

WINE



REDS

◆ Cabernet Sauvignon

Two Vines — 5 / 20

Rodney Strong — 10 / 42

Caymus — 120

◆ Merlot

Red Diamond — 5.50 / 21

Wild Horse — 8.50 / 34

◆ Pinot Noir

Hahn — 7 / 26

Rodney Strong — 9 / 44

◆ Zinfandel

Ravenswood — 7.50 / 30

7 Deadly — 8 / 32

Seghesio — 48

◆ Other Reds

Francis Coppola Syrah/Shiraz — 8.50 / 34

Francis Coppola Claret — 9.50 / 39

Banfi Chianti — 10.50 / 42

Z Alexander Uncaged — 36

Prisoner Blend — 68



WINE

WHITES

◆ Chardonnay

Bogle — 5.50 / 21

Oyster Bay — 6.25 / 25

Kendall Jackson — 8 / 30

◆ Pinot Grigio

Naked Grape — 5 / 20

Da Vinci — 7 / 28

◆ Sparkling

Segura Viudas Brut — 5 / 20

Saracco Moscato — 8.50 / 38

Domaine Carneros — 64

◆ Other

Beringer White Zinfandel — 4 / 20

Snoqualmie Riesling — 6 / 23

Dr Loosen Riesling — 40



BEER



DRAFT

◆ Light

Bud Light — 4 / 5
Budweiser — 4 / 5
Coors Light — 4 / 5
Kona Big Wave — 4 / 5.75
Michelob Ultra — 4.25 / 5.25
Modelo — 4.75 / 6.25
Stella — 5.50 / 7.50

◆ Medium

Blue Moon — 4.25 / 6

◆ Dark

Blacktooth Bomber Mountain — 4.25 / 6.50
Blacktooth Saddle Bronc — 4.75 / 6.50
Left Hand Milk Stout — 5.50 / 8

◆ Rotators

Bells — 5.50 / 7.75
Breckenridge — 4.75 / 5.50
Goose Island — 5 / 6.25
Melvin — 5.75 / 7.75
New Belgium — 4.50 / 6.50

◆ 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

- 10 Barrel Sour — 5.75
- Blacktooth Rotator — 4.50
- Bud Light — 3.75
- Budweiser — 3.75
- Coors Banquet — 3.75
- Coors Light — 3.75
- Corona — 4.75
- Corona Light — 4.75
- Dos Equis — 4.50
- Guinness — 6
- Heineken — 4.75
- Melvin Rotator — 6
- Miller Lite — 3.75
- Odell Rotator — 5
- O'douls — 3.75
- Pacifico — 4.75
- Straine Beast Kombucha — 6.50
- White Claw — 4.50
- Woodchuck Cider — 5



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

◆ FORBIDDEN FRUIT ◆

Four Roses Bourbon, apricot
liqueur, lemon juice

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

