



BAR

3 - 11 PM DAILY

## SIGNATURE COCKTAILS

### POLAR BAR OLD FASHIONED 20

Old Overholt rye, sugar,  
orange, Angostura bitters

### MARIE ANTOINETTE 16

Sipsmith gin, St-Germain,  
lemon, sparkling wine

### GINGER ROGERS 16

Aloo vodka, lavender, lemon, rhubarb bitters,  
Domaine De Canton ginger liqueur

### PIONEER SOUR 16

bourbon, egg white\* (optional), lemon,  
cardamom bitters

### TASTE OF THE CARIBBEAN 16

Smith & Cross rum, falernum,  
lime, Domaine de Canton ginger liquor

### SOPHIE TUCKER 16

amaro, cognac, honey, lemon, sparkling rosé

### SLOE FIZZ 16

Plymouth Sloe gin, pink guava puree,  
orange bitters, soda

### ROLLS ROYCE 18

Hornitos reposado, orange curaçao,  
cognac, sugar, lime

### FERRIS WHEELER 17

Aloo vodka, Giffard frambois, lemon, cranberry,  
orange bitters, East Imperial tonic

### OAXACAN MULE 17

tequila, mezcal, lime, East Imperial ginger beer

(GF) GLUTEN FREE (V) VEGETARIAN

\*The state of Washington would like you to know that consuming raw or undercooked proteins may increase risk of food borne illness.

A 20% taxable service charge is added to all guest checks. 98% of this service charge is distributed between our service staff's members. The remaining 2% is retained by the culinary staff members responsible for the meal experience.



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## BARREL AGED COCKTAILS

### ARCTIC CLUB MANHATTAN 18

bourbon, sweet vermouth,  
Angostura & Peychaud's bitters

### I AM THE WALRUS 18

Old Overholt rye, campari, sweet vermouth

### SMOKE & MIRRORS 18

Dewar's White Label, sugar, orange bitters

### THE PERFECT MAN 18

bourbon, sweet and dry vermouth,  
orange and Angostura bitters

### TOP HAT SAMPLER 20

1 oz pour of choice three barrel-aged cocktails

### GOLD RUSH SAMPLER 80

1 oz pours of three fine scotches paired with  
gold-nugget chocolate truffles

## NON ALCOHOLIC COCKTAILS

### ANTHONY HOPKINS 10

mango, lime, orange, rose syrup

### BOYS IN THE BOAT 10

raspberry, lemon, pomegranate

### "NOT SO" OLD-FASHIONED 12

Pathfinder Hemp & Root non-alcoholic spirit,  
demerara sugar, East Imperial grapefruit soda

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