



S M O K E
&
C E D A R




BAR FOOD

*THE 19TH FLOOR TOWER	190
traditional cocktail, French cocktail, and dijonnaise sauces, cabernet mignonette, fresh horseradish, Tabasco, lemon	
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	
*PNW OYSTERS ON THE HALF SHELL	26
half-dozen, cabernet mignonette, fresh horseradish, Tabasco, lemon	
*OYSTER ROCKEFELLER	30
watercress, spinach, Pernod, hollandaise, toasted breadcrumb	
*FRENCH ONION DIP & CAVIAR	18
egg, chives, potato chips	
WEDGE SALAD	14
crisp iceberg, Rogue Creamery blue cheese, candied pork belly, pickled shallots, heirloom tomatoes, chives, egg, Thousand Island vinaigrette	
LOCAL GOAT CHEESE 🌿	14
country olives, roasted tomatoes, herbed-olive oil, warm baguette	
SHRIMP CARGOT	21
scampi butter, dill havarti cheese, toast	
BACON WRAPPED SCALLOPS	28
sunchoke purée, watercress emulsion, crostini	
FILET TIPS AU POIVRE	25
mango chutney, cognac flambé, warm baguette	
MUSHROOM RAVIOLI FORESTIÈRE	18
mushrooms, cipollini onion, thyme, smoked pork belly, demi-glace	
FRIED JIDORI CHICKEN THIGH	18
truffle pecorino fries, dijonnaise sauce	

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 A gratuity of 18% will be added for parties of 8 or more



Vegan



Vegetarian

WHITE WINES

by the glass

SPARKLING

Domaine Ste. Michelle, Brut, COLUMBIA VALLEY, WA 12

SPARKLING ROSÉ

Lucien Albrecht, Brut, CRÉMANT D'ALSACE, FR 18

CHAMPAGNE

Moët & Chandon Impérial Brut, EPERNAY, FR NV 22

CHARDONNAY

Chateau Ste. Michelle, "Canoe Ridge," COLUMBIA VALLEY, WA 10

L'Ecole, No. 41, COLUMBIA VALLEY, WA 15

Sonoma-Cutrer, RUSSIAN RIVER VALLEY, CA 14

RIESLING

Long Shadows, "Poet's Leap," COLUMBIA VALLEY, WA 13

PINOT GRIS

Acrobat, WILLAMETTE VALLEY, OR 12

SAUVIGNON BLANC

Jules Taylor, MARLBOROUGH, NZ 12

WHITE BLEND

DeLille Cellars, "Chaleur Blanc," COLUMBIA VALLEY, WA 23

ROSÉ

Long Shadows, "Dazzle," COLUMBIA VALLEY, WA 14

RED WINES

by the glass

PINOT NOIR

Terrapin Cellars, WILLAMETTE VALLEY, OR 12

MERLOT

The Velvet Devil, COLUMBIA VALLEY, WA 12

L' Ecole, No. 41, COLUMBIA VALLEY, WA 16

RED BLEND

DeLille Cellars, "D2," COLUMBIA VALLEY, WA 22

Nine Hats Red Wine, COLUMBIA VALLEY, WA 13

CABERNET SAUVIGNON

J. Bookwalter Winery, "Readers," COLUMBIA VALLEY, WA 12

Fidelitas, M100, COLUMBIA VALLEY, WA 14

Sebastiani, NORTH COAST, CA 13

SYRAH

Powers, COLUMBIA VALLEY, WA 12

MALBEC

Alamos, MENDOZA, ARG 12

BEERS

cans & bottles

BUDWEISER 7

BUD LIGHT 7

WEIHENSTEPHANER HEFEWEIZEN 7

STELLA ARTOIS 7

MAUI BREWING CO. BIKINI BLONDE LAGER 7

MODELO 7

7 SEAS PILSNER 7

M253 HAZY IPA 7

STONE IPA 7

REUBEN'S ROBUST PORTER 7

Signature
COCKTAILS



CLASSIC MARTINI

14

Your choice of Tito's vodka or Hendrix 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

