

APPS

CLAMS N' MUSSELS

One pound of steamed hardshell clams and blue mussels in our garlic broth with fresh jalapenos. Served with French bread. 16

CHICKEN WINGS

One pound of Bone-In or Boneless chicken wings. Sauces: (Sweet Thai Chili, Garlic Parmesan, Umami, Sriracha Honey, Lemon Pepper, Honey Barbeque, Cajun Dry Rub, Boom-Boom Sauce, Mango-Habanero, Traditional Buffalo) Bone in - 13 Boneless - 11

PORK BELLY

Cured pork belly crisped and tossed in our chili glaze and side of ponzu sauce. 13

HANDLE-BAR HEAT SHRIMP

Tempura-Battered shrimp, deep fried and tossed in our sweet and spicy Handle-Bar boom-boom sauce! 12

PARADISE POKE STACK*

Fresh Ahi Tuna, guacamole, tobiko, sesame seeds, umami sauce, ponzu, chili oil and fresh jalapenos. Served with toasted French bread. 13

TAVERN DIP

Spinach, artichoke and parmesan dip served with toasted French bread. 11 (Add lobster on top for the perfect spinach and seafood dip!) 4

CHEESE CURDS

Beer-battered cheese curds with our house-made curd sauce. 9

AHI JALAPENO*

Thinly sliced Ahi tuna, ponzu, Tobiko, sriracha and sliced jalapenos. 14

KC NACHOS*

Crispy kettle chips topped with sour cream, green onions, bacon, cheddar-jack cheese and our signature Nacho-Sauce-O (house-sauce). Don't be scared to add the jalapenos for an extra kick. 12

** Make it epic!*

Qdd on: Chicken, Steak, Shrimp

CALAMARI

Corn Dusted Calamari served with side of chipotle aioli. 15

Burgers

ALL BURGERS COME WITH CHOICE OF FRIES OR CHIPS
ASK YOUR SERVER ABOUT OUR GLUTEN FREE BUN!

THE OG HANDLE-BURGER*

Two ¼ pound steak ground smash patties, melted American cheese, lettuce, tomato, onion, deli sliced pickles, and our Handle-Bar signature burger sauce on a toasted brioche bun. 12

THE SHORT HANDLE *

¼ pound steak ground smash patty, melted American cheese, lettuce, tomato, onion, deli sliced pickles, and our Handle-Bar signature burger sauce on a toasted brioche bun. 11

MO'SHROOM & SWISS*

Double stacked Handle-Bar patties, all the sauteed shrooms, melted Swiss cheese, horseradish sauce and beef gravy. 14

STEAK N BACON BURGER*

Three steak ground smash patties, XXXtra pecan smoked bacon, melted American cheese, and our signature burger sauce. No need for veggies but we won't judge if you want to add the LTO. 15

MAC STACK BURGER*

Two Handle-Bar smash patties, stacked with American cheese and a mound of our house smoked cheddar and bacon mac 13

THE COWBOY BURGER*

Double smash patties, melted Swiss cheese, steakhouse onion rings and our house BBQ sauce. 13

HATCH BURGER*

Two ¼ pound ground smash patties, American cheese and fire roasted Hatch green chiles with our signature burger sauce. 13

BACON & BLEU "ISH" *

Two perfectly cooked smash patties, Gorgonzola cheese, thick sliced Pecan smoked bacon, lettuce, tomato, onion and a drizzle of sweet Balsamic glaze. 14

KOREAN BBQ BURGER*

Two Handle-burger smash patties, American cheese, over easy fried egg, green onion, sesame seeds and Korean BBQ sauce. 16

BURGER

Qdd ons

Bacon
Cheese

(Swiss, Pepperjack, Cheddar,
American, Gorgonzola)

Mushrooms
Jalapenos
Guacamole
Grilled onions
Green Chiles
Lobster
Crab

Add a patty +2.50

SALADS

AHI ROYALE*

Fresh Ahi Tuna, chopped romaine, house made chipotle Caesar dressing, parmesan cheese, red onion, tobiko and fresh cracked black pepper. Served with a side of Honey Balsamic dressing and a pork eggroll. Trust us, this is legendary. 16

SPINACH AND LOBSTER COBB*

Chilled lobster meat, tomatoes, guacamole, crispy bacon, hard-boiled egg, and gorgonzola crumbles on a bed of spinach with choice of dressing. 18

HANDLE-BAR CHOPHOUSE SALAD*

Mixed greens, cheddar-jack cheese, tomatoes, red onions, hard-boiled eggs and croutons with choice of dressing. 12

CAESAR CHOP SALAD*

Chopped romaine expertly tossed in our house made chipotle Caesar dressing, parmesan cheese, red onions, croutons and fresh cracked black pepper. 12

POKE SALAD*

Mixed greens, marinated Ahi Tuna, green onions and toasted sesame seeds. Served with our zesty cilantro-lime dressing. 14

Chop HOUSE

ALL STEAKS SERVED WITH
CHOICE OF 2 REGULAR SIDES.

