

ROOTED
IN COMMUNITY

TIMBERS

CRAFTED
WITH CARE

STARTERS

- BREAD AND BUTTER**  \$8
parker house mini loaf, good butter
- TIMBERS TATERS** \$9
duck fat, timbers sauce
- ZUCCHINI RIBBONS**  \$14
farmers cheese, charred lemon, pinenuts
- ROASTED CARROTS**  \$15
yogurt, honey, fennel, chile threads
- CHILLED PRAWNS** \$20
celery, tomato, avocado, horseradish
- GRAZING PLATTER** \$25
cured meats and crafted accompaniments

SALADS

- FRENCH BEANS** \$15
butter lettuce, crispy onions, mustard, bacon
- CHOPPED**  \$16
veggies, green goddess dressing, goat cheese
- ROASTED MUSHROOMS**  \$18
frisee, soft egg, potato chips, truffle
- ROMAINE**  \$14
parmesan waffle toast, garlic yoghurt dressing
- BEETS**  \$15
apple, watercress, rye crumbs, blue cheese
- MAKE IT A MAIN** \$12
game hen / seasonal fish / flat iron steak

SANDWICHES

- SMOKED TROUT** \$24
butter lettuce, caper mayo, avocado
- SLOPPY BISON** \$20
aged cheddar, smoky onions
- CRISPY CHICKEN** \$18
pepper relish, cabbage, provolone
- THE BURGER LAMB OR BEEF** \$24
traditional accoutrements, cheddar, timbers sauce
- LOBSTER SALAD** \$36
challah roll, old bay
- CRISPY EGGPLANT**  \$16
tomato jam, watercress pesto, mozzarella

MAINS

- STEELHEAD** \$32
artichoke, sunchoke, browned butter, lemon
- DUROC PORK CHOP** \$34
Idaho beans, pork belly, sage gremolata
- GAME HEN** \$28
lightly smoked, carrot puree, peas + shoots
- FLAT IRON STEAK** \$36
potato gratin, asparagus, chive butter
- POT PIE OF THE MOMENT** \$24
flakey herbed crust
- STUFFED SAVOY CABBAGE**  \$25
inquiries encouraged

SWEETS

- CHALLAH DONUT** \$10
appropriate dipping sauce
- CHOCOLATE POT DE CREME** \$12
peanut butter graham, marshmallow
- BLUEBERRY HAND PIES** \$12
vanilla pastry cream
- RHUBARB SEMIFREDDO** \$15
strawberry jam, shortcake



