

BREAKFAST

Huevos Rancheros\* \$10.50

{Two Eggs atop Corn Tortillas with Browns, Beans, choice of Red Chile and/or Green Chile, Cheeses, Garnish & Tortilla}

Huevos Socorro®\* \$11.50

{Same as above with choice of: Carne Asada, Adovada, Chorizo, or Turkey Green Chile Sausage}

Eggs Benedict with Ham\* \$10.50  
with Spinach\* \$9.50 | with Smoked Salmon\* \$13

{Served with Pesto Tomatoes, Homefries and Housemade Hollandaise Sauce}

Breakfast Quesadilla \$10.00 | Veggie \$9

{Flour Tortilla, Egg, Cheeses, Bell Pepper, Fresh Green Chile, Sour Cream, Pico de Gallo and Guacamole. Served with your choice of Browns or Homefries and Meat}

BUTCHERY FAVORITES

Steak and Eggs\* \$13

{Two Eggs & Browns}

Ranchers®\* \$12

{Doug’s Breaded Steak, Browns, Country Gravy, Three Eggs & Griddle Biscuit}

Hillbilly®\* \$12

{Three Eggs, Browns, Griddle Biscuit topped with Country Gravy, Choice of Three Strips of Thick Bacon, Slab Ham, Two House Sausage Patties or Two Turkey Green Chile Sausage Patties}

Lil’Billy®\* \$10.50

{Two Eggs, Browns, Griddle Biscuit topped with Country Gravy, and Two Strips of Thick Bacon}

Basic\* \$9.50

{Two Eggs, Browns, Choice of Three Strips of Thick Bacon, Slab Ham, Two House Sausage Patties or Two Turkey Green Chile Sausage Patties, Choice of Toast, English Muffin, Griddle Biscuit or Tortilla}

BG\* \$6.75

{Griddle Biscuit topped with Country Gravy & Two Eggs}

Hot Oats \$6.25

{Cinnamon, Fresh Blueberries, Toasted Almonds, Choice of Toast, English Muffin, Griddle Biscuit or Tortilla}

PAPAS

Mountain of Browns, Cheeses, choice of Red Chile, Green Chile and/or Gravy. Topped with Two Eggs.

Made with choice of:

Carne Asada\* \$11.25

{Slow Roasted Tri Tip in Green Chile}

Adovada\* \$11.25

{Slow Roasted Pork in Red Chile}

Taos®\* \$10.25

{Chorizo, Turkey Green Chile Sausage, and Fresh Onions}

Skinny\* \$10.25

{Sauteed Mushrooms, Onions, Fresh Bell Peppers, Fresh Spinach, and Diced Tomatoes}

Cowboy\* \$10.25

{Thick Cut Diced Bacon, Diced Ham & Sausage}

WHIMPIES

Papas too much for you?

Try a half portion on any of the items above for \$8.25

BREAKFAST BURRITOS

Three Scrambled Eggs, Browns, Smothered with Red Chile, Green Chili, and/or Gravy. Topped with Cheeses.

Made with Choice of:

Carne Asada \$10.50 | Adovada \$10.50 | House Sausage \$10.50  
Bacon \$10.50 | Turkey Green Chile Sausage \$10.50  
Chorizo \$10.50 | Ham \$10.50 | Veggie \$9.50

Add: Guacamole, Sour Cream, Lettuce & Tomato \$2

OMELETTES

Three Eggs, choice of Browns, Beans, Cottage Cheese or Pesto Tomatoes, and Choice of Toast, English Muffin, Griddle Biscuit or Tortilla.

Make ‘em with Egg Whites, add \$1

Sharon® \$11

{Sautéed Mushrooms, Onions, Fresh Bell Peppers, Fresh Spinach, Diced Tomatoes, Sour Cream, Guacamole, and Cheeses}

Drizzle® \$10.50

{Fresh Spinach, Diced Tomatoes, Bleu Cheese Crumbles, Toasted Almonds, Parmesan & Drizzled with Balsamic Vinegar}

Clint® \$10.50

{Thick Cut Diced Bacon, Fresh Spinach, Diced Tomatoes & Swiss}

Tasty® \$10.50

{Thick Cut Diced Bacon, Fresh Bell Peppers, Guacamole, Tomatoes & Cheeses}

Big Pig \$10.50

{Ham, Bacon, Chorizo, Tortilla Strips, Sour Cream, Fresh Onions, Choice of Red and/or Green Chile & Cheeses}

