

Elevated drinking: Smith Tower launching a rooftop bar in Seattle next week

Pop the bubbly and pull out your cameras, because now you can play giant Jenga 22 floors up.



At a monstrous 522 feet, **Seattle's** first skyscraper is opening its doors to all Seattle summer lovers for a rooftop drink.

The pop-up "Lookout" bar atop **Smith Tower** will open for the first time on Thursday

taking guests up 22 stories for surrounding views of the Puget Sound and Seattle's ever-growing skyline. On a clear day, you'll be accompanied by Mt. Rainier.

"There's just not a lot of places to sit outside and enjoy a glass of wine or a beer with your friends, especially 22 floors up and in a historic building," said general manager David Lennon. "For those of us who have lived in Seattle for a long time, summer is a unique and special time, so when I saw this space I wanted to open it up to the public and share it with everyone."

Located amid the rustic bars and pubs of Pioneer Square, this is the first time The Lookout will be open to the public, which until now has only been available for private events and residents within the building.

The sky-high drinkery will dole out a multitude of beers, wines, and ciders between an indoor and outdoor space, providing small bar snacks and also permitting guests to bring up their own food for an evening bite. It's \$10 to access the pop-up, but \$5 of your ticket goes straight to a \$5 food and beverage credit. The remaining \$5 of your ticket includes entry to the ground level exhibits, and of course, a ride up in the famed historic Otis elevators.

Alongside a communal firepit, seating will include a myriad of couches, benches, barstools, and tables, with giant Jenga and giant Connect 4.

The Lookout will pour out pints using entirely compostable glassware from 4 p.m. to dusk for all those 21 years and older. The space will remain accessible through the end of September, with hopes to extend into October provided the Seattle sun keeps its head out of the clouds.

For more information on Smith Tower, visit www.smithtower.com.