2020	\$136.00
Château Meyney, Saint Estèphe, France, 2019	\$139.00
Sequoia Grove, Napa Valley, California, 2019	\$139.00
Hall, Napa Valley, California, 2019	\$147.00
Frank Family Vineyards, Napa Valley, California, 2019	\$147.00
Groth, Oakville-Napa Valley, California, 2019	\$149.00
Round Pond, Rutherford, Napa Valley, California, 2019	\$175.00
Flora Springs, "Trilogy", Napa Valley, California, 2019	\$151.00
Château Sociando-Mallet, Haut-Médoc, France, 2017	\$153.00
Cliff Lede, Stags Leap District, Napa Valley, California, 2019	\$156.00
Jordan, Alexander Valley, California, 2018	\$158.00
Cabernet Franc, Ashes and Diamonds, California, 2018	\$162.00
Cakebread Cellars, Napa Valley, California, 2020	\$170.00
Château Haut-Bages Libéral, Pauillac, France, 2018	\$172.00
Silver Oak, Alexander Valley, California, 2018	\$174.00
Caymus, Napa Valley, California 2020	\$181.00
Nickel & Nickel, "Dogleg Vineyards", California, 2019	\$188.00
Joseph Phelps, Napa Valley, California, 2019	\$191.00

Rombauer, "Diamond Selection", Napa Valley, California, 2017	\$211.00
Far Niente, Napa Valley, California, 2019	\$214.00
Silverado Vineyards "Solo", Stags Leap District, California, 2016	\$218.00
Château Branaire-Ducru, Saint Julien, France, 2011	\$218.00
Château Gruaud Larose, Saint Julien, France, 2018	\$219.00
Silver Oak, Napa Valley, California, 2018	\$227.00
Plumpjack, Napa, California 2019	\$262.00
Groth Reserve, Oakville-Napa Valley, California, 2019	\$300.00
Château Lascombes, Margaux, France, 2010	\$314.00
Château Pontet Canet, Pauillac, France, 2014	\$300.00
Château Beychevelle, Saint Julien, France, 2011	\$350.00
Château Beychevelle, Saint Julien, France, 2000	\$490.00
Château Beychevelle, Saint Julien, France, 2009	\$750.00
Merryvale, "Profile", Napa Valley, California, 2017	\$302.00
Château Ducru-Beaucaillou, Saint Julien, France, 2005	\$547.00
Château Figeac, Saint Émilion, France, 2010	\$671.00
Pahlmeyer, Napa Valley, California, 2018	\$349.00
Château Haut-Bailly, Pessac-Léognan, France, 2010	\$393.00
Château Cos d'Estournel, Saint Estèphe, France, 2005	\$500.00
Château Cos d'Estournel, Saint Estèphe, France, 2010	\$792.00
Château Palmer, Margaux, France, 2009	\$731.00
Château Troplong Mondot, Saint Émilion, France, 2011	\$950.00
Château Palmer, Margaux, France, 2010	\$956.00
Hundred Acre, "Kayli Morgan", Napa Valley, California, 2018	\$1,084.00
Hundred Acre, "Morgan's Way", Napa Valley, California, 2019	\$1,084.00
Château Mouton Rothschild, Pauillac, France, 2006	\$1,950.00
Château Mouton Rothschild, Pauillac, France, 2010	\$2,800.00
Château Haut-Brion, Pessac Léognan, France, 2010	\$2,538.00

Château Margaux, Margaux, France, 2008	\$2,000.00
Château Margaux, Margaux, France, 2009	\$2,298.00
Château Margaux, Margaux, France, 2010	\$2,500.00
Château Lafite Rothschild, Pauillac, France, 2000	\$2,600.00
Château Lafite Rothschild, Pauillac, France, 2011	\$2,900.00
Château Lafite Rothschild, Pauillac, France, 2009	\$3,250.00
Château Cheval Blanc, Saint Émilion, France, 2004	\$2,700.00
Château Cheval Blanc, Saint Émilion, France, 2010	\$3,375.00
Château Latour, Pauillac, France, 2006	\$2,800.00
Château Latour, Pauillac, France, 2009	\$3,852.00
Château Lafite Rothschild, Pauillac, France, 2010	\$4,000.00