Pavo® \$10.50

{Turkey Green Chile Sausage, Pesto, Fresh Bell Peppers, Diced Tomatoes, Parmesan & Cheeses}

Mona Lisa® \$10.50

{Sautéed Fresh Green Chile, Mushrooms, Onions, Thick Cut Diced Bacon, Sour Cream & Cheeses}

Favorite \$10.50

{Thick Cut Diced Bacon, Diced Ham, and Cheeses}

SMALLS

Try any of the Omelettes with two Eggs for \$8.50, or Sharon \$9

SWEET STUFF

Make ‘em blueberry or chocolate chip, add \$1 (One Plus & Sweet Combo).

Cinnamon Roll \$5

{Topped with Whipped Butter & Ground Cinnamon}

Grandma’s Hot Cakes \$6.50

Sweet Toast \$6.50

{Vanilla Orange Batter, Cinnamon, Sugar Dust}

Blueberry Hotcakes \$7.50

Chocolate Chip Hotcakes \$7.50

One Plus\* \$7.50

{One Hot Cake or Sweet Toast plus One Egg, plus One Thick Cut Bacon}

Crepes \$8.75

{Filled with Cream Cheese, Topped with Your Choice of Housemade Jam. Finished with Powdered Sugar and Whipped Cream}

Sweet Combo\* \$9.50

{Two Hot Cakes or Two Sweet Toast, Two Eggs, Choice of Thick Bacon, Ham, Sausage or Turkey Green Chile Sausage}

SIDES

Protien \$4 | Browns/Homefries \$2 | Pesto Tomatoes \$4 | Beans \$2  
Cottage Cheese \$3 | Guacamole/Avocado \$2 | Sour Cream \$1 | Pico de Gallo \$1  
1 Jalapeno Pepper \$1 | Toast \$1 | Biscuit/English Muffin \$2 | Egg \$1

Substitutes Available: Gluten Free Bread, Gluten Free Vegetarian Green Chile

ESPRESSO BAR

Latte - Small \$4, Large \$5

Double Shot \$3 | Americano \$3

Cappuccino - Small \$4, Large \$5

Chai - Small \$3, Large \$4

Add Caramel, Hazelnut, Chocolate, Vanilla & Seasonal Flavors 50¢

# BURGERS

Served with choice of Fries, Potato Chips, Cottage Cheese, Cole Slaw, Soup or Salad.  
Also served with Lettuce, Tomato and Housemade Pickles with exception of The Redneck & Black Betty.

Make it Messy with Fries or Potato Chips  
{Red, Green Chile and/or Country Gravy & Cheese} for \$2 or  
get a Big Bowl of Messy Fries or Potato Chips for \$7

## Colorado Bison Burger\* \$12.75

{Jalapeno Bacon Jam & Pepper Jack Cheese, Grass Fed & Antibiotic Free}

## Black Betty®\* \$11.75

{Peanut Butter, Fresh Green Chile, Sharp Cheddar & Blackberry Jam}

## Frontier®\* \$11.00

{Sweet BBQ Sauce, Thick Cut Diced Bacon, Crisp Onions & Sharp Cheddar}

## Pam®\* \$11.00

{Carmelized Onion, Thick Cut Diced Bacon & Bleu Cheese}

## Joe®\* \$11.00

{Fresh Green Chile & Sharp Cheddar}

## Legend®\* \$11.00

{Thick Cut Diced Bacon, Guacamole, Fresh Green Chile & Sharp Cheddar}

## Haider Time®\* \$11.00

{Thick Cut Diced Bacon, Swiss & Sautéed Mushrooms}

## Redneck®\* \$11.00

{A top a Griddle Biscuit covered with Bacon Sausage Gravy & Cheeses}

## Cheese\* \$10.00

{Choice of Sharp Cheddar, Swiss or Bleu Cheese Crumbles}  
Add: Thick Cut Diced Bacon \$1 | Add: Additional Cheese \$1

## Veggie Burger \$9.50

{Diced Cucumbers, Tomato, Fresh Greens and Guacamole}

# SANDWICHES \$10.75

Served with choice of Fries, Potato Chips,  
Cottage Cheese, Cole Slaw, Soup or Salad.

