



Bar Menu

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Happy Hour
3:00pm to Close, Seven Days a Week

Happy Hour Menu

Seasonal Oysters on the ½ Shell or Shooter* ... 1.25ea
Ask your server for tonight's selection

Hand Rolled Sushi (4 pieces)* 4
Prepared daily, ask for tonight's preparation

Ahi Tuna Tartar* 5
Capers, onions, cilantro, avocado, celery, topped with sriracha mayo, daikon, served with crispy wontons

Seared Ahi Tuna* 6
Golden-seared rare, sliced sashimi-style, wasabi, ginger, soy sauce

Tempura Prawns & Asparagus..... 8
Green tea salt, tempura sauce

Painted Hills Burger (1/4 lb.)*..... 5
All natural, grass-fed beef, bacon, cheddar, lettuce, tomatoes and French fries

Kimchee Beef*..... 8
Spicy-hot housemade kimchee

Spicy Fried Calamari 7
Chili oil, lime-cilantro chutney

Dungeness Crab Cake..... 9
Fresh heart of palm salad, sweet corn sauce

Dungeness Crab Leg Rockefeller 10
Crab, creamed spinach, bacon, hollandaise

Dungeness Crab & Artichoke Dip 10
Blue corn tortilla chips

Classic Dungeness Crab Cocktail..... 8
Spicy Cocktail sauce

Steamed Edamame..... 3
Sea salt

Happy Hour Beverage Specials

All Wines by the Glass \$4 off
All Draft and Bottled Beer..... \$1 off

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

Full Dinner Menu
Always Available after 4:00

Specialty Bar Items

Available Sunday thru Thursday until 9:00pm
Friday and Saturday until 10:00pm

Ahi Poke Burger* 15
½ lb. grilled, wasabi mayo, cilantro, watercress, Napa cabbage salad with miso vinaigrette

Prawn Mac and Cheese* 12
White Cheddar, Parmigiano-Reggiano, Beecher’s Cheddar, Pecorino Romano, rich lobster sauce

Clam Linguini* 11
White wine, butter, garlic, herbs, red chili flakes, fresh clams, Cucina Fresca Linguine

Steamed Clams & Mussels* 13
Tasso (cajun spiced pork), garlic, saffron broth, garlic, tomato, parsley, butter

Pan-Roasted Chicken Breast* 12
Yukon Gold mashed potatoes, charmoula sauce with preserved lemons

Seared Ahi Salad* 13
Golden-seared rare, sliced sashimi-style. Served with miso vinaigrette

Dungeness Crab Leg Cocktail* 16
Served chilled with Dijon Aioli

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Wines by the Glass

White

Chardonnay – Columbia Winery, WA.....	8
Chardonnay – L ‘Ecole No. 41, WA	10
Chardonnay – Silvertap, Sonoma, CA	11
Featured Selection White	8
Pinot Gris – Willow Crest, WA.....	10
Riesling – Efesté, “Evergreen”, WA.....	9
Cab Franc Rosé – Proletariat, Walla Walla, WA	10
Sauvignon Blanc – White Haven, NZ.....	10
Sauvignon Blanc – Proletariat, Oyster Killer, Yakima Valley, WA	10
Sauvignon-Semillion – DeLille Cellars, WA.....	16
Sparkling – Lucien Albrecht, Rosé Cremant.....	12
Sparkling – Piper Heidsieck.....	19
Viognier – Stevens, “Divio”, WA	10

Red

Blend – Hedges, WA.....	12
Cabernet Sauvignon – Sonoma, CA.....	10
Cabernet Sauvignon – Wine of Substance Cs, WA..	11
Featured Selection Red.....	8
Merlot – Canoe Ridge, WA.....	10
Merlot – Columbia Winery, WA.....	8
Pinot Noir – MacMurray, CA.....	11
Pinot Noir – Proletariat, Willamette Valley, OR	12
Syrah – Terra Blanca, Terrace, WA.....	9
Syrah – Cabernet – DeLille, AIX, WA.....	17
Zinfandel – Silvertap, Dry Creek.....	10

