

WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	19
r.c. lemaire, trianon, brut, champagne, fr	29
 3100 cellars brut rosé malbec	17
 snake river, id '23	

WHITE

albariño	
marimar estate, russian river valley	16
sonoma, ca '24	
chardonnay	
patz & hall, sonoma coast, ca '22	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, bernkasteler lay,	17
mosel, ge '23	
sauvignon blanc	
denizot, osmoze, sancerre, fr '23	19
hedges, cms, columbia valley, wa '23	14
rosé	
château sainte marguerite, symphonie,	15
provence, fr '24	

RED

pinot noir	
calera, central coast, ca '23	18
coeur de terre, héritage reserve,	20
mcminnville, willamette valley, or '23	
gamay	
marcel lapierre, le beaujolais, fr '23	18
merlot	
pepper bridge, estate,	29
walla walla valley, wa '22	
malbec	
casarena, finca naoki, luján de cuyo,	20
mendoza, arg '21	
sangiovese	
montesecondo, chianti classico, it ' 22	17
proprietary blend	
château de cranne, bordeaux, fr '22	15
tempranillo	
marqués de riscál, reserva, rioja, sp '20	14
syrah	
sleight of hand, the philosopher's stone,	16
walla walla valley, wa '22	
cabernet sauvignon	
 telaya, quintessence vineyard,	18
 red mountain, wa '22	
davies vineyards,	38
napa valley, ca '22	

BAR MENU

pacific oysters on the half shell	each 4
raspberry champagne vinaigrette	
oysters supreme + caviar	each +3.50
caviar	1 oz 130
 white sturgeon, idaho springs,	2 oz 200
 hagerman, idaho, classique presentation	
tower of tuna GFO, DFO	20
sashimi-grade ahi + hamachi tuna, avocado,	
tomatoes, red onions, sesame crisps	
the black orchid GF, DF	24
seared rare sashimi-grade ahi tuna,	
black orchid mustard sauce	
steakhouse burger GFO	35
hand cut wagyu beef, candied spiced bacon,	
cheddar cheese, butter lettuce, jalapeños,	
house pickles, pickled onions, tomato,	
russian dressing, pommes frites	
truffled pommes frites GF, DFO	12
 fried in 100% snake river farms beef tallow	
american wagyu sliders (3) GFO	25
caramelized onions, dijon aioli,	
house pickles, pommes frites	
ny strip toast	18
seared strip, caramelized onion, bacon jam,	
sourdough crostini	
lollipop lamb chops GF, DFO	26
pan seared, apple-mint chutney	
salmon gravlax GF	22
house-cured, potato chip, crème fraîche,	
white sturgeon caviar, capers	
spicy meatballs	18
tomato sauce, truffled pommes frites	
escargot à la carole GFO	19
garlic parsley butter, asiago cheese	
shrimp scampi GFO, S	24
garlic, shallots, tomatoes, basil, red chili	
flakes, butter sauce, white wine, lemon	
crab cakes S	36
maryland blue lump crab meat, stone-ground	
mustard, watercress, tomato salad	
oysters rockefeller S	25
fresh kumamoto oysters, sautéed spinach,	
shallots, red bell peppers, pernod, citrus hollandaise	
wild mexican abalone GFO, S	45
butter, preserved lemon, maitake mushrooms	
prawn cocktail GF, DF, S	24
cocktail sauce, fresh lemon	
steak tartare GFO	26
 snake river farms flat iron, garlic, shallots,	
 caperberries, dijon aioli, chive oil, sourdough toast	
beef carpaccio GF, DFO	18
tenderloin, capers, dijon mustard, horseradish	
cream, asiago, watercress + baby arugula	
salad, dijon vinaigrette	
teriyaki bites DFO	20
brochet of prime new york steak,	
red bell peppers, onions, teriyaki sauce,	
truffled pommes frites	
seafood platter	135
alaskan king crab legs, pacific oysters,	
large gulf prawns, maine lobster tail	

VG - VEGETARIAN VGO - VEGETARIAN OPTIONAL
V - VEGAN VO - VEGAN OPTIONAL
DF - DAIRY-FREE DFO - DAIRY-FREE OPTIONAL
S - SHELLFISH N - TREE NUTS
GF - GLUTEN-FREE GFO - GLUTEN-FREE OPTIONAL

VODKA

cosmopolitan	16
tito's vodka, cointreau, lime juice + splash of cranberry, lime wheel	
ketel one mule	15
ketel one vodka, ginger beer, lime juice	
huckleberry lemon drop	16
 44° north vodka, huckleberry liqueur, lemon juice, simple, sugar rim	
the squeeze	16
 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	

BOURBON + WHISKEY

checkmate	16
knob creek bourbon, averta, lemon, angostura bitters, honey ginger simple	
maker's mark manhattan	18
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
old fashioned	18
elijah craig bourbon, demerara simple, angostura + orange bitters, orange peel, amarena cherry	
that's what she said	16
heaven hill bottled in bond bourbon, dolin dry vermouth, lime juice, aromatic bitters, ginger beer	

TEQUILA + MEZCAL

cadillac margarita	18
patron tequila, lime, salted rim, grand marnier	
red light	17
corazon tequila, blood orange shrub, lime, grand marnier, salted rim	
smoke + silk	17
dos hombres mezcal, belle de brillet, lemon juice, angostura bitters, dehydrated orange	

GIN

mr. squyre's negroni	18
roku gin, campari, sweet vermouth, flamed orange peel	
fever of the mad	16
empress indigo gin, orange slice, fever tree grapefruit soda	
the vibe	16
empress cucumber lemon gin, fever tree tonic, fresh basil + cucumber	

RUM

mojito	16
bacardi superior rum, mint, lime juice, house-made mint simple syrup	

PAT'S TEN-MINUTE MARTINIS

vesper reconsidered	18
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
taylor made	18
haku japanese rice vodka, spanish olives	
devils kiss	18
fords london dry gin, dolin dry vermouth, half of a serrano pepper, lemon twist	
the nobility	18
botanist botanical gin, lillet, parfait amour, lemon twist	

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. feel good	10
juniper, black pepper, lavender, earl grey tea, lemon + orange oils, served up in a martini glass, chilled or hot	

LOCAL CRAFT BEERS

sockeye, dagger falls, ipa	10
award-winning flagship ipa boasts all of the big, bold flavors you would expect from a classic northwest ipa abv: 6.5%, ibu: 100	
lost grove, ghost town porter	10
the warmth of a cup of fresh-brewed dawsen taylor coffee, sweet nuttiness, and a dark fruit body abv: 6.4%	
lost grove, robot hazy ipa	10
prominently features hop flavors that can include citrus, floral, grassy, resin, pine + tropical fruit abv: 6.5%, ibu: 30	
bear island, idahouse, pilsner	10
brewhouse #6 (euro/craft style pilsner) abv: 4.3%, ibu: 17	
bear island, ammo bocks	10
german-style amber bock abv: 6.3%, ibu: 27	
bert's brewing, good call, pale ale	10
balanced, classic american pale ale abv: 5.3%, ibu: 30	