

ROOTED
IN COMMUNITY

TIMBERS

CRAFTED
WITH CARE

STARTERS	BREAD AND BUTTER — \$6 parker house mini loaf, good butter	ROASTED CARROTS — \$16 yogurt, honey, fennel, chile threads
	CHILLED TOMATO SOUP — \$14 golden tomatoes, cucumber, tomatillo, chives	CHILLED PRAWNS — \$22 celery, tomato, avocado, horseradish
	ZUCCHINI RIBBONS — \$15 farmer's cheese, meyer lemon, pine nuts	GRAZING PLATTER — \$28 cured meats, cheese, crafted accompaniments
SALADS	MIXED GREENS — \$15 dates, aged cheddar, tarragon-sunflower seed dressing	GREEN BEANS — \$15 mustard, crispy onions, radish, bacon
	CHOPPED — \$16 veggies, goat cheese, green goddess dressing	ROASTED MUSHROOMS — \$18 frisée, soft egg, potato chips, truffle
	BEETS — \$15 apple, watercress, rye crumbs, blue cheese	+ MAKE IT A MAIN — \$12 <i>chicken thigh / seasonal fish / flat iron steak</i>
SANDWICHES	SMOKED TROUT — \$24 butter lettuce, caper mayo, avocado	THE BURGER — \$24 lamb or beef · traditional accoutrements, cheddar, timbers sauce
	SLOPPY BISON — \$22 aged cheddar, smoky onions	LOBSTER ROLL — \$36 challah roll, old bay
	CRISPY CHICKEN — \$19 pepper relish, cabbage, provolone	CRISPY EGGPLANT — \$18 tomato jam, watercress pesto, mozzarella
<i>all sandwiches are accompanied by timbers taters or a side salad</i>		
MAINS	STEELHEAD — \$34 artichoke, sunchoke, charred lemon, dill	FLAT IRON STEAK — \$38 potato gratin, asparagus, chive butter
	DUROC PORK CHOP — \$34 idaho beans, pork belly, sage gremolata	POT PIE OF THE MOMENT — \$26 herbed crust
	CHICKEN THIGH — \$28 lightly smoked, carrot purée, peas, shoots	TRUMPET ROYALE MUSHROOMS — \$26 corn, sweet potato, crunchy quinoa
SWEETS	D.O.D. (DONUT OF THE DAY) — \$11 appropriate dipping sauce	FLAKY HAND PIE — \$13 fruit-filled, vanilla pastry cream
	CHOCOLATE POT DE CRÈME — \$13 peanut butter graham, marshmallow	RHUBARB SEMIFREDDO — \$16 strawberry jam, shortcake