WOODFORD RESERVE LUXE MANHATTAN

16

Double Oaked Woodford Reserve, 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

MAPLE BOURBON SOUR

18

Our own signature recipe of Maker's Mark Special Select, 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

RYE, A BITTER ROAD

15

Angels Envy Rye, Campari, lime juice, orange and aromatic bitters, simple syrup, dehydrated lime wheel



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Cocktail
FAVORITES

BELVEDERE NOSFERATU 14

Belvedere vodka, blood orange bitters, fresh squeezed lemon, pomegranate, dusted with activated charcoal

THE HEMINGWAY 14

Bacardi rum, Luxardo Maraschino Liqueur, lime juice, grapefruit, and a Luxardo cherry

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

APPLE CIDER HIGBALL 12

Reyka vodka, apple cider, lemon juice, orange bitters, flamed orange peel, soda

ROSE ORCHARD 14

Tito's vodka, hibiscus and rose syrup, lemon juice, rose water, egg white, edible flowers

MAID IN CUBA 14

Bacardi rum, lime juice, simple syrup, Lucid Absinthe, mint

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

SMOKE & CEDAR

CAVIAR

***AMERICAN CAVIAR** / ***OSETRA CAVIAR** shallot, crème fraîche, egg whites, egg yolk, chive pancakes

90 / 150

RAW & CHILLED

***THE 19TH FLOOR TOWER** traditional cocktail, French cocktail, and dijonnaise sauces, cabernet mignonette, fresh horseradish, Tabasco, lemon 190

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

POACHED JUMBO PRAWNS traditional cocktail sauce, lemon 18

***AHI TUNA POKE** pickled ginger, shallot, wasabi foam, avocado crème, ponzu vinaigrette, crisp nori 20


***PNW OYSTERS ON THE HALF SHELL** cabernet mignonette, fresh horseradish, Tabasco, lemon 26

STARTERS

FRENCH ONION SOUP fortified wine, baguette, Comté cheese 14

WEDGE SALAD crisp iceberg, Rogue Creamery blue cheese, candied pork belly, pickled shallots, heirloom tomato, chives, egg, Thousand Island vinaigrette 14

*  **CAESAR SALAD** romaine hearts, pecorino tuille, white anchovy, croutons 13

HEIRLOOM FIELD GREENS  garden herbs and vegetables, avocado canvas, raspberry champagne vinaigrette 13

***SMOKED STEAK TARTARE** beef tenderloin, capers, cornichons, olive oil, quail egg yolk, artisan bread 24

DIVER SCALLOPS crisp bacon, parsnip purée, watercress emulsion, pepitas, pumpkin seed oil 28


MUSHROOM RAVIOLI  kabocha squash, sage, almonds, brown butter 18

ENTRÉES

*  **ORA KING SALMON** wilted spinach, horseradish potato purée, chervil gremolata 48

ROASTED TRUFFLE JIDORI CHICKEN sunchoke purée, asparagus, marsala sauce 48

***STRIPED SEA BASS MEDITERRANEAN** peppers, fennel, country olive and arborio rice croquette, tomato-caper white wine sauce 54

TRUFFLE TORTELLINI  ricotta cheese, patty pan squash, zucchini, cipollini onions, heirloom tomatoes, basil pesto 32

CHEF'S TASTING MENU

90


WITH WINE PAIRINGS

145

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SMOKE & CEDAR

BROILER

All broiler items served with gougère, king oyster mushroom, roasted shallot,  butter

WAGYU SELECTION

*American Snake River Farms Wagyu	25 per oz	Sold individually at a 3 oz minimum
*Australian M6 Wagyu	30 per oz	
*Miyazaki A5 Wagyu	35 per oz	

COUNTRY NATURAL BEEF

We are proud to partner with family-owned ranches in the region, with a mission of producing healthy and sustainable farming practices. Absolutely no antibiotics or growth hormones are used ever, while fed a 100% vegetarian diet.

