



TAP LIST & FOOD MENU



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

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

Happy Hour:
MON - THURS 3 - 5

Brunch:
SUN 12 - 7

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.

All prices for beverages on tap include tax.

Please see last page for taproom policies

FLAGSHIP BEERS

-All draft prices are tax inclusive-

METEOR SHOWER BLONDE 7oz 4— Pint 7—

2017 GABF® SILVER MEDAL 4.5% ABV 15 IBU

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

GRAPEFRUIT IPA 7oz 4— Pint 7—

2015+2016 GABF® BRONZE MEDAL 5.5% ABV 85 IBU

Bitter, bright, and dry, with flavors of ginger, green peppercorn, and (of course) grapefruit!

KICK STEP IPA 7oz 4— Pint 7—

BENEFITS THE MOUNTAINEERS 5.5% ABV 60 IBU

Hazy, grassy, and tropical, featuring drought-tolerant red millet malts and Simcoe, Comet, and Denali hops

VANISHING POINT PALE ALE 7oz 4— Pint 7—

2016 U.S. OPEN GOLD MEDAL 5.3% ABV 40 IBU

A stellar balance between malt and hops, with notes of caramel, biscuit, pine, and stonefruit

SHROUDED SUMMIT WHITE 7oz 4— Pint 7—

2017 BEST OF CRAFT BEER GOLD MEDAL 4% ABV 20 IBU

Juniper, coriander, sweet orange, and buckwheat spice up this classic Belgian session ale

PEAK BUSTER DOUBLE IPA 7oz 5— 12oz 8—

GIBCC 2017 GOLD MEDAL 9% ABV 93 IBU

Mango, passionfruit, and pine flavors from a massive charge of Eureka, Azacca, and Centennial hops

PARTY RESERVATIONS

We have a mezzanine space overlooking our brew floor available to reserve & featuring a full catering menu!

Email reservations@ghostfishbrewing.com to begin reserving the space!

WEEKLY EVENTS

HAPPY HOUR

MON - THURS @ 3 - 5 PM

\$1.50 off flagships, featured beers, featured food

TRIVIA TIME LIVE!

TUESDAYS @ 6:30 PM

Pub trivia that's free to play, with music & prizes!

Put on by Trivia Time Live!

NEW EXPERIMENTAL BEER RELEASES!

WEDNESDAYS @ 3:00 PM

Brewed one keg at a time on our pilot system, experimentals usually last only one week each!

SUNDAY BRUNCH

SUNDAYS @ 12:00 PM

Join us on Sunday afternoon for a special brunch menu, including mimosas and beer Bloody Marys!

TAPROOM POLICIES

We are **dog-friendly**, but dogs must be on-leash and under owner control at all times. Loud, aggressive, or badly-behaved dogs will be asked to leave.

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

Sorry, we cannot allow **outside food or drink**.

Parties of 10 or more will be kept on **one check** and charged an automatic **18% gratuity**.

Our entire premises are **100% gluten free**, but please inform your server if you have any other restrictions or allergies

DISCOUNTS

We are proud to offer a 15% discount for military service members and their spouses (with military ID), as well as police, fire, and first responders (in uniform).

LIMITED-RELEASE BEERS

-All draft prices are tax inclusive-

WATCHSTANDER STOUT 7oz 4— Pint 7—

WINTER SEASONAL 6.5% ABV 30 IBU

Smooth and chocolatey, this new version of Watchstander features rich flavors of buckwheat and dark candi syrup

BLACKBERRY TART ALE 7oz 4— 12oz 7—

SPECIAL RELEASE 6.5% ABV 5 IBU

Amber rice malt and nutty quinoa combine with NW blackberries in this jammy cold-weather tart

GHOST PEPPER SAISON 7oz 4— 12oz 7—

SPECIAL RELEASE 6% ABV 20 IBU

Not for the faint of heart! Brewed with fresh ghost peppers and Anaheim chilis, with a funky Belgian flavor

PACKAGED BEER

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

CANS — 12oz 4-Packs

METEOR SHOWER BLONDE	10.99—
GRAPEFRUIT IPA	10.99—
VANISHING POINT PALE ALE	10.99—
KICK STEP IPA	10.99—
SHROUDED SUMMIT WHITE	10.99—

BOMBERS — 22oz Bottles

PEAK BUSTER DIPA	9.5—
WATCHSTANDER STOUT	7.5—

GROWLER FILLS

FLAGSHIP BEERS	32oz 11—	64oz 20—
LIMITED RELEASES (No Weeklys)	32oz 12—	64oz 21—
BIG BEERS (8%+ ABV)	32oz 13—	64oz 22—

MERCHANDISE

HATS

SNAP-BACK, LOGO or TEXT	25—
BEANIES, GRAY or BLACK	25—

APPAREL

BREWER SHIRTS, LOGO BACK	35—
LOGO T-SHIRT (MULTIPLE STYLES)	25—
3/4 BASEBALL T-SHIRT	30—
GHOSTFISH HOODIE, LOGO BACK	40—
GHOSTFISH POLO, LARGE LOGO	30—
GHOSTFISH POLO, SMALL LOGO	20—

GROWLERS

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

GLASS GROWLER, LOGO PRINTED	10—
64 OZ HYDROFLASK, LOGO ETCHED	45—

GIFT CERTIFICATES

PRINTED GIFT CERTIFICATES

Available from your server, in your choice of denomination.