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

COCKTAILS	BIGWOOD OLD FASHIONED _____ \$16 high west double rye whiskey, barrel-aged maple syrup, black walnut & cherry bitters	CLUBHOUSE COLADA _____ \$18 green chartreuse, coconut cream, pineapple juice, lime juice, mint
	WOOD RIVER GOLD _____ \$14 buffalo trace bourbon, local honey syrup, lemon juice	ACE ESPRESSO MARTINI _____ \$15 ketel one vodka, kopi vermouth, mr. black coffee liqueur, simple syrup, cold brew
	FAIRWAY FLYER _____ \$16 woodford reserve bourbon, aperol, amaro nonino, yuzu-lemon juice	TIMBERS MARTINI _____ \$17 the botanist dry gin, carpano dry vermouth, olive brine, blue cheese olives
	IDAHO 75 _____ \$15 farmer's organic gin, lemon juice, simple syrup, holesinsky sparkling cuvée	THE TURN MARGARITA _____ \$17 olmeca altos blanco tequila, passion fruit syrup, cointreau, lime juice, agave
	IN THE ROUGH _____ \$17 wilde irish gin, cucumber-mint syrup, st. germain, lime juice, egg white	AHUMADO _____ \$18 400 conejos mezcal, orgeat, frangelico, lapsang souchong tea, lemon juice
EVERY COCKTAIL IS A KARMA COCKTAIL <i>1% of cocktail sales supports local Wood River Valley nonprofits, in partnership with the Spur Community Foundation.</i>		
CLASSIC COCKTAILS MADE TO ORDER - ASK YOUR SERVER		
MOCKTAILS	TIMBERS SPRITZ _____ \$9 ritual aperitif, sparkling water, orange	NADA-RITA _____ \$11 ritual agave spirit, lime juice, orange, agave
	SUMMER SPRITZ _____ \$9 elderflower syrup, lime juice, sparkling water, mint	SENCHA SUNRISE _____ \$10 sencha green tea, yuzu-lemon juice, simple syrup
	GHIA 'PAPER PLANE' _____ \$11 ghia aperitif, grapefruit juice, lemon, simple syrup, egg white	SMOKE & MIRRORS _____ \$10 lapsang souchong tea, ginger syrup, lemon juice, sparkling water, NA bitters
DRAFT BEER	SAWTOOTH 'BIG WOODY' _____ \$6 light lager ABV 4.5%	WEIHENSTAPHANER _____ \$8 wheat beer ABV 5.4%
	COORS LIGHT _____ \$6 lager ABV 4.2%	GOOD LIFE 'SWEET AS' _____ \$7 pale ale ABV 6%
	MOTHER EARTH 'TIERRA MADRE' _____ \$6 mexican lager ABV 4.5%	PFRIEM 'TROPICAL' _____ \$8 hazy IPA ABV 6.3%
	CRUX 'PILZ' _____ \$7 pilsner ABV 5.2%	BERTS 'PACIFIC COAST HOPWAY' _____ \$8 IPA ABV 6.7%
	ROADHOUSE 'THE TOAD' _____ \$7 mexican amber ABV 5%	
BOTTLED / CAN BEER	COORS BANQUET _____ \$5 lager ABV 5%	ATHLETIC 'UPSIDE DAWN' (NA) _____ \$5 golden ale ABV <0.5%
	STELLA ARTOIS _____ \$5 pilsner ABV 5%	MERIWETHER 'FOOTHILLS' _____ \$9 semi-dry cider ABV 6.9%
	WOODLAND EMPIRE 'WILD RIVER' _____ \$7 white ale ABV 5.5%	ODELL 'SIPPIN' PRETTY' _____ \$6 fruited sour ABV 4.5%
	BOULEVARD 'NITRO' _____ \$7 dry stout ABV 4.7%	STIEGL GRAPEFRUIT _____ \$7 radler ABV 2.25%
	MELVIN _____ \$6 IPA ABV 7.5%	WHITE CLAW BLACK CHERRY _____ \$5 hard seltzer ABV 5%
	SAISON DUPONT _____ \$16 belgian farmhouse ale ABV 6.5%	
BEVERAGES	IDAWATER SPARKLING _____ (750ml) \$10	OLIPOP SHIRLEY TEMPLE _____ \$4
	SODA _____ \$4	OLIPOP VINTAGE COLA _____ \$4
	TEA - ICED OR HOT _____ \$4	ROCKY MOUNTAIN ROOT BEER _____ \$5
	COFFEE - ICED OR HOT _____ \$4	ERTH SWITCHEL _____ \$8
	HOT CHOCOLATE _____ \$4	IDAHO KOMBUCHA CO. _____ \$8
	LEMONADE _____ \$4	
	ARNOLD PALMER _____ \$4	



WINE BY THE GLASS

BUBBLES

SPARKLING ROSÉ _____ \$11 / \$40
 PODERI MORINI · ITALY · NV
wild strawberry, rose petal, crisp finish

CRÉMANT DE BOURGOGNE BRUT \$15 / \$50
 VEUVE AMBAL · FRANCE · NV
chardonnay-pinot blend. green apple, brioche, lively bubbles

ROSÉS

GRIS DE GRIS _____ \$12 / \$42
 DOMAINE DE FONTSAINTE
 · CORBIÈRES, FRANCE · 2024
grenache gris. white peach, wild herbs, refreshing finish

