THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

The First Fire

The hour the house wakes up — the graze and the pour, at golden hour on the Drive

At three o'clock the day's first fire is stoked in the hearth, and the house opens the way the family would open it. The first cuts go on the block, the grills take their coals and the spits begin to turn, the wood-fired dome breathes, and the bar pours something cold against the Drive. This is the hour the theater begins, priced to graze. Come as you are — no reservation is required, though we take them until six.

— Lee Morcus

THE HOURS
The fire is lit at three and the last table is seated at six · we hold every table a quarter of an hour.

THE ROOMS
Served throughout the house until the seating closes · the Vail Boardroom and the Mountainview Terrace by arrangement.

THE FIRE
Cooked over oak, almond wood and lump charcoal · every cut broken by hand in our own room.

THE FIRST FIRE PROGRAM

The Butcher's Burger & a Pour draft 27 · wine 29

Comté & aged sharp cheddar · black-salt butter · toum · Tellicherry pepper & red onion jam · Lebanese pickled vegetables · brioche, with any draft beer or a glass of DAOU chardonnay, rosé or cabernet sauvignon.
8 oz · ground daily · hand formed · poured from three until six.

✦

THE POUR

Agave Lineage 12
Ocho Plata · pomegranate · sumac · lime.

Lebanon Negroni 12
Arak · Campari · sweet vermouth.

Palm Canyon Dr. Martini 12
Gin · vodka · Lillet · fino rinse.

Smoke Tree Margarita 12
Reposado · mezcal · pineapple · ancho.

Arak Sour 12
Arak · lemon · lime · date syrup.

Palm Canyon Spritz 12
Bianco · pamplemousse · grapefruit.

Fan Palm Highball 12
Fino · cucumber · lime · aloe · mint.

Sarti Rosa Spritz 10
Sarti Rosa · prosecco · blood orange.

The Williams 16
Tallow-washed bourbon · date · smoked tableside.

Milk of the Lions 12
Razzouk Arak 100, poured the family way.

Midnight Manhattan Project 12
Rye · Cognac · date · Lillet red.

Draft Beer, the golden hour 8
Eight taps, poured throughout.

House Wine, the glass 10
Chardonnay · pinot grigio · rosé · merlot · cabernet.

Well Drinks from 10
Called and made at the rail.

✦

THE GRAZE

Priced to graze · every plate below the lunch card and the bar, from the lighting at three until six

FROM THE EMBERS & THE DOME

Off the coals and out of the 750° dome, onto the middle of the bar

Sito's Trio 15
House hummus · beet hummus · whipped feta · fresh flatbread from the 750° dome.

Sito's Mezze — Full Spread 23
Baba ghanoush · hummus · beet hummus · labneh · muhammara · olives · whipped feta · fresh flatbread from the 750° dome.

Ember Bread Service half 8 · full 12
Wood-fired sourdough · Tannour flatbread · labneh · roasted date butter · za'atar · sea salt · the half order, for two guests only.

Wood-Roasted Medjool Dates three 14 · six 25
The jewel of the desert · walnut, gorgonzola and mascarpone stuffed · bacon-wrapped · arugula and fennel · aged balsamic · N.

Hummus and Flatbread 9
House hummus · olive oil · fresh flatbread from the dome · V.

Whipped Feta and Flatbread 9
Whipped feta · fresh flatbread from the dome · V. ◈

Muhammara and Flatbread 9
Spicy red pepper and walnut dip · Aleppo · pomegranate molasses · fresh flatbread from the dome · Vg · N. ◈

Baba Ghanoush and Flatbread 9
Wood-roasted eggplant · tahini · herbs · garlic · lemon · fresh flatbread from the dome · V.

Guacamole & Flatbread Chips 12
Fresh house-made · lime · sea salt.

Charred Carrots & Labneh 18
Coal-roasted desert carrots over whipped labneh · feta · date · pistachio dukkah · lavender honey · V · GF · N.

THE BUTCHER'S GRIND & THE RAW BAR

The finest fresh trim off the day's cuts and the raw bar at the counter

Wagyu Carpaccio 19
Shaved raw American Wagyu · black garlic · crisp capers · 24-month Parmigiano-Reggiano · lemon · first-press olive oil.

Bluefin Tuna Tartare 27
Sashimi grade · wasabi · tobiko · Japanese cucumber · avocado · edamame · wakame seaweed salad · mango · green onion · sake, soy and ginger reduction · pickled ginger.

FROM THE BASKET & THE OCEAN

Out of the fryer basket and off the ice — everything made to pass

Shrimp Cocktail three 19
Poached Gulf shrimp · cocktail sauce · charred lemon. ◈

Coconut Shrimp three 19
Crisp-fried · pineapple & corn salsa · slaw · hot honey. ◈

Dungeness Crab Cakes two 22
Rémoulade · spinach and wood-roasted tomato salad · sumac, Meyer lemon vinaigrette. ◈

Fritto Misto, the half basket 16
Calamari · shrimp · vegetables · rémoulade.

