

ELEVATION

Restaurant and Lounge

BREAKFAST SPECIALTIES

Sunrise Breakfast - \$21

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 - \$24

English Muffin, Canadian bacon, potatoes, house made hollandaise

Smoked Salmon Eggs Benedict - \$27

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 - \$21

Onions, bacon, cheddar cheese, potatoes

Chorizo Scramble - \$23

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

Denver Omelet - \$21

Ham, peppers, onions, cheddar cheese

Farmer's Market Omelet - \$20

Onions, mushrooms, peppers, spinach, tomato, asparagus

Mushroom Jack Scramble - \$21

Sauteed mushrooms, onions, spinach, jack cheese, potato

Ham and Cheese Scramble - \$20

Ham, cheddar cheese, potato

Smoked Salmon Omelet - \$25

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 \$9

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.

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

Restaurant and Lounge

SMALL PLATES

Argentinian Style Steak Bites - \$18

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

Dungeness Crab Quesadilla - \$19

Cheddar and jack cheese, chipotle aioli, salsa

Soup of the Day - \$11

Chef inspired soup served with garlic toast

Beecher's Cheese Poutine - \$14

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

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, pickled vegetables, blue cheese or ranch

PNW Pear Salad - \$14

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

ENTRÉES

Crowne Club Sandwich - \$21

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 - \$38

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

Vodka Penne Pasta - \$28

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

Grilled New York Steak - \$46

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 - \$22

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

Strawberry Shortcake - \$11

Fresh strawberries, vanilla cake, 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

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|--|-------------|
| Grapefruit Paloma Hornitos tequila, lime juice, simple syrup, grapefruit soda | \$12 |
| South of 6th Bombay Sapphire gin, Chambord, lemon, mint | \$12 |
| Mai Tai Malibu Coconut rum, Myers's Dark rum, pineapple juice, orange juice, grenadine | \$14 |
| Moscow Mule Absolut vodka, lime juice, ginger beer | \$12 |
| Negroni Americano Tanqueray gin, sweet vermouth, Campari, club soda | \$12 |
| Queen Bee Bombay Sapphire gin, St. Germain, lemon juice, honey, sparkling wine | \$14 |
| Seattle Cable Car Captain Morgan spiced rum, Cointreau, simple syrup, lemon | \$12 |
| Smith Tower Sangria Hornitos Reposado tequila, Cointreau, lime juice, simple syrup, red wine | \$12 |
| Painkiller Myers's Dark rum, Malibu Coconut rum, pineapple juice, orange juice, Coco Lopez | \$14 |

BEERS

DRAFT

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|---|--------------------|
| Stella Artois | \$7.5 / \$9 |
| Blue Moon | \$7.5 / \$9 |
| Samuel Adams | \$7.5 / \$9 |
| Bud Light | \$7.5 / \$9 |
| Seasonal Draft (ask your server) | \$7.5 / \$9 |

BOTTLED

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|---------------------------------|------------|
| Budweiser | \$6 |
| Corona Extra | \$6 |
| Negra Modelo | \$7 |
| Modelo Especial | \$7 |
| Heineken | \$6 |
| Coors Light | \$6 |
| Michelob Ultra | \$6 |
| Miller Lite | \$6 |
| Pacifico Clara | \$6 |
| Lagunitas IPA | \$7 |
| Guinness Draught | \$7 |
| New Belgium Fat Tire | \$7 |
| Voodoo Ranger IPA | \$7 |
| Stella Artois | \$7 |
| Angry Orchard Hard Cider | \$7 |
| Heineken 0.0 | \$6 |

ZERO PROOF

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|---|------------|
| Blueberry NOjito (non-alcoholic) Fresh lime juice, muddled fresh blueberries, fresh mint, house made simple syrup, Fever-Tree club soda | \$8 |
| Cranberry Refresher (non-alcoholic) Cranberry Juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale | \$8 |

WINES

WHITES

6oz • 12oz • 1 Bottle

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|--|---------------------------|
| Chateau Ste. Michelle Riesling Columbia Valley, Washington | \$6 \$8 \$22 |
| Kendall Jackson Vintner's Res. Pinot Gris California | \$7 \$9 \$26 |
| Maso Canali Pinot Grigio Trentino, Italy | \$7 \$9 \$26 |
| Kim Crawford Sauvignon Blanc Columbia Valley, Washington | \$9 \$13 \$34 |
| Kendall Jackson Vintner's Chardonnay California | \$8 \$11 \$30 |
| Spellbound Chardonnay California | \$7 \$9 \$26 |
| La Crema Chardonnay Columbia Valley, Washington | \$11 \$16 \$42 |
| Seven Daughters Moscato Veneto, Italy | \$8 \$11 \$30 |

BUBBLES & ROSÉS

6oz • 12oz • 1 Bottle

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|--|---------------------------|
| LaMarca Prosecco (187ml) Prosecco, Italy | \$10 |
| Chandon Brut Rosé California | \$14 \$20 \$54 |
| Fleur de Mer Côtes de Provence Rosé Provence, France | \$13 \$19 \$30 |
| Domaine Ste. Michelle Brut Columbia Valley, Washington | \$8 \$11 \$30 |

REDS

6oz • 12oz • 1 Bottle

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|--|---------------------------|
| Meiomi Pinot Noir California | \$13 \$19 \$50 |
| La Crema Pinot Noir Sonoma Coast, California | \$18 \$26 \$70 |
| Louis M. Martini Cabernet Sauvignon California | \$12 \$17 \$46 |
| Kendall Jackson Vintner's Cabernet Sauvignon Knight's Valley, California | \$12 \$17 \$46 |
| Don Miguel Gascón Malbec Mendoza, Argentina | \$12 \$17 \$47 |
| Partners In Crime Red Blend Columbia Valley, Washington | \$8 \$10 \$30 |
| 14 Hands Hot to Trot Red Blend Columbia Valley, Washington | \$8 \$10 \$30 |