MANHATTAN FILET*

10 oz tender yet firm, thick cut strip loin, wet aged, trimmed and cut in house. Served with Rosemary demi glaze. 28

KC STRIP*

12oz Kansas City Strip, hand cut and wet aged in house for over 60 days. Perfect blend of flavor, tenderness and juiciness. This cut of beef is carefully sourced and expertly prepared to satisfy even the most discerning steak lovers. 28

FILET MIGNON*

Tender grilled 8oz filet cut in house and wet aged to perfection. Our Filet Mignon is a testament to our commitment to providing the highest level of excellence. Each steak is carefully seasoned and grilled to perfection. 46

FLATIRON STEAK*

Our 8oz choice flatiron steak is perfectly seared to lock in its robust flavors. This steak is rustic yet sophisticated paying homage to classic country dining. 23

8oz BASEBALL SIRLOIN*

8oz Baseball sirloin perfectly grilled and seasoned. This tender cut of beef will satisfy any meat eaters appetite. 19

RIBEYE*

Hand cut Ribeye wet aged in house for over 60 days. Perfectly seasoned and expertly grilled. We take pride in sourcing the finest cuts of beef, ensuring unparalleled quality.

12oz 31 ~or~ 16oz 39

ROASTED PEACH CHOPHOUSE PORK*

Indulge in our exquisite roasted peach and honey glazed pork chop. A culinary masterpiece that perfectly balances the subtle savory and sweet flavors. 18

Sides

REGULAR

FRENCH FRIES
Loaded +2
KETTLE CHIPS
BAKED POTATO
Loaded +2
COLESLAW
YUKON GOLD MASHED POTATOES
Loaded +2

PREMIUM

STEAKHOUSE ONION RINGS
MAC N' CHEESE
KIM-CHI RICE
SIDE SALAD *Side Caesar +1*
GRILLED FRESH VEGETABLES
POTATO GNOCCHI
QUINOA



*State health department rules require us to state the following: These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

ENTREES

COUNTRY FRIED STEAK*

10 oz house-tenderized beef steak, hand breaded in house and fried. Served with our house-made jalapeno white gravy and choice of two regular sides. 18

HERBED CHICKEN

Buttermilk marinated chicken breast, fresh herbs, browned butter and fresh lemon. Choice of two regular sides. 14

PORK BELLY

Smoked and cured pork belly tossed in our house made maple-bourbon glaze. Choice of two regular sides. 18

FRESH SALMON*

Perfectly seasoned and seared Atlantic salmon, garlic white wine butter and a splash of chili oil. Choice of two regular sides. 19

FISH N' CHIPS

House-made blue moon beer battered Atlantic cod served with our seasoned French fries, house made creamy slaw and our signature dill tartar sauce. 18

PARADISE SEARED AHI*

Blackened or sesame crusted Ahi Tuna, seared and served with umami sauce, Japanese chili oil and ponzu. Choice of two regular sides. 18

LOVE ME TENDER BASKET

Buttermilk marinated and hand breaded in house chicken tenderloins. Deep fried and served with your choice of sauce and two regular sides. Sauces: Honey mustard, Buffalo, Umami, Ranch or House-made Jalapeno white gravy. 14

Sandies

THE PATSY MELT*

Double stacked Handle-Patties, toasted rye bread, grilled onions, melted Swiss cheese and our signature sauce. 13

REUBEN

We take our Reubens seriously and you're going to seriously love the stacks of pastrami, corned beef, sauerkraut, pickles, thousand island and stoneground mustard on our toasted marbled rye bread. 13

REALLY PHILLY CHEESE STEAK*

Sliced tender beef, caramelized onions, bell peppers, mushrooms, Swiss cheese and a work of art comes to life on a toasted hoagie. 13

BUTTERMILK CHICKEN SANDI

Our chicken sandi and Wille Nelson have one thing in common..... They're both FRIED! Buttermilk marinated chicken, hand breaded in-house and fried. Served with lettuce, tomato and onion on a toasted brioche bun. 13

