

ELEVATION

Restaurant and Lounge

BREAKFAST SPECIALTIES

Sunrise Breakfast - \$23

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 - \$17

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

Avocado Toast - \$18

Nine grain bread, fresh avocado, blistered cherry tomato, everything seasoning, baby greens - veg, vgn
add hard boiled egg - \$3

Traditional Eggs Benedict - \$27

Two poached eggs*, English muffin, Canadian bacon, potatoes, house made hollandaise

Smoked Salmon Eggs Benedict - \$29

Two poached eggs*, English muffin, Norwegian smoked salmon, red onion, capers, arugula, house made hollandaise

Croissanwhich - \$23

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

Bacon Breakfast Sandwich - \$19

One cage free egg*, English muffin, 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 - \$23

Onions, bacon, cheddar cheese, potatoes

Chorizo Scramble - \$24

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

Denver Omelet - \$23

Ham, peppers, onions, cheddar cheese

Farmer's Market Omelet - \$22

Onions, mushrooms, peppers, spinach, tomato, asparagus - veg

Mushroom Jack Scramble - \$23

Sauteed mushrooms, onions, spinach, jack cheese, potato - veg

Ham and Cheese Scramble - \$22

Ham, cheddar cheese, potato

Smoked Salmon Omelet - \$27

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

Three Cheese Omelet - \$21

Cheddar, jack, and Swiss - veg

BEVERAGES

Chilled Juices - \$6

Freshly Brewed Coffee \$7

Selection of Hot Teas \$6

Hot Chocolate \$7

Dairy & Non-Dairy Milks \$6

Coca Cola Fountain Beverages \$6

COCKTAILS + ZERO PROOF

Mimosa \$12

LaMarca Prosecco, orange juice

Bloody Mary \$14

Ketel One vodka, house made Bloody Mary mix

Cranberry Refresher \$10

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

gf = gluten free, veg = vegetarian, vgn = vegan

**NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness,*

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

E | E | V | A | T | I | O | N

Restaurant and Lounge

SMALL PLATES

Argentinian Style Steak Bites - \$19

Sauteed steak bites*, blistered cherry tomatoes, roasted kale, onions, chimichurri, arugula - *gf*

Cheddar Cheese Poutine - \$13

Cheddar cheese curds, housemade brown gravy, green onion

Soup of the Day - \$12

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

- *gf, veg, vgn* (order no cheese, sub balsamic)

Wild Mushroom Flatbread - \$17

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

Chicken Wings - \$18

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

PNW Pear Salad - \$14

WA state pears, dried cranberries, feta cheese, toasted walnuts,

- *veg, vgn* (order no cheese)

ENTRÉE SALADS

Traditional Caesar - \$19 / \$13

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 - *gf*

Italian Chopped Salad - \$22

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

ENTRÉES

Crowne Club Sandwich - \$23

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 - *gf*

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 - *gf*

Pan Seared Salmon - \$39

6oz salmon filet*, charred broccolini, cauliflower rice, blistered tomatoes, Meyer lemon vinaigrette - *gf*

Vodka Penne Pasta - \$29

Fire roasted tomatoes, garlic, creamy vodka sauce, basil, chili flakes, parmesan cheese - *veg, vgn* (order no dairy)
add shrimp - \$6

Grilled New York Steak - \$47

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

ARTISAN BURGERS

House Burger - \$23

8oz all beef patty*, beecher's cheddar cheese, house sauce, lettuce, tomato, red onion, pickle
add bacon - \$2

BBQ Jack Burger- \$24

8oz all beef patty*, hardwood smoked bacon, crispy onion, jack cheese, BBQ sauce

Wild Mushroom Burger - \$24

8oz all beef patty*, wild mushrooms, Swiss cheese, tomato, garlic aioli, arugula

Impossible Burger - \$26

Sweet mustard, lettuce, tomato, red onion, pickle - *veg, vgn*

DESSERTS

Basque Style Vanilla Cheesecake - \$13

Fresh berries, strawberry sauce - *veg*

Crème Brûlée - \$11

Vanilla custard, caramelized sugar crust - *gf, veg*

Tiramisu - \$12

Espresso sauce, chocolate dusted, whipped cream - *veg*

Chocolate Pistachio Torte - \$12

Gluten free chocolate cake, salted caramel - *gf, veg*

Tiny Sundae - \$8

Vanilla, chocolate sauce, whipped cream, cherry, peanuts - *veg*

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COCKTAILS

Grapefruit Paloma Hornitos tequila, lime juice, simple syrup, grapefruit soda	\$17
South of 6th Bombay Sapphire gin, Chambord, lemon, mint	\$17
Mai Tai Malibu Coconut rum, Myers's Dark rum, pineapple juice, orange juice, grenadine	\$19
Moscow Mule Absolut vodka, lime juice, ginger beer	\$17
Negroni Americano Tanqueray gin, sweet vermouth, Campari, club soda	\$17
Queen Bee Bombay Saphire gin, St. Germain, lemon juice, honey, sparkling wine	\$19
Seattle Cable Car Captain Morgan spiced rum, Cointreau, simple syrup, lemon	\$17
Smith Tower Sangria Hornitos Reposado tequila, Cointreau, lime juice, simple syrup, red wine	\$19
Painkiller Meyers's Dark rum, Malibu Coconut rum, pineapple juice, orange juice, Coco Lopez	\$19
Washington Old Fashioned Woodinville Bourbon, Angostura bitters, sugar cube, orange, Maraschino cherries	\$19

BEERS

DRAFT

Stella Artois	\$11 / \$14
Blue Moon	\$11 / \$14
Bodhizafa	\$11 / \$14
Bud Light	\$10 / \$13
Sam Adam's Seasonal Draft	\$11 / \$14

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, muddled 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 • 1Bottle

Chateau Ste. Michelle Riesling Columbia Valley, Washington	\$10 \$13 \$40
Kendall Jackson Vintner's Pinot Gris Sonoma, California	\$10 \$13 \$40
Maso Canali Pinot Gris Trentino, Italy	\$13 \$16 \$52
Kim Crawford Sauvignon Blanc New Zealand	\$13 \$16 \$52
Kendall Jackson Vintner's Chardonnay Sonoma, California	\$10 \$13 \$40
Spellbound Chardonnay California	\$10 \$13 \$40
La Crema Chardonnay Sonoma Coast, California	\$13 \$16 \$52
Seven Daughters Moscato Veneto, Italy	\$10 \$13 \$40

BUBBLES & ROSÉS

6oz • 19oz • 1Bottle

LaMarca Prosecco (187ml) Prosecco, Italy	 \$14
Chandon Brut Rosé Yountville, California	\$18 n/a \$72
Fleur de Mer Côtes de Provence Rosé Provence, France	\$15 \$18 \$60
Domaine Ste. Michelle Brut Columbia Valley, Washington	\$12 n/a \$48

REDS

6oz • 19oz • 1Bottle

Meiomi Pinot Noir California	\$15 \$19 \$60
Benton Lane Pinot Noir Willamette Valley, Oregon	\$18 \$21 \$72
Browne Family Vinyard's Forest Project Cabernet Sauvignon Columbia Valley, Washington	\$15 \$18 \$60
Kendall Jackson Vintner's Cabernet Sauvignon Sonoma, California	\$14 \$17 \$56
Don Miguel Gascón Malbec Mendoza, Argentina	\$14 \$17 \$56
Partners In Crime Red Blend Columbia Valley, Washington	\$10 \$13 \$40
14 Hands Hot to Trot Red Blend Columbia Valley, Washington	\$10 \$13 \$40