

WINE LIST SPARKLING

montefresco, prosecco, veneto, it	11
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

WHITE

albariño	
legado del conde, rías baixas, sp '21	11
chardonnay	
daou reserve, paso robles, ca '20	15
devona, wa '19	17
joseph drouhin, pouilly-vinzelles, fr '20	16
pinot grigio	
scarpetta, friuli, it '21	12
riesling	
dr. loosen, blue slate, kabinett, mosel, ge '20	13
sauvignon blanc	
auntsfield, marlborough, nz '22	14
bordeaux blanc	
château graville lacoste, graves, fr '21	13
rosé	
pascal jolivet, saucerre, fr '21	14

RED

cabernet sauvignon	
jordan, alexander valley, ca '18	28
 telaya, quintessence vineyard, red mountain, wa '19	13
malbec	
vaglio temple, mendoza, arg '19	13
merlot	
substance, stoneridge vineyard, wahluke slope, wa '18	14
pinot noir	
frédéric magnien, graviers, burgundy, fr '19	15
salem wine company, eola-amity hills, or '21	14
calera, central coast, ca '20	18
proprietary blend	
j.l. chavez selection, mon coeur, côtes du rhône, fr '20	16
les cadrans de lassègue, saint-émilion, fr '19	17
nebbiolo	
vietti perbacco, langhe, piedmont, it '20	15
syrah	
k vintners, milbrandt, wahluke slope, wa '19	17
zinfandel	
quivira, dry creek valley, ca '19	13
tempranillo	
lan, rioja reserva, sp '16	14

BAR MENU

pacific oysters on the half shell	each 3.5
mignonette sauce	
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	
salmon gravlax	22
house-cured, potato chip, crème fraîche, white sturgeon caviar, capers	
spicy meatballs	12
tomato sauce, truffled pommes frites	
escargot à la carole	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 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	
beef carpaccio	18
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	
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	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
zuology	17
zubrówka vodka, lillet blanc, lemon twist	
taylor made	17
japanese rice vodka, spanish olives	
devil's kiss	17
fords london dry gin, vermouth, marinated with half of serano pepper, lemon twist	

CHANDLERS ORIGINALS

red light	18
patron, blood orange cordial, lime, grand marnier, salted rim	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
jazzman	17
makers mark bourbon, cynar, green chartreuse, orange bitters, flamed orange peel	
queen of the nile	16
empress gin, lime, demerara simple, lavender bitters	
checkmate	16
knob creek bourbon, averta, lemon, ango bitters, honey ginger simple	
the squeeze	15
44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
huckleberry lemon drop	15
44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	

SEASONAL FAVORITES

scotch-land yard	16
monkey shoulder blended scotch, cynar, splash of benedictine, chocolate bitters	
italian goodbye	16
coffee (decaf upon request), fernet branca amaro, housemade hot cocoa, whipped cream	



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

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

fever of the mad	16
empress gin, orange slice, fever tree grapefruit soda	

TIME TESTED

maker's mark manhattan	16
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
sazerac	16
sazerac rye, hennessy vs, peychaud's + angostura bitters, simple, absinthe rinse, flamed lemon peel	
old fashioned	16
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry	
mr. squyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	
cosmopolitan	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
chandlers cosmopolitan	15
tito's vodka, pama, lime + cranberry juices, lime	
mojito	15
bacardi rum, fresh mint, lime juice, simple, soda	
ketel one mule	14
ketel one vodka, ginger beer, lime juice	

BOTTLED BEER

guinness stout (pint)	8
sierra nevada pale ale	6
coors + coors light	5
heineken 0.0 (non-alcoholic)	5
cock + bull ginger beer (non-alcoholic)	4

ON DRAFT

proudly featuring all idaho craft beers	
sockeye, dagger falls, ipa	9
mother earth, boo koo, ipa	9
lost grove, robot dragon hazy ipa	9
lost grove, ghost town porter	9
bear island, brewhouse #6, pilsner	9
bear island, ammo bocks	9