

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it	9
domaine chandon, brut classic, ca (187ml)	15
schramsberg, mirabelle, brut rose, ca	15
veuve clicquot, brut, champagne, fr	25

WHITE

chardonnay	
matthiason, linda vista vineyard, napa valley, ca '19	15 30
ramey, fort ross-seaview, ca '17	16
thevenet & fils, macon pierreclos, macon-villages, fr '18	13
chenin blanc	
david finlayson, camino africana, old vine, Stellenbosch, sa '18	17
pinot grigio	
scarpetta, friuli, it '19	10
riesling	
dr. pauly bergweiler, Bernkasteler Badstube, Kabinett, Mosel, Ger '15	12
sauvignon blanc	
craggy range, Martinborough, Te Muna Road vineyard, NZ '19	13
jean reverdy et fils, la reine blanche, Sancerre, fr '19	16
rosé	
pascal jolivet, fr '19	13

RED

cabernet sauvignon	
bella union, napa valley, ca '17	30
niebaum estate, 1882, napa, ca '15	20
telaya, red mountain, wa '17	13
malbec	
vaglio temple, Mendoza, Arg '18	12
merlot	
substance, Stoneridge vineyard, Columbia valley, wa '16	14
pinot noir	
Frederic Magnien, Bourgogne, Burgundy, fr '18	15
Soter vineyards, North valley, Willamette valley, OR '17	16
proprietary blend	
il fauno di arcanum, Tuscany, it '17	16
J.L. Chave selection, Mon Coeur, Cotes du Rhone, fr '17	15
nebbiolo	
Vietti Perbacco, Langhe, Piedmont, it '17	14
syrah	
K Vintners, Milbrandt, Wahluke slope, wa '17	17
zinfandel	
Quivira, Dry Creek valley, ca '17	12
tempranillo	
Lan, Rioja Reserva, sp '15	13

BAR MENU

tower of tuna	16
ahi and hamachi tuna, avocado, tomato, red onion, sesame crisps	
the black orchid	18
seared rare ahi, black orchid mustard sauce	
the ritz burger (limited availability)	30
japanese + american wagyu, filet mignon, bacon jam, foie gras aioli, citrus-dressed arugula, pommes frites, black pepper + truffle ketchup, pickled veggies – optional egg	
truffled pommes frites	7
filet sliders (3)	16
prime New York filet mignon, caramelized onions, bernaise, pommes frites	
lollipop lamb chops	18
pan seared, apple-mint chutney	
sweet chili brussels sprouts	9
shishito peppers, pickled red onion, furikake, sambal chili sauce	
spicy meatballs	12
tomato sauce, truffled pommes frites	
escargot à la carol	16
browned garlic butter, asiago cheese	
shrimp scampi	16
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
crab cakes	mp
stone-ground mustard, watercress, tomato salad	
pork belly steamed buns	12
korean bao bun, pickled slaw, hoisin peanut sauce	
pacific oysters on the half shell	each 3.5
cocktail and mignonette – ask for today's selection	
wild mexican abalone	39
butter, preserved lemon, maitake mushrooms	
prawn cocktail	15
cocktail sauce, fresh lemon	
moules frites	16
Whidbey Island mussels, coconut milk, curry, lemon, truffle fries	
teriyaki bites	18
prime New York steak, red bell pepper, onion, teriyaki sauce, truffled pommes frites	
foie gras	37
spiced brioche french toast, scarpetta caramel, wine poached persimmon + apple, lingonberries, quail egg	
dungeness crab cocktail	18
cocktail sauce + fresh lemon	
seafood platter	99
Alaskan king crab legs, Kumamoto oysters, large mexican prawns, Maine lobster tail	
cheese plate	22
berries, nuts, chutney, honeycomb, french baguette	

PAT'S TEN-MINUTE MARTINI

ten minute vesper reconsidered	14
plymouth gin, koenig vodka, lillet	
the '33 plymouth	14
plymouth gin, dolin dry vermouth, spanish olives, lemon twist	
taylor made	14
japanese rice vodka, spanish olives	
the armga	14
reyka icelandic vodka, dolin dry vermouth, lemon peel, cracked black pepper, lemon twist	

CHANDLERS ORIGINALS

the squeeze	12
44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
huckleberry lemon drop	12
koenig huckleberry vodka, unflavored vodka, huckleberry liqueur, lemon juice, sugar rim	
rum raider	13
blood orange cordial, bacardi superior rum, lime juice, splash of simple, soda, dehydrated orange garnish	
brown sugar	14
four roses small batch bourbon, averta, sweet vermouth, walnut + chocolate bitters, orange peel	
the jazzman	14
makers mark bourbon, green chartreuse, cynar + orange bitters, flamed orange peel	
see the woman	12
martin miller's reformed london dry gin, parfait amour, lemon slice	
take two	13
hendricks gin, braulio amaro, creme de violette, big rock, lemon peel	
dia de los muertos	13
vida mezcal, aperol, montenegro, agave, big rock, orange zest	

BOTTLED BEER

ask for rotating seasonal draft selections	
budweiser + bud light	5
coors light	5
corona extra	6
deschutes black butte porter	6
grenvensteiner unfiltered lager	7.5
guinness stout (pint)	8
michelob ultra	6
meriweather foothills semi-dry cider (500ml)	13
modern times black house coffee stout (pint)	9
north coast brewing schrimshaw pilsner	7
sierra nevada pale ale	6
spaten lager	7
st. pauli girl (non-alcoholic)	6
widmer hefeweisen	6

TIME TESTED

black manhattan	14
knob creek, averta, angostura bitters, bada bing cherry	
boulevardier	12
jim beam bourbon, campari, sweet vermouth, flamed orange	
templeton rye old fashioned	14
raw sugar, angostura bitters, orange, bada bing cherry	
sazerac	14
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel	
vieux carré	14
templeton rye, hennessy vs, sweet vermouth, peychaud's + angostura bitters, bénédictine, lemon peel	
aviation	13
magellan gin, violette liqueur, maraschino liqueur, lemon juice, bada bing cherry	
the last word	13
plymouth gin, green chartreuse, maraschino liqueur, lime	
mr. squyre's negroni	12
boodles gin, campari, sweet vermouth, flamed orange peel	
pear sidecar	13
belle de brillet pear cognac, lemon twist	
ketel one mule	12
ketel one vodka, ginger beer, lime juice	
cadillac margarita	15
patrón, salted rim, grand marnier	
chandlers cosmopolitan	11
vodka, pama, lime + cranberry juices, lime	

SEASONAL FAVORITES

irish coffee	8
blatantly stolen from the buena vista in san francisco	
spanish coffee	10
grand marnier, kahlua, 151 rum, caramelized-sugar rim, whipped cream	
keoke	8
coffee, brandy, kahlua, dark cocoa	
sweater weather	10
avert, amaro ciociaro, chocolate bitters, pipping hot water, whipped cream, orange zest	
final final	10
fernet branca, coffee liqueur, double espresso	

DESSERT COCKTAILS

chocolate martini	11
godiva, vanilla + chocolate vodkas	
bananas foster martini	13
all of the traditional flavors, chocolate + sugar-rimmed glass	