

OBSERVATORY BAR MENU

Welcome to the 35th floor's Observatory Bar—formerly known as the Chinese Room—where every sip and bite is steeped in history and skyline views.

Once a 1914 wedding gift, this iconic space still carries tales of love, luck, and mischief through its carved teak ceilings and whispered stairwell secrets.

Today, bold Pacific Rim flavors and Prohibition-inspired cocktails set the scene for stories meant to be shared, crafted, and remembered—right here, right now, with you.

PROVISIONS

SHAREABLES FOR THE TABLE

THE OBSERVATORY BOARD Selection of salumi & cheeses, served with hummus, accoutrements, and baguette crisps.	29
STEAMED PORK DUMPLINGS Simply steamed with mild chili sauce	17/32
STEAMED VEGETABLE DUMPLINGS Bok choy slaw, sweet and sour cucumber, mirin dip	15/28
ROASTED EDAMAME Served in the shell with Pacific Sea Salt	7
SPICED CHICKEN SLIDERS Fire-braised chicken thigh, rice vinegar pickles, radish, fresno chile and miso mayo. Served with sesame and 5-spice kettle chips	19
PORK BELLY SLIDERS © Crispy pork belly, rice vinegar pickles, radish, fresno chile and miso mayo. Substitute marinated tofu or soy mushrooms	19
SHIN NOODLE VEGGIE STIR FRY (S) (III)	15
Sesame oil and seeds, snap peas, cabbage, bok choy Add: chicken, shrimp, or pork belly	+7
AHI TUNA BOWL** (**) Japanese lime vinaigrette, soy-poached egg, sticky rice, sprouts, radish, and soybeans	19
CHICKEN TERIYAKI BOWL Sticky rice, seaweed and edamame salad,	16
pickled ginger Substitute: shrimp or pork belly	+3
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**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. 10.35% 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

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.



CLASSES



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