

BUTCHER & Rose

MESS WITH THE BULL

STARTERS

HOUSEMADE BREADS

PARKER HOUSE
cultured butter
13

BAVARIAN PRETZELS
brie spread
11

- PRIME STEAK TARTARE*** 25
capers, sherry vinaigrette, toast
- DOUBLE-CUT BACON** 18
cherry peppers, lemon gremolata
- DIRTY TOTS*** 18
trout roe, dill, remoulade

KING CRAB BRÛLÉE
soy glaze
68

SOUPS & SALADS

- FRENCH ONION SOUP** 17
gruyere, brioche crouton
- LOBSTER BISQUE** 19
butter-poached lobster
- CAESAR** 16
parmesan, anchovy dressing, croutons
- BIBB SALAD** 16
avocado, radicchio, pickled shallots, goat cheese, gourmet dressing
- ICEBERG WEDGE** 17
maytag blue cheese, bacon, egg, vine-ripened tomatoes

CHOICE OF DRESSING
green goddess, 1,000 island, blue cheese

PURE CLASS

- WAGYU TENDERLOIN CARPACCIO*** 27
garlic aioli, cured egg, crackers
"KING ME" add dutch harbor king crab +19
- BAKED SCALLOPS** 19
duchesse potatoes, gruyere cream

ICE COLD

TORO CRUDO* 36
bluefin tuna belly, #1 ahi, caviar, chives, citrus olive oil

B&R EAST COAST OYSTERS* 27
half dozen, cabernet granita

JUMBO SHRIMP COCKTAIL 28
cocktail sauce, lemon

DUTCH HARBOR ALASKAN KING CRAB LEGS
half pound 63
full pound 126

SEAFOOD TOWER*

PETITE 110 **EPIC** 205

ROSE'S CHOICE

- SALMON STEAK*** 43
cauliflower puree, romanesco, caper vinaigrette
- MISO SEA BASS** 61
shrimp dumplings, spinach, sesame broth
- STUFFED MAINE LOBSTER** 73
shellfish parmesan cream, lemon bread crumbs, mushrooms, herb butter
- FUSILLI ROSA** 34
marinated shrimp, chili flakes, parmesan
- ROASTED CHICKEN** 37
brioche stuffing, glazed carrots, natural jus
- WAGYU CHEESEBURGER*** 23
caramelized shallot jam, bankston triple cream, sea salt fries

LAURIE KNISS, GENERAL MANAGER

WAYNE SCHUMAKER, EXECUTIVE CHEF

AND YOU MAY GET THE HORNS

BUTCHER & Rose

MESS WITH THE BULL

THE REASON YOU'RE HERE

BUTCHER'S EDITION*

8oz PIEDMONTESE FILET
italian heritage
71

7oz WAGYU FILET
westholme farms, AUS
84

12oz WAGYU MANHATTAN STRIP
bone-in dry aged,
westholme farms, AUS
99

12oz GRASS-FED NY STRIP
southern ranges, AUS
79

3oz A5 WAGYU STRIP
miyazaki, JPN
99

12oz WAGYU STRIP STEAK
rosewood, USA
119

WAGYU FLIGHT*

3oz each

159

WESTHOLME, AUS
tenderloin

MIYAZAKI, JPN
A5

IMPERIAL, USA
rib cap

BUTCHER & Rose

STEAKS & CHOPS*

LET'S GO ALL IN

8oz FILET	61
12oz BONE-IN FILET	69
14oz USDA PRIME NEW YORK STRIP	65
16oz USDA PRIME RIBEYE	69
16oz LONG BONE DUROC PORK CHOP	47
14oz VEAL CHOP	64
18oz WILLOW BEND LAMB CHOPS	66

PEPPERCORN CRUST	10
DIANE	16
KING CRAB OSCAR	38
LOBSTER TAIL	34
JUMBO PRAWNS SCAMPI	17
SEARED SCALLOPS	24

COOKED TO PERFECTION

We season and broil all of our beef at 1200 degrees to sear in all of that delicious flavor.

THE ULTIMATE INDULGENCE



BEEF WELLINGTON*

golden pastry, mushroom duxelles,
dijon, red wine demi-glace

69

SIDES

LOADED BAKED POTATO	13
WHIPPED YUKON GOLD POTATOES	13
herbed butter	
SEA SALT FRIES	10
POTATO ANNA	16
roasted garlic, parmesan cream	
BAKED MAC & CHEESE	16
aged cheddar, gruyere	

CHILI ROASTED BROCCOLI	14
GLAZED CARROTS	15
parsnip puree, pistachio crumble	
ROASTED MUSHROOMS	18
pearl onions, brie	
CREAMED SPINACH	15
cured bacon, gruyere cream	
ASPARAGUS	14
milled egg, truffled vinaigrette	

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly items; however, our kitchen is not completely gluten free.