FEATURED RIGHT BANK BORDEAUX 1

Château Figeac, Saint Émilion, France, 2010	\$671.00
Deep garnet colored, the 2010 Figeac bursts from the glass with gregarious scents of baked blueberries, black cherry compote and chocolate box with hints of camphor, pencil lead and iron ore. Medium to full-bodied, the palate has beautifully ripe, velvety tannins and bold freshness supporting the generous fruit, finishing long and layered. - Robert Parker's Wine Advocate	

FEATURED LEFT BANK BORDEAUX 1

Château Lascombes, Margaux, France, 2010	\$314.00
Dark and nicely toasty, with ample espresso and ganache up front, followed by steeped fig, blackberry and black currant fruit that rumbles through the finish. Features ample tarry grip, but eschews minerality and finesse for a direct and toast-driven approach. - Wine Spectator	

WHITE WINE 8

Rosé, Moulin de Gassac Guilhem, France, 2022	AVAILABLE OPTIONS
	6oz: \$13.00
	9oz: \$19.00
Moscato, Bulletin Place, Australia, NV	AVAILABLE OPTIONS
	6oz: \$12.00
	9oz: \$17.00
Riesling, Valckenberg, Rheinhessen, Germany, 2021	AVAILABLE OPTIONS
	6oz: \$16.00
	9oz: \$24.00

Sicilian Blend, Donnafugata, "Anthilia", Sicilia, Italy, 2021	AVAILABLE OPTIONS
	6oz: \$16.00
	9oz: \$24.00
Sauvignon Blanc, The Infamous Goose, Marlborough, NZ, 2021	AVAILABLE OPTIONS
	6oz: \$18.00
	9oz: \$27.00
Chardonnay, Grayson Cellars, Lot 11, California, 2021	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$23.00
Chardonnay, J, Monterey/Sonoma/Napa, California, 2020	AVAILABLE OPTIONS
	6oz: \$21.00
	9oz: \$32.00
Chardonnay, Cave de Lugny, Coeur de Charmes, France, 2018	AVAILABLE OPTIONS
	6oz: \$27.00
	9oz: \$41.00

RED WINE 9

Merlot, Annabella, Napa Valley, California 2020	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$23.00
Pinot Noir, Outerbound, Russian River Valley, California, 2019	AVAILABLE OPTIONS
	6oz: \$20.00
	9oz: \$30.00
Malbec, Vinalba, Mendoza, Argentina, 2021	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$23.00
Petite Sirah, Three, Contra Costa County, California, 2017	AVAILABLE OPTIONS
	6oz: \$17.00
	9oz: \$25.00
Barbaresco, Villa Rosa, Italy, 2018	AVAILABLE OPTIONS
	6oz: \$24.00
	9oz: \$36.00
Cabernet Sauvignon, Toad Hollow, Lodi, California, 2018	AVAILABLE OPTIONS
	6oz: \$16.00
	9oz: \$24.00
Cabernet Sauvignon, Yardstick, Ruth's Reach, Napa Valley, CA, 2019	AVAILABLE OPTIONS
	6oz: \$24.00
	9oz: \$36.00

Bordeaux, Le Lion de la Fleur de Bouard, Pomerol, France, 2018	AVAILABLE OPTIONS
	6oz: \$27.00
	9oz: \$41.00
Syrah, Barnard Griffin, Columbia Valley, Washington 2019	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$23.00

AMERICAN SINGLE MALT 11

Balcones, Baby Blue, Waco, Texas	\$18.00
Balcones 1, Texas Single Malt, Waco, Texas	\$25.00
Corsair, Buck Yeah, Nashville, Tennessee	\$18.00
Corsair, Triple Smoke, Nashville, Tennessee	\$18.00
Leopold Brothers, Small Batch, Denver, Colorado	\$18.00
Michter's 10 Year, Louisville, Kentucky	\$44.00
St. George, Baller, Alameda, California	\$24.00
St. George, Single Malt, Lot 18, Alameda, California	\$30.00
St. George, Single Malt, Lot 20, Alameda, California	\$30.00
Westland Peated, Single Malt, Seattle, Washington	\$29.00
Westward, Small Batch, Portland, Oregon	\$27.00

