



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
koenig 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
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, ammo bocks
bert's brewing, good call, pale ale