

CELLAR COCKTAILS

We strive to have the most creative & delicious cocktails in Eastern Idaho, using local ingredients when possible, and innovative flair as our norm.

Lynchburg Lemonade

Tennessee Whiskey, Fresh Lemon, Splash of 7

Qwahitas

Courvoisier, Sazorac Rye Whiskey, Benedictine, Peychaud & Angostura Bitters

Cucumber Jalapeño Margarita

Tequila, Triple Sec, Fresh Lime, Fresh Muddled Cucumbers & Jalapeños

Queen Bee Mojito

Appleton Rum, Cox's Honey, Lime, Fresh Mint, New Age Float

Basilisk

Stoli Citros, Fresh Lime, Fresh Muddled Basil

Black Coconut Martini

Blackberry Infused ID Vodka, Lemoncello, Toasted Coconut

Key Lime Martini

Bardennay Gin, Tuaca, Fresh Key Lime

The Rude Cosmo

Tequila, Triple Sec, Fresh Lime, Cran, Flamed Orange

Local House Vodka = TETON GLACIER (Rigby, Idaho)

Local House Gin = BARDENNAY (Boise, Idaho)

Crafted Beers (lightest to darkest)

Deschutes Green Lakes Organic Ale ~ Bend, OR

Big Sky Brewing Trout Slayer ~ Missoula, MT

Anderson Valley Brewing Summer Solstice ~ Boonville, CA

Boulevard Brewing Co. Single Wine IPA ~ Little Rock, KA

Rouge American Amber Ale ~ Newport, OR

Sierra Nevada Torpedo IPA ~ Chico, CA

Pike Brewery Kilt Lifter ~ Seattle, WA

Rogue Mocha Porter ~ Newport, OR

No. Coast Brewing Old Rasputin Imperial Stout ~ Ft. Bragg, CA

Ask your server for a full Beer Menu for descriptions

Beers On Tap

We rotate our tap beers so they are always fresh,

We love the Micro Breweries

And we always try to dedicate one tap to

Idaho Falls' own: *Idaho Brewing Company*

The Usual Suspects

Bud; Bud Light; Coors Light; Stella Artois; Heineken;

Corona; Negra Modelo; Guinness; Kaliber (non-alcoholic)

European Goodies

Chimay Red; Chimay White; Chimay Blue; Samichlaus



Taste Life... It's Delicious

FEATURED WINES

2006 Alexander Vineyards Redemption Zin

Dry Creek, CA; One of California's newest and most popular growing areas; this wine shows Blackberry, Blueberry and spice typical of Dry Creek.

Glass ~9 Bottle ~41

2009 Twin Vines Vinho Verde

From the Hottest Valley in Portugal comes one of the Coolest Wines; slightly effervescent with hints of grapefruit, and lemon.

Glass ~6 Bottle ~28

2006 Penelope Garnacha Tinta

Spanish dessert wine with only a touch of sweetness through dried figs, apricots, and hints of raisin.

Glass ~6 Bottle ~45

3520 E. 17th Street - Ammon
208.525.9300 www.thecellar.biz

SMALL PLATES

Lavender Lamb Lollipops (GF)	13
<i>Lavender Marinade, Grilled Lemon, Balsamic Reduction</i>	
The Cellar Nachos (V) - 10	13
<i>Aged Cheddar Sauce, Pico de Gallo, House Sausage</i>	
Bacon-Wrapped Dates (per piece) (GF)	1
<i>Stuffed with Parmesan</i>	
Bacon-Wrapped Scallops (per piece) (GF)	1
<i>Served With 'Angry' Mayonnaise</i>	
Seared Ahi Tuna (GF)	14
<i>Chile Crusted, Mojito Marinated Cucumber Salad</i>	
Northwest Dungeness Crab Cakes	12
<i>Fennel, Scallions, Stone-Ground Mustard Aioli</i>	
Grilled Portobello (V) (GF)	8
<i>Quinoa, Pistachio-Crusted Goat Cheese, Pesto</i>	
Hummus Platter (V) (GF)	11
<i>Basil Pesto Pita Points, Fresh Vegetables</i>	
Chile Relleno (V)	8
<i>Poblano, Uintah Jack Cheese, Pico de Gallo, Romesco</i>	
Duck Confit (GF)	14
<i>House-Confit, Green Bean & Heirloom Tomato Salad</i>	
Roasted Garlic Bruschetta (V)	7
<i>Roasted Garlic, Blue Cheese, Caramelized Onions</i>	

