

WINE LIST
SPARKLING

montefresco, prosecco, veneto, it	10
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

WHITE

chardonnay	
daou reserve, paso robles, ca '19	15
ramey, fort ross-seaview, ca '18	16
domaine perraud de la grande burette, mâcon-villages, fr '19	14
pinot grigio	
scarpetta, friuli, it '20	11
riesling	
dr. loosen, blue slate, kabinett, mosel, ge '19	13
sauvignon blanc	
auntsfield, single vineyard, marlborough, nz '20	13
rosé	
pascal jolivet, saucerre, fr '20	13

RED

cabernet sauvignon	
clos pegase, napa, ca '19	22
 telaya, red mountain, wa '17	13
malbec	
vaglio temple, mendoza, arg '18	13
merlot	
substance, northridge vineyard, wahlake slope, wa '14	14
pinot noir	
frédéric magnien, burgundy, fr '18	15
calera, central coast, ca '18	18
proprietary blend	
il fauno di arcanum, tuscan, it '18	16
j.l. chave selection, mon coeur, côtes du rhône, fr '19	15
nebbiolo	
vietti perbacco, langhe, piedmont, it '18	14
syrah	
k vintners, milbrandt, wahlake slope, wa '18	17
zinfandel	
quivira, dry creek valley, ca '18	12
tempranillo	
lan, rioja reserva, sp '15	14

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	22
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	18
browned garlic butter, asiago cheese	
shrimp scampi	22
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
crab cakes	mp
maryland blue lump + alaskan king crab meat, stone-ground mustard, watercress, tomato salad	
oysters rockefeller	21
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	
steak tartare	22
snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil,  sourdough toast	
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	
seafood platter	mp
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	
artisan 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	
nobility	14
botanist gin, parfait amour, lillet, 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	
smoke + silk	15
casamigos mezcal, belle de brillet, fresh lemon, angostura bitters, dehydrated orange	
red light	16
patron, blood orange cordial, lime, grand marnier, salted rim	
yellow light	13
tito's, cinnamon + vanilla infused simple, fresh lemon, soda	
green light	14
green chartreuse, plymouth gin, lemon, simple, dehydrated lemon, cracked pepper	
fever of the mad	14
empress gin, orange slice, fever tree grapefruit soda	
the jazzman	14
makers mark bourbon, green chartreuse, antequa + orange bitters, flamed orange peel	
brown sugar 2.0	14
bulleit bourbon, brown sugar simple, chocolate + walnut bitters, orange zest, amarena cherry	

BOTTLED BEER

budweiser + bud light	5
coors light	5
guinness stout (pint)	8
sierra nevada pale ale	6
st. pauli girl (non-alcoholic)	6
cock + bull ginger beer (non-alcoholic)	4

ON DRAFT

 proudly featuring all idaho craft beers	
bear island, brewhouse #6, pilsner	8
sockeye, dagger falls, ipa	8
mother earth, boo koo, ipa	8
bear island, brown ale	8
lost grove ghost town porter	8
rotating tap	



upgrade any of your spirits or as a non-alcoholic option +2

- tonic
- diet tonic
- grapefruit soda
- soda
- elderflower tonic

TIME TESTED

employees only manhattan	14
templeton rye, sweet vermouth, grand marnier, angostura + orange bitters, orange zest amarena cherry	
boulevardier	14
bulleit rye, campari, sweet vermouth, flamed orange	
sazerac	14
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, flamed lemon peel	
vieux carré	14
templeton rye, hennessy vs, sweet vermouth, peychaud's + angostura bitters, bénédictine, lemon peel	
old fashioned	14
elijah craig bourbon, demera simple, angostura + orange bitters, orange peel, amarena cherry	
mr. squyre's negroni	14
boodles gin, campari, sweet vermouth, flamed orange peel	
martinez	13
tanqueray, antica sweet vermouth, luxardo maraschino liqueur, angostura bitters, orange zest	
corpse reviver no. 2	14
old tom ransom gin, lillet, triple sec, fresh lemon, absinthe rinse, dehydrated lemon	
cosmopolitan	12
vodka, orange liquor, lime + cranberry juices, lime	
ketel one mule	13
ketel one vodka, ginger beer, lime juice	
mojito	13
bacardi rum, fresh mint, lime juice, simple, soda	

SEASONAL FAVORITES

irish coffee	12
blatantly stolen from the buena vista in san francisco	
spanish coffee	12
grand marnier, kahlua, 151 rum, whipped cream, caramelized sugar rim	
haute toddy	12
makers mark bourbon, ginger + honey-infused simple, fresh lemon, dash of whiskey bitters, hot water, dehydrated lemon garnish	
skrews loose	14
skrewball peanut butter whiskey, bumbu rum, godiva, whipped cream, sugar rim	