

... 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, Smith & Cross. Harmonized with our house-made lime cordial
-  **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
-  **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
-  **BLACK MANHATTAN - 2005** 18
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
-  **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 delightful and aromatic treat
-  **BLOOD & SAND - 1930** 17
Our favorite Scotch cocktail! Made with Macallan 12-Year Sherry Cask Scotch, house blend vermouth, acid-adjusted orange juice, and Luxardo cherry syrup. Smooth, rich, and slightly smoky finish
-  **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
-  **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
-  **EL PRESIDENTE - 1915** 16
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

... 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
Spring-inspired egg white sour, crafted with Big Gin, Mizu Green Tea Shouchu, Giffard Ginger of the Indies, Italicus Bergamotto di Rosolio, lemon juice, candied ginger. Contains egg white.
-  **PINK CLOUD MARTINI** 20
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
-  **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.
-  **LAST ELEVATOR** 17
A tropical and complex cocktail combining Gran Centenario Reposado Tequila, coconut oil fat-washed mezcal, hibiscus acid, Giffard Mango, Espelette pepper, agave syrup

... 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** 14
A classic Old Fashioned made with Old Forester Rye, vanilla syrup, walnut liqueur, and Angostura bitters for a smooth, warming experience
-  **OLMSTEAD OLD FASHIONED** 14
A Scotch Old Fashioned featuring Dewar's Blended Scotch, honey syrup, and black lemon bitters for a rich, smoky twist on the classic
-  **OBSERVATORY SOUR** 17
A classic egg white sour made with tequila, passionfruit puree, Giffard Peach Liqueur, orgeat, and lemon juice. Contains almonds.
-  **ROY'S ESPRESSO MARTINI** 17
Named after the infamous Rum Runner. Features Don Q Cristal Rum, Caffe Vita Cold Shot Espresso, Giffard Vanilla de Madagascar, Nux Alpina walnut, demerara, chocolate bitters
-  **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
-  **SANCTIMONIUM** 20
Dylan's Signature Cocktail blending complex flavors of Yellow Chartreuse, Croft Ruby Port, black lemon-infused Scotch, lime juice, simple syrup, and topped with Italicus bergamot air and grated black lemon
-  **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!
-  **THE PIONEER SQUARE** 28
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 blend
-  **SUBMARINE CLUB** 18
Named for the Submarine Bar of Smith Tower, this cocktail features BarSol Pisco, Corazón Tequila, Apricot du Roussillon, Velvet Falernum, Oloroso Sherry, and lime juice
-  **BARREL RESTER** 15
Our take on the modern Siesta Cocktail with barrel-aged tequila and Campari blend, mixed with grapefruit, lime juice and simple syrup

**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. 10.25% sales tax will be added to all items. Menus and pricing are subject to change. 100% of gratuity is distributed equally among our front and back of house staff. 20% gratuity will be added to all groups over six.

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... WINE ...

WHITE

DELAILLE SAUVIGNON BLANC

VIN DE PAYS DU VAL DE LOIRE, LOIRE, FRANCE

ECOLOSI PINOT GRIGIO

TERRE SICILLIANE, SICILY, ITALY

CHATEAU STE MICHELLE COLD CREEK CHARDONNAY

COLUMBIA VALLEY, WA

BROWNE FAMILY VINEYARDS WHITE BLEND

COLUMBIA VALLEY, WA

DOMAINE HAUVETTE JASPE

FRANCE

RED

PASSIONATE RED BLEND

MENDOZA, ARGENTINA

RACONTEUR CABERNET SAUVIGNON

COLUMBIA VALLEY, WA

ZORZAL PINOT NOIR

MENDOZA, ARGENTINA

MONKEY WRENCH RED BLEND

COLUMBIA VALLEY, WA

SAINT JOSEPH LES RIBAUDES

CHAVANAY, FRANCE

DOMAINE HAUVETTE CORNALINE ROUGE

FRANCE

BUBBLES & ROSE

ROEDERER ESTATE BRUT

ANDERSON VALLEY, MENDOCINO, CALIFORNIA

BEAU JOEI CHAMPAGNE

CHAMPAGNE, FRANCE

BEAUJOLIAS ROSE

BEAUJOLIAS, FRANCE

ST MAGDELEINE ROSE

CASSIS, FRANCE

6OZ 9OZ BTL

18 27 63

16 24 40

18 27 63

16 24 56

100

16 24 40

18 27 63

16 24 56

80

180

160

20 80

30 110

16 24 56

90

... BEER & N/A ...

ON DRAFT 9

rotating local selections

PALE ALE

PILSNER

IPA

SEATTLE CIDER - DRY

BEER BOTTLES & CANS 8

GUINNESS

PERONI

N/A BOTTLES & CANS

local and domestic staples

ATHLETIC BREWING CO GOLDEN ALE

ATHLETIC BREWING CO IPA 7

ZERO PROOF COCKTAILS

MATCH MAKER 10

Collins-style crafted with house matcha oleo, apple cordial, sparkling water

LAVENDAR 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 D'ARTE DRIP COFFEE 4

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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