AMERICAN BOURBON 30

1792 Bourbon	\$17.00
Angel's Envy	\$18.00
Baker's 107°	\$24.00
Basil Hayden	\$18.00
Bib and Tucker	\$19.00
Buffalo Trace	\$28.00
Bulleit	\$17.00
E.H. Taylor Small Batch	\$40.00
Elijah Craig Small Batch	\$18.00
Four Roses	\$15.00

Four Roses Small Batch	\$28.00
High West American Prairie	\$30.00
Iron Smoke	\$18.00
Jefferson Ocean "Aged at Sea"	\$30.00
Jim Beam	\$17.00
Knob Creek	\$18.00
Maker's Mark	\$18.00
Maker's Mark 46	\$18.00
Maker's Mark Wood Finish	\$19.00
Michter's Kentucky Straight	\$18.00
Old Forester, 1920 Prohibition Style	\$20.00
Pinhook Bourbondini	\$35.00
Pinhook Bohemian Bourbon	\$30.00
Pinhook Bourbon Country	\$30.00
Pinhook Bourbon War, 5 Year	\$35.00
Rough Rider Small Batch	\$17.00
Wild Turkey, Rare Breed	\$21.00
Willett Pot Still Reserve	\$30.00
Woodford Reserve	\$18.00
Woodford Reserve, Double Oaked	\$30.00

AMERICAN RYE 24

Angel's Envy	\$28.00
Bulleit 95	\$17.00
High West, Bourye	\$40.00
High West, Double Rye	\$30.00
James e Pepper 1776	\$17.00
Knob Creek	\$18.00
Lip Service	\$18.00

Michter's Kentucky Straight	\$20.00
Pinhook Bourbon N Rye	\$30.00
Pinhook Rye, Humor	\$30.00
Pinhook Rye, Humor Cask	\$40.00
Pinhook, Hard Rye Guy	\$30.00
Pinhook, Tiz Rye Time, 5 Year	\$35.00
Redemption	\$17.00
Rittenhouse, Bottled and Bond	\$17.00
Rough Rider	\$17.00
Sagamore	\$18.00
Sazerac	\$40.00
Templeton	\$18.00
WhistlePig, 6 Year, "Piggy Back"	\$20.00
WhistlePig, 10 Year, "Straight"	\$30.00
WhistlePig, 12 Year, "Old World"	\$47.00
WhistlePig, 15 Year, "Estate Oak"	\$73.00
WhistlePig, The Boss Hog "The Samurai Scientist"	\$154.00

AMERICAN WHISKEY ⁹

Breaking and Entering	\$17.00
Knob Creek Smoked Maple Bourbon	\$18.00
Michter's American	\$18.00
Nomad Sherry Cask	\$18.00
Rattlesnake Rosies' Maple Bacon	\$18.00
Screwball Peanut Butter	\$17.00
Southern Comfort	\$16.00
Wild Turkey Honey	\$17.00
William Wolf Pecan Bourbon	\$15.00

TENNESSEE WHISKEY ⁷

Gentleman Jack	\$17.00
Jack Daniel's	\$17.00
Jack Daniel's Sinatra Select	\$42.00
Jack Daniel's Single Barrel	\$18.00
Michter's Sour Mash	\$21.00
Michter's, Toasted Barrel Sour Mash	\$32.00
Prichard's Double Chocolate	\$29.00

CAMPBELTOWN ³

Hazelburn, 10 Year	\$22.00
Kilkerran, 12 Year	\$20.00
Springbank, 10 Year	\$26.00

HIGHLANDS ⁶

Dalwhinnie, 15 Year	\$28.00
Glenmorangie, "Original"	\$18.00
Oban, 14 Year	\$33.00
The Glenlivet, 12 Year	\$19.00
The Glenlivet, 15 Year	\$34.00
The Glenlivet, 18 Year	\$55.00

