



menu *fresh today...*

Wines by the Glass

| White | Bubbles | Red |
|---|---|---|
| '07 Chardonnay , Columbia Valley, WA 8 | N/V Rosé Cremant , Lucien Albrect, FR 12 | '07 Blend , Hedges, WA 12 |
| '09 Chardonnay , L'Ecole N° 41, WA 10 | N/V Champagne , Piper Heidsieck, FR 19 | '08 Cabernet Sauvignon , Sonoma, CA 10 |
| '09 Chardonnay , Silvertap, Sonoma, CA 11 | | '09 Cabernet Sauvignon , Wine of Substance Cs, WA 11 |
| '09 Pinot Gris , Willow Crest, Yakima Valley, WA 10 | | '07 Merlot , Columbia Valley, WA 8 |
| '11 Riesling , Efeste, "Evergreen Vineyard", WA 9 | | '06 Merlot , Canoe Ridge, WA 10 |
| '09 Sauvignon Blanc , White Haven, NZ 10 | | '08 Pinot Noir , MacMurry, CA 11 |
| '10 Sauvignon Blanc , Proletariat, Oyster Killer, Yakima Valley, WA 10 | | '09 Pinot Noir , Proletariat, Willamette Valley, OR 12 |
| '10 Sauvignon-Semillion , DeLille Cellars, WA 16 | | '06 Syrah , Terra Blanca, WA 9 |
| '10 Viognier , Stevens, "Divio", WA 10 | | '08 Syrah-Cabernet , DeLille Cellars, AIX, WA 16 |
| '08 Cab Franc Rosé , Proletariat, Walla Walla, WA 10 | | '09 Zinfandel , Silvertap, Dry Creek, CA 10 |

Housemade 3-Course Brunch

Available Saturday's 11:00am-3:00pm & Sunday's 10:00am-3:00pm

All breakfast items come with fresh housemade scones, apple fritters and a fruit plate.

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| <p>Classic Eggs Benedict* English muffin, shaved ham, poached eggs, hollandaise sauce 14</p> <p>Chandler's Benedict* Crab, sautéed spinach, poached eggs, chive hollandaise 15</p> <p>Smoked Salmon Benedict* Lox salmon, poached eggs, sliced tomato, hollandaise sauce 16</p> <p>Vegetarian Omelette Spinach, tomato, broccolini, fresh herbs, goat cheese 14</p> | <p>Green Eggs and Ham* Scrambled eggs, broccolini, avocado, chives, grilled ham 11</p> <p>Three Eggs any style* Sausage, smoked bacon or ham, fried potatoes 11</p> <p>Market House Corned Beef Hash* Poached eggs, chili hollandaise 13</p> <p>Meat Lovers Omelette* Bacon, ham, sausage, white cheddar cheese 16</p> <p>Chandler's Crab Omelette* Sautéed mushrooms, tomatoes, green onions, Boursin cheese 17</p> | <p>Salmon Lox and Bagel* Smoked salmon lox with bagel, cream cheese, red onions, capers 14</p> <p>Brioche French Toast Foster-style, housemade syrup with strawberries, blueberries, bananas 10</p> <p>Belgian Waffle Fresh berries, whipped cream, pure maple syrup 11</p> <p>8 oz. Filet & Eggs* Center cut, eggs any style, fried potatoes 37</p> |
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Brunch Specialty Drinks

Bellinis
Your Choice \$5

- White Peach**
A classic combo of white peach purée and Sparkling Wine
- Blood Orange**
A fragrant blend of tart blood orange purée and Sparkling Wine
- Pink Guava**
A sweet tropical mix of pink guava and Sparkling Wine
- Blueberry**
Fresh blueberry purée and Sparkling Wine
- Pomegranate**
Fresh pomegranate purée and Sparkling Wine

Signature Bloody Marys
Your Choice \$6

- Chandler's Bloody Mary**
Vodka, Chandler's signature bloody mary recipe
- Clam Digger**
Vodka, clamato juice, Tabasco, celery, salt, pepper, Chandler's signature bloody mary recipe
- Dill and Cucumber Mary**
Vodka, dill, cucumber, Chandler's signature bloody mary recipe
- Wasabi Mary**
Vodka, wasabi sauce, Chandler's signature bloody mary recipe
- 5-Alarm Mary**
Vodka, sriracha, pepper flake, Tabasco, horseradish, Chandler's signature bloody mary recipe

Other Beverages

| Draft Beer | Bottled Beer | Soda, Juice & Bottled Water | Starbucks Coffee & Tea |
|--------------------------------|-----------------------------|---|------------------------|
| Bud Light – American Lager 5 | Beck's Haake Beck NA 4 | Pepsi, Diet Pepsi, Sierra Mist 3 | Coffee 3 |
| Redhook – ESB 6 | Coors Light 4 | Henry Weinhard's – Root Beer 3 | Tazo Tea 3 |
| Mac & Jack's – African Amber 6 | Budweiser 4 | Fresh-Squeezed Lemonade 3 | Espresso 3 |
| Widmer – Hefeweizen 6 | Heineken 5 | Strawberry Lemonade 3 | Cappuccino 4 |
| Georgetown Brewing – Manny's 6 | Corona 5 | Martinelli's – Sparkling Cider 3 | Latte 4 |
| Rogue – Seasonal Ale 7 | Corona Light 5 | Aqua Panna – Still 5 | |
| Elysian – Immortal IPA 7 | Sapporo 5 | San Pelligrino – Sparkling 5 | |
| Stella Artois – Pilsner 7 | Amstel Light 5 | Dry Soda – Lavender, Blood Orange 4 | |
| | Guinness – Pub Can 16 oz. 6 | Republic of Tea, Organic Iced Tea, Seasonal Selection 5 | |

* Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.

**Please alert your server to any food allergies