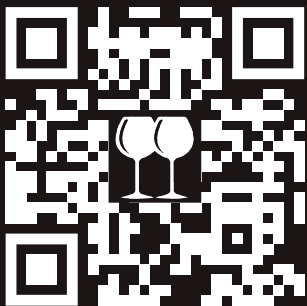




# Join Chandlers Cellar Masters

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**  
chef's selection, mignonette sauce

**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**  
prime new york steak, red bell peppers,  
onions, teriyaki sauce, pommes frites

**spicy popcorn shrimp** **GF,S**  
rice flour, citrus aioli

## \$10 SIPS

**cosmopolitan**  
stoli 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

**self meditate**  
empress elderflower rose gin, fever tree  
mediterranean tonic, rosemary sprig

**k.i.s.s.**  
bullet rye, splash of lime juice + simple,  
ginger beer

## \$7 BEER

featured local idaho beer (ask your server)

**CHANDLERS**  
PRIME STEAKS • FINE SEAFOOD™