

# BUTCHER & Rose

MESS WITH THE BULL

## STARTERS

**HOUSEMADE BREADS**

**PARKER HOUSE**  
cultured butter  
14

**BAVARIAN PRETZELS**  
brie spread  
11

- PRIME STEAK TARTARE\*** GF ..... 26  
capers, sherry vinaigrette, toast
- DOUBLE-CUT BACON** GF ..... 18  
cherry peppers, lemon gremolata
- DIRTY TOTS\*** GF ..... 19  
trout roe, dill, remoulade

**KING CRAB BRÛLÉE**

soy glaze GF  
70

## SOUPS & SALADS

- FRENCH ONION SOUP** GF ..... 17  
gruyere, brioche crouton
- LOBSTER BISQUE** GF ..... 20  
butter-poached lobster
- CAESAR** GF ..... 16  
parmesan, anchovy dressing, croutons
- BIBB SALAD** GF ..... 16  
avocado, radicchio, pickled shallots,  
goat cheese, gourmet dressing
- ICEBERG WEDGE** GF ..... 18  
maytag blue cheese, bacon, egg,  
vine-ripened tomatoes

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

## PURE CLASS

- WAGYU TENDERLOIN CARPACCIO\*** GF ..... 29  
garlic aioli, cured egg, crackers  
"KING ME" add dutch harbor king crab +19
- BAKED SCALLOPS** GF ..... 20  
duchesse potatoes, gruyere cream

**ICE COLD** GF

**TORO CRUDO\*** ..... 37  
bluefin tuna belly, #1 ahi, caviar,  
chives, citrus olive oil

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

**JUMBO SHRIMP COCKTAIL** ..... 29  
cocktail sauce, lemon

**DUTCH HARBOR**

**ALASKAN KING CRAB LEGS**  
half pound | full pound ..... MKT

**SEAFOOD TOWER\***

**PETITE** ..... 110      **EPIC** ..... 205

## ROSE'S CHOICE

- SALMON STEAK\*** GF ..... 43  
cauliflower puree, romanesco,  
caper vinaigrette
- MISO SEA BASS** GF ..... 63  
shrimp dumplings, spinach,  
sesame broth
- STUFFED MAINE LOBSTER** GF ..... 75  
shellfish parmesan cream, lemon  
bread crumbs, mushrooms, herb butter
- FUSILLI ROSA** ..... 35  
marinated shrimp, chili flakes,  
parmesan
- ROASTED CHICKEN** ..... 39  
brioche stuffing, glazed carrots,  
natural jus
- WAGYU CHEESEBURGER\*** GF ..... 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\* GF

**8oz PIEDMONTESE FILET**  
italian heritage  
73

**7oz WAGYU FILET**  
westholme farms, AUS  
86

**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\* GF

3oz each

159

**WESTHOLME, AUS**  
tenderloin

**MIYAZAKI, JPN**  
A5

**IMPERIAL, USA**  
rib cap

## STEAKS & CHOPS\* GF

## LET'S GO ALL IN GF

<b>8oz FILET</b> .....	<b>62</b>
<b>12oz BONE-IN FILET</b> .....	<b>69</b>
<b>14oz USDA PRIME NEW YORK STRIP</b> .....	<b>65</b>
<b>16oz USDA PRIME RIBEYE</b> .....	<b>72</b>
<b>16oz LONG BONE DUROC PORK CHOP</b> .....	<b>47</b>
<b>14oz VEAL CHOP</b> .....	<b>66</b>
<b>18oz LAMB CHOPS</b> .....	<b>73</b>

<b>PEPPERCORN CRUST</b> .....	<b>10</b>
<b>DIANE</b> .....	<b>16</b>
<b>KING CRAB OSCAR</b> .....	<b>38</b>
<b>LOBSTER TAIL</b> .....	<b>34</b>
<b>JUMBO PRAWNS SCAMPI</b> .....	<b>17</b>
<b>SEARED SCALLOPS</b> .....	<b>24</b>

### 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

<b>LOADED BAKED POTATO</b> GF .....	<b>13</b>
<b>WHIPPED YUKON GOLD POTATOES</b> GF .....	<b>13</b>
herbed butter	
<b>SEA SALT FRIES</b> GF .....	<b>10</b>
<b>POTATO ANNA</b> GF .....	<b>16</b>
roasted garlic, parmesan cream	
<b>BAKED MAC &amp; CHEESE</b> .....	<b>17</b>
aged cheddar, gruyere	

<b>CHILI ROASTED BROCCOLI</b> GF .....	<b>14</b>
<b>GLAZED CARROTS</b> GF .....	<b>16</b>
parsnip puree, pistachio crumble	
<b>ROASTED MUSHROOMS</b> GF .....	<b>19</b>
pearl onions, brie	
<b>CREAMED SPINACH</b> GF .....	<b>16</b>
cured bacon, gruyere cream	
<b>ASPARAGUS</b> GF .....	<b>14</b>
milled egg, truffled vinaigrette	

GF gluten-free friendly upon request

\*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, sesame & 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

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

### FAUXTAILS

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

### GOOD LIBES ONLY

### STARTERS



#### TORO CRUDO\* GF

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

37



<b>DIRTY TOTS*</b> GF .....	19
trout roe, dill, remoulade	
<b>PRIME STEAK TARTARE*</b> GF .....	26
capers, sherry vinaigrette, toast	
<b>JUMBO SHRIMP COCKTAIL</b> GF .....	29
cocktail sauce, lemon	
<b>FRENCH ONION SOUP</b> GF .....	17
gruyere, brioche crouton	
<b>LOBSTER BISQUE</b> GF .....	20
butter-poached lobster	