45 DAY DRY-AGED STEAKS

*Ribeye 12 oz	85
*New York Strip 12 oz	80

PRIME STEAKS

*Bone-In NY Strip 20 oz	85
*Porterhouse 40 oz	160
For two guests	
*Rib Cap 8 oz	80

UPPER CHOICE STEAKS

*Filet Mignon 8 oz	72
*Bone-In Cowboy Cut Ribeye 22 oz	95

ENHANCEMENTS

Crater Lake Blue Cheese Crust	10
*King Crab & Asparagus Oscar Style	30
Grilled Prawns, Scampi	16
King Crab Legs	50
Lobster Tail	70

SAUCES

Chimichurri	7
*Bearnaise	7
Bordelaise	7
Creamy Horseradish	7
Sauce Au Poivre	7

SIDES

Yukon Gold Potato Purée	14
Hand-Cut Fries truffle, pecorino	12
Loaded Baked Potato	14
 Mac & Cheese	14
With Half Maine Lobster	40
Creamed Spinach	14
Roasted Mushrooms	14
*Jumbo Asparagus sauce bearnaise	14
Creamed Corn tarragon, fresh horseradish	14
Crispy Brussels Sprouts roasted chili & local honey butter	14

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SMOKE & CEDAR

WHITE WINES

by the glass

CHARDONNAY

Chateau Ste. Michelle, "Canoe Ridge," COLUMBIA VALLEY, WA 10

L'Ecole, No. 41, COLUMBIA VALLEY, WA 15

Sonoma-Cutrer, RUSSIAN RIVER VALLEY, CA 14

RIESLING

Long Shadows, "Poet's Leap," COLUMBIA VALLEY, WA 13

PINOT GRIS

Acrobat, WILLAMETTE VALLEY, OR 12

SAUVIGNON BLANC

Jules Taylor, MARLBOROUGH, NZ 12

WHITE BLEND

DeLille Cellars, "Chaleur Blanc," COLUMBIA VALLEY, WA 23

CHAMPAGNE & SPARKLING WINES

by the glass

CHAMPAGNE

Domaine Ste. Michelle, COLUMBIA VALLEY, WA 12

BRUT ROSÉ

Lucien Albrecht, ALSACE, FR NV 18

BRUT

Moët & Chandon Impérial Brut, ÉPERNAY, FR NV 22

RED WINES

by the glass

PINOT NOIR

Terrapin Cellars, WILLAMETTE VALLEY, OR 12

MERLOT

The Velvet Devil, COLUMBIA VALLEY, WA 12

L'Ecole, No. 41, COLUMBIA VALLEY, WA 16

CABERNET SAUVIGNON

J. Bookwalter Winery, Readers, COLUMBIA VALLEY, WA 12

Fidelitas M100, COLUMBIA VALLEY, WA 14

Sebastiani, NORTH COAST, CA 13

SYRAH

Powers, COLUMBIA VALLEY, WA 12

MALBEC

Alamos, MENDOZA, ARG 12

BORDEAUX BLEND

DeLille Cellars, D2, COLUMBIA VALLEY, WA 22

RED BLEND

Nine Hats Red Wine, COLUMBIA VALLEY, WA 13

ROSÉ WINE

by the glass

Long Shadows, "Dazzle," COLUMBIA VALLEY, WA 14

SMOKE & CEDAR

WHITE WINES

selections by the bottle

CHARDONNAY

Chateau Ste. Michelle, Canoe Ridge, 2020 COLUMBIA VALLEY, WA	40
L'Ecole, No.41 Evergreen Vineyard, 2021 COLUMBIA VALLEY, WA	64
Sonoma-Cutrer, Russian River, 2020 SONOMA, CA	56
Rombauer, Carneros, 2018 NAPA, CA	95
Toil, 2021 WILLAMETTE VALLEY, OR	105
Ramey Hyde, Hyde Vineyard Carneros, 2019 NAPA, CA	150
Duckhorn, 2022 NAPA, CA	80

SAUVIGNON BLANC

Jules Taylor, 2021 MARLBOROUGH, NZ	48
Turnbull, 2022 NAPA VALLEY, CA	65
Capture, Pine Mountain, 2018 SONOMA, CA	100
Efeste, Feral, 2022 COLUMBIA VALLEY, WA	55
La Crema, 2022 SONOMA, CA	40