Calamari Steak Strips 19
Flash-fried · red pepper & cocktail sauces.

Wood Oven-Roasted Wings 12
Four wings · shatta & the Chophouse Zip — habanero & prickly pear · bleu · carrots & celery.

Parmesan Zucchini Sticks 15
Labneh bi toum — garlic, mint, lemon · V.

Artichoke Spinach Dip 13
Castroville artichoke · spinach · crostini
add butter-poached Maine lobster + 24.

Onion Rings 12
The Chophouse Zip — habanero & prickly pear.

Tallow Frites 10
Belgian method, triple cooked · Himalayan pink salt · Vg.

Truffle Parmesan Frites 13
Belgian method, triple cooked · Parmesan · truffle · Himalayan pink salt.

Loaded Nachos Mary's chicken 18 · prime beef 23
Fresh corn tortilla chips · refrito pinto beans · sharp cheddar, Jack & Cotija · tomatoes · pico de gallo · jalapeños · guacamole · sour cream · tomatillo & serrano salsa verde · chili de árbol salsa roja.

IN THE HAND — BURGERS & SANDWICHES

Hand-cut Kennebec chips · Himalayan pink salt
Off the charcoal and the plancha, in your hand at the rail
every burger and slider on the grilled house-made cheddar and pasilla focaccia bun

Simple Burger 18
Lettuce · tomato · red onion · house pickles · toum — or wrapped in crisp iceberg lettuce, without the bun.

Butcher's Beef Sliders two 18
Fire-grilled · sharp cheddar · house steak sauce.

Beirut Hot Chicken Sandwich 21
Mary's chicken breast · buttermilk-sumac marinade · za'atar & seven-spice sourdough crumb crust, shatter-fried · hot harissa honey · black garlic toum · fattoush slaw · pickled pink turnips · grilled house-made focaccia bun.

Butcher's Sourdough — Steak Sandwich 29
8 oz Butcher's Choice, oak-grilled · garlic & bone-marrow butter · red onion jam · arugula · oven-blistered tomato, open-faced.

Prime Rib French Dip 26
Shaved off the rotisserie · grilled baguette · Gruyère · horseradish cream · served with au jus.

substitutions — tallow frites + 4 · sweet potato fries + 4 · parmesan & truffle frites + 5
Caesar or house greens + 5

additional toppings — grilled onions, mushrooms or fire-roasted jalapeño + 3 · slab bacon + 5
sharp cheddar, Swiss, provolone or pepper jack + 3

THE SOUPS & THE SALADS

The soups at full size, the salads at the first-fire plate

SOUPS

Split Pea Soup 10
Our traditional favorite · merguez sausage.

French Onion Soup Gratinée 13
Bone & oxtail stock · Gruyère · Emmental.

Lobster Bisque 16
Sherry · crème fraîche · sweet lobster meat.

THE SALADS

Chophouse Caesar 10
Romaine hearts · white anchovy · 24-month Parmigiano-Reggiano · croutons.

Chopped Bar Wedge 10
Iceberg · Shaft's blue · applewood bacon lardons · red onion · sumac, citrus, Shaft's blue cheese dressing.

Grille Greens, Dates & Manchego 10
Organic greens · Granny Smith apple · Medjool dates · walnuts · Manchego · torn za'atar flatbread from the dome · pomegranate · white balsamic vinaigrette · V · N.

Sito's Minced Tabbouleh 10
Romaine · mint · parsley · green onion · heirloom tomato · cracked bulgur · Vg.

Traditional Tossed Cobb 19
Mary's turkey breast · romaine · applewood-smoked bacon lardons · egg · Shaft's blue cheese and Shaft's blue cheese dressing · heirloom tomatoes · avocado · olives · grilled sourdough.

Chicken Chopped Mediterranean 23
Mary's chicken · greens · spinach · radicchio · artichoke · hearts of palm · cucumber · tomato · chickpea · feta · olive · avocado · sumac citrus vinaigrette.

Ora King Chinook Salmon Mediterranean Chopped 29

for any salad — Mary's chicken + 10 · Gulf shrimp + 15 · Ora King Chinook salmon + 15
butcher's choice steak, four ounces + 16

THE PASTA BOARD

Fresh pasta · Three off the board, at the first-fire portion

Cavatelli Pomodoro 21
Fresh cavatelli · San Marzano and fresh tomatoes, slow-simmered · garlic · torn basil · hint of marinara · first-press olive oil · V.

Lamb Merguez Cavatelli 24
Colorado lamb merguez sausage · harissa & warm spice · San Marzano tomato · torn mint · fresh cavatelli · pecorino.

