

THE LOUPE

500 FEET ABOVE
SEATTLE, WA

TOWERS

Pick your own personal experience with 3 courses of food. Each tower is paired with your personal selection of table side craft cocktails, wine, and beer.

THE BUTCHER'S TOWER

Experience authentic Japanese A5 Wagyu Beef, the highest grade of beef, with A5 Wagyu BLT, A5 Nigiri, Spiced Chicharron, Foie Gras, and other delights.

ELEVATED AT SEA

Experience Lobster Rolls, Charred Miso Black Cod, Giant Tiger Prawns, Hot Smoked Salmon, Dungeness Crab Cakes, and other bites from the Pacific Northwest.

OMNIVORE'S TOWER

Enjoy a selection of local meats and cheeses featuring Iberico Pork Wrapped Figs, Nduja Toast, Charred Rosemary Camembert Cheese, Marinated Olives & Peppers, and Iberico Charcuterie.

SPACE FORAGER

Sample a selection of vegetables including a Micro Garden Salad, Impossible Sliders, Fried Kale Chips, White Bean hummus with Warm Garlic Pita Bread and other small bites.

SIP

WINE

Gorman, 'Big Sissy' Chardonnay
Columbia Valley, WA

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

Benton Lane Pinot Noir
Willamette Valley, OR

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

BUBBLES

Patterson Cellars Forbidden Bubbles
Washington

Laurent-Perrier La Cuvee Brut
Champagne, FR

CANS

Stoup Space Garden Hazy IPA, Seattle, WA
Pike, Space Needle, IPA, Seattle, WA

À LA CARTE

SNACKS

Yukon Gold Potato Chip
Belgium Caviar, Parmesan

Fried Kale Chips
Lemon Oil Snow

Candied & Smoked Nuts

SMALL BITES

Micro Garden Salad
Pumpnickel Soil, Vegan Butternut Squash Panna Cotta

Falafel with White Bean Hummus
Toasted Pinenut Gremolata, Warm Garlic Pita Bread

Local Cheeses

A local selection of soft rind and hard cheeses served with an assortment of spreads with crispy bread and crackers

Foie Gras

Individual bites of Challah French toast topped with creamy Foie Gras and fig jam

Kusshi Oysters (depending on availability)

Please ask our service team for the most up to date oysters available served on the half shell with seasonal toppings

COCKTAILS



FULL MOON MEZCAL

A gazpacho-style drink featuring savory-infused mezcal, watermelon, cucumber and calamansi to deliver both flavor and viscosity fit for a vegetarian (or vegetable-appreciating) queen, king, royal et al.



THE FLOAT

Vodka, heirloom tomato and peach water topped with pistachio oil create a light, nutty, sophisticated experience in multilayered symphony.



PEAS ON EARTH

Breathe in. Look out. Sip this gin, vermouth, clarified pea juice, chamomile kumquat syrup, egg white and salted egg yolk amalgamation. Not everyone will understand these surprisingly harmonious flavors, but then again, not everyone gets to experience such great heights.



THE GIN BOBATINI

The gin martini's 2023 glow-up featuring lemon olive oil spheres reminiscent of bubble tea boba, suspended in a classic martini with a twist.



TOP OF TAHOMA

Concocted specifically for the A5 tartare, this nitro vodka martini features pickled vegetables and a wagyu fat snow prepared tableside. One sip and you'll achieve a level of exquisite exhilaration one could only previously achieve by summiting the mountain herself.



MARINE LAYER

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



LOBSTER 007

No mission necessary to enjoy this gin and vodka based cocktail, combining elements of lemon and lobster butter for an elevated tastebud experience even secret british spies would have trouble keeping to themselves.



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.



INTANGIBLE

What do you get when you mix Singani brandy with a tangerine essence distilled and rebuilt with citric acid? A perfectly clear, martini-style cocktail brimming with flavor to top an intangible experience atop the Needle.



EARTH TO OAXACA

Harissa and Ras el Hanout wake up the senses as bone marrow mezcal and blood orange smooth out this orchestral arrangement of flavors that will make you sing iqué bueno!



COUNTDOWN

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



EARTH TO UBE

An earthy tequila cocktail made with beets, ube, agave, curry, and sumac foam, finished with a porcini powder. Rooted in root vegetables, this drink will keep you grounded even when you're 500 feet up.



EMERALD CITEA

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