

Standard Martinis

COSMOPOLITAN

Cointreau, Cranberry Juice and Lemon Twist

DIRTY

Olive Juice with Green Olives

CLASSIC DRY

Martini & Rossi Dry Vermouth and Olives

Choice of Vodka

Smirnoff 10.50

Absolut, Stolichnaya, Van Gogh Blue 12.00

Belvedere, Ketel One, Grey Goose 12.75

Choice of Gin

Beefeater 10.50

Tanqueray 12.00

Hendricks, Bombay Sapphire 12.75

Specialty Martinis

BIG BLUE

Van Gogh BLUE, Blue Cheese Stuffed Olives 13.50

PEARTINI

Absolut Pear, St. Germain's Elderflower, Sprite 13.50

LEMON DROP 13.50

Ketel One Citroen

Cointreau and Simple Syrup

WATERMELON MARTINI

Bacardi Grand Melon, Lemon Juice, Simple Syrup

Cranberry and a Splash of Midori 12.75

LA'ORANJE GRANDE

Ketel One Oranje, Grand Marnier

Peach Schnapps and Orange juice 14.50

THE FRENCH 75

Bombay Sapphire Gin, St. Germain's Elderflower

and a Splash of Champagne 14.50

PINK VICTORIA

Hendrick's Gin, Grapefruit and Lemon Juice

Simple Syrup and Chambord 13.50

MADAME ROXANNE

Smirnoff Vodka, splash of Cranberry

Pineapple and Champagne 12.75

SWEET & LOVELY

Malibu, Peach Schnapps, Chambord

and Orange Juice 12.75

WHITE CHOCOLATINI

Godiva White Chocolate Liqueur, Stoli Vanilla

Crème de Cacao and a splash of Cream 13.50

TOASTED ALMOND

Stoli Vanilla Vodka, DiSaronno

Crème de Cacao and Half & Half 13.50

ESPRESSO SOPRANO

Van Gogh Chocolate, Kahlua, Baileys

Frangelico and Espresso 13.50

KEY LIME PIE

Ketel One Citroen, Licor 43, Lime Juice and Cream

with a Graham Cracker Crust 13.50

Specialty Drinks

MOJITO

Rum, Fresh Mint, Lime and Cane sugar

Bacardi 9.50 / Bacardi Limon/Razz/ Grand Melon 9.50 /

Captain Morgan 10.50

TOM COLLINS

Gin, Fresh Lemon Juice, Simple Syrup and Soda Water

Beefeater 6.50 / Tanqueray 8.00 / Bombay Sapphire 8.75

KESSLER MARGARITA

Jose Cuervo, Patron Citronage, Fresh Lemon

and Orange Juice, Salted Rim 9.50

RICH RUSSIAN

Belvedere Vodka, Kahlua and Half & Half 9.50

RASPBERRY RICKEY

Stoli Raspberry, Simple Syrup,

Soda Water and Fresh Lime 10.50

THE MAKER'S MARK MANHATTAN

Maker's Mark, Sweet Vermouth, Maraschino Cherry 13.50

BASIL GIMLET

Absolut Vodka, Basil, Simple Syrup, Fresh Lime 9.50

CITRUS CAIPIRINHA

Leblon Cachaca Rum, Orange, Lime and Lemon Juice 10.50

PURPLE & GOLD

Malibu, Stoli Vanilla, Blackberry Brandy,

and Pineapple Juice 9.50

BLUEBERRY HILL

Stoli Blueberi, Blue Curaco, Lemon, Simple Syrup and

Cranberry Juice 10.50

DRAGONBERRY SMASH

Bacardi Dragonberry, Strawberries,

Simple Syrup, Lime Juice, Mint and Club Soda 11.00

MAGIC TEA

Smirnoff, Beefeater, Bacardi, Jose Curevo

Cointreau, Blue Curacao and Lemon Juice 11.00

PEAR AND POM

Absolut Pear Vodka, Pomegranate Liqueur,

Fresh Lemon Juice and a splash of Soda 9.50

PATRON PALOMA

Patron Silver, Grapefruit and Lime Juice, Club Soda 10.50

PEACH BLOSSOM

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Lemon Juice

Peach Schnapps and Cranberry Juice 11.00

LUSH LIFE

Macallan Scotch, Angostura bitters, Orange, Mint,

Lemon juice, Cointreau, and Ginger Ale 12.50

ENVY

Ketel One Citroen, Midori, Malibu, Lemon Juice,

Simple Syrup and Pineapple Juice 9.50

FRUIT COCKTAIL

Three Olives Cherry Vodka, Crème de Banana,

Peach Schnapps, and OJ 9.50

Starters

KESSLER CALAMARI 9.50

tomatoes, kalamata, green olives, asiago, cilantro, spicy curry and cumin aioli

JUMBO LUMP CRAB CAKE 15

organic arugula and basil oil, rémoulade, grilled lemon

WAGYU BEEF CARPACCIO 14

arugula, crispy capers, mustard aioli shaved parmesan and crostini

HUNTER'S PLATE 18

prosciutto, sopressata, salami swiss gruyere, cambozola brie and blue cheese whole grain mustard, mixed olives, cornichons lingonberry compote, sour dough baguette

