

BAR FOOD

*THE 19TH FLOOR TOWER

190

traditional cocktail, French cocktail, and dijonnaise sauces, cabernet mignonette, fresh horseradish, Tabasco, lemon

Tier 1: poached jumbo prawns, PNW oysters on the half shell, ahi tuna poke

Tier 2: Alaskan King crab, poached Maine lobster

Tier 3: scallop crudo, crab salad, smoked Penn Cove mussels

*PNW OYSTERS ON THE HALF SHELL

26

half-dozen, cabernet mignonette, sauce choron, lemon

*CEVICHE THREE WAYS

28

Peruvian style King crab and salmon, yuzu marinated Ahi tuna and cherries, coconut mango halibut, chili peppers, sweet potatoes, yucca chips, crisp nori, plantain tostones

*FRENCH ONION DIP & CAVIAR

18

egg, chives, potato chips

WEDGE SALAD

14

crisp iceberg, Rogue Creamery blue cheese, candied pork belly, pickled shallots, heirloom tomatoes, chives, egg, Thousand Island vinaigrette

ALASKAN KING CRAB LOUIE SALAD

52

poached shrimp, field greens, snap peas, egg, heirloom tomatoes, avocado, heart of palm, pickled shallots, verjus vinaigrette, French cocktail sauce

BAR FOOD

BACON WRAPPED SCALLOPS 28
sunchoke purée, watercress emulsion, crostini

*** MANILA CLAMS** 28
fennel, tomatoes, white wine butter sauce,
warm baguette

LOCAL GOAT CHEESE 14
country olives, roasted tomatoes, herbed-olive oil,
warm baguette

*** GREEN CHILI OYSTERS** 30
hatch green chili pesto, pork belly,
fresh horseradish, lemon

*** PAN-FRIED OYSTERS** 28
house-made water cracker crusted,
tartar sauce, lemon

MUSHROOM RAVIOLI FORESTIÈRE 18
mushrooms, cipollini onion, thyme,
smoked pork belly, demi-glace

