



Eric Keffer (left) Owner and Kyle Herrick (right) Bar Manager



# Cole's Chop House

You may be able to get a decent steak at some restaurants, but to have a truly great steak experience, seek out a genuine steakhouse. Cole's Chop House in downtown Napa is the tried-and-true great steakhouse, capturing the essence of fine dining down to every last detail. Accolades abound from Food Network, Open Table, Trip Advisor and Napa Valley Wine List Award to gold standards such as Zagat and Michelin Guide.

Cole's Chop House is a treasured favorite for locals and a gem for visitors. Step inside the sophisticated dining room within the heritage stone building from 1886 and you will instantly understand why Cole's has the reputation it does, from both locals and new guests. The warm and intimate ambience provides the perfect place to unwind after a long day and open that bottle of wine you've been saving for a special night.

Executive Chef Jesús Méndez executes each dish with perfection. Formerly of Robert Sinskey Vineyards, Chef Méndez assisted in his Culinary Program where he gained invaluable knowledge from both the wine cellar and kitchen. For two years prior to the opening of Cole's Chop House, Chef Méndez worked in the kitchen at Celadon, a renowned California cuisine restaurant also in downtown Napa. The culinary team at Cole's selects only the finest cuts, from USDA beef to pork from family farms in Iowa to lamb chops from New Zealand.

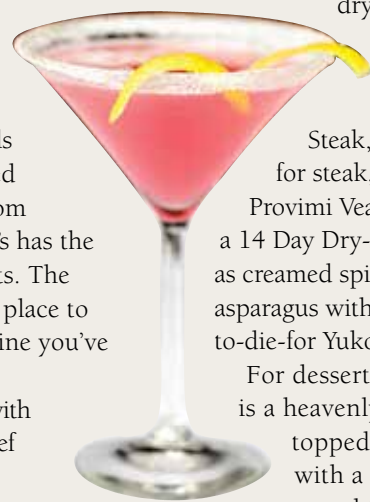
Cole's Chop House serves up classic dishes as well as seasonal offerings.

Perhaps the star of the steak menu is the Tomahawk steak, a 36-38 oz. long bone rib-eye steak. This USDA Prime steak is dry-aged for 21 days by Allen Brothers in Chicago. A juicy and flavorful steak that melts in your mouth! There's also Cole's Famous 21 Day Dry-Aged New York Steak or 21 Day Dry-Aged Porterhouse

Steak, meant for two to share. If you aren't in the mood for steak, Cole's has options. Choose from Marcho Farms Provimi Veal Chop, a full rack of New Zealand Lamb Chops, or a 14 Day Dry-Aged Center-Cut Pork Chop. Traditional sides such as creamed spinach, baked potatoes, thin-sliced onion rings and asparagus with hollandaise complete the perfect meal, or try the to-die-for Yukon Gold Potato and Gruyère Gratin.

For dessert, don't miss the warm summer fruit crisp, which is a heavenly mix of Bing cherries, nectarines and blueberries, topped with brown sugar, butter and oatmeal. Served with a scoop of vanilla bean gelato, the calories are worth every bite.

But food isn't the only area where Cole's exceeds. Besides having an extensive wine list emphasizing Napa Valley Cabernet Sauvignon from the area's finest wineries, Cole's Chop House also offers a wide selection of bourbon and whiskeys. Taste custom-made Bourbon by Woodford Distillery, one of the oldest names



in whiskey making. If you love bourbon, don't miss "A Walk Through Bourbon Country" on Wednesday, August 23, 2017, from 4 to 7 p.m. Taste a variety of small-batch bourbons and bourbon cocktails with small bites. Cost is \$20 per person; RSVP to [info@coleschophouse.com](mailto:info@coleschophouse.com).

At the bar, the Strawberry Lemon Drop is the perfect reprieve from summer's heat. This delicious yet simple concoction features house-made strawberry vodka and fresh sweet and sour mix shaken together to create ice cold bliss on a hot summer night. A sugar rim and lemon twist put the finishing touches on this sweet indulgence. For something a bit more adventurous, the Sweet Heat Margarita is a balanced mix of Roca Patron Silver Tequila, Cointreau, freshly pureed pineapple, fresh lime juice, and house-made habanero infused simple syrup.

A Happy Hour drink special is available at the bar during the week, Sunday through Thursday. Drinks made with Belvedere vodka are only \$6!

For a truly authentic and memorable steakhouse experience in wine country, don't miss Cole's Chop House! >> JILLIAN BAKER

## A Walk Through Bourbon Country right in here in Napa Valley!

**August 23:** Bourbon Days at Cole's Chop House.

Cole's Chop House will be featuring a variety of small batch bourbons and bourbon cocktails with small bites \$20 per person. RSVP to [info@coleschophouse.com](mailto:info@coleschophouse.com)

This will be an opportunity for our guests to enjoy an informative and inspiring approach to appreciating the craft of Bourbon distillation and showcase Cole's Chop House distinctive Bourbon and Whiskey selection.



1122 Main Street in Napa.  
Open for dinner daily, from 5 p.m.  
Reservations are strongly suggested.  
(707) 224-6328  
[www.coleschophouse.com](http://www.coleschophouse.com).