OTHER UNIQUE WHITES

selections by the bottle

ALBARINO

Siren Songs, Spanish Dancer, 2022 YAKIMA VALLEY, WA	80
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PINOT GRIS

Acrobat, 2021 WILLAMETTE VALLEY, OR	48
La Crema, 2022 MONTEREY, CA	56
Pinot Grigio, 2020 BENVOLIO, IT	70

BORDEAUX

Delille Cellars, Chaleur Estate Blanc, 2021 WA	105
Chateau Ducasse, 2019 BORDEAUX, FR	40

ROSÉ & RIESLING WINES

selections by the bottle

Long Shadows, Poet's Leap Riesling, 2021 COLUMBIA VALLEY, WA	52
Cote Bonneville, DuBrul Vineyard, YAKIMA, WA	50
Nine Hats, 2022 COLUMBIA VALLEY, WA	35
Joh Jos Prum, Wehlener Sonnenuhr Kabinett, 2018 MOSEL, GER	105
F.X. Pichler, Loibner Burgstall, Wachau, 2020 AUS	75
Birgit Eichinger, Ried Erste Lage, Kamptal, 2018 AUS	72
Long Shadows, Dazzle Rose, 2020 COLUMBIA VALLEY, WA	56
L'Ecole, Rosé, 2022 HORSE HEAVEN HILLS, WA	45
Figgins, Toil Rosé, 2020 WILLAMETTE VALLEY, OR	55
Siren Song, La Vie Est Belle Rose, 2022 LAKE CHELAN, WA	65

CHAMPAGNE & SPARKLING WINE

by the bottle

Domaine Ste. Michelle, Brut COLUMBIA VALLEY, WA 2020	48
Lucien Albrecht Brut Rosé, ALSACE, FR NV	72
Veuve Clicquot, Brut Yellow Label, REIMS, FR NV	140
Veuve Clicquot, Brut Rosé, REIMS, FR NV	150
Dom Perignon, Brut Épernay, FR 2012	425
Möet & Chandon, Imperial Brut Épernay, FR 2014	110

SMOKE & CEDAR

RED WINES

selections by the bottle

MERLOT

Charles Smith, The Velvet Devil, 2020 COLUMBIA VALLEY, WA	44
L'Ecole, No.41, 2021 COLUMBIA VALLEY, WA	64
Chateau Ste. Michelle, 2020 INDIAN WELLS COLUMBIA VALLEY, WA	48
Rombauer, 2018 NAPA VALLEY, CA	90
Long Shadows, Pedestal, 2018 COLUMBIA VALLEY, WA	148
Duckhorn, Three Palms Vineyard, 2019 NAPA, CA	145
Freemark Abbey, Oakville, 2019 NAPA, CA	95
Leonette, 2012 WALLA WALLA, WA	295

RED BLEND

Figgins, Figlia, 2020 WALLA WALLA, WA	165
Efeste, Final Final, 2020 COLUMBIA VALLEY, WA	80
Nine Hats, 2021 COLUMBIA VALLEY, WA	52
Long Shadows, Chester Kidder, 2020 COLUMBIA VALLEY, WA	125
Figgins Estate, 2014 WALLA WALLA, WA	220
Figgins Estate, 2015 WALLA WALLA, WA	215
Figgins Estate, 2016 WALLA WALLA, WA	210
Orin Swift, Papillon, 2018 NAPA VALLEY, CA	190
Cote Bonnevile, DuBrul Vineyard Carriage House, 2013 YAKIMA, WA	110
Long Shadows, Piroutte, 2021 COLUMBIA VALLEY, WA	150
L'Ecole, Perigee Seven Hills, 2020 WALLA WALLA, WA	135
L'Ecole, Apogee Pepper Bridge Vineyard, 2020 WALLA WALLA, WA	135
L'Ecole, Ferguson Estate, 2020 WALLA WALLA, WA	150
DeLille Cellars, D2, 2020 COLUMBIA VALLEY, WA	150
Oren Swift, Abstract, 2018 ABSTRACT, CA	80