45-DAY DRY AGED MEATBALLS 26
pomodoro sauce, Tillamook cheese curds

*** FILET TIPS AU POIVRE** 25
mango chutney, cognac flambé, warm baguette

FRIED JIDORI CHICKEN THIGH 18
truffle pecorino fries, dijonnaise sauce

*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. ©2024

WHITE WINES

by the glass

SPARKLING

Domaine Ste. Michelle, Brut, COLUMBIA VALLEY, WA 12

SPARKLING ROSÉ

Lucien Albrecht, Brut, CRÉMANT D'ALSACE, FR 18

MOSCATO

Ca'Del Baio "101" Moscato D'Asti, 2022 PIEDMONT, IT 12

PROSECCO

Mionetto Valdobbiadene DOCG, VENETO, IT NV 15

CHAMPAGNE

Louis Roederer Collection 244 Brut, REIMS, FR NV 24

CHARDONNAY

Chateau Ste. Michelle, "Canoe Ridge,"
2023 COLUMBIA VALLEY, WA 10

L'Ecole No. 41, 2023 COLUMBIA VALLEY, WA 15

Sonoma-Cutrer, 2023 RUSSIAN RIVER VALLEY, CA 14

RIESLING

Long Shadows, "Poet's Leap," 2023 COLUMBIA VALLEY, WA 13

PINOT GRIS

Acrobat, 2023 WILLAMETTE VALLEY, OR 12

SAUVIGNON BLANC

Jules Taylor, 2023 MARLBOROUGH, NZ 12

WHITE BLEND

DeLille Cellars, "Chaleur Estate Blanc,"
2021 COLUMBIA VALLEY, WA 23

ROSÉ

Long Shadows, "Julia's Dazzle," 2023 COLUMBIA VALLEY, WA 14

RED WINES

by the glass

PINOT NOIR

Terrapin Cellars, 2019 WILLAMETTE VALLEY, OR 12

MERLOT

The Velvet Devil, 2021 COLUMBIA VALLEY, WA 12

L' Ecole No. 41, 2021 COLUMBIA VALLEY, WA 16

RED BLEND

Nine Hats Red Wine, 2022 COLUMBIA VALLEY, WA 13

Les Gravières de Marsac Margaux, 2017 BORDEAUX, FR 15

DeLille Cellars, "D2," 2021 COLUMBIA VALLEY, WA 22

CABERNET SAUVIGNON

J. Bookwalter Winery, "Readers," 2022 COLUMBIA VALLEY, WA 12

Va Piano OX, 2021 COLUMBIA VALLEY, WA 14

SYRAH

Powers, 2019 COLUMBIA VALLEY, WA 12

BEERS

cans & bottles

BUDWEISER 7

BUD LIGHT 7

WEIHENSTEPHANER HEFEWEIZEN 7

STELLA ARTOIS 7

MODELO 7

MAUI BREWING CO. BIKINI BLONDE LAGER 8

7 SEAS PILSNER 8

M253 HAZY IPA 8

STONE IPA 8

REUBEN'S ROBUST PORTER 8

ATHLETIC UPSIDE DAWN GOLDEN Non Alcoholic 8

Signature
COCKTAILS



CLASSIC MARTINI

14

Your choice of Belvedere vodka or Hendrick's gin, a splash of Lillet Blanc and a lemon twist or olive



CEDAR SMOKED OLD FASHIONED

18

Our own signature recipe of Maker's Mark Special Select, local orange bitters, torched orange peel, cedar smoked tableside

WOODFORD RESERVE LUXE MANHATTAN

16

Double Oaked Woodford Reserve, Premium Vermouth, local cherry and orange bitters, bourbon cherry



HUCKLEBERRY LEMON DROP

14

44 North Huckleberry Vodka, Cointreau, lemon juice, huckleberries

SMOKE AND CEDAR COSMOPOLITAN

14

Ketel One vodka, Lychee Liqueur, pomegranate juice, lime, with a bitters infused candied lemon

Cocktail
FAVORITES

MAPLE BACON SOUR

18

Our own signature recipe of Bacon Washed Sound Whiskey, Maker's barrel-aged maple syrup, lemon juice, and Syrah red wine float.

BOURBON RENEWAL

15

Four Roses Bourbon, lemon juice, crème de cassis, simple syrup, local bitters, candied lemon

THE HEMINGWAY

14

Bacardi rum, Luxardo Maraschino Liqueur, lime juice, grapefruit, and a Luxardo cherry

EMPRESS AVIATION

15

Empress 1908 gin, Maraschino liqueur, lemon juice, and a lemon peel



A gratuity of 18% will be added for parties of 8 or more.

Cocktail
FAVORITES

CAZADORES 1862 MARGARITA 14

Cazadores Blanco tequila, St-Germain Elderflower Liqueur, agave nectar, lime juice, sea salt rim

APPLE CIDER HIGHBALL 12

Reyka vodka, apple cider, lemon juice, orange bitters, flamed orange peel, soda

ROSE ORCHARD 14

Tito's vodka, hibiscus and rose syrup, lemon juice, rose water, egg white, edible flowers

MAID IN CUBA 14

Bacardi rum, lime juice, simple syrup, Lucid Absinthe, mint

DECADENT PINEAPPLE DAIQUIRI 16

Don Julio Añejo tequila, Malibu rum, lime juice, pineapple juice, agave syrup, dehydrated pineapple

LAVENDER BLACKBERRY BRAMBLE 14

Lavender gin, lavender syrup, lemon juice, muddled blackberries

ELDERFLOWER CHAMPAGNE COCKTAIL 14

Domaine Ste. Michelle sparkling wine, St-Germain Elderflower Liqueur, Gunpowder gin, lemon juice

MOCKTAILS

BLACKBERRY MULE 12

Three Spirit Livener, lime, blackberries, Rachel's Ginger Beer

STRAWBERRY SHRUB 12

Three Spirit Nightcap, strawberries, balsamic vinegar, basil, soda