

ELEVATION

Restaurant and Lounge

BREAKFAST SPECIALTIES

Sunrise Breakfast - \$22

Two cage free eggs cooked your way, your choice of hardwood smoked bacon, pork sausage, or chicken sausage. Served with crispy breakfast potatoes and your choice of toast

Yogurt Bowl - \$16

Greek yogurt, honey, berries, banana, granola, and toasted coconut flakes

Avocado Toast - \$17

Multigrain bread, fresh avocado, blistered cherry tomato, everything seasoning, baby greens
add hard boiled egg - \$3

Traditional Eggs Benedict - \$26

English Muffin, Canadian bacon, potatoes, house made hollandaise

Smoked Salmon Eggs Benedict - \$28

English muffin, Norwegian smoked salmon, red onion, capers, arugula, house made hollandaise

Croissanwhich - \$21

Two cage free eggs, Beecher's cheddar cheese, tomato, avocado, ham, arugula

Bacon Breakfast Sandwich - \$19

English muffin, two cage free eggs, Beecher's cheddar cheese, tomato, hardwood smoked bacon

HOT OFF THE GRIDDLE

OUR PANCAKES ARE SERVED WITH WHIPPED CREAM

Buttermilk Pancakes

Short stack - \$14

Tall stack - \$17

Banana Walnut Pancakes

Short stack - \$16

Tall stack - \$19

Seasonal Berry Pancakes

Short stack - \$16

Tall stack - \$19

Chocolate Chip Pancakes

Short stack - \$15

Tall stack - \$18

THREE EGG SCRAMBLES AND OMELETS

Bacon Lover's Scramble - \$22

Onions, bacon, cheddar cheese, potatoes

Chorizo Scramble - \$24

Onions, peppers, potato, avocado, jack cheese, salsa, served with corn tortillas

Denver Omelet - \$22

Ham, peppers, onions, cheddar cheese

Farmer's Market Omelet - \$21

Onions, mushrooms, peppers, spinach, tomato, asparagus

Mushroom Jack Scramble - \$22

Sauteed mushrooms, onions, spinach, jack cheese, potato

Ham and Cheese Scramble - \$21

Ham, cheddar cheese, potato

Smoked Salmon Omelet - \$26

Norwegian smoked salmon, avocado, asparagus, cherry tomatoes, arugula, creme fresh

Three Cheese Omelet - \$19

Cheddar, jack, and Swiss

BEVERAGES

Chilled Juices - \$5

Freshly Brewed Coffee \$6

Selection of Hot Teas \$5

Hot Chocolate \$6

Dairy & Non-Dairy Milks \$5

Coca Cola Fountain Beverages \$5

COCKTAILS + ZERO PROOF

Mimosa \$10

LaMarca Prosecco, orange juice

Bloody Mary \$12

Ketel One vodka, house made Bloody Mary mix

Cranberry Refresher \$8

(non-alcoholic) cranberry juice, pomegranate, fresh lime juice-
fresh orange juice ginger ale

*NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

Mandatory 18% service charge will be automatically added to bill. 100% of the fee goes to the service staff.

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SMALL PLATES

Argentinian Style Steak Bites - \$19

Blistered cherry tomatoes, roasted kale, onions, chimichurri, arugula

Beecher’s Cheese Poutine - \$13

Beecher’s cheese curds, housemade brown gravy, green onion

Soup of the Day - \$11

Chef inspired soup served with garlic toast

Dungeness Crab Quesadilla - \$19

Cheddar and jack cheese, chipotle aioli, salsa

Roasted Beet Salad - \$16

Local golden and red beets, goat cheese, hazelnuts, arugula, orange segments, Meyer lemon vinaigrette

Wild Mushroom Flatbread - \$17

Goat Cheese, parmesan garlic cream, arugula, baby tomatoes, green onion, pesto

Chicken Wings - \$18

Choice of lemon pepper or buffalo, blue cheese or ranch, served with carrot and celery

PNW Pear Salad - \$14

WA state pears, dried cranberries, feta cheese, toasted walnuts, field greens, maple vinaigrette

ENTRÉES

Crowne Club Sandwich - \$22

Beecher’s cheddar cheese, avocado, turkey, salami, bacon, tomato, lettuce, garlic aioli, sourdough bread

Roasted Half Chicken - \$34

Fingerling potatoes, charred kale, wild mushrooms, roasted chicken jus

Fish and Chips - \$31

Golden beer battered cod, house made tartar sauce, fries, coleslaw

Steak Frites - \$39

Marinated and grilled skirt steak, fries, chimichurri sauce, garlic aioli

Pan Seared Salmon - \$39

Charred broccolini, cauliflower rice, blistered tomatoes, Meyer lemon vinaigrette

Vodka Penne Pasta - \$29

Fire roasted tomatoes, garlic, creamy vodka sauce, basil, chili flakes, parmesan cheese
add shrimp - \$6

Grilled New York Steak - \$47

12oz striploin, creamy fingerling potatoes, grilled asparagus, garlic butter

ENTRÉE SALADS

Traditional Caesar - \$18 / \$12

Parmesan, lemon, crouton, house made Caesar dressing
add grilled chicken, steak, or shrimp - \$6

