- PACKAGED BEER -

Take us home with you!

VANISHING POINT 12oz 4-pack — $10.99
GRAPEFRUIT IPA 12oz 4-pack — $10.99
RESCUE REMEDY 12oz 6-pack — $14.99
(Benefits Emerald City Pet Rescue)
SHROUDED SUMMIT 16oz 4-pack — $13.99
WATCHSTANDER 22oz bottle — $7.50
PEAK BUSTER 22oz bottle — $9.50
WINTER COAT 22oz bottle — $7.50
HARBOR GREENS 22oz bottle — $6.50

- MERCHANDISE -

Show your Ghostfish pride!

SNAP-BACK HATS Orange or Black — $20
GHOSTFISH BEANIES Gray or Black — $20
BREWER SHIRTS Logo Back — $30
GLASS GROWLER Logo Printed — $10
LOGO T-SHIRTS Multiple Styles —$20
GHOSTFISH HOODIE Logo Back — $35
GHOSTFISH POLO Gray Synthetic — $30
GHOSTFISH POLO Misprint — $20
64oz HYDROFLASK Logo Etched — $40

- TAPROOM POLICIES -

We are family-friendly, but children must be supervised at all times

Dogs are ALWAYS welcome, but must be under owner control at ALL times

Sorry, we cannot allow outside food or drink

Our entire premises are 100% gluten-free, but please inform your server of any additional dietary restrictions or allergies

GHOSTFISH
BREWING COMPANY

2942 1st Avenue S, Seattle, WA 98134
(206) 397 - 3898 | ghostfishbrewing.com

Hours:
MON - THURS 3 - 9
FRI & SAT 3 - 10
SUN 10 - 7

GHOSTFISH
BREWING COMPANY

TAP LIST & FOOD MENU

UNUSUAL GRAINS. LEGENDARY TASTE.

Welcome to Ghostfish Brewing Company, Washington State's first **dedicated gluten-free** brewery & gastropub!

Everything on our menu, including our award-winning lineup of craft beers, is **100% gluten free** & made only with naturally gluten-free ingredients.

Our beers are made from unusual malted gluten-free grains, like millet, buckwheat, and brown rice, produced in small batches in dedicated gluten-free facilities.

- NEW -
THIS WEEK!

- EXPERIMENTAL BEER -

Brewed on our pilot system, one keg at a time!

MOSS BOSS India Pale Ale
6.4% ABV | 77 IBU
7oz $3 | Pint $6 | Sorry, no Growler fills
Featuring the Columbus hop variety, this is a classic American-style IPA harkening back to the early days of the craft beer revolution.

- FOOD FEATURES -

Served Tuesday - Saturday ONLY

THE WINTER BELLY— $10
Winter Coat braised pork belly, roasted winter veggies, Ganesha coffee coulis.
Suggested Pairing: Winter Coat Coffee Porter

BIBB & BEET SALAD — $11
Red butter lettuce, medjool dates, chevre, roasted red beets, pomegranate.
Add Winter Pork Belly — $3
Suggested Pairing: Shrouded Summit Belgian White

RAVIOLI — $13
Manini's GF spinach & cheese ravioli, blistered tomato sauce, parmesan.
Suggested Pairing: Shrouded Summit Belgian White

EGGPLANT PARMESAN — $14
GF breaded eggplant, fresh mozzarella, housemade pomodoro sauce.
Suggested Pairing: Cider-Beer Graff

FEATURED BURGER:
BACON ELK — $16
Rocky Mountain elk, grilled onions & portobello, house-made bacon, and pepperjack cheese. Served with taro "frips"; choose Franz gluten-free bun or lettuce wrap
Suggested Pairing: Safehouse Amber Lager

TOURNEDOS — $18
Twin medallions of Angus beef tenderloin, served with truffled frites.
Suggested Pairing: Moss Boss IPA or Grapefruit IPA

- SUNDAY BEERUNCH -

Served Sundays ONLY

DAILY OMELETTE — $13
Ask your server for today's creation

COUNTRY BURGER BENEDICT— $15
Wagyu beef blended with house-made sausage, topped with sausage gravy & fried eggs, served with sweet potato home fries

"BEERUNCH" TACOS— $9
Local chorizo, roasted winter vegetables, egg, queso fresco, roasted tomato salsa

GHOSTFISH CHILAQUILIS — $13
Corn tortilla strips sauteed with fresh tomatillo mole, roasted peppers, eggs, & queso fresco, topped with sour cream, salsa, & corn chips
Served with sweet potato home fries
Add Chorizo - $2

BRUNCH
- DRINK SPECIALS -

Because it's the weekend!

