

WINE



REDS

◆ Cabernet Sauvignon

Avalon — 6.50 / 26
Layer Cake — 8 / 32
Black Stallion — 10.75 / 43
Liberty School — 10.75 / 43
Oberon — 12.50 / 49
Joseph Phelps — / 176

◆ Merlot

The Velvet Devil — 7 / 24
Columbia Crust H3 — 10 / 40

◆ Pinot Noir

Meiomi — 9 / 36
Ramsey — 10 / 40

◆ Syrah/Shiraz

Matchbook — 7 / 28
Cline — 8.50 / 32
Amavi — 10 / 40

◆ Red Zinfandel

Marietta — 6.75 / 27
7 Deadly Zins — 8 / 32
Ghost Vines — 9.75 / 39

◆ Malbec

Loscano — 6.25 / 25
Norton — 8.50 / 34
Huston Vineyard 2018 — / 77

◆ Other Reds

Roscato Rosso — 7 / 26
Helix Red Blend — 8.75 / 35
Huston Chicken Dinner — 9 / 36



WINE

WHITES

◆ Chardonnay

Kendall Jackson — 7 / 28

Simi — 8 / 32

Huston Chicken Dinner — 9 / 36

Steele — 10 / 40

Rombauer — / 85

◆ Sauvignon Blanc

Bogle — 5.25 / 21

Matau — 6 / 24

◆ Pinot Grigio

Dark Horse — 5.25 / 21

Anne Amie — 8 / 32

◆ Riesling

Kung Fu Girl — 6 / 24

◆ White Zinfandel

Beringer White — 5 / 20

OTHER

◆ Rosé

Vino Rose — 7.75 / 31

◆ Champagne

New Age White — 5.75 / 23

Korbel Brut — 8 / 32

Frexinet 187 ml — 9 / -

Veuve Clicquot — - / 150



BEER



DRAFT

Bozone Amber — 5 / 6.75
Bud Light — 4.25 / 6
Cold Smoke — 5 / 6.75
Coors — 4.25 / 6
Coors Light — 4.25 / 6
Harvest Moon Belgian White — 5 / 6.75
Katabatic Pale Ale — 5 / 6.75
Left Hand Milk Stout — 5.75 / 8
Maps Strange Cattle — 5.25 / 7
Michelob Ultra — 4.50 / 6.25
Midas Crush — 5 / 6.75
Miller Lite — 4.25 / 6
Moose Drool — 5 / 6.75
Neptunes Honey Rye — 5 / 6.75
Odell Sippin Pretty — 5 / 6.75
Outlaw Brewing Rotator — 5 / 6.75
PBR — 4 / 5.25
Phillipsburg Razzu — 5 / 6.75
Rogue Root Beer — 3.25 / 5
Sam Adams Boston — 5 / 6.75
Scepter Head — 5.75 / 8

◆ Accomplice Beer Company

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



BEER



BOTTLES

- Bayer Brewing Dragon Breath — 5.50
- Budweiser — 4
- Bud Light Lime — 4.50
- Coors — 4
- Coors Light — 4
- Corona — 4.50
- Madison River Salmon Fly — 5
- Michelob Ultra — 4
- Miller Lite — 4
- Neptune Pine Creek Pale Ale — 17
- O Douls — 4.50
- Pyramid Apricot — 9
- Sam Smith's Organic Pear Cider — 14

CANS

- 10 Barrel Cucumber — 7
- Big Sky Trout Slayer — 5
- Bozone Plum Porter — 5.50
- Draught Works Blood Orange — 5.50
- Highlander Strawberry Wheat — 5
- Red Lodge Czech Mate Pliz — 5
- White Claw — 4.50



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

