



EST.

1914

SEATTLE'S ORIGINAL
SKYSCRAPER



Smith Tower

OYSTERS

Daily Selection of Fresh Pacific Northwest Oysters
Served on Hand Shaved Ice*

HALF DOZEN 18

ROCKAFELLER HALF DOZEN

Spinach, Bacon Lardon, Parmesan Cheese 24

SMALL PLATES

DEVEILED EGGS*

Dijon, House-Made Aioli, Vinegar,
Cream Cheese, Green Onion

11

KING SALMON POKE*

Red Onions, Cilantro, Ginger
Mirin Reduction, White Soy, Sambal

16

COD & SHRIMP CEVICHE*

Diced Roma Tomatoes, Avocado, Jalapeño,
Red Onion, Key Lime Juice, Orange Juice,
served with Corn Chips

17

SMOKED TOFU SPRING ROLL

Bib Lettuce, Rice Noodles, Carrots, Mint,
Basil, Red Pepper with Peanut Sauce

11

*Sub Shrimp for Tofu **

16

HUMMUS AND TOMATO FONDUE

Duo of Hummus and Tomato Fondue
Served with Veggies and Flatbread

16

SHRIMP COCKTAIL*

Watermelon/Jicama Slaw,
Cocktail Sauce

15

ARTISAN CHARCUTERIE & CHEESE PLATE*

A Variety of Meats and Cheeses
House Mustard, Olives and Crackers

25

TACOS*

Your choice of any 3 tacos, served with
Pico de Gallo, Lime, Cilantro,
Jalapeño Infused Sour Cream,
Corn Tortillas

16

Meat Options:

Pork Machaca, Apricot/Strawberry Salsa,
Cod, Cabbage Slaw,
Spicy Shrimp, Watermelon/Jicama Slaw

Vegan Options:

Braised Shitake, Cabbage Slaw,
Spicy Tofu, Watermelon/Jicama Slaw,
Vegan Beef, Apricot/Strawberry Salsa

SALADS

CAPRESE SALAD
Fresh Buffalo Mozzarella,
Sliced Tomatoes,
Basil Balsamic Reduction
15

BACON SPINACH SALAD*
Spinach, Roasted Peppers, Bacon Lardons,
Poached Egg, Warm Bacon Vinaigrette
15

CAESAR SALAD*
Romaine, Parmesan Cheese, Anchovies,
Crumbled Egg, Croutons, IPA Caesar Dressing
15



LARGER PLATES

MAC & CHEESE*
Cavatelli Noodles, Confit Bacon Lardons,
Smoked Beecher's Cheese Sauce,
Pickled Fresno Peppers
19

VEGAN COCONUT CHICKEN
Vegan Chicken, Fettuccine Noodles
Sprouts, Carrots, Spinach,
with a Coconut Tomato Sauce
17

CRAB CAKES*
Remoulade, Asparagus,
served with a Mixed Green Salad
25

**BBQ PULLED PORK
SANDWICH***
Pulled Pork, Cabbage/Carrot Slaw
BBQ Sauce, on a Ciabatta Roll
served with Chips or Side Salad

ROAST BEEF SANDWICH*
Grass-fed Roast Beef, Caramelized Onions,
Fresno Peppers, Provolone Cheese,
Sambal Aioli, on a Ciabatta Roll
served with Chips or Side Salad
18

ARTISAN FLATBREAD PIZZA
12
Choice of Sauce: Pesto, Marinara, Olive Oil
Cheese: Mozzarella
Sub Smokey Bleu Cheese or Drunken Goat
3
Additional Toppings: Bresaola, Coppa,
Prosciutto, Speck, Bacon, Vegan Beef,
Vegan Chicken, Mushrooms, Red Onions,
Caramelized Onions, Fresno Peppers, Spinach,
Olives, Spicy Pickles, Tomatoes, Basil,
Balsamic Glaze Drizzle
1.00/each



DESSERTS

**DARK CHOCOLATE
AVOCADO TRUFFLES**
Coconut Milk Whip Cream, Strawberries
13

**CHOCOLATE CHERRY
BREAD PUDDING**
Served with Honey Vanilla Ice Cream
8

SORBET OR ICE CREAM
Selection Sorbet and Ice Cream
from Olympic Mountain Creamery
3 per scoop

All prices include 10.1% sales tax

Menus and pricing subject to change. A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.