MIMOSA— $7.50
Champagne and 100% Orange Juice. Old School!

SHROUDED MONKEY— $6
Shrouded Summit Belgian White with 100% Orange Juice, get funky!

BEER BLOODY MARY— $7.50
Shrouded Summit Belgian White mixed with house-made spicy Bloody Mary Mix and garnish!

- GHOSTFISH EVENTS -

Happenings in the Taproom

TRIVIA TUESDAY @ 6:30 PM
Every Tuesday with Trivia Time Live!
Free to play, with prizes and music!

NEW MENU WEDNESDAYS
Every Wednesday we roll out new weekly features and a new Experimental beer from our pilot system. Follow us on facebook, twitter, and instagram to see what beer we're rolling out each week!

(Packaged Beer & Merchandise On the Back!)

- FLATBREADS -

Individual-sized & made in house!

All flatbreads come with mozzarella cheese and are made with your choice of tomato sauce or extra-virgin olive oil.
Substitute goat cheese — add $2
Substitute Daiya cheese — add $3

CHEF'S CHOICE — $12
Ask your server for today's creation

THE VEGAN — $10
Black olives, tomato, onion, sweet peppers, artichoke, and no cheese!
Add Cheese — $1, or sub goat or Daiya for above prices

THE AMERICAN — $11
Pepperoni, sausage, peppers, black olives, and onions.

BUILD YOUR OWN — $12
Mozzarella cheese and up to four of the following:
Pepperoni, House-made Sausage, Watchstander Pork Belly, Red Onions, Mushrooms, Black Olives, Hot Peppers, Sweet Peppers, Fresh Tomatoes, Parmesan

- SOMETHING SWEET -

FLOURLESS CHOCOLATE CAKE — $6
Watchstander Stout cream, house-made berry sauce
Suggested Pairing: Winter Coat Coffee Porter

ICE CREAM SANDWICH — $7
House-made cookies featuring spent brewer's grains, vanilla ice cream
Suggested Pairing: Harbor Greens Choc-Mint Stout

CHEESECAKE — $8
House-made GF cheesecake with choice of house-made caramel or berry sauce
Suggested Pairing: Cider-Beer Graff

- OTHER BEVERAGES -

Guest taps, wine, and non-alcoholic drinks

ROTATING GUEST CIDERS — $6
12 oz pour. Ask your server for current selection

WINES BY THE GLASS — $8
Ask your server for our current selection

ROTATING GUEST KOMBUCHA — $5
12 oz pour. Non-alcoholic, ask your server for our current selection!

STUMPTOWN COLD-BREW COFFEE — $5
12 oz pour, served on nitro

JONES CANE SUGAR SODA — $2
Ask your server for our current selection

SPARKLING WATER— $1

- BEER LIST -

Year-round & seasonal offerings

7oz $3 | Pint $6 | 32oz Growler $9 | 64oz Growler $17
TASTING FLIGHT: $10, four 7oz pours

GRAPEFRUIT IPA India Pale Ale
5.5% ABV | 85 IBU
Bitter, bright, & dry, with ginger & citrus aromatics. Brewed with "Experimental Grapefruit" hops & grapefruit peel.

VANISHING POINT Pale Ale
5.3% ABV | 55 IBU
Hoppy but well balanced. Apricot & resin flavors backed by a sweet bready malt backbone.

PEAK BUSTER Double IPA
9.5% ABV | 130 IBU
7oz $4 | 12oz $7 | 32oz Growler $11 | 64oz Growler $19
Pine, mango, & passionfruit flavors, with a dry finish. It drinks much easier than its stats suggest…you've been warned!

SHROUDED SUMMIT Belgian White Ale
4% ABV | 20 IBU
Light & crisp with a fruity Belgian aroma, and a subtle citrus kick. A great choice for those new to craft beer.

WATCHSTANDER Stout
5.7% ABV | 30 IBU
Rich flavors of dark chocolate & roasted marshmallow, with a creamy mouthfeel and the dry finish of an Irish stout.
Available on nitro or blended with cold-brew coffee for no extra charge!

WINTER COAT Coffee Porter (Limited Release)
5.3% ABV | 18 IBU
Dark, rich, and roasty, brewed with Tony's Coffee Ganesha Espresso. Our winter seasonal!
Available on nitro for no extra charge!

