


# WINES BY THE GLASS

## SPARKLING

montefresco, prosecco, veneto, it	15
schransberg, mirabelle, brut rosé, ca	19
r.c. lemaire, trianon, brut, champagne, fr	31
 3100 cellars brut rosé malbec snake river, id '23	17

## WHITE

<b>viognier</b>  acidity vineyards, snake river valley '24	15
<b>chardonnay</b> henri perrusset, mâcon-villages '24	16
domaine drouhin, arthur, dundee hills, or '24	24
<b>pinot grigio</b> scarpetta, friuli, it '25	15
<b>riesling</b> dr. loosen, bernkasteler lay, mosel, ge '23	17
<b>sauvignon blanc</b> denizot, sancerre '24	21
matzinger davies, gorgeous savvy, columbia gorge, or '24	15
<b>rosé</b> château sainte marguerite, symphonie, provence, fr '25	15

## RED

<b>pinot noir</b> coeur de terre, héritage reserve, mcminnville, willamette valley, or '24	20
<b>barbera</b> castello di uviglie, barbera del monferrato superiore '20	16
<b>merlot</b> pepper bridge, estate, walla walla valley, wa '22	29
<b>sangiovese</b> tenuta di arceno, chianti classico riserva '20	18
<b>proprietary blend</b> château de cranne, bordeaux, fr '22	16
<b>tempranillo</b> marqués de risca, reserva, rioja, sp '21	15
<b>nebbiolo</b> luigi einaudi, langhe, '23	19
<b>syrah</b>  telaya wine co, block 46, snake river valley, id '23	16
<b>malbec</b> casarena, finca naoki, luján de cuyo, mendoza, arg '21	20
<b>cabernet sauvignon</b> acidity vineyards, walla walla valley, wa '22	19
davies vineyards, napa valley, ca '22	38

# BAR MENU

<b>pacific oysters on the half shell</b>	each 4
raspberry champagne vinaigrette oysters supreme + caviar	each +3.50
<b>caviar</b>	1 oz 130
 white sturgeon, idaho springs, hagerman, idaho, classique presentation	2 oz 200
<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

- cosmopolitan** 16  
koenig 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, ango 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, tito's 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

## 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 dawson 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