Draft Beers

Bud Light – American Lager	5
Redhook – ESB.....	6
Mac & Jack’s – African Amber	6
Widmer – Hefeweizen.....	6
Manny’s – Pale Ale.....	6
Rogue – Seasonal Ale.....	7
Elysian – The Immortal IPA.....	7
Stella Artois – Pilsner.....	7

Bottled Beers

Budweiser	4
Coors Light	4
Haake Beck NA	4
Amstel Light.....	5
Corona.....	5
Corona Light.....	5
Heineken	5
Sapporo	5
Guinness – Pub Can 16 oz.	6

Appetizers

Available Sunday thru Thursday until 9:00pm
Friday and Saturday until 10:00pm

Spicy Fried Calamari	11
Chili oil, lime-cilantro chutney	
Tempura Prawns & Asparagus	12
Green tea salt, tempura sauce	
Seared Ahi Tuna*	12
Wasabi, ginger, soy sauce	
Kimchee Beef*	13
Spicy-hot housemade kimchee	
Dungeness Crab Cake	13
Fresh heart of palm salad, sweet corn sauce	
Dungeness Crab Leg Rockefeller	14
Crab, creamed spinach, bacon, hollandaise	
Dungeness Crab & Artichoke Dip	14
Blue corn tortilla chips	
Oysters on the Half Shell	market price
Ask your server for today’s selections	

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Chandler's Martini List

Strawberry Lemonade Martini	9
Ketel One Vodka, fresh lemonade, strawberry purée	
Chandler's Cosmopolitan	9
Ketel One Vodka, triple sec, lime and cranberry juice	
Blue Pearl	9
Ketel One Vodka, muddled blueberries, lemon, Triple Sec	
Opal Martini	10
VeeV, Chambord, peach schnapps, sparkling wine	
Chandler's Signature Martini	10
Ketel One Vodka or Bombay Sapphire Gin	
Chandler's Signature Negroni	10
Beefeater Gin, Campari and sweet vermouth	
Pomegranate Martini	11
VeeV, fresh pomegranate juice, lime, triple sec	

Specialty Cocktails

Hot Buttered Rum	7
Housemade hot buttered rum mix with rum for a classic seasonal cocktail	
Chandler's Spiced Wine	7
Mulled wine, served warm, infused with vanilla, star anise and Allspice. Fortified with brandy	
Holiday Sidecar	8
Brandy, Cointreau, spiced apple cider reduction, lemon	
Quarterdeck	9
Mt. Gay Eclipse Rum, sherry, splash lime juice	
Vieux Mot	10
Boodles Gin, St. Germain, lemon	
Crab-pacho Cocktail	11
Ketel One vodka, Cucumber Dry Soda, fresh gazpacho, garnished with a Dungeness Crab Leg	

Vodka

Absolut – Ask server for flavors	8
Belvedere	9
Chopin	9
Ciroc	9
Crater Lake	9
Dry Fly – Washington's first distillery	9
Grey Goose	10
Hangar One	10
Ketel One	9
Level	10
Monopolowa, potato vodka	8
Skyy	8
Smirnoff – Ask server for flavors	7
Stolichnaya – Ask server for flavors	9
Vox	9

Gin

Beefeater	8
Bombay	8
Bombay Sapphire	9
Boodles	9
Dry Fly – Washington's first distillery	9
Hendrick's	11
Quintessential	9
Tanqueray	9
Tanqueray Ten	11

Rum

Bacardi 151	9
Bacardi, Silver or Select	8
Captain Morgan	9
Cruzan, 'Black Strap'	9
LeBlon, Cachaca	9
Malibu	9
Mount Gay, Eclipse	9
Myers's	9
Pyrat XO	10
Sailor Jerry – Spiced Rum	9

