

# • CHANDLER'S •

A RESTAURANT & WINE CELLAR

## LUNCH ADDITIONS

### FEATURED DRINKS

#### THE ARBORIST

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

#### LE BARON DE ROUILLAC

FROM THE PESSAC-LEOGNAN REGION OF BORDEAUX, THIS SMOOTH  
SAUVIGNON BLANC WILL CHANGE THE WAY YOU THINK ABOUT WHITE WINE 12

### FROM THE CHEF

#### PANZANELLA SALAD

HERB FOCACCIA BREAD, ASPARAGUS, RADISH, CRISPY PROSCIUTTO, GREEN  
GODDESS DRESSING 17

#### SALAD ADDITIONS

SALMON 11 SHRIMP 9 CHICKEN 8

#### POKE BOWL\*

YELLOWFIN TUNA, CUCUMBER, RADISH, EDAMAME, SOY VINAIGRETTE,  
TROPICAL COULIS 20

\*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 FOOD BORNE ILLNESS