TEMPRANILLO ROSÉ _____ \$14 / \$46
 ILLAHE · WILLAMETTE VALLEY, OREGON · 2024
watermelon, rose petal, zesty acidity

WHITES

SAUVIGNON BLANC _____ \$11 / \$38
 DOMAINE DE LA RENAUDIE
 · TOURAINE-CHENONCEAUX, FRANCE · 2022
lemongrass, passionfruit, crisp finish

ORVIETO CLASSICO _____ \$12 / \$42
 DECUGNANO DEI BARBI 'FRAMMENTO' · ITALY · 2024
grechetto-trebbiano blend. white flowers, almond, dry finish

CHARDONNAY _____ \$13 / \$46
 EVENING LAND
 · WILLAMETTE VALLEY, OREGON · 2023
meyer lemon, creamy texture, bright finish

CHABLIS _____ \$20 / \$66
 JM BROCARD 'SAINTE CLAIRE' · FRANCE · 2023
chardonnay. lemon zest, crushed stone, crisp finish

ALBARIÑO _____ \$14 / \$48
 PAZO CILLEIRO · RÍAS BAIXAS, SPAIN · 2024
white peach, lime zest, mouthwatering finish

REDS

PINOT NOIR _____ \$11 / \$38
 LYRIC BY ETUDE · CALIFORNIA · 2022
bing cherry, baking spice, silky tannins

SYRAH _____ \$16 / \$54
 DOMAINE FAURY 'COLLINES RHODANIENNES'
 · NORTHERN RHÔNE, FRANCE · 2024
blackberry, cracked pepper, savory finish

PINOT NOIR _____ \$13 / \$48
 PATRICIA GREEN 'DOLLAR BILLS ONLY'
 · CALIFORNIA · 2022
red raspberry, dried herbs, earthy finish

CABERNET SAUVIGNON _____ \$23 / \$70
 CLOS DU VAL · NAPA VALLEY, CALIFORNIA · 2022
blackcurrant, cedar, firm tannins

BARBERA D'ALBA _____ \$14 / \$48
 NADA · PIEDMONT, ITALY · 2022
black plum, juicy acidity, floral notes

BUBBLES

PROSECCO _____ \$40
 MONTEFRESCO · ITALY · NV
glera. green apple, white flowers, crisp

CHAMPAGNE BRUT ROSÉ _____ \$205
 BILLECART-SALMON · FRANCE · NV
pinot-dominant. Wild strawberry, red apple, refined bubbles.

CHAMPAGNE BRUT _____ \$100
 LAURENT-PERRIER 'LA CUVÉE' · FRANCE · NV
chardonnay-dominant. citrus blossom, toasted brioche, elegant bubbles

ROSÉS

BANDOL _____ \$52
 BIELER PÈRE ET FILS · FRANCE · 2023
grenache-cinsault-mourvèdre. wild strawberry, herbs, dry finish

BANDOL _____ \$135
 DOMAINE OTT 'CHÂTEAU ROMASSAN'
 · FRANCE · 2024
mourvèdre dominate. elegant, vibrant citrus, white peach, floral, saline

ROSÉ OF GRENACHE _____ \$54
 SANDAR & HEM 'BATES RANCH'
 · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2024
pink grapefruit, white peach, mineral finish

WINE BY THE BOTTLE

WHITE CRISP & AROMATIC

- ALSACE BLANC** \$40
 KUENTZ-BAS · ALSACE, FRANCE · 2024
sylvaner-pinot blanc blend. pear, white flowers, soft texture
- SAUVIGNON BLANC** \$44
 DOMAINE DU SALVARD
 · CHEVERNY, FRANCE · 2024
sancerre-style Loire. grapefruit, green apple, fresh herbs
- SANCERRE** \$85
 SAGET 'LA PERRIÈRE' · FRANCE · 2024
sauvignon blanc. lime, crushed stone, vibrant acidity

- SAUVIGNON BLANC** \$44
 GREYWACKE · MARLBOROUGH, NEW ZEALAND · 2023
gooseberry, passionfruit, zippy finish
- PINOT GRIGIO** \$58
 ELENA WALCH · ALTO ADIGE, ITALY · 2025
pear, almond, alpine freshness

