

# KōLE

## CHOPHOUSE

served with chips

grilled cheeses

<b>BABY ARUGULA</b>	12	
creamy parmesan dressing, croutons (VG)		
<b>ROMAINE &amp; AVOCADO</b>	12	
sesame, yuzu, ginger, micro celery (VG/GF)		
<b>GREEK SALAD</b>	12	
roasted tomato, cucumber, olives, onions, feta, croutons (VG)		

<b>BLT</b>	14	
bacon, lettuce, tomato, aioli		
<b>SMALL SMASH *</b>	14	
4oz patty, cheddar, house sauce, lettuce, tomato, onion		

<b>THE OG</b>	10	
sharp cheddar, muenster (VG)		
<b>BIKINI</b>	14	
porchetta, gruyere, mustard		
<b>GOURMET</b>	12	
caramelized onions, herbs, swiss, truffle (VG)		

<b>BACON AVOCADO</b>	14	
sharp cheddar, muenster		
<b>GENOVESE</b>	14	
mortadella, pesto, tomatoes, provolone (N)		

<b>STEAK FRITES *</b>	18	
8oz strip, horseradish cream, rosemary (GF)		

<b>SMOKED PORK BELLY</b>	18	
tamarind, onion & ginger glaze (GF)		

<b>BACON</b>	4
<b>CHICKEN</b>	6
<b>4OZ BEEF PATTY</b>	4
<b>8OZ STRIP</b>	9
<b>SALMON</b>	7
<b>SHRIMP</b>	12

<b>SOUP</b>	9
<b>AVOCADO</b>	3
<b>GREENS</b>	5

<b>POTATOES</b>	4
<b>FRIES</b>	3
<b>MAC &amp; CHEESE</b>	8

<b>ROSEMARY AIOLI</b>	2
<b>AJI VERDE</b>	2
<b>HORSEY CREAM</b>	2

<b>SOUP COMBO</b>	4
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**WILBUR CHOCOLATE MOUSSE** (VG/GF)

**CRÈME BRÛLÉE** (VG/GF)

**BURNT CHEESECAKE** (VG/GF)

**WHITE CHOCOLATE MACADAMIA SEMIFREDDO** (VG/GF)

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## LUNCH

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy

\* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions

a service charge of 20% will be added to parties of six or more

<b>48 NORTH SAZERAC</b>	15	rye, cane sugar, peychaud's bitters, absinthe rinse
<b>BLUEGRASS TEACUP</b>	15	bourbon, sweet tea reduction, lemon, angostura
<b>STRAWBERRY BUCK</b>	16	vodka, strawberry, lemon, ginger beer
<b>LIVE, LAV, LOVE</b>	14	sardinian citrus gin, lavender, sparkling grapefruit
<b>FERN ISLAND BREEZE</b>	15	rum, key lime, mint cane syrup, sparking wine
<b>FIELDS OF MAGMA</b>	15	tequila, watermelon, vanilla, orange bitters
<b>ESPRESSO MARTINI</b>	15	vanilla vodka, cold brew, coffee liqueur
<b>CHOCOLATE MARTINI</b>	15	vanilla vodka, meletti cioccolato, oat milk, wilbur cocoa
<b>STRAWBERRY SPRITZER</b>	5	strawberry purée, lemon, club soda
<b>GRAPEFRUIT SPRITZER</b>	5	grapefruit, pink peppercorn, club soda
<b>TOST SPARKLING ROSE</b>	8	non alcoholic, 250 ml individual bottle

AVIARY <b>CABERNET SAUVIGNON</b>	napa valley, california	13	glass
FRANCESCA FIASCO DIFESA <b>ROSSO BLEND</b>	campania, italy	16	
PRIMARIUS <b>PINOT NOIR</b>	oregon	15	
TENUTA SAN <b>VITO CHIANTI</b>	tuscany, italy	16	
JEAN LOUIS RESERVE <b>COTES DU RHÔNE</b>	rhône valley, france	15	
CHÂTEAU HAUT-GRELOT <b>BORDEAUX BLEND</b>	bordeaux, france	14	
ROUTESTOCK <b>CHARDONNAY</b>	sonoma coast, california	15	
BOSCO DE' MEDICI <b>FALANGHINA</b>	campania, italy	12	
DIATOM UNOAKED <b>CHARDONNAY</b>	santa barbara, california	16	
JACQUES DUMONT <b>SAUVIGNON BLANC</b>	loire valley, france	13	
SPREITZER <b>RIESLING</b>	rheingau, germany	15	
E. GUIGAL <b>COTE DU RHÔNE BLANC</b>	rhône valley, france	15	
SAVEURS DU TEMPS <b>ROSE</b>	rhône valley, france	14	

GRUET <b>"SAUVAGE" BLANC DE BLANCS</b>	albuquerque, new mexico	15	56	bottle
ALBERT BICHOT <b>CREMANT DE BOURGOGNE BRUT RESERVE</b>	burgundy, france	65		
R. DUMONT ET FILS <b>BRUT TRADITION</b>	champagne, france	150		

COFFEE/DECAF	3	LATTE	6	APPLE JUICE	4	LEMONADE	4
ESPRESSO	3	CORTADO	4	ORANGE JUICE	4	SARATOGA WATER	8
AMERICANO	4	CAPPUCCINO	6	CRANBERRY JUICE	4		
TEA SELECTION	4	MILK	3	PINEAPPLE JUICE	4		

## BEVERAGES