



## TAP LIST & FOOD MENU



2942 1st Avenue S, Seattle, WA 98134  
(206) 397 - 3898 | [ghostfishbrewing.com](http://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.

## 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

**3RD ANNIVERSARY ALE** 7oz 5— 12oz 8—  
SMOKED & OAKED IMPERIAL PORTER 9.7% ABV 65 IBU

Brewed with smoked buckwheat malt, quinoa, and a rainbow of roasted millet & rice malts, aged for 6 weeks on red oak.

## PARTY RESERVATIONS

We have a mezzanine space overlooking our brew floor available to reserve & featuring a full catering menu!  
Email [reservations@ghostfishbrewing.com](mailto: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

### 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

Wi-fi: Ghostfish-2.4 or ghostfish-5  
Password: ilovecraftbeer

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).

## PACKAGED BEER

### 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	<i>Taproom special pricing!</i>	7.99—
KAI DOG AMBER ALE		7.5—

## GROWLER FILLS

FLAGSHIP BEERS	32oz 11—	64oz 20—
LIMITED RELEASES	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—
RACERBACK TANKTOP	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

7oz 4— 12oz 7—

BREWED ONE KEG AT A TIME

ABV & IBU VARIES

These brews are extremely limited! Sorry, no growler fills!

### KAI DOG AMBER ALE

7oz 4— 16oz 7—

SPRING SEASONAL

5.5% ABV 15 IBU

This malt-forward, easy-drinking amber celebrates our favorite brew dog and unofficial Ghostfish mascot Kai.

### 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.

### SALTY STARFISH COCONUT BROWN

7oz 4— 12oz 7—

SPECIAL RELEASE

5.3% ABV 25 IBU

A smooth brown ale brewed with lactose and salt, aged on coconut. Sweet, rich, and full-bodied.

### 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—

### FLIGHT #1: HOPPY BEERS 11—

GRAPEFRUIT IPA	KICK STEP IPA
PEAK BUSTER DIPA	VANISHING POINT PALE

### FLIGHT #2: MALTY BEERS 11—

METEOR SHOWER	KAI DOG AMBER
SALTY STARFISH BROWN	3RD ANNIVERSARY

### FLIGHT #3: "THE WILD SIDE" 11—

HORCHATA MILK STOUT	BLACKBERRY TART ALE
WEEKLY EXPERIMENTAL	LUNAR HARVEST

## OTHER BEVERAGES

-All draft prices are tax inclusive-

### WINE, CIDER, BITTERS

ROTATING GUEST CIDER	12oz 7 - 11—
HARBINGER WINE	6oz 12—
Chardonnay, Viognier, Cabernet Sauvignon & Malbec	
UNDERBERG DIGESTIVE BITTERS	1oz bottle 3.5—

### NON-ALCOHOLIC

TIMBER CITY GINGER BEER on draft	12oz 5.5—
ROTATING KOMBUCHA on draft	12oz 5.5—
JONES CANE SUGAR SODA	12oz bottle 3.5—
SPARKLING WATER	12oz bottle 1.5—

## SMALL PLATES

<b>GRILLED ASPARAGUS</b>	10—
<i>PAIR: SALTY STARFISH COCONUT BROWN</i>	
Torn prosciutto, truffle oil, parmesan, over easy egg	
<b>BLISTERED BROCCOLI</b>	6—
<i>PAIR: VANISHING POINT PALE ALE</i>	
Lemon & anchovy vinaigrette, parmesan	
<b>JALAPEÑO RELLENOS</b>	7—
<i>PAIR: METEOR SHOWER BLONDE</i>	
Drunken cheese, cilantro-lime crema. Spice level varies unpredictably, from mild to HOT!	
<b>CHIPOTLE CORN CHOWDER</b>	7—
<i>PAIR: SHROUDED SUMMIT WHITE</i>	
Potatoes, roasted corn, charred poblano peppers, cilantro crema	
<b>CRISPY POTATO SKIN NACHOS</b>	8—
<i>PAIR: GRAPEFRUIT IPA</i>	
White cheddar ale sauce, bacon, caramelized onions, pickled peppers, green onions, sour cream	
<b>CHEESE FRIES</b>	9—
<i>PAIR: PEAK BUSTER DIPA</i>	
Crumbled aged white cheddar, pork gravy, gremolata	
<b>PULLED PORK SOPES</b>	9—
<i>PAIR: HORCHATA STOUT</i>	
Chili and ale braised pork shoulder, cilantro-lime slaw, avocado, cotija	
<b>RARE SEARED STEAK TATAKI *</b>	11—
<i>PAIR: GRAPEFRUIT IPA</i>	
House ponzu, pickled cucumbers & peppers, cilantro	
<b>AHI POKE *</b>	11—
<i>PAIR: METEOR SHOWER BLONDE</i>	
Soy & ginger marinade, avocado, sushi vinegar cucumbers, bell peppers, lotus root chips	

