



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, costing \$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."

\*\*\* SPECIALTY COCKTAILS \*\*\*

Red Pear - House Infused Bartlett Pear Vodka, Pomegranate, Lemon & Lime Juices . . . . .	15
Napa Manhattan - Cole's Personal Selection Woodford, Antica Vermouth, Peychaud's, Port-Soaked Cherry. . .	17
Humble Honeydew - Hanson Cucumber Vodka, Club Soda, Lime & Honeydew Juices . . . . .	15
Prohibition - Cole's Single Barrel Buffalo Trace, Orange Slice, Port-Soaked Cherry, Sugar, Bitters . . . . .	15
Cole's Chop House Sunset - Ketel One Oranje Vodka, Aperol, Orange, Lemon & Lime Juices . . . . .	16
Twelve Mile Limit - Mango & Coconut Rum, Lemon, Lime & Blood Orange Juices . . . . .	14
The Remy Car - Remy 1738 Cognac, Pear Puree, Pomegranate, Lemon & Lime Juices . . . . .	16
The Sea Plane - The Botanist Gin, Corbin Cash Liqueur, Aperol, Lemon, Agave . . . . .	16
Spice of Life - Tito's Vodka, Jalapeno Tincture, Honey, Angostura Bitters, Ginger Beer Float . . . . .	15
Hennessy Negroni - Hennessy VSOP Cognac, Aperol, Antica Vermouth, Orange Peel . . . . .	17
Hibiscus Margarita - Lunazul Tequila Infused with Hibiscus, Lime, Agave . . . . .	16
R.C. Sling - Larceny Bourbon washed with Nueske Bacon Fat, Maple Syrup, Almond Bitters . . . . .	16

\*\*\* APPETIZERS \*\*\*

Beef Carpaccio - Microgreens, Fried Capers, Red Onions, Watercress Aioli and Parmesan Tuile . . . . .	19
Grilled Mexican White Prawn Cocktail . . . . .	18
Cole's Chop House Dungeness Crab Cocktail . . . . .	25
Artisan Cheese Plate, Candied Walnuts, Local Honeycomb and Cranberry Walnut Crostini . . . . .	17
Oysters Rockefeller - 'Roland Henin's Recipe' . . . . .	18
Wild Mushroom Crostini, Red Wine Veal Reduction and Truffle Oil . . . . .	19

\*\*\* SOUP & SALADS \*\*\*

Lobster and Shrimp Bisque in Puff Pastry (preparation time - 15 minutes) . . . . .	18
Little Gem Salad with Avocado, Red Onion, Radishes, Cherry Tomatoes, Citrus Vinaigrette . . . . .	16
Cole's Chop House Caesar - 'Creamy Garlic and Boquerones Anchovy Dressing' . . . . .	16
Warm Baby Spinach Salad with Pears, Nueske's Applewood Smoked Bacon Vinaigrette . . . . .	17
Iceberg Wedge, Tomatoes, Nueske's Applewood Smoked Bacon, Crispy Onion Rings, Pt. Reyes Blue Cheese . . . . .	16
Endive, Radicchio, Apples, Persimmons, Candied Pecans, Laura Chenel Goat Cheese, Mustard Vinaigrette . . . . .	17

\*\*\* SEAFOOD \*\*\*

Cold Water Maine Lobster Tail with Drawn Butter (10 oz.) . . . . .	44
New Zealand Ōra King Salmon Fillet (8 oz.) . . . . .	38
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 (14 oz.)	50
Lamb Chops - New Zealand - 'Full Rack' (14 oz.)	47
Pork Chop - Long Bone - Niman Ranch (15 oz.)	43
Black Angus Cowboy Beef Chop - Bone In Rib Eye Steak (22 oz.)	70

\*\*\* STEAKS \*\*\*

<i>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.</i>	
Cole's 'Famous' - 21 Day Dry-Aged New York Steak (16 oz.)	90
21 Day Dry-Aged Porterhouse Steak - For two to share (32 oz.)	150

Black Angus Petite Filet Mignon (7 oz.)	47
Black Angus Filet Mignon (10 oz.)	53
Black Angus Rib Eye Steak (14 oz.)	57
28 Day Wet - Aged Flannery New York Steak (14oz)	70

Cole's Chop House Guide to Steak Preparation

*Black & blue: charred on the outside, cold center*

*Medium: pink warm center*

*Rare: very red, cool center*

*Medium well: slightly pink hot center*

*Medium rare: red, warm center*

*Well: cooked through, no pink*

\*\*\* STEAK ADD ONS \*\*\*

Oscar - Sautéed Lump Crab Meat, Grilled Asparagus with Béarnaise Sauce	25
Grilled East Coast Scallops	39
Cold Water Maine Lobster Tail with Drawn Butter (10 oz.)	44
Grilled White Gulf Prawns	16

\*\*\* SIDES - family style \*\*\*

Brussels Sprouts with Nueske's Applewood Smoked Bacon, Shallots, Garlic and Brown Butter	14
Shoestring Onion Rings	12
Creamed Spinach	12
Grilled Asparagus with Hollandaise	14
Sautéed Mushrooms with Herbs	12
Sautéed Wild Mushrooms, Garlic, Shallots, Red Wine Veal Reduction, and Truffle Oil	19
Yukon Gold Potato and Gruyère Gratin	14
Baked Potato	12
Yukon Gold Mashed Potatoes	12
Truffled Parmesan French Fries	12
Chop House Hash Browns with or without Onions	14

\*\*\* SAUCES \*\*\*

Béarnaise	6	Hollandaise	6
Brandy Green Peppercorn	6	Red Wine Veal Reduction	6
Wild Mushroom Bordelaise	8	Pt. Reyes Blue Cheese Compound Butter	6

*Corkage \$35.00 per 750 ml bottle.*

*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.*