



SMALL PLATES

(A light dinner, or to share with friends)

☺ (**Happy Hour Appetizers** - \$5 portions available from 5:00 and 7:00 pm every day)

Bacon-Wrapped Date - Stuffed With Parmesan (GF) 1.00	Baked Brie with Autumn Fruit Compote (V) 11.95 <i>Hazelnut Crusted, Carr's Crackers</i>
Bacon-Wrapped Scallop - With Angry Mayo (GF) 1.00	Beer Battered Reed's Dairy Cheese Curds ☺ 7.95 <i>Smoked Tomato Sauce</i>
The Cellar Nachos ((V) - 8.95) ☺ 9.95 <i>Aged Cheddar Sauce, Pico de Gallo, House Sausage</i>	Northwest Crab Cakes with Fennel Salad 12.95 <i>Mandarin Orange Slices, Whole Grain Mustard Aioli</i>
Confit Garlic Bruschetta (V) 6.95 <i>Caramelized Onions, Blue Cheese, Pine Nuts</i>	Fried Calamari ☺ 7.95 <i>House Breaded & Fried with Spicy Tomato Puree</i>
Seared Ahi Fish Tacos (GF) 9.95 <i>Cilantro-Lime Slaw, Pickled Onions and Peppers</i>	Cheese Platter (V) 9.95 <i>Selection of Cheeses, Fruits, Nuts, and Crackers</i>
Bang-Bang Shrimp ☺ 8.95 <i>House-Breaded & Fried, with Sweet & Spicy Coulis</i>	Hummus Platter Pita Points, Fresh Veggies (V) ☺ 9.95

SOUPS & SALADS

(Add Grilled or Blackened Salmon Filet to any Salad for \$6; add Chicken Breast for \$4)

(We also have House-Made Blue Cheese, and Ranch, dressings for substitutions)

Tomato Gorgonzola Soup (V) (GF) 5.95 <i>Blue Cheese, Alzania Olive Oil</i>	Soup du Jour 5.95 <i>Fresh Soup Made Daily</i>
Cellar House Salad with Cabernet Vinaigrette (V) 5.95 <i>Macerated Cranberries, Shoestring Potatoes</i>	Caesar House Salad 5.95 <i>House Caesar, Parmesan Crisp, Garlic Croutons</i>
Pear Salad (V) (GF) 7.95 <i>Manchego Cheese, Pistachios, Vanilla Vinaigrette</i>	Cucumber Apple Salad (V) (GF) 7.95 <i>Granny Smiths, Candied Pecans, Blue Cheese</i>

ENTRÉES

(Entrées come with choice of House Soup or Salad, and Fresh Seasonal Vegetables unless specified)

Citrus Horseradish Crusted Salmon 19.95 <i>Butter Sauce, Dauphine Potato, Green Beans</i>	Filet Mignon (GF) (Oscar Style, \$30.95) 27.95 <i>Potatoes Gratin, Port Reduction</i>
Sesame Crusted Ahi Tuna (GF) 25.95 <i>Sushi-Grade Ahi, Quinoa, Soy-Wasabi Emulsion</i>	Prime-Grade Sirloin Steak (GF) 19.95 <i>Mashed Potatoes, Red Wine Demi</i>
Penne with Idaho Vodka Sauce ((V) - 13.95) 15.95 <i>Grilled Chicken Breast, Parmesan</i>	Sous Vide Wagyu Bistro Steak (Signature) (GF) 24.95 <i>Parsnips, Oyster Mushrooms, Creamed Spinach</i>
Idaho Chicken Marsala 19.95 <i>Draper Chicken Breast, Marsala Sauce, Garlic Noodles</i>	DoubleR NY Strip Steak (Black & Blue, \$28.95) 26.95 <i>Fingerling Potatoes, Blue Cheese Butter</i>
Baked Mac & Cheese with Salmon ((V) - 13.95) 16.95 <i>Leeks, Bacon, and Three Cheeses</i>	Lamb Shank (GF) 23.95 <i>Creamy Blue Cheese Polenta, Olive Gremolata</i>

All of our Menu Items are created with as much local produce, meat, and dairy as possible. Fresh and Delicious!
Your Server Will Describe Our Daily Specials

Vegetarians - our Chef can prepare something to suit your palate/desires - just ask your Server

FEATURED WINES:

L'Ecole #41 Syrah Columbia Valley	Glass: \$9.50	Bottle: \$38
Cinder Chardonnay (on tap)	Glass: \$7.00	Carafe: \$28

