

STARTERS**CHOPPED SPINACH & ARTICHOKE DIP 9**

REGGIANO CHEESE, SALSA, SOUR CREAM, WARM TORTILLA CHIPS

MESQUITE GRILLED ARTICHOKE 12

BRUSHED WITH BUTTER, REMOULADE

AWESOME FRIES 7

GREMOLATA, SPICY AIOLI, KETCHUP, PEPPER FLAKES

CAJUN SEARED AHI TUNA 14

VINAIGRETTE, GINGER, WASABI, SOY

HICKORY SMOKED SALMON 12

SLOW SMOKED, TOPPED WITH ONIONS & CAPERS

CRISPY ROCK SHRIMP 12

LIGHTLY DUSTED, SPICY AIOLI

DOWNTOWN SALAD 5

FIELD GREENS, SWEET CORN, BACON, EGG, CHERRY TOMATOES

CAESAR SALAD 5

ANCHOVIES ON REQUEST

WEDGE SALAD 5

ICEBERG, BLEU CHEESE, TOMATO, BACON, RED ONION

Dressings: Buttermilk & Herb, Bleu Cheese, Champagne Vinaigrette, Honey Mustard**ENTREES****CLASSIC CHEESEBURGER* 12**

SHREDDED LETTUCE, TOMATO, ONION, MAYO, MUSTARD, CHOP FRIES

OCOTILLO VEGGIE BURGER* 12

HOUSE-MADE, BRUSHED WITH SOY, MELTED JACK, SWEET POTATO FRIES

THE CHOP* 23

HOUSE-CURED, DOUBLE-CUT PORK CHOP, BAKED POTATO, GREEN APPLE CHUTNEY

BARBEQUE BABY BACKS* 24

WITH CHOP FRIES AND LOCAL PICKLES

CENTER CUT FILET* 32

COMPOUND BUTTER, BROCCOLI

MAUI RIB-EYE* 30

MARINATED, BAKED POTATO

BONE-IN NY STRIP* 38

WITH SEASONAL VEGETABLES

ROASTED PRIME RIB* 30 LIMITED AVAILABILITY

BAKED POTATO, CREAMY HORSERADISH SAUCE ON REQUEST

PESTO SALMON* 24

HARDWOOD GRILLED, SEASONAL VEGETABLES

FRESH IDAHO TROUT* 24

LIGHTLY SEASONED, GRILLED, ALMONDS, HERBS, SEASONAL VEGETABLES

BARBEQUE CHICKEN 18

MARINATED, GRILLED, LOCAL PICKLES, FRIES

ASIAN CHICKEN SALAD 13

FIELD GREENS, VINAIGRETTE, PEANUT SAUCE

SIDES 5**LOADED BAKED POTATO****CHOP FRIES****SWEET POTATO FRIES****WHOLE GRAIN BARLEY SALAD****SAUTEED MUSHROOMS****BROWN RICE & BLACK BEANS****HOUSE-MADE COLESLAW****BROCCOLI WITH PARMESAN & LEMON****DESSERTS 7****LEMON ZEST CRÈME BRÛLÉE****OREO ICE CREAM SANDWICH** CHOCOLATE ESPRESSO SAUCE**PECAN TORTE** VANILLA ICE CREAM, BUTTERSCOTCH SAUCE

ALL MESQUITE GRILLED, 100% ALL NATURAL ANGUS BEEF, NO ANTIBIOTICS, NO GROWTH HORMONES, NO STEROIDS, ALL VEGETARIAN DIET.

* These foods may be served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CHANDLER

WINE BY THE GLASS

- ITALIAN BUBBLES MUSCATO 7** FRIZZANTE SPARKLING
- SCHARFFENBERGER 9** SPARKLING BRUT
- THE NED 7** NEW ZEALAND SAUVIGNON BLANC
- PROVENANCE 9** NAPA SAUVIGNON BLANC
- DOMINO 7** CALIFORNIA PINOT GRIGIO
- ANSEMI 9** ITALIAN PINOT GRIGIO
- PETER MERTES 8** GERMAN RIESLING
- SILVER RIDGE 7** CALIFORNIA CHARDONNAY
- SONOMA-CUTRER 12** CALIFORNIA CHARDONNAY
- LUCKY STAR 7** CALIFORNIA PINOT NOIR
- SIVAS-SONOMA 9** SONOMA COAST PINOT NOIR
- PALI 12** SONOMA COAST PINOT NOIR
- PATZ & HALL 15** SONOMA COAST PINOT NOIR
- AMBERHILL 7** CALIFORNIA CABERNET BLEND
- CLAYHOUSE 9** PASO ROBLES CABERNET
- CONN CREEK 'HERRICK' 11** NAPA CABERNET BLEND
- UPPERCUT 14** NAPA CABERNET
- FATTO A MANO 9** ITALIAN MERLOT BLEND
- EVODIA 9** SPANISH GRENACHE
- ROSENBLUM 8** CALIFORNIA ZINFANDEL
- TILIA 8** ARGENTINA MALBEC
- ACCOMPLICE 7** AUSTRALIA SHIRAZ

SPECIALTY COCKTAILS

ALL CITRUS
HAND-PRESSED

- MOSCOW MULE 12**
RUSSIAN STANDARD VODKA, GINGER BEER, AGAVE NECTAR, LIME, MINT
- OCOTILLO SUNSET 12**
CIROC PEACH VODKA, ORANGE, LIME, POMEGRANATE
- CHOP-A-RITA 11**
SAUZA SILVER TEQUILA, WATERMELON, JALAPEÑO
- HEMINGWAY 10**
BACARDI SUPERIOR, GRAPEFRUIT, LUXARDO CHERRIES, LIME, AGAVE NECTAR
- APPLE JULEP 12**
BULLEIT BOURBON, CINNAMON WHISKY, AGAVE NECTAR, LEMON, LIME, MINT, GREEN APPLE
- BERRY CUP 10**
TITO'S VODKA, STRAWBERRIES, CRANBERRIES, LIME, AGAVE NECTAR
- RED WINE COCKTAIL 12**
CIROC RED BERRY VODKA, DARK CHERRY JUICE, RASPBERRIES, BLACKBERRIES, CRANBERRIES, AGAVE NECTAR
- ELDER MOJITO 12**
NOLETS GIN, ST. GERMAIN, AGAVE NECTAR, CUCUMBER, LIME, MINT

BEERS

BOTTLE

- MILLER LITE 4**
- HEINEKEN 5**
- TRIPEL KARMELIET 10**
- BUD / BUD LIGHT 4**
- MICHELOB ULTRA 4**
- NEWCASTLE 5**
- CORONA 4**

DRAFT

- KILTIFTER 5**
- LAGUNITAS IPA 5**
- ANCHOR STEAM 5**
- BLUE MOON 5**
- COORS LIGHT 4**
- STELLA ARTOIS 5**