

Prohibition Drink Picks for the New Smith Tower Bar

In which we make suggestions for several speakeasy-style sips

By: A.J. Rathbun | Posted June 09, 2016



A rendering of the revamped Smith Tower in Pioneer Square, which will have a speakeasy-style bar on the 35th floor observatory

The [Smith Tower](#) is Seattle's first skyscraper, dating back to 1914, and is the one-time tallest building west of the mighty Mississippi. In 2015, local real estate investment and operating company [Unico Properties](#) purchased the 42-story Pioneer Square landmark in order to breathe new life into its amenities and office space. This August, the historic building will reopen anew.

Recently released plans for the building include a ground-floor general store with local gifts and offerings and a gussied up 35th floor observatory (it will retain some original elements, such as the ornate ceiling tiles and Wishing Chair) with a Prohibition-inspired café and bar, all courtesy of Seattle-based architecture firm Graham Baba. There will also be tours and exhibits focused on the history of Seattle, plus some of the most amazing office spaces in town.

I'm most excited about the new bar. I love the idea of a bellying up to a gin mill way up near the top of such a classic space. Or being invited to a party up there (the space will be available to rent). The artist rendering of the bar looks amazing, but I haven't heard any specifics on the drink menu.

Just in case the fine folks behind the bar are looking for suggestions, I have a few Prohibition-era cocktails (some giggle water, that is) I'd love to see served:

Ward Eight: First poured pre-Prohibition in 1898, this was still consumed much in the great experiment. It's a political drink at heart, mixed originally at the Lock-Ober restaurant in celebration of a victory by Boston political boss Martin M. Lomasney, so it makes sense to have it this year. It combines rye, lemon and orange juice, and grenadine.

George's Special: I found this drink's heady mingling of gin, apricot brandy, and freshly-squeezed lemon juice, with a cherry on top, in a wonderful book, *The Speakeasies of 1932*, which features 36 NYC Prohibition spots (from dives to classy joints and everything in between), caricatures of barkeeps and by the great Al Hirshfeld, and descriptions by him and screenwriter Gordon Kahn. Let's hope the Smith bar would feel right at home in the book.

Scofflaw: Dating back to 1924, this cocktail (named after those drinking outside the law during the long dry years) actually got its shaken start at Harry's Bar in Paris, a favorite of those traveling outside of U.S. border to drink legally. With rye, dry vermouth, freshly squeezed lemon juice, grenadine, and orange bitters, you can see why they'd make the trip.

Mary Pickford: Named for the dreamy star of many silent films (and some talkies too), this cinematic number is a bit tropical, but also carries just enough of a kick to get you through the late evenings. It features rum, pineapple juice, maraschino liqueur, grenadine and a cherry. Not only is it tasty, but it will also help you channel your inner Pickford, who would be a perfect guest at any speakeasy-esque spot.

Can't wait to try these drinks? Make them yourself at home.

Ward Eight

Ice cubes

2 ounces rye whiskey

1/2 ounce freshly squeezed lemon juice

1/2 ounce freshly squeezed orange juice

1/4 ounce grenadine

1. Fill a cocktail shaker half way with ice cubes. Add the rye and juices. Shake well.
2. Add the grenadine and shake twice (once for each side).
3. Strain the mix through a fine strainer into a goblet or other stemmed glass.

George's Special

Ice cubes

2 ounces gin

1 ounce apricot brandy

1 ounce freshly squeezed lemon juice

Maraschino cherry for garnish

1. Fill a cocktail shaker half way with ice. Add the gin, brandy, and juice. Shake well.
2. Strain through a fine strainer into a cocktail glass. Garnish with a cherry.

Scofflaw

Ice cubes

2 ounces rye

1 1/2 ounces dry vermouth

1/2 ounce freshly squeezed lemon juice

1/2 ounce grenadine

2 dashes orange bitters

Lemon slice for garnish

1. Fill a cocktail shaker halfway full with ice cubes. Add the rye, vermouth, juice, grenadine, and orange bitters. Shake well, though not criminally (which would mean spilling).
2. Strain through a fine strainer into a large cocktail glass and garnish with the lemon slice.

Mary Pickford

Ice cubes

1-3/4 ounces white rum

3/4 ounce pineapple juice

1/4 ounce maraschino liqueur

1/4 ounce grenadine

Cherry for garnish

1. Fill a cocktail shaker half way with ice. Add the rum, juice, liqueur, and grenadine. Shake well.
2. Strain through a fine strainer into a cocktail glass. Garnish with a cherry.

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