

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

### WHITE

<b>albariño</b>	
marimar estate, russian river valley sonoma, ca '23	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 '23	14
<b>riesling</b>	
dr. loosen, berkasteler lay, mosel, ge '22	16
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '23	23
hedges, cms, columbia valley, wa '22	14
<b>rosé</b>	
pascal jolivet, sancerre, fr '23	16

### RED

<b>cabernet sauvignon</b>	
davies vineyards, napa valley, ca '21	37
 telaya, quintessence vineyard, red mountain, wa '22	17
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	19
<b>merlot</b>	
pepper bridge, estate, walla walla valley, wa '22	29
<b>pinot noir</b>	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	24
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
<b>proprietary blend</b>	
château de cranne, bordeaux, fr '19	15
<b>syrah</b>	
j.l. chave sélection, silène, crozes-hermitage, fr '22	23
<b>sangiovese</b>	
montesecondo, chianti classico, it '21	16
<b>tempranillo</b>	
marqués de riscal, reserva, rioja, sp '19	14




FEVER-TREE

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


- tonic
- diet tonic
- grapefruit soda
- soda

## COCKTAILS

<b>red light</b>	18
patron, blood orange cordial, lime, grand marnier, salted rim	
<b>cadillac margarita</b>	18
lalo tequila, lime, salted rim, grand marnier	
<b>smoke + silk</b>	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
<b>old fashioned</b>	17
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
<b>makers mark manhattan</b>	17
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
<b>checkmate</b>	16
knob creek bourbon, averta, lemon, ango bitters, honey ginger simple	
<b>ten minute vesper reconsidered</b>	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
<b>devils kiss</b>	17
fords london dry gin, dolin dry vermouth, half of a serrano pepper, lemon twist	
<b>cosmopolitan</b>	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
<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>mr. sqyre's negroni</b>	16
roku gin, campari, sweet vermouth, flamed orange peel	

### SEASONAL FAVORITES

<b>pear sidecar</b>	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
<b>irish coffee</b>	15
blatantly stolen from the buena vista in san francisco	
<b>spanish coffee</b>	15
grand marnier, kahlua, 151 rum, whipped cream	



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

Our corkage fee is \$40 per 750ml bottle – two bottle maximum