

SPECIALTY COCKTAILS

CHOP COLLINS-ON DRAFT

CH VODKA, CUCUMBER-MINT CORDIAL, LEMON, 10

CRANBERRY SPRITZ

TATTERSALL CRANBERRY LIQUEUR, MIRO EXTRA SECO VERMOUTH,
AVERNA AMARO, ANGOSTURA, SPARKLING WINE, 11

A CLEVER RUSE

GRAN CENTENARIO REPOSADO TEQUILA, CYNAR, SPICED PEAR,
BLACK WALNUT, BURNT CINNAMON, 14

THE REMEDY

TURMERIC-INFUSED CITADELLE GIN, BLOOD ORANGE,
HONEY, LEMON, HABANERO, 12

BARREL-AGED BROOKLYN

FEW RYE, AVERNA AMARO, LUXARDO MARASCHINO,
MIRO DRY VERMOUTH(AGED IN HOUSE FOR 1 MONTH IN NEW OAK), 14

CHOP TODDY

SMOKED PEPPER INFUSED RITTENHOUSE RYE, MADEIRA,
SFUMATO AMARO, EARL GREY, 12

SPIKED CIDER

ROSEMARY & CLOVE INFUSED REMY MARTIN VSOP,
CREME DE CASSIS, HOT CIDER, 12

WAGON RIDER

JUNIPER-BLACKBERRY SHRUB, GINGER ALE, SAGE, 5
OFF THE WAGON? ADD CITADELLE GIN FOR 3

TWISTS ON CLASSICS

CHOP SHOP OLD FASHIONED

CH BOURBON, SMOKED DEMERARA,
CHOICE OF TOBACCO OR WHISKEY BARREL BITTERS, 12

MORETTI'S MANHATTAN

RITTENHOUSE RYE, CARPANO ANTICA VERMOUTH,
ANGOSTURA & CHERRY BARK BITTERS, 12

DRAFTS

HALF ACRE **DAISY CUTTER PALE ALE** 8

FOUNDERS **RED'S RYE IPA** 8

ALLAGASH **WHITE** 8

STIEGL **PILS** 8

LEFT HAND **MILK STOUT** 8

NEW BELGIUM **CITRADELIC IPA** 8

BELL'S **OFFICIAL HAZY IPA** 8

TWO BROTHERS **22ND ANNIVERSARY DOUBLE IPA** 9

SEATTLE CIDERS **SEMI SWEET APPLE** 8

3 FLOYDS **ROTATING**

BOTTLES

ALLAGASH **CURIEAUX** 11

LAGUNITAS **LIL' SUMPIN SUMPIN** 7

TWO BROTHERS **PRAIRIE PATH** 7

CANS

STONE **DELICIOUS IPA** 7

WAR PIGS **FOGGY GEEZER IPA** 7

BROUWERIJ HUYGHE **DELIRIUM TREMENS** 11

STIEGL **GRAPEFRUIT RADLER** 8

ANDERSON VALLEY **BLOOD ORANGE GOSE** 7

REVOLUTION **FIST CITY APA** 6

REVOLUTION **ROTATING HERO** 7

MODELO ESPECIAL **LAGER** 7

PIPEWORKS NINJA VS **UNICORN DOUBLE IPA** 9

NEW BELGIUM **FAT TIRE** 6

ORIGINAL SIN **BLACK WIDOW CIDER** 7

FOUNDERS **RUBAEUS RASPBERRY ALE** 7

FOUNDERS **SOLID GOLD LAGER** 7

SPARKLING

NV FRANCOIS MONTAND BRUT {CHARDONNAY} Jura, France \$10/\$40
The perfect balance of bright citrus, white flowers, and just a touch of toast

2017 KIR-YIANNI 'AKAKIES' ROSÉ {XINOMAVRO} Macedonia, Greece \$12/\$48
Experience wild strawberry jam that gives way to a bone-dry finish

WHITE

2017 FIGUIERE LE SAINT ANDRÉ {VERMENTINO} Provence, France \$10/\$40
From a family-owned vineyard by the Mediterranean Sea this soft, supple beauty shines with notes of lemon zest, wild herbs and vanilla beans accompanied by a salty minerality