SYRAH

Long Shadows, Sequel, 2020 COLUMBIA VALLEY, WA	130
Powers, 2020 COLUMBIA VALLEY, WA	48

RHONE

Maxime Graillot, Domaine des Lises Equis, 2020 CROZES-HERMITAGE, FR	90
Calvet, Côte-Rôtie, 2020, FR	105
Domaine Usseglio, Châteauneuf du Pape, 2020, FR	90
Domaine Charvin, Châteauneuf du Pape, 2020, FR	150
Jean-Luc Colombo, Cornas Les Ruchets, 2018, FR	240

SHIRAZ

Penfolds, Grange Bin 95, 2013 / 2014 / 2015 / 2016 / 2017 / 2018 AUS	950
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ZINFANDEL

Siren Song, Zeld, 2018 WAHLUKE SLOPE, WA	110
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CABERNET

Siren Song, Ancient Stone Estate, 2018 WALLA WALLA, WA	110
Penfolds, Quantum Bin 98 Wine of the World Edition, 2018 AUS	975

BORDEAUX

Château Lassègue, Saint Emilion Grand Cru, 2018 BORDEAUX, FR	215
Chateau Bellegrave, Pauillac Bordeaux, 2018 FR	142
Domaine de l'A, Cotes de Castillon, 2015 BORDEAUX, FR	146
Les Legendes, Saint-Emilion, 2015 BORDEAUX, FR	85
Chateau de Pez, St. Estephe Bordeaux, 2018 BORDEAUX, FR	126

SMOKE & CEDAR

RED WINES

selections by the bottle

PINOT NOIR

Gran Moraine, 2021 YAMHILL-CARLTON	122
La Crema, 2022 SONOMA COAST, CA	48
Terrapin Cellars, 2020 WILLAMETTE VALLEY, OR	70
Benton-Lane, 2021 WILLAMETTE VALLEY, OR	90
Siduri, Yamhill, 2019 WILLAMETTE VALLEY, OR	85
Paul Hobbs, 2021 RUSSIAN RIVER VALLEY, CA	170
Sea Smoke, Southing, 2019 STA. RITA HILLS, CA	220
Cambria, Julia's Vinyard, 2021 SANTA MARIA, CA	48
Domaine Serene, Yamhill Cuvee, 2021 WILLAMETTE VALLEY, OR	135
Domaine Serene, Evenstad Reserve, 2021 WILLAMETTE VALLEY, OR	165
Domaine De Montcy, Cheverny Rouge, 2020 LOIRE VALLEY, FR	50
Domaine Michel Juillot, 2020 BOURGOGNE ROUGE BURGANDY, FR	65
Domaine Rapet, Bourgogne Rouge En Bully, 2021 BOURGOGNE, FR	90

MERLOT

Charles Smith, The Velvet Devil, 2020 COLUMBIA VALLEY, WA	44
L'Ecole, No.41, 2021 COLUMBIA VALLEY, WA	64
Chateau Ste. Michelle, 2020 INDIAN WELLS, COLUMBIA VALLEY, WA	48
Rombauer, 2018 NAPA VALLEY, CA	90
Long Shadows, Pedestal, 2018 COLUMBIA VALLEY, WA	148
Duckhorn, Three Palms Vineyard, 2019 NAPA, CA	145
Freemark Abbey, Oakville, 2019 NAPA, CA	95
Leonette, 2012 WALLA WALLA, WA	295

RED BLEND

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Efeste, Final Final, 2020 COLUMBIA VALLEY, WA	80
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Cote Bonneville, DuBrul Vineyard Carriage House, 2013 YAKIMA, WA	110
Long Shadows, Piroutte, 2021 COLUMBIA VALLEY, WA	150
L'Ecole, Perigee Seven Hills, 2020 WALLA WALLA, WA	135
L'Ecole, Apogee Pepper Bridge Vineyard, 2020 WALLA WALLA, WA	135
L'Ecole, Ferguson Estate, 2020 WALLA WALLA, WA	150
DeLille Cellars, D2, 2020 COLUMBIA VALLEY, WA	150
Orin Swift, Abstract, 2018 ABSTRACT, CA	80