Make it Messy with Fries or Potato Chips  
{Red, Green Chile and/or Country Gravy & Cheese} for \$2 or  
get a Big Bowl of Messy Fries or Potato Chips for \$7

## Momar®

{Griddle Demi Loaf, Swiss, Ranch, Pesto, Thick Cut Diced Bacon,  
Chicken, Tomato & Shredded Green Leaf}

## Spicy Reuben

{Griddle Rye, Swiss, 1000 Island, Fresh Green Chile, Kraut & Corned Beef}

## Sweet Ruth®

{Griddle Rye, Swiss, Corned Beef & Cole Slaw}

## Zia Bird®

{Griddle Wheatberry, Sharp Cheddar, Thick Cut Diced Bacon, Guacamole,  
Fresh Green Chile, Dusted Chicken, Tomato & Shredded Green Leaf}

## Crunchy Bird

{Toasted Wheatberry, Cream Cheese, Toasted Almonds, Diced Cucumbers,  
Guacamole, Chicken, Tomato & Fresh Spinach}

## Healthy

{Toasted Wheatberry, Cream Cheese, Almonds, Diced Cucumbers, Bell Peppers,  
Carrots, Guacamole, Tomato, Fresh Spinach & Shredded Green Leaf}

# EXTRA GRUB

Served with choice of Fries, Potato Chips,  
Cottage Cheese, Cole Slaw, Soup or Salad.

## Meatloaf \$12

{Country Gravy, Mashed Potatoes & Assorted Vegetables}

## Chicken Fried Chicken \$12

{Served with Mashed Potatoes and Gravy}

## Buffalo Wrap \$8.75

{Crispy Chicken, Lettuce, Tomato, Ranch & Buffalo Sauce}

## Lunch Quesadilla \$10.50

{Flour Tortilla, Cheeses, Onions, Tomatoes,  
Sour Cream, Pico de Gallo and Guacamole}

Made with Choice of:

Chicken | Carne Asada | Adovada

# LUNCH BURRITOS \$12.00

With Browns, Beans, Choice of Red Chile and/or Green Chile,  
Cheeses, Guacamole, Sour Cream & Garnish.

Made with Choice of:

Chicken | Carne Asada | Adovada

# SALAD

## Fiesta \$10

{Dusted Chicken, Fresh Green Chile, Tortilla Strips, Almonds, Cheeses,  
Cucumbers, Carrots, Bell Peppers, & Guacamole}

## Blue \$10

{Chicken, Fresh Blueberries, Bleu Cheese Crumbles, Thick CutDiced Bacon,  
Parmesan, Croutons, Almonds, Cucumbers, Carrots, & Bell Peppers}

## Colonel \$10

{Crispy Chicken, Thick Cut Diced Bacon, Egg, Cheeses,  
Almonds, Cucumbers, Carrots & Bell Peppers}

## D-Salad \$5

# SOUP

Bowl of Soup \$4 | Cup of Soup \$3

# DESSERT

## Ice Cream & Cookie \$3.50

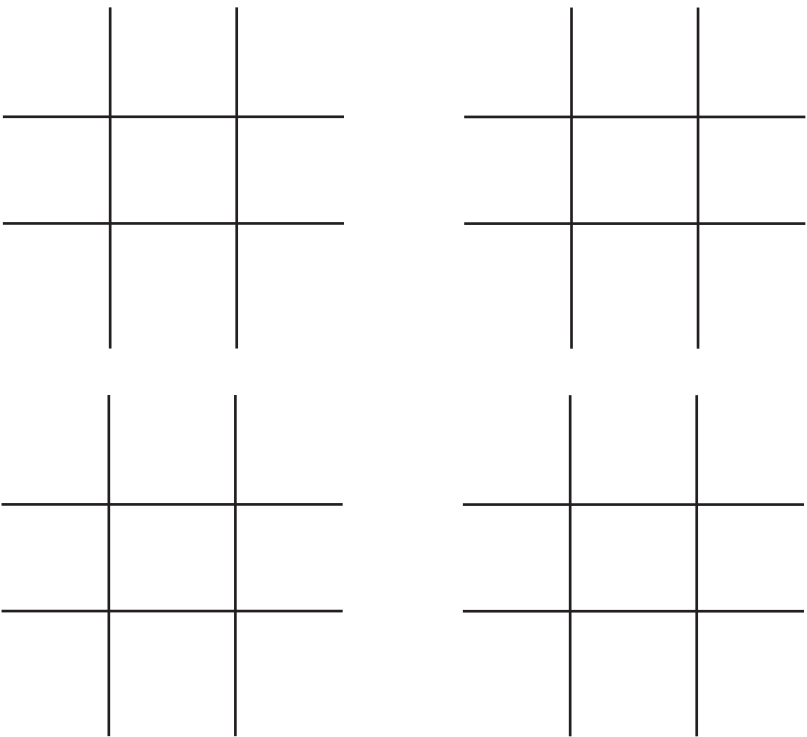
{1 Cookie with a scoop of soft serve ice cream}