Tequila

Sauza – Hornitos.....	9
Cazadores – Reposado	10
Cuervo – Gold.....	8
Cuervo – 1800.....	12
Don Julio – Blanco	14
Don Julio – Anejo	15
Herradura – Silver.....	10
Herradura – Reposado.....	12
Milagro – Reposado	14
Milagro – Anejo.....	12
Aha Toro – Anejo	16
Patron – Silver.....	12
Patron – Anejo.....	14
Patron – Platinum.....	38

Bourbon & American Whiskey

Baker’s.....	12
Basil Hayden’s.....	11
Blanton’s.....	13
Booker’s.....	14
Bulleit.....	9
Gentleman Jack.....	10
Jack Daniel’s.....	8
Jack Daniel’s – Single Barrel.....	14
Knob Creek.....	11
Maker’s Mark.....	10
Old Overholt Rye.....	8
Wild Turkey.....	8
Woodford Reserve	10

Canadian Whiskey

Canadian Club 6 yr.....	7
Crown Royal	9
Crown Royal – Special Reserve	14
Crown Royal – Cask No. 16.....	32
Pendleton.....	9
Seagram’s 7	7
Seagram’s VO.....	8

Scotch & Irish Whiskey

Balvenie Doublewood.....	13
Bowmore 12 yr	13
Bushmills	8
Chivas Regal 12 yr	10
Dalwhinnie.....	17
Dewar’s.....	9
Glenfiddich 12 yr.....	13
Glenlivet 12 yr.....	13
Glenmorangie, ‘Quinta Ruban’	18
J & B	8
Jameson.....	7
Johnnie Walker Black.....	12
Johnnie Walker Blue	27
Johnnie Walker Gold.....	19
Johnnie Walker Red	10
Lagavulin 16 yr.....	19
Laphroaig 10 yr.....	16
Macallan 12 yr	14
Macallan 15 yr	19
Macallan 18 yr	27
Macallan, ‘Cask Strength’.....	16
Oban 14 yr	17
Speyburn 10 yr	17

Cognac

Courvoisier – V.S.	10
Courvoisier – V.S.O.P.	14
Hennessy – V.S.	10
Hennessy – V.S.O.P.	16
Hennessy – Paradis.....	60
Kelt – V.S.O.P.....	18
Kelt – XO.....	38
Martel – ‘Cordon Blue’	32
Remy Martin – V.S.O.P.	15
Remy Martin – XO	38
Remy Martin – Louis XIII.....	195

Desserts

Amaretto Bread Pudding.....	5
Olympic Mountain Sorbet.....	5
Olympic Mountain Ice Cream.....	5
Chandler's Signature Key Lime Pie	6
Crème Brulée.....	6
Banana Cream Pie.....	7
Valrhona Chocolate Brownie	7

Dessert Wines and Ports

Chambers, Muscat, Australia.....	7
Chateau Saint-Amand, Sauternes, FR.....	8
Covey Run, Ice Semillion, WA.....	10
Rare Wine Co., Boston Buel, Portugal.....	10
San Emilio, Pedro Ximenez, Sherry, Spain.....	10
Graham's, Six Grapes, Ruby.....	7
Taylor Fladgate, Late Bottle Vintage, Ruby.....	9
Nieport, Tawny	10
Graham's, 10 year, Tawny	13
Graham's, 30 year, Tawny	20

PRIVATE DINING ROOM

We have a beautiful **Private Dining Room** with a panoramic view. This room is great for business meetings, parties, birthdays, or any other celebration. Ask a manager for details.

WEEKEND BRUNCH

Chandler's Crabhouse offers brunch
Saturday from 11am-3pm &
Sunday from 10am-3pm.

Enjoy our 3-course menu.

HAPPY HOUR

Seven Days A Week

3:00pm to Close

Appetizer Specials

All Wines by the Glass \$4 off

All Draft and Bottled Beer..... \$1 off

In the lounge only!