Seafood Louie - \$29

Fresh Dungeness crab, shrimp, hardboiled egg, baby tomato, cucumber, asparagus, avocado, house made Russian dressing

Italian Chopped Salad - \$21

Grilled chicken, avocado, salami, turkey, garbanzo beans, tomato, parmesan, cucumber, basil, balsamic dressing, garlic toast

ARTISAN BURGERS

SUB IMPOSSIBLE PATTY - \$3

House Burger - \$23

Beecher’s cheddar cheese, house sauce, lettuce, tomato, red onion, pickle
add bacon - \$2

BBQ Jack Burger- \$24

hardwood smoked bacon, crispy onion, jack cheese, BBQ sauce

Wild Mushroom Burger - \$24

Wild Mushrooms, Swiss cheese, tomato, garlic aioli, arugula

DESSERTS

Basque Style Vanilla Cheesecake - \$12

Fresh berries, strawberry sauce

Crème Brûlée - \$9

Vanilla custard, caramelized sugar crust

Tiramisu - \$11

Espresso sauce, chocolate dusted, whipped cream

Chocolate Pistachio Torte - \$11

Gluten free chocolate cake, salted caramel

Tiny Sundae - \$7

Vanilla, chocolate sauce, whipped cream, cherry, peanuts

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COCKTAILS

Grapefruit Paloma Hornitos tequila, lime juice, simple syrup, grapefruit soda	\$15
South of 6th Bombay Sapphire gin, Chambord, lemon, mint	\$15
Mai Tai Malibu Coconut rum, Myers’s Dark rum, pineapple juice, orange juice, grenadine	\$17
Moscow Mule Absolut vodka, lime juice, ginger beer	\$15
Negroni Americano Tanqueray gin, sweet vermouth, Campari, club soda	\$15
Queen Bee Bombay Sapphire gin, St. Germain, lemon juice, honey, sparkling wine	\$17
Seattle Cable Car Captain Morgan spiced rum, Cointreau, simple syrup, lemon	\$15
Smith Tower Sangria Hornitos Reposado tequila, Cointreau, lime juice, simple syrup, red wine	\$15
Painkillla Myers’s Dark rum, Malibu Coconut rum, pineapple juice, orange juice, Coco Lopez	\$17

BEERS

DRAFT	
Stella Artois	\$10 / \$13
Blue Moon	\$10 / \$13
Samuel Adams	\$10 / \$13
Bud Light	\$10 / \$12
Seasonal Draft (ask your server)	\$10 / \$13

BOTTLED	
Budweiser	\$8
Corona Extra	\$9
Negra Modelo	\$9
Modelo Especial	\$9
Heineken	\$9
Coors Light	\$8
Michelob Ultra	\$8
Miller Lite	\$8
Pacifico Clara	\$9
Lagunitas IPA	\$9
Guinness Draught	\$9
New Belgium Fat Tire	\$9
Voodoo Ranger IPA	\$9
Stella Artois	\$9
Angry Orchard Hard Cider	\$9
Heineken 0.0	\$9

ZERO PROOF

Blueberry NOjito (non-alcoholic) Fresh lime juice, middled fresh blueberries, fresh mint, house made simple syrup, Fever-Tree club soda	\$10
Cranberry Refresher (non-alcoholic) Cranberry Juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	\$10

WINES

WHITES	6oz • 19oz • 1 Bottle
Chateau Ste. Michelle Riesling Columbia Valley, Washington	\$8 \$10 \$32
Kendall Jackson Vintner’s Pinot Gris Sonoma, California	\$9 \$11 \$36
Maso Canali Pinot Gris Trentino, Italy	\$9 \$11 \$36
Kim Crawford Sauvignon Blanc New Zealand	\$11 \$15 \$44
Kendall Jackson Vintner’s Chardonay Sonoma, California	\$10 \$13 \$40
Spellbound Chardonnay California	\$9 \$11 \$36
La Crema Chardonnay Sonoma Coast, California	\$13 \$18 \$52
Seven Daughters Moscato Veneto, Italy	\$10 \$13 \$40

BUBBLES & ROSÉS	6oz • 19oz • 1 Bottle
LaMarca Prosecco (187ml) Prosecco, Italy	 \$12
Chandon Brut Rosé Yountville, California	\$16 \$22 \$64
Fleur de Mer Côtes de Provence Rosé Provence, France	\$15 \$21 \$60
Domaine Ste. Michelle Brut Columbia Valley, Washington	\$10 \$13 \$40

REDS	6oz • 19oz • 1 Bottle
Meiomi Pinot Noir California	\$15 \$21 \$60
La Crema Pinot Noir Sonoma Coast, California	\$20 \$28 \$80
Louis M. Martini Cabernet Sauvignon Napa Valley, California	\$14 \$19 \$56
Kendall Jackson Vintner’s Cabernet Sauvignon Sonoma, California	\$14 \$19 \$56
Don Miguel Gascón Malbec Mendoza, Argentina	\$14 \$19 \$56
Partners In Crime Red Blend Columbia Valley, Washington	\$10 \$12 \$40
14 Hands Hot to Trot Red Blend Columbia Valley, Washington	\$10 \$12 \$40