

# WINE



## REDS

### ◆ Cabernet

Dark Horse — 9 / 35  
Liberty School — 10 / 37  
Browne Family Heritage — 13 / 46  
Avalon — 14 / 55  
Silver Oak — / 95  
Chateau Montelena — / 115

### ◆ Merlot

Dark Horse — 9 / 35  
Rodney Strong — 12 / 44  
Beringer Napa Label — 13 / 49  
Stags Leap — / 75

### ◆ Pinot Noir

Dark Horse — 9 / 35  
Elouan — 12.50 / 46  
Crossbarn — / 70

### ◆ Other Reds

Marietta Old Vine Zin — 9 / 35  
Adesso Dolce — 9 / 35  
Sola Syrah — 9 / 35  
Gascon Malbec — 10 / 38  
Matchbook Syrah — 11 / 40  
Helix Red Blend — 12 / 42  
Ghost Pines Zinfandel — 13.50 / 52



# WINE



## WHITES

### ◆ Pinot Grigio

Dark Horse — 9 / 35

Ruffino — 9.50 / 37

Willamette Valley — 12 / 42

### ◆ Chardonnay

Dark Horse — 9 / 35

Kendall Jackson — 10 / 35

Steele Cuvee — 14.50 / 55

### ◆ Sparkling

Freixenet Champagne — 10 (187 ml)

Elio Perrone Sourgal Moscato — 15 (357 ml)

Korbel Brut Champagne — 30

Veuve Clicquot Champagne — 118

### ◆ Other Whites

Sokol Evolution Riesling — 9 / 35

Montevina White Zinfandel — 9 / 35

Dark Horse Sauv Blanc — 9 / 35

Josh Rosé — 10 / 35



# BEER



## DRAFT

Angry Hanks Street Fight Red Ale — 5 / 6.75  
Bitter Root Dirt Church — 5 / 6.75  
Bud Light — 5 / 6.75  
Coors Light — 5 / 6.75  
Katabatic APA — 5 / 6.75  
Managers Choice Rotator — 5.50 / 7  
Michelob Ultra — 5 / 6.75  
Red Lodge Ales Bent Nail IPA — 5 / 6.75  
Red Lodge Ales Helio Hefe — 5 / 6.75  
The Front Mountain Man Scotch — 5.50 / 7  
Thirsty Street Honey Wheat — 5.50 / 7  
Carters Derailed IPA — 5.50 / 7

## ◆ Accomplice Beer Company

Pilz Czar — 5.75 / 7  
Krimson King — 5.75 / 7  
Sol Dance — 5.75 / 7  
Lincoln Squared — 5.75 / 7  
Burro Bucker — 5.75 / 7  
Slumber Car Porter — 5.75 / 7  
Nue Dogma — 5.75 / 7  
Rory Rotator — 5.75 / 7



# BEER



## **BOTTLES**

Angry Orchard — 4.50

Budweiser — 4

Bud Light — 4

Bud Zero — 4

Coors — 4

Coors Light — 4

Corona — 5

Miller Lite — 4

Michelob Ultra — 4

O'douls Amber — 3.75

White Claw — 4



# COCKTAILS

## ◆ SALTED MELON ◆

Rosé Wine Apertif,  
watermelon, fresh lime,  
vodka, served with  
a salted rim

10

## ◆ SPA DAY ◆

Gin, elderflower liqueur,  
lime, mint and cucumber

10

## ◆ STEAKHOUSE SOUR ◆

Four Roses Bourbon, orange  
curacao, lime juice, egg white,  
and red wine syrup

13

## ◆ LEMON MERINGUE ◆

Vanilla Vodka, limoncello,  
lemon juice, and coconut  
meringue

12

## ◆ HUCKLEBERRY MULE ◆

Hucklyberry Vodka and a squeeze of lime  
poured over ice topped with gingerbeer,  
served in a traditional copper mug

11

## ◆ THE PERCH ◆

Spiced Rum, coconut syrup,  
lime juice, pineapple juice

11

## ◆ RED EYE ◆

White Rum, espresso liqueur,  
maple syrup, and  
root beer bitters

12

## ◆ TALAVERA ◆

Blanco Tequila, prickly pear,  
pear liqueur, club soda,  
and mint

12

**RIB  
&  
CHOP  
HOUSE**



Finally Restaurant was founded on the belief that craft beer should be complemented with excellent food and customer service. Accomplice Beer Company shares these core beliefs and applies them in the pursuit to brew the perfect pint.

As our craft beer partner, Accomplice Beer Company has developed **award-winning recipes** and core styles with you, our guest, in mind.



ABC proudly sources Wyoming two row barley, and brews with wholesome ingredients at our brewery in Cheyenne, WY.

**When you want local brews with great taste, and a delicious meal with friends, you can find them both at the Rib & Chop House.**

Prost,

A handwritten signature in black ink, appearing to read "RS", written in a cursive style.

Rory Sandoval

