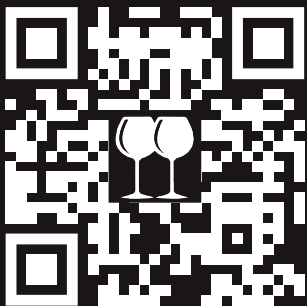




# Join Chandlers Cellar Masters

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**  
raspberry champagne vinaigrette

**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**  
brochet of prime new york steak, red bell peppers,  
onions, teriyaki sauce, truffled pommes frites

**spicy popcorn shrimp** **GF, S**  
rice flour, citrus aioli

### \$10 SIPS

**cosmopolitan**  
tito's 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

**sidecar**  
hennessey 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, ammo bocks**  
**bert's brewing, good call, pale ale**