AND YOU MAY GET THE HORNS

BUTCHER & Rose

LUNCH MENU

COCKTAILS

THE BUTCHER	20
wagyu-washed maker's mark, demerara, smoked cinnamon	
THE ROSE	19
ketel one grapefruit & rose, spiced cranberry, lime	
HARVEST GIMLET	17
bombay sapphire, cucumber, watershed guild series	
SNOOZE BUTTON	18
tito's, cantera negra café, silky smooth foam	
OLD FASHIONED	19
old forester rye, sirop de champagne, angostura	

FAUXTAILS

GIMLET	11
ritual gin alternative, fresh cucumber, lime, bubbles	
COSMOPOLITAN	11
seedlip grove 42, cranberry, star anise, orange blossom	
NEGRONI	12
giffard bitter, lyre's aperitif rosso, london dry	
SHAKERATO	11
vigorously shaken espresso, vanilla, honey	

GOOD LIBES ONLY

STARTERS



TORO CRUDO*

bluefin tuna belly, #1 ahi, caviar, chives, citrus olive oil

36



DIRTY TOTS*	18
trout roe, dill, remoulade	
PRIME STEAK TARTARE*	25
capers, sherry vinaigrette, toast	
JUMBO SHRIMP COCKTAIL	28
cocktail sauce, lemon	
FRENCH ONION SOUP	17
gruyere, brioche crouton	
LOBSTER BISQUE	19
butter-poached lobster	

SALADS

CAESAR	16
parmesan, anchovy dressing, croutons	
BIBB SALAD	16
avocado, radicchio, goat cheese, gourmet dressing	
ICEBERG WEDGE	17
maytag blue cheese, bacon, egg, vine-ripened tomatoes CHOICE OF DRESSING: green goddess, 1,000 island, blue cheese	
BLACKENED SALMON*	28
oranges, radish, goat cheese, citrus mustard dressing	
ROASTED CHICKEN	25
endive, apples, pecans, shallot vinaigrette	
SHELLFISH AVOCADO	29
king crab, shrimp, gem lettuce, lemon, tarragon dressing	

HOUSE MADE BREADS

PARKER HOUSE cultured butter 13
BAVARIAN PRETZELS brie spread 11

SANDWICHES

SERVED WITH FRENCH FRIES OR GEM SALAD

WAGYU CHEESEBURGER*

caramelized shallot jam, bankston triple cream

23

HAM & TURKEY	16
dijonnaise, gruyere, toasted pretzel roll	
LOBSTER ROLL	37
maine lobster, toasted new england bun	

ROSE'S CHOICE

SALMON STEAK*	32
cauliflower puree, romanesco, caper vinaigrette	
FUSILLI ROSA	28
marinated shrimp, chili flakes, parmesan	
ROASTED CHICKEN	26
brioche stuffing, glazed carrots, natural jus	
MARINATED WAGYU HANGER STEAK & FRIES*	32
black garlic butter	
FILET MIGNON*	54
crispy potatoes, spinach, cabernet demi glace	

FOR THE ON-THE-GO CROWD

SQUARE MEAL

FOR THE ON-THE-GO CROWD

TURKEY AND SWISS ON PRETZEL ROLL, GEM SALAD, YOUR CHOICE OF SOUP, CHOCOLATE CAKE
25

STEAKS & CHOPS*

6oz FILET	51	<p>LET'S GO ALL IN</p>	PEPPERCORN CRUST	10
8oz FILET	61		DIANE	16
14oz USDA PRIME NEW YORK STRIP	65		JUMBO PRAWNS SCAMPI	17
16oz LONG BONE DUROC PORK CHOP	47		SEARED SCALLOPS	24

COOKED TO PERFECTION We season and broil all of our beef at 1200 degrees to sear in all of that delicious flavor.

SIDES

LOADED BAKED POTATO	11
double-cut bacon	
WHIPPED YUKON GOLD POTATOES	11
herbed butter	
BAKED MAC & CHEESE	14
aged cheddar, gruyere	



ASPARAGUS	12
milled egg, truffled vinaigrette	
ROASTED MUSHROOMS	16
pearl onions, brie	
GLAZED CARROTS	13
parsnip puree, pistachio crumble	

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LAURIE KNISS, GENERAL MANAGER

WAYNE SCHUMAKER, EXECUTIVE CHEF

BUTCHER & Rose

AN EVENING WITH ROSE

DESSERT

CHOCOLATE CAKE

dark chocolate ganache,
gold chocolate curls, vanilla gelato

17

ROSE'S CHEESECAKE

pistachio crust,
strawberry rose mousse

17



HONEY-BUTTER CAKE

mixed berries,
vanilla gelato

18

CARROT CAKE

toasted walnuts,
cream cheese frosting

15

CRÈME BRÛLÉE

vanilla bean custard,
raspberry sorbet, fresh berries

16

BANANA SPLIT

strawberry and chocolate
ice cream, pineapple sorbet with
rum caramel sauce, candied cashews

16

SORBET

chef's selection,
lace cookie

10

THE NIGHT CAP

SNOOZE BUTTON

tito's, cantera negra café, silky smooth foam

17

SPIRITLESS

SHAKERATO	11	AMERICANO	6
vigorously shaken espresso, vanilla, honey		CAPPUCCINO	7
ESPRESSO		CAFE LATTE	7
single	5	HOT TEA SERVICE	6
double	6		

