

## 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

|                                           |    |
|-------------------------------------------|----|
| <b>albariño</b>                           |    |
| marimar estate, russian river valley      | 16 |
| sonoma, ca '24                            |    |
| <b>chardonnay</b>                         |    |
| patz & hall, sonoma coast, ca '23         | 17 |
| joseph drouhin, pouilly-vinzelles, fr '21 | 19 |
| <b>pinot grigio</b>                       |    |
| scarpetta, friuli, it '23                 | 14 |
| <b>riesling</b>                           |    |
| dr. loosen, bernkasteler lay,             | 17 |
| mosel, ge '23                             |    |
| <b>sauvignon blanc</b>                    |    |
| nicolas gaudry, les porcheronnes,         | 19 |
| pouilly-fumé, loire, fr '23               |    |
| hedges, cms, columbia valley, wa '23      | 14 |
| <b>rosé</b>                               |    |
| château sainte marguerite, symphonie,     | 15 |
| provence, fr '24                          |    |

### RED

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

## BAR MENU

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

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

## BOURBON + WHISKEY

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

## TEQUILA + MEZCAL

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

## GIN

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

## RUM

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>mojito</b>                                                        | 16 |
| bacardi superior rum, mint, lime juice, house-made mint simple syrup |    |

## PAT'S TEN-MINUTE MARTINIS

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

## MOCKTAILS

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

## LOCAL CRAFT BEERS

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