










... COCKTAILS ...

... CLASSIC COCKTAILS ...

Our take on classic, vintage, and modern favorites.
Creations from the onset of Smith Tower, the Prohibition Era, and early 2000s

- **DAIQUIRI – 1914** 15
A timeless classic featuring our house barrel-aged rum blend that combines Don Q Cristal, Plantation 3-Star, Worthy Park Overproof, and Smith & Cross rums. Harmonized with our house-made lime cordial
- **CHRYSANTHEMUM – 1917** 16
An elegant cocktail, greater than the sum of its parts. Mint-washed Foro Dry Vermouth, Lillet Blanc, St George Absinthe, Benedictine, and Angostura Bitters blend seamlessly for a fragrant, herbaceous experience
- **AVIATION – 1917** 15
Beautifully floral and citrus-forward. Crafted with our house-infused Butterfly Pea Flower Gin, clarified citrus, simple syrup, creme de Violette, and Luxardo cherry liqueur. A delightfully aromatic and floral classic
- **EL PRESIDENTE – 1915** 16
Our Lead Bartender Jack's favorite! Made with house barrel-aged rum blend of Pierre Ferrand Yuzu Curacao, Comoz Blanc Vermouth de Chambery, and black lemon bitters. Balanced and citrus-forward with a smooth finish
- **JACK ROSE – 1914** 17
A classic with a WA twist. Crafted with Hennessy VS, house apple cordial, Giffard Grenadine, and Highside Amaro Rosina. A delightful balance of tart and sweet
- **BLACK MANHATTAN – 2005** 18
A deeper take on the classic, featuring Woodinville Rye Whiskey, House Amaro Blend, Angostura, and orange bitters. A bold drink with a complex finish.
- **BLOOD & SAND – 1930** 17
Our favorite Scotch cocktail! Made with Macallan 12-Year Sherry Cask Scotch, house vermouth blend, acid-adjusted orange juice, and Luxardo cherry syrup. Smooth, rich, and a slightly smoky finish
- **BRAMBLE – 1984** 15
A sensational gin cocktail made with Big Gin, fresh lemon juice, simple syrup, and topped with Giffard Creme de Mure Blackberry Liqueur for a bold, berry smash style drink
- **BARREL-AGED WHITE NEGRONI – 2001** 17
A sophisticated, barrel-aged French twist on the classic Negroni. Equal parts Big Gin, Tempus Fugit Gran Classico Bitter, and Lillet Blanc

... SEASONAL COCKTAILS ...

Offerings that highlight seasonal ingredients and fresh flavors while giving nods to the history of Rum Runners and Speakeasies here before us

- **IVORY TOWER SOUR** 18
A verdant, spring-inspired sour, crafted with Big Gin, Mizu Green Tea Shouchu, Giffard Ginger of the Indies, Italicus Bergamotto di Rosolio and lemon juice. Contains egg white.
- **EL ALACRAN** 17
Jack's signature drink. A rich, tiki-inspired cocktail made with barrel-aged rum blend, house horchata cream, lemon juice, ruby port, Angostura bitters. Contains dairy.
- **PINK CLOUD MARTINI** 22
Inspired by spring in Seattle! Salcombe Pink Gin, Mancino Sakura Cherry Blossom Vermouth, Giffard Lychee Liqueur, clarified citrus, simple syrup. A sweet and floral sipper
- **LAST ELEVATOR** 17
A tropical and complex cocktail combining Gran Centenario Reposado Tequila, mezcal, hibiscus acid, Giffard Mango, Espelette pepper, agave syrup

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... COCKTAILS ...

... SMITH TOWER SIGNATURE COCKTAILS ...

Favorites, both old and new, honoring the Observatory Bar and the patrons and bartenders who made us

