

## WINE LIST


### SPARKLING

montefresco, prosecco, veneto, it	13
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

### WHITE


<b>albariño</b>	
marimar estate, russian river valley sonoma, ca '22	15
<b>chardonnay</b>	
patz & hall, sonoma coast, ca '20	17
joseph drouhin, pouilly-vinzelles, fr '21	19
<b>pinot grigio</b>	
scarpetta, friuli, it '22	13
<b>riesling</b>	
dr. loosen, berkasteler lay, mosel, ge '21	15
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '23	15
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED

<b>cabernet sauvignon</b>	
cliff lede, stags leap district, napa valley, ca '19	36
sleight of hand, the illusionist reserve, columbia valley, wa '20	24
 telaya, quintessence vineyard, red mountain, wa '21	16
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	18
<b>merlot</b>	
substance, stoneridge vineyard, wahluke slope, wa '19	15
<b>pinot noir</b>	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '22	19
<b>proprietary blend</b>	
château haut colombier, blaye côtes de bordeaux, fr '20	15
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '21	16
<b>syrah</b>	
j.l. chave sélection, offerus, saint-joseph, fr '22	21
<b>sangiovese</b>	
codirosso, chianti, tuscan, it '22	14

## BAR MENU

<b>pacific oysters on the half shell</b>	each 3.5
mignonette sauce	
<b>tower of tuna</b>	18
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	
<b>the black orchid</b>	22
seared rare sashimi-grade ahi tuna, black orchid mustard sauce	
<b>steakhouse wagyu burger</b>	25
candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	
<b>truffled pommes frites</b>	8
<b>american wagyu sliders (3)</b>	18
caramelized onions, dijon aioli, house pickles, pommes frites	
<b>lollipop lamb chops</b>	24
pan seared, apple-mint chutney	
<b>salmon gravlax</b>	22
house-cured, potato chip, crème fraîche, white sturgeon caviar, capers	
<b>spicy meatballs</b>	12
tomato sauce, truffled pommes frites	
<b>escargot à la carole</b>	18
browned garlic butter, asiago cheese	
<b>shrimp scampi</b>	22
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
<b>crab cakes</b>	mp
maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad	
<b>oysters rockefeller</b>	21
pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
<b>wild mexican abalone</b>	mp
butter, preserved lemon, maitake mushrooms	
<b>prawn cocktail</b>	20
cocktail sauce, fresh lemon	
<b>steak tartare</b>	22
 snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast	
<b>beef carpaccio</b>	18
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	
<b>moules frites</b>	16
whidbey island mussels, coconut milk, curry, lemon, truffle fries	
<b>teriyaki bites</b>	18
prime new york steak, red bell peppers, onions, teriyaki sauce, truffled pommes frites	
<b>foie gras</b>	37
brûléed pineapple, pickled strawberries, toasted brioche	
<b>seafood platter</b>	mp
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	
<b>artisan cheese plate</b>	22
berries, nuts, chutney, honeycomb, french baguette	



**CORAVIN POURS**  
Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.



## PAT'S TEN-MINUTE MARTINIS

<b>vesper reconsidered</b>	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
<b>33 plymouth</b>	17
plymouth gin, dolin dry vermouth, lemon twist	
<b>taylor made</b>	17
haku japanese rice vodka, spanish olives	

## CHANDLERS ORIGINALS

<b>red light</b>	18
patron, blood orange cordial, lime, grand marnier, salted rim	
<b>smoke + silk</b>	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
<b>the jazzman</b>	17
bulleit bourbon, antiqua formula, green chartreuse + orange bitters, flamed orange peel	
<b>checkmate</b>	16
knob creek bourbon, averta, honey simple, lemon zest	
<b>the squeeze</b>	15
44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
<b>huckleberry lemon drop</b>	15
44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	
<b>fever of the mad</b>	16
empress indigo gin, orange slice, fever tree grapefruit soda	
<b>queen of the Nile</b>	16
empress indigo gin, lime, simple, lavender bitters	
<b>self meditate</b>	16
empress elderflower rose gin, fever tree mediterranean tonic, rosemary sprig	
<b>samoan love</b>	15
stoli vanilla vodka, bacardi coconut rum, lime + pineapple juice, blood orange shrub	

## TIME TESTED

<b>old fashioned</b>	17
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry	
<b>maker's mark manhattan</b>	17
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
<b>sazerac</b>	16
sazerac rye, hennessy vs, angostura + peychaud's bitters, sugar, absinthe rinse, flamed lemon peel	
<b>mr. squyre's negroni</b>	16
roku gin, campari, sweet vermouth, flamed orange peel	
<b>cosmopolitan</b>	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
<b>ketel one mule</b>	14
ketel one vodka, ginger beer, lime	
<b>cadillac margarita</b>	18
lalo tequila, lime, salted rim, grand marnier	

## SEASONAL FAVORITES

<b>mojito</b>	16
bacardi rum, fresh mint, lime juice, simple, soda	
<b>ahh, punsch it... punsch it real good</b>	15
kronan swedish punsch, appleton rum, lime, demerara simple	
<b>pimm's cup</b>	14
hendrick's gin, pimm's no. 1, lemon juice, ginger ale, cucumber	

## MOCKTAILS

<b>lyre's amalfi spritz</b>	10
a zero-proof take on the classic aperol spritz. bright citrus flavors with a bitter, bubbly finish	
<b>no hucking way</b>	10
strawberry shrub, huckleberry syrup, lemon juice, soda + sprite, sugar rim	
<b>virgin islands</b>	10
passion fruit shrub, lime juice, soda + sprite	
<b>dr. feelgood</b>	10
juniper, black pepper, lavender, earl grey tea, lemon + orange oils, served up in a martini glass, chilled or hot	

## ON DRAFT

proudly featuring all idaho craft beers	
<b>sockeye, dagger falls, ipa</b>	9
<b>mother earth, boo koo, ipa</b>	9
<b>lost grove, robot wizard, hazy ipa</b>	9
<b>lost grove, ghost town porter</b>	9
<b>bear island, belgian white</b>	9
<b>bear island, idahouse, pilsner</b>	9



FEVER-TREE

upgrade any of your spirits or as a non-alcoholic option +2

- tonic
- diet tonic
- grapefruit soda
- soda