ELECTRONIC GIFT CERTIFICATES

Available from Yiftee: <http://bit.ly/gfgiftcard>



WEEKLY EXPERIMENTAL

BREWED ONE KEG AT A TIME

7oz 4— 12oz 7—

ABV & IBU VARIES

These brews are extremely limited! Sorry, no growler fills

WILD BILL'S STRONG ALE

7oz 5— 12oz 8—

COLLAB W/HOLIDAILY BREWING

9% ABV 70 IBU

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

LUNAR HARVEST SPICED TRIPEL

7oz 5— 12oz 8—

SPECIAL RELEASE

9.2% ABV 20 IBU

Cinnamon, nutmeg, and ginger combine with toasted millet malts for this warming Belgian abbey-style ale

HORCHATA MILK STOUT

7oz 4— 12oz 7—

SPECIAL RELEASE

5.2% ABV 30 IBU

A rich stout with cinnamon sharpness, smoothed out by the addition of whole vanilla beans, lactose & flaked quinoa

TASTING FLIGHTS

Four 4oz pours! Customize a flight for 1— extra!

FLIGHT #1: HOPPY BEERS 11—

PEAK BUSTER DIPA

KICK STEP IPA

VANISHING POINT PALE

GRAPEFRUIT IPA

FLIGHT #2: VARIETY PACK 11—

METEOR SHOWER

SHROUDED SUMMIT

WATCHSTANDER STOUT

WILD BILL'S

FLIGHT #3: "THE WILD SIDE" 11—

GHOST PEPPER SAISON

BLACKBERRY TART ALE

LUNAR HARVEST

WEEKLY EXPERIMENTAL

OTHER BEVERAGES

-All draft prices are tax inclusive-

WINE & CIDER

ROTATING GUEST CIDER

12oz 7 - 11—

HARBINGER WINES (assorted varieties)

6oz 12—

NON-ALCOHOLIC

TIMBER CITY GINGER BEER on draft

12oz 5.5—

ROTATING KOMBUCHA on draft

12oz 5.5—

STUMPTOWN COLD-BREW COFFEE on draft

12oz 5.5—

JONES CANE SUGAR SODA

12oz bottle 3.5—

UNDERBERG DIGESTIVE BITTERS

1oz bottle 3.5—

SPARKLING WATER

12oz bottle 1.5—

SMALL PLATES

AHI "TRUE STREET" TACO * PAIR: WILD BILL'S STRONG ALE Rare-seared ahi tuna, chipotle-pineapple salsa, on a house-made masa tortilla	6— Dairy-free
BLISTERED BROCCOLI PAIR: VANISHING POINT PALE ALE Lemon & anchovy vinaigrette, parmesan	6—
JALAPEÑO RELLENOS PAIR: METEOR SHOWER BLONDE Drunken cheese, cilantro-lime crema. Spice level varies unpredictably, from mild to HOT!	7— Vegetarian
CHIPOTLE CORN CHOWDER PAIR: SHROUDED SUMMIT WHITE Potatoes, roasted corn, charred poblano peppers	7— Vegan
POTATO & SOUR CREAM CAKES PAIR: GHOST PEPPER SAISON Chives & tomato fondue	7— Vegetarian
CRISPY POTATO SKIN NACHOS PAIR: GRAPEFRUIT IPA Pepperjack cheese, bacon, caramelized onions, pickled peppers, green onions, sour cream	8—
CHEESE FRIES PAIR: PEAK BUSTER DIPA Pork dgravy & crumbled white cheddar	9—
BABY LETTUCE SALAD PAIR: LUNAR HARVEST TRIPEL Baby lettuce, roasted fall squash, spiced carrots, goat cheese, pepitas, pomegranate vinaigrette	10— Vegetarian
KALE CAESAR SALAD PAIR: KICK STEP IPA IPA-anchovy dressing, romaine hearts, shaved parmesan, pork belly croutons	11—
RARE SEARED STEAK TATAKI * PAIR: GRAPEFRUIT IPA Ponzu, pickled cucumber, cilantro	11— Dairy-free
AHI POKE * PAIR: METEOR SHOWER BLONDE Avocado, pickled cucumber, bell peppers, soy-ginger glaze, lotus root chips	11— Dairy-free

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

FULL PLATES

GRILLED CAULIFLOWER PAIR: BLACKBERRY TART ALE Toasted almonds, cilantro oil, pickled peppers, chimichurri sauce.	13— Vegan
BLACK BEAN LENTIL SLOPPY JOE PAIR: HORCHATA STOUT Shredded jackfruit, avocado, pickled peppers, fries. Add cheese or caramelized onions: 1— Add fried egg: 2—	14— Vegan
HOUSE GOAT CHEESE GNOCCHI PAIR: SHROUDED SUMMIT WHITE Brown butter, sage, cherry tomatoes, brussels sprouts, shaved parmesan	15— Vegetarian
THE BURGER * PAIR: GRAPEFRUIT IPA 1/2-lb beef patty, bone marrow-Watchstander aioli, bib lettuce & pickles, with house fries. Add cheese, caramelized onions, or avocado: 1— Add fried egg: 2— Add bacon: 3—	16— Dairy-free
PORK BELLY MAC & CHEESE PAIR: GHOST PEPPER SAISON Confit pork belly, penne, charred sweet corn, pepper jack sauce	17—
GHOSTFISH & CHIPS PAIR: VANISHING POINT PALE ALE Shrouded Summit-battered cod, french fries, burnt lemon slaw, & tartar sauce	18—

THE SWEET SIDE

NY STRAWBERRY CHEESECAKE PAIR: BLACKBERRY TART ALE Made in-house with a GF pretzel crust, drizzled with strawberry coulis	7— Vegetarian
CRÈME BRULÉE PAIR: LUNAR HARVEST TRIPEL Made with Lunar Harvest Spiced Tripel	8— Vegetarian
ICE CREAM PAIR: WATCHSTANDER STOUT By the scoop! Ask your server for today's flavor	3— Vegetarian