# DRINKS

Juice	\$3/4	2% Milk	\$2/3
Lemonade	\$4	Pop (bottomless)	\$2.25
Arnold Palmer	\$4	Iced Tea (bottomless)	\$2.25
Hot Cocoa	\$3	Hot Tea	\$2.50
Chocolate Milk	\$3/4	Coffee	\$2.75

\*These items may be served raw or undercooked based on your specification,  
or contain raw or undercooked ingredients. The consumption of raw or under-  
cooked animal foods may cause food-borne illness.

TIC-TAC-TOE



Can you find all the yummy food?

- |                |              |            |
|----------------|--------------|------------|
| Burrito        | Chips        | Hot Dog    |
| Egg            | French Fries | Juice      |
| Grilled Cheese | Hamburger    | Pancake    |
| Hashbrowns     | Pop          | Quesadilla |
| Salad          | Soup         | Turkey     |

E Y H H K S W D I A P S D B N  
W S P A P B T A L T A E I O D  
B Z E I M D B L T E N I H Z T  
X S H E K B I A V Z C R N D D  
G C O Q H D U S U A A F X K S  
S O S U A C N R U P K H X O E  
A C D S P T D I G J E C T H B  
X Q E T H V R E F E E N S U Z  
X U M S O G F J L V R E R X U  
Q L N H F H K Z F L D R D X H  
H A S H B R O W N S I F E G S  
J U I C E H Z P F T D R G Q N  
Y E K R U T O A O R F H G H E  
Z M L Z C P T D P K M D G O Z  
J Y W C Y O A B B M L P K T H

*the*  
**BUTCHERY**  
STEAKS CHOPS & SEAFOOD

Kids Brunch

Served with one drink.  
Choice of Fresh Homemade Potato Chips,  
Fresh Fries, Cottage Cheese or Mandarin Oranges

One Egg, Browns, & Thick Bacon \$5

One Chocolate Chip, Blueberry or Regular Hot Cake  
with Thick Bacon \$5

One Sweet Toast with Thick Bacon \$5

Biscuits & Gravy with One Egg \$5

One Cheese Omlet with choice of Hash Browns  
or Mandarin Oranges \$5

Hot Oats \$5

Cheese Quesadilla \$5

Chicken Fingers \$5

Peanut Butter and Homemade Jam Sandwich \$5

Grilled Cheese \$5

Kids Hamburger\* \$5

Mac n Cheese \$5

What happens when a egg laughs?

It cracks up!

Why did the cookie go to the doctor?

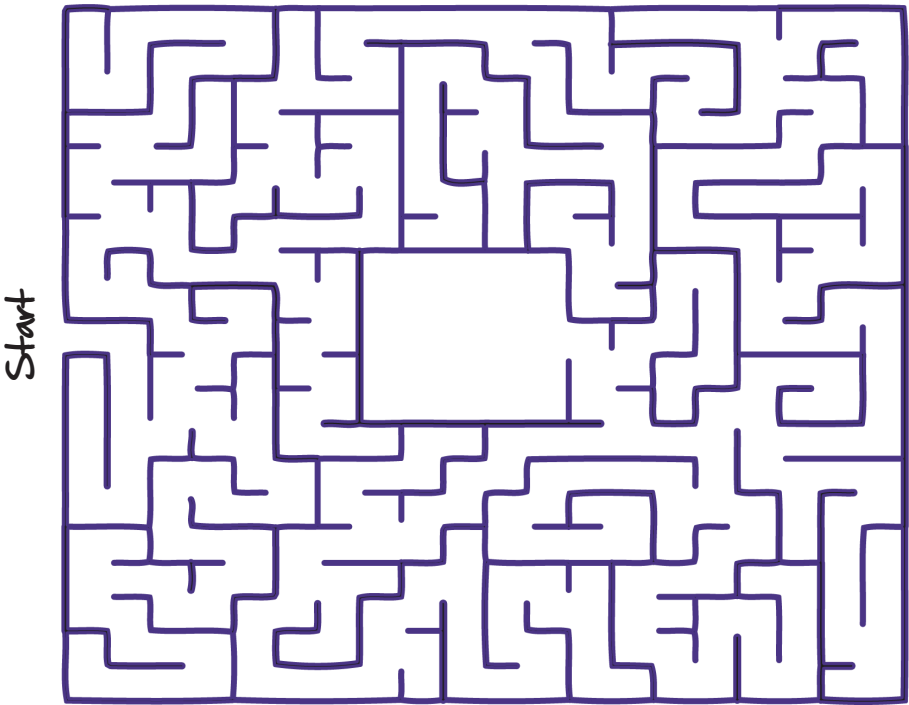
Because he was feeling crummy.

