



SOCIAL MENU

- STEAK TARTARE * SH** 18
black truffle, green onion, cornichons, capers, quail egg yolk
- LUMP CRAB CAKE** 18
oyster mayo, cilantro pesto, fennel-jalapeño marmalade
- STEAK DIP SLIDERS * SH** 12
shaved steak dipped in au jus, caramelized onion, horseradish
Crème Fraiche, Swiss cheese
- DCH BURGER *** 14
100% Angus beef, sassy sauce, cheddar cheese, bacon, green leaf
lettuce, tomato, red onion
- FRIED ARTICHOKEs SH** 13
Parmesan, oregano, sriracha mayo, lemon aioli
- TRUFFLE-PARMESAN FRIES SH** 7
white truffle oil, Parmesan cheese, chopped parsley
- HALF SHELL OYSTER * (6/12) SH** 12/24
fresh shucked with cucumber mignonette, horseradish, and
classic cocktail sauce
- HAWAIIAN BIGEYE TUNA TARTARE *** 18
avocado, crisp wonton, spicy ponzu, petite cilantro, sesame
lavash, cucumber
- ARTISANAL CHEESE + CHARCUTERIE BOARD** 21
house smoked andouille, rillettes, prosciutto americano,
pickles, beer schmear
- CLASSIC DEVILED EGGS SH** 9
bread & butter pickle relish, crispy quinoa
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SH Social Hour, Half-priced selection 4pm – 7pm

* Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.



COCKTAILS

HOT HEADED COLONEL 12

Bourbon Barrel Aged for 30 days, Benadictine Floated with Peychaud's Bitters, Fresh Lemon Oil and Mint

HUMMINGBIRD 12

Mandarin Blossom Vodka, St Germain, Fresh Lemon Juice and Sparkling Wine

THE PARISIAN 10

Wild Berry Infused London Dry Gin, Lemon Juice and Sparkling Wine

MEADOW MULE 12

Bombay Sapphire, St Germain, Apple Juice, Fresh Cucumber and Ginger Beer

PORCH SWING 12

Fresh Blueberries, Lemon Juice, and White Lightning Moonshine

EL VAQUERO 12

Tequila Blanco, Organic Honey, Fresh Lime Juice, and Cilantro

M.I.A. 12

Bourbon, Luxardo Apertivo, Amaro, and Fresh Lemon Juice

SUMMER DAZE 12

Sangria, Fresh Orange, Lemon Reduction, and Malbec

Ask your server about our barrel aged cocktail program featuring classics as well as seasonal specialties.



BEER MENU

DRAFTS

Dallas Chop House is proud to offer a full line of draft beers born and bred in North Texas.

FRANCONIA DUNKEL German Dunkel
Franconia Brewing (McKinney TX)
Dark color, some malt sweetness with a nice finish of balanced hops and a chocolaty finish

BLOOD AND HONEY Specialty Beer
Revolver Brewing Company (Granbury TX)
Unfiltered deep golden ale with malted two row barley and wheat

NINE BAND HOOP SNAKE HEFEWEIZEN Witbier
Nine-Band Brewing Company (Allen TX)
Tart bite with hints of banana and cloves

DEEP ELLUM IPA Imperial IPA
Deep Ellum Brewing Company (Dallas TX)
American hops made into bitter ale with notes of tropical fruit, citrus, pine and floral

GOLDEN OPPORTUNITY Kolsch
Peticolas (Dallas TX)
Medium bodied, light, pleasant malt aroma with a hint of sweetness and faint bitterness

SEASONAL BEER
Ask your server about our seasonal rotator beer

BOTTLED BEER

Bud Light	Modelo Especial
Matilda – Pale Ale	Shiner Bock
Michelob Ultra	Stella Artois
Miller Lite	Clausthauer – Non-Alcoholic

SOCIAL HOUR Daily 4pm – 7pm

Select Wines	5	Dollar Off All Beer
Specialty Drinks	8	
Social Hour Wines:		Cono Sur Pinot Noir
Masi Masianco Pinot Grigio		Cono Sur Cabernet
Cono Sur Chardonnay		Sauvignon



WINE MENU

WHITE WINES By the Glass

Acacia, Carneros Chardonna	12
August Kessler, Reisling, Rheingau	10
Masianco Pinot Grigio, Venezie	9
Matrot, Bourgogne Blanc, Burgundy	13
Oyster Bay, Sauvignon Blanc, Australia	11
Piper Sonoma, Blanc de Blancs, Sparkling, Sonoma	11

