COLE'S CHOP HOUSE

Welcome to Cole's Chop House, located in the Williams-Kyser building. The Williams building was the first commercial block constructed north of the Napa creek. The hand-hewn native structure, designed by San Francisco architects Wright and Saunders, used local rock for the walls and Douglas fir for the floors, which cost $26,000 to build.

Since its construction in 1886 a variety of businesses have occupied the historic Williams-Kyser Building. It was an exhibition hall during 1890 for the Napa and Solano county fairs, and additionally housed the local armory, Napa Beauty College, E.G Lohman's agricultural implements (tractors), the office of Napa County Superintendent of Schools, Valley Vacuum, Copy Corner, the Oberon Gallery and many more. The most unique tenants were the Duck Pin Bowling Alley in the early 1940's, the Feminist Connection in 1979 and Kyser's Main Street undertaking business in the early 1900's.

Cole's Chop House opened its doors in March 2000. After 16 successful years, Greg and Beth sold Cole's to long-time employee Eric Keffer and his wife Heather. Cole's Chop House continues the tradition of "NapaValley's Favorite Steak House."

CLASSIC COCKTAILS

Strawberry Lemon Drop - House Infused Strawberry Vodka, Sweetened Lemon Juice, Sugar Rim 10.00
Napa Manhattan - Woodford #1 Reserve Bourbon, Antica Vermouth, Peychaud's, Port Cherries 13.00
Cucumber Collins - Rain Cucumber Vodka, Sweetend Lemon & Lime Juice, Muddled Cucumber, Club Soda . . 11.00
Prohibition - Buffalo Trace Bourbon, Orange Slice, Port-Soaked Cherry, Sugar & Bitters 10.00
Sweet Heat Margarita - Patron Roca Tequila, Cointreau, Pineapple, Lime & Habanero Syrup 13.00
N.V. Tea - Green Tea Infused Absolut Elyx Vodka, Passion Fruit Purée, Sweetened Lime Juice 12.00
Sour Dickel - George Dickel 9 yr. 'Cole's Barrel', Sweet & Sour, Orange Bitters, Egg White . . 11.00
Stormy Weather - Zaya Rum, Muddled Lime, Raw Sugar and a Ginger Beer Float on the Rocks . . . 12.00
Bloodhound - Belvedere Grapefruit Vodka, Grapefruit Juice, Pama Liqueur on the Rocks . . . 10.00
Aviation - 209 Gin, Maraschino Liqueur, Creme De Violette, Meyer Limoncello, Lemon Juice . . . 12.00
Russell's Mule - Russell's Reserve Bourbon, Fever Tree Ginger Beer, Lime Juice served in a Copper Mug . . 12.00

APPETIZERS

Beef Carpaccio - Micro Greens, Fried Capers, Red Onions, Watercress Aioli and Parmesan Tuile 17.00
Grilled White Gulf Prawn Cocktail 16.00
Cole's Chop House Crabmeat Cocktail. 15.00
Oysters Rockefeller - 'Roland Henin's Recipe' 16.00
Artisan Cheese Plate, Candied Walnuts, Honeycomb and Crostini 16.00
Wild Mushroom Crostini, Red Wine Veal Reduction Sauce and Truffle Oil 16.00
Seared Grade A 'Hudson Valley' Foie Gras, Toasted Brioche, Port Reduction and Housemade Fruit Chutney . . . 24.00

SOUP & SALADS

Lobster and Shrimp Bisque in Puff Pastry (preparation time - 15 minutes) 13.00
Little Gem Salad with Avocado, Red Onion, Radishes, Cherry Tomatoes, Citrus Vinaigrette 10.00
Cole's Chop House Caesar - 'Creamy Garlic and Boquerones Anchovy Dressing' 10.00
Butter Lettuce with Creamy Buttermilk Dressing and Toasted Sunflower Seeds 9.00
Warm Baby Spinach Salad with Pears and Applewood Smoked Bacon Vinaigrette 10.00
Classic Wedge of Iceberg Lettuce, Cherry Tomatoes and Point Reyes Blue Cheese Dressing 9.00
add Crumbled Nueske's Applewood Smoked Bacon 3.00

SEAFOOD

Öra King New Zealand Salmon Filet (8 oz.) 34.00
Seafood Special of the Day . . . . . A.Q.

Cole's Chop House prides itself on hand-selecting and serving only the finest midwestern, corn-fed beef. Pork chops from family farms in Iowa and young lamb chops from New Zealand have all been carefully chosen by our chefs.

CHOPS

Provimi Veal Chop - Marcho Farms - (14oz.) 46.00
Lamb Chops - New Zealand - 'Full Rack' (14 oz.) 38.00
Duroc - 14 Day Dry Aged Center Cut Pork Chop (14 oz.) 35.00
Black Angus Cowboy Beef Chop - Bone In Rib Eye Steak (22 oz.) 65.00
Black Angus Bone In Filet Mignon (16oz.) 65.00

STEAKS

The dry-aging process produces a steak of exceptional tenderness with a flavor that is both nutty and reminiscent of wild game. Our USDA Prime Beef is dry-aged for 21 days by Allen Brothers of Chicago.

Cole's 'Famous' - 21 Day Dry-Aged New York Steak (16 oz.) 65.00
21 Day Dry-Aged Porterhouse Steak - *For Two to Share* (32 oz.) 125.00

Creekstone Farms Natural Petite Filet Mignon (7 oz.) 41.00
Black Angus Filet Mignon (10 oz.) 49.00
Black Angus Rib Eye Steak (14 oz.) 49.00

Cole's Chop House Guide to Steak Preparation

Black & blue: charred on the outside, cold center
Rare: very red, cool center
Medium rare: red, warm center
Medium: pink warm center
Medium well: slightly pink hot center
Well: cooked through, no pink

STEAK ADD ONS

Oscar - Sautéed Lump Crab Meat, Grilled Asparagus with Béarnaise Sauce 24.00
Grilled White Gulf Prawns 16.00
Seared Grade A 'Hudson Valley' Foie Gras 18.00

SIDES - family style

Creamed Spinach 10.00
Grilled Asparagus with Hollandaise 12.00
Broccoli with Hollandaise 9.00
Sautéed Mushroom with Herbs 10.00
Sautéed Wild Mushrooms, Garlic, Shallots, Red Wine Veal Reduction and Truffle Oil 19.00
Baked Potato 7.00
Yukon Gold Potato and Gruyère Gratin 10.00
Yukon Gold Mashed Potatoes 7.00
Truffle - Parmesan French Fries 10.00
Shoestring Onion Rings 7.00
Chop House Hash Browns with or without Onions 12.00

SAUCES

Béarnaise 3.00
Brandy, Green - Peppercorn 3.00
Wild Mushroom Bordelaise 7.00
Foie Gras Compound Butter 4.00
Hollandaise 3.00
Red Wine Veal Reduction 3.00
Pt. Reyes Blue Cheese Compound Butter . . . 4.00

The State of California requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses, especially if you have a medical condition.