



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.

Please see last page for taproom policies.



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

Hours:
MON - THURS 3 - 9
FRI 3-10
SAT 12 - 10
SUN 12 - 7

- BEERS ON TAP -

7oz pour: 3— Pint: 6—
32oz Growler fill: 9— 64oz Growler fill: 17—
TASTING FLIGHT: 9— (four 4oz pours)

WEEKLY EXPERIMENTAL Style Varies

Ask your server about this week's concoctions! We don't fill growlers with these limited-release brews

GRAPEFRUIT IPA India Pale Ale

5.5% ABV | 85 IBU

Bitter, bright, & dry, with ginger & citrus aromatics

VANISHING POINT Pale Ale

5.3% ABV | 40 IBU

Apricot & pine flavors from Cascade, Palisade & Chinook hops, with toffee & bread from the malted millet & rice

PEAK BUSTER Double IPA

9.5% ABV | 100+ IBU

7oz: 4— 12oz: 7— 32oz Growler: 11— 64oz Growler: 19—

Pine, mango & passionfruit flavors, with a smooth finish

SHROUDED SUMMIT Belgian White Ale

4% ABV | 20 IBU

Light & crisp, with orange, coriander & a fruity Belgian aroma

WATCHSTANDER Stout

5.7% ABV | 30 IBU | Also available with cold-brew coffee

Flavors of espresso, roasted marshmallow & a subtle smokiness from dark-roasted rice malt

METEOR SHOWER Blonde Ale

4.5% ABV | 15 IBU

A lightly-hopped easy-drinking ale, with a honey-like malt sweetness & flavors of melon from German Perle hops

KAI DOG RED IPA Red India Pale Ale

6% ABV | 70 IBU | SPRING SEASONAL

Black cherry, milk chocolate & earthy flavors from the buckwheat malt, with intriguing floral hop aromatics

WINTER COAT Coffee Porter

5.3% ABV | 18 IBU | WINTER SEASONAL

Dark, smooth & roasty, featuring award-winning Ganesh Espresso from Tony's Coffee

CO-CONSPIRATOR Apricot Sour Ale

5.4% ABV | 5 IBU | COLLAB w/REVELATION BREWING

Light, tart & refreshing! Soured with Goodbelly's probiotic coconut water

CRYSTAL AMBER Amber Ale

5.8% ABV | 40 IBU | LIMITED RELEASE

Fruity & full-bodied with big floral hop flavor, in the tradition of hoppy Northwest amber ales

CHINOOK IPA India Pale Ale

6.3% ABV | 88 IBU | LIMITED RELEASE

A single-hop IPA featuring resinous-citrusy Chinook hops.

WILD BILL'S "Non-Barley Wine"

9% ABV | 70 IBU | COLLAB w/HOLIDAILY

The first-ever collaboration between two dedicated GF breweries. A real showcase for the millet, rice & buckwheat malts that make our beers special!

- TAPROOM POLICIES -

We are family-friendly, but children must be supervised and well-behaved at all times.

Well-behaved dogs are always welcome, but must be on leash and under owner control at all times. Loud, unruly, or aggressive dogs will be asked to leave.

Sorry, we cannot allow outside food or drink.

We add **18%** gratuity for parties of 10 or more.

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

- GHOSTFISH EVENTS -

Happenings in the Taproom

JOIN US ON SUNDAYS FOR OUR BRUNCH MENU

GAME DAY DOG MENU

Available on Mariners Home Game Days

TRIVIA TUESDAY @ 6:30 PM

Every Tuesday with Trivia Time Live!
Free to play, with prizes & music!

EXPERIMENTAL WEDNESDAYS

Every Wednesday we roll out a new experimental beer from our pilot system. Follow us on Facebook, Twitter & Instagram to see what beer we're tapping next!

- PACKAGED BEER -

Available at the bar or from our reach-in next to the kitchen

- METEOR SHOWER** 12oz 4-pack — 10.99
- VANISHING POINT** 12oz 4-pack — 10.99
- GRAPEFRUIT IPA** 12oz 4-pack — 10.99
- SHROUDED SUMMIT** 12oz 4-pack — 10.99
- SHROUDED SUMMIT** 16oz 4-pack — 13.99
- 2ND ANNIVERSARY** 22oz bottle — 12.49
- WATCHSTANDER STOUT** 22oz bottle — 7.50
- WINTER COAT** 22oz bottle — 7.50
- KAI DOG RED IPA** 22oz bottle — 7.50
- PEAK BUSTER DOUBLE IPA** 22oz bottle — 9.50
- HARBOR GREENS** 22oz bottle — 6.50

- MERCHANDISE -

Show your Ghostfish pride!

- APPAREL -

- SNAP-BACK HATS** Orange or Black — 20
- GHOSTFISH BEANIES** Gray or Black — 20
- BREWER SHIRTS** Logo Back — 30
- LOGO T-SHIRTS** Multiple Styles — 20
- BEER LABEL T-SHIRTS** (Ask for Selection) — 20
- GHOSTFISH HOODIE** Logo Back — 35
- GHOSTFISH POLO** Gray large logo — 30
- GHOSTFISH POLO** Gray small logo — 20

- GROWLERS -

10% off your first fill after purchasing a Ghostfish growler!

- GLASS GROWLER** Logo Printed — 10
- 64oz HYDROFLASK** Logo Etched — 40

- GIFT CERTIFICATES -

PRINTED GIFT CERTIFICATES Available from your server in your choice of denomination.

E-GIFT CERTIFICATES Available from Yiftee. Find the link on our website & Facebook page.

