



BEER

Budweiser St. Louis, MO	5
Coors Light Golden, CO	5
Pacifico Mazatlan, Mexico	6
Stella Leuven, Belgium	7
Telluride Brewing Company Telluride, CO Tempter IPA, Face Down Brown, Bridal Veil Rye, Wacked Out Wheat	6
Epic Brewing Company Salt Lake City, UT Lil' Brainless Raspberries, Los Locos Mexican Lager	6
Crooked Stave "Surette" Provisional Saison Denver, Colorado	15

BOTTLED WATER

Fiji 500 ml.	4
San Pelligrino 500 ml.	5
San Pelligrino 1 Liter	8

NON-ALCOHOLIC

Coca-Cola	3
Cranberry Juice	3
Ginger Beer	4
Lemonade	3
Iced Tea	3
Orange Juice	4
Pineapple Juice	3
Sprite	3



MENU

OYSTERS ON THE HALF SHELL	3 ea
From the East Coast or West Coast, Served with Verjus Mignonette	
YELLOWTAIL SASHIMI	22
Green Papaya, Crispy Jalapeño, Mango Coulis, Citrus Soy Vinaigrette	
CHEESE & CHARCUTERIE PLATE	36
A Combination of Cured Meats & Artisanal Cheeses	
POMMES FRITES	6
Thinly Cut and Lightly Seasoned	
PARMESAN POMMES FRITES	9
Served with Parmesan Cheese & Truffle Oil	
CAESAR SALAD	9
Parmesan Cheese, White Anchovies, Croutons Add Grilled Chicken 16 Add Salmon 18	
MIXED GREENS SALAD	10
Power Greens, Carrots, Radish, Tomato, Cucumber, Balsamic Vinaigrette, Croutons Add Grilled Chicken 17 Add Salmon 19	
TURKEY CLUB	14
Applewood Smoked Bacon, Lettuce, Tomato, Onion, Rémooulade, Fresh Baked Baguette Choice of Side Salad or French Fries	
NEW YORK DELI STYLE REUBEN	15
Corned Beef, Housemade Coleslaw, Russian Dressing, Gruyère Cheese, Marble Rye Choice of Side Salad or French Fries	
CHOP HOUSE STEAK BURGER	22
Cheddar, Gruyère or Blue Cheese Choice of Side Salad or French Fries	
STEAK & FRITES	32
Black Angus Flat Iron, 8oz, French Fries	
VANILLA CRÈME BRÛLÉE	11
Fresh Berries, Candied Nuts	



SPARKLING WINE

- Astoria Lounge**, Moscato, Piedmont, Italy NV 10
Tiamo, Organic Prosecco, Italy NV 13
Graham Beck “Brut Rosé”, Western Cape South Africa, NV 14
Ayala “Brut Majeur”, Champagne, France NV 18

WHITE WINE

- Scarpetta**, Pinot Grigio, Delle Venezie, Italy 2013 10
Chamisal, “Stainless”, Chardonnay Edna Valley, California 2013 12
Cloudy Bay, “Te Koko” Single Vineyard Sauvignon Blanc, Marlborough, New Zealand 2013 16
Canard, “Coucher de Soleil”, Rosé Napa Valley, California 2015 16
Rombauer, Chardonnay, Carneros, California 2014 20

RED WINE

- Humberto Canale Estate**, Pinot Noir Rio Negro, Argentina 2015 10
Arrowood, Cabernet Sauvignon Sonoma County, California 2012 14
Terrazas de los Andes, Malbec Mendoza, Argentina 2013 15
Merryvale, Cabernet Sauvignon Napa Valley, California 2010 30

COCKTAILS

- Watermelon Lime Margarita** 14
Deleòn Platinum Tequila, Cointreau, Watermelon Limeade, Fresh Lime Juice
Served in a Pint Glass
- Yeoman Gin & Tonic** 10
Greenall London Dry Gin, Yeoman Tonic Syrup
Topped with Soda Water, Served in a Highball Glass
- Ultimate Dirty Martini** 14
Grey Goose Vodka, Olive Brine,
Garnished with Two Olives and a Cocktail Onion
Served Up
- Dutch Mule** 12
Ketel One Vodka, Goslings Ginger Beer,
Fresh Lime Juice, Dash of Angostura Bitters,
Served in a Copper Mug
- Street Hound** 12
Mezcal Vago *Espadin*, St. Germain, Ruby Red
Grapefruit Juice Topped with Soda Water,
Dash of Orange Bitters. Served in a Highball Glass
- Basil Hayden’s Old Fashioned** 13
Basil Hayden’s Kentucky Straight Bourbon,
Muddled Orange and Cherry, Bitters, Sugar
Served on the Rocks
- Flatliner Martini** 15
Telluride Vodka, Bailey’s Irish Cream,
Kahlua, Espresso Shot, Served Up
- Sangria** 13
Fruit and Spice Infused Spanish Red Wine,
Served on the Rocks