



# GHOSTFISH SUNDAY BRUNCH MENU

Welcome to Ghostfish Brewing Company, Washington's first **dedicated gluten-free** brewery & gastropub!  
Everything on our menu 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.

## - BEERUNCH DRINK SPECIALS-

### SHROUDED MONKEY 6—

Shrouded Summit Belgian White  
with 100% Orange Juice, get funky!

### MIMOSA 7.5—

Champagne & 100% Orange Juice.  
Old School!

### THE FIERY METEOR 7.5—

Our take on "red beer": Meteor  
Shower Blonde Ale mixed with  
house-made spicy Bloody Mary Mix!

## - BEERS ON TAP -

7oz: 3— Pint: 6— 32oz Growler: 9— 64oz Growler: 17—  
TASTING FLIGHT: 10— (four 4oz pours)

### WEEKLY EXPERIMENTAL

Style Varies

Ask your server about this week's  
concoctions!

### 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

### 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, and buckwheat malts  
that make our beers special!

### 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 w/cold-brew coffee

Flavors of espresso, roasted  
marshmallow, and 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  
and flavors of melon from German  
Perle hops

### KAI DOG RED IPA

Red India Pale Ale

6% ABV | 70 IBU | NEW - SPRING  
SEASONAL

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

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

## - 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*

**BREAKFAST SWEET POTATO CHUNKS (vegan)** 4—

**CRABBY PATTIES** 16 —  
Crab, shrimp, panko & sweet peppers atop field greens, remoulade  
*Suggested Pairing: Shrouded Summit Belgian White Ale*

**WARM ARTICHOKE DIP** 11 —  
Cheeses & artichokes combined with fresh herbs & figs.  
Served with house-made corn chips  
*Suggested Pairing: Shrouded Summit Belgian White Ale*

**TARO "FRIPS" (vegan)** 6—  
Thinly-sliced taro root, crispy-fried  
*Suggested Pairing: Vanishing Point Pale*

**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*

**SHOE-STRING POTATOES (vegan)** 5—

## - MAINS -

**CAESAR SALAD\*** 7—  
Fresh field greens, croutons, reggiano, and house made dressing  
**With Chicken Verde** 13 —  
**With Pork Belly** 14 —  
**With a Crabby Patty** 15 —  
*Suggested Pairing: Meteor Shower Blonde Ale*

**CHILAQUILES** 13—  
Corn tortilla strips sautéed with fresh tomatillo mole, roasted peppers, eggs & queso fresco, topped with sour cream, salsa & corn chips. Served with sweet potato chunks.  
**With Chorizo** 15—  
*Suggested Pairing: Fiery Meteor*

**BAGEL AND SCHMEAR** 9—  
Toasted Franz bagel, fresh salmon schmear, tomato, onion & capers  
*Suggested Pairing: Shrouded Monkey*

**PORK BELLY BENEDICT** 16—  
Slabs of Wild Bill's braised pork belly, poached eggs, house-made hollandaise. Served with sweet potato chunks  
*Suggested Pairing: Meteor Shower*

**VEGGIE STREET TACOS** 4— ea.  
Choose corn tortillas or lettuce wrap with blackened mushrooms, beans, queso & house-made salsa  
*Suggested Pairing: Meteor Shower*

**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*

**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 Pork Belly** 14 —  
**With a Crabby Patty** 15—  
*Suggested Pairing: Shrouded Monkey*

**FRENCH TOAST WITH BACON** 12—  
*Suggested Pairing: Watchstander Stout*

**THE "HANGOVER"** 15—  
Shoe-string potatoes topped with house-made sausage gravy, cheese, fried eggs, tomato, green onions & sweet peppers  
*Suggested Pairing: Fiery Meteor*

**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*

**"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—

**WEEKLY BRUNCH FEATURE**  
Ask your server about this week's special!

## - THE SWEET SIDE -

**FLOURLESS CHOCOLATE CAKE** 7—  
Watchstander Stout cream, house-made berry sauce

**CHEESECAKE** 8—  
Daily house-made cheesecake

**CARROT CAKE** 8—  
House-made carrot cake. Dairy-free option available

**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.