2017 BIELER FAMILY 'DAISY' {PINOT GRIGIO} Columbia Valley, WA \$10/\$40
Certified Organic. *Juicy, ripe stone fruit with white flowers on the palate*

2018 NAUTILUS ESTATE {SAUVIGNON BLANC}
Marlborough, New Zealand \$12/\$44
Delightful citrus intensity characteristic of this region is balanced by a soothing and clean minerality

2017 BROOKS 'AMYCAS' BLEND {RIESLING/PINOT BLANC/MUSCAT/GEWURZTRAMINER, PINOT GRIS} Willamette Valley, OR \$11/\$44
Aromatic and fresh peach flavors shine through; the perfect wine for brunch

2017 SLO DOWN BROKEN DREAMS {CHARDONNAY} California \$13/52
A perfect balance of creamy texture and buttery mouthfeel with notes of lemon curd and pear

2016 GEORG ALBRECHT SCHNEIDER KABINETT {RIESLING}
Rheinhessen, Germany \$38
From a family-owned vineyard, this wine is semi-sweet and exudes flavors of ripe apricots and hints of cream

2014 DOMAINE CHANSON MÂCON LA ROCHE-VINEUSE {CHARDONNAY}
Burgundy, France \$52
Thirst-quenching, well-balanced and crisp with citrus fruit aromas and just a hint of fresh honey

2017 LAGAR DE CERVERA {ALBARIÑO} Galicia, Spain \$56
Persistent intense aromas accompany hints of stone fruits, pears and apples as they dance on the palate

REDS

2017 EL POVENIR 'AMAUTA' {MALBEC} Cafayate Valley, Argentina \$10/\$40
Family-owned, single-vineyard in the steep mountains of Salta, this lush and fruity Malbec is as adventurous as it's terroir

2016 PICO MACCARIO {BARBERA D'ASTI}
Piedmont, Italy \$11/\$44
Medium-bodied, bright and aromatic with flavors of red cherries, violets, herbs and red licorice

2017 TAMI FRAPPATO {FRAPPATO} Sicily, Italy \$12/\$48
Naturally produced & Certified Organic. A robust version of your grandmother's cranberry sauce that cries out for charcuterie

2016 MONTINORE {PINOT NOIR} Willamette Valley, OR \$12/44
Certified Organic & Biodynamic. Volcanic soils show through red fruits, soft tannins and a touch of white pepper

2016 MATTHEW FRITZ {CABERNET SAUVIGNON} Mendocino, CA \$12/\$44
Inviting aromas of blackberry and deep plum welcome you to a palate of lush vegetation, baking spices and deep dark fruits

2016 BODEGAS VOLVER {TEMPRANILLO} Castilla-La Mancha, Spain \$52
Certified Organic. This wine boasts a modern approach to Tempranillo that leaves you feeling spicy and bold

2017 LA KIUVA ARNAD MONTJOVET {NEBBIOLO} Aosta Valley, Italy \$56
A unique, young and fresh representation of Nebbiolo from a co-op community that offers bright red fruits and delicate spice

2014 CHATEAU BLAIGNAN MEDOC CRU BOURGEOIS {CABERNET SAUVIGNON, MERLOT} Bordeaux, France \$64
The color of rubies and just as rich her big body and palate of black currant, tobacco and cedar is sure to please

NATURAL/UNFILTERED

2017 SKOURAS SALTO WILD YEAST {MOSCHOFILERO}
Peloponnese, Greece \$12/\$48
Natural and low sulfite. Lychee leaps abundantly through this rich, textured and lively wine; this mouthwatering gem is the perfect pair for food

2016 GUÍMARO RIBEIRA SACRA VINO BLANCO {GODELLO} Galicia, Spain \$56
Certified Organic & Unfiltered. This food-friendly wine shines bright intense acid and slate minerality with notes of tart apple

2017 LUYT PIPENO {PAÍS} (1 Liter) Maule, Chile \$50
This sultry wine from the "mothership" grape hails from a co-op in Chile. Strong notes of tobacco, smoke, blackberry and earth