

... COCKTAILS ...

... BARTENDER'S CHOICE 20 ...

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

... OLD FASHIONED 30 ...

A sample board of our 4 iconic Old Fashioneds

 **OG OLD FASHIONED** 18
Buffalo Trace Bourbon, Angostura bitters, simple syrup


 **YESLER OLD FASHIONED** 18
Old Forester Rye, black walnut bitters, vanilla, simple syrup


 **OLMSTED OLD FASHIONED** 18
Dewar's White Label Scotch, black lemon bitters, honey syrup


 **DULLAHAN OLD FASHIONED** 18
Jameson Irish Whiskey, Cantera Negra, chocolate bitters

... SOURS ...

All sours are served up with egg white unless otherwise specified


 **ROY'S SOUR** 24
A playful spin on a Negroni served as a sour with Big Gin, strawberry-infused Campari, Italicus Bergamot liqueur, and lemon juice


 **SEATTLE SOUR** 22
A PNW-inspired sour made with house-made blackberry-infused Buffalo Trace and lemon juice


 **OBSERVATORY SOUR** 22
A Smith Tower signature classic featuring tequila, peach vigne, orgeat, passionfruit, and lemon juice – try it Jordan-style with mezcal


... SIPPERS ...

Spirit Forward, Martini-style cocktails

 **CLOUDS OVER THE PACIFIC** 22
An experimental cocktail using coconut oil-washed mezcal, banana liqueur, lime juice, orgeat, and orange bitters


 **MID-WINTER NIGHT** 18
A cross between two classics, this Mai Tai-inspired cocktail utilizes Don Q Rum, lime juice, orgeat, and a Pinot Noir float similar to a New York Sour


 **CORNELIUS** 24
Inspired by the sole resident of Smith Tower, enjoy this twist on a martini made with Ketel One vodka and black lemon bitters


 **SUBMARINE CLUB** 24
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


... EASY DRINKING ...

Lower proof cocktails less centric on the liquor

 **SNOW-BIRD** 18
Our winter riff on the classic Jungle Bird using a house barrel-aged Don Q Rum and Campari blend, lime juice, pineapple juice, and demerara syrup

 **SMITH-GRIA** 18
A rotating batch of house-made sangria made with seasonal fruit, rum, fruit liqueur, red and white wine, and topped with sparkling water

 **BLACK STILETTO** 20
An ode to the origins of the French 75 with a Smith Tower touch made with Hennessy VS, lemon juice, framboise liqueur, and lavender bitters


 **KING OF PAIN** 24
Our clarified Painkiller with Mount Gay Black Barrel Rum, pineapple tepache, acid-adjusted orange juice, and Coco Lopez, clarified with a spiced coconut cream


... COCKTAILS ...


... SMITH TOWER SIGNATURES ...


A collection of fun, experimental cocktails created by our in-house Mixologists


 **THE WEATHER OUTSIDE/THE FIRE INSIDE** 22
The Weather Outside is served cold like a Manhattan, The Fire Inside is served hot like a toddy. These two cocktails are made with house-made Holiday Spice WhistlePig 6-Year Rye Whiskey, house-made mulled wine, lemon juice, and orange bitters


 **SMITH TOWER WHITE NEGRONI** 26
This unique spin on the classic Negroni is barrel-aged for 3 months, using a rotating blend of gin, a sweet component, and a bitter component – ask your server or bartender for specifics

 **SANCTIMONIUM** 30
Dylan's Signature Cocktail – This experimental cocktail features Green Chartreuse, Croft Tawny Port, a house-made black lemon-infused Scotch blend, and topped with Italicus bergamot air and grated black lemon

 **110** 110
Our flagship cocktail brings representation to Seattle's original neighborhood. This delicious spin on a Vieux Carré is made with Woodinville 8-Year Bourbon, Hennessy Cognac XO, and a custom amaro made by our head bartender himself for this cocktail in particular

 **ESPRES-SNOW MARTINI** 24
An espresso martini inspired by the shores of the Amalfi Coast, this cocktail features vodka, Cantera Negra, cold brew, and a house-made Frangelico-zest foam.

 **IT'S BANANA'S** 30
Sandro's Signature Cocktail – This experimental cocktail features a house-infused blackberry-Serrano tequila, banana liqueur, lemon juice, chocolate vanilla liqueur, and Peychaud's bitters

 **QUEEN CIXI'S GIFT** 50
This beautiful cocktail is for two, served tea house style with a pot of jasmine tea to top the cocktail, Monkey 47 gin, Hennessy XO, Luxardo, Benedictine, house-made orange-cellet, lemon and pineapple juice, and clarified with Smith Tower milk and honey blend made from our very own bees!

