

Social Hour

4:00 - 6:00 pm Monday - Friday

\$10 BITES

pacific oysters on the half shell (3)^{GF}
chef's selection, mignonette sauce

mini tower of tuna
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps

salmon gravlax^{GF}
house-cured, potato chip, crème fraîche, white sturgeon caviar, capers

american wagyu sliders (2)
caramelized onions, dijon aioli, house pickles, pommes frites

spicy meatballs
tomato sauce, pommes frites

teriyaki bites
prime new york steak, red bell peppers, onions, teriyaki sauce, pommes frites

spicy popcorn shrimp^{GF}
rice flour, citrus aioli

\$10 SIPS

cosmopolitan
stoli vodka, cointreau, lime + cranberry juices, lime wheel

pimm's cup
bombay sapphire gin, pimm's no. 1, lemon juice, ginger ale, cucumber

classic champagne cocktail
sugar cube, ango bitters, lemon twist

self meditate
empress elderflower rose gin, fever tree mediterranean tonic, rosemary sprig

k.i.s.s.
bullet rye, splash of lime juice + simple, ginger beer

\$7 BEER

featured local idaho beer (ask your server)

CHANDLERS
PRIME STEAKS • FINE SEAFOOD™

Dryuary

Expertly crafted to delight
your palate sans spirits!

\$7 MOCKTAILS

lyre's amalfi spritz
a zero-proof take on the classic aperol spritz. bright citrus flavors with a bitter, bubbly finish

no hucking way
strawberry shrub, huckleberry syrup, lemon juice, soda + sprite, sugar rim

virgin islands
passion fruit shrub, lime juice, soda + sprite

dr. feelgood
juniper, black pepper, lavender, earl grey tea, lemon + orange oils, martini glass, chilled or hot