### SALADS

<b>CAESAR</b> GF .....	16
parmesan, anchovy dressing, croutons	
<b>BIBB SALAD</b> GF .....	16
avocado, radicchio, goat cheese, gourmet dressing	
<b>ICEBERG WEDGE</b> GF .....	18
maytag blue cheese, bacon, egg, vine-ripened tomatoes	
<b>CHOICE OF DRESSING:</b> green goddess, 1,000 island, blue cheese	

<b>BLACKENED SALMON*</b> GF .....	28
oranges, radish, goat cheese, citrus mustard dressing	
<b>ROASTED CHICKEN</b> GF .....	25
endive, apples, pecans, shallot vinaigrette	
<b>SHELLFISH AVOCADO</b> GF .....	29
king crab, shrimp, gem lettuce, lemon, tarragon dressing	

### HOUSE MADE BREADS

<b>PARKER HOUSE</b> cultured butter	14
<b>BAVARIAN PRETZELS</b> brie spread	11

### SANDWICHES

SERVED WITH FRENCH FRIES OR GEM SALAD

#### WAGYU CHEESEBURGER\* GF

caramelized shallot jam, bankston triple cream

23

<b>HAM &amp; TURKEY</b> GF .....	16
dijonnaise, gruyere, toasted pretzel roll	
<b>LOBSTER ROLL</b> .....	37
maine lobster, toasted new england bun	

### ROSE'S CHOICE

<b>SALMON STEAK*</b> GF .....	32
cauliflower puree, romanesco, caper vinaigrette	
<b>FUSILLI ROSA</b> .....	28
marinated shrimp, chili flakes, parmesan	
<b>ROASTED CHICKEN</b> .....	26
brioche stuffing, glazed carrots, natural jus	
<b>MARINATED WAGYU HANGER STEAK &amp; FRIES*</b> GF .....	32
black garlic butter	
<b>FILET MIGNON*</b> GF .....	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

26

### STEAKS & CHOPS\* GF

<b>6oz FILET</b> .....	51
<b>8oz FILET</b> .....	62
<b>14oz USDA PRIME NEW YORK STRIP</b> .....	65
<b>16oz LONG BONE DUROC PORK CHOP</b> .....	47

LET'S  
GO ALL  
IN

<b>PEPPERCORN CRUST</b> .....	10
<b>DIANE</b> .....	16
<b>JUMBO PRAWNS SCAMPI</b> .....	17
<b>SEARED SCALLOPS</b> .....	24

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

### SIDES

<b>LOADED BAKED POTATO</b> GF .....	11
double-cut bacon	
<b>WHIPPED YUKON GOLD POTATOES</b> GF .....	11
herbed butter	
<b>BAKED MAC &amp; CHEESE</b> .....	15
aged cheddar, gruyere	



<b>ASPARAGUS</b> GF .....	12
milled egg, truffled vinaigrette	
<b>ROASTED MUSHROOMS</b> GF .....	17
pearl onions, brie	
<b>GLAZED CARROTS</b> GF .....	14
parsnip puree, pistachio crumble	

GF gluten-free friendly upon request

\*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, sesame & wheat). We offer gluten-free friendly items; however, our kitchen is not completely gluten free.

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  
18



### HONEY-BUTTER CAKE

mixed berries,  
vanilla gelato  
19

### CARROT CAKE

toasted walnuts,  
cream cheese frosting  
16

### CRÈME BRÛLÉE GF

vanilla bean custard,  
raspberry sorbet, fresh berries  
17

### BANANA SPLIT GF

strawberry and chocolate  
ice cream, pineapple sorbet with  
rum caramel sauce, candied cashews  
16

### SORBET GF

chef's selection,  
lace cookie  
10

## THE NIGHT CAP

### SNOOZE BUTTON

tito's, cantera negra café, silky smooth foam  
19

## 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

GF gluten-free friendly upon request



# 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  
20

### TROPIC LIKE IT'S HOT

eclipse barrel-aged rum,  
coconut, caribbean pineapple  
18

BUTCHER & Rose

## MARTINIS

### MAVERICK MARTINI ..... 19

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 ..... 19

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

# BUTCHER & Rose

MESS WITH THE BULL

## BY THE GLASS

### CHAMPAGNE & SPARKLING

	6oz	
LOS DOS, CAVA Catalonia, Spain .....	14	
LUCIEN ALBRECHT, BRUT ROSÉ, “CUVÉE BALTHAZAR” Alsace, France .....	17	
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
ROSEBLOOD, ROSÉ Provence, France .....	17	26
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
DOMAINE DANIEL REVERDY, SANCERRE Loire, France .....	23	34
CAST, CHARDONNAY, “GHIANDA ROSE VINEYARD” Mendocino, California .....	17	25
DOMAINE SERVIN, CHARDONNAY, “LES PARGUES” Chablis, France .....	24	36
FREEMARK ABBEY, CHARDONNAY Napa Valley, California .....	25	37

### RED

	6oz	9oz
LEMELSON VINEYARDS, PINOT NOIR, “THEA’S SELECTION” Willamette Valley, Oregon .....	19	28
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 .....	16	24
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 ..	19	28
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
CAYMUS VINEYARDS, CABERNET SAUVIGNON Napa Valley, California .....	35	52
STAGS LEAP WINE CELLARS, CABERNET SAUVIGNON, “ARTEMIS” Napa Valley, California .....	40	60
IMMORTAL ESTATE, CABERNET SAUVIGNON, “SLOPE” Sonoma, California .....	45	67

AND YOU MAY GET THE HORNS