



# DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES



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DATE JUL 15 2018

BUTCHER -Noah

## DOUBLE R RANCH

USDA Prime

OKANAGAN REGION, WASHINGTON

30d Bone-In Ribeye \$3.25 per oz

45d Bone-In Ribeye \$3.35 per oz

60d Bone-In New York \$3.25 per oz

60d Porterhouse Steak \$3.60 per oz

60d T-Bone Steak \$3.25 per oz

Chateaubriand \$4.25 per oz

## PIEDMONTESE

NEBRASKA

Bone-In New York \$3.05 per oz

Bone-In Ribeye \$3.25 per oz

### THE PROCESS:

We age our meat on location for at least 30 days. Our temperature controlled room and Himalayan sea salt wall are essential in the dry aging process. This combination keeps the room in absolutely perfect condition for aging.

### THE RESULT:

An extraordinarily rich flavor and buttery texture.

MEAT ON OCEAN 1501 OCEAN AVE. SANTA MONICA, CA 90401

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-- tell'em  
The Butcher sent you!

A "sherry cobbler" with amontillado  
sherry, Brandy de Jerez and  
Banane du Brésil, lemon and mint...  
swizzled with crushed ice

ANDALUSIA  
The Butcher's Poision:

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