

# CHOP

FRESH | LOCAL | SEASONAL

## HOUSE COCKTAILS - 12

### LYCHEE KEEN

vodka | lychee | ginger liqueur | lemon

### DOOR COUNTY MULE

vodka | lime | seaquist cherry | ginger beer

### THE CAT'S MEOW

gin | honey | lemon | blood orange

### SUMMER REVIVER

gin | lillet blanc | cointreau | lemon | absinthe

### CANTALOUPE DAIQUIRI

aged rum | cantaloupe | lime | cane

### CUCUMBER COOLER

rum | mint | lime | cane | cucumber soda

### BLOOD ORANGE SIDECAR

cognac | cointreau | blood orange

### PASSION FRUIT MARGARITA

reposado tequila | cointreau | lime |  
passionfruit | jalapeño | turbinado

### CHOP OLD FASHIONED

smoked maple bourbon | angostura bitters |  
seaquist cherry | press | cedar smoke

### SOUTHERN PEACH TEA

bourbon | peach | honey | thyme | black tea

### DON'T CALL ME SHIRLEY

bourbon | elderflower liqueur |  
aperol | lemon

### PIMM'S CUP

pimm's #1 | lemon | ginger beer

## DRAFT

<b>New Glarus Spotted Cow</b> Farmhouse Ale   4.8%   16 oz	7	<b>Surly Todd the Axeman</b> India Pale Ale   7.2%   12 oz	8
<b>Duvel Single</b> Golden Ale   6.8%   12 oz	9	<b>Central Waters Mudpuppy Porter</b> Nitro Poirter   5.6%   16 oz	7
<b>Toppling Goliath Pseudo Sue</b> Pale Ale   5.8%   12 oz	7	<b>St. Bernardus Abt. 12</b> Quad   10%   12 oz	10

## BELGIAN

<b>Blanche De Bruxelles</b> Witbier   4.5%	7	<b>Hinterland Packerland Pilsner</b> Inda Pale Ale   4.5%	6
<b>Saison Dupont</b> Farmhouse Ale/Saison   6.5%	9	<b>Blue Moon</b> Belgian Witbier   5.4%	6
<b>La Fin du Monde</b> Tripel   9%	8	<b>New Glarus Moon Man</b> Pale Ale   5%	6
<b>La Chouffe</b> Belgian Pale Ale   8%	8	<b>Bell's Two Hearted Ale</b> American IPA   7%	6
<b>Westmalle</b> Dubbel   9.5%	10	<b>Deschuttes Fresh Squeezed</b> Inda Pale Ale   6.4%	6
<b>Delirium Nocturnum</b> Belgian Dark Strong Ale   8.5%	10	<b>Titletown Johnny "Blood" Red</b> Irish Red Ale   6%	6
<b>Ommegang Three Philosophers</b> Quad/Kriek   8.2%	9	<b>Door County Polka King</b> Porter   5.3%	6
<b>Rochefort 10</b> Quad/Strong Ale   11.3%	11	<b>Island Orchard Cider</b> Brut Cider   6.9%   25.4 oz	18
<b>Cuvee des Jacobins Rouge</b> Flanders Red Ale   5.5%	10	<b>Buckler</b> Non-Alcoholic	5
<b>Lindeman's Framboise</b> Raspberry Lambic   2.5%	11		

## DOMESTIC

<b>Bud Light</b>	4
<b>Miller Lite</b>	4

HOUSE WINE

Glass 8 / Carafe 18

CHOP House White  
A light bodied blend with aromas of pear and crisp lemon to complement our fish and seafood selections

CHOP House Red  
Fruit aromas of blackberry, plum, and cherry that blend with hints of vanilla, toasted oak, and chocolate to complement our steak selections

WHITE | ROSÉ | SPARKLING

Champagne, Moet & Chandon, France	82
Chardonnay, Robert Oatley, Australia	11/44
Chardonnay, Sonoma Cutrer, Russian River Valley	13/52
Chardonnay, Cakebread, Napa Valley	72
Chardonnay, Rombauer, Carneros	72
Moscato, Anterra, Italy	8/32
Pinot Grigio, Prendo, Italy	9/36
Pouilly-Fuisse, Marie-Pierre Manciat, France	56
Prosecco, La Marca, Italy	9/36
Roero Arneis, Vietti, Piedmont	48
Rosé, Belleruche, France	10/40
Sauvignon Blanc, Chasing Venus, Marlborough	10/40

RED WINE

Barolo Castiglione, Vietti, Piedmont	90
Cabernet Sauvignon, Louis Martini, Sonoma County	11/44
Cabernet Sauvignon, Ghost Pines, Sonoma County	56
Cabernet Sauvignon, Bread & Butter, Napa Valley	18/72
Cabernet Sauvignon, St. Supery, Napa Valley	80
Cabernet Sauvignon, Mt. Veeder, Napa Valley	92
Cabernet Sauvignon, Rombauer, Napa Valley	92
Cabernet Sauvignon, Cakebread, Napa Valley	120
Cabernet Sauvignon, Dominus Estate, Napa Valley	320
Carmenere, Ventisquero "Grey Single Block", Chile	60
Chateauf du Pape, Famille Perrin, France	80
Malbec, Animal, Mendoza	12/48
Merlot, Duckhorn Decoy, Sonoma County	56
Montepulciano d'Abruzzo, Il Feuduccio, Italy	11/44
Pinot Noir, Firesteed, Willamette Valley	11/44
Pinot Noir, Adelsheim, Willamette Valley	17/68
Pinot Noir, Ken Wright, Willamette Valley	72
Pinot Noir, Goldeneye, Alexander Valley	80
Red Blend, Casa Santos Lima, Portugal	10/40
Tempranillo, Vina Pomal Reserva, Rioja	44
Zinfandel, Sehgesio, Sonoma	13/52