HARBOR GREENS Choc-Mint Stout (Limited Release)
6% ABV | 22 IBU
Chocolate and peppermint blended in with a dry stout for a crisp winter treat. Brewed for Harbor Greens Market!

CIDER-BEER Collab with Seattle Cider (Limited Release)
5.1% ABV | 20 IBU
Two-thirds light rice-malt beer, one-third cider, fermented together and dry-hopped with juicy Caliente hops.

SAFEHOUSE Amber Lager (Limited Release)
4.5% ABV | 12 IBU
A very malty lager that is crisp yet complex, with flavors of caramel, toasted grain, and whole-grain bread

FROM OUR KITCHEN

Featuring the culinary creations of chefs
Michael Bockelmann & Lisa Wildrick

- PUB SNACKS -

Salty & savory munchies

FRESH OYSTERS* — $3 ea., $17/half-dozen
(Subject to market availability)
Served with mignonette.
Suggested Pairing: Safehouse Amber Lager

HOUSE-MADE TARO "FRIPS" *(vegan)*— $3
Thin-sliced taro root, crispy-fried
Suggested Pairing: Vanishing Point Pale

CHIPS & SALSA *(vegan)*— $5
House-made corn chips w/roasted tomato salsa
Suggested Pairing: Safehouse Amber Lager

- SMALL PLATES -

Lighter fare & appetizers for sharing

SOUP OF THE DAY — $5
Ask your server for today's selection

CAESAR SALAD* — $14
Chicken over fresh romaine and spinach, with house-made dressing
Just a Caesar (no chicken) — $7
Suggested Pairing: Cider-Beer Graff

STREET TACOS
Choose corn tortillas or lettuce wrap, and the following fillings:
Veggie *(vegetarian, vegan option)* — $3 ea.
Roasted winter vegetables, roasted tomato salsa, queso fresco
Fish — $5 ea.
Ask your server for today's catch
Daily Meat* — $5 ea.
Ask your server about today's creation

BEER-BATTERED PORTOBELLA FRIES – $10
(vegetarian; vegan option)
Portobella strips in Grapefruit IPA tempura batter, served with herb aioli & grapefruit remoulade & taro "frips"
Suggested Pairing: Grapefruit IPA

PORK TENDERLOIN SANDWICH — $12
"Iowa comes to Seattle": cornmeal-crusted pork loin, American cheese, onion, pickle, mayo
Suggested Pairing: Safehouse Amber Lager

BRATWURST PLATE* — $13
Uli's famous brat, braised greens, mustard kraut, German potato salad
Suggested Pairing: Shrouded Summit Belgian White

- FULL PLATES -

Heartier portions & entrees

PULLED PORK SANDWICH — $12
House-roasted pork, Vanishing Point BBQ sauce, fresh slaw, Franz gluten-free bun
Add taro "frips" — $2
Suggested Pairing: Watchstander Stout

STADIUM-STYLE NACHOS
House-made corn chips, cheese sauce, roasted tomato salsa, red onions, queso fresco, with:
Roasted Winter Vegetables *(vegetarian)* — $12
Pork Carnitas — $13
Grilled Chicken — $14
Suggested Pairing: Peak Buster DIPA

THE BURGER* — $13
Hand crushed Wagyu beef, "LTOP", and taro "frips"; choose Franz gluten-free bun or lettuce wrap
Add Tillamook cheddar — $1
Add crispy pork belly — $2
Suggested Pairing: Vanishing Point Pale

PORTOBELLA BURGER *(vegetarian)* — $14
Battered portobella mushroom strips, "LTOP", taro "frips"; Choose Franz gluten-free bun or make it **vegan** with a lettuce wrap instead!
Suggested Pairing: Shrouded Summit Belgian White

"GHOSTFISH" & CHIPS — $17
Today's fresh fish selection in Grapefruit IPA tempura batter, served with grapefruit remoulade & taro "frips"
Suggested Pairing: Grapefruit IPA

- FOR SMALLER APPETITES -

QUESADILLA — $5
Corn tortillas & cheese

CHIPS & CHEESE — $5
House-made corn chips & cheese sauce

FISH & CHIPS —$10
Smaller portion of our fish & chips

PETITE BURGER — $9
Hand-crushed Wagyu beef, lettuce, pickle, and Franz gluten-free bun. Served with taro "frips"

THE DOG — $6
Hotdog + Franz GF Hotdog Bun

~SUBSTITUTIONS~
We offer the following cheese substitutions:
Goat Cheese: add $2
Daiya Vegan Cheese: add $3
Sorry, no substitutions on the Nachos

**Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food-borne illness*