

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

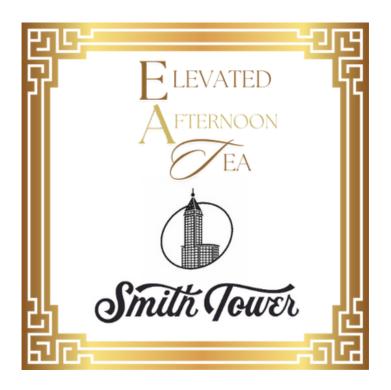
SHAREABLES FOR THE TABLE

THE OBSERVATORY BOARD Selection of salami, served with hummus, marinate cheese curds, accoutrements, and baguette crisps Gluten Free crackers available.			29
STEAMED PORK DUMPLINGS Simply steamed with mild chili sauce STEAMED VEGETABLE DUMPLINGS (**)			7/32 5/28
Bok choy slaw, sweet and sour cucumber, mirin dip)		
ROASTED EDAMAME Served in the shell with Pacific Sea Salt			7
SPICED CHICKEN SLIDERS (S) Fire-braised chicken thigh, rice vinegar pickles, radish, and miso mayo. Served with sesame and 5 spice kettle chips			19
PORK BELLY SLIDERS Crispy pork belly, radish, cucumber pickle, and fresh herbs. Served with sesame and 5 spice kettle chips Substitute marinated tofu or soy mushrooms			19
SHIN NOODLE VEGGIE STIR FRY (8) (10)			15
Sesame oil and seeds, snap peas, cabbage, bo choy Add: chicken, shrimp, or pork belly	k		+7
AHI TUNA BOWL** (S) Japanese lime vinaigrette, 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
VEGAN VEGETARIAN	GLUTEN FREE	N 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. 10.35% 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

PRESENTS



Elevated Afternoon Tea at Smith Tower blends refined tradition with stunning views high above Seattle that includes a cocktail or mocktail of your chosen tea! Enjoy artisanal teas, decadent pastries, and elegant savories —with the option to enhance your experience with sparkling wine or other signature cocktails. A timeless ritual, reimagined one luxurious sip at a time.

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.

Smith Tower

CLASSES