

WINE LIST
SPARKLING

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

WHITE

albariño	
legado del conde, rías baixas, sp '20	11
bordeaux blanc	
château graville lacoste, graves, fr '20	13
chardonnay	
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
pinot grigio	
scarpetta, friuli, it '21	12
riesling	
dr. loosen, blue slate, kabinett, mosel, ge '20	13
sauvignon blanc	
auntsfield, single vineyard, marlborough, nz '21	14
rosé	
pascal jolivet, saucerre, fr '21	14

RED


cabernet sauvignon	
jordan, alexander valley, ca '17	28
 telaya, quintessence vineyard, red mountain, wa '19	13
malbec	
vaglio temple, mendoza, arg '19	13
merlot	
substance, northridge vineyard, wahluke slope, wa '18	14
pinot noir	
domaine gérard raphet, les grands champs, burgundy, fr '20	16
ken wright, ava series, rotating vineyard sites, willamette, or '20	16
calera, central coast, ca '18	18
proprietary blend	
château de montfaucon, côtes du rhône, fr '18	15
les cadrans de lassègue, saint-émilion, fr '19	17
nebbiolo	
vietti perbacco, langhe, piedmont, it '19	15
syrah	
k vintners, milbrandt, wahluke slope, wa '19	17
zinfandel	
quivira, dry creek valley, ca '18	13
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	24
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	20
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
brûléed pineapple, pickled strawberries, toasted brioche	
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 MARTINIS

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

CHANDLERS ORIGINALS

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

SEASONAL FAVORITES

mojito	14
bacardi rum, fresh mint, lime juice, simple, soda	
pimm's cup	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

fever of the mad	15
empress gin, orange slice, fever tree grapefruit soda	

TIME TESTED

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