GF - Gluten Free V - Vegetarian

WINE PROGRAM



Over 200 wines from 11 countries in our wine cellar.
Over 1,000 wines in our **Online Wine Store** at www.thecellar.biz

WEEKLY LIVE MUSIC

Featuring local artists
Every Friday and Saturday
And Short Set Tuesdays

CELLARNOTES

Our Weekly Online
Specials and Events E-mail
Subscribe Online or By Text:
Text THECELLAR
to 22828 and get started

CATERING

All occasions, sizes,
places, and budgets

CLASSIC AND SEASONAL COCKTAILS

We Proudly Serve As Our House Liquors:

Bardenay Gin (Boise), Blue Ice Vodka (Rigby)
Jim Beam Bourbon, Bacardi Rum, Dewar's Scotch

Seasonal Infusions – (\$8.50)

Fruit Infused Vodka, Tossed With Fun Stuff – Ask the Barkeep

Sazerac – (\$9.00)

Rye Whiskey, Courvoisier, Sugar, 2 Bitters, Flamed Lemon Peel

Sidecar – (\$8.00)

Courvoisier, Cointreau, Fresh Lemon Juice

Huckleberry Lemondrop – (\$8.00)

44 North Huckleberry, Lemon Juice

Basilisk – (\$8.00)

Stoli Citros, Fresh Lime, Muddled Basil

Pepper Rum- Margarita – (\$7.00)

Dark & Light Rum, Basil, Peppercorns, Fresh Lime Juice

And we can make just about anything else you may ask for

CRAFTED BEERS

New Belgium Fat Tire Amber Ale ~ Fort Collins, CO

Epic Capt'n Crompton's Pale Ale ~ Salt Lake City, UT

Sam Adams Boston Lager ~ Boston, MA

Pike's Kilt Lifter Ruby Scotch Ale ~ Seattle, WA

Deschutes Black Butte Porter ~ Bend, OR

Rouge Dead Guy Ale ~ Newport, OR

Sierra Nevada Pale Ale ~ Chico, CA

Stone IPA ~ Escondido, CA

New Planet Tread Lightly Pale Ale ~ Boulder, CO (GF)

New Planet 3R Raspberry Ale ~ Boulder, CO (GF)

Chimay Blue ~ Scourmont Abbey, Chimay, Belgium

BEERS ON TAP

We serve seasonal beers from Northwest Micro Breweries

And we feature *Idaho Brewing Company*

HAPPY HOUR

5:00 to 7:00 Every Night

2 for 1 Well Drinks

\$3 Premium Draft Beers

\$5 Well Martinis

\$5 Well Margaritas

\$5 Glass - Featured Wines

\$5 Apps - See Other Side

WINE FLIGHTS

Every Day – Any Time

Any 3 Featured Wines for \$7

Any 5 Featured Wines for \$10

WEEKDAY VALUES

Mon: 1/2 off Select Bottles
of Wine with Dinner

Tues: Happy Hour
All Night Long

Wed: Prime Rib
\$15.95 – 8 ounce cut
\$18.95 – 12 ounce cut
\$21.95 – 16 ounce cut

Thur: \$16.95 All You Can Eat
Steak Medallions

MONDAYS TASTING AND EDUCATION

1st Monday: Wine Class

2nd Monday: Beer Class

3rd Monday: Cooking Class

4th Monday: Liquor Class

CULINARY PROGRAM

Executive Chef Tyler Smith uses fresh, local and regional ingredients to create menu items, sauces, and nightly specials that amuse the palate and enhance the dining experience.

The Cellar is family owned and operated since 2004, and dedicated to giving our guests an opportunity to enjoy delicious food, wine, cocktails, and service, in a relaxed environment of genuine hospitality.

NORTHWEST PRODUCTS

Aged Cheddar – Nelson Ricks Creamery – Rexburg

Ballard Creamery – Idaho

Bison – Montana and Idaho

Black & White Quinoa – Oregon

Vodka – Northwest Distilled Vodka – Rigby

Potatoes & Asparagus – Idaho Falls Area

Snake River Farms Wagyu Beef – Idaho

Summer Vegetables – Local Farmers

Dungeness Crab – Oregon Coast

Wild Salmon – Northwest

Filet & Strip Steak – Double R Ranch – American Falls

Chicken – Draper - Idaho

Cream, Cheese and Milk – Reed's Dairy – Idaho Falls

Eastern Idaho Organic (EIO) Vegetables – Idaho Falls

Draft Beers – Idaho Brewing Company – Idaho Falls

Fresh Morel Mushrooms – Local Gatherers

Eating raw or undercooked foods may increase your risk of food-borne illness