HUMMUS AND TOMATO FLAT 8.50

chickpea purée, artichoke, roasted red bell peppers, roma tomatoes mozzarella and thyme

LAMB GYRO FLAT 9.50

roasted lamb, garlic, tomatoes, onions, fresh mint and tzatziki sauce

Sandwiches

TURKEY, SWISS AND BRIE 8.50

fresh roasted turkey, lingonberry sauce arugula with walnut vinaigrette on savory telera bread

NUESKE'S BLT 11

old world style smoked and peppered bacon lettuce, tomato on toasted Italian bread

NY DELI STYLE REUBEN 13

house-cooked corned beef, sauerkraut island sauce, swiss cheese on toasted rye

PROSCIUTTO CAPRESE PANINI 11.50

prosciutto, roma tomatoe, mascarpone, mozzarella fresh basil on rustic italian bread

enhance your sandwich 2.50

house fries, organic salad or fresh diced fruit

Soups & Salads

PUMPKIN AND CRAB BISQUE 7.50

cumin, coriander, cilantro crème fraîche and herb crouton

THE WEDGE 8

bacon, marinated cherry tomatoes, candied walnuts, blue cheese, jalapeno ranch

PUMPKIN SEED MIXED GREENS 7.50

organic mix greens with frisee, lollo rosso and tango pumpkin seeds, feta, grape tomatoes and walnut vinaigrette

enhance your salad with items from the grill

six ounce french cut chicken breast 5.50

seven ounce salmon steak 7.50

five grilled shrimp 8.00

Chophouse Burgers

½ lb of premium black angus beef on brioche egg bun with skinny fries and sliced pickles

TRADITIONAL CHEESE BURGER 11

choice of cheese, lettuce and tomato

BOHEME 12.50

crispy onions, muenster, rémoulade, lettuce, tomato

TROPICAL 13.50

grilled peppered pineapple, avocado, provolone and curry and cumin aioli

CAMBOZOLA & NUESKE'S BACON 15.50

old world style smoked and peppered bacon german blue brie cheese, lettuce and tomato

FRIED EGG 14.50

ham, mushroom, gruyere cheese and fried egg

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

Wine Selections

SPARKLING AND CHAMPAGNE

Prosecco Maschio, Brut /split, Italy		10
Veuve Du Vernay, Brut, France	8	38
Rosa Regale, Banfi, Acqui, taly	13	52
Piper-Heidsleck "Cuvee Sublime" Demi-Sec, France	15	80
Veuve Clicquot Yellow Label, Reims-France	17	85

PINOT GRIGIO

Luna, Napa Valley, California	8.50	32
Banfi, San Angelo, Italy	10	38
Pighin Friuli, Giulia Venezia, taly	11	42
Santa Margherita, Trentino, Alto Adige, Italy	15	60

CHARDONNAY

Kessler Collection by Marc Mondavi, California	8.50	32
Mer Soleil "Silver", Wagner Family-Unoaked, California	12	46
Cakebread, Napa Valley, California	25	98
Arnold Palmer, Santa Barbara, California	9.50	36
Sonoma Cutrer, Sonoma Coast, California	13	50

SAUVIGNON BLANC

"Kessler Collection" by Marc Mondavi, California	8.50	32
St. Supery, Napa Valley, California	10	38
Benziger, Sonoma Coast, California	11	42
Kim Crawford, Marlborough, New Zealand	13	48

INTERESTING WHITES

Fetzer White Zinfandel, California	8	34
Snoqualmie "Naked" Riesling, Washington	10	38
Schloss Vollrads Riesling, Rheingau, Germany	14	56
Conundrum, Blend, Wagner Family, California	15	56

PINOT NOIR

Belle Glos "Meiomi" by Caymus, Sonoma, California	13	50
Benziger, Sonoma Coast, California	14	54
King Estate, Eugene, Oregon	15	56

MERLOT

Wente, Central Coast, California	9	36
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CABERNET SAUVIGNON

"Kessler Collection", by Marc Mondavi, California	9.50	36
Arnold Palmer, Santa Barbara, California	11	42
Murphy Goode, Santa Rosa, California	14	54
Sequoia Grove, Napa Valley, California	16	62
Rubicon Cask, Napa Valley, California	22	85

ZINFANDEL

Cline, California	8	32
Ravenswood Vinters Blend, California	9	34
"Kessler Collection", by Marc Mondavi, California	9.50	36
Klinkerbrick, Lodi, California	11	42

INTERNATIONAL SELECTION

St. Hallett "Barosa", Australia	10	38
Banfi Chianti Classico, Tuscany-Italy	10	38
High Note, Malbec, Uco Valley-Argentina	11	42
Greg Norman, Shiraz, Limestone Coast-Australia	12	46
Villa Antinori, Tuscany, Italy	14	50
Luna Sangiovese, California	14	54