VEGETARIAN

*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	IN THE ROUGH ————— \$17 wilde irish gin, cucumber-mint syrup, st. germain, lime juice, egg white
	ALPINE SPRITZ ————— \$15 st. germain elderflower, holesinsky sparkling cuvée, soda, fresh mint	CLUBHOUSE COLADA ————— \$18 l'excuse green chartreuse, coconut cream, pineapple juice, lime juice, mint
	IDAHO 75 ————— \$16 farmer's organic gin, lemon juice, simple syrup, holesinsky sparkling cuvée	AHUMADO ————— \$18 400 conejos mezcal, orgeat, frangelico, lapsang souchong tea, lemon juice
	THE TURN MARGARITA ————— \$17 olmeca altos blanco tequila, passion fruit syrup, cointreau, lime juice, agave	TIMBERS MARTINI ————— \$17 the botanist dry gin, carpano dry vermouth, olive brine, blue cheese olives
	PAPER PLANE ————— \$16 woodford reserve bourbon, aperol, amaro nonino, lemon juice	ACE ESPRESSO MARTINI ————— \$16 warfield vodka, kopi vermouth, mr. black coffee liqueur, simple syrup, cold brew
EVERY COCKTAIL IS A KARMA COCKTAIL 1% of cocktail sales supports local Wood River Valley nonprofits, in partnership with the Spur Community Foundation CLASSIC COCKTAILS MADE TO ORDER — ASK YOUR SERVER		
ZERO PROOF	NADA-RITA ————— \$12 ritual agave spirit, lime juice, orange, agave	TIMBERS SPRITZ ————— \$10 ritual aperitif, sparkling water, orange
	SMOKE & MIRRORS ————— \$11 lapsang souchong tea, ginger syrup, lemon juice, sparkling water, NA bitters	PHONY NEGRONI ————— \$13 st. agrestis · gentian root, bitter orange peel, juniper, herbs, lightly sparkling
DRAFT BEER	SAWTOOTH 'BIG WOODY' ————— \$7 light lager ABV 4.5%	WEIHENSTEPHANER ————— \$9 wheat beer ABV 5.4%
	COORS LIGHT ————— \$7 lager ABV 4.2%	GOOD LIFE 'SWEET AS' ————— \$8 pale ale ABV 6%
	MOTHER EARTH 'TIERRA MADRE' — \$7 mexican lager ABV 4.5%	PFRIEM 'TROPICAL' ————— \$9 hazy IPA ABV 6.3%
	CRUX 'PILZ' ————— \$8 pilsner ABV 5.2%	BERTS 'PACIFIC COAST HOPWAY' — \$9 IPA ABV 6.7%
BOTTLES / CANS	COORS BANQUET ————— \$6 lager ABV 5%	ATHLETIC 'UPSIDE DAWN' (NA) — \$6 golden ale ABV <0.5%
	STELLA ARTOIS ————— \$6 pilsner ABV 5%	MERIWETHER 'FOOTHILLS' ————— \$10 semi-dry cider ABV 6.9%
	WOODLAND EMPIRE 'WILD RIVER' — \$8 white ale ABV 5.5%	ODELL 'SIPPIN' PRETTY' ————— \$7 fruited sour ABV 4.5%
	BOULEVARD 'NITRO' ————— \$8 dry stout ABV 4.7%	STIEGL GRAPEFRUIT ————— \$8 radler ABV 2.25%
	MELVIN ————— \$7 IPA ABV 7.5%	WHITE CLAW BLACK CHERRY — \$6 hard seltzer ABV 5%
	SAISON DUPONT ————— \$16 belgian farmhouse ale ABV 6.5%	
BEVERAGES	IDAWATER SPARKLING 750ml ————— \$11	SODA ————— \$5
	LEMONADE ————— \$5	OLIPOP SHIRLEY TEMPLE ————— \$5
	ARNOLD PALMER ————— \$5	OLIPOP VINTAGE COLA ————— \$5
	TEA — ICED OR HOT ————— \$5	ROCKY MOUNTAIN ROOT BEER — \$6
	COFFEE — ICED OR HOT ————— \$5	ERTH SWITCHEL ————— \$9
	ESPRESSO ————— \$5	IDAHO KOMBUCHA CO. ————— \$7
	HOT CHOCOLATE ————— \$5	