*Our friends at the King County Health Department would like to advise you that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

COCKTAILS

NOW FEATURING BARREL-AGED COCKTAILS

ASK YOUR SERVER FOR DETAILS

SMITH TOWER SAZERAC 14

Fremont Mischief 'John Jacob' Rye Whiskey,
Absinthe, Scrappy's Bitters, and Lemon Peel

BUMBLIN BEAR 13

House Bourbon, Bärenjäger Honey Liqueur,
Honey, Scrappy's Orange & Aromatic Bitters

THE "BIG BOY" 12

House Bourbon, Cherry Puree,
and Ginger Beer

THE DRY SQUAD 12

Cucumber Infused Vodka, Muddled Cucumber,
Drinking Vinegar, and Soda

THE GREAT SEATTLE FIRE 13

House Spicy Pepper and Lime Infused Tequila,
Triple Sec, Lime Juice, Agave Nectar,
and Cilantro Garnish

CORPSE REVIVER NO. 35 13

ALOO Gin, Bärenjäger Honey Liqueur, Lillet,
Lemon Juice, with an Absinthe Rinse

THE NEWCOMER 15

Westland Distillery Single Malt, Simple Syrup,
Scrappy's Grapefruit Bitters, and Burnt Orange

SERENITY 14

Uncle Val's Restorative Gin, Wildflower Honey,
Black Tea, and Jay's Serenity Bitters

EARL'S GARDEN 13

Earl Grey Infused Gin, St Germain,
Lemon Juice, Mint Tincture, Soda Water

NEPHELE NECTAR 13

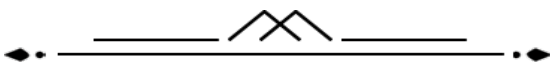
Hibiscus Infused Vodka, Hibiscus Water,
Lemon Juice, Sprite

DENNY WAY 13

Fremont Mischief Gin, Cranberry Juice
Pear and Ginger Infused Sweet Vermouth,
Cardamom Bitters, and a sprig of Rosemary

YESLER OLD FASHIONED 14

Fremont Mischief 'John Jacob' Rye Whiskey,
Vanilla Simple Syrup, Black Walnut Bitters



TEMPERANCE DRINKS

CHERRY BLOSSOM 4

Dark Cherry Syrup, Lime Juice,
Hibiscus Water, and Soda

LIL' TOMMY COLLINS 4

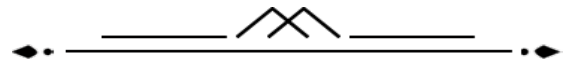
Lime Juice, Simple Syrup, and Soda

SHIRLEY TEMPLE 4

Sprite, Grenadine, and Extra Cherries

ORANGE CREAM SODA 4

Orange Syrup, Orange Juice, Soda and Cream



JULY FEATURED COCKTAILS

AVIATION 14

ALOO Gin, Crème de Violette,
Maraschino Liqueur, Lemon Juice

L.C.S. 13

Cilantro Infused Vodka, Lime Juice,
Cherry Puree, Simple Syrup, Soda Water

BLUSHING GEISHA 14

Sake/Shochu, Aperol, Luxardo Cherry Syrup,
Lemon Juice, Orange Bitters, Brut



DRAUGHT BEER

Rotating Selection of Local Beers on Tap 8



BOTTLED/CAN BEER

12 OZ 7

WINGMAN BREWERS

Ace IPA 7.1%

TWO BEERS BREWING CO.

Immersion Amber 5.2%

PIKE BREWING COMPANY

Kilt Lifter Scotch Ale 6.9%

MARITIME PACIFIC BREWING CO.

Flagship Red 5.5%

SCUTTLEBUTT BREWING CO.

Homeport Blonde 4.6%

LAGUANITAS BREWING CO.

PILS - Czech Style Pilsner 6.2%

16 OZ

RAINIER BREWING CO.

Rainier Tall Boy 4.6% 5

FREMONT BREWING CO. 8

Interurban IPA 6.2%

FREMONT BREWING CO. 8

Summer Ale 5.2%

IZZY'S RED 8

Amber Lager 5.5%

CIDER

SCHILLING CIDER CO.

7

Pomegranate Cider 8 oz

SEATTLE CIDER CO.

10

Semi-Sweet Hard Cider 16 oz

SEATTLE CIDER CO.

10

Dry Hard Cider 16oz

RAMBLING ROUTE

8

Hard Apple Cider 16 oz

RAMBLING ROUTE

8

Hard Pear Cider (Semi Sweet) 16 oz



OTHER NON-ALCOHOLIC DRINKS

SODA 3

Coke, Diet Coke,
Barq's Root Beer, Sprite, Mr. Pibb

SCRATCH LEMONADE 4

BEDFORD'S GINGER BEER 4.50

ICED TEA 3

JUICE 3

Orange Juice, Cranberry Juice,
Pineapple Juice, Grapefruit Juice

COFFEE & HOT TEA 3

Featuring Brewed Coffee from Diva Espresso
A Variety of Hot Tea

◆ • WINE LIST • ◆

SPARKLING

	GLASS	BOTTLE
Domaine Ste. Michelle Brut (WA)	9	32
Domaine Ste. Michelle Brut Rose (WA)	9	32
Chandon - "Limited Edition" Blanc de Noirs (CA)		75
Nicolas Feuillatte "Blue Label" Brut Reserve (FRA)		100
Veuve Clicquot Brut (FRA)		160