Why do golfers carry a spare pair of socks?

In case they get a hole in one!

Why did the fox cross the road?

To get the chicken.



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*the*  
**BUTCHERY**  
STEAKS CHOPS & SEAFOOD

Appetizers

**Chesapeake Bay Crab Cakes**

2 crab cakes served with roasted red pepper coulis \$10.95

**Jumbo Shrimp Cocktail**

4 jumbo shrimp served traditionally with cocktail sauce \$9.95

**Sautéed Mussels**

PEI mussels sautéed in a spicy tomato broth \$10.95

**Crab, Goat Cheese, Artichoke Dip**

Creamy jumbo lump crab with Haystack goat cheese,  
served with sour dough toast \$10.95

**\*Tenderloin & Pineapple Skewers**

Tenderloin tips, grilled pineapple with Asian Essence & stir fried vegetables \$10.95

**Tallow Candle and Cheese Board**

3 hand crafted cheeses served with fig jelly, cured meats, crostinis,  
and an edible beef tallow candle \$15.95

**Lamb Meatballs**

5 ground lamb meat balls served with spicy marinara and parmesan \$10.95

**\*Ahi Tuna Nachos**

Diced Ahi Tuna, diced veggies tossed in Asian Essence, served  
on wonton chips with wasabi aioli sesame seeds \$12.95

Salads & Soups

*Dressing choices: Maytag Blue Cheese, Buttermilk Ranch, Creamy Caesar, or Malbec Vinaigrette*

**Soup of the Day**

Homemade daily. Ask your server for the choice today Cup \$4.95 | Bowl 6.95

**French Onion Soup**

Classic french onion soup served with a toasted crostini melted Gruyère  
Cup \$5.95 | Bowl 7.95

**Caesar Salad**

Traditional Caesar salad with croutons and shaved parmesan \$6.95

**Chophouse Wedge**

A fresh wedge of Iceberg lettuce, topped with bleu cheese crumbles,  
tomatoes, cucumbers, carrots, red onions, Applewood smoked bacon  
and your choice of dressing \$6.95

**Fresh Garden Chop Salad**

Mixed chopped greens with tomatoes, red onions, cucumbers,  
red peppers, carrots and croutons, served with your choice of dressing \$6.95

Butchery Classics

**\*Bourbon Barrel Salmon**

Center cut salmon, roasted on a bourbon barrel plank and  
topped with a spiced bourbon glaze \$20.95

**\*Rainbow Trout Almondine**

10 oz. pan seared trout served with a zesty citrus sauce  
and almonds \$23.95

**Chicken Piccata**

A natural chicken scallopine breast sautéed with capers, tomatoes,  
green onion in a traditional white wine reduction \$17.95

**\*Sesame Seared Ahi Tuna**

Served with a sweet, szechuan pepper glaze, wasabi mashers  
and Asian vegetables \$28.95

**\*Brown Butter Seared Scallops**

Scallops pan seared with spices and butter and served with  
Rice Pilaf and collard greens \$29.95

**Alaskan King Crab Legs**

1 full pound of Steamed Alaskan King Crag legs Market Price

**Cold Water Lobster Tail**

2 5 oz. steamed cold water lobster tails \$32.95

**Apricot Jus Chicken**

Frenched chicken breast, pan seared and topped with apricot chicken jus,  
crispy goat cheese polenta cake and asparagus \$17.95