SOUPS & SALADS

Tomato Gorgonzola Soup (V) (GF)	6
<i>Blue Cheese, Alzania Olive Oil</i>	
Soup du Jour <i>Fresh Soup Made Daily</i>	6
The Cellar House Salad (V)	6
<i>Ginger-Soy Vinaigrette, Goat Cheese Toast</i>	
Caesar Salad	6
<i>House Caesar, Parmesan Crisp, Garlic Croutons</i>	

WHAT'S NORTHWEST ON THIS MENU?

Aged Cheddar – Nelson Ricks Creamery – Rexburg
Dungeness Crab – Hood River, Oregon
Uintah Jack – Beehive Creamery – Utah
Green Beans & Heirloom Tomatoes – Idaho
Bison – Montana
Wild Salmon – Northwest
Halibut – Northwest
Black & White Quinoa – Oregon
Vodka – Northwest Distilled Vodka – Rigby
Filet & Ribeye – Double R Ranch – American Falls
Chicken – Star West – Arimo
All of Our Potatoes & Asparagus – Idaho
Cream – Reed's Dairy – Idaho Falls
Snake River Farms Wagyu Beef – Idaho
Eastern Idaho Organic – Menan
Black Canyon Elk – Emmett
Brady's Beef – Downy

ENTREES

*(All entrees come with your choice of Soup or Salad)
 Add 7oz Lobster Tail to Any Dish 13~*

Grilled Filet Mignon (GF)	30
<i>Idaho Mashed Potatoes, Portobello, Mushroom Demi-Glace</i>	
Ribeye Steak (GF)	29
<i>Roasted Fingerling Potatoes, Pico de Gallo, Cilantro Oil</i>	
Rack of Lamb (GF)	28
<i>Goat Cheese Mashed Potatoes, Olive Tapenade, Mint Pesto</i>	
Bison Osso Bucco (GF)	26
<i>Creamy Polenta, Citrus Gremolata</i>	
Local Sage Roasted Chicken (GF)	23
<i>Mashed Potatoes, Roasted Chicken Jus</i>	
Wild Caught Salmon (GF)	25
<i>Roasted Beets, Quinoa, Truffled Beet Emulsion</i>	
Sesame Crusted Ahi Tuna (GF)	25
<i>Coconut Rice, Wasabi Cream Sauce</i>	
Fresh Alaskan Halibut (GF)	28
<i>Oyster Mushroom Cream Sauce, Wilted Greens, Fingerlings</i>	
Penne with Idaho Vodka Sauce	14
<i>Grilled Chicken Breast, Broccolini, Parmesan</i>	
Parmesan Napoleon (V)	15
<i>Polenta Cakes, Artichoke Hearts, Poblanos, Parmesan Crisps, Goat Cheese, Green Goddess Dressing</i>	

FRESH FEATURES

Our Fresh Features are created with as much local produce, meat, and dairy as possible - always local, fresh, delicious!

Roasted Beet Salad (V) (GF)	10
<i>Red Leaf, Beets, Hazelnuts, Goat Cheese, Truffle Vinaigrette</i>	
Heirloom Tomato Caprese Salad (V)	10
<i>Local Heirlooms, Marinated Mozzarella Pearls, Fresh Basil, Balsamic Vinegar Reduction</i>	
Berkshire Pork Duo (GF)	26
<i>Braised Pulled Pork, Idaho Brewing Co. Oatmeal Stout BBQ Sauce, Grilled Bone-In Chop, Chipotle Butter, Roasted Corn</i>	
Ratatouille Timbale (V)	14
<i>Risotto Cake, Eggplant, Zucchini, Tomato, Tomato Coulis</i>	
American Wagyu Flank Steak (GF)	19
<i>Fingerling Potatoes, Cabernet Sauvignon Reduction</i>	

(V) - Vegetarian Item (GF) - Gluten Free Item

Heard of the famous Kobe Beef from Japan? It is next to impossible to find in the states, so if you ever find 'Kobe' in America (also known as Wagyu), it comes from Idaho! Snake River Farms produces the finest beef and pork in the country, treating their animals exquisitely, just like they do in Japan. Taste it for yourself, and support Idaho grown!



