



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 "Napa Valley's Favorite Steak House."

### \*\*\* CLASSIC COCKTAILS \*\*\*

Strawberry Lemon Drop - House Infused Silverado Trail Strawberry Vodka, Sweetened Lemon Juice, Sugar Rim . . .	12
Napa Manhattan - Eric's Woodford Selection, Antica Vermouth, Peychaud's, Port Cherries . . . . .	14
Cucumber Collins - Rain Cucumber Vodka, Sweetend Lemon & Lime Juice, Muddled Cucumber, Club Soda . . .	12
Prohibition - House Barrel Buffalo Trace, Orange Slice, Port-Soaked Cherry, Sugar & Bitters . . . . .	11
MaiTini - Cruzan Mango Rum & RumHaven Coconut Rum, Tropical Fruit Juices, Float of Dark Rum . . . . .	12
Cole's Boulevardier - Kyle's Woodford Selection, Aperol, Noilly Prat Sweet Vermouth, Orange Twist . . . . .	14
Blood Orange Sour - Maker's Mark 46, Blood Orange Purée, Sweet & Sour, Angostura Bitters . . . . .	12
Meyer Lemon Margarita - Volcan Blanco Tequila, Cointreau, Lemon & Lime Juices, Float of Cassis, Salt Rim . . . . .	12
VieuxCarré - Hennessy VSOP, Woodford Rye, SweetVermouth, Benedictine, AngosturaBitters . . . . .	15
Here's to the Elders - Sapphire Gin, Elderflower Liqueur, Sweetened Meyer Lemon & Grapefruit Juices, Rosemary . . .	13
Sour Cherry - Grey Goose Cherry Noir Vodka, Sweetened Lemon Juice, Port Infused Cherry Juice, Sugar Rim . . . .	12

### \*\*\* APPETIZERS \*\*\*

Beef Carpaccio - Microgreens, Fried Capers, Red Onions, Watercress Aioli and Parmesan Tuile . . . . .	17
Grilled Mexican White Prawn Cocktail . . . . .	16
Cole's Chop House Lump Crabmeat Cocktail . . . . .	17
Artisan Cheese Plate, Candied Walnuts, Local Honeycomb and Cranberry Walnut Crostini . . . . .	16
Oysters Rockefeller - 'Roland Henin's Recipe' . . . . .	16
Wild Mushroom Crostini, Red Wine Veal Reduction and Truffle Oil . . . . .	18

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

Lobster and Shrimp Bisque in Puff Pastry (preparation time - 15 minutes) . . . . .	15
Little Gem Salad with Avocado, Red Onion, Radishes, Cherry Tomatoes, Citrus Vinaigrette . . . . .	12
Prosciutto Wrapped Asparagus, Sautéed Morels, Frisée and Watercress Salad, Lemon Caper Vinaigrette . . . . .	13
Cole's Chop House Caesar - 'Creamy Garlic and Boquerones Anchovy Dressing' . . . . .	11
Warm Baby Spinach Salad with Pears, Nueske's Applewood Smoked Bacon Vinaigrette . . . . .	11
Iceberg Wedge with Cherry Tomatoes, Nueske's Applewood Smoked Bacon, Pt. Reyes Blue Cheese Dressing . . . . .	12

### \*\*\* SEAFOOD \*\*\*

Cold Water Maine Lobster Tail with Drawn Butter (10 oz.) . . . . .	40
New Zealand Ora King Salmon Fillet (8 oz.) . . . . .	35
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.) . . . . . 48  
 Lamb Chops - New Zealand - 'Full Rack' (14 oz.) . . . . . 41  
 Pork Chop - Long Bone - Niman Ranch (15 oz.) . . . . . 36  
 Black Angus Cowboy Beef Chop - Bone In Rib Eye Steak (22 oz.) . . . . . 65

\*\*\* 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  
 21 Day Dry-Aged Porterhouse Steak - For two to share (32 oz.) . . . . . 125  
 Creekstone Farms Natural Petite Filet Mignon (7 oz.) . . . . . 41  
 Black Angus Filet Mignon (10 oz.) . . . . . 49  
 Black Angus Rib Eye Steak (14 oz.) . . . . . 51

*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 . . . . . 26  
 Cold Water Maine Lobster Tail with Drawn Butter (10 oz.) . . . . . 40  
 Grilled White Gulf Prawns . . . . . 16

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

Sweet White Corn, Shallots, Thyme, and Blue Cheese Compound Butter . . . . . 12  
 Shoestring Onion Rings . . . . . 7  
 Creamed Spinach . . . . . 10  
 Grilled Asparagus with Hollandaise . . . . . 13  
 Sautéed Mushrooms with Herbs . . . . . 11  
 Sautéed Wild Mushrooms, Garlic, Shallots, Red Wine Veal Reduction, and Truffle Oil . . . . . 19  
 Yukon Gold Potato and Gruyère Gratin . . . . . 11  
 Baked Potato . . . . . 7  
 Yukon Gold Mashed Potatoes . . . . . 7  
 Truffled Parmesan French Fries . . . . . 10  
 Chop House Hash Browns with or without Onions . . . . . 13

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

Béarnaise . . . . . 4	Hollandaise . . . . . 4
Brandy Green Peppercorn . . . . . 4	Red Wine Veal Reduction . . . . . 4
Wild Mushroom Bordelaise . . . . . 7	Pt. Reyes Blue Cheese Compound Butter . . . . . 4

*Corkage \$30.00 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.*