**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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VODKA

Belvedere	14
Ketel One	14
Grey Goose	14
Wheatley	10
Tito's	14
Meili	13

GIN/GENEVER/AQUAVIT

Big Gin	10
Copperworks Small Batch Gin	13
Drumshanbo	15
Hendrick's	13
Monkey 47	20
Nolet's	17
Nolet's Reserve	180
Suntory Roku Gin	12
Tanqueray 10	16

RUM/PISCO/CACHACA

Barsol Pisco	12
Flor de Caña 18yr	22
Flor de Caña 12yr	16
Flor de Caña 7yr	12
Flor de Caña 4yr	11
Mount Gay Black Barrel	14
Mount Gay Eclipse	14
Novo Fogo Silver	12

TEQUILA/MEZCAL

Casa Noble Reposado	18
Casa Noble Añejo	22
Casa Noble Blanco	14
Clase Azul Plata	32
Don Julio Añejo	25
Don Julio Blanco	18
Don Julio Reposado	20
Herradura Legend	30
Ilegal Blanco	16
Ilegal Reposado	20
Los Siete Misterios Doba-Yej	15
Komos Cristalino Añejo	50
Patrón Silver	20
Siete Leguas Añejo	26
Siete Leguas Blanco	17
Siete Leguas Reposado	22
Xicaru Mezcal	14

BRANDY/COGNAC

Daron Fine Calvados	17
Hennessy VS	14
Hennessy VSOP	22
Hennessy XO	45
Rémy VSOP	23
Singani 63	12

BOURBON

Angel's Envy	24
Blanton's	27
Bomberger's Declaration 2021	42
Buffalo Trace	10
Eagle Rare 10yr	22
George T. Stag	30
Jefferson's Ocean: Aged at Sea	39
Maker's Mark 46	16
Michter's 10yr	65
Michter's 20yr	500
Old Fitzgerald 8yr	45
Old Forester 1870	18
Old Forester 1897	18
Old Forester 1910	18
Old Forester 1920	18
Old Forester Bourbon	16
Pappy Van Winkle 10yr	50
Pappy Van Winkle 12yr	90
Pappy Van Winkle 15yr	140
W.L. Weller Full Proof	50
W.L. Weller Single Barrel	50
W.L. Weller 12yr	45
W.L. Weller CYPB	100
Weller Antique 107	45
Woodford Reserve	16
Woodford Double Oaked	20
Woodinville 8yr	50
Woodinville	16

RYE

George Dickel & Leopold 3 Chamber	30
High West Double Rye	25
Jefferson's Ocean: Aged at Sea Double Barrel Rye	39
Michter's 10yr	68
Michter's Single Barrel	15
Old Forester	11
Pendleton Canadian Rye Whisky	14
Sazerac 18yr	150
Thomas Handy Sazerac	100
WhistlePig 10yr	38
WhistlePig Old World 12yr	58
Woodinville	15

SINGLE MALT/SCOTCH

Aberlour Abunadh Single Malt	34
Balvenie 12yr Double Wood	24
Balvenie 14yr Caribbean	35
Chivas Regal Blended 12yr	13
Dewar's White	10
Laphroaig 10yr	25
Macallan 12yr Sherry Cask	18

INTERNATIONAL WHISKEY

Hatozaki Finest	16
Hatozaki Omakase	33
Nikka Coffey Grain Whisky	25
Suntory Toki Whisky	13
Yamazaki 12yr	72
Jameson	11
Jameson Black Barrel	14
Redbreast 12yr Irish Whiskey	21
Tullamore Dew	10
Pendleton Canadian Whiskey	12
Pendleton Midnight	14

... 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

RED

PASSIONATE RED BLEND

MENDOZA, ARGENTINA

RACONTEUR CABERNET SAUVIGNON

COLUMBIA VALLEY, WA

ZORZAL PINOT NOIR

MENDOZA, ARGENTINA

NINE HATS MALBEC

COLUMBIA VALLEY, WA

BUBBLES & ROSE

REORDERER ESTATE BRUT

ANDERSON VALLEY, MENDOCINO, CALIFORNIA

BEAU JOEI CHAMPAGNE

CHAMPAGNE, FRANCE

BEAUJOLIAS ROSE

BEAUJOLIAS, FRANCE

6OZ 9OZ BTL

18 27 63

16 24 40

18 27 63

16 24 56

16 24 40

18 27 63

16 24 56

15 24 52

20 80

30 110

16 24 56

... BEER & N/A ...

ON DRAFT 9

rotating local selections

PALE ALE

PILSNER

IPA

CIDER

BEER BOTTLES & CANS 8

GUINNESS

PERONI

N/A BOTTLES & CANS 7

local and domestic staples

ATHLETIC BREWING CO GOLDEN ALE

ATHLETIC BREWING CO IPA

KOMBUCHATOWN LAVENDER KOMBUCHA

SAN PELLEGRINO

ZERO PROOF COCKTAILS

BITTER AUNT VIVIAN 14

Pathfinder N/A spirit, Wilderton Bittersweet Apertivo, lemon juice, N/A bitters

KOM-COLLINS 14

Wilderton Lustre, lemon juice, simple syrup, rotating kombucha

ONE WHO TOUCHES THE SKY 14

Wilderton Lustre, lemon juice, grapefruit juice, Giffard Elderflower, Giffard pineapple, simple syrup, saline

ALFRED'S SECRET 14

Wilderton Lustre, ginger syrup

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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