THE OLYMPIC

Through The Ages
On Denny’s Knoll

In the 1860’s Arthur Denny, one of Seattle’s founders, donated a small knoll on the south end of his land for the city university, the same land which now lies under the hotel. Seattle citizens helped clear the trees and brush, and the corner stone of the university was laid in May 1861. A nod to the land, we honor this, the original University of Washington site by using fresh ingredients from our rooftop garden, where our chefs grow herbs and produce used at our dishes and in our drinks.

Muddled cherry tomatoes and a pinch of oregano are shaken with Hendrick’s gin, Aquavit, agave and fresh lime. Served in a Nick & Nora glass and garnished with a fresh cherry tomato.

The Opening Gala

On the evening of December 6, 1924, Seattle’s biggest society event was set to take place, the opening of The Olympic. Revelers and party guests filled the streets with the building illuminated and spotlights guiding the way. More than 2,100 well-heeled danced the night away, though as this was the height of prohibition, our cocktail celebrates the mystery, hiding the alcohol in paint format. We finish this with some bathtub gin topped and Champagne, because we can’t imagine having opened our Grand Dame without a toast to this legendary treasure.

Plymouth gin is topped with Moet & Chandon Champagne and a dash of grapefruit bitters. Served in a coupe glass that is brushed with Campari and hibiscus paint.
**Victory Square Punch**

In the 1940’s, University Street in front of The Olympic became known as Victory Square, a civic focal point for Seattle. The square was the location for a 75 foot replica of the Washington Monument and served as a meeting point for rallies and bond drives. In these time of unity, The Olympic was home and to applaud this spirit, our punch combines American Syrah and local Bourbon with a splash of tea and spice to represent the spirit of the times.

![Washington Monument](image1)

**Washington Syrah and Makers Mark bourbon is mixed with our in-house spiced syrup and served on the rocks.**

**Curtain Calls on the Metro**

The Metropolitan Theatre, which the hotel was originally built around, celebrated its final run starred Helen Hayes in ‘What Every Woman Knows’ which was shown for a full year up to the theatre’s closure in 1954. With the closure, brought new life for The Olympic, creating its grand driveway entrance and new Garden ballroom. To toast the curtain close and new beginning, this fresh, fruity and silky cocktail lends a nod to the seduction of the theater and celebrates the good life.

Mt Gay Black Barrel rum, Hennessy Very Special Cognac and Benedictine is shaken with a strawberry puree, Fairmont Olympic rooftop herb syrup, egg-white, and a splash of lemon juice. Served in a classic coupe topped with a cherry garnish.*

18
**Smokes & Champagne at the Marine Room**

All through the decades and with the many changes at The Olympic, the Marine Room remained the same, standing the test of time and serving as a plush and luxurious setting, perfect for a classic cocktail or coupe of Champagne. Toast the decades and savor the layers of the rich and wild times.

Champagne is reduced and combined with Becherovka spice and Woodford Reserve Bourbon. Served neat in a glass infused with the aromatics of Sweet Vermouth soaked woodchips.

18

**Nectar on the Roof**

So many have called The Olympic home through our nine decades and we are proud to provide a safe haven to another important species, the honeybee. The golden and delectable liquid that is created by the hundreds of thousands of honeybees that call the Fairmont Olympic’s rooftop home, is treasured and a product of pure joy and passion for the hotel. We not only put the honey in our food, beer, cider and vodka, we couldn’t help but make a celebratory drink with it.

Our very own Olympic Honey Vodka is combined with Lillet soaked chamomile tea and honey syrup. Served on the rocks in an ice-filled wine glass and topped with dry cider.

18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
CLASSICS PERFECTED

Sparkling Collins Royale 18
Belvedere, Veuve Clicquot, Cucumber, Mint, Lemon

Fairmont Old Fashioned 18
Woodford Reserve Bourbon, Mount Gay Black Barrel Rum, Angostura Bitters

VSOP Boulevardier 18
Gentlemen Jack Rare Tennessee Whiskey, Remy Martin VSOP, Campari, Sweet Vermouth

Right Word 18
Bombay Sapphire, Lillet Blanc, St. Germain, Lime

Perfect Martinez 18
Botanist Islay Dry Gin, Cointreau, Sweet Vermouth, Dry Vermouth, Angostura Bitters

Pomegranate Paloma 18
Casamigos Reposado Tequila, Cointreau, Pomegranate Juice, Grapefruit Juice, Lemon, Angostura Bitters
SPIRITS

