

## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it	12
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

### WHITE

<b>albariño</b>	
legado del conde, rías baixas, sp '21	11
<b>chardonnay</b>	
daou reserve, paso robles, ca '20	16
devona, wa '19	17
joseph drouhin, pouilly-vinzelles, fr '20	17
<b>pinot grigio</b>	
scarpetta, friuli, it '21	12
<b>riesling</b>	
dr. loosen, blue slate, kabinett, mosel, ge '20	13
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '21	21
auntsfield, marlborough, nz '22	14
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED

<b>cabernet sauvignon</b>	
jordan, alexander valley, ca '18	29
 telaya, quintessence vineyard, red mountain, wa '19	14
<b>malbec</b>	
vaglio temple, mendoza, arg '19	13
<b>merlot</b>	
substance, stoneridge vineyard, wahluke slope, wa '18	14
<b>pinot noir</b>	
calera, central coast, ca '20	18
regis bouvier, clos du roy, marsannay, burgundy, fr '20	23
salem wine company, eola-amity hills, or '21	14
<b>proprietary blend</b>	
j.l. chave selection, mon coeur, côtes du rhône, fr '20	16
les cadrans de lassègue, saint-émilion, fr '19	17
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '20	15
<b>syrah</b>	
k vintners, milbrandt, wahluke slope, wa '19	17
<b>zinfandel</b>	
quivira, dry creek valley, ca '19	14
<b>tempranillo</b>	
lan, rioja reserva, sp '16	13

## BAR MENU

<b>pacific oysters on the half shell</b>	each 3.5
mignonette sauce	
<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>	24
pan seared, apple-mint chutney	
<b>salmon gravlax</b>	22
house-cured, potato chip, crème fraîche, white sturgeon caviar, capers	
<b>spicy meatballs</b>	12
tomato sauce, truffled pommes frites	
<b>escargot à la carole</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 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>beef carpaccio</b>	18
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	
<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>	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
<b>zuology</b>	17
zubrówka vodka, lillet blanc, lemon twist	
<b>taylor made</b>	17
japanese rice vodka, spanish olives	
<b>devil's kiss</b>	17
fords london dry gin, vermouth, marinated with half of serrano pepper, lemon twist	

## CHANDLERS ORIGINALS

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

## SEASONAL FAVORITES

<b>scotch-land yard</b>	16
monkey shoulder blended scotch, cynar, splash of benedictine, chocolate bitters	
<b>italian goodbye</b>	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

<b>fever of the mad</b>	16
empress gin, orange slice, fever tree grapefruit soda	

## TIME TESTED

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