

## BAR FOOD

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### \*THE 19<sup>TH</sup> FLOOR TOWER

190

traditional cocktail, French cocktail, and dijonaise 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

### 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, dijonaise 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**

**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

*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

**MOCKTAILS**

**BLACKBERRY MULE** 12

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

**STRAWBERRY SHRUB** 12

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