WHISK(E)Y
The word whisky comes from the Gaelic *uisge beatha*, aqua vitae. Some say the earliest recorded distillation of whisky dates back to the 14th Century.
**SINGLEMALT**

**Highlands**
*Fruitcake and oak flirt with heather and smoke in Highland Whiskies. Wild seas and impenetrable moorland dominate the landscape, creating a breeding ground for powerful peaty drams, whilst still leaving room for floral, silky elegance.*

- Glenmorangie 10yr
- Oban 14yr

**Speyside**
*Home to over half of Scotland’s distilleries, Speyside malts are known for being frugal with peat and lavish with nutty fruit flavors. Apple, pear, honey, vanilla and spice all have a part to play in the Speyside Whiskies.*

- Glenfiddich 12yr
- Glenlivet 12yr
- Macallan 12yr
- Macallan 18yr
- Macallan 25yr

**Islands**
*The versatility of the Islands accommodates both feathery citrus flavors and smoking peaty noses. Between them, Arran, Mull, Jura, Skye and Orkney champion brine, oil, black pepper, heather and honey. For challenging, volcanic drams full or maritime notes that are anything but tame, Island malts are your calling.*

- Highland Park 12yr – Orkney Islands
- Talisker 10yr – Isle of Skye

**Islay**
*Islay might be the southernmost island of the Inner Hebrides, but it’s no less rugged, windswept or barren than its isolated counterparts. Islay malts are pungent with peat, smoke and salinity, revealing their complexity layer after layer.*

- Ardbeg 10yr
- Lagavulin 16yr
- Laphroaig 10yr
BLENDED

Scotland
Chivas Regal 12yr 12
Famous Grouse 11
J.W. Red Label 12
J.W. Black Label 14
J.W. Blue Label 65

Ireland
Bushmills 12
Jameson 12
Middleton Very Rare 39
BOURBON/ RYE
Immigrants from Ireland and Scotland fled to the New World bringing along their beloved spirit, but early American whiskey was mainly distilled by the Dutch and Germans. Originally most whiskey back then was produced from rye until the government started offering incentives to plant corn.

Washington
JP Trodden 16

Iowa
Templeton Rye 16

Kentucky
Basil Hayden 19
Booker Noe’s 22
Bulleit Rye 14
Woodford Reserve 15

Tennessee
Gentleman Jack 13
Jack Daniels 11
Knob Creek 17
Maker’s Mark 13
GIN
Gin is the Anglicization of genever, which in the Dutch pronunciation of the French word genevre, which came from the latin word for juniper. During the Dutch rebellion against the Spanish, the English took the basis of genever back to Britain. This action coined the term “Dutch courage”.

*United States*
Aviation, OR 14

*England*
Beefeater 11
Bombay Dry 11
Bombay Sapphire 12
Plymouth 14
Tanqueray 12

*Scotland*
Botanist Islay 15
Hendrick’s 15
**VODKA**
Claimed by the Russians but most likely Polish, the word derives from *wodka* which appears in a manuscript in 1405, meaning “little water”. Monks were the first to distill vodka infused with herbs and spices, which was used for medicinal purposes.

*United States*
Glass Kona, WA  
Tito’s, TX  

Absolut, SWE  
Belvedere, POL  
Chopin, POL  
Finlandia, FIN  
Grey Goose, FRA  
Ketel One, NED  
Stolichnaya, RUS  
Stolichnaya Elit, RUS  

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<td>Tito’s</td>
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<td>Absolut</td>
<td>SWE</td>
<td>12</td>
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<tr>
<td>Belvedere</td>
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<td>Chopin</td>
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<tr>
<td>Finlandia</td>
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<tr>
<td>Grey Goose</td>
<td>FRA</td>
<td>14</td>
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<tr>
<td>Ketel One</td>
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<td>Stolichnaya</td>
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<tr>
<td>Stolichnaya Elit</td>
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RUM
The spirit of the free and independent, no rules or regulations govern the rum world. It was created as a by-product from sugar, as it is distilled from sugar cane or molasses. Fresh sugar cane is pressed to produce earthy and vegetal cachaça and rhum agricole. Molasses is used to create the more popular sweeter styles of rum.

