

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
laurent-perrier, brut, champagne, fr, nv	25

WHITE

chardonnay	
daou reserve, paso robles, ca '19	15
ramey, fort ross-seaview, ca '18	16
thevenet & fils, mâcon pierreclos, mâcon-villages, fr '19	13
pinot grigio	
scarpetta, friuli, it '19	10
riesling	
dr. loosen, blue slate, kabinet, mosel, ge '19	13
sauvignon blanc	
auntsfield, single vineyard, marlborough, nz '20	13
jean reverdy et fils, la reine blanche, sancerre, fr '20	16
rosé	
pascal jolivet, sancerre, fr '20	13


RED

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

BAR MENU

pacific oysters on the half shell	each 3.5
cocktail + mignonette sauces	
tower of tuna	18
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	
the black orchid	20
seared rare sashimi-grade ahi tuna, black orchid mustard sauce	
steakhouse wagyu burger	25
candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	
truffled pommes frites	7
american wagyu sliders (3)	18
caramelized onions, dijon aioli, house pickles, pommes frites	
lollipop lamb chops	18
pan seared, apple-mint chutney	
sweet chili brussels sprouts	9
shishito peppers, pickled red onions, furikake, sambal chili sauce	
spicy meatballs	12
tomato sauce, truffled pommes frites	
escargot à la carol	16
browned garlic butter, asiago cheese	
shrimp scampi	18
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	
oysters rockefeller	18
pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
wild mexican abalone	mp
butter, preserved lemon, maitake mushrooms	
prawn cocktail	18
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 peppers, onions, teriyaki sauce, truffled pommes frites	
foie gras	37
white miso-parsnip panna cotta, teriyaki port reduction, compressed kiss limon, orange almond tuille	
dungeness crab cocktail	18
cocktail sauce, fresh lemon	
seafood platter	mp
alaskan king crab legs, pacific oysters, large gulf 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, revolution vodka, lillet, orange bitters	
the '33 plymouth	14
plymouth gin, dolin dry vermouth, spanish olives, lemon twist	
taylor made	14
japanese rice vodka, spanish olives	
mr. belvedere	14
belvedere "smógory forest" single estate rye vodka, dry vermouth, lemon twist	


CHANDLERS ORIGINALS

the squeeze	13
 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
huckleberry lemon drop	13
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	
dusk till dawn	13
stoli cucumber vodka, pimm's no. 1, lemon juice, ginger ale, simple, cucumber	
brown sugar	14
four roses small batch bourbon, averta, sweet vermouth, walnut + chocolate bitters, orange peel	
the jazzman	14
makers mark bourbon, green chartreuse, antiqua + orange bitters, flamed orange peel	
rum raider	13
blood orange cordial, bacardi rum, lime juice, splash of simple, soda, dehydrated orange garnish	
zuology	13
zubrówka vodka, lillet blanc, lemon twist	
dia de los muertos	15
casamigos 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

fever of the mad	14
empress gin, grapefruit slice, fever tree grapefruit soda	
kiss my spritz	13
bevedere 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

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

DESSERT COCKTAILS

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