

COCKTAILS

CLASSICS



THE CORNELIUS MARTINI 21
Roku Gin, Ketel One, Kinna Lillet,
Apple Brandy, Burnt Lemon Bitters



CLASSIC DAIQUIRI 19
Planteray Rum, Worthy Park Jamaican
Rum, Simple Syrup, Lime Juice



ESPRESSO MARTINI 19
Vodka, Cold Shot Espresso, Mr. Black
Coffee Liqueur, Demerara Syrup



VIEUX CARRE 20
George Dickle Rye, Hennessy VS,
Antica Sweet Vermouth, Benedictine,
Angostura Bitters, Peychaud's Bitters



YESLER OLD FASHIONED 22
Woodinville Rye, Vanilla Demerara
Syrup, Black Walnut Bitters



TOP FLOOR PALOMA 20
Reposado Tequila, Ancho Reyes, Lime
Juice, Grapefruit Juice, Agave Syrup

SEASONAL SIGNATURES



EMERALD CITY SOUR 20
Astraea Forest Gin, Comoz Blanc
Vermouth, Lime Juice, Honey-Matcha
Syrup, Fresh Egg White



HIGH-TEA HIGHBALL 20
Suntori Toki, Lemon Juice, Vanilla-
Chamomile Syrup, Lavender Bitters,
Soda Water



ALOTTA TERRACOTTA 18
Blanco Tequila, Orgeat, Agave Syrup,
Lime Juice, Rose Water



OBSERVATORY SOUR 20
Corazon Tequila, Lemon Juice, Orgeat,
Giffard Peche, Passionfruit Puree, Fresh
Egg White



MIDNIGHT ON THE WATER 22
Cognac, Amaretto, Benedictine,
Orange Bitters, Astraea Ocean

BARTENDER'S CHOICE

24

Share your preferred spirit and flavor
profile and allow our bartenders to
create something tailored just for you.

CLASSICS

Our classics are here to honor tradition and
demonstrate our respect for the craft. If
there's another classic you love, simply let
your server know - we're happy to make it.



BARREL-AGED COCKTAILS



SAN JUAN ISLAND 25

Old Forester Rye, Clear Creek Apple Brandy, Apple-Infused Syrup, Angostura Bitters



LOPEZ ISLAND 25

Planteray Rum, Pineapple Amaro, Dolin Dry Vermouth, Lustau Oloroso Sherry, Cinnamon Syrup, Orange Bitters



ORCAS ISLAND 25

Fords Gin, Campari, Pierre Ferrand Dry Curacao, Amaro Nonino



SUCIA'S SECRET 25

Banhez Mezcal, Grand Centranario Reposado Tequila, Averna, Demerara Syrup, Chocolate Mole Bitters

THE SAN JUAN ISLANDS HAVE ALWAYS KNOWN HOW TO KEEP A SECRET.

During Prohibition, they were the back roads. A labyrinth of coves and currents where rumrunners outpaced the law and contraband moved quietly south from Canada into Seattle. Booze was stashed in caves, buried in hillsides, loaded onto boats not all of which made it. Shootouts. Escapes. Ships that slipped beneath the sound and never came back up.

Some of that cargo is still out there. And occasionally, it finds its way home. A barrel surfaces on a forgotten shore. A crate rediscovered in a hidden inlet. What's inside has had nothing but time, and time turns out to be an exceptional bartender.

Each cocktail in this series takes its inspiration from one of those lost shipments. Rediscovered. Poured properly. Finally given the glass it always deserved.

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BEER & WINE

BEER

8

GEORGETOWN BREWING, SEATTLE WA
ROGERS PILSNER
JOHNNY UTAH PALE ALE

SEAPINE BREWING, SEATTLE WA
HEFEWEIZEN
MOSAIC PALE ALE

RUEBEN'S BREWS, SEATTLE WA
HAZY IPA

BLACK RAVEN BREWING CO, WOODINVILLE WA
TRICKSTER IPA
COCO JONES COCONUT PORTER

RAINIER BREWING, IRWINDALE, CA
LAGER

YONDER CIDER CO, WENATCHEE WA
SEMI DRY CIDER

N/A CANS 7

ATHLETIC BREWING CO, MILFORD CT
RUN WILD IPA
UPSIDE DAWN IPA

WHITE & ROSÉ

60Z

90Z

BOTTLE

9 HATS REISLING Columbia Valley, Washington	15	21	56
CHATEAU STE MICHELLE PINOT GRIGIO Columbia Valley, Washington	15	21	56
ABEJA BEEKEEPER WHITE CHARDONNAY Columbia Valley, Washington	18	25	67
JULIA'S DAZZLE ROSÉ Columbia Valley, Washington	16	23	60
J. DE VILLEBOIS SAUVIGNON BLANC Loire, France	16	23	60

