

ROOTED
IN COMMUNITY

TIMBERS

CRAFTED
WITH CARE

STARTERS

- BREAD AND BUTTER**  _____ \$6
parker house mini loaf, good butter
- TIMBERS TATERS** _____ \$9
duck fat, timbers sauce
- ZUCCHINI RIBBONS**  _____ \$14
farmers cheese, mayer 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

- 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
- ROMAINE**  _____ \$14
parmesan waffle toast, garlic yogurt 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 ROLL** _____ \$36
challah roll, old bay
- CRISPY EGGPLANT**  _____ \$16
tomato jam, watercress pesto, mozzarella

MAINS

- STEELHEAD** _____ \$32
artichoke, sunchoke, charred lemon, dill
- 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
herbed crust
- STUFFED SAVOY CABBAGE**  _____ \$25
inquiries encouraged

SWEETS

- D.O.D (DONUT OF THE DAY)** _____ \$10
appropriate dipping sauce
- CHOCOLATE POT DE CRÈME** _____ \$12
peanut butter graham, marshmallow
- FLAKY HAND PIE** _____ \$12
fruit filled, vanilla pastry cream
- RHUBARB SEMIFREDDO** _____ \$15
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	CLUBHOUSE COLADA _____ \$18 l'excuse 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 warfield 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%	WEIHENSTEPHANER _____ \$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. _____ \$6
	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

ROSÉ OF PINOT NOIR _____ \$18 / \$58
 SANDAR & HEM
 · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2024
wild strawberry, pomegranate, silky, mineral finish

WHITES

SAUVIGNON BLANC _____ \$11 / \$38
 DOMAINE DE LA RENAUDIE
 · TOURAINE-CHENONCEAUX, FRANCE · 2022
lemongrass, passion fruit, 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'
 · WILLAMETTE VALLEY, OREGON · 2022
red raspberry, dried herbs, earthy finish

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

BARBERA D'ASTI _____ \$12 / \$42
 ENZO BARTOLI · PIEDMONT, ITALY · 2020
rich plum, spice, velvet finish

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

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

WINE BY THE BOTTLE

WHITE CRISP & AROMATIC

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

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

WHITE TEXTURED & MINERAL

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

ALIGOTÉ OLIVIER LEFLAIVE · BURGUNDY, FRANCE · 2023 <i>lemon, green apple, brisk finish</i>	\$85
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WHITE RICH & OAKED

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

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

RED LIGHT & FRESH

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

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

RED MEDIUM & SAVORY

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

BAROLO DAMILANO 'LEGINQUEVIGNE' · ITALY · 2019 <i>nebbiolo. rose, dried cherry, firm tannins</i>	\$75
RIOJA GRAN RESERVA CVNE 'IMPERIAL' · SPAIN · 2017 <i>tempranillo. dried cherry, cedar, savory finish</i>	\$110
BRUNELLO DI MONTALCINO SIRO PACENTI 'PELAGRILLI' · ITALY · 2019 <i>sangiovese. dark cherry, tobacco, long finish</i>	\$135

WINE BY THE BOTTLE

RED FULL & STRUCTURED

MALBEC-CABERNET SAUVIGNON _____ \$50 AMANCAYA · MENDOZA, ARGENTINA · 2021 <i>blackberry, violet, plush finish</i>	CABERNET SAUVIGNON _____ \$105 DOMAINE EDEN · SANTA CRUZ MOUNTAINS, CALIFORNIA · 2021 <i>cassis, bay leaf, polished tannins</i>
CABERNET SAUVIGNON _____ \$62 MATTHEWS · COLUMBIA VALLEY, WASHINGTON · 2022 <i>black cherry, cocoa, firm structure</i>	BANDOL ROUGE _____ \$105 DOMAINE DU GROS NORÉ · FRANCE · 2022 <i>mourvèdre-dominant. black fruit, wild herbs, structured finish</i>
GRENACHE-SYRAH-MATARO _____ \$75 TORBRECK 'THE STEADING' · BAROSSA VALLEY, AUSTRALIA · 2022 <i>dark plum, licorice, warm spice</i>	BORDEAUX ROUGE _____ \$115 CHÂTEAU LE PUY · FRANCE · 2022 <i>merlot-cabernet blend. ripe plum, earth, velvet tannins</i>
TEMPRANILLO _____ \$90 CINDER · SNAKE RIVER VALLEY, IDAHO · 2022 <i>red cherry, sage, polished tannins</i>	CHÂTEAUNEUF-DU-PAPE _____ \$180 CHÂTEAU DE BEUCASTEL · FRANCE · 2023 <i>mourvèdre-led blend. dark 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 blend. 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>
CABERNET SAUVIGNON _____ \$398 STAGLIN FAMILY VINEYARD · NAPA VALLEY, CALIFORNIA · 2018 <i>blackcurrant, rutherford dust, dark chocolate, polished structure</i>

LIQUORS

VODKA	BLUE ICE _____ \$8	KETEL ONE _____ \$9
	WARFIELD _____ \$8	GREY GOOSE _____ \$10
	44 NORTH FLAVORED _____ \$8	BELVEDERE _____ \$10
	TITOS _____ \$9	
TEQUILA	ALTOS BLANCO _____ \$8	CLASE AZUL REPOSADO _____ \$55
	LALO BLANCO _____ \$15	ESPOLÓN AÑEJO _____ \$12
	CASAMIGOS BLANCO _____ \$15	DON JULIO AÑEJO _____ \$19
	HORNITOS REPOSADO _____ \$8	400 CONEJOS MEZCAL _____ \$9
	CASAMIGOS REPOSADO _____ \$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	THE BOTANIST _____ \$11
	FARMER'S ORGANIC _____ \$9	WILDE _____ \$13
	HENDRICKS _____ \$11	
RUM	FLOR DE CAÑA _____ \$8	BUMBU _____ \$12
	SAILOR JERRY _____ \$7	
SCOTCH	MONKEY SHOULDER _____ \$8	MACALLAN 12YR _____ \$25
	GLENMORANGIE 12YR _____ \$15	
	LAPHROAIG 10YR _____ \$18	



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 a welcoming spirit and community sit at its core.

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.

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, AND MAKERS 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

Jill Lear

Jules Frazier

Sally King Benedict

Steve Dondero