SMOKE & CEDAR

CABERNET SAUVIGNON

selections by the bottle

WASHINGTON CABERNET

J. Bookwalter, Readers, 2021 COLUMBIA VALLEY, WA	48
Fidelitas, M100 2021 COLUMBIA VALLEY, WA	56
Woodward Canyon, Artist Series #29, 2018 WALLA WALLA, WA	125
Efeste, Big Papa, 2020 COLUMBIA VALLEY, WA	150
Siren Song, Ancient Stone Estate, 2018 WALLA WALLA, WA	110
Pepper Bridge, 2018 WALLA WALLA, WA	150
Amavi, Estate, 2020 WALLA WALLA, WA	75
Quilceda Creek, Champoux Vinyard, 2019 COLUMBIA VALLEY, WA	475
Lionette Cellars, 2018 WALLA WALLA, WA	295
DeLille Cellars, Four Flags, 2021 COLUMBIA VALLEY, WA	150
Long Shadows, Feather, 2019 COLUMBIA VALLEY, WA	155

CALIFORNIA CABERNET

Sebastiani, North Coast, 2021 SONOMA, CA	52
Turnbull, Estate Grown, 2020 NAPA, CA	125
Justin, 2021 PASO ROBLES, CA	75
Opus One, Oakville, 2019 NAPA, CA	525
Silver Oak, 2018 ALEXANDER VALLEY, CA	175
Peju, 2021 NAPA, CA	90
Decoy, Limited, 2020 ALEXANDER VALLEY, CA	80
Murphy Goode, 2019 ALEXANDER VALLEY, CA	50
Caymus, 2021 NAPA VALLEY, CA	185
Stag's Leap, Artemis, 2020 NAPA, CA	200
Jordan, 2019 ALEXANDER VALLEY, CA	130

ITALY, SPAIN, & ARGENTINA

selections by the bottle

BRUNELLO

Valdicava Brunello di Montalcino, 2017 TUSCANY, IT	250
Sassetti Livio Pertimal Brunello di Montalcino, 2020 TUSCANY, IT	200

AMARONE

Bertani Amarone Della Valpolicella Valpantena, 2013 VENETO, IT	144
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MERITAGE

Montepeloso Eneo, 2019 TUSCANY, IT	75
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BAROLO

Fontanafredda Serralunga d'Alba, 2021 PIEDMONT, IT	130
Marrone Pichemej Monforte d'Abla, 2018 PIEDMONT, IT	120

CHIANTI

Castello di Ama San Lorenzo Gran Selezione, 2020 TUSCANY, IT	155
San Guisto A Rentennano, 2019 TUSCANY, IT	90
San Guisto A Rentennano Le Baroncole, 2018 TUSCANY, IT	150

GRENACHE

Alvaro Palacios 'Les Terrasses' Velles Vinyes, 2018 PRIORAT, SP	95
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TEMPRANILLO

Valenciso Reserva, 2015 RIOJA, SP	90
Vega Sicilia Tinto Valbuena 5, 2017 RIOJA, SP	350
Vega Sicilia Alion, 2018 RIBERA DEL DUERO, SP	200
Macan, Rioja, 2018 RIOJA, SP	240

MALBEC

Vina Cobos Marchiori Estate, 2018 MENDOZA, ARG	220
Tapiz Black Tears, 2018 MENDOZA, ARG	120
Alamos, 2018 MENDOZA, ARG	44

