

Small Plates

- FIVE OLIVES

6

herbs de provence (V/GF)
- THE AVOCADO

12

charred, aji verde, lime dressing, puffed wild rice (V/GF)
- CHOPHOUSE COLD START

12

fresh and raw seasonal veggies, smoky buttermilk (VG)
- CACIO & PEPE ARANCINI

14

cracked black pepper, lemon zest (VG/GF)

Salads

- BABY ARUGULA

6 small | large 12

parmesan, lime, croutons (VG)
- CLASSIC WEDGE

18

lardons, roquefort, cherry bombs, walnuts (GF/N)

Land

- COFFEE ROASTED BACON

18

maple syrup, smoked paprika, soy sauce (GF)

Sea

- CHARRED OCTOPUS

22

mojo verde, caper berries, yellow sungolds
- CRAB CROQUETTES

20

dijon, worcestershire, chives, old bay (GF)
- TUNA TARTARE

20

limoncello sauce, calabrian pepper, chive oil (GF)

The Ice Bar

- OYSTERS

20

8pc, mignonette
- SHRIMP

20

8pc, cocktail sauce

- GLACIER

34

6pc shrimp, 6pc oyster

From the Josper Charcoal

Our fire runs on Quebracho charcoal — the legendary “axe-breaker,” prized for its intense heat and clean, enduring burn.

Like our name, taken from the Pennsylvania Dutch word for “coals,” it’s a nod to strength, craft, and our local roots.

- MAINE LOBSTER

MKP

whole, chili & lime butter
- KOLE BRIOCHE BURGER

18

cheddar, house sauce, LTO
- SALMON TERIYAKI

28

7oz filet, b&b pickles (GF)
- FIREHOUSE CHICKEN

26

cider, espelette, garlic (GF)
- ATLANTIC HALIBUT

42

8oz, basque red pepper sauce (GF)
- NEW S. WALES LAMB

52

moroccan carrot puree, mint chimichurri, pomegranate (GF)

Chops

TAGLIATA	36
14oz new york strip, sliced, whole garlic confit (GF)	
JULIE	48
16oz sirloin, sliced thin and served pink, sizzling brown butter (GF)	
SIGNATURE FILET	55
8oz, maître d’hôtel butter, watercress (GF)	
PEPPER CROWNED	62
14oz prime striploin, french cognac demi-glace	
PRIME STRIPLOIN	68
14oz, smoked bone marrow, bordelaise sauce (GF)	
100% GRASS-FED RIBEYE	76
18oz, herb butter, garlic confit (GF)	
TOMAHAWK	158
50oz, sliced, horseradish cream and chimichurri (GF)	

Dry-Aged	
NEW YORK STYLE	76
18oz bone-in strip, 45 days, watercress (GF)	

Australia Wagyu	
DELMONICO	88
16oz, pickled red onions, watercress (GF)	

American Wagyu	
PORTERHOUSE “THE KING”	198
36oz, sliced, sauce flight, hibiscus cipollino (GF)	

Japanese Wagyu	
A5 MKP	
vintage IGP balsamic vinegar (GF)	



Grand Beef Tour

98

An evolving showcase of ultra-premium beef: boutique Wagyu, rare crossbreeds, heritage cattle, and limited-production ranchers from around the world

This tasting highlights, marbling, terroir, and breed

12/14oz
served medium-rare only

salt & pepper is the the only seasoning we add to our steaks

BLUE *	red, very cold center
RARE *	red, cold center
MEDIUM RARE *	red, slightly warm center
MEDIUM *	pink, hot center
MEDIUM WELL	dull pink center
WELL DONE	chef not recommended :)
PITTSBURGH	extra charred outside

Shareable Sides

TALLOW FRIES	12	TRUFFLED MAC & CHEESE	12	MUSHROOMS	12
rosemary, himalayan salt (GF)		cavatappi, parmesan, cheddar (VG)		butter, chives, garlic confit (VG/GF)	
ROASTED POTATOES	10	CAULIFLOWER	12	BRUSSELS SPROUTS	11
rosemary, butter (VG/GF)		urfa pepper, honey, garlic, butter (VG/GF)		butter, garlic confit, sherry vinegar (VG)	
POTATO GRATIN	18	CARROTS	10		
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)			

Enhancements

AJI VERDE (V/GF)	2	AUX POIVRE (GF)	6	ROQUEFORT (VG/GF)	5
CHIMICHURRI (V/GF)	2	BORDELAISE (GF)	6	BONE MARROW (GF)	12
HORSEY CREAM (VG/GF)	2				