- **YESLER OLD FASHIONED** 15
A classic Old Fashioned made with Old Forester Rye, vanilla syrup, walnut liqueur, and Angostura bitters for a smooth, savory experience
- **OBSERVATORY SOUR** 17
Our signature egg white sour made with tequila, Passionfruit Puree, Giffard Peach Liqueur, Orgeat, and lemon juice. Contains almonds.
- **CORNELIUS** 17
Inspired by the sole resident of Smith Tower, enjoy this twist on a martini made with Ketel One vodka and black lemon bitters
- **QUEEN CIXI'S GIFT** 50
A beautiful cocktail for two, served teahouse style with a pot of jasmine tea to top it off. Monkey 47 gin, Hennessy XO, Luxardo, Benedictine, house-made orange-cellet, lemon and pineapple juice, clarified with milk and honey blend made from our very own Smith Tower bees!
- **SUBMARINE CLUB** 18
A nod to our old Submarine Bar, this refreshing riff on Ranch Water is made with Lalo Tequila Blanco, pineapple juice, Sazon pineapple tepache, Oloroso sherry and our house lime cordial
- **OLMSTEAD OLD FASHIONED** 15
A Scotch Old Fashioned featuring Dewar's Blended Scotch, honey syrup, and black lemon bitters for a rich, smoky twist on the classic
- **ROY'S ESPRESSO MARTINI** 17
Named after the infamous Rum Runner of Smith Tower. Features Don Q Cristal Rum, Caffe Vita Cold Shot Espresso, Giffard Vanilla de Madagascar, walnut liqueur, demerara, and chocolate bitters
- **SANCTIMONIUM** 20
Dylan's Signature Cocktail blending complex flavors of Yellow Chartreuse, Croft Ruby Port, a black lemon-infused Scotch, lime juice, simple syrup, and topped with Italicus bergamot air and grated black lemon
- **THE PIONEER SQUARE** 26
A tribute to Seattle's original neighborhood. This delicious spin on a Vieux Carré is made with limited Woodinville 8-Year Bourbon, Hennessy VSOP, and our house vermouth and amaro blends
- **BARREL RESTER** 16
Our take on the modern Siesta Cocktail with barrel-aged tequila and Campari blend, mixed with grapefruit, lime juice and simple syrup
- **SMITH-GRIA** 16
A rotating batch of house-made sangria made with seasonal fruit, rotating spirit, fruit liqueur, red and white wine, and topped with sparkling water

... BARTENDER'S CHOICE ...

22

Provide a desired base spirit and flavor profile, and allow our mixologist to create a custom drink just for you!

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... SPIRITS ...

VODKA

Belvedere	15
Ketel One	14
Grey Goose	14
Tito's	12
Wheatley	10

GIN/GENEVEVER/AQUAVIT

Big Gin	10
Drumshanbo	13
Hendrick's	13
Monkey 47	16
Nolet's	17
Puirty Nordic Old Tom Gin	10
Suntory Roku Gin	12
Tanqueray 10	13
Salcombe Pink Gin	18

RUM/PISCO/CACHACA

Gobernador Pisco	12
Diplimatico Planas	13
Don Q Cristal	10
Flor de Caña 18yr	22
Flor de Caña 12yr	16
Flor de Caña 7yr	12
Flor de Caña 4yr	11
Mount Gay Black Barrel	15
Novo Fogo Silver	12
Papas Pilar	18
Worthy Park Madeira	25
Worthy Park Overproof	14

TEQUILA/MEZCAL

Casa Noble Reposado	17
Casa Noble Añejo	21
Casa Noble Blanco	17
Codigo 1530 Blanco	22
Codigo Rosa	25
Codigo Anejo	37
Corazon	10
Don Julio Añejo	23
Don Julio Blanco	21
Don Julio Reposado	17
Illegal Joven	14
Illegal Reposado	18
Los Siete Misterios Doba-Yej	15
Patrón Silver	18
Siete Leguas Añejo	18
Siete Leguas Blanco	17
Siete Leguas Reposado	21

BRANDY/COGNAC

Daron Fine Calvados	17
Hennessy VS	14
Hennessy VSOP	20
Hennessy XO	54
Rémy VSOP	17
Singani 63	12

BOURBON

Angel's Envy	15
Blanton's	20
Bomberger's Declaration 2021	30
Buffalo Trace	10
Eagle Rare 10yr	20
George T. Stagg	25
Michter's 10yr	40
Michter's 20yr	250
Old Fitzgerald 8yr	24
Old Forester 1870	16
Old Forester 1897	16
Old Forester 1910	16
Old Forester 1920	16
Old Forester Bourbon	13
Pappy Van Winkle 10yr	50
Pappy Van Winkle 15yr	140
W.L. Weller Full Proof	50
W.L. Weller Single Barrel	50
W.L. Weller 12yr	40
W.L. Weller CYPB	80
Weller Antique 107	45
Woodford Reserve	16
Woodford Double Oaked	20
Woodinville 8yr	45
Woodinville	16