**Farmers Market Pasta**

Fettuccine served in a traditional cream sauce with fresh market vegetables \$16.95  
With grilled chicken \$19.95  
With salmon \$20.95  
With shrimp \$20.95

**Spaghetti Squash Ratatouille**

Baked spaghetti squash stuffed with smoked tomato ratatouille  
and served with grilled tomatoes and malbec vinaigrette \$16.95

Steaks & Chops

*All Steaks & Chops served with a choice of side.*

*Steak Temperatures: Rare - Red throughout • Medium Rare - Red, warm center • Medium - Pink throughout • Medium Well - Slight pink center • Well - No pink*

**\*Kona Coffee Rubbed Prime Top Sirloin**

An all natural 10 oz. prime top sirloin from Aspen Ridge, rubbed with a blend  
of coffee and spices and topped with caramelized shallot butter \$29.95

**\*Filet Mignon**

Traditional bacon wrapped 8 oz. filet with garlic buttered mushrooms \$34.95

**\*Center Cut New York Strip**

All natural center cut strip from Aspen Ridge served with Jus \$35.95

**\*Porcini Mushroom Encrusted Filet**

A tender 8 oz. filet topped with a porcini mushroom mixture  
and broiled to a perfect crust \$34.95

**\*Gorgonzola Encrusted Filet**

A tender 8 oz. filet encrusted with a Gorgonzola cheese  
mixture and toasted to a golden brown \$34.95

**\*Wasabi Encrusted Filet**

A tender 8 oz. filet with a wasabi encrustment toasted golden brown \$34.95

**\*Filet Trio**

A tender medallion of each of our 3 encrustments served together \$42.95

**\*Prime Top Sirloin with Pine Mushrooms**

A 10 oz. all natural Prime top sirloin topped with Pine  
mushrooms and a demi glace cream sauce \$28.95

**\*Bone in Ribeye**

A 22 oz. all natural ribeye from Aspen Ridge rubbed with house  
spices cooked to order and served with mashers \$50.95

**\*Bone In Pork Chop**

Fuji apple compote and cherry balsamic reduction \$20.95

**\*Colorado Lamb Porterhouse**

Two 5 oz. chops with blackberry serrano sauce \$27.95

***Make any steak Oscar Style;***

***Jumbo Lump Crab, Béarnaise Sauce and Asparagus Spears*** \$10.95  
*Side of Béarnaise Sauce* \$3.95  
*Brandy Peppercorn Sauce* \$3.95  
*Port Wine Reduction* \$3.95

Sides & Extras

White cheddar mashers • Chophouse fries • Rice Pilaf  
Au Gratin potatoes • Steamed asparagus • Collard greens • Brussel sprouts \$4.95 ea.

**Lobster Mac n Cheese**

Radiatore pasta tossed in a lobster cream sauce with Gruyere cheese,  
lobster meat and drizzled with black truffle oil \$10.95

*Before placing your order, please inform the server if  
anyone in your party has a food allergy*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if you  
have certain medical conditions.*

*\*These items may be served raw or undercooked,  
or contain raw or undercooked ingredients.*

*the*  
**BUTCHERY**  
**STEAKS CHOPS & SEAFOOD**

## WINE LIST

## CABERNET SAUVIGNON

*Glass/Bottle*

<b>Avalon</b>	California	7/28
<b>Josh Cellars</b>	North Coast, California	8/32
<b>Charles Krug</b>	Napa, California	12/46
<b>North by Northwest</b>	Colombia, Washington; 2014	33
<b>Ferrari Carano</b>	Sonoma, California; 2014	41
<b>Oberon</b>	Napa, California; 2014	45
<b>Sequoia Grove</b>	Napa, California; 2014	48
<b>Justin</b>	Paso Robles, California; 2016	50
<b>Frog's Leap</b>	Napa, California; 2014	70
<b>Joseph Phelps</b>	Napa, California; 2015	88

**MERLOT**

<b>Hob Nob</b>	France	8/32
<b>Rodney Strong</b>	Sonoma, California	9/34
<b>Frog's Leap</b>	Rutherford Napa, California; 2014	49

