

Bar Eats

Wedge	\$10
Maple Glazed Bacon, Bleu Cheese	
Burrata	\$11
Heirloom Tomato, Grilled Ciabatta, Balsamic	
Oysters on the Half Shell*	\$14 \$20
Half Dozen Full Dozen Mignonette, Cocktail Sauce, Lemon	
Jumbo Lump Crab Cakes	\$12
Caper Remoulade, Lemon	
Calamari	\$10
Lemon Aioli, Marinara	
Chophouse Burger*	\$13
10 oz., Tillamook Cheddar, Lettuce, Heirloom Tomato, Hand Cut Fries	
Accessories \$2 each	
Fried Egg, Mushrooms, Smoked Bacon	
Oysters Rockefeller*	\$14
Spinach, Pernod, Bacon, Onion, Hollandaise	
Shrimp Cocktail	\$14
Bourbon Cocktail Sauce, Fresh Horseradish, Lemon	
Seared Tuna*	\$15
Ponzu, Ginger Tomato Relish	
Marnell Ranch Lamb Lollipop*	\$8
Mint Green Pea Pesto	

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness.

Chophouse Cocktails

Berry Sapphire Martini	\$9
Bombay Sapphire, Muddled Blueberries, Raspberries, Agave, Lime	
Negroni	\$9
Gin, Campari, Sweet Vermouth, Rocks	
Old Fashioned	\$9
Woodford Reserve, Angostura Bitters, Sugar, Orange, Brandied Cherry	
Moscow Mule	\$10
Vodka, Fresh Lime, Ginger Beer	
Classic Cosmopolitan	\$9
Grey Goose Vodka, Cointreau, Cranberry Juice	
Sazerac	\$9
Whiskey, Absinthe, Lemon, Orange Bitters, Demerara Syrup	
French 75	\$9
Champagne, Gin, Lemon Juice, Simple Syrup	
Side Car	\$9
Hennessy, Lemon Juice, Triple Sec	
Top Shelf Margarita	\$10
Patron Tequila, Sweet n Sour, Grand Marnier	