

E | E V A T I | O N

Restaurant and Lounge

Restaurant Hours

Breakfast

Monday – Friday: 6:30 AM – 10:00 AM

Saturday – Sunday: 6:30 AM – 11:00 AM

Dinner

Daily: 5:00 PM – 11:00 PM

Lounge Hours

Daily: 6:00 PM – 10:00 PM

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

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 tomatoes, 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

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

Ham and Cheese Scramble - \$22

Ham, cheddar cheese, potatoes

Smoked Salmon Omelet - \$27

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

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

Ruffino Prosecco, orange juice

Bloody Mary - \$14

Absolut 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.

KIDS MENU

PANCAKES 7.00

two kid's sized pancakes, maple syrup, strawberry

LITTLE SUNRISE* 8.00

breakfast potatoes, one egg your way, choice of breakfast meat, strawberry

PB&J 7.00

white bread, creamy peanut butter, grape jelly, fruit cup

MILK AND CEREAL 8.00

Your choice of cereal, 2% or almond milk

*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.

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

Restaurant and Lounge

SMALL PLATES

Argentinian Style Steak Bites - \$19

Sautéed 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, hard-boiled egg, baby tomato, cucumber, asparagus, avocado, house made Russian dressing - *gf*

Italian Chopped Salad - \$23

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 - \$32

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

6 oz 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

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

ARTISAN BURGERS

House Burger - \$23

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

BBQ Jack Burger - \$24

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

Wild Mushroom Burger - \$24

8 oz 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*

Strawberry Rhubarb Tart - \$12

whipped cream, strawberry sauce - *veg*

Chocolate Pistachio Torte - \$12

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

Tiny Sundae - \$8

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

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.

ELEVATION

Restaurant and Lounge

COCKTAILS

Grapefruit Paloma Hornitos tequila, lime juice, simple syrup, grapefruit soda	\$17
Fig & Honey Bee Hendricks Gin, fresh lemon juice, fig honey	\$17
Mai Tai Malibu Coconut rum, Myers's Dark rum, pineapple juice, orange juice, grenadine	\$19
Honey Walnut Old Fashioned Traveler whiskey, honey syrup, angostura bitters, black walnut bitters	\$17
El Yunque Bacardi Superior Rum, Campari, lime juice, pineapple juice, black sugar syrup	\$17
Espresso Martini Tito's Vodka, Borghetti Espresso Liqueur, cold brew	\$19
Cinnamon Crowne Remy Martin VSOP, Cointreau, fresh lemon juice, Demerera simple syrup	\$17
Margarita Don Julio Reposado, Cointreau, fresh lime juice, simple syrup	\$19
Painkilla Myers's Dark rum, Malibu Coconut rum, pineapple juice, orange juice, Coco Lopez	\$19
Washington Old Fashioned Woodinville Bourbon, Angostura bitters, sugar cube, orange, Amarena cherries	\$19

SELTZERS & COOLERS

Gin & Juice	\$7
High Noon Vodka Iced Tea	\$9
Angry Orchard Hard Cider	\$9
White Claw Hard Seltzer	\$7

DRAFT BEERS

Stella Artois	\$11
Blue Moon	\$11
Bodhizafa	\$11
Modelo Especial	\$11
Bud Light	\$10
Sam Adam's Seasonal Draft	\$11

BOTTLED BEER

Budweiser	\$8
Corona Extra	\$9
Negra Modelo	\$9
Heineken	\$9
Coors Light	\$8
Michelob Ultra	\$8
Miller Lite	\$8
Pacifico Clara	\$9
Guinness Draught	\$9
Voodoo Ranger IPA	\$9
Kona Big Wave Golden Ale	\$9

ZERO PROOF

Blueberry NOjito Fresh lime juice, muddled fresh blueberries, fresh mint, house made simple syrup, Fever-Tree club soda	\$10
Cranberry Refresher Cranberry Juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	\$10
Upside Dawn Golden Ale	\$9

WINES

WHITES	5oz • 1 1/2oz • 1 Bottle
J. Lohr Bay Mist Riesling Monterey, California	\$11 \$14 \$44
Placido Toscana Pinot Grigio Tuscany, Italy	\$10 \$13 \$40
Matua Sauvignon Blanc Marlborough, New Zealand	\$13 \$16 \$52
Rodney Strong Charlotte's Home Sauvignon Blanc Sonoma County, California	\$13 \$16 \$52
Bonterra Chardonnay California	\$11 \$14 \$44
La Crema Chardonnay Sonoma Coast, California	\$13 \$16 \$52
Seven Daughters Moscato Veneto, Italy	\$10 \$13 \$40

BUBBLES & ROSÉS

	5oz • 1 1/2oz • 1 Bottle
Ruffino Prosecco (187ml) Veneto, Italy	 \$14
Veuve Du Vernay Yountville, California	\$15 n/a \$60
Avaline Rosé Provence, France	\$15 \$18 \$60
Domaine Ste. Michelle Brut Columbia Valley, Washington	\$12 n/a \$48

REDS

	5oz • 1 1/2oz • 1 Bottle
Angeline Pinot Noir California	\$15 \$19 \$60
Benton Lane Pinot Noir Willamette Valley, Oregon	\$18 \$21 \$72
Liberty School Cabernet Sauvignon Paso Robles, California	\$14 \$17 \$56
Prati By Louis M. Martini Cabernet Sauvignon Sonoma, California	\$16 \$19 \$64
Don Miguel Gascón Malbec Mendoza, Argentina	\$14 \$17 \$56
House of Browne Red Blend Lodi, California	\$10 \$13 \$40
Conundrum Red Blend California	\$12 \$15 \$48

KIDS MENU

CHICKEN QUESADILLA 8.00

grilled chicken, jack and cheddar cheese, sour cream

CHEESEBURGER* 11.00

cheddar cheese, fries

PB&J 7.00

white bread, creamy peanut butter, grape jelly, fruit cup

GRILLED CHEESE 7.00

white bread, cheddar cheese, fries

*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.

E | E V A T I O N

Restaurant and Lounge

To-Go Dining Available!

Available nightly, 6:00 PM – 10:00 PM.

To place your order, please call extension 2001.

When your order is ready, pick it up in the lower lounge.