RYE

High West Double Rye	25
Jefferson's Ocean: Aged at Sea Double Barrel Rye	30
Michter's 10yr Rye	45
Michter's Single Barrel	15
Old Forester Rye	11
Sazerac 18yr	130
Thomas Handy Sazerac	70
WhistlePig 10yr	25
WhistlePig Old World 12yr	40
Woodinville	16

SINGLE MALT/SCOTCH

Aberlour Abunadh Single Malt	34
Balvenie 12yr Double Wood	23
Balvenie 14yr Caribbean	33
Chivas Regal Blended 12yr	13
Dewar's White	10
Laphroaig 10yr	25
Lagavulin 16	22
Macallan 12yr Sherry Cask	18

INTERNATIONAL WHISKEY

Hatozaki Finest	16
Hatozaki Omakase	30
Nikka Coffey Grain Whisky	22
Suntory Toki Whisky	13
Yamazaki 12yr	30
Jameson	11
Jameson Black Barrel	14
Pendleton Canadian Whiskey	12
Pendleton Midnight	14

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... WINE ...

WHITE

JOSEPH MELLOTT SINCERITE SAUVIGNON BLANC Val de Loire, France	18	25	60
ECOLOSI PINOT GRIGIO Terre Siciliane, Sicily, Italy	16	22	40
CHATEAU STE MICHELLE COLD CREEK CHARDONNAY Columbia Valley, Washington	18	25	60
GRAMERCY VIOGNIER ANTOINE CREEK Columbia Valley, Washington	18	25	60
DOMAINE HAUVETTE JASPE Provence, France			100

RED

PASSIONATE RED BLEND Mendoza, Argentina	14	22	40
RACONTEUR CABERNET SAUVIGNON Columbia Valley, Washington	16	25	60
ZORZAL PINOT NOIR Mendoza, Argentina	14	22	50
WT VINTERS SYRAH Columbia Valley, Washington	18	25	50
MONKEY WRENCH RED BLEND Columbia Valley, Washington			80
SAINT JOSEPH LES RIBAUDES Chavanay, France			180
DOMAINE HAUVETTE CORNALINE ROUGE Provence, France			160

BUBBLES & ROSE

ROEDERER ESTATE BRUT Anderson Valley, Mendocino, California	20		80
BEAU JOEI CHAMPAGNE Champagne, France	30		110
BEAUJOLIAS ROSE Beaujolias, France	16	24	56
SAVAGE GRACE COT PET-NAT Rattlesnake Hills, Washington	18		
ST MAGDELEINE ROSE Cassis, France			90

60Z 90Z BTL

ON DRAFT

9

rotating local selections

PALE ALE
LAGER / PILSNER
IPA
SEATTLE CIDER - DRY

BEER BOTTLES & CANS 8

GUINNESS IRISH STOUT
JOHNNY UTAH PALE ALE
PERONI ITALIAN PILSNER
ROGERS PILSNER

N/A BOTTLES & CANS 7

local and domestic staples

ATHLETIC BREWING CO GOLDEN ALE
ATHLETIC BREWING CO IPA

... BEER & N/A ...

ZERO PROOF COCKTAILS

MATCH MAKER 10
Collins-style crafted with house matcha
oleo, apple cordial, sparking water

LAVENDER SKYLINE 13
An elegant take on a French 75. Wilderton
Lustre N/A spirit, pea flower syrup, clarified
citrus, N/A orange bitters, topped with
soda water

BITTER AUNT VIVIAN 14
N/A Negroni made with Wilderton Lustre,
Wilderton Bittersweet Apertivio, and
Pathfinder. Ask for it as a Sour!

ONE WHO TOUCHES THE SKY 14
A nickname for Mt Rainer! Wilderton Lustre,
pineapple and elderflower cordials,
grapefruit and lemon juices. A floral,
tropical burst!

OTHER N/A BEVERAGES

CAFFE VITA DRIP COFFEE	5
HOUSE MADE LEMONADE	6
HOUSE BREWED ICED TEA	4
GOSLING'S GINGER BEER	7
ASSORTED COCA-COLA PRODUCTS	4
ASSORTED HOT TEA SELECTIONS	4

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