## SALADS

*Add steak or seared ahi to any salad: 6—*

<b>THE MILLENNIAL</b>	11—
<i>PAIR: KICK STEP IPA</i>	
Shredded kale and cabbage, toasted almonds, avocado, goat cheese, burnt lemon-dijon vinaigrette	
<b>CAESAR SALAD</b>	11—
<i>PAIR: SHROUDED SUMMIT WHITE</i>	
Whole leaf romaine, shaved parmesan, Peak Buster-anchovy dressing, pork belly croutons	
<b>STEAK SALAD *</b>	17—
<i>PAIR: WATCHSTANDER STOUT</i>	
Baby lettuce, rendered bacon, avocado, shaved red onions, blue cheese, house mustard & balsamic vinaigrette	

## FULL PLATES

<b>GRILLED CAULIFLOWER</b>	13—
<i>PAIR: BLACKBERRY TART ALE</i>	
Toasted almonds, cilantro oil, pickled peppers, chimichurri sauce	
<b>PORK BELLY MAC &amp; CHEESE</b>	17—
<i>PAIR: 3RD ANNIVERSARY ALE</i>	
Confit pork belly, penne, charred sweet corn, white cheddar-ale sauce	
<b>GHOSTFISH &amp; CHIPS</b>	18—
<i>PAIR: KAI DOG AMBER</i>	
Shrouded Summit-battered Alaskan cod, burnt lemon slaw, house tartar & house fries	
<b>HOUSE GOAT CHEESE GNOCCHI</b>	15—
<i>PAIR: SHROUDED SUMMIT WHITE</i>	
Asparagus, cherry tomatoes, brown butter, sage, goat cheese, fennel	
<b>CHEF'S CHOICE TOSTADA</b>	MP—
<i>PAIR: BLACKBERRY TART ALE</i>	
Weekly selection based on chef's inspiration	

## SANDWICHES

*Sub sweet potato fries or side salad: 2—  
Add cheese, caramelized onions, or avocado: 1—  
Add fried egg: 2— | Add bacon: 3—*

<b>THE BURGER *</b>	16—
<i>PAIR: VANISHING POINT PALE ALE</i>	
1/2-lb beef patty, bone marrow aioli, house mustard, LTP & house fries	
<b>BLACK BEAN &amp; LENTIL SLOPPY JOE</b>	14—
<i>PAIR: KAI DOG AMBER</i>	
Shredded jackfruit, avocado, pickled peppers, house fries	
<b>STEAK SANDWICH *</b>	17—
<i>PAIR: KICK STEP IPA</i>	
Seared steak, fried egg, provolone, house pickles, caramelized onion aioli, house fries	

## DESSERT

<b>CHEF'S SELECTION CHEESECAKE</b>	7—
<i>PAIR: WATCHSTANDER STOUT</i>	
House-made pretzel crust	
<b>CHOCOLATE TORTE</b>	8—
<i>PAIR: 3RD ANNIVERSARY ALE</i>	
Pepita brittle, stout caramel sauce	
<b>CREME BRULEE</b>	8—
<i>PAIR: LUNAR HARVEST SPICED TRIPEL</i>	
<b>ICE CREAM</b>	3—
<i>PAIR: SALTY STARFISH COCONUT BROWN</i>	
Ask your server for current flavors	