

## 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 '21	15
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	15
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED

<b>cabernet sauvignon</b>	
cliff lede, stags leap district, napa valley, ca '19	36
sleight of hand, the illusionist reserve, columbia valley, wa '20	24
 telaya, quintessence vineyard, red mountain, wa '21	15
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	18
<b>merlot</b>	
substance, stoneridge vineyard, wahluke slope, wa '19	15
<b>pinot noir</b>	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
<b>proprietary blend</b>	
château haut colombier, blaye côtes de bordeaux, fr '19	14
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '21	16
<b>syrah</b>	
j.l. chave sélection, offerus, saint-joseph, fr '21	22
<b>sangiovese</b>	
codiroso, chianti, tuscan, it '21	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>	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
- 33 plymouth** 17  
plymouth gin, dolin dry vermouth, 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
- the jazzman** 17  
bulleit bourbon, antiqua formula, green chartreuse + orange bitters, flamed orange peel
- 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
- fever of the mad** 16  
empress indigo gin, orange slice, fever tree grapefruit soda
- queen of the Nile** 16  
empress indigo gin, lime, simple, lavender bitters
- self meditate** 16  
empress elderflower rose gin, fever tree mediterranean tonic, rosemary sprig
- samoan love** 15  
stoli vanilla vodka, bacardi coconut rum, lime + pineapple juice, strawberry shrub

### TIME TESTED

- old fashioned** 17  
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry
- maker's mark manhattan** 17  
carpano antica formula sweet vermouth, angostura bitters, amarena cherry
- sazerac** 16  
sazerac rye, hennessy vs, angostura + peychaud's bitters, sugar, absinthe rinse, flamed lemon peel
- 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 FAVORITES

- mojito** 16  
bacardi rum, fresh mint, lime juice, simple, soda
- ahh, punsch it... punsch it real good** 15  
kronan swedish punsch, appleton rum, lime, demerara simple
- pimm's cup** 14  
hendrick's gin, pimm's no. 1, lemon juice, ginger ale, cucumber

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



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

- tonic
- diet tonic
- grapefruit soda
- soda

FEVER-TREE