

THE LOUPE

500 FEET ABOVE
SEATTLE, WA

TOWER SELECTIONS

150

Launch your curated culinary experience with three courses, each complemented by your choice of crafted cocktails, wine, or beer.

THE BUTCHER

Savor a Tower of bold flavors: Mishima Reserve Wagyu Beef Katsu, Beef Tartare with Egg Custard in Pani Puri, Grilled Mishima Eye of Rib with Belgian Caviar and Truffled Potato Salad, Smoked Kurobuta Pork Belly with Sun-Dried Tomato Butter, and Anderson Ranch Lamb Chops with Spiced Guanciale Gremolata and Peach Gastrique.

THE OCEANIC

A Tower of Northwest-inspired seafood indulgence: Premium Caviar Tasting with Blini, Truffled Eggs, and Herbed Crème Fraîche, Dungeness Crab Roll with Preserved Lemon Slaw, Potted Smoked Salmon with Seattle-Spiced Prawns and Citrus Butter on Macrina Crostini, and Grilled Octopus with Smoked Eggplant and Romesco.

THE SPACE GARDENER

A vegetarian Tower to devour: crisp Vegetable Crudit  with Sunflower Crumb and Coconut Yogurt Tzatziki, Falafel in Soft Pita with Curried Giardiniera, Vegan Beet Tartare with Tahini and Pickled Mustard Seeds, Wild Mushroom P t  with Fig Preserves and Candied Walnuts, and Smoked Baba Ganoush with Roasted Garlic, served with Grilled Focaccia (gluten-free crackers upon request).

THE OMNIVORE

A luxe Tower of meats and cheeses: Mozzarella Ciliegine in Tomato Water with Basil Oil, Truffled Deviled Eggs with Pancetta Crisp on Marinated Olives and Peppers, and a selection of Journeyman meats including Parmesan Porcini, Sopressata, Vintners Truffle, and Nduja. Local cheeses feature Cypress Grove Midnight Moon, Truffle Kid, Beecher's Reserve, and Black Truffle Fudge paired with Parmesan Crisps, Macrina Bakery Crostinis, and Grilled Focaccia.

SIP

WINE

Gorman, 'Big Sissy' Chardonnay
Columbia Valley, WA

14 | 70

Sparkman Cellars 'As You Wish' Sauvignon Blanc
Columbia Valley, WA

20 | 64

Benton Lane Pinot Noir
Willamette Valley, OR

14 | 80

Gorman 'Devil Makes Three' Cabernet Sauvignon
Columbia Valley, WA

14 | 60

BUBBLES

Patterson Cellars Forbidden Bubbles
Washington

12 | 45

Laurent-Perrier La Cuvee Brut
Champagne, FR

21 | 85

CANS

Hazy IPA, Stoup Brewing, *Seattle, WA*
Skyliner Pilsner, Chainline Brewing, *Seattle, WA*

12

À LA CARTE

Yukon Gold Potato Chip
Sturgeon Caviar, Parmesan

14

Hand Cut Truffe Parmesan Fries
Atmos Sauce, Ketchup

12

Journeyman Meat Charcuterie
*Vintners Truffle, Porcini Parmesan, Sopressata, Nduja,
Macrina Bakery Crackers & Bread*

16

Local Cheese & Truffle Fudge
*Cypress Grove Midnight Moon, Psychadillic, Beechers Reserve,
Truffle Kid, Macrina Bakery Crackers & Bread*

16

Smoked Babaganoush
Macrina Bakery Crackers & Bread

12

Dungeness Crab Roll
Preserved Lemon Cole Slaw

21

Wagyu Beef Sliders
Wagyu Beef Smash Patty, Atmos Sauce, Pickles, Heirloom Tomato

18

Kaluga Caviar 1/2 oz
*Fresh Blinis, Truffled Egg Yolks, Egg Whites, Herbed Cr me
Fraiche, Shallots*

85

COCKTAILS



FULL MOON MEZCAL

Smoky mezcal mingles with the refreshing sweetness of watermelon juice and cucumber syrup, while the zest of calamansi and sudavchi citrus adds a playful tango of sensations for a cocktail that expertly balances smoky depth and vibrant, fruity brightness.



TIP TOP YUZU DROP

Inspired by the Japanese glass-blown fishing floats often found on Washington beaches, this lemon float showcases Haku Japanese vodka, yuzu, and sudachi juice. Limited-edition Mancino Sakura vermouth infused with Kyoto cherry blossoms add delicate, floral notes to balance out this elegant float.



SUPERNOVA SPRITZ

A complimentary upgrade to first class, this Aperol spritz flies with Laurent-Perrier and a citrus bubble reminiscent of sunrises over the cascade mountains. Go ahead, sip the opulence. She lives for it.



CRAN-NEBULA

Our take on the 80's cocktail Sex on the Beach takes vodka, Giffard Crème de Pêche, calamansi juice, Icelandic cranberry liqueur, Crowberry and egg whites (optional) from a classic to a delicious, nebulous place.



NOT SO OLD FASHIONED

Rye whiskey softened with baking-spiced sugar and bitters, served over ice and finished with an orange fan, cherry, and a touch of toasted cinnamon. A refined, aromatic twist on the Old Fashioned that is timeless, indulgent, and perfectly paired with the 720-degree view around you.



DAIQUIRI LIFTOFF

Ten to One rum dances with a mango, cucumber and aloe emulsion that works double time as a palate cleanser as well as complementing its natural citrus.