WHITE WINES

ANEW - Rose '15	9	32
Dusted Valley - "Boomtown" Pinot Gris '15 (WA)	12	44
Chateau Ste. Michelle - "Horse Heaven Hills" Sauvignon Blanc '15 (WA)	12	44
Chateau Ste. Michelle - "Mimi" Chardonnay '13 (WA)	10	38
Two Mountain Winery - Riesling '15 (WA)	10	38
Barons - Sauvignon Blanc '15 (WA)	14	48
Gramercy Cellars - Viognier '15 (WA)		64
Lauren Ashton Cellars - Chardonnay '14 (WA)		69
Chateau Ste. Michelle - "Eroica" Riesling '14 (WA)		55
King's Estate - Pinot Grigio '14 (WA)		58
Canoe Ridge - "Expedition" Sauvignon Blanc '15 (WA)		49

RED WINES

Tenet Wines - "The Pundit" Syrah '14 (WA)	14	48
Erath - Pinot Noir '14 (OR)	14	48
Chateau Ste. Michelle - "Indian Wells" Cabernet Sauvignon '13 (WA)	14	48
Seven Falls - Merlot '12 (WA)	12	44
Barons Winery - "Petite Barone" Red Blend '12 (WA)	15	56
Waterbrook - Cabernet Sauvignon '14 (WA)	10	38
Renegade - Red Blend '14 (WA)	10	38
Andrew Will - Cabernet Franc '14 (WA)		98
Efeste - "Final Final" Red Blend '13 (WA)		80
Northstar Winery - Merlot '13 (WA)		99
Glen Fiona - Walla Walla Valley Syrah '14 (WA)		51

SPIRITS

WHISKEY

IRISH

Hellcat Maggie Irish	8
Powers Irish	9
Tullamore Dew Irish	9
Jameson Irish	10
Jameson Caskmates	10
Jameson Gold Reserve	17

BOURBON

Evan Williams Bourbon (Well)	8
Buffalo Trace Bourbon	10
Angel's Envy Bourbon	11
Maker's Mark Bourbon	11
Basil Hayden Bourbon 8 yr	12
Woodinville Straight Bourbon (WA)	12

RYE

Fremont Mischief John Jacob Rye (WA)	9
Woodinville Rye (WA)	12
Masterson's 10yr Rye	20
Masterson's 10yr Barley	20
2bar Moonshine (WA)	9

SCOTCH/SINGLE MALT

Potter's Scotch	8
Balvenie 12 yr Scotch	12
The Glenlivet 12 yr Scotch	14
Macallan 12 yr Scotch	15
Macallan Double Cask 12 yr	15
Oban 14 yr Scotch	17
Lagavulin 16 yr Scotch	18
Macallan Fine Oak 15 yr	25
Westland Single Malt (WA)	14
Westland Peated Single Malt (WA)	14

RUM

Don Q (Well)	8
Kirk & Sweeny 12yr	10
Kirk & Sweeny 18yr	12
Kirk & Sweeny 23yr	13

TEQUILA

El Jimador (Well)	8
Sparkle Donkey Reposado	9
Pasote Blanco	12
Pasote Reposado	13
Pasote Anejo	15

VODKA

ALOO (WA) (Well)	8
2bar (WA)	9
Copperworks (WA)	9
Ketel One	9
Tito's	9
Worker's No.9 (WA)	9
Bainbridge Organic (WA)	10

GIN

ALOO (WA) (Well)	8
Bombay Sapphire	9
Copperworks (WA)	9
Dry Fly (WA)	9
Fremont Mischief (WA)	9
Uncle Val's Botanical	9
Uncle Val's Peppered	9
Uncle Val's Restorative	9
Hendricks	10

BRANDY/COGNAC

Potter's	8
Remy Martin VSOP	14
Hennessey	12

LIQUEUR

Absente Absinthe	13
Aperol	8
Bailey's Irish Cream	8
Barenjager	10
Benedictine	14
BroVo 'Jammy' Sweet Vermouth (WA)	8
BroVo 'Witty' Dry Vermouth (WA)	8
Campari	11
Chambord	10
Cointreau	12
Crème de Mure	9
Crème de Violette	9
Cynar	11
Fernet Branca	10
Frangelico	10
Foro Amaro	9
Grand Marnier	11
Green Chartreuse	15
Kahlua	8
Lillet Blanc	10
Costa del Sole Limoncello	8
Lazarroni Amaretto	9
Luxardo Maraschino	10
St. Germain	11