KEEP THE CONVERSATION FLOWING AND THE SPIRITS HIGH



BUTCHER & Rose

MESS WITH THE BULL

GOOD LIBES ONLY

SPECIALTY COCKTAILS

THE BUTCHER

wagyu-washed maker's mark,
demerara, smoked cinnamon

20

THE ROSE

ketel one grapefruit & rose,
spiced cranberry, lime juice

19

TROPIC LIKE IT'S HOT

eclipse barrel-aged rum,
coconut, caribbean pineapple

18

BUTCHER & Rose

MARTINIS

MAVERICK MARTINI 18

grey goose, passoã,
champagne, passion fruit foam

HARVEST GIMLET 17

bombay sapphire, cucumber,
watershed guild series

CLUB MARTINI 18

olive oil-infused belvedere,
hendrick's, dirty sue

SNOOZE BUTTON 18

tito's, cantera negra café,
silky smooth foam

OLD FASHIONEDS

OLD FASHIONED 19

old forester rye, sirop de champagne,
angostura, orange oil

TOKYO NIGHTS 18

toki japanese whisky,
umami bitters, demerara

THE BRUCE 19

russell's 10 year, overproof rye,
cynar 70, filthy cherries

TEQUILA OLD FASHIONED 19

casamigos reposado, amaro nonino,
vanilla bitters, ilegal whisper

FAUXTAILS

GIMLET 11

ritual gin alternative, fresh cucumber, lime, bubbles

COSMOPOLITAN 11

seedlip grove 42, cranberry, star anise, orange blossom

NEGRONI 12

giffard bitter, lyre's aperitif rosso, london dry

SHAKERATO 11

vigorously shaken espresso, vanilla, honey



AND YOU MAY GET THE HORNS

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MESS WITH THE BULL

BY THE GLASS

CHAMPAGNE & SPARKLING

	6oz
LOS DOS, CAVA Catalonia, Spain	14
LUCIEN ALBRECHT, BRUT ROSÉ, "CUVÉE BALTHAZAR" Alsace, France	16
WÖLFFER ESTATE, ALCOHOL-REMOVED BRUT ROSÉ, "SPRING IN A BOTTLE" Rheinhessen, Germany	15
REX HILL, BRUT, "GRAND CUVÉE" Willamette Valley, Oregon	25
MOËT & CHANDON, BRUT, "IMPÉRIAL" Champagne, France	32

WHITE & ROSÉ

	6oz	9oz
INNOCENT BYSTANDER, PINK MOSCATO Yarra Valley, Australia	14	21
SCHLOSS GOBELSBURG, ROSÉ Austria	15	22
PROST, RIESLING Mosel, Germany	14	21
ANNE AMIE, PINOT GRIS, "TWO ESTATES" Willamette Valley, Oregon	15	22
MARTÍN CÓDAX, ALBARIÑO Rías Baixas, Spain	16	24
DRYLANDS, SAUVIGNON BLANC Marlborough, New Zealand	16	24
NICOLAS IDIART, SANCERRE Loire, France	21	31
CAST, CHARDONNAY, "GHIANDA ROSE VINEYARD" Mendocino, California	17	25
DOMAINE SERVIN, CHARDONNAY, "LES PARGUES" Chablis, France	23	34
ROMBAUER, CHARDONNAY Carneros, California	27	39

RED

	6oz	9oz
LEMELSON VINEYARDS, PINOT NOIR, "THEA'S SELECTION" Willamette Valley, Oregon	18	27
ENROUTE, PINOT NOIR, "LES POMMIERS" Paso Robles, Sonoma, California	25	37
CASCINA RADICE, BARBARESCO Piedmont, Italy	23	34
TAPESTRY, RED BLEND Paso Robles, California	16	24
BODEGA CATENA ZAPATA, MALBEC Mendoza, Argentina	15	22
THE PRISONER WINE COMPANY, ZINFANDEL, "SALDO" California	17	25
LUMINARA, ALCOHOL-REMOVED CABERNET SAUVIGNON Napa Valley, California	14	21
GREG NORMAN ESTATES, CABERNET SAUVIGNON Knights Valley, Sonoma, California	18	27
POST & BEAM, CABERNET SAUVIGNON Napa Valley, California	25	37
ANTINORI, SUPER TUSCAN, "TENUTA GUADO AL TASSO IL BRUCIATO" Bolgheri, Tuscany, Italy	25	37
DAOU, CABERNET SAUVIGNON, "RESERVE" Paso Robles, California	26	39

THE BUTCHER'S RESERVE POURS

CAYMUS VINEYARDS, CABERNET SAUVIGNON Napa Valley, California	35	52
STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, "ARTEMIS" Napa Valley, California	45	67
FAR NIENTE, CABERNET SAUVIGNON Napa Valley, California	55	82
CADE, CABERNET SAUVIGNON Howell Mountain, Napa Valley, California	65	97

AND YOU MAY GET THE HORNS