THE ISLANDS ⁴

Bruichladdich, The Classic Laddie, Islay	\$20.00
Bruichladdich, Bere Barley, Islay	\$39.00
Lagavulin, Islay	\$35.00
Talisker, 10 Year, Isle of Skye	\$25.00

LOWLANDS ³

Auchentoshan, 10 Year	\$43.00
Bladnoch, 10 Year	\$20.00
Glenkinchie, 12 Year	\$24.00

SPEYSIDE 5

Cragganmore, 12 Year	\$23.00
Glenfarclas, 25 Year	\$93.00
Glenfiddich, 12 Year	\$18.00
Macallan, 12 Year	\$39.00
The Balvenie Doublewood, 12 Year	\$29.00

SCOTCH BLENDED 12

Chivas Regal	\$18.00
Compass Box, Hedonism	\$37.00
Cutty Stark, Prohibition	\$18.00
Dewar's	\$17.00
Johnny Walker, Red	\$17.00
Johnny Walker, Black	\$18.00
Johnny Walker, Blue	\$98.00
Justerini and Brooks	\$17.00
McClelland's	\$17.00
Monkey Shoulder	\$18.00
The Famous Grouse, Smoky Black	\$17.00
Naked Grouse	\$18.00

CANADIAN WHISKY 5

Canadian Club	\$15.00
Crown Apple	\$17.00
Crown Royal	\$17.00
Seagrams 7	\$15.00
Seagrams VO	\$16.00

IRISH WHISKEY 3

Jameson	\$18.00
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Powers	\$18.00
Red Breast, 12 Year	\$28.00

JAPANESE WHISKY 6

Hibiki Harmony	\$34.00
Kikori	\$18.00
Nikka Coffey Grain	\$24.00
Nikka Yoichi Single Malt	\$40.00
Suntory Toki	\$18.00
Yamazaki, 12 Year	\$39.00

BLANCO 6

1800 Coconut	AVAILABLE OPTIONS
	Highball: \$15.00
	Rocks / Neat: \$17.00
Casamigos	AVAILABLE OPTIONS
	Highball: \$16.00
	Rocks / Neat: \$19.00
Corazon	AVAILABLE OPTIONS
	Highball: \$13.00
	Rocks / Neat: \$15.00
Pasote	AVAILABLE OPTIONS
	Highball: \$16.00
	Rocks / Neat: \$18.00
Patron	AVAILABLE OPTIONS
	Highball: \$16.00
	Rocks / Neat: \$18.00
Tres Agaves	AVAILABLE OPTIONS
	Highball: \$16.00
	Rocks / Neat: \$18.00

JOVEN 3

Casa Noble	AVAILABLE OPTIONS
	Highball: \$16.00
	Rocks / Neat: \$18.00

Jose Cuervo Gold	AVAILABLE OPTIONS	
	Highball: \$13.00	
	Rocks / Neat: \$15.00	
Sauza	AVAILABLE OPTIONS	
	Highball: \$13.00	
	Rocks / Neat: \$15.00	
REPOSADO 7		
1800	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Rocks / Neat: \$17.00	
Casamigos	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$21.00	
Clase Azul	AVAILABLE OPTIONS	
	Highball: \$34.00	
	Rocks / Neat: \$50.00	
Partida	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
Patron	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
Tres Agaves	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
Tres Generaciones	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
AÑEJO 5		
1800	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
Cincoro	AVAILABLE OPTIONS	
	Highball: \$30.00	
	Rocks / Neat: \$44.00	
Gran Centenario	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	