SMOKE & CEDAR

SPIRITS

WHISKEY

1792 Single Barrel	13
Angel's Envy	14
Angel's Envy Cask	55
Angel's Envy Rye	20
Basil Hayden	14
Basil Hayden Dark Rye	22
Basil Hayden Toast	17
Blanton's Gold	70
Blanton's Barrel Aged	60
Blanton's	20
Buffalo Trace	11
Bullet Bourbon	12
Bullet Rye	12
Colonel EH Taylor Rye	28
Eagle Rare 10 Year	11
Elijah Craig Barrel Proof 12 Year	22
Elijah Craig Small Batch	15
Four Roses Bourbon	12
Four Roses Single Barrel	14
Four Roses Small Batch	26
Freddie Noe Little Book Ch.05	40
George T. Stagg JR	30
Kentucky Owl	26
Knob Creek	14
Maker's MCR Blend	18
Maker's 46 Bourbon	14
Old Forester 1910	15
Pappy Van Winkle 10 Year	90
Pappy Van Winkle 12 Year	125
Pappy Van Winkle 15 Year	160
Rittenhouse Rye	11
Sazerac Rye	12
Suntory Toki	14
Thomas H. Handy	70
William Larue Weller	35
Weller 12 Year	30
Weller Antique	35
Weller Special Reserve	18

WhistlePig Piggyback 6 Year	16
WhistlePig Small Batch 10 Year	22
WhistlePig Old World Rye 12 Year	50
WhistlePig Boss Hog	55
Woodford Reserve Double Oaked	15
Wild Turkey	12
Woodinville	14
Woodinville Portwood	15
Yamazaki 18 Year	100

SCOTCH

Auchentoshan 3 Wood	15
Balvenie Double Wood	15
Balvenie French Oak	15
Balvenie Single wood 21 Year	28
Famous grouse Blended	11
Glenlivet 12 Year	13
Glenfiddich 12 Year	15
Glenmorangie 10 Year	15
Glenmorangie 13 Year	18
Highland Park 12 Year	15
Highland Park 18 Year	28
Johnnie Walker Red	12
Johnnie Walker Black	14
Johnnie Walker Blue	65
Laphroaig Scotch	14
Macallan 12	18
Macallan Rare Cak	24
Macallan 18	55
Macallan 25	240
Macallan 30	495
Macallan M	645
Monkey Shoulder	12
Oban	22
Talisker 10 Year	17

SMOKE & CEDAR

SPIRITS

VODKA

Absolut	11
Beluga Noble	13
Belveder Vodka	13
Crater Lake	12
Grey Goose	13
Grey Goose La Poire	13
Grey Goose Orange	13
Hanson Cucumber	12
Hanson Habanero	12
Hanson Meyer Lemon	12
Hanson Vodka	12
Ketel One Vodka	12
Ketel One Cucumber Mint	12
Ketel One Grapefruit and Rose	12
Ketel One Peach and Orange	12
Reyka Vodka	11
Stoli	12
Stoli Elite	18
Stoli Vanilla	12
Tito's (Gluten Free)	12
Wheatley	10

TEQUILA

Clase Azul Gold	80
Clase Azul Plata	25
Casa Del Sol Blanco	18
Casa Del Sol Reposado	20
Cazadores Añejo	14
Cazadores Blanco	12
Cazadores Reposado	12
Don Julio 1942	45
Don Julio Blanco	15

GIN

Aviation	12
Big Gin	10
Empress	12
Drumshanbo Gunpowder Gin	14
Hendrix Summer Solstice	14
Nolet's Silver Dry	18
Plymouth	12
Sipsmith London Dry	14
Empress Elderflower Rose	12

RUM

Appleton 8 Estate Signature	14
Captain Morgan	10
Diplomatico	13
Kraken Black Spiced	11
Mount Gay 1703 XO	15
Myer's Dark Rum	9
Ron Zacapa XO 23 Year	15

COGNAC

Courvoisier VSOP	20
Courvoisier XO	55
Courvoisier XO Royal	75
D'usse VSOP	15
Hennessy VSOP	13
Hennessy XO	22
Hine Rare	20
Louis XIII Cognac	225

SMOKE & CEDAR

COCKTAILS

Signature COCKTAILS



CLASSIC MARTINI

14

Your choice of Tito's vodka or Hendrix 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

WOODFORD RESERVE LUXE MANHATTAN

16

Double Oaked Woodford Reserve, 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, with a bitters infused candied lemon

BELVEDERE NOSFERATU

14

Belvedere vodka, sweet orange bitters, fresh squeezed lemon, pomegranate, dusted with activated charcoal

THE HEMINGWAY

14

Bacardi rum, Luxardo Maraschino Liqueur, lime juice, grapefruit, and a Luxardo cherry