The Cellar is a family-owned, independent business dedicated to elevating your dining experience with remarkable food, wine, cocktails, service, and ambiance.

Culinary Program

We use local and fresh food products whenever possible, and support the businesses that produce them.

Executive Chef Tyler Smith creatively combines these diverse ingredients into culinary delights. Our kitchen staff are all specially trained by Tyler to prepare each course just like Tyler does, leading to a consistently delicious dining experience every time you visit us.

By dining with us, you are supporting the local economy, local businesses, and local environment! Thank You!

Wine Program

We proudly have three Certified Sommeliers, including our General Manager, Bart Day, and both of the Scott and Michele's sons (Bryan and Paul). Together with several wine-knowledgeable servers, we can help you select the perfect bottle of wine for your evening.

Our award-winning wine list features over 190 wines from 11 countries and 4 states, with varietals ranging from Cabernet Sauvignon to Grüner Veltliner.

We rotate our wines-by-the-glass every four months to expand your experiences and tasting notes.



Music Program

We have regular live music 'in the house' on Tuesdays, Fridays, and Saturdays, and at times other days as well.

We've become known as a great venue, and we enjoy artists from all parts of the country. But we especially support local performers – the backbone of our program.

We are always impressed with the remarkable talents that exist right here in Southeast Idaho.

Thank you for dining with us.

Scott and Michele Hinschberger, Owners



The Cellar is a family-owned, independent business dedicated to elevating your dining experience with remarkable food, wine, cocktails, service, and ambiance.

Culinary Program

We use local and fresh food products whenever possible, and support the businesses that produce them.

Executive Chef Tyler Smith creatively combines these diverse ingredients into culinary delights. Our kitchen staff are all specially trained by Tyler to prepare each course just like Tyler does, leading to a consistently delicious dining experience every time you visit us.

By dining with us, you are supporting the local economy, local businesses, and local environment! Thank You!

Wine Program

We proudly have three Certified Sommeliers, including our General Manager, Bart Day, and both of the Scott and Michele's sons (Bryan and Paul). Together with several wine-knowledgeable servers, we can help you select the perfect bottle of wine for your evening.

Our award-winning wine list features over 190 wines from 11 countries and 4 states, with varietals ranging from Cabernet Sauvignon to Grüner Veltliner.

We rotate our wines-by-the-glass every four months to expand your experiences and tasting notes.



Music Program

We have regular live music 'in the house' on Tuesdays, Fridays, and Saturdays, and at times other days as well.

We've become known as a great venue, and we enjoy artists from all parts of the country. But we especially support local performers – the backbone of our program.

We are always impressed with the remarkable talents that exist right here in Southeast Idaho.

Thank you for dining with us.

Scott and Michele Hinschberger, Owners

DESSERTS

The Cellar's Carrot Cake	7
Crème Caramel	7
Chocolate Decadence (Flourless)	8
Featured Cheese & Dessert Wine Pairing	10
Assorted Truffles (ask about our current selection)	2 ea

DESSERT WINES

Ramos Pinto Ruby Port	5/39
Churchill's 10yr Tawny Port	8/55
Grahams 20yr Tawny Port	10/79
1995 Smith Woodhouse (Madelena Port)	92
100yrs of Tawny Flight (available solo as well!)	25
Guitierrez Colosia PX (Pedro Ximenez - 375ml) Sherry	8/41
2006 Carol Shelton 'Black Magic' (L.H. Zin - 375ml)	22
2003 Chamarré Jurançon (375ml)	6/24
2005 Roumieu-Lacoste Sauternes (375ml)	9/45
2006 Domaine La Tour Vieille Banyuls (375ml)	8/40
2007 Dr. Loosen (Beerenauslese - 187ml)	32