BOTANICAL FULL MOON

An herbaceous, botanical, citrusy vodka-based chorus of passion fruit, agave, calamansi, NA spirit Wilderton Lustre, topped with hibiscus dry soda, will have you singing in the rain (or shine, but probably rain). Skip the vodka to make it a mocktail that'll still have you over the moon.



VODKA COSMOS

Cosmic Crisp apple syrup, made from our favorite apples invented in Washington, combined with lemon juice and Cointreau, balances out the fruity acidity for a refreshing, sweet vodka cocktail.



GIN STARFLOWER

Rhubarb liqueur and gin mingle with lime, agave, and a whisper of lavender for a cocktail as refreshing as a Seattle spring bloom. Served in a revolving wine glass and finished with a lavender sprig and ribbon of rhubarb, it is our floral ode to the classic Bee's Knees.



MARINE LAYER MANHATTAN

Truffled cognac joins cacao-nib infused rum, and WhistlePig 15yr Rye in an elegant evolution of the Manhattan smoked right at your table, fit for an elevated experience atop Seattle's empire.



SEA-ESPRESSO MARTINI

Made with vodka, Sheringham Coffee Liqueur, Meletti Cioccolato, fresh espresso (of course), a touch of Demerara and finished with Hennessy, this silky martini is almost as eye-opening as the views around you. That's that sea-espresso!



EMERALD CITEA

A delicate balance of matcha, green tea gin and green tea simple syrup, passionfruit, and yuzu citrus light up the senses in an ode to Japanese flavors and the emerald city all around us.



THE BEEHIVE BLASTOFF

Verbena tequila, kumquat marmalade, calamansi, yuzu, ginger, and black lemon bitters launch your palate into orbit on this interactive, multisensory journey.

Instructions: Sip the Beehive, breathe in the orchid, sip again, take in the espresso aromatics, then bite into a Szechuan Button to ignite a tingling sensation. (That's supposed to happen!) Now sip the Beehive once more and let your palate blast off into cosmic overdrive.

SPACE NEEDLE

HOLIDAY BRUNCH

500 FEET ABOVE SEATTLE, WA

COCKTAILS



PEACH ON EARTH BELLINI

Giffard's peach liqueur and white peach purée rise together in a glass of golden bubbles, the perfect way to toast a morning 500 feet above Seattle.



SEA-ESPRESSO MARTINI

Made with vodka, Sheringham Coffee Liqueur, Meletti Cioccolato, fresh espresso (of course), a touch of demerara and finished with Hennessy, this silky martini is almost as eye-opening as the views around you. That's that sea-espresso!



SEASIDE BLOODY MARY

Seaside Gin and herb-infused tomato juice awaken the senses with a whisper of Harissa spice. Savory and briny, it's the Pacific Northwest in a glass: balanced, bold, and refreshingly coastal.



MERRY MANGO MIMOSA

Sparkling wine, mango purée, and a hint of orange juice create a tropical twist on the classic mimosa. Sweet, bright, and impossibly cheerful, like the rare winter ray of Seattle sunshine.



BOTANICAL FULL MOON

An herbaceous, botanical, citrusy vodka-based chorus of passion fruit, agave, calamansi, NA spirit Wilderton Lustre, topped with hibiscus dry soda, will have you singing in the rain (or shine, but probably rain).



BLOODY GOOD CAESAR

A savory blend of vodka meets savory tomato and a Harissa kick for a cocktail that's as rich as the views around you.

SHAREABLES

Included for the table

ASSORTED PASTRIES TO SHARE

FIRST COURSE

Choose one of the following:

ELLENOS YOGURT PARFAIT

Topped with fresh berries and almond granola

FRESH FRUIT

Seasonal fruit drizzled with black truffle honey fudge and crunchy honey granola

PUMPKIN SPACE PANCAKES

Graham cracker crumb, brûléed marshmallow, vermont maple syrup

1962 WORLD'S FAIR WAFFLES

Chantilly cream, poached pears, pear syrup

DUNGENESS CRAB COCKTAIL

Preserved lemon, caper rémoulade, truffled deviled eggs, alfalfa sprouts

CLAM CHOWDER

Crispy bacon, baked cheese crackers

ENTRÉES

Each table will receive crispy truffled potatoes with herbed crème fraîche, chives, and shaved black truffle

Choose one of the following:

GRILLED MISHIMA RESERVE RIBEYE

Pickled Fresno peppers, smoked eggplant, poached egg, salsa verde

FALAFEL BENEDICT

Tahini sauce, heirloom tomato, curried giardiniera, vegan scrambled eggs
Vegetarian

SMOKED SALMON BENEDICT ROLL

Poached egg, toasted parker roll, preserved lemon slaw

MISO-SMOKED PORK BELLY BENEDICT

Belgian waffle, poached egg, bourbon maple syrup, candied walnut dust

DESSERT

SIGNATURE LUNAR ORBITER

Yakima Peach-infused Dubai Chocolate dome concealing silky ganache, pistachio crumbs, and grilled donut peaches

The King County Department of Health would like to warn you that consuming raw or undercooked foods may lead to food-borne illness.

SPACE NEEDLE

HOLIDAY BRUNCH

500 FEET ABOVE SEATTLE, WA

KIDS MENU

All Kids Menu items come with the Classic 1962 Lunar Orbiter Dessert.

Choose one of the following:

WAFFLE STICKS

With vanilla whipped cream, crispy white chocolate, and drizzled with chocolate and caramel

MINI PANCAKES

Topped with chocolate chips and maple syrup

MINI BREAKFAST SLIDERS

Scrambled eggs and sausage on a lightly sweet Hawaiian roll

CLASSIC 1962 LUNAR ORBITER

Vanilla ice cream topped with hot fudge and garnished with a crisp fan cookie