RED

MARK RYAN LU & OLY RED BLEND Columbia Valley, Washington	15	21	56
JOSH CELLARS CABARNET SAUVIGNON North Coast, CA	16	23	60
9 HATS MERLOT Columbia Valley, Washington	15	21	56

BUBBLES

VEUVE CLIQUOT YELLOW LABEL Reims, France	30		130
VEUVE CLIQUOT BRUT ROSÉ Reims, France	32		135
CHANDON BRUTE California	15		56
LOUIS ROEDERER BRUTE CRISTAL Champagne, France			350
DOM RUINART BLAC DE BLANCS Champagne, France			200

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ZERO PROOF COCKTAILS

NON-ALCOHOLIC



THE DOCKSIDE STORY 16
Lyres NA Rum, Simple Syrup, Lime Juice



NEWS STAND LEMONADE 15
Lemonade, Lemon Juice, Jalapeno Agave Syrup, NA Pineapple Liqueur



THE LOVE SEAT 15
Cranberry, Raspberry Syrup, Lime Juice, Soda Water



DRY GOODS OLD FASHIONED 16
Kentucky 74 N/A Bourbon, All The Bitters N/A Aromatic Bitters, Simple Syrup



THE ONE WHO TOUCHES THE SKY 15
Agave Blanco NA Spirit, Pineapple Cordial, Elderflower Cordial, Grapefruit Juice, Lemon Juice

ADDITIONAL N/A BEVERAGES

CAFFE VITA DRIP COFFEE	5
HOUSE MADE LEMONADE	6
HOUSE BREWED ICED TEA	4
COCK AND BULL GINGER BEER	7
ASSORTED COCA-COLA PRODUCTS	4
ASSORTED HOT TEA SELECTIONS	4

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PROVISIONS

SHAREABLES FOR THE TABLE

THE OBSERVATORY BOARD	32
Sliced Genoa salami, prosciutto, and soppressata; marinated Beecher's cheese curds, Brie, and Manchego served with accoutrements and baguette crisps.	
STEAMED PORK DUMPLINGS 	18/32
Scallions, chili sauce	
STEAMED VEGETABLE DUMPLINGS  	16/28
Sweet and sour cucumber, mirin dip	
CHILLED EDAMAME   	8
Sesame soy edamame, served in the shell with Pacific sea salt	
ROYS DEVEILED EGGS  	12
Classic Hard Boiled Eggs topped with Mr. Bings Chili Crisp	
SHRIMP COCKTAIL  	15
Half dozen poached and chilled shrimp with classic cocktail sauce	
SPICED CHICKEN SLIDERS 	20
Fire-braised chicken thigh, rice vinegar pickles, radish, Fresno chile, and miso mayo; served with sesame and five-spice kettle chips	
CHAR SIU PORK SLIDERS 	20
Char siu pork tenderloin, bok choy slaw, Fresno chile, and miso mayo, served with sesame and five-spice kettle chips	
AHI TUNA BOWL**  	20
Sticky rice, sesame-crusting tuna, soy-poached egg, seaweed, edamame, radish, pickled ginger, wasabi-lime vinaigrette	
TERIYAKI BOWL 	19
Sticky rice, seaweed, edamame, and pickled ginger Choice of chicken, tofu, or shrimp	

SWEETS

FLOURLESS CHOCOLATE TORTE  	10
Seasonal crème chantilly	
CARROT CAKE 	8

 VEGAN

 VEGETARIAN

 GLUTEN FREE

 DAIRY FREE

**These items are served raw or undercooked and contain (or might contain) raw or undercooked ingredients. 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. 10.55% sales tax will be added to all items. Menus and pricing are subject to change. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

SPIRITS

VODKA

Belvedere	15
Grey Goose	14
Ketel One	14
Tito's	12
Wheatley	10

GIN/GENEVER/AQUAVIT

Astraea Forest	15
Astraea Ocean	15
Empress Elderflower	14
Empress Pea Flower	16
Fords	12
Hendricks	14
Monkey 47	18
Nolet's	17
Suntory Roku Gin	12

