

# Cioppino

SEAFOOD • CHOPHOUSE • BAR

## WINES BY THE GLASS

### Whites

The Crossings, *Sauvignon Blanc*, Marlborough, NZ 11

*\*Medium body, dry with notes of citrus, grapefruit, & other tropical fruits*

Carmel Road, *Chardonnay*, Monterey, CA 12

*\*Medium body, acidic with notes of Asian pear & peach*

Alverdi, *Pinot Grigio*, Terre degli Osci, IT 10

*\*Medium body, slightly acidic with notes of grapefruit, green apple, & citrus*

Raywood, *Moscato*, Central Coast, CA 10

*\*Medium body, sweet, easy drinking with notes of apples, peaches, & other tree fruit*

### Reds

Browne Family, *Heritage, PN*, Willamette, OR 14

*\*Medium body, dry, acidic with notes of red fruit, oak, & an earthy finish*

DAOU, *Pessimist, Red Blend*, Paso Robles, CA 13

*\*Medium body, bold, tannic, with notes of black fruit, tobacco, leather, & earth*

Bonanza, *Cabernet Sauvignon*, Napa Valley, CA 15

*\*Full body, bold, fruit forward with notes of red berries, & a spicy-leather finish*

The Seeker, *Malbec*, Mendoza, AR 12

*\*Full body, robust, rounded tannins with notes of plums & spice*

### Rosé/Bubbles

Viña Robles, *Rosé*, Paso Robles, CA 11

*\*Light body, bright, easy drinking with notes of melon, raspberries, & slight earthiness*

Chic Barcelona, *Cava Brut*, Catalonia, SP 10

*\*Medium-sized bubbles, crisp with a note of green apple, stone fruit, & floral*

Benvolio, *Prosecco*, Veneto, IT 10

*\*Finely textured bubbles, crisp, acidic, with notes of citrus, green apple, grapefruit, & peach*

Veuve Clicquot, *Yellow Label, Brut*, Champagne, FR 36

*\*Light & tiny bubbles, bright, acidic with notes of lemon zest & fresh apple*

## BEERS BY THE BOTTLE

### Domestic

Amstel Light 6

Blue Moon 6

Coors Light 6

Miller Lite 6

Michelob Ultra 6

Yuengling 6

IPA 8

White Claw (Assorted) 6

Tripel 9

### Imported

Buckler N/A 5

Chimay Blue 10

Corona 7

Guinness (Nitro Can) 7

Labatt Blue 6

Peroni 7

Stella Artois 7

### Craft

Ayinger Brau Weisse 9

Bell's Two Hearted IPA 8

Brew Dog Hazy Jane IPA 8

Dogfish Head 60 Minute IPA 8

Great Lakes Gold Lager 8

Green Flash West Coast

Victory Golden Monkey

~Please ask your server about our draft selection~

## ALL LOCAL SEASONAL COCKTAILS

MONKEY BUSINESS – BIG SPRING RUM, BANANA LIQUEUR, LIME, BROWN SUGAR SIMPLE 11

PERFECT PEAR – PEAR-CINNAMON-CLOVE INFUSED VODKA, BELLE PAIRE PEAR LIQUOR, LEMON, BROWN SUGAR SIMPLE 11

THYME OF YOUR LIFE – VIDA MEZCAL, SEE THE ELEPHANT AMARO, THYME, ORANGE BITTERS 14

LOVE NOTE – NOIRE EXPEDITION GIN, FENNEL, BASIL, GRAPEFRUIT, LEMON, SIMPLE, RHUBARB BITTERS 12

STAR OF THE NIGHT – HENNESSEY, MAPLE SYRUP, WALNUT BITTERS, ORANGE, STAR ANISE 15

HELL'S REDEMPTION – REDEMPTION WHEAT WHISKEY, CALVADOS APPLE BRANDY, ORANGE, CHOCOLATE BITTERS 14

BERRY SIMPLE – BOYD & BLAIR VODKA, FRESH BLACKBERRIES, SIMPLE, MINT, LIME 11

PATIO SIPPER – RESURGENT BOTANICALS, ST. ELIZABETH ALLSPICE DRAM, MINT, LEMON, SIMPLE 15

MIDNIGHT IN MANHATTAN – RESURGENT COFFEE WHISKEY, DISARONNO, ESPRESSO, SIMPLE 14

TOFFEE SWIRL – BALLOTIN TOFFEE-CHOCOLATE WHISKEY, TALLEYRAND BOURBON CREAM, PEPPERMINT SCHNAPPS 13

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*\*OYSTER OF THE WEEK\**

~ASK YOUR SERVER FOR TODAY'S SELECTION ~  
MARKET PRICE

## APPETIZERS

- Antipasti** Chef's choice of cured meats & cheeses, accoutrements, crostini 21  
**Cider Braised Pork Belly** apple compote, fennel slaw, petite house brioche grilled cheese 15  
**Crispy Calamari** crispy lemon & banana peppers, house marinara 16  
**Crab Dip** jumbo lump crab, caramelized onion, spinach, Grana Padano cheese, lemon, pita 16  
**Prime Steak Tartare\*** cornichons, caper aioli, crostini 16  
**Shrimp Cocktail** jumbo shrimp, house cocktail sauce, lemon 20  
**Mussels\*** roasted garlic butter, crispy pork belly, truffle frites 18  
**Marinated Crab Cocktail** roasted tomatillos, mixed greens, Champagne vinaigrette 20

## SOUP/SALADS

- Lobster Bisque** herbs & crème fraiche 14  
**Roasted Tomato Soup** basil, EVOO, Parmesan frico 12  
**Beets Salad** roasted beets, pears, bleu cheese, pomegranate seeds, arugula, apple cider vinaigrette 14  
**Spinach Salad** marinated mushrooms, onions, hard boiled egg, warm bacon vinaigrette 14  
**Wedge Salad** iceberg lettuce, bacon, bleu cheese crumbles, tomato, hard boiled egg, bleu cheese dressing 12  
**Caesar Salad** romaine hearts, shaved Grana Padano cheese, croutons, white anchovies, Caesar dressing 12  
**Mixed Greens Salad** apples, candied pistachios, goat cheese, fig balsamic vinaigrette 14

## ENTRÉES

- Cioppino** our namesake dish with mussels, clams, crab, shrimp, lobster, seasonal fish, onion, fennel, crostini 48  
**Branzino** rapini, roasted tomato & lemon orzo, garlic-oregano butter 42  
**Crab Cakes** green bean casserole & remoulade 45  
**Chilean Sea Bass Oscar** asparagus, jumbo lump crab, bearnaise 52  
**Pappardelle** scallop, roasted tomato, fennel cream, arugula, pistachio gremolada 32  
**Pan Seared Chicken Breast** roasted snow pea & red pepper, carrot puree, chili oil 35  
**Short Rib** whipped potatoes, Brussels sprouts, demi-glace 40  
**Duck Breast\*** spätzel, braised red cabbage, whole grain mustard sauce 44  
**Rack of Lamb\*** crispy layered potatoes, green beans, sherry reduction 52  
**New York Strip Steak\*** (14oz) parmesan risotto, grilled asparagus, horseradish demi-glace 57  
**Filet\*** (8oz) roasted potato & bacon, green beans, demi-glace 65

## Enhancements

	Crab Cake 15	Sauteed Shrimp 13	Oscar 16
Grilled Asparagus 10	Whipped Potatoes 8	Bacon Brussels Sprouts 8	Garlic Green Beans 10
Parmesan Risotto 8	Roasted Potatoes & Bacon 8	Crispy Layered Potatoes 10	Roasted Tomato & Lemon Orzo 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*