## MALBEC

<b>Alfredo Roca</b>	Mendoza, Argentina	8.5/34
<b>Graffigna</b>	Mendoza, Argentina	9/36
<b>DiamAndes de Uco</b>	Mendoza, Argentina	11.75/48
<b>Trapiche Broquel</b>	Mendoza, Argentina	35
<b>Luigi Bosca</b>	Mendoza, Argentina; 2015	39

**ROSÉ**Fleurs De Prairie Provence, France 10/38

## PINOT NOIR

<b>Hob Nob</b>	California	8/32
<b>Alfredo Roca</b>	Mendoza, Argentina	8.5/34
<b>Carmel Road</b>	Monterey, California	9/36
<b>Meiomi</b>	California; 2015	39
<b>Gloria Ferrer</b>	Carneros, California; 2014	41
<b>Domaine Drouhin</b>	Oregon; 2015	85

# ZINFANDEL

<b>Ravenswood</b>	California	6.5/26
<b>1,000 Stories</b>	Mendocino, California	9/36
<b>Seghesio</b>	Sonoma, California	45

## RED BLEND

<b>Menage a Trois</b>	California	8/32
<b>Cline Cashmere</b>	California	9/34
<b>Two Horns</b>	California	10.5/45
<b>Clos de los Siete</b>	Mendoza, Argentina	12/46
<b>Frescobaldi Nipozzano Reserve</b>	Italy	15/58
<b>Conundrum</b>	California; 2016	36
<b>The Prisoner</b>	Napa, California; 2015	75

# CHARDONNAY

*Glass/Bottle*

<b>Hob Nob</b>	California	8/32
<b>Matthew Fritz</b>	North Coast, California	10.5/42
<b>Josh Craftsman</b>	California	11/42

# PINOT GRIGIO

Mezzacorona Italy 7/28

## SAUVIGNON BLANC

<b>Ferrari Carano</b>	Sonoma, California	7.5/29
<b>Kunde</b>	Sonoma, California	8.5/35
<b>Love Block</b>	Marlborough, New Zealand	10/40

## WHITE ZINFANDEL

**Sutter Home** California 6.5/24

# MOSCATO

Mezzacorona Italy 7/28

# RIESLING

<b>Kung Fu Girl</b>	Washington	7 /28
<b>Frisk Prickly</b>	Australia	7.5/30

## SPARKLING WINES

<b>Mionetto Prosecco</b>	187 ML; Italy	8
<b>Mumm Napa Brut</b>	Napa, California	36
<b>Perrier-Jouët Grand Brut</b>	France	69
<b>Moët &amp; Chandon Rosé</b>	France	125

## CELLAR SELECTIONS BY THE BOTTLE

**Jordan Cabernet Sauvignon**  
Alexander Valley, California 85

**Caymus Cabernet Sauvignon**  
Napa, California; 2016 99

**Justin Isosceles**  
Paso Robles, California; 2014 99

**Rodney Strong**  
**Alexander's Crown Vineyard**  
 Alexander Valley, California; 2013 105

**Bella Union by Far Niente**  
**Cabernet Sauvignon**  
Napa, California; 2015 145

**Phelps Insignia**  
Napa California; 2014 225

# *the* **BUTCHERY**

**STEAKS CHOPS & SEAFOOD**

## **DESSERTS**

- Crème Brûlée** \$5.95  
**Chocolate Slab Cake** \$8.95  
**Ice Cream** \$4.95  
**Sticky Toffee Pudding** \$6.95  
**Fresh Homemade Cookies** \$.75 each

## **AFTER DINNER LIQUOR AND WINE**

- Villa Massa Limoncello** \$5.95  
**Marie Brizard Dark Chocolate Liqueur** \$6.95  
**Sandeman Sherry** \$6.95  
**Sandeman 10 yr. Tawny Port** \$7.95  
**Sandeman 20 yr. Tawny Port** \$12.95  
**German Robin XO** \$19.95  
**Martell VSOP** \$10.50  
**Martell XO** \$30  
**Grand Marnier Cuvee 1880** \$54  
**Hennessy Paradis** \$110

## **COFFEE DRINKS**

- Chophouse Coffee** \$6.95  
{Cruzan Aged Light Rum, Leopold Bros., French Press Style Coffee  
Liqueur and Whipped Cream}  
**Keoke Coffee** \$6.95  
{Christian Bros. Brandy, DeKuyper Creme de Cocoa, Kahlua  
and Coffee with Whipped Cream}  
**Irish Coffee** \$6.95  
{Jameson Irish Whiskey, Coffee and Whipped Cream,  
topped with DeKuyper Creme de Menthe}