RED WINES By the Glass

Goldschmidt, "Crazy Creek", Cabernet, Alexander Valley	15
Il Fauno, IGT, Tuscany, Italy	15
El Portillo, Malbec, Mendoza Argentina	10
Complicated Pinot Noir, Sonoma County	13
Chateau de Campuget, Rose, Rhone	10
Montecillo Reserva, Tempranillo, Rioja	12
Ferrari-Carano, Merlot, Sonoma	13

*Ask your server about our rotating selection of reserve wines by the glass

DESSERT MENU

SEASONAL FRUIT CRUMBLE	8
baked with an organic oatmeal streusel	
LEMON CARDAMON CRÈME BRÛLÉE	8
creamy lemon custard and green cardamon	
HAZELNUT CHOCOLATE TART	8
Dark chocolate ganache, hazelnut crust,	



SPIRITS

SINGLE MALTS

Aberlour 16 Yr	Sauternes Cask
Aberlour "A'Bunadh"	Glenmorangie 12
Balvenie 12 Yr	Lasanta Sherry Cask
Bunnahabhain 25 Yr	Glenmorangie
Glenfiddich 12 Yr	Quinta Ruban Port Cask
Glenfiddich 14 Yr	Jura Superstition
Glenfiddich 15 Yr	Laphroaig 10 Yr
Glenfiddich 18 Yr	Lagavulin 16 Yr
Glenfiddich 21 Yr	Macallan 12 Yr
Glenlivet Founder's Reserve	Macallan 18 Yr
Glenlivet 25 Yr	Oban 14 Yr
Glenmorangie 10	Old Pulteney "Navigator"
Glenmorangie Nectar D'Or	Talisker 10 Yr

BLENDED SCOTCH

Chivas Regal 12 Yr	Dewar's "Scratched Cask"
Chivas Regal Extra	Famous Grouse
Dimple Pinch 15 Yr	Johnnie Walker Black

BOURBON / WHISKEYS

Amador "Double Barrel"	Jefferson's "Ocean aged at sea"
Amrut Single Malt	Jim Beam
Armorik Single Malt	Knob Creek
Balcones Baby Blue	Maker's Mark
Basil Hayden	Masterson's 10 Yr Rye
Blanton's	Michter's "US" 1 Bourbon
Bulleit	Pikesville "Rye"
Crown Royal	Rittenhouse "Rye"
Eagle Rare	Seagram's 7
Elmer T. Lee	Stagg Jr
Four Roses "Single Barrel"	Sullivan's Cove Single Malt
George Dickel "Rye"	Suntory "Hibiki Harmony"
Hakushu 12yr	TX Blended
High West Midwinter Night's Dram	Witherspoon's
Herman-Marshall Rye	Woodford Reserve
Hudson "Baby Bourbon"	Yamazaki 12yr
Jack Daniel's	
Jameson	

WHISKY / WHISKEY FLIGHTS

SINGLE MALT CASK FINISH FLIGHT 25

Try Glenmorangie finished in four different casks.
Bourbon Cask, Sauternes Cask, Port Cask & Sherry Cask

TEXAS WHISKEY FLIGHT 25

Try four Whiskies made right here in Texas. Witherspoon's,
Balcones Baby Blue, Herman-Marshall Rye & TX Blended

KENTUCKY BOURBON FLIGHT 25

Try four of our bourbons. Four Roses "Single Barrel",
Blanton's, Elmer T. Lee & Eagle Rare



HAPPENINGS

MONTHLY CUT

For details on our exclusive events visit
DCHEvents.Eventbrite.com

SCOTCH & CIGAR SATURDAYS

7pm - 10pm

Exclusive Scotch Flights available for \$25.00
Specially Priced Hand-Rolled Cigars by The Cigar Factory

SOCIAL HOUR

Monday-Saturday 3pm-7pm

Specialty Cocktails 8.00

Selected Wines 5.00

Well 5.00

\$1.00 Off All Beer Selection, including Local Craft Beers
1/2 Priced Selected Bar Bites

*Cigar Selection is Seasonal and Available Every day.
Please Ask your Server for Details.

#DCHSOCIALHOUR