WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it 15

schramsberg, mirabelle, brut rosé, ca 19

r.c. lemaire, trianon, brut, champagne, fr 32

3100 cellars brut rosé malbec 17
snake river, id '24

WHITE

viognier

acidity vineyards, 15
snake river valley, id '24

chardonnay

henri perrusset, mâcon-villages '24 16

domaine drouhin, arthur, 25
dundee hills, or '24

pinot grigio

scarpetta, friuli, it '25 15

riesling

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

sauvignon blanc

michel redde, la moynerie, 21
pouilly-fumé '23

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

rosé

vidauban, "le provençal", 15
côtes de provence '25

RED

pinot noir

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

mourvèdre

huston vineyards, 20
snake river valley, id '22

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

huston vineyards, 21
cabernet sauvignon, snake river, id '23

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 4.50
raspberry champagne vinaigrette

fresh baked oysters 25

oysters rockefeller (5)
spinach, shallots, red bell peppers, pernod, citrus hollandaise

oysters casino (5)
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

wild mexican abalone GFO, S 45
butter, preserved lemon, maitake mushrooms

seafood platter 135
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail

prawn cocktail GF, DF, S 24
cocktail sauce, fresh lemon

steak tartare GFO 26
snake river farms flat iron, garlic, shallots, cornichons, 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

COCKTAILS

huckleberry lemon drop 17
44° north vodka, huckleberry liqueur, lemon juice, simple, sugar rim

the squeeze 17
44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist

cosmopolitan 17
tito's vodka, cointreau, lime juice + splash of cranberry, lime wheel

ketel one mule 16
ketel one vodka, ginger beer, lime juice

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black manhattan 20
templeton rye, averna, ango + orange bitters

old fashioned 19
elijah craig bourbon, demerara simple, angostura + orange bitters, orange peel, amarena cherry

sazerac 19
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel

maker's mark manhattan 18
carpano antica formula sweet vermouth, angostura bitters, amarena cherry

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desperado 25
bozal pechuga mezcal, ocho reposado, agave, chocolate + orange bitters

cadillac margarita 20
patron tequila, lime, salted rim, grand marnier

red light 19
corazon tequila, blood orange shrub, lime, grand marnier, salted rim

smoke + silk 18
dos hombres mezcal, belle de brillet, lemon juice, angostura bitters, dehydrated orange

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last word 25
plymouth gin, green chartreuse, maraschino liqueur, lime

mr. squyre's negroni 18
roku gin, campari, sweet vermouth, flamed orange peel

fever of the mad 17
empress indigo gin, orange slice, fever tree grapefruit soda

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rum raider 17
bacardi silver superior rum, lime, blood orange shrub, simple + soda

PAT'S TEN-MINUTE MARTINIS

vesper reconsidered 19
tanqueray 10 gin, tito's vodka, lillet, orange bitters

taylor made 19
haku japanese rice vodka, spanish olives

devils kiss 19
fords london dry gin, dolin dry vermouth, half of a serrano pepper, lemon twist

dirty deeds 19
belvedere organic vodka, olive brine, choice of blue cheese stuffed or spanish olives

żuology 19
żubrówka vodka, lillet blanc, lemon twist

MOCKTAILS

empress's new clothes 15
1908 empress indigo nonalcoholic with st. regis nonalcoholic prosecco lemon + simple

dr. feel good 14
juniper, black pepper, lavender, earl grey tea, lemon + orange oils, served up in a martini glass, chilled or hot

no hucking way 12
strawberry shrub, huckleberry syrup, lemon juice, soda + sprite, sugar rim

lyre's amalfi spritz 12
a zero-proof take on the classic aperol spritz. bright citrus flavors with a bitter, bubbly finish

LOCAL CRAFT BEERS

sockeye, dagger falls, ipa 10
abv: 6.5%, ibu: 100

lost grove, ghost town porter 10
abv: 6.4%

lost grove, robot hazy ipa 10
abv: 6.5%, ibu: 30

bear island, idahouse, pilsner 10
abv: 4.3%, ibu: 17

bear island, ammo bocks 10
abv: 6.3%, ibu: 27

bert's brewing, good call, pale ale 10
abv: 5.3%, ibu: 30