WHITE TEXTURED & MINERAL

- CHENIN BLANC** \$52
 LIEU DIT · SANTA YNEZ VALLEY, CALIFORNIA · 2023
quince, honey, bright acidity
- TIMORASSO** \$72
 REIS 'DERTHONA' · COLLI TORTONESI, ITALY · 2022
apricot, ginger, bright minerality

- ALIGOTÉ** \$85
 OLIVIER LEFLAIVE · BURGUNDY, FRANCE · 2023
lemon, green apple, brisk finish

WHITE RICH & OAKED

- BURGUNDY BLANC** \$56
 DOMAINE MARGUERITE CARILLON · FRANCE · 2018
chardonnay. lemon curd, hazelnut, fresh acidity
- CHARDONNAY** \$60
 BREWER-CLIFTON
 · STA. RITA HILLS, CALIFORNIA · 2023
lemon zest, mineral, bright acidity

- CHARDONNAY** \$80
 STAGLIN 'SALUS'
 · RUTHERFORD, NAPA VALLEY · 2023
yellow apple, toasted oak, creamy palate
- CHASSAGNE-MONTRACHET** \$205
 BERTRAND BACHELET · FRANCE · 2022
chardonnay. yellow peach, hazelnut, mineral depth

RED LIGHT & FRESH

- GAMAY** \$40
 LEAH JORGENSEN 'HAVLIN VINEYARD'
 · WILLAMETTE VALLEY, OREGON · 2019
red cherry, black pepper, bright acidity
- PINOT NOIR** \$68
 HUNDRED SUNS
 · WILLAMETTE VALLEY, OREGON · 2023
red currant, dried herbs, bright acidity
- PINOT NOIR** \$74
 MELVILLE · STA. RITA HILLS, CALIFORNIA · 2023
pomegranate, spice, aromatic finish

- PINOT NOIR** \$100
 HIRSCH 'BOHAN DILLON'
 · SONOMA COAST, CALIFORNIA · 2023
cranberry, rose hip, coastal minerality
- BEAUNE 1ER CRU 'CLOS DU ROI'** \$110
 BOUCHARD PÈRE & FILS
 · BURGUNDY, FRANCE · 2019
pinot noir. black cherry, violet, supple tannins
- PINOT NOIR** \$165
 ROCHIOLI
 · RUSSIAN RIVER VALLEY, CALIFORNIA · 2023
black cherry, sandalwood, silky tannins

RED MEDIUM & SAVORY

- MENCÍA** \$54
 'PÉTALOS' · BIERZO, SPAIN · 2022
red plum, stony minerality, savory finish
- VIN DE FRANCE** \$54
 DOMAINE DE LA VIEILLE JULIENNE
 · SOUTHERN RHÔNE, FRANCE · 2022
grenache-led blend. ripe red fruit, garrigue, savory finish
- ROSSO DI MONTEPULCIANO** \$62
 IL MOLINACCIO 'IL GOLO' · ITALY · 2024
sangiovese. red cherry, leather, bright acidity

- BAROLO** \$75
 DAMILANO 'LEGINQUEVIGNE' · ITALY · 2019
nebbiolo. rose, dried cherry, firm tannins
- RIOJA GRAN RESERVA** \$110
 CVNE 'IMPERIAL' · SPAIN · 2019
tempranillo. dried cherry, cedar, savory finish
- BRUNELLO DI MONTALCINO** \$135
 SIRO PACENTI 'PELAGRILLI' · ITALY · 2019
sangiovese. dark cherry, tobacco, long finish

