

bar menu

daily 4:00pm to 10:00pm

MIXED IMPORTED OLIVES ^{GF • V}

rosemary, lemon zest 6.00 • 4.00 ^{hh}

NUT & FRUIT MIX ^{GF • V}

salted & roasted peanuts, almonds, cashews,
pumpkin seeds, raisins & golden raisins 6.00 • 4.00 ^{hh}

HAND-CUT POTATO CHIPS ^{GF • V}

truffle salt, roasted tomato aioli 6.00 • 4.00 ^{hh}

HOUSE-PICKLED VEGETABLES ^{GF}

genoa salami, whole grain mustard 7.50 • 5.50 ^{hh}

CHARCUTERIE

rotating selection of cured meats & paté, fruit mostarda,
house-made "everything" crackers 18.50 • 16.50 ^{hh}

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 12.00 • 10.00 ^{hh}

GRILLED SHRIMP

risotto cakes, basil cream sauce 13.50 • 11.50 ^{hh}

SEARED SEA SCALLOP ^{GF}

on mashed sweet potatoes, cilantro pesto 6.50 each

HOUSE SALAD ^{GF • V}

mixed lettuces, creamy green olive dressing, feta 8.00

RICHARD'S BURGER

american kobe-style beef, gorgonzola-garlic spread, lettuce, tomato, mustard
on an acme brioche bun; choice of house salad or truffle chips 18.00

cocktails

Crafted by KAYLA OTTO

RICHARD'S MARTINI 14.00 • 12.00 ^{hh}

titos vodka, carpano dry vermouth, olive, stirred, up

NORTH END MANHATTAN 14.00 • 12.00 ^{hh}

knob creek bourbon, carpano antica sweet vermouth,
carpano dry vermouth, bitters, cherry, up

PORT OF ISLAY 14.00 • 12.00 ^{hh}

botanist gin, priorat natur vermut, creme de cassis,
lime, ginger beer, candied ginger

SHIFT DRINK 13.00 • 11.00 ^{hh}

idaho koenig vodka, cranberry kombucha,
orange oleo-saccharum, lime

LOUISIANA HOT DAMN 14.00 • 12.00 ^{hh}

buffalo trace bourbon, st. elizabeth allspice dram,
bitters, tabasco, cinnamon

MARRIED TO MAGUEY 15.00 • 13.00 ^{hh}

xicarú mezcal blanco, averna,
carpano antica sweet vermouth, orange

ON THE UP & UP 14.00 • 12.00 ^{hh}

patron reposado, turmeric simple, peach liqueur, smoked salt

P.S.L. (PUMPKIN SPICE LIQUOR) 12.00 • 10.00 ^{hh}

bulleit rye, house-made pumpkin spice simple, lemon, cardamom bitters,
dehydrated spiced orange • can be served iced or hot

THE LAST RESERVATION 14.00 • 12.00 ^{hh}

banane du brésil, glenmorangie, cynar, egg white, lemon, banana chip

BARTENDER'S WHIM 9.00 • 7.00 ^{hh}



RICHARD'S

wines by the glass



SPARKLING

Adami "Garbel" Prosecco Brut, Veneto, Italy NV • 10.50 • 8.50^{hh}

Cleto Chiarli Brut de Noir Rosé, Emilia-Romagna, Italy NV • 11.50 • 9.50^{hh}

WHITE

Alois Lageder Pinot Grigio, Alto Adige, Italy 2017 • 10.50 • 8.50^{hh}

"A Sticky End" Noble Sauvignon Blanc, New Zealand 2017 • 15.25 • 13.25^{hh}

Nautilus Sauvignon Blanc, Marlborough, New Zealand 2019 • 10.75 • 8.75^{hh}

Qupé "Y Block" Chardonnay, Santa Barbara County, CA 2016 • 13.75 • 11.75^{hh}

Inama "Vin Soave" Soave Classico, Veneto, Italy 2017 • 11.00 • 9.00^{hh}

Coteaux du Loir, Chenin Blanc, Loire Valley, France 2019 • 10.75 • 8.75^{hh}

RED

Patton Valley Pinot Noir, Willamette Valley, OR 2017 • 14.25 • 12.25^{hh}

Selvapiana Chianti Rufina, Tuscany, Italy 2016 • 11.50 • 9.50^{hh}

Dunham Cellars "Trutina" Red Blend, Columbia Valley, WA 2015 • 17.75 • 15.75^{hh}

Pine Ridge Vineyards Cabernet, Napa Valley, CA 2016 • 22.00 • 18.00^{hh}

Vaglio "Temple" Malbec, Mendoza, Argentina 2017 • 11.00 • 9.00^{hh}

Clearwater Canyon Merlot, Lewis-Clark Valley, ID 2016 • 15.25 • 13.25^{hh}

Vintages and availability subject to change without notice

beer & cider

ROTATING LOCAL DRAFT BEER & CIDER a.q.

ANCHOR STEAM ALE

anchor brewing, san francisco, ca • abv 4.9% • 5.50 • 3.50^{hh}

SWEETGRASS APA

grand teton brewing, victor, id • abv 6.0% • 5.00 • 3.00^{hh}

RECOIL IPA

payette brewing, boise, id • abv 6.5% • 5.50 • 3.50^{hh}

ANGEL'S PERCH AMBER

sockeye brewing, boise, id • abv 4.5% • 5.50 • 3.50^{hh}

FRANZISKANER HEFE-WEISSBIER 16.9 oz

spaten-franziskaner-brau, germany • abv 5.0% • 7.50 • 5.50^{hh}

OLD RASPUTIN RUSSIAN IMPERIAL STOUT

north coast brewing, fort bragg, ca • abv 9.0% • 8.00 • 6.00^{hh}

PERONI PALE LAGER

birra peroni industriale, roma, italy • abv 5.1% • 5.50 • 3.50^{hh}

STELLA ARTOIS LAGER

anheuser-busch, leuven, belgium • abv 5.2% • 5.50 • 3.50^{hh}

BUDWEISER LAGER

anheuser-busch, st. louis, mo • abv 5.0% • 4.50 • 2.50^{hh}

BECK'S NON-ALCOHOLIC

brauerei beck & co, germany • 4.50 • 2.50^{hh}

RICHARD'S