

HANDCRAFTED BEER

PILSNER LAGER

A European Pilsner mashed with German Pilsen Malt and hopped with Hersburker for a clean, crisp & assertive Lager
IBU~38/ABV~4.9%

DORTMUNDER LAGER

A full-bodied, moderately hopped Lager. This is a favorite amongst the steel workers' of Dortmund, Germany.
IBU~34/ABV~5.6%

WHEAT ALE

Belgian Ardennes yeast yields spicy and fruit notes.
Mashed with German Wheat Malt, un-malted
Wheat & Golden Oats
IBU~26/ABV~7%

DARK MUNICH LAGER

Dunkle Munich style, mashed with plenty of German Munich malt & sparingly hopped with Sterling Hops
IBU~29/ABV~4.8%

RED ALE

A medium-bodied Irish-style red with a deep amber color.
IBU~22/ABV~4.6%

IMPERTINENT PALE LAGER

An "India Pale Lager". Mashed with Pilsen Malt & heavily hopped both in the kettle & fermenter.
IBU~85/ABV~7%

PALE ALE

Balanced American style Pale Ale. Mashed with American Pale malt & British Crystal. Hopped with Simcoe & Crystal.
IBU ~85/ABV~5.5%

DRY STOUT

Mashed with American Pale Malt, German Pilsen, & generous amounts of Roasted and Crystal Malts.
IBU~60/ABV~4.5%

WOODFORD RESERVE™ BARREL CONDITIONED STOUT

A blend of fresh Oatmeal Stout & Oatmeal Stout conditioned for four months in Woodford Reserve Oak Bourbon Barrels
IBU~60/ABV~7.5%

INDIA BROWN ALE

This Brown Ale is akin to an IPA in the amount of hops used both in the boil and dry hopping.
IBU ~ 85 / ABV ~ 4.9%

DOPPLEBOCK

A German style Double Bock which is malty, rich and smooth mashed with Silver Canyon Espresso beans
IBU~30/ABV~8%

ALMA CIDER (C-SQUARED CIDER)

Semi-sweet with an apple blossom flavor and a slight tart finish
ABV~ 5.5%

BOTTLE CONDITIONED

STRAIGHT BOURBON STOUT

This Bourbon Stout is bottled straight from conditioning for four months in a fresh Bourbon Barrel and has strong whisky and oak flavor.

Unblended, ABV ~ 8.5%/IBU ~ 60 \$30 (37 left)

BLACKBERRY SOUR LAGER

A strong sour black lager with a subtle blackberry aftertaste. Aged for three months in a bourbon barrel that had been used for conditioning Bourbon Stout. The result is a unique Sour beer with a positive malt body and tart berry finish
ABV~9.9%/IBU~25. \$30 (38 left)

SEMITONAL DOUBLE PALE ALE

A Double Pale is very similar to an IPA in that there is a great amount of Hops used both at the end of boil (in the kettle) and in dry hopping (in the fermentor).
ABV~6.25%/IBU~85 \$20 (6 left)

BOURBON BARREL CONDITIONED DOPPLEBOCK

A German style Double Bock which is malty, rich and smooth mashed with Silver Canyon Espresso beans then aged in Bourbon barrels for 4 months
ABV~8%/IBU~30 \$30 (60 left)

COCKTAILS

The One Martini

Ketel One, Dry Vermouth & Blue Cheese Stuffed Olives

Flamed Orange Manhattan

R1 Rye Whiskey, Sweet Vermouth & Bitters

The Geisha

Sake Infused Vodka, Muddled Cucumber, Soho Lychee Liqueur & fresh squeezed lemonade

Le' Cosmopolitan

Grey Goose L'Orange, Cointreau & Cranberry Juice

Spiced Orange & Cinnamon Martini

Spiced Rum, Cointreau fresh lemon sour & garnished with cinnamon

Prosecco and Elderflower Fizz

Zonin Prosecco & St. Germain Elderflower Liqueur

BARREL AGED COCKTAILS

AMARO NEGRONI 12

Bulldog gin, Amaro and Campari -
aged minimum 30 days

Basil Hayden Manhattan 12

Basil Hayden bourbon and Carpano Antica
vermouth aged minimum 30 days

CHOPHOUSE SIGNATURES

ULTIMATE G&T 10

Tanqueray No. Ten gin and house-made
tonic with rosemary, thyme and lime

PIMM'S CUP 11

The original Pimm's cup served chilled with
cucumber, orange and lemon

SMOKED ROSEMARY AVIATION 12

We take the classic Aviation made with
Crème De Violette, Maraschino liqueur
and lemon juice, and pour into a
Rosemary Smoked cocktail glass

RICKSHAW 10

Fresh basil with Leopold's gin,
lime and sugar

VERANDA 11

Fresh strawberries,
Ketel One Citroen vodka,
St-Germain and lemon

GINGER OLD FASHIONED 12

Bulleit Rye and Domain De Canton
paired for an old fashioned twist

AGAVE & ANEJO LIMEADE 12

The original margarita soda, bottled and
served tableside with Don Julio Añejo tequila
and Cointreau

BOTTLED RUM PUNCH 11

Sailor Jerry rum, fresh lime juice and agave
nectar bottled and served fizzy over ice

THE GEISHA 12

Sake infused vodka,
muddled cucumber, SoHo Lychee liqueur
& fresh squeezed lemonade

GARDEN MULE 12

Ketel One, cucumber, blueberries, mint with
fresh squeezed lime & ginger beer

STRAWBERRY BASIL MULE 12

Ketel One, fresh strawberries, lemon wedges,
basil and ginger beer

MUST SHARE MARTINI ON TAP

TABLE OF 4 REQUIRED

(EQUAL TO 8 MARTINIS) **\$80**

Pour a Reyka Vodka Martini
at your table Straight Up or On The Rocks
Served with a variety of premium olives

