WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it 15

schramsberg, mirabelle, brut rosé, ca 19

r.c. lemaire, trianon, brut, champagne, fr 31

3100 cellars brut rosé malbec 17
snake river, id '23

WHITE

viognier

acidity vineyards, 15
snake river valley '24

chardonnay

henri perrusset, mâcon-villages '24 16

domaine drouhin, arthur, 24
dundee hills, or '24

pinot grigio

scarpetta, friuli, it '25 15

riesling

dr. loosen, bernkasteler lay, 17
mosel, ge '23

sauvignon blanc

denizot, sancerre '24 21

matzinger davies, gorgeous savvy, 15
columbia gorge, or '24

rosé

château sainte marguerite, symphonie, 15
provence, fr '25

RED

pinot noir

coeur de terre, héritage reserve, 20
mcminnville, willamette valley, or '24

barbera

castello di uviglie, 16
barbera del monferrato superiore '20

merlot

pepper bridge, estate, 29
walla walla valley, wa '22

sangiovese

tenuta di arceno, chianti classico riserva '20 18

proprietary blend

château de cranne, bordeaux, fr '22 16

tempranillo

marqués de riscal, reserva, rioja, sp '21 15

nebbiolo

luigi einaudi, langhe, '23 19

syrah

telaya wine co, block 46, 16
snake river valley, id '23

malbec

casarena, finca naoki, luján de cuyo, 20
mendoza, arg '21

cabernet sauvignon

acidity vineyards, walla walla valley, wa '22 19

davies vineyards, 38
napa valley, ca '22

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

BAR MENU

pacific oysters on the half shell each 4
raspberry champagne vinaigrette
oysters supreme + caviar each +3.50

fresh baked oysters each 5
oysters rockefeller
spinach, shallots, red bell peppers, pernod,
citrus hollandaise

oysters casino
butter, garlic, red + green bell pepper, bacon,
bread crumb**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

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

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, averna, 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