Komos Crystalino	AVAILABLE OPTIONS	
	Highball: \$25.00	
	Rocks / Neat: \$38.00	
Riazul	AVAILABLE OPTIONS	
	Highball: \$21.00	
	Rocks / Neat: \$32.00	
EXTRA AGED 3		
Don Julio 1942	AVAILABLE OPTIONS	
	Highball: \$39.00	
	Rocks / Neat: \$58.00	
Grand Patron Platinum	AVAILABLE OPTIONS	
	Highball: \$45.00	
	Rocks / Neat: \$68.00	
Jose Cuervo Reserva de la Familia	AVAILABLE OPTIONS	
	Highball: \$51.00	
	Rocks / Neat: \$76.00	
MEZCAL 2		
Del Maguey Vida	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$18.00	
Santo Mezquila	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Rocks / Neat: \$19.00	
WORLD GIN 19		
Beefeater	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$17.00	
Bombay	AVAILABLE OPTIONS	
	Highball: \$13.00	
	Martini: \$17.00	
Bombay Sapphire	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Boodles Rhubarb & Strawberry	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	

Empress 1908	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Gin Mare	AVAILABLE OPTIONS
	Highball: \$17.00
	Martini: \$19.00
Hendrick's	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Langley No. 8	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Malfy Con Limone	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Monkey 47	AVAILABLE OPTIONS
	Highball: \$17.00
	Martini: \$30.00
Nolet's	AVAILABLE OPTIONS
	Highball: \$18.00
	Martini: \$22.00
Plymouth	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Rivi	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Rivi Grapefruit	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Rivi Raspberry Honey	AVAILABLE OPTIONS
	Highball: \$16.00
	Martini: \$20.00
Tanqueray	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Tanqueray 10	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00

Whitley Neill	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$20.00	
Whitley Neill Rhubarb & Ginger	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$20.00	
AMERICAN SMALL BATCH 8		
Aviation	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Cold River	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Corsair	AVAILABLE OPTIONS	
	Highball: \$17.00	
	Martini: \$19.00	
Gray Whale	AVAILABLE OPTIONS	
	Highball: \$18.00	
	Martini: \$22.00	
Prairie Organic	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
St. Augustine	AVAILABLE OPTIONS	
	Highball: \$17.00	
	Martini: \$19.00	
St. George Botanivore	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$20.00	
Uncle Val's Botanical	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$20.00	
WORLD VODKA 13		
Absolut	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Banyan Reserve	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$18.00	

Belvedere	AVAILABLE OPTIONS	
	Highball: \$16.00	
	Martini: \$19.00	
Chopin	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Grey Goose	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Ketel One	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Ocean	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Prairie Organic	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Smirnoff	AVAILABLE OPTIONS	
	Highball: \$13.00	
	Martini: \$17.00	
Stoli	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Stoli Elite	AVAILABLE OPTIONS	
	Highball: \$27.00	
	Martini: \$33.00	
Tito's	AVAILABLE OPTIONS	
	Highball: \$15.00	
	Martini: \$19.00	
Wheatley	AVAILABLE OPTIONS	
	Highball: \$14.00	
	Martini: \$18.00	

FLAVORED 15

Apple, Smirnoff	AVAILABLE OPTIONS	
	Highball: \$13.00	
	Martini: \$17.00	

Blueberry, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00
Cherry, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00
Citrus, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00
Citrus, St. Georges	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Cucumber, Crop Organic	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Double Espresso, Van Gough	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Dutch Chocolate, Van Gogh	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Dutch Caramel, Van Gogh	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Grapefruit, Deep Eddy	AVAILABLE OPTIONS
	Highball: \$14.00
	Martini: \$18.00
Green Chili, St. George	AVAILABLE OPTIONS
	Highball: \$15.00
	Martini: \$19.00
Orange, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00
Pineapple, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00
Raspberry, Smirnoff	AVAILABLE OPTIONS
	Highball: \$13.00
	Martini: \$17.00