DIGESTIFS

Cognac

Courvoisier V.S.	7
Remy Martin V.S.O.P.	10
Hennessy V.S.O.P.	11
Courvoisier Napoleon	13
Hennessy X.O.	19

Cocktails

Brandee's B&B (h)	8.50
Spanish Coffee	7
Irish Coffee	7
White Russian	5.75

Other Sippers

Grand Marnier	9
Drambuie	8
Yellow Chartreuse (h)	9
Zwak (h)	7
Baines Pacharan (h)	6

An after dinner drink is often just the thing you need to relax your stomach after a delicious meal. If you ate too much... try one that is made with herbs (h).

SINGLE MALT SCOTCHES

From Speyside

Aberlour 16yr
Ardmore
Craggenmore 12yr
Glenfiddich 15yr
Glenlivet 18yr
Glenlivet 21yr
Macallan 18yr

From the Highlands

Balvenie 'Doublewood'
Highland Park 18yr
Oban 14yr
Old Pulteney 12yr

From the Lowlands

Auchentoshen 10yr

~Blended Scotch's

Chivas Regal 12yr
Dalmore 'Cigar Malt'
Dewars 'White Label'
Johnnie Walker
(Red, Black, Swing, Green, Blue)
Ask about our 'Colors of Johnnie Walker' Flight!

From Islay

Bowmore 12yr
Lagavulin 16yr
Laphroaig 15yr
Tobermory (Mull)

DESSERTS

The Cellar's Carrot Cake	7
Crème Caramel	7
Chocolate Decadence (Flourless)	8
Featured Cheese & Dessert Wine Pairing	10
Assorted Truffles (ask about our current selection)	2 ea

DESSERT WINES

Ramos Pinto Ruby Port	5/39
Churchill's 10yr Tawny Port	8/55
Grahams 20yr Tawny Port	10/79
1995 Smith Woodhouse (Madelena Port)	92
100yrs of Tawny Flight (available solo as well!)	25
Guitierrez Colosia PX (Pedro Ximenez - 375ml) Sherry	8/41
2006 Carol Shelton 'Black Magic' (L.H. Zin - 375ml)	22
2003 Chamarré Jurançon (375ml)	6/24
2005 Roumieu-Lacoste Sauternes (375ml)	9/45
2006 Domaine La Tour Vieille Banyuls (375ml)	8/40
2007 Dr. Loosen (Beerenauslese - 187ml)	32

DIGESTIFS

Cognac

Courvoisier V.S.	7
Remy Martin V.S.O.P.	10
Hennessy V.S.O.P.	11
Courvoisier Napoleon	13
Hennessy X.O.	19

Cocktails

Brandee's B&B (h)	8.50
Spanish Coffee	7
Irish Coffee	7
White Russian	5.75

Other Sippers

Grand Marnier	9
Drambuie	8
Yellow Chartreuse (h)	9
Zwak (h)	7
Baines Pacharan (h)	6

An after dinner drink is often just the thing you need to relax your stomach after a delicious meal. If you ate too much... try one that is made with herbs (h).

SINGLE MALT SCOTCHES

From Speyside

Aberlour 16yr
Ardmore
Craggenmore 12yr
Glenfiddich 15yr
Glenlivet 18yr
Glenlivet 21yr
Macallan 18yr

From the Highlands

Balvenie 'Doublewood'
Highland Park 18yr
Oban 14yr
Old Pulteney 12yr

From the Lowlands

Auchentoshen 10yr

~Blended Scotch's

Chivas Regal 12yr
Dalmore 'Cigar Malt'
Dewars 'White Label'
Johnnie Walker
(Red, Black, Swing, Green, Blue)
Ask about our 'Colors of Johnnie Walker' Flight!

From Islay

Bowmore 12yr
Lagavulin 16yr
Laphroaig 15yr
Tobermory (Mull)