Puerto Rico
Bacardi Light 11
Bacardi 8 13

Jamaica
Captain Morgan 11
Meyers 11

Barbados
Mount Gay Black Barrel 13
Mount Gay Silver 11
TEQUILA

Agave is from the Greek word for royalty, agavacea. Tequila is to mezcal what cognac is to brandy: the most famous appellation-regulated agave spirit. Mezcal comes from the Nahuatl word mexcalmetl, for cooked agave, which refers to the entire agave spirits category.

<table>
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<th>Spirits</th>
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<td>Hornitos Plata</td>
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<tr>
<td>Los Azulejas Anejo</td>
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<tr>
<td>Patron Reposado</td>
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<tr>
<td>Patron Silver</td>
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<tr>
<td>San Matias Extra Anejo</td>
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<tr>
<td>Sauza Blue Silver</td>
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**COGNAC**

The most famous of all brandies; this spirit only comes from one region in the Charente province in France that surrounds the town of Cognac.

<table>
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<th>Brand</th>
<th>ABV</th>
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<tr>
<td>Hennessy VSOP</td>
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<tr>
<td>Hennessey XO</td>
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<tr>
<td>Hennessey Paradis</td>
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<tr>
<td>Remy Martin VSOP</td>
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<tr>
<td>Remy Martin Louis XIII</td>
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**BRANDY/ EAU DE VIE**

Eau de vie or brandy is the name given to a spirit made from the distillation of fruit wine. Brandy comes from the Dutch word *brandewijn*, which literally translates to “burned wine”.

*United States*

- Clear Creek Pear Brandy, OR 13

*France*

- Boulard Calvados 15

*Italy*

- Bertagnolli Grappa 15

*Peru*

- Portón Pisco, Peru 15
OTHER LIQUEURS

*Italy*
Amaretto 11  
Frangelico 11  
Sambuca 11  

*France*
Cointreau 13  
Grand Marnier 13  
St. Germain 12  

*Ireland*
Bailey’s 11  

*Scotland*
Drambuie 12  

*Mexico*
Kahlua 11  
## BEER

The oldest known written recipe is for beer.

### LOCAL/ DOMESTIC

- Elysian “The Immortal” IPA, WA 8
- Pike Brewing Co. Honeymoon Suite Ale, WA 8
- Redhook Brewery ESB, WA 8
- Widmer Brothers Hefeweizen, OR 8
- Bud Light, MO 8

### IMPORT

- Unibroue “La Fin du Monde”, CAN 8
- Corona, MEX 8
- Stella Artois, BEL 8
- Amstel Light, NED 8
- Heineken, NED 8
- Guinness, IRL 8

### CIDER

- Seattle Cider, Dry 10
- Seattle Cider, Olympic Honey 18
WINES BY THE GLASS

One of the oldest alcoholic beverages known. Wine is the only art you can drink.

CHAMPAGNE & SPARKLING
NV Campo Viejo Brut Cava, ESP 12
NV Crémant d’Alsace Rose, Rieflé, FRA 15
NV Moët & Chandon Imperial Brut, FRA 25
NV Veuve Clicquot Brut, FRA 28

WHITE
Ch. Ste. Michelle ‘Indian Wells’ Chardonnay, WA 14
Sonoma Cutrer Chardonnay, CA 14
Washington Hills Sauvignon Blanc, WA 10
Eroica Ch. Ste. Michelle Riesling, WA 12
Lumo Pinot Grigio, ITA 10

RED
Amavi Cellars Cabernet Sauvignon, WA 16
Turnbull Cabernet Sauvignon, CA 20
Stoller Vineyards Pinot Noir, OR 15
Saviah Cellars “The Jack” Syrah, WA 11
Arbor Crest Cellars Merlot, WA 10
Duckhorn Merlot, CA 24
Anko Malbec, ARG 15

DESSERT/ FORTIFIED
Chartreuse de Coutet Sauternes, FRA 15
Dow’s ‘Boardroom’ Tawny Port, POR 14
Fonseca LBV Unfiltered 2005, POR 14
Graham’s 20 Year Tawny Port, POR 19
WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