Vanilla, Smirnoff		AVAILABLE OPTIONS
		Highball: \$13.00
		Martini: \$17.00
LIGHT 2		
Bacardi		\$13.00
Bahama Blue		\$14.00
SPICED 2		
Captain Morgan		\$13.00
Oak and Palm		\$15.00
DARK 2		
Goslings Black Seal		\$14.00
Myers, Dark		\$15.00
SIPPING 7		
1888 Doblemente Anejado		\$17.00
Appleton		\$15.00
Mount Gay		\$17.00
Pyrats XO		\$17.00
Ron Zacapa, 23 Year		\$18.00
Shipwrecked Aged		\$16.00
Smith and Cross		\$17.00
MADEIRA 6		
Blandy's Madeira, Malmsey, 5 Year		\$17.00
D'Oliveira Boal Madeira, 1922		\$150.00
D'Oliveiras Malvasia, Madeira, 1990 DOCE		\$138.00
D'Oliveiras Sercial, Madeira, 1977 SECO		\$189.00
D'Oliveira Verdelho, Madeira, 1905		\$210.00
D'Oliveira Verdelho, Madeira, 1912 MEIO, SECO		\$270.00

APERITIFS AND AMARI 6

Amaro dell'Etna	\$17.00
Cardamaro	\$16.00
Cocchi Americano Aperitivo	\$16.00
Lucano Amaro	\$18.00
Peychaud's Aperitivo	\$17.00
Ramazzotti Aperitivo Rosato	\$15.00

VERMOUTH 5

Carpano Antica Formula	\$17.00
Cocchi Vermouth di Torino	\$15.00
Contratto Rosso	\$16.00
Punt e Mes	\$18.00
Vermut, Lustau Rosso	\$16.00

VARIOUS 10

Averna	\$18.00
Bruto Bitter	\$18.00
Chambord	\$17.00
Chartreuse Green	\$23.00
Lucky Falernum	\$17.00
Meletti 1870 Bitter	\$16.00
Montenegro	\$17.00
Nola Coffee	\$18.00
Ramazzotti Amaro	\$17.00
St. George Spiced Pear	\$18.00

THE DESPERADO™ 1

1800 Añejo Tequila, Grand Marnier, Fresh Lime, Sphere of Ice, Salt	\$28.00
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This is a "man's" margarita, triple the alcohol with just a touch of citrus ... served to lovers of tequila. Recommend only one per customer [Almost 5oz. of alcohol]

CHOPS ORIGINALS! 5

Special K Express	\$16.00
Van Gogh Double Espresso Vodka, Kahlua, Dark Cocoa And A Full Shot Of Espresso!	
Maui	\$15.00
Wheatly Craft Vodka, Pineapple Schnapps And Refreshing Tropical Juices. Aloha!	
The Vitamin "T"	\$18.00
1800 Reposado and Corazon Blanco Tequila, Cointreau, Grand Marnier and Fresh Citrus Juices	
Hot Mary	\$15.00
5 Pepper Vodka and Spicy Bloody Mary Mix, Served With A Draft Beer Chaser	
Taiwan - On	\$15.00
East Meets West In Our Version Of The Sour Apple Martini! Sour Apple Pucker And Wild Apple Vodka Kissed With Ginger	

MARTINIS 3

For the End of Times!	\$17.00
Whitley Neill Gin, Cocchi Americano, Maraschino Liqueur, Muddled Cucumber and Fresh Lemon Juice	
CSL	\$17.00
(Crazy Sick Love) Malfy Con Limone Gin, Gran Gala, Lillet, Lemon Juice and Raspberry	
In a Land Far ... Far ... Away	\$17.00
Whitley Neill Rhubarb & Ginger Gin, Lemon, Agave, Muddled Raspberries, 1821 Grapefruit Lavender Bitters, Orange Slice	

THE MANHATTANS 5

The West Village	\$17.00
James E Pepper 1776 Rye, Punt e Mes, Lucano Amaro, Orange and Mint Bitters	
Little Italy	\$17.00
Presidente Brandy, Partner Sweet Vermouth, Regan's Orange, Italian Cherries	
Soho	\$17.00
1792 Small Batch Bourbon, Carpano Antica, Regan's Orange Bitters	
Upper East Side	\$18.00
Naked Grouse Scotch, Fonseca Bin 27, Carpano Vermouth Walnut Bitters	
Nomad	\$16.00
Nomad Sherry Cask Whiskey, Naked Grouse, Luxardo Amaretto	

OLD FASHIONEDS 5

The Classic	\$16.00
Rough Rider Small Batch Bourbon, Peychauds Aromatic, Orange, Cherry	
Truffle	\$16.00
1792 Bourbon, Native Guy Honey, Fresh Truffle, Truffle Sea Salt	