- PUB SNACKS -

Munchies for sharing

- DOUBLE HUMMUS PLATE** 10 —
Edamame hummus and roasted red pepper hummus.
Served with fresh veggies & house-made corn chips
Suggested Pairing: Shrouded Summit Belgian White Ale
- CHIPS & SALSA** (vegan) 5 —
House-made corn chips with roasted tomato salsa
Suggested Pairing: Meteor Shower Blonde Ale
- SHOE-STRING POTATOES** (vegan) 5 —
Suggested Pairing: Peak Buster Double IPA
- HOUSE-MADE TARO "FRIPS"** (vegan) 6 —
Thinly-sliced taro root, crispy-fried
Suggested Pairing: Vanishing Point Pale
- WARM ARTICHOKE DIP** 11 —
Cheeses & artichokes combined with fresh herbs & figs.
Served with house-made corn chips
Suggested Pairing: Shrouded Summit Belgian White Ale
- SEAFOOD DIP** 15 —
Baja-style mixed seafood. Served chilled with house-made corn chips
Suggested Pairing: Kai Dog Red IPA
- WARM BEAN DIP** (vegan) 9 —
Pinto & black beans with tomatoes, black olives, onions & spices
With Queso (vegetarian) add 1 —
With Chorizo add 2 —
Suggested Pairing: Watchstander Stout
- CHARCUTERIE** 14 —
Assortment of imported meats & cheeses. Served with crackers & crostini
- SMALL PLATES -**
Lighter fare
- THE PUB SALAD** (vegetarian) 7 —
Fresh field greens, tomato, red onion, cucumber & Kai Dog IPA dressing or vegan cider vinaigrette
With Chicken Verde 13 —
With Baja-Style Seafood 15 —
With Pork Belly 14 —
Suggested Pairing: Meteor Shower Blonde Ale
- CAESAR SALAD*** 7 —
Fresh field greens, croutons, reggiano, and house made dressing
With Chicken Verde 13 —
With Baja-Style Seafood 15 —
With Pork Belly 14 —
Suggested Pairing: Meteor Shower Blonde Ale
- MICHAEL'S IMPERIAL BRAT** 12 —
Made for us by Uli's, a house recipe with 2nd Anniversary Imperial Brown Ale. Served on a locally-made bun with whole-grain mustard & sauerkraut.
Suggested Pairing: Will Bill's Non-Barley Wine

STREET TACOS

Choose corn tortillas or lettuce wrap & the following fillings:

Veggie (vegetarian) 4— ea.

blackened mushrooms, beans, queso & house-made salsa

Fish* 5— ea.

Battered fish, remoulade, cabbage & hoisin

Daily Meat 5— ea.

Ask your server about today's creation

WILD BILL'S BELLY 10—

Seared pork belly braised in Wild Bill's Non-Barley Wine with fresh field greens & apricot and cherry relish

Suggested Pairing: Will Bill's Non-Barley Wine

- FULL PLATES -

Heartier portions & entrees

HOT BRISKET SANDWICH 15—

BBQ glaze over Meteor Shower roasted brisket, served with shoe-string potatoes

Sub Taro "Frips" 16—

Suggested Pairing: Watchstander Stout

ENCHILADA PLATE 13—

Three corn enchiladas stuffed with the chef's creation.

Served with beans & cabbage on the side

Suggested Pairing: Peak Buster Double IPA

THE BURGER* 14—

1/2-lb Northwest Angus beef, "LTOP" & shoe-string potatoes. Choose Franz bun or lettuce wrap

Add Cheddar or Swiss 1—

Add Pork Belly 2 —

Add an Egg 1 —

Petite Burger 9 —

Suggested Pairing: Vanishing Point Pale

BANZAI BURGER 15—

Chicken and pork patty seasoned with cilantro, ginger, & gluten-free soy sauce. Topped with fresh Asian slaw, remoulade & hoisin sauce. Served with shoe-string potatoes. Choose Franz bun or lettuce wrap

Suggested Pairing: Chinook IPA

"GHOSTFISH" & CHIPS* 18—

Today's fresh fish selection in Grapefruit IPA tempura batter, served with grapefruit remoulade & taro "frips"

Suggested Pairing: Grapefruit IPA

Half order 11—

- THE SWEET SIDE -

The perfect way to end your meal

FLOURLESS CHOCOLATE CAKE 7—

Watchstander Stout cream, house-made berry sauce

CHEESECAKE 8—

Daily house-made cheesecake

CARROT CAKE (vegetarian) 8—

House-made carrot cake. Dairy-free option available

- 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 about today's creation

THE VEGAN 10—

Black olives, tomato, onion, sweet peppers, mushrooms, and **no** cheese!

With Mozzarella Cheese 11—

Goat cheese or Daiya available for above prices

THE AMERICAN 12—

Pepperoni, sausage, peppers, black olives, & onions.

BUILD YOUR OWN: 12—

Mozzarella cheese and up to **four** of the following:

Pepperoni, House-made Sausage, Red Onions, Mushrooms, Black Olives, Hot Peppers, Sweet Peppers, Fresh Tomatoes, Parmesan

- OTHER BEVERAGES -

Guest taps, wine & non-alcoholic (N/A) drinks

ROTATING GUEST CIDERS 6-8—

12 oz pour. Ask your server for our current selection

HARBINGER WINES BY THE GLASS 10—

Ask your server for our current selection

ROTATING GUEST KOMBUCHA (N/A) 5—

12 oz pour. Ask your server for our current selection

COLD-BREW COFFEE (N/A) 5—

12 oz pour. Served on nitro

JONES CANE SUGAR SODA (N/A) 2—

Ask your server for our current selection

SPARKLING WATER (N/A) 1—

-SUBSTITUTIONS-

Side substitutions:

Taro "frips": add 2—

Cheese substitutions:

Goat Cheese: add 2—

Daiya Vegan Cheese: add 3—

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