



## TAP LIST & FOOD MENU

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**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](http://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—

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#### -SUBSTITUTIONS-

Side substitutions:

Taro "frips": add 2—

Cheese substitutions:

Goat Cheese: add 2—

Daiya Vegan Cheese: add 3—

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