



Happy Thanksgiving!

*** CLASSIC COCKTAILS ***

Red Pear - House Infused Bartlett Pear Vodka, Sweetened Lime and Pomegranate Juice	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
Hard Cider - Woodford Reserve #3 Bourbon, Apple Cider Syrup, Orange Juice, & Apple Bitters . .	12.00
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
Berry Gimlet - Belvedere Wild Berry Vodka, Muddled Raspberries, & Sweetened Fresh Lime Juice . .	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
Roasted Butternut Squash and Pear Soup with Creme Fraiche and Pumpkin Seeds.	10.00

*** SALADS ***

Belgian Endive, Persimmons, Pomegranate Seeds, Burrata, Candied Walnuts, & Apple Cider Vinaigrette . .	12.00
Cole's Chop House Caesar - 'Creamy Garlic and Boquerones Anchovy Dressing'	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

*** TURKEY DINNER ***

Driscoll Herb-Roasted Turkey with Gravy, Sage & Thyme Stuffing, Green Bean Amandine, & Cranberry-Citrus Sauce	37.00
- Children 12 or younger	16.00

*** MAIN COURSE ***

Black Angus Cowboy Beef Chop - Bone In Rib Eye Steak (22 oz.)	65.00
Cole's 'Famous' - 21 Day Dry-Aged New York Steak (16 oz.)	65.00
Black Angus Filet Mignon (10 oz.)	49.00
Fish of the Day - Alaskan Halibut	30.00
Cold Water Maine Lobster Tail with Drawn Butter (10 oz.)	36.00

*** SIDES - family style ***

Roasted Fingerling Potatoes	10.00
Traditional Savory Stuffing with Celery, Onions, Sage, and Thyme	7.00
Sweet Potato Gratin	10.00
Yukon Gold Mashed Potatoes	7.00
Green Beans Amandine	10.00
Brussels Sprouts Sautéed in Brown Butter with Applewood Bacon, Garlic and Shallots	10.00
Creamed Spinach	10.00
Sautéed Mushrooms, Garlic, Shallots, Red Wine Veal Reduction and Truffle Oil	19.00

*** SAUCES ***

Traditional Turkey Gravy	3.00	Béarnaise	3.00
Hollandaise	3.00	Cranberry-Citrus	3.00

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.