



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 "Napa Valley's Favorite Steak House."

*** CLASSIC COCKTAILS ***

Red Pear - House Infused Bartlett Pear Vodka, Pomegranate Juice, & Sweetened Lime Juice.	10.00
Napa Manhattan - Personal Selection George Dickel 9yr, 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
MaiTini - Cruzan Mango Rum & RumHaven Coconut Rum, Tropical Fruit Juices, Float of Dark Rum . .	12.00
Blood Orange Sour - Woodinville Bourbon, Blood Orange Purée, Sweet & Sour, Angostura Bitters . . .	11.00
Bitter Goose - Grey Goose Le Citron, Grapefruit Juice, Sweet & Sour, Grapefruit Bitters . .	12.00
Million Dollar Margarita -Roca Patron Silver, Cointreau, Sweetened Lime Juice, Grand Marnier Float .	14.00
Vieux Carré - Hennessy VSOP, Woodford Rye, Sweet Vermouth, Benedictine, Angostura Bitters . . .	14.00
Floradora - Farallon Gin, Lime Juice, Chambord and Ginger Ale	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 Lump Crabmeat Cocktail.	15.00
Oysters Rockefeller - 'Roland Henin's Recipe'	16.00
Artisan Cheese Plate, Candied Walnuts, Local Honeycomb and Cranberry Walnut Crostini	16.00
Wild Mushroom Crostini, Red Wine Veal Reduction 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
Mixed Green Salad with Apples, Laura Chenel's Goat Cheese, Candied Pistachios, & Sherry Vinaigrette	10.00
Warm Baby Spinach Salad with Pears and Nueske's Applewood Smoked Bacon Vinaigrette	10.00
Iceberg Wedge with Cherry Tomatoes, Nueske's Applewood Smoked Bacon, Pt. Reyes Blue Cheese Dressing .	12.00

*** SEAFOOD ***

Cold Water Maine Lobster Tail with Drawn Butter (10 oz.)	38.00
New Zealand Ora King Salmon Filet (8 oz.)	34.00
Seafood 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
Pork Chop - Long Bone - Niman Ranch - (15 oz.)	36.00
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

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

*** 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
Cold Water Maine Lobster Tail with Drawn Butter (10 oz.)	38.00
Creamed Spinach	10.00

*** SIDES - family style ***

Grilled Asparagus with Hollandaise	12.00
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
Brussels Sprouts Sautéed in Brown Butter with Nueske's Applewood Bacon, Garlic, and Shallots	10.00
Cauliflower Pan-Roasted with Garlic, Capers, Roasted Garlic Cream	9.00

*** SAUCES ***

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

