



DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES



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DATE OCT 20 2018

BUTCHER -Noah

DOUBLE R RANCH USDA Prime
OKANAGAN REGION, WASHINGTON

30d Bone-In New York	\$3.05 per oz
30d T-Bone Steak	\$3.05 per oz
30d Bone-In Ribeye	\$3.25 per oz
30d Porterhouse Steak	\$3.40 per oz
45d Bone-In New York	\$3.15 per oz
45d T-Bone Steak	\$3.15 per oz
45d Bone-In Ribeye	\$3.35 per oz
45d Porterhouse Steak	\$3.50 per oz
Chateaubriand	\$4.25 per oz

HOLSTEIN USDA Prime
IMPERIAL VALLEY, CALIFORNIA

Porterhouse Steak	\$3.05 per oz
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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.

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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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