TAKE IT BACK TO CALI CHICKEN SANDI

Buttermilk marinated and grilled chicken breast, lettuce, tomato, red onion, guacamole and our signature sauce on a toasted brioche bun. 13

BUFFALO CHICKEN-WICH

Buttermilk marinated chicken breast, hand breaded in house, deep fried and tossed in buffalo sauce. Topped with our house-made slaw and green onions on a toasted brioche bun. 13

FRENCH DIP*

Tender sliced beef, melted Swiss cheese, caramelized onions and horseradish cream on a toasted French roll served alongside our house au jus. 13

SHRIMP PO'BOY

Hand breaded shrimp deep fried, lettuce, tomato, onion and chipotle mayo on a toasted hoagie. 12

LOBSTER ROLL

Lobster claw and knuckle meat, melted butter, fresh celery, green onions, fresh lemon, lettuce and garlic on a toasted New England roll. 18

SURF N' TURF ROLL*

The shaved Ribeye Sandi and Lobster roll had a love child and this was the outcome. Shaved ribeye, lobster meat, green onions, celery, garlic and lemon on a French Roll and served with a side of Cajun cream sauce for dipping! 17

PORK BELLY CUBAN

Cured and fried pork belly, stoneground mustard, deli sliced pickles and Swiss cheese on toasted sourdough bread. 15

SHAVED RIBEYE*

Marbled Rye bread toasted and stacked with shaved ribeye, Swiss and Parmesan cheese. Served with a side of au jus and horseradish cream sauce. 15

Pastas

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

CHICKEN CARBONARA

Buttermilk marinated and house breaded tenderloins on top of linguine, fresh spinach, tomatoes, bacon and enveloped in our signature chardonnay cream sauce. Topped with shaved parmesan cheese, fresh parsley and lemon. Served with toasted French bread. 19

THE LOCAL

Choice of Chicken or Shrimp over linguine pasta, bacon, seared tomatoes, fresh spinach, white wine, butter and topped with shaved parmesan cheese. Served with toasted French bread. 17

CLAMS N' MUSSELS PASTA

Steamed hard-shell clams and blue mussels over linguine pasta. White wine, garlic butter sauce and shaved parmesan. Served with toasted French bread. 19

CAJUN PASTA

Choice of house marinated chicken breast or shrimp with andouille sausage, linguine noodles, lemon garlic chardonnay cream sauce and topped with parmesan cheese. Served with toasted French bread. 18

GNOCCHI*

Potato gnocchi, herb infused brown butter and lemon. (Feel free to add your favorite protein!) 13

LOBSTER MAC

Cavatappi pasta, lobster claw and knuckle meat, tarragon cream, blistered tomatoes, and spinach. Topped with fresh tobiko. 23

STEAK N' GORGONZOLA*

Seared steak, linguine pasta, Chardonnay cream sauce and tomatoes topped with balsamic glaze and gorgonzola crumbles. 19

Tavern MAC

HOUSE MADE SMOKED CHEDDAR AND BACON SAUCE TOSSED WITH CAVATAPPI PASTA. \$12

+Mac adds

BUILD IT UP

CHICKEN
grilled or crispy
SHRIMP
STEAK
CRAB
LOBSTER
ANDOUILLE SAUSAGE

STACK IT UP

GORGONZOLA CHEESE
PARMESAN CHEESE
GRILLED ONIONS
GREEN ONIONS
JALAPENOS
FAJITA PEPPERS & ONIONS
MUSHROOMS
GREEN CHILES

SAUCE IT UP

BUFFALO
RANCH
UMAMI
SWEET THAI
CHILI
BARBEQUE
HONEY BARBEQUE
SIRACHA
HONEY
GARLIC PARMESAN

Kid's MENU

9 EACH

CHOICE OF FRIES, CHIPS OR YOGURT.

KIDS CHEESEBURGER*
CHICKEN TENDERS
MAC N' CHEESE

SOFT DRINKS

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Lemonade, Root Beer, Mello Yello, Sprite, Ginger ale, Club soda, Apple juice, Cranberry juice, Orange juice, Grapefruit juice, Milk, Iced Tea, Red Bull.



*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
18% gratuity will be added for parties of 8 or more (We won't judge you if your server crushed it and you're feeling generous!)** © US Foods Menu 2025 (R4763692)

READY TO GIVE BACK? *Pay it forward....*
Ask your server about the details!
BUY THE STAFF A DRINK