*the*  
**BUTCHERY**  
STEAKS CHOPS & SEAFOOD

**HAPPY HOUR**

**4-6 p.m., EVERY DAY**

**Parmesan and Truffle Fries 5**

**Bruschetta 5**

**Fresh Mozzarella, Tomato, Basil 5**

**Shrimp Tacos 7**

**Crab & Artichoke Dip 7**

**Shrimp Cocktail 7**

**Flatbread of the Day 7**

**Fresh Lobster Cocktail 10**

**Sliders Trio 10**  
**(Pulled Pork, Beef, Meatball)**

**Steak Sliders 10**

# *the* **BUTCHERY**

STEAKS CHOPS & SEAFOOD

## **BRUNCH COCKTAILS**

**Bottomless Mimosa** (Sat. & Sun. only) **15**

**House Mimosa 8**

{House Champagne and Orange Juice}

**Build your own Mimosa 10**

{Juice: Orange, Pineapple or Grapefruit;  
Liqueur: Patrón Citrónge Pineapple or Mango,  
St. Germain or Pama Pomegranate.

\*\$2 more for Mionetto Prosecco 187 ml bottle.}

**Bloody Mary Bar 8**

{With all the fixins! Made with House 360 Vodka.

\*\$2 more for Absolut Regular or Peppar.}

**Bloody Maria 8**

{Made with Tequila. Made with House Lunazul  
Reposado Tequila. \*\$2 more for Patrón Silver.}

**Irish Coffee 7**

{Coffee, Jameson Irish Whiskey  
and authentic Five Farms Irish Cream.}

**Chophouse Coffee 7**

{J Wray Silver Rum, Leopold Bros. French Press  
Coffee Liqueur and whipped cream.}

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*the*

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# BUTCHERY

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STEAKS CHOPS & SEAFOOD

## COCKTAIL LIST

### CLASSICS

#### **Sangria 7**

{Your choice of either red or white wine with fresh muddled lime, lemon and orange with a splash of cranberry and soda water.}

#### **Manhattan 8.5**

{Jim Beam Bourbon, sweet vermouth and bitters. Served up or on the rocks. Garnished with a cherry.}

#### **Old Fashioned 8.5**

{Jim Beam Bourbon, dash of bitters, sugar and a splash of soda. Garnished with an orange and a cherry.}

#### **Cosmopolitan 9**

{Absolut Citron Vodka, triple sec, fresh lime and cranberry juice. Served with a lemon twist.}

#### **Martini 9**

{Your choice of 360 Vodka or Beefeater Gin and dry vermouth. Served up with olives or a lemon twist.}

#### **Raspberry Lemon Drop 9**

{360 Vodka, triple sec, lemon juice and a splash of raspberry liqueur.}

#### **Moscow Mule 7**

{360 Vodka, fresh lime juice and ginger beer. Served in a copper mug with a lime.}

#### **Sazerac 10**

{Knob Creek Rye Whiskey, sugar, bitters and a Leopold Bros. Absinthe rinse.}

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# BUTCHERY

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STEAKS CHOPS & SEAFOOD

## COCKTAIL LIST

### CUSTOM

#### **Barrel-Aged Manhattan 11**

{Made with House Barrel Aged Redemption Rye Whiskey. Stirred and served up or on the rocks with an orange twist.}

#### **Grapefruit Bitter 9**

{Bombay Sapphire Gin, St. Germain Liqueur, fresh lime and grapefruit.}

#### **Smoked Old Fashioned 10**

{Redemption High Rye Bourbon, bitters, sugar, orange and cherries. Stirred and served on the rocks in a smoked rocks glass.}

#### **Mile High Sour 10**

{Stranahan's Colorado Single Malt, fresh lemon and lime juice, simple syrup and a red wine float. Shaken and served on the rocks.}

#### **French 75 10**

{Mionetto Prosecco Brut, lemon juice and simple syrup.}

#### **Lavender Lime Ricky 11**

{Hendricks Gin, lavender simple syrup, lime juice and muddled basil leaves.}

#### **Long Island Sangria 14**

{360 Vodka, Rum, Tequila, a splash of Patrón Citrónge Orange Liqueur, white or red wine, simple syrup and cranberry juice.}