

## WINE LIST


### SPARKLING

montefresco, prosecco, veneto, it	13
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

### WHITE


<b>albariño</b>	
marimar estate, russian river valley sonoma, ca '21	15
<b>chardonnay</b>	
patz & hall, sonoma coast, ca '19	17
joseph drouhin, pouilly-vinzelles, fr '21	19
<b>pinot grigio</b>	
scarpetta, friuli, it '22	13
<b>riesling</b>	
dr. loosen, berkasteler lay, mosel, ge '20	15
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	14
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED

<b>cabernet sauvignon</b>	
cliff lede, stags leap district, napa valley, ca '19	36
 telaya, quintessence vineyard, red mountain, wa '21	15
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '19	18
<b>merlot</b>	
substance, stoneridge vineyard, wahluke slope, wa '19	15
<b>pinot noir</b>	
calera, central coast, ca '21	16
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '19	19
<b>proprietary blend</b>	
j.l. chave selection, mon coeur, côtes du Rhône, fr '21	16
château haut colombier, blaye côtes de bordeaux, fr '19	14
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '20	16
<b>syrah</b>	
k vintners, milbrandt, wahluke slope, wa '20	17
<b>sangiovese</b>	
codirosso, chianti, tuscan, it '20	13

## BAR MENU

pacific oysters on the half shell	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>	8
<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	



**CORAVIN POURS**  
Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.



## PAT'S TEN-MINUTE MARTINIS

- vesper reconsidered** 17  
tanqueray 10 gin, stoli vodka, lillet, orange bitters
- nobility** 17  
botanist gin, parfait amour, lillet, lemon twist
- devil's kiss** 17  
fords london dry gin, vermouth, marinated with half of a serrano pepper, lemon twist
- taylor made** 17  
haku japanese rice vodka, spanish olives

## 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
- brown sugar** 17  
bulleit bourbon, averta, antica formula sweet vermouth, chocolate + Walnut bitters, orange zest
- checkmate** 16  
knob creek bourbon, averta, honey simple, lemon zest
- 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
- 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

- black manhattan** 17  
makers mark 46, averta, angostura bitters, amarena cherry
- vieux carré** 16  
templeton rye, hennessy vs, sweet vermouth, peychaud's + angostura bitters, bénédictine, 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
- ketel one mule** 14  
ketel one vodka, ginger beer, lime
- cadillac margarita** 18  
lalo tequila, lime, salted rim, grand marnier

## SEASONAL WARMERS

- irish coffee** 13  
blatantly stolen from the buena vista in san francisco
- spanish coffee** 13  
grand marnier, kahlua, 151 rum, whipped cream
- spiked coco** 13  
house made hot chocolate spiked with vanilla rum, whipped cream

## MOCKTAILS

- lyre's amalfi spritz** 10  
a zero-proof take on the classic aperol spritz. bright citrus flavors with a bitter, bubbly finish.
- no hucking way** 10  
strawberry shrub, huckleberry syrup, lemon juice, soda + sprite, sugar rim
- virgin islands** 10  
passion fruit shrub, lime juice, soda + sprite
- dr. feelgood** 10  
juniper, black pepper, lavender, earl grey tea, lemon + orange oils, served up in a martini glass, chilled or hot

## ON DRAFT

- proudly featuring all idaho craft beers
- sockeye, dagger falls, ipa** 9
- mother earth, boo koo, ipa** 9
- lost grove, robot goblin, hazy ipa** 9
- lost grove, ghost town porter** 9
- bear island, ammo bock** 9
- bear island, idahouse, pilsner** 9