


**WINE LIST**  
**SPARKLING**

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

**WHITE**

<b>albariño</b>	
legado del conde, rías baixas, sp '20	11
<b>bordeaux blanc</b>	
château graville lacoste, graves, fr '20	13
<b>chardonnay</b>	
daou reserve, paso robles, ca '20	15
ramey, fort ross-seaview, ca '18	16
domaine perraud de la grande burette, mâcon-villages, fr '19	14
<b>pinot grigio</b>	
scarpetta, friuli, it '20	12
<b>riesling</b>	
dr. loosen, blue slate, kabinett, mosel, ge '19	13
<b>sauvignon blanc</b>	
auntsfield, single vineyard, marlborough, nz '20	14
<b>rosé</b>	
sokol blosser, willamette valley, or '20	11

**RED**


<b>cabernet sauvignon</b>	
jordan, alexander valley, ca '17	28
 telaya, quintessence vineyard, red mountain, wa '19	13
<b>malbec</b>	
vaglio temple, mendoza, arg '18	13
<b>merlot</b>	
substance, northridge vineyard, wahluke slope, wa '14	14
<b>pinot noir</b>	
frédéric magnien, graviers, burgundy, fr '18	15
ken wright, ava series, rotating vineyard sites, willamette, or '20	16
calera, central coast, ca '18	18
<b>proprietary blend</b>	
château de montfaucon, côtes du rhône, fr '18	15
les cadran de lassègue, saint-émilion, fr '18	16
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '19	15
<b>syrah</b>	
k vintners, milbrandt, wahluke slope, wa '18	17
<b>zinfandel</b>	
quivira, dry creek valley, ca '18	13
<b>tempranillo</b>	
lan, rioja reserva, sp '15	14

**BAR MENU**



<b>pacific oysters on the half shell</b>	each 3.5
cocktail + mignonette sauces	
<b>tower of tuna</b>	18
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	
<b>the black orchid</b>	22
seared rare sashimi-grade ahi tuna, black orchid mustard sauce	
<b>steakhouse wagyu burger</b>	25
candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	
<b>truffled pommes frites</b>	7
<b>american wagyu sliders (3)</b>	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>	18
browned garlic butter, asiago cheese	
<b>shrimp scampi</b>	22
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
<b>crab cakes</b>	mp
maryland blue lump + alaskan king crab meat, stone-ground mustard, watercress, tomato salad	
<b>oysters rockefeller</b>	21
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>	20
cocktail sauce, fresh lemon	
<b>steak tartare</b>	22
 snake river farms flat iron, garlic, shallots,  caperberries, dijon aioli, chive oil, sourdough toast	
<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
brûléed pineapple, pickled strawberries, toasted brioche	
<b>seafood platter</b>	mp
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	
<b>artisan cheese plate</b>	22
berries, nuts, chutney, honeycomb, french baguette	



## PAT'S TEN-MINUTE MARTINIS

<b>vesper reconsidered</b>	16
 plymouth gin, revolution vodka, lillet, orange bitters	
<b>nobility</b>	16
botanist gin, parfait amour, lillet, lemon twist	
<b>taylor made</b>	16
japanese rice vodka, spanish olives	
<b>devil's kiss</b>	16
fords london dry gin, vermouth, marinated with half of serano pepper, lemon twist	

## CHANDLERS ORIGINALS

<b>red light</b>	17
patron, blood orange cordial, lime, grand marnier, salted rim	
<b>meztizo</b>	16
dos hombres mezcal, campari, averna, orange zest	
<b>bitter ex</b>	15
slane triple cask irish whiskey, campari, cointreau, lemon, grapefruit bitters	
<b>queen of the Nile</b>	15
empress gin, lime, demerara simple, lavender bitters	
<b>rum raider</b>	14
blood orange cordial, bacardi rum, lime juice, splash of simple, soda, dehydrated orange garnish	
<b>the squeeze</b>	14
 44° north nectarine vodka, orange curaçao, lemon juice, simple, lemon twist	
<b>huckleberry lemon drop</b>	14
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	

## SEASONAL FAVORITES

<b>mojito</b>	14
bacardi rum, fresh mint, lime juice, simple, soda	
<b>pimm's cup</b>	14
hendrick's gin, pimm's no. 1, lemon juice, ginger ale, cucumber	



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

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

<b>fever of the mad</b>	15
empress gin, orange slice, fever tree grapefruit soda	

## TIME TESTED

<b>maker's mark manhattan</b>	15
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
<b>sazerac</b>	15
sazerac rye, hennessy vs, peychaud's + angostura bitters, simple, absinthe rinse, flamed lemon peel	
<b>old fashioned</b>	15
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry	
<b>mr. squyre's negroni</b>	15
roku gin, campari, sweet vermouth, flamed orange peel	
<b>cosmopolitan</b>	14
tito's vodka, orange curaçao, lime + cranberry juices, lime wheel	
<b>caipirinha</b>	14
lime, cane + demerara sugar, cachaça	
<b>ketel one mule</b>	13
ketel one vodka, ginger beer, lime juice	

## BOTTLED BEER

guinness stout (pint)	8
sierra nevada pale ale	6
budweiser + bud light	5
coors light	5
st. pauli girl (non-alcoholic)	5
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
powderhaus schmidts + giggles bock	8
lost grove ghost town porter	8
rotating tap	8