

# • CHANDLER'S •

A RESTAURANT & WINE CELLAR

## FEATURED DRINKS

### CHANDLER'S "WHISKEY WINDOW"

EAGLE RARE 10YR 25  
BLANTON'S 50  
REMUS GATSBY RES. 15YR 90  
PAPPY 12YR 125

### THE ARBORIST

CALIFORNIA FRENCH-INSPIRED BLEND WITH CLASSIC NOTES OF SPICE, PLUM,  
TOBACCO & CHOCOLATE; AGED IN FRENCH OAK; PROFITS DISTRIBUTED TO  
REFORESTATION PROJECTS 11

### LE BARON DE ROUILLAC

BRINGING BACK A CHANDLER'S FAVORITE.  
A BEAUTIFUL SAUVIGNON BLANC FROM BORDEAUX. NOTES OF PEAR AND  
APRICOT WITH A LUSCIOUS, SUPPLE MOUTH-FEEL OF MINERALITY.  
RATED A "HIGH ENVIRONMENTAL VALUE" IN FRANCE 15

## STARTER ADDITIONS

### TUNA POKE\*

SOBA NOODLES, CUCUMBER, MINT, JALAPEÑO, SLIVERED ALMONDS,  
PICKLED RED ONIONS, AVOCADO MOUSSE, SCALLIONS,  
CHILI THREADS & CUCUMBER VINAIGRETTE 16

### CHANDLER'S FARM BOARD

MANCHEGO - SHEEP'S MILK FROM SPAIN  
FROMAGER D'AFFINOIS - COW'S MILK FROM FRANCE  
"FOUSTMANS" BLACK PEPPER SALAMI  
PROSCIUTTO 25

### CRAB CAKES

LUMP CRAB, FRESH HERBS, MICRO GREENS, BRÛLÉED LEMON SLICES  
& ROASTED RED PEPPER REMOULADE 23

## ENTRÉE ADDITIONS

### HALIBUT\*

MUSHROOM RISOTTO, MICROGREENS &  
BALSAMIC GLAZE 59

### SEA BASS\*

MISO MARINATED CHILEAN SEA BASS, FORBIDDEN RICE,  
PINEAPPLE SALSA & MANGO GASTRIQUE 61

\*ASK YOUR SERVER FOR INFORMATION ON RAW OR COOKED TO ORDER FOODS. CONSUMING RAW  
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK FOR FOODBORNE ILLNESS