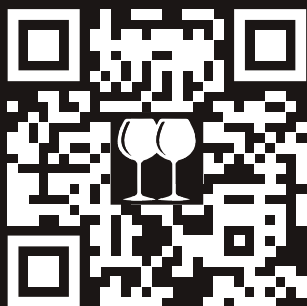




Join Chandlers Cellar Masters

Exclusive invitations and
priority reservations.



Be the first to know.

DF - DAIRY-FREE | DFO - DAIRY-FREE OPTIONAL
GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTIONAL
S - SHELLFISH | N - TREE NUTS

Social Hour

4:00 - 6:00 pm Monday - Friday

\$10 BITES

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

mini tower of tuna GFO, DFO
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) GFO
caramelized onions, dijon aioli, house pickles,
pommes frites

spicy meatballs
tomato sauce, pommes frites

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

spicy popcorn shrimp GF, S
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, angio bitters, lemon twist

sidecar
hennessy vs, cointreau, lemon juice, sugar rim

bartender's cure
jameson irish whiskey, ginger ale, lime

\$8 BEER

sockeye, dagger falls, ipa
lost grove, ghost town porter
lost grove, robot hazy ipa
bear island, idahouse, pilsner
bear island, belgian wit
bert's brewing, good call, pale ale