✦
KÖLE
CHOPHOUSE

Cocktails

48 NORTH SAZERAC 15

michter's rye, cane sugar, peychaud's bitters, absinthe rinse

THE COBBLER 15

lititz springs vodka, italicus, guava, pink peppercorn, grapefruit essence

NEARGRONI 15

hayman's royal dock gin, dolin rouge, orange bitters

CHARRED CHERRY 15

woodford reserve bourbon, luxardo, cherry & angostura

STRAWBERRY BUCK 15

mishka vodka, strawberry, lemon, ginger beer

LIVE, LAV, LOVE 15

bluecoat gin, lavender, sparkling grapefruit

FERN ISLAND BREEZE 15

don q cristal rum, lime, mint cane syrup, sparkling wine

ONE TRUE LOVE 15

lunazul tequila blanco, belle de brillet pear, lime, cinnamon

ON THE WAY UP 15

jose cuervo tradicional, ilegal mezcal, amaro nonino, st. germain

ESPRESSO MARTINI 16

faber vanilla vodka, cold brew, coffee liqueur

Non Alcoholic

N/A OLD FASHIONED 12

n/a whiskey, walnut bitters, gomme syrup, smoked glass

NANNY SOUR 12

n/a whiskey, walnut bitters, gomme syrup, smoked glass

SERAPHIM SANGRIA 14

n/a cassia wine, club soda, fresh fruit

N/A TOST SPARKLING ROSE 12

250ml, individual bottle

STRAWBERRY SPRITZER 5

strawberry puree, lemon, club soda

GRAPEFRUIT SPRITZER 5

grapefruit, pink peppercorn, club soda

Red

AVIARY **CABERNET SAUVIGNON***napa valley, california*

glass, 14 bottle, 52

FRANCESCA FIASCO DIFESA **ROSSO BLEND***campania, italy*

glass, 16 bottle, 60

PRIMARIUS **PINOT NOIR***oregon*

glass, 15 bottle, 56

LA VALENTINA **MONTEPULCIANO D'ABRUZZO***abruzzo, italy*

glass, 14 bottle, 52

CHÂTEAU LA GENESTIÈRE **COTES DU RHÔNE***rhône valley, france*

glass, 16 bottle, 56

ROSARIO VERA **RIOJA TEMPRANILLO***rioja, spain*

glass, 16 bottle, 60

DECOY LIMITED **CABERNET SAUVIGNON***alexander valley, california*

glass, 20 bottle, 76

White, Rose, Bubbles

TERLATO **PINOT GRIGIO***colli orientali del friuli, italy*

glass, 14 bottle, 52

DIATOM **CHARDONNAY***santa barbara, california*

glass, 16 bottle, 60

SAINT CLAIR **SAUVIGNON BLANC***marlborough, new zealand*

glass, 14 bottle, 52

SELBACH **RIESLING***mosel, germany*

glass, 15 bottle, 56

HENRI POIRON **MUSCADET SEVRE & MAINE***loire valley, france*

glass, 13 bottle, 56

LE VIDAUBANAISE **ROSÉ***côtes de provence, france*

glass, 14 bottle, 52

GRUET "SAUVAGE" **BLANC DE BLANCS***albuquerque, new mexico*

glass, 15 bottle, 56

marcel giraudon, "bourgogne chitry" pinot noir, 2023

burgundy, france

55

terre rouge, "les côtes de l'ouest" syrah, 2017

sierra foothills, california

65

clos de la tech, santa cruz mts. estates pinot noir, 2018

santa cruz mountains, california

70

delille cellars, "d2" bordeaux-style blend, 2022

columbia valley, washington

72

barboursville vineyards, cabernet franc reserve, 2022

barboursville, virginia

75

madrevite, "c'osa" grenache, 2020

umbria, italy

90

damilano, barolo, 2020

piemonte, italy

100

isole e olena, chianti classico, 2020

tuscany, italy

105

castello di neve, barbaresco, 2020

piedmont, italy

120

ink grade, "andosol" zinfandel blend, 2018

napa valley, california

125

chateau belgrave, haut-medoc grand cru classe, 2017

bordeaux, france

135

ciacci piccolomini, brunello di montalcino pianrosso, 2019

tuscany, italy

170

st. supery, merlot, 2018

rutherford, california

195

cristom, jessie vineyard pinot noir, 2022

eola-amity hills, oregon

225

stag's leap, lot no. 2 cabernet sauvignon, 2021

napa valley, california

225

tyler, "china blue vineyards" cabernet sauvignon, 2020

happy canyon, california

230

caymus, cabernet sauvignon, 2023

napa valley, california

240, 1 liter

shafer, one point five cabernet sauvignon, 2022

napa valley, california

300

cade, estate cabernet sauvignon, 2021

howell mountain, california

400

plumpjack, estate cabernet sauvignon, 2022

oakville, california

425

staglin, estate cabernet sauvignon, 2019*rutherford, california*

600

opus one, cabernet sauvignon, 2021*napa valley, california*

675

White, Rose**rongopai, sauvignon blanc, 2022***marlborough, new zealand*

45

cantina terlano, sudritol pinot bianco, 2022*trentino-alto adige, italy*

55

pewsey vale, "dry" riesling, 2023*eden valley, australia*

60

scarbolo, pinot grigio, 2022*friuli-venezia giulia, italy*

60

catena zapata, "white clay" blend, 2023*mendoza, argentina*

65

marc bredif, "vouvray sec" chenin blanc, 2022*loire valley, france*

68

massican, "annia" italian blend, 2022*sonoma, california*

70

monchhof, "urzig wurzgarten" riesling kabinet, 2022*mosel, germany*

75

elena walch, gewürztraminer, 2023*alto adige, italy*

85

tyler, chardonnay, 2023*santa barbara, california*

95

pierre girardin, "eclat de calcaire" bourgogne blanc, 2022*burgundy, france*

145

merry edwards, sauvignon blanc, 2023*russian river valley, california*

130

Bubbles**gruet, "sauvage" blanc de blancs***albuquerque, new mexico*

56

albert bichot, cremant de bourgogne brut reserve*burgundy, france*

65

r. dumont et fils, brut tradition*champagne, france*

150