



SMOKE
&
CEDAR

BAR FOOD

THE 19TH FLOOR
TOWER

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

Traditional Cocktail,
French Cocktail, and
Dijonnaise Sauces,
Cabernet Mignonette,
Fresh Horseradish,
Tabasco, Lemon

225

***PNW OYSTERS ON THE HALF SHELL** 28
Half-Dozen, Cabernet Mignonette, Lemon

***FRENCH ONION DIP & CAVIAR** 18
Egg, Chives, Potato Chips

WEDGE SALAD 17
Crisp Iceberg, Rogue Creamery Blue Cheese,
Candied Pork Belly, Pickled Shallots,
Heirloom Tomatoes, Chives, Egg, Croutons, Ranch

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

***DIVER SCALLOPS** 29
Cauliflower Purée, Pickled Cauliflower,
Watercress, Marcona Almond

***MANILA CLAMS** 28
Fennel, Tomatoes, White Wine Butter Sauce,
Warm Baguette

🍄 LOCAL GOAT CHEESE 14
Country Olives, Roasted Tomatoes, Herbed-Olive Oil,
Warm Baguette

***OYSTERS ROCKEFELLER** 30
Béchamel, Spinach, Comte Cheese, Breadcrumbs

CHEESE OR CHARCUTERIE PLATE 22
Chef’s Choice of Either Two Artisan Cheeses
or Two Cured Meats, with Fig Jam, Marcona
Almonds, Olives, Cornichons, Baguette

🍄 MUSHROOM TORTELLINI 32
Truffle-Ricotta Filling, Sautéed Mushrooms,
Truffle Cream Sauce, Pine Nuts

45-DAY DRY AGED MEATBALLS 26
Pomodoro Sauce, Tillamook Cheese Curds

***FILET TIPS AU POIVRE** 28
Mango Chutney, Cognac Flambé, Warm Baguette

FRIED JIDORI CHICKEN THIGH 18
Truffle Pecorino Fries, Dijonnaise Sauce

***STEAK FRITES** 90
8 Oz Prime Rib-Cap Steak, Hand Cut Fries,
Black Garlic Aioli, Maître D’ Hotel Butter

*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, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

WHITE WINES

by the glass

CHARDONNAY

Patz and Hall, SONOMA COAST, 2021	15
Louis Latour Macon-Lugny ‘Led Genievres, 2023, BURGUNDY, FR	16
L’Ecole No. 41, 2023 COLUMBIA VALLEY, WA	15

RIESLING

Long Shadows, “Poet’s Leap,” 2023 COLUMBIA VALLEY, WA	13
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MOSCATO

Marenco Scrapona Moscato D’Asti, 2022, PIEDMONT, IT	12
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PINOT GRIS

Belle Pente, 2019, WILLAMETTE VALLEY, OR	12
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SAUVIGNON BLANC

Mark Ryan Quintessence Vineyard, RED MOUNTAIN, WA	16
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CHAMPAGNE
& SPARKLING WINES

by the glass

BRUT

Domaine Ste. Michelle, WA NV	12
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PROSECCO

Mionetto Valdobbiadene DOCG, VENETO, IT NV	15
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BRUT ROSÉ

Planet Oregon Rosé Bubbles, 2023, WILLAMETTE VALLEY, OR	15
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CHAMPAGNE

Louis Roederer Collection 245 Brut, REIMS, FR NV	24
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ROSÉ WINE

by the glass

Siren Song La Vie Est Belle, 2024, COLUMBIA VALLEY, WA	15
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RED WINES

by the glass

PINOT NOIR

Benton Lane, 2022 WILLAMETTE VALLEY, OR	14
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MALBEC

Trapiche Broquel, 2023 MENDOZA, AG	12
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RIOJA

Marqués de Murrieta Reserva, 2019 RIOJA, SP	15
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MERLOT

L’Ecole No. 41, 2022 COLUMBIA VALLEY, WA	16
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CABERNET SAUVIGNON

Here By Chance, 2022 PASO ROBLES, CA	14
Mark Ryan “The Dissident” Cabernet Sauvignon, 2022 COLUMBIA VALLEY, WA	16

SYRAH

WT Vintners 2022 COLUMBIA VALLEY, WA	15
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PREMIUM WASHINGTON SELECTIONS
(PRESERVED BY CORAVIN™)

Siren Song “Zelda” Zinfandel, 2018 WAHLUKE SLOPE, WA	20
DeLille Cellars D2, 2022 COLUMBIA VALLEY, WA	22
Long Shadows Pedestal Merlot, 2020 COLUMBIA VALLEY, WA	24
Long Shadows Pirouette, 2020 COLUMBIA VALLEY, WA	24
Mark Ryan Dead Horse, 2022 COLUMBIA VALLEY, WA	28

BEERS

cans & bottles

BUDWEISER

	7
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BUD LIGHT

	7
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WEIHENSTEPHANER HEFEWEIZEN

	9
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STELLA ARTOIS

	9
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MODELO

	9
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MAUI BREWING CO. BIKINI BLONDE LAGER

	9
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7 SEAS PILSNER

	9
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M253 HAZY IPA

	9
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STONE IPA

	8
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REUBEN’S ROBUST PORTER

	9
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ATHLETIC N/A

	9
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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

BUFFALO TRACE 19TH FLOOR MANHATTAN

16

Private Barrel Buffalo Trace,
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

EMPRESS AVIATION

15

Empress 1908 Gin, Maraschino Liqueur,
Lemon Juice, and a Lemon Peel

CAZADORES 1862 MARGARITA

14

Cazadores Blanco Tequila, St–Germain Elderflower
Liqueur, Agave Nectar, Lime Juice, Sea Salt Rim

FLYING SCOTSMAN

16

Amaro Nonino, Woodinville Bourbon, Aperol, Lemon,
Laphroaig Float

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
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,

MOCKTAILS

BLACKBERRY MULE

12

Three Spirit Livener, Lime, Blackberries,
Rachel’s Ginger Beer

STRAWBERRY SHRUB

12

Three Spirit Nightcap, Strawberries,
Balsamic Vinegar, Basil, Soda

DRAGON’S HEAD CIDER
750ML BTLS

Dragon’s Head Wild Fermented Cider

36

Dragon’s Head Columbia Crabapple Cider

36

Dragon’s Head Russet Cider

40

Dragon’s Head Kingston Black Cider

42

Dragon’s Head Rosé Cider

42



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

GF Gluten Free



Vegetarian