WINE BY THE BOTTLE

RED FULL & STRUCTURED

MALBEC-CABERNET SAUVIGNON _____ \$50	CABERNET SAUVIGNON _____ \$105
AMANCAYA · MENDOZA, ARGENTINA · 2021 <i>blackberry, violet, plush finish</i>	DOMAINE EDEN · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2021 <i>cassis, bay leaf, polished tannins</i>
CABERNET SAUVIGNON _____ \$62	BANDOL ROUGE _____ \$105
MATTHEWS · COLUMBIA VALLEY, WASHINGTON · 2022 <i>black cherry, cocoa, firm structure</i>	DOMAINE DU GROS NORÉ · FRANCE · 2022 <i>mourvèdre-dominant. black fruit, wild herbs, structured finish</i>
GRENACHE-SYRAH-MATARO _____ \$75	BORDEAUX ROUGE _____ \$115
ORBRECK 'THE STEADING' · BAROSSA VALLEY, AUSTRALIA · 2022 <i>dark plum, licorice, warm spice</i>	CHÂTEAU LE PUY · FRANCE · 2022 <i>merlot-cabernet blend. ripe plum, earth, velvet tannins</i>
TEMPRANILLO _____ \$90	CHÂTEAUNEUF-DU-PAPE _____ \$180
CINDER · SNAKE RIVER VALLEY, IDAHO · 2022 <i>red cherry, sage, polished tannins</i>	CHÂTEAU DE BEUCASTEL · FRANCE · 2023 <i>mourvèdre-led blend. rark fruit, warm spice, long finish</i>

TIMBERS RESERVE

CHAMPAGNE BRUT VINTAGE _____ \$650
LOUIS ROEDERER 'CRISTAL' · FRANCE · 2016 <i>pinot-chardonnay blend. citrus, toasted almond, precise bubbles</i>
HERMITAGE BLANC _____ \$460
JL CHAVE · FRANCE · 2022 <i>marsanne-roussanne. honeysuckle, almond, rich texture</i>
HERMITAGE ROUGE _____ \$460
JL CHAVE · FRANCE · 2022 <i>syrah. black fruit, smoked meat, powerful finish</i>
AMARONE DELLA VALPOLICELLA CLASSICO _____ \$600
GIUSEPPE QUINTARELLI · ITALY · 2018 <i>corvina-rondinella blend. dried fig, cocoa, lingering finish</i>
BURGUNDY _____ \$600
JEAN-MARC MILLOT ÉCHÉZEAUX GRAND CRU · FRANCE · 2022 <i>pinot noir. silky red fruit with earthy, elegant depth</i>

LIQUORS

VODKA	BLUE ICE _____ \$8	KETEL ONE _____ \$9
	WARFIELD _____ \$8	GREY GOOSE _____ \$10
	44 NORTH NECTARINE _____ \$8	BELVEDERE _____ \$10
	TITOS _____ \$9	
TEQUILA	ALTOS BLANCO _____ \$8	CLASE AZUL REPO _____ \$55
	LALO BLANCO _____ \$15	ESPOLÒN AÑEJO _____ \$12
	CASAMIGOS BLANCO _____ \$15	DON JULIO AÑEJO _____ \$19
	HORNITOS REPO _____ \$8	400 CONEJOS MEZCAL _____ \$9
	CASAMIGOS REPO _____ \$15	BOZAL MEZCAL _____ \$16
WHISKEY	BUFFALO TRACE _____ \$8	HIGH WEST DOUBLE RYE _____ \$11
	PENDLETON _____ \$7	WOODFORD RESERVE _____ \$13
	JAMESON _____ \$8	DAY'S DEFILE _____ \$17
	BULLEIT BOURBON _____ \$8	WHISTLE PIG RYE 10YR _____ \$25
GIN	TANQUERAY _____ \$8	HENDRICKS _____ \$11
	FARMER'S ORGANIC _____ \$9	WILDE _____ \$13
RUM	FLOR DE CAÑA _____ \$8	BUMBU _____ \$12
	SAILOR JERRY _____ \$7	
SCOTCH	MONKEY SHOULDER _____ \$8	MACALLAN 12YR _____ \$25
	GLENMORANGIE 12YR _____ \$15	
	LAPHROAIG 10YR _____ \$18	

