

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## WINE LIST


### SPARKLING

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

### WHITE

<b>chardonnay</b>	
matthiason, linda vista vineyard, napa valley, ca '19	15
ramey, fort ross-seaview, ca '17	16
thevenet & fils, mâcon pierreclos, mâcon-villages, fr '18	13
<b>chenin blanc</b>	
david finlayson, camino africana, old vine, stellenbosch, sa '18	17
<b>pinot grigio</b>	
scarpetta, friuli, it '19	10
<b>riesling</b>	
dr. loosen, blue slate, kabinett, mosel, ge '19	13
<b>sauvignon blanc</b>	
craggy range, te muna, martinborough, nz '20	13
jean reverdy et fils, la reine blanche, sancerre, fr '19	16
<b>rosé</b>	
pascal jolivet, sancerre, fr '19	13


### RED

<b>cabernet sauvignon</b>	
niebaum estate, 1882, napa, ca '16	20
 telaya, red mountain, wa '17	13
<b>malbec</b>	
vaglio temple, mendoza, arg '18	12
<b>merlot</b>	
substance, stoneridge vineyard, columbia valley, wa '16	14
<b>pinot noir</b>	
frédéric magnien, burgundy, fr '18	15
soter vineyards, north valley, willamette valley, or '18	18
sokol blosser, redland cuvée, willamette valley, or '18	16
<b>proprietary blend</b>	
il fauno di arcanum, tuscan, it '17	16
j.l. chave selection, mon coeur, côtes du rhône, fr '18	15
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '18	14
<b>syrah</b>	
k vintners, milbrandt, wahluk slope, wa '18	17
<b>zinfandel</b>	
quivira, dry creek valley, ca '17	12
<b>tempranillo</b>	
lan, rioja reserva, sp '15	13

## BAR MENU

<b>pacific oysters on the half shell</b>	each 3.5
cocktail + mignonette sauces	
<b>tower of tuna</b>	16
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	
<b>the black orchid</b>	18
seared rare sashimi-grade ahi tuna, black orchid mustard sauce	
<b>the ritz burger</b> (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	
<b>truffled pommes frites</b>	7
<b>american wagyu sliders</b> (3)	18
caramelized onions, dijon aioli, house pickles, pommes frites	
<b>lollipop lamb chops</b>	18
pan seared, apple-mint chutney	
<b>sweet chili brussels sprouts</b>	9
shishito peppers, pickled red onions, furikake, sambal chili sauce	
<b>spicy meatballs</b>	12
tomato sauce, truffled pommes frites	
<b>escargot à la carol</b>	16
browned garlic butter, asiago cheese	
<b>shrimp scampi</b>	18
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
<b>crab cakes</b>	mp
stone-ground mustard, watercress, tomato salad	
<b>pork belly steamed buns</b>	12
korean bao bun, pickled slaw, hoisin peanut sauce	
<b>oysters rockefeller</b>	18
pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
<b>wild mexican abalone</b>	mp
butter, preserved lemon, maitake mushrooms	
<b>prawn cocktail</b>	18
cocktail sauce, fresh lemon	
<b>moules frites</b>	16
whidbey island mussels, coconut milk, curry, lemon, truffle fries	
<b>teriyaki bites</b>	18
prime new york steak, red bell peppers, onions, teriyaki sauce, truffled pommes frites	
<b>foie gras</b>	37
spiced brioche french toast, scarpetta caramel, wine poached apples, lingonberries, quail egg	
<b>dungeness crab cocktail</b>	18
cocktail sauce, fresh lemon	
<b>seafood platter</b>	mp
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	
<b>cheese plate</b>	22
berries, nuts, chutney, honeycomb, french baguette	

## PAT'S TEN-MINUTE MARTINI

<b>ten minute vesper reconsidered</b>	14
 plymouth gin, revolution vodka, lillet, orange bitters	
<b>the '33 plymouth</b>	14
plymouth gin, dolin dry vermouth, spanish olives, lemon twist	
<b>taylor made</b>	14
japanese rice vodka, spanish olives	
<b>žuology</b>	14
žubrówka vodka, lillet blanc, lemon twist	


## CHANDLERS ORIGINALS

<b>the squeeze</b>	13
 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
<b>huckleberry lemon drop</b>	13
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	
<b>dusk till dawn</b>	13
stoli cucumber vodka, pimms no. 1, lemon juice, ginger ale, simple, cucumber	
<b>brown sugar</b>	14
four roses small batch bourbon, averta, sweet vermouth, walnut + chocolate bitters, orange peel	
<b>the jazzman</b>	14
makers mark bourbon, green chartreuse, antiqua + orange bitters, flamed orange peel	
<b>rum raider</b>	13
blood orange cordial, bacardi rum, lime juice, splash of simple, soda, dehydrated orange garnish	
<b>dantes inferno</b>	13
housemade serrano + jalapeño-infused simple, spicy bitters, ketel one citroen, lemon	
<b>dia de los muertos</b>	13
vida mezcal, aperol, montenegro, lime juice, flower rock	

## BOTTLED BEER

budweiser + bud light	5
coors light	5
guinness stout (pint)	8
sierra nevada pale ale	6
st. pauli girl (non-alcoholic)	6

## ON DRAFT

 proudly featuring all idaho craft beers	
bear island, brewhouse #6, pilsner	8
lost grove, teddy bear picnic, golden	8
woodland empire, city of trees, ipa	8
mother earth, boo koo, ipa	8
edge brewing, amber ale	8
rotating tap	

## SPRING FEVER

<b>fever of the mad</b>	14
empress gin, grapefruit slice, fever tree grapefruit soda	
<b>kiss my spritz</b>	13
titos vodka, aperol, orange slice, fever tree elderflower tonic	



**FEVER-TREE**

upgrade any of your spirits with premium fever tree mixers tonic, diet tonic, soda, grapefruit soda, elderflower tonic + 2

## TIME TESTED

<b>black manhattan</b>	14
knob creek, averta, angostura bitters, amarena cherry	
<b>boulevardier</b>	14
bulleit rye, campari, sweet vermouth, flamed orange	
<b>sazerac</b>	14
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel	
<b>vieux carré</b>	14
templeton rye, hennessy vs, sweet vermouth, peychaud's + angostura bitters, bénédictine, lemon peel	
<b>mr. squyre's negroni</b>	14
boodles gin, campari, sweet vermouth, flamed orange peel	
<b>ketel one mule</b>	13
ketel one vodka, ginger beer, lime juice	
<b>cadillac margarita</b>	15
patrón, lime juice, grand marnier, salted rim	
<b>chandlers cosmopolitan</b>	12
vodka, pama, lime + cranberry juices, lime	
<b>butterfly effect</b>	14
aka bees knees – old tom ransom gin, housemade honey cordial, fresh lemon, flower rock	
<b>caipirinha</b>	13
lime, cane + demerara sugar, cachaça	
<b>mojito</b>	13
bacardi rum, fresh mint, lime juice, simple, soda	
<b>pomegranate mojito</b>	13
bacardi rum, pama liqueur, fresh mint, lime juice, simple, soda	

## DESSERT COCKTAILS

<b>chocolate martini</b>	13
godiva, vanilla + chocolate vodkas	
<b>bananas foster martini</b>	13
all of the traditional flavors, chocolate + sugar-rimmed glass	