



SPRING & SUMMER MENU

Smith Tower

... COCKTAILS ...

BARTENDER'S CHOICE

PROVIDE A DESIRED BASE SPIRIT &
FLAVOR PROFILE AND ALLOW US TO MAKE A
CUSTOM DRINK, JUST FOR YOU

EASY DRINKING

lower proof cocktails with liquor, fruit juice, and bubbles

SMITH-GRIA 18

white wine, rum, rotating fruit liqueur, fresh
seasonal fruit, prosecco

ELISE'S MULE 16

cucumber infused vodka, lime juice, ginger beer

ROY'S REDEYE 20

empress indigo gin, lemon juice, luxardo
liqueur, violette liqueur, prosecco, soda

BLACK STILETTO 20

hennessy vs, chambord liqueur, lemon juice,
simple syrup, lavender bitters, prosecco

OLD FASHIONED FLIGHT 30

a sampler of our four most iconic old fashioned

OG OLD FASHIONED

bourbon, demerara syrup, angostura bitters

OAXACAN OLD FASHIONED

mezcal, tequila, agave syrup, mole bitters

SOURS

served up with egg white

OBSERVATORY SOUR 22

tequila, peach vigne, orgeat, passionfruit, lemon juice

SEATTLE SOUR 22

house infused blackberry bourbon, lemon juice, simple
syrup

SIPPERS

spirit forward martini-style cocktails

HEMINGWAY DAIQUIRI 20

rum, luxardo liqueur, lime juice, grapefruit juice

BOOTLEGGER'S BATCH 22

smith tower rum blend, supasawa citrus liqueur,
simple syrup

CORNELIUS 24

ketel one vodka and black lemon bitters

SMITH-HATTAN 24

woodinville bourbon, hennessy vs, smith tower
amaro blend, aromatic bitters



YESLER OLD FASHIONED

woodinville rye, vanilla syrup, black walnut bitters

DULLAHAN OLD FASHIONED

jameson black barrel irish whiskey, smith tower coffee
liqueur, chocolate bitters, cinnamon stick

**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. Groups of six or more are subject to one check per table.

... BEER & N/A ...

WINE BY THE GLASS

INTRINSIC SAUVIGNON BLANC 12
13* CELSIUS PINOT GRIGIO 12
CHATEAU STE MICHELLE COLD CREEK CHARDONNAY 17
BROWNE FAMILY VINEYARDS WHITE BLEND 14

SMITH TOWER RED BLEND 12
MATCHBOOK CABERNET SAUVIGNON 15
BANSHEE PINOT NOIR 16
NINE HATS MALBEC 15

LUNA NUDA PROSECCO 11

WHISPERING ANGEL ROSE 15

ON DRAFT 9

rotating local selections

PALE ALE
PILSNER
IPA
CIDER

BEER BOTTLES & CANS 8

rotating local selections and domestic staples

STELLA ARTOIS
BODHIZAPA IPA
JOHNNY UTAH PALE ALE

N/A BOTTLES & CANS 7

local and domestic staples

ATHLETIC BREWING CO GOLDEN ALE
ATHLETIC BREWING CO IPA
KOMBUCHATOWN LAVENDER KOMBUCHA
SAN PELLEGRINO

MOCKTAILS

BITTER AUNT VIVIAN 14
pathfinder n/a spirit, wilderton
bittersweet aperitivo, lemon juice,
n/a bitters

KOM-COLLINS 14
wilderton lustre, lemon juice,
simple syrup, rotating
kombucha

ALFRED'S SECRET 14
wilderton lustre, ginger syrup,
martinelli's apple cider

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

**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. Groups of six or more are subject to one check per table.

... PROVISIONS ...

LIGHT FARE

SEASONAL SALAD  	16	PESTO BURRATA 	18
Green apples, kale, apricots, almonds, shaved parmesan		Pesto, roasted cherry tomato, sweet drops, basil, balsamic glaze, salt and pepper, crackers	
HOUSE SALAD  	16	VEGAN POTSTICKERS  	16 30
Spring mix, sesame dressing, carrot, edamame beans, cucumber, wonton strips, sesame seeds		House-made sauce, scallions, sesame seeds	
ROASTED PROSCIUTTO- WRAPPED ASPARAGUS  	19	CHICKEN POTSTICKERS 	16 30
Truffle oil, balsamic glaze		House-made sauce, scallions, sesame seeds	
CHEESE & CHARCUTERIE BOARD	30	PORK POTSTICKERS 	16 30
A rotating selection of meats, cheeses, jams, fruits, and crackers Gluten free crackers available upon request		House-made sauce, scallions, sesame seed	

ENTREES

PROSCIUTTO SANDWICH	19	CHICKEN RICE BOWL	22
Focaccia bread, brie cheese, garlic butter, arugula, balsamic glaze, pepper flakes		Green onions, shredded cheddar, chipotle mayo, bacon, wonton strips	
SALAMI SUB	16	AHI TUNA RICE BOWL	26
Hoagie roll, peppers and onions, smoked gouda, balsamic glaze		4oz tuna portion**, chipotle mayo, green onions, soy sauce, kimchee, cucumber, furikake	
BEEF SUB	18	SMOKED SALMON RICE BOWL	26
Hoagie roll, peppers and onions, smoked cheddar, balsamic glaze, pepper flakes		Smoked salmon portion**, Avocado, carrot, edamame beans, cucumber, chipotle mayo, sesame seeds	

Add ons: Chicken \$9, Garlic Bread \$6

VEGAN 

VEGETARIAN 

GLUTEN FREE 

DAIRY FREE 

**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. Groups of six or more are subject to one check per table.