



# DAILY CUT

AGED AND BUTCHERED DAILY ON PREMISES



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DATE JUN 24 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 Porterhouse Steak	\$3.60 per oz
60d Bone-In New York	\$3.25 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.

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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

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The Butcher's Poision:

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