WINE BY THE GLASS	<div>BUBBLES</div> <div><div><div>SPARKLING ROSÉ</div><div>PODERI MORINI · ITALY · NV</div><div>wild strawberry, rose petal, crisp finish</div></div><div><div>CRÉMANT DE BOURGOGNE BRUT</div><div>VEUVE AMBAL · FRANCE · NV</div><div>chardonnay-pinot blend. green apple, brioche, lively bubbles</div></div></div>
	<div>ROSÉS</div> <div><div><div>GRIS DE GRIS</div><div>DOMAINE DE FONTSAINTE · CORBIÈRES, FRANCE · 2024</div><div>grenache gris. white peach, wild herbs, refreshing finish</div></div><div><div>ROSÉ OF PINOT NOIR</div><div>SANDAR & HEM · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2024</div><div>wild strawberry, pomegranate, silky, mineral finish</div></div></div>
	<div>WHITES</div> <div><div><div>SAUVIGNON BLANC</div><div>DOMAINE DE LA RENAUDIE · TOURAINE-CHENONCEAUX, FRANCE · 2022</div><div>lemongrass, passion fruit, crisp finish</div></div><div><div>CHARDONNAY</div><div>EVENING LAND · WILLAMETTE VALLEY, OREGON · 2023</div><div>meyer lemon, creamy texture, bright finish</div></div><div><div>ALBARIÑO</div><div>PAZO CILLEIRO · RÍAS BAIXAS, SPAIN · 2024</div><div>white peach, lime zest, mouthwatering finish</div></div><div><div>ORVIETO CLASSICO</div><div>DECUGNANO DEI BARBI 'FRAMMENTO' · ITALY · 2024</div><div>grechetto-trebbiano blend. white flowers, almond, dry finish</div></div><div><div>CHABLIS</div><div>JM BROCARD 'SAINTE CLAIRE' · FRANCE · 2023</div><div>chardonnay. lemon zest, crushed stone, crisp finish</div></div></div>
	<div>REDS</div> <div><div><div>PINOT NOIR</div><div>LYRIC BY ETUDE · CALIFORNIA · 2022</div><div>bing cherry, baking spice, silky tannins</div></div><div><div>PINOT NOIR</div><div>PATRICIA GREEN 'DOLLAR BILLS ONLY' · WILLAMETTE VALLEY, OREGON · 2022</div><div>red raspberry, dried herbs, earthy finish</div></div><div><div>BARBERA D'ASTI</div><div>ENZO BARTOLI · PIEDMONT, ITALY · 2020</div><div>rich plum, spice, velvety finish</div></div><div><div>SYRAH</div><div>DOMAINE DURAND 'RIVE DROITE' · FRANCE · 2022</div><div>ripe black cherry, blueberry, cracked pepper, granite, vibrant finish</div></div><div><div>CABERNET SAUVIGNON</div><div>CLOS DU VAL · NAPA VALLEY, CALIFORNIA · 2022</div><div>blackcurrant, cedar, firm tannins</div></div></div>
WINE BY THE BOTTLE	<div>BUBBLES</div> <div><div><div>PROSECCO</div><div>MONTEFRESCO · ITALY · NV</div><div>glera. green apple, white flowers, crisp</div></div><div><div>CHAMPAGNE BRUT</div><div>LAURENT-PERRIER 'LA CUVÉE' · FRANCE · NV</div><div>chardonnay-dominant. citrus blossom, toasted brioche, elegant bubbles</div></div><div><div>CHAMPAGNE BRUT ROSÉ</div><div>BILLECART-SALMON · FRANCE · NV</div><div>pinot-dominant. wild strawberry, red apple, refined bubbles</div></div></div>
	<div>ROSÉS</div> <div><div><div>BANDOL</div><div>BIELER PÈRE ET FILS · FRANCE · 2023</div><div>grenache-cinsault-mourvèdre. wild strawberry, herbs, dry finish</div></div><div><div>TEMPRANILLO ROSÉ</div><div>ILLAHE · WILLAMETTE VALLEY, OREGON · 2024</div><div>watermelon, rose petal, zesty acidity</div></div><div><div>BANDOL</div><div>DOMAINES OTT 'CHÂTEAU ROMASSAN' · FRANCE · 2024</div><div>mourvèdre-dominant. elegant, vibrant citrus, white peach, floral, saline</div></div></div>

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, passion fruit, 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

RÈIS '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 'LE CINQUEVIGNE' · ITALY · 2019