NV Chandon Brut
Napa Valley, CA

NV Schramsberg Blanc de Noir
Napa Valley, CA 68

NV Moet et Chandon Imperial Brut
Epernay, FRA 125

NV Veuve Cliquot Ponsardin
Reims, FR 140

NV Campo Viejo Brut Cava
Rioja, ESP 48

2009 Dom Perignon
Epernay, FRA 390

2006 Louis Roderer "Cristal"
Reims, FRA 720

CHARDONNAY

2015 Ch. St Michelle 'Indian Wells'
*Columbia Valley, WA* 56

2016 Ch. St Michelle
*Columbia Valley, WA* 38

2012 Chinook
*Yakima Valley, WA* 42

2011 aMaurice Cellars
*Columbia Valley, WA* 65

2014 Sonoma Cutrer R.R. Ranches
*Russian River, CA* 56

2016 Far Niente
*Napa Valley, CA* 120

2016 Cakebread Cellars
*Napa Valley, CA* 85

2012 Grgich
*Napa Valley, CA* 98

2016 Chapelle Poilly Fuisse
*Burgundy, FRA* 80

2015 Servin Chablis '1er Cru' Mont de Milieu
*Chablis, FRA* 74
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Score</th>
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<td>Cooper Mt</td>
<td>Willamette Valley, OR</td>
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<td>King Estate</td>
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<tr>
<td>2013</td>
<td>Colternozio Schreckbichl 'Lumo'</td>
<td>Alto Adige, ITA</td>
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<tr>
<td>2015</td>
<td>Lageder &quot;Porer&quot;</td>
<td>Alto Adige, ITA</td>
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<tr>
<td>2015</td>
<td>Ch. St. Michelle Dr. Loosen 'Eroica' Riesling</td>
<td>Columbia Valley, WA</td>
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<tr>
<td>2015</td>
<td>McCrea Cellars Viognier</td>
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<tr>
<td>2013</td>
<td>Nikolaihof &quot;Hefeabzug&quot; Gruner Veltliner</td>
<td>Wachau, AUT</td>
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<tr>
<td>2016</td>
<td>Washington Hills</td>
<td>Multiple Regions, WA</td>
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<tr>
<td>2012</td>
<td>Ch. Ste Michelle &quot;Horse Heaven&quot;</td>
<td>Columbia Valley, WA</td>
<td>35</td>
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<tr>
<td>2018</td>
<td>Cadaretta Sauvignon Blanc Semillon</td>
<td>Columbia Valley, WA</td>
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<tr>
<td>2016</td>
<td>Duckhorn</td>
<td>Napa Valley, CA</td>
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<tr>
<td>2017</td>
<td>Cloudy Bay</td>
<td>Marlborough, NZ</td>
<td>69</td>
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<tr>
<td>2016</td>
<td>H. Bourgeois 'Cote de Monts Damnes' Sancerre</td>
<td>Loire, FRA</td>
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<tr>
<td>2017</td>
<td>Cape Mentelle Sauvignon Blanc Semillon</td>
<td>Margaret River, AUS</td>
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<tr>
<td>2015</td>
<td>Chateau de Rouet &quot;Cotes de Provence&quot;</td>
<td>Provence, FRA</td>
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<td>Year</td>
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<td>Ch. St. Michelle</td>
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<td>Woodward Canyon &quot;Arist Series&quot;</td>
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<td>2012</td>
<td>Pepper Bridge</td>
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<td>Walla Walla, WA</td>
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<td>Turnbull &quot;Napa&quot;</td>
<td>Napa Valley, CA</td>
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<tr>
<td>2009</td>
<td>Honig Vineyard</td>
<td>Napa Valley, CA</td>
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<tr>
<td>2010</td>
<td>Stags Leap</td>
<td>Napa Valley, CA</td>
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<tr>
<td>2011</td>
<td>Silver Oak</td>
<td>Napa Valley, CA</td>
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**SYRAH|SHIRAZ**

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<tr>
<td>2016</td>
<td>Saviah Cellars &quot;The Jack&quot;</td>
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<td>McCrea Cellars &quot;Orleans&quot;</td>
<td>Yakima Valley, WA</td>
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**MERLOT**

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<tr>
<td>2015</td>
<td>Canoe Ridge &quot;Expedition&quot;</td>
<td>Columbia Valley, WA</td>
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<td>Northstar</td>
<td>Columbia Valley, WA</td>
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<td>2014</td>
<td>Duckhorn</td>
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<td>Year</td>
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<td>2015</td>
<td>Stoller 'JV Estate'</td>
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<td>Torri Mor</td>
<td>Willamette Valley, OR</td>
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<td><strong>RED BLENDS</strong></td>
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<td>Novelty Hill Red</td>
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<td>2009</td>
<td>Ch. St. Michelle &quot;Artist's Series&quot; Red</td>
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<td><strong>RED VARIETALS</strong></td>
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