Into the Night	\$16.00
Partida Resposado, Agave, Orange and Chocolate Bitters	
Down Hill Fast	\$24.00
Jefferson Ocean "Aged At Sea" Bourbon, Presidente Brandy, St. George Spiced Pear	
Screwball	\$16.00
Dessert Old Fashion with Skrewball Peanut Butter Whiskey, Caramel, Aquafava, Caramel Sauce and Salt Rim	

MULES 3

Devoted	\$16.00
Smirnoff Blueberry Vodka, Ginger Beer, Cucumber, Mint, Citrus, Muddled Berries	
The Unicorn	\$16.00
Wheatley Craft Vodka, Ginger Beer, Lime, White Cranberry, Pomegranate	
Kentucky 46	\$22.00
Maker's Mark 46 Bourbon, Agave Nectar, Lime, Ginger Beer, Grand Marnier Soaked Cherries	

SOURS 4

Boodlelicious	\$16.00
Boodles Rhubarb and Strawberry Gin and Sour	
Coconut Sour	\$15.00
1800 Coconut Blanco Tequila and Sour Orange and a Cherry	
Lucky Sour	\$14.00
Lucky Falernum and Sour	
Irish	\$17.00
Powers Gold Label Irish Whiskey and Sour	

DRAFT BEER 5

Stella Artois, Belgium, Lager, 5.2%	\$8.00
Old Naples Blonde, Florida , Blonde Ale, 4.7%	\$8.00
Turtle Season, Florida, Indian Pale Ale, 6.5%	\$9.00
Sandbar Sunday, Florida, American Wheat Ale, 4.75%	\$8.00
Reef Donkey, Florida, American Pale Ale, 5.5%	\$9.00

BOTTLED BEER 10

Clausthaler, Germany, Pale Lager, Non Alcoholic	\$7.00
Clausthaler Grapefruit, Germany, Pale Lager, Non Alcoholic	\$7.00

3 Daughter's Rosé Cider, Florida, Apple Cider, 7%	\$7.00
Bud Light, Missouri, Light Lager, 4.2%	\$7.00
Budweiser, Missouri, Lager, 5%	\$7.00
Yuengling, Pennsylvania, Red Lager, 4.4%	\$7.00
Keewadin Krusher, Florida, Cream Ale, 5.9%	\$11.00
Unholy Trippel, Florida, Belgian Tripel, 9.0%	\$8.00
Breakfast Stout, Michigan, American Imperial Stout, 8.3%	\$11.00
Three Philosophers, New York, Belgian Quadrupel, 9.7%	\$17.00

BOILERMAKERS 4

Bourbon

1792 Bourbon, Reef Donkey American Pale Ale

Scotch

Bruichladdich, The Classic Laddie, Stella Artois

Rye Whiskey

Rittenhouse Rye, Turtle Season IPA

In Tribute - SWC (Sonora Webster Carver)

We also offer these classic combos SWC style ... Named after Sonora Webster Carver who for many years dove a horse into a deep pool at Atlantic City's Steel Pier. Although she lost eyesight on a diving mishap, she continued to dive blind for another 19 years!

NON ALCOHOLIC NATURALS 8

Sonic Basil Lemonade	\$9.00
Fresh Basil, Lemon, Cucumber, Simple Syrup, Perrier Lime Sparkling Water And A Splash Of Tonic	
Tropic Chillin'	\$9.00
Muddled Mandarin, Lemon and Ginger, Lemongrass Simple Syrup and Voss Tangerine-Lemongrass Sparkling Water	
Berry Fresca	\$9.00
Raspberry, Blueberry, Cucumber, Fresh Mint, Club Soda And A Splash Of Sprite	
Classic Coca Cola	\$5.00
Hank's Gourmet Root Beer	\$5.00
East Imperial Yuzu Tonic	\$5.00
Fever Tree Refreshingly Light Cucumber Tonic	\$5.00
Fever Tree Diet Tonic	\$5.00