



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 made with
100% naturally gluten-free ingredients.

Our beers are brewed with unusual malted
grains, such as millet, buckwheat, and brown
rice, produced in small batches in dedicated
gluten-free facilities.

Please see last page for taproom policies.

- 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*

Hazy, grazy, citrusy & tropical, featuring drought tolerant red millet malts & Washington-grown hops. Proceeds benefit The Mountaineers!

FRESH HOP CITRA IPA India Pale Ale

7% ABV | 75 IBU | *LIMITED-RELEASE*

100lbs of fresh, whole-cone hops were harvested on brew day and driven up from Yakima for this bright IPA

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

GHOST PEPPER SAISON Saison

6% ABV | 20 IBU | *LIMITED-RELEASE*

Back by popular demand! Anaheim chilis lend fresh pepper flavors and ghost peppers give it a spicy kick

WATCHSTANDER Winter Stout

6.5% ABV | 30 IBU | *LIMITED-RELEASE*

Smooth & chocolatey, this new version of Watchstander features rich flavors of buckwheat & dark candy syrup

LUNAR HARVEST Pumpkin Spice Belgian Ale

9.2% ABV | 20 IBU | *LIMITED-RELEASE*

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

Cinnamon, nutmeg, and ginger combine with amber rice malt and spicy Belgian yeast for this "pumpkin pie in a glass!"

WILD BILL'S Strong Ale

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

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

The first-ever collaboration between two dedicated GF breweries. Sweet malt flavors & hints of whiskey



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

Facebook: Ghostfish Brewing Company
Instagram & Twitter: ghostfishbrewco

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

- 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
- WATCHSTANDER STOUT** 22oz bottle — 7.50
- FRESH HOP IPA** 22oz bottle — 7.50
- KAI DOG RED IPA** 22oz bottle — 5.25
- PEAK BUSTER DOUBLE IPA** 22oz bottle — 9.50

- MERCHANDISE -

Show your Ghostfish pride!

- BEER GEAR -

- 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.

- PARTY RESERVATIONS -

Host your next party at Ghostfish!

We have a mezzanine space overlooking our brew floor available to reserve & featuring a full catering menu! Email our taproom manager Lindsay at lindsay@ghostfishbrewing.com to begin reserving the space!

- SMALL PLATES -

Lighter fare

(v) vegan (veg) vegetarian (df) dairy-free
All dishes are gluten-free!

JALAPEÑO RELLENOS (veg) 7—
Drunken cheese, cilantro-lime crema
We deseed these jalapeños, so their spice level is entirely dependent on Mother Nature and varies. Be prepared for some potentially serious spice!

KALE CAESAR SALAD* 11—
IPA-anchovy dressing, romaine hearts, shaved parmesan, pork belly croutons

BABY LETTUCE SALAD (veg) 10—
Baby lettuce, roasted fall squash, spiced carrots, goat cheese, pepitas, pomegranate vinaigrette

CRISPY POTATO SKINS NACHOS 8—
Pepper jack cheese, bacon, caramelized onions, pickled peppers, green onions, sour cream

CHIPOTLE CORN CHOWDER (v) (df) 7—
Potatoes, roasted corn, charred poblano peppers

POTATO & SOUR CREAM CAKES (veg) 7—
Chives & tomato fondue

RARE SEARED STEAK TATAKI* (df) 11—
Ponzu, pickled cucumber, cilantro

AHI POKE* (df) 11—
Avocado, pickled cucumber, bell peppers, soy-ginger glaze, lotus root chips

BLISTERED BROCCOLI 6—
Lemon & anchovy vinaigrette, parmesan

AHI TRUE STREET TACO* (df) 6—
Rare seared ahi tuna, chipotle-pineapple salsa. Served on a house made tortilla

CHEESE FRIES 9—
Chicken demi-glaze & crumbled white cheddar

- FULL PLATES -

Heartier portions & entrees unless you share!

(v) vegan (veg) vegetarian (df) dairy-free

All dishes are gluten-free!

THE BURGER* (df) 16—

Half pound beef patty, bib lettuce, bone marrow - Watchstander aioli, house mustard & pickles with house fries

Add cheese, caramelized onions or avocado 1—

Add fried egg 2—

add bacon 3—

"GHOSTFISH" & CHIPS 18—

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

HOUSE GOAT CHEESE GNOCCHI (veg) 15—

Brown butter, sage, cherry tomatoes, brussel sprouts, shaved parmesan

BLACK BEAN AND LENTIL SLOPPY JOE (v) (df) 14—

Shredded jackfruit, avocado, pickled peppers & house fries

Add cheese or caramelized onions 1—

Add fried egg 2—

PORK BELLY MAC & CHEESE* 17—

Confit pork belly, penne, charred sweet corn, pepper jack sauce

GRILLED CAULIFLOWER (v) (df) 13—

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

- THE SWEET SIDE -

NY STRAWBERRY CHEESECAKE 7—

Pretzel crust, strawberry coulis

LUNAR HARVEST CREME BRULEE 8—

ICE CREAM 3—

By the scoop!

- OTHER BEVERAGES -

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

ROTATING GUEST CIDERS 7-10—

12 oz pour. Ask your server for our current selection

HARBINGER WINES BY THE GLASS 11—

Ask your server for our current selection

UNDERBERG 3.50—

Digestive bitters—the perfect way to end your meal.

ROTATING GUEST KOMBUCHA (N/A) 5—

12 oz pour. Ask your server for our current selection

TIMBER CITY GINGER BEER (N/A) 5.50—

12 oz pour. Ask your server for our current flavor

STUMPTOWN 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—

- 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 our 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!

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