

WINE LIST


SPARKLING

montefresco, prosecco, veneto, it	12
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	27

WHITE

albariño	
marimar estate, russian river valley sonoma, ca, '20	15
chardonnay	
daou reserve, paso robles, ca '21	16
devona, wa '20	17
joseph drouhin, pouilly-vinzelles, fr '20	17
pinot grigio	
scarpetta, friuli, it '21	12
riesling	
dr. loosen, berkasteler lay, mosel, ge '20	15
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '21	21
auntsfield, marlborough, nz '22	14
rosé	
pascal jolivet, sancerre, fr '21	14

RED

cabernet sauvignon	
cliff lede, stags leap dlstrict, napa valley, ca '19	35
 telaya, quintessence vineyard, red mountain, wa '19	14
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '18	16
merlot	
substance, stoneridge vineyard, wahluke slope, wa '18	14
pinot noir	
calera, central coast, ca '21	18
camus-bruchon, aux grands liards, savigny-les-beaune, burgundy, fr '20	23
salem wine company, eola-amity hills, or '21	15
proprietary blend	
j.l. chave selection, mon coeur, côtes du rhône, fr '20	16
les cadrans de lassègue, saint-émilion, fr '20	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	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
żubrówka 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 serrano 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
- burn notice** 16
corazón single estate tequila, lime, agave, sous vide habanero, serrano, cilantro mint simple, salted rim
- 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
- queen of the nile** 16
empress gin, lime, simple, lavender bitters
- campari-sun** 14
prosecco, campari, grapefruit bitters
- fever of the mad** 16
empress gin, orange slice, fever tree grapefruit soda



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

- tonic
- diet tonic
- grapefruit soda
- 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
- bees knees** 15
ransom old tom gin, fresh lemon, honey simple
- cosmopolitan** 15
tito's vodka, cointreau, lime + cranberry juices, lime wheel
- ketel one mule** 14
ketel one vodka, ginger beer, lime juice
- mojito** 15
bacardi rum, fresh mint, lime juice, simple, soda
- caipirinha** 14
lime, cane + demerara sugar, cachaça
- pimm's cup** 14
hendrick's gin, pimm's no. 1, lemon juice, ginger ale, cucumber

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 squid hazy ipa 9
- lost grove, ghost town porter 9
- bear island, belgian white 9
- bear island, idahouse, pilsner 9