
















PROVISIONS

SHAREABLES FOR THE TABLE

THE OBSERVATORY BOARD	32
Sliced Genoa salami, prosciutto, and soppressata; marinated Beecher's cheese curds, Brie, and Manchego served with accoutrements and baguette crisps.	
STEAMED PORK DUMPLINGS 	18/32
Scallions, chili sauce	
STEAMED VEGETABLE DUMPLINGS  	16/28
Sweet and sour cucumber, mirin dip	
CHILLED EDAMAME   	8
Sesame soy edamame, served in the shell with Pacific sea salt	
ROY'S DEVILED EGGS  	12
Classic Hard Boiled Eggs topped with Mr. Bings Chili Crisp	
SHRIMP COCKTAIL  	15
Half dozen poached and chilled shrimp with classic cocktail sauce	
SPICED CHICKEN SLIDERS 	20
Fire-braised chicken thigh, rice vinegar pickles, radish, Fresno chile, and miso mayo; served with sesame and five-spice kettle chips	
CHAR SIU PORK SLIDERS 	20
Char siu pork tenderloin, bok choy slaw, Fresno chile, and miso mayo, served with sesame and five-spice kettle chips	
AHI TUNA BOWL**  	20
Sticky rice, sesame-crusted tuna, soy-poached egg, seaweed, edamame, radish, pickled ginger, wasabi-lime vinaigrette	
TERIYAKI BOWL 	19
Sticky rice, seaweed, edamame, and pickled ginger Choice of chicken, tofu, or shrimp	

SWEETS

FLOURLESS CHOCOLATE TORTE  	10
Seasonal crème chantilly	
CARROT CAKE 	8

 VEGAN

 VEGETARIAN

 GLUTEN FREE

 DAIRY FREE

**These items are served raw or undercooked and contain (or might contain) raw or undercooked ingredients. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in foodborne illness. 10.55% sales tax will be added to all items. Menus and pricing are subject to change. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

Smith Tower

SEATTLE'S ORIGINAL SKYSCRAPER

The Observatory Bar has been called many things over the years. The Chinese Room. A wedding gift. Seattle's best kept secret. At 35 floors up, it has earned every name.

The carved teak ceiling has witnessed more than a century of love, luck, and the occasional bout of mischief. The Prohibition-inspired cocktails are a nod to the city's most spirited chapter, and arguably its most interesting one.

Come for the views. Stay for the stories.

HAPPENINGS



Boozy Afternoon Tea at Smith Tower blends tradition with a twist. Enjoy a curated selection of loose-leaf teas, paired with sweet and savory bites, all served 35 floors above Seattle. Each ticket includes a Special-TEA Cocktail or mocktail crafted to complement your chosen tea. From classic brews to boozy sips, it's a timeless tradition served with a spirited spin.

Shake things up with our hands-on cocktail classes, where you'll craft Smith Tower-style drinks using premium ingredients and pro tools—guided by our expert bartenders.

With rotating themes and menus, it's a perfect pour for date nights, friend outings, or team events.

Ages 21+ only.



C L A S S E S



Ask Your Server for More Details or Scan the QR Code for Details and to Purchase.