Cacio e Pepe 20
Pecorino Romano · black pepper · the silken emulsion · V.

add shredded Mary's rotisserie chicken + 10 · Gulf shrimp + 15

✦

THE DOME — PIZZA AND FLATBREAD, SINCE 1992

The Best in the desert — reputation earned · 750° almond-wood oven, blistered on the stone. ◈

Simple Margherita 18
Fior di latte · San Marzano · basil, sauceless · V.

Margherita 19
Bufala Mozzarella · Parmigiano Reggiano · fresh basil · heirloom tomatoes · San Marzano sauce · V.

Chophouse Zip BBQ Chicken 20
habanero & prickly pear · Mary's chicken · cilantro.

Lahm Bi Ajeen ✦ 20
Spiced Colorado lamb, our own grind · pine nuts · yogurt · mint · Aleppo · N.

Funghi 20
Roasted seasonal mushrooms · taleggio · thyme · aged Parmigiano · V.
Capricciosa Pizza — add marinated artichoke hearts + 5

Ultimo Italiano — The Meat 21
Pepperoni · Italian sausage · roasted garlic.

Rustica 21
Sweet fennel sausage · roasted mushrooms & red peppers · caramelized onions · mozzarella.

Spicy Hawaiian 21
Grilled pineapple · ham · jalapeño.

Diavolo & Gorgonzola 22
Spicy Calabrese · gorgonzola · honey.

Vesuviana 22
Bufala mozzarella · broccoletti rapini · fennel sausage · asiago · red chili flakes.

Via Bologna 22
Fior di latte · mortadella di Bologna · hot honey · black pepper · pistachios · N.

The Butcher's Pizza ✦ 24
Our own 42-day dry-aged trim, hand-chopped and seared · caramelized red onion · taleggio · horseradish crema.

sauceless at no charge · gluten-free crust + 5

Build Your Own 23

San Marzano sauce and mozzarella from the 750° dome · any three toppings included · each further topping at the price shown
the meats + 7 — bacon lardons · bone marrow · capicola · 42-day dry-aged trim · Genoa salami · ham · Italian sausage · lamb merguez · Mary's chicken · Mortadella di Bologna · pepperoni · Prosciutto di Parma · San Daniele riserva · slab bacon · soppressata · spiced Colorado lamb · spicy Calabrese · sweet fennel sausage · N
the cheese + 6 — asiago · bufala mozzarella · burrata · cambozola · fior di latte · gorgonzola · Manchego · mozzarella · 24-month Parmigiano · Shaft's blue · stracciatella · taleggio
the garden + 5 — artichoke hearts · asparagus · caramelized onions · date · fennel · fig · jalapeño · olives · pineapple · rapini · red onion · roasted garlic · roasted peppers · seasonal mushrooms · tomatoes

CHOPS & PLATES

The 108-inch oak & charcoal grill — nine feet of live fire

Oak-Fired Baby Back Ribs & Frites 24
Four bones · Kurobuta · thick cut · over oak embers · the Chophouse Zip — habanero & prickly pear · tallow frites.

Fish & Chips 28
Lager-battered market fish · tallow frites · lemon-caper rémoulade · slaw · charred lemon.

TO FINISH — THE SWEET CLOSE

Rakweh & Ma'amoul 8
Cardamom coffee brought to the rise in the long-handled pot · a date ma'amoul alongside · N.

THE STANDARDS WE KEEP

Three generations of butchers · live fire since 1992

THE RANCH STANDARD
pasture-raised beef, livestock and poultry, all natural — free of added hormones, antibiotics, or other growth promotants — ranch and breed-specific, source-verified, aged and broken by hand in our own room · Brandt Beef, Imperial Valley · one ranch since 1945 · USDA Prime.

THE WATER STANDARD
Fresh and pristine, wild or sustainably raised, to Monterey Bay Aquarium Seafood Watch guidance · the day's fish noted daily.

THE KITCHEN STANDARD
Boneless cuts wet-aged, bone-in dry-aged in our own case · the frites are Belgian, three times cooked in our own tallow · seasoned with salts, cracked peppercorns, spices and herbs — roasted, ground and blended in our own kitchen.

THE ROOMS AND THE HOURS

THE CHOPHOUSE
the dining room · the Vail Boardroom · the Canyon, Mesa and Mountainview Terraces, open to the stars

THE BLOCK & BARREL
the bar · Sito's Table · the Fireside · the Salt Side · the Sidewalk

THE HOUSE
lunch Monday to Friday · brunch Saturday and Sunday · the First Fire from the lighting at three · the First Seating four to six · dinner nightly from four · after nine, Thursday to Saturday

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V vegetarian · Vg vegan · GF gluten-free · N contains nuts

Raw and chilled items are prepared to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase the risk of foodborne illness. An 18% gratuity is added for parties of six or more — it is shared with the full house team.