



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

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

SHROUDED SUMMIT Belgian White Ale

4% ABV | 20 IBU

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

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

GRAPEFRUIT IPA India Pale Ale

5.5% ABV | 85 IBU

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

KICK STEP India Pale Ale

5.5% ABV | 60 IBU | *BENEFITTING THE MOUNTAINEERS*

A liquid embodiment of our shared values with Seattle-based 111 year-old nonprofit The Mountaineers. Hazy & hopped with four Washington-grown hops.

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

COVFEFE Imperial White IPA

8% ABV | 85 IBU | *LIMITED-RELEASE*

Fruity yeast aromatics with notes of banana and clove intermingle with a bracing hop bitterness, tropical fruit, and citrus

WILD BILL'S "Non-Barley Wine"

9% ABV | 70 IBU | *COLLAB w/HOLIDAILY*

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

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

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

CO-CONSPIRATOR Apricot Sour Ale

7oz: 3— 12oz: 6— 32oz Growler: 9— 64oz Growler: 17—

5.4% ABV | 5 IBU | *COLLAB w/REVELATION BREWING*
Light, tart & refreshing! Soured with Goodbelly's probiotic coconut water

DRY-HOPPED SOUR Sour Ale

5.5% ABV | 8 IBU | *LIMITED-RELEASE*

Light, tart and brewed exclusively for Oregon Brewers Festival in Portland July 26-30 and our taproom!

7oz: 3— 12oz: 6— 32oz Growler: 9— 64oz Growler: 17—

- 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.

Parties of 10 or more are kept on **one check** and we add **18% gratuity**.

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

TRIVIA TUESDAY @ 6:30 PM

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

- 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
KICK STEP IPA 12oz 4-pack — 10.99
2ND ANNIVERSARY 22oz bottle — 12.49
GHOST PEPPER SAISON 22oz bottle — 7.50
WATCHSTANDER STOUT 22oz bottle — 7.50
GOSEFISH GOSE 22oz bottle — 7.50
KAI DOG RED IPA 22oz bottle — 7.50
PEAK BUSTER DOUBLE IPA 22oz bottle — 9.50

- MERCHANDISE -

Show your Ghostfish pride!

- APPAREL -

SNAP-BACK HATS Logo or Text — 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.

- SMALL PLATES -

Lighter fare

JALAPENO RELLENOS 7—
Drunken goat cheese, cilantro-lime crema

KALE CAESAR SALAD 12—
IPA-anchovy dressing, romaine hearts, shaved parmesan, pork belly croutons
Half Salad 8—

GHOSTFISH GREEN SALAD 10—
Baby lettuces, house pickles, cherry tomatoes, cucumbers with choice of stout-balsamic vinaigrette or house buttermilk ranch
Half Salad 6—

CRISPY POTATO SKINS NACHOS* 14—
White cheddar, bacon, caramelized onions, pickled peppers, green onions, sour cream
Half Order 7—

CHIPOTLE CORN CHOWDER 9—
Potatoes, roasted corn, charred poblano peppers
Cup 5—

AHI POKE* 11—
Avocado, pickled cucumber, bell peppers, soy-ginger dressing, lotus root chips

TRUE STREET TACOS
Served on house made tortillas

- Confit pork belly, green jackfruit, cabbage slaw, goat cheese crema* 5— ea.
- Ancho roasted green jackfruit, cabbage slaw, goat cheese crema 6— ea.
- Rare seared and chilled ahi tuna, chipotle-pineapple salsa* 6— ea.
- "American Taco" * with ground beef pressed into a tortilla and deep fried with "American cheese" and iceberg lettuce. P.S. ask for la victoria salsa 4— ea. *

- FULL PLATES -

Heartier portions & entrees unless you share!

STOUT BRAISED SHORT RIBS* 23—

Crushed potatoes, confit bacon, carrots, burnt onions

THE BURGER* 16—

Half pound patty, house pickles and mustard aioli, lettuce and tomato with house fries

"GHOSTFISH" & CHIPS* 18—

Ale battered cod, french fries, burnt lemon slaw, fries and house tartar sauce

PORK BELLY MAC & CHEESE* 17—

Confit pork belly, red lentil pasta, charred sweet corn, white cheddar sauce

GRILLED CAULIFLOWER 13—

Toasted almonds, cilantro oil, pickled peppers, preserved lemon, chimichurri sauce

- GHOSTFISH KIDDO MENU -

10 & under only please!

KID BURGER* 7—

1/4 pound burger, lettuce, ketchup, mustard pickles with house fries or sliced fruit

MAC & CHEESE 6—

White cheddar sauce, red lentil noodles, shaved parmesan

KID FISH & CHIPS* 7—

Battered cod, house fries or sliced fruit

CORN TORTILLA QUESADILLAS 6—

House corn tortillas, mozzarella cheese, sliced fruit

VEGGIE PLATE 5—

Sliced carrots, cucumbers, cheery tomatoes, celery, white cheddar, house ranch sauce

- THE SWEET SIDE -

The perfect way to end your meal

NY STRAWBERRY CHEESECAKE 8—

Pretzel crust, strawberry coulis

VANILLA STOUT CREME BRULEE 7—

TRUE BEER FLOAT 7—

Choose your ice cream and choose your ale!

- 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 11—

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) 2.50—

Ask your server for our current selection

SPARKLING WATER (N/A) 1.50—

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