

HAPPY HOUR

4PM-6PM

DRAFT BEER

Brewed at the DENVER CHOPHOUSE & BREWERY
~ 3.5

PILSNER LAGER

A crisp character & light bodied clean finish

DORTMUNDER LAGER

This Blonde Lager is golden and malty with a floral hop finish

WIT ALE

Spicy notes of clove with fruity character

'IMPERTINENT' INDIA PALE LAGER ~ 3.75

Spotlighted Hop flavor by using a Lager yeast

DARK MUNICH LAGER

Dark amber in color with malty character and caramel essence

BREWER'S MARKER ~ 3.75

Please ask your server about our seasonal offerings

RED ALE

Medium-bodied Irish-style with caramel and toffee sweetness

PALE ALE

American Pale Ale, crisp caramel malt profile balanced by wild grass and citrus flavored hops

WOODFORD BOURBON™ STOUT ~ 4.75

Bourbon barrel conditioned Oatmeal stout

SPECIALTY COCKTAILS

~ 5.5

THE VERANDA

Fresh strawberries, citrus vodka, St. Germain, lemon

NAPA SANGRIA

Napa Valley red wine, fresh fruit and raspberry liqueur

THE RUBY

Ruby Red grapefruit vodka, fresh juice, Campari, ginger

RICKSHAW

Fresh basil, gin, lime, sugar

PORCH SWING

Hendrick's Gin, Pimm's no.1, fresh lemon, cucumber, Sprite

CHOPHOUSE MANHATTAN

Black cherry infused bourbon, sweet vermouth, bitters

BLACKBERRY MOJITO

Bacardi Silver, fresh berries, lime, mint, brown sugar

MARGARITA

Sauza tequila hand shaken with fresh lime & agave nectar

WINES & WELL DRINKS

~ 4.5

DOUGLASS HILL Chardonnay

ACROBAT Pinot Grigio

MERCER Sauvignon Blanc

SEGURA VIUDAS Reserva Brut Sparkling Wine

JEAN LUC COLUMBO Dry Rose

ROBERT MONDAVI Pinot Noir

ANDELUNA Malbec

DOUGLASS HILL Cabernet Sauvignon

STARTERS

FRENCH ONION SOUP ~ 4

Caramelized onions, sherry, beef broth, crostini and Gruyère & fontina cheeses.

DRUNKEN DIAVOLO PEI MUSSELS ~ 8 Spicy Pale Ale tomato sauce, Parisian garlic bread.

SPINACH & ARTICHOKE DIP ~ 6

With grilled flatbread and crudités.

CHICKEN TENDERLOINS ~ 7

Hand-battered with ChopHouse steak sauce & Ranch dressing.

SESAME CRUSTED CALAMARI ~ 8

Panko crusting, tuxedo sesame seeds, wasabi cream and apricot-ginger dipping sauce.

ENTRÉES

USDA PRIME RIB SLIDERS† ~ 11

Shaved Prime Rib, Roma tomatoes, white cheddar cheese, horseradish cream sauce, served on toasted brioche buns.

CHOPHOUSE SIGNATURE PUB BURGER† ~ 10

Steakburger with peppered bacon, white cheddar, ChopHouse pub sauce, house-pickled red onions and beefsteak tomatoes on cornmeal Kaiser.

COLORADO BISON BURGER† ~ 11

Served with lettuce, tomato, ancho rémoulade, white cheddar, peppered bacon and roasted pepper relish on cornmeal kaiser.

USDA SHAVED PRIME RIB SANDWICH ~ 12

with tomatoes, arugula, horseradish mayo, Gruyère & Fontina cheeses and caramelized onions. Served on French baguette.

FRESH FISH SANDWICH with Fries ~ 11

Today's selection of market fresh fish.

ANGUS STEAK FRITES† ~ 12

with gorgonzola butter and truffle frites dusted in Parmesan.

PAN SEARED CHICKEN ~ 10

with walnut arugula pesto, spinach, roasted pancetta, sundried tomatoes, served with white cheddar mashed potatoes.

SLOW-ROASTED USDA PRIME RIB† ~ 12

(Limited availability) 6 ounce cut with rosemary jus and horseradish sauce with white cheddar mashed potatoes.

SEARED AHI TUNA SALAD† ~ 13

Sesame seed crusted, seared rare with Asian slaw, oranges, cucumbers, miso dressing and crispy pickled ginger.

CHOP CHOP* ~ 11

Greens, oven-roasted turkey, avocado, garbanzo beans, toasted pumpkin seeds, tomatoes, Gouda and sun-dried blueberries in herb vinaigrette.