



DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES



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DATE **MAY 22 2018**

BUTCHER **-Noah**

DOUBLE R RANCH

USDA Prime

OKANAGAN REGION, WASHINGTON

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

HOLSTEIN

USDA Prime

ROCK COUNTY, WISCONSIN

Porterhouse Steak	\$3.05 per oz
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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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