RUM/PISCO/CACHACA

Diplomatico Planas	13
Don Q Cristal	10
Flor De Cana 12 Year	16
Flor De Cana Reserva No. 4	10
Gobernador Pisco	12
Mount Gay Black Barrel	14
Planteray 3 Star	10
Planteray Stiggins Pineapple	12
Smith & Cross Navy Strength	12
Worthy Park 109	13
Worthy Park Madeira Cask	28
Worthy Park Port Cask	25
Worthy Park Silver	15
Zacapa No. 23	18

TEQUILA/MEZCAL

Banhez Mezcal	14
Casa Noble Anejo	21
Casa Noble Blanco	17
Centenario Anejo	13
Centenario Reposado	12
Clasa Azul Blanco	50
Codigo Anejo	40
Codigo Blanco	22
Codigo Rosa	26
Corazon	12
Don Julio Anejo	24
Illegal Joven	14
Illegal Reposado	18
Lalo	16
Patron Silver	18
Siete Leguas 7 Blanco	16
Siete Leguas 7 Reposado	22

BRANDY/COGNAC

Clear Creek Apple Brandy	17
Daron Fine	16
Hennessy VS	18
Hennessy VSOP	22
Hennessy XO	60
Monson Ranch VSOP	14
Remy Martin VSOP	22

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SPIRITS

BOURBON

Angel's Envy	15
Blantons	20
Bomberger's Declaration 2021	33
Buffalo Trace	12
Colonel E.H. Taylor Small Batch	20
Eagle Rare 10 Year	20
George Dickle BIB	16
George Dickle Collaboration	25
George T. Stagg 126 Proof	20
High West Bourbon	14
Micheters	15
Michter's 10 Year	40
Michter's American	15
Michter's Sour Mash	17
Michter's 20 Year	200
Old Forester 1870	15
Old Forester 86 Proof	10
Old Forester 1910	16
Pappy Van Winkle 15 Year	32
Parkers Heritage Orange Curacao	29
Weller 12 Year	14
Weller Antique 107	19
Weller CYPB	16
Weller Full Proof	16
Weller Single Barrel	15
Woodford Bourbon	15
Woodford Double Oak	16
Woodinville 8 Year	50
Woodinville Bourbon	14

RYE

Jefferson's Ocean: Double Barrel Rye	28
Michter's Rye	16
Old Forester 100 Proof Rye	10
Sazerac 18 Year Rye	130
Thomas Handy	70
Uncle Nearest	16
Whistle Pig 6 Year	15
Whistle Pig 10 Year	30
Whistle Pig 12 Year	42
Woodinville Rye	16

SINGLE MALT/SCOTCH

Aberlour	34
Balvenie 12 Year	20
Balvenie 14 Year	20
Dewars White Label	12
Lagavulin 16 Year	32
Macallan 12 Year	30
Westland Flagship	19
Westland Watch Post	14

INTERNATIONAL WHISKEY

Hatozaki Finest	16
Hatozaki Omakase	30
Jameson	12
Jameson Black Barrel	16
Pendleton Canadian Whiskey	12
Pendleton Midnight	14
Suntory Toki Whisky	14
Yamazaki 12yr	40

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Smith Tower

SEATTLE'S ORIGINAL SKYSCRAPER

The Observatory Bar has been called many things over the years. The Chinese Room. A wedding gift. Seattle's best kept secret. At 35 floors up, it has earned every name.

The carved teak ceiling has witnessed more than a century of love, luck, and the occasional bout of mischief. The Prohibition-inspired cocktails are a nod to the city's most spirited chapter, and arguably its most interesting one.

Come for the views. Stay for the stories.

HAPPENINGS



Boozy Afternoon Tea at Smith Tower blends tradition with a twist. Enjoy a curated selection of loose-leaf teas, paired with sweet and savory bites, all served 35 floors above Seattle. Each ticket includes a Special-TEA Cocktail or mocktail crafted to complement your chosen tea. From classic brews to boozy sips, it's a timeless tradition served with a spirited spin.

Shake things up with our hands-on cocktail classes, where you'll craft Smith Tower-style drinks using premium ingredients and pro tools—guided by our expert bartenders.

With rotating themes and menus, it's a perfect pour for date nights, friend outings, or team events.

Ages 21+ only.



C L A S S E S



Ask Your Server for More Details or Scan the QR Code for Details and to Purchase.