nebbiolo. rose, dried cherry, firm tannins

RIOJA GRAN RESERVA ————— \$110

CVNE 'IMPERIAL' · SPAIN · 2017

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 blackberry, violet, plush finish			DOMAINE EDEN · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2021 cassis, bay leaf, polished tannins	
	CABERNET SAUVIGNON		\$62	BANDOL ROUGE	\$105
	MATTHEWS · COLUMBIA VALLEY, WASHINGTON · 2022 black cherry, cocoa, firm structure			DOMAINE DU GROS 'NORÉ' · FRANCE · 2022 mourvèdre-dominant. black fruit, wild herbs, structured finish	
	GRENACHE-SYRAH-MATARO		\$75	BORDEAUX ROUGE	\$115
	TORBRECK 'THE STEADING' · BAROSSA VALLEY, AUSTRALIA · 2022 dark plum, licorice, warm spice			CHÂTEAU LE PUY · FRANCE · 2022 merlot-cabernet blend. ripe plum, earth, velvet tannins	
	TEMPRANILLO		\$90	CHÂTEAUNEUF-DU-PAPE	\$180
	CINDER · SNAKE RIVER VALLEY, IDAHO · 2022 red cherry, sage, polished tannins			CHÂTEAU DE BEAUCASTEL · FRANCE · 2023 mourvèdre-led blend. dark fruit, warm spice, long finish	
	TIMBERS RESERVE				
CHAMPAGNE BRUT VINTAGE			\$660		
LOUIS ROEDERER 'CRISTAL' · FRANCE · 2016 pinot-chardonnay blend. citrus, toasted almond, precise bubbles					
HERMITAGE BLANC			\$460		
JL CHAVE · FRANCE · 2022 marsanne-roussanne blend. honeysuckle, almond, rich texture					
ECHÉZEAUX GRAND CRU			\$600		
JEAN-MARC MILLOT · FRANCE · 2022 pinot noir. silky red fruit with earthy, elegant depth					
CABERNET SAUVIGNON			\$400		
STAGLIN FAMILY VINEYARD · NAPA VALLEY, CALIFORNIA · 2018 blackcurrant, rutherford dust, dark chocolate, polished structure					
HERMITAGE ROUGE			\$460		
JL CHAVE · FRANCE · 2022 syrah. black fruit, smoked meat, powerful finish					
AMARONE DELLA VALPOLICELLA CLASSICO			\$600		
GIUSEPPE QUINTARELLI · ITALY · 2018 corvina-rondinella blend. dried fig, cocoa, lingering finish					
LIQUORS	VODKA	BLUE ICE	\$9	KETEL ONE	\$10
		WARFIELD	\$9	GREY GOOSE	\$11
		44 NORTH FLAVORED	\$9	BELVEDERE	\$11
		TITO'S	\$10		
	TEQUILA & MEZCAL	ALTOS BLANCO	\$9	CLASE AZUL REPOSADO	\$55
		LALO BLANCO	\$16	ESPOLÒN AÑEJO	\$13
		CASAMIGOS BLANCO	\$16	DON JULIO AÑEJO	\$19
		HORNITOS REPOSADO	\$9	400 CONEJOS MEZCAL	\$10
		CASAMIGOS REPOSADO	\$16	BOZAL MEZCAL	\$16
	WHISKEY	BUFFALO TRACE	\$9	HIGH WEST DOUBLE RYE	\$12
		PENDLETON	\$8	WOODFORD RESERVE	\$14
		JAMESON	\$9	DAY'S DEFILE	\$17
		BULLEIT BOURBON	\$9	WHISTLE PIG RYE 10YR	\$25
	GIN	TANQUERAY	\$9	THE BOTANIST	\$12
		FARMER'S ORGANIC	\$10	WILDE	\$14
		HENDRICK'S	\$12		
	RUM	FLOR DE CAÑA	\$9	BUMBU	\$13
		SAILOR JERRY	\$8		
	SCOTCH	MONKEY SHOULDER	\$9	MACALLAN 12YR	\$25
		GLENMORANGIE 12YR	\$16		
		LAPHROAIG 10YR	\$18		

RESTAURANT

TIMBERS

CULINARY PHILOSOPHY

COOKED WITH CARE, SOURCED WITH INTENTION.

Timbers is the kind of restaurant we always wanted in our neighborhood — a place where the food is made with real care, the bar takes drinks seriously, and hospitality and community are at the center of it all.

The menu is built around dishes crafted with intention — made to stand out while staying recognizable, and to shift with the seasons so we can cook with what's at its best. We work with farms, ranches, and makers we know and respect — many of them here in Idaho — and we lean on those relationships first. When a dish calls for sourcing from further afield, we go where the quality is. We've built this menu around food we'd be thrilled to feed our own families. We cook with ingredients we feel good about — real, recognizable foods and clean fats, never seed oils.

Whether you're here for an anniversary, dinner with the kids, a meal after nine holes, or a gathering with friends, we're glad you came.

THE FARMS, RANCHES, MAKERS & PURVEYORS WE WORK WITH

Ballard Cheeses *	Big Lost Beef *	Boise River Lamb *
Broadleaf Specialty Meats	Cypress Grove	DOMA Coffee *
Ferb's Fabulous Fungi *	High Desert Butter *	Hyndman Peak Beef *
Kasota Hydroponics *	Mount Hope Wholesale	Shoemaker Bison *
Smoking Goose Charcuterie	Sun Valley Mustard *	Verde Juice

** Idaho producer*

THE ARTISTS WE WORK WITH

Proud to display the incredible talents of these local artists.

Cubby West Spain · Jules Frazier · Jill Lear
Sally King Benedict · Steve Dondero

THE TEAM

It takes a whole crew to make Timbers feel the way it does — the cooks and bakers, bartenders and servers, hosts and dish team who bring real craft and genuine care to every shift. We're proud of every one of them. A few of the people leading the way:

Gina Penn — Restaurant Manager
Taite Pearson — Culinary Director

Gianna Brown — Front of House Manager
Tevin Miller — Kitchen Manager