EMPRESS AVIATION

15

Empress 1908 gin, Maraschino cherry 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

APPLE CIDER HIGHBALL

12

Reyka vodka, apple cider, lemon juice, orange bitters, flamed orange peel

ROSE ORCHARD

14

Tito's vodka, hibiscus and rose syrup, lemon juice, rose water, egg white foam, edible flowers

MAID IN CUBA

14

Bacardi rum, lime juice, simple syrup, Lucid Absinthe, mint

DECADENT PINEAPPLE DAIQUIRI

16

Don Julio Añejo, 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 BOURBON SOUR

18

Our own signature recipe of Maker's Mark Special Select, 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

RYE, A BITTER ROAD

15

Angels Envy Rye, Campari, lime juice, orange and aromatic bitters, simple syrup, dehydrated lime wheel

SMOKE & CEDAR

DESSERTS

NEW YORK STYLE LEMON CHEESECAKE 12
warm huckleberry compote

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE 12
sesame honey tuille

CHOCOLATE 12
passion fruit foam, hazelnut powder, cherry coulis

SELECTION OF SORBET & ICE CREAM 7

YAKIMA APPLE TREE

local apple and sauterne fritters, crème anglaise,
dark chocolate, and spiced rum caramel sauces

14 / 18 FOR TWO GUESTS

*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, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice.

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

SMOKE & CEDAR

AFTER DINNER DRINKS

*Coffee and tea service is served with a madeleine cookie,
and chocolate truffle*

Please ask your server for non-dairy and sugar substitutions

COFFEE

5

French Press | Regular / Decaf

TEA SERVICE

5

Art of Tea flavors

Earl Grey / Chamomile / Green / Jasmine

Mint / Oolong

CAFÉ ESPRESSO

6

Espresso / Cappuccino / Latte

Mocha / Americano

PORT

Kopke Tawny 10 Year

10

Kopke Tawny 20 Year

15

Kopke Tawny 30 Year

20

Kopke Tawny 40 Year

40

DESSERT WHITES

Sauternes

10

Oremus Late Harvest Tokaji

10

Please drink responsibly.

SMOKE & CEDAR

A VERY SPECIAL FINISH

PAPPY VAN WINKLE 10 YEAR	90
PAPPY VAN WINKLE 12 YEAR	125
PAPPY VAN WINKLE 15 YEAR	160
LITTLE BOOK "THE FINISH" BY FREDDY NOE	40
WHISTLE PIG BOSS HOG	55
GEORGE T. STAGG	30
FOUR ROSES SMALL BATCH	26
WELLER 12 YEAR	30
W.L. WELLER "ANTIQUE"	35
WELLER "SPECIAL RESERVE"	18
BLANTON'S GOLD	70
BLANTON'S BARREL AGED	60
MAKER'S MARK S&C BARREL	18
E.H. TAYLOR RYE	28
WHISTLE PIG 12 YEAR RYE	50
THOMAS H. HANDY SAZERAC RYE	70
MACALLAN 18 YEAR	55
MACALLAN 25 YEAR	240
MACALLAN 30 YEAR	495
MACALLAN M	675
YAMAZAKI 18 YEAR	100
JOHNNIE WALKER BLUE LABEL	65
BALVENIE 21 YEAR	75
HIGHLAND PARK 18 YEAR	28
HINE RARE COGNAC	20
COURVOISIER XO ROYAL COGNAC	75
LOUIS XIII COGNAC	225

Please drink responsibly.

SMOKE & CEDAR

COCKTAILS

SPICED CHOCOLATE RASPBERRY MARTINI

14

Four Roses Bourbon, Baileys Irish Cream, raspberry liqueur, chocolate bitters, cinnamon bitters, chocolate shavings

***EGG WHITE ESPRESSO MARTINI**

14

Stoli™ Vodka, chilled espresso, simple syrup, walnut bitters, cocoa powder, egg whites

BRANDY ALEXANDER

14

Hennessy VS Cognac, Crème de Cacao, Frangelico Hazelnut liqueur, heavy cream, topped with cocoa powder