



# 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, including millet, buckwheat, and brown rice,  
produced in small batches in dedicated gluten-free facilities.

**All beverage prices include tax**

## - BEERUNCH DRINK SPECIALS-

### **SHROUDED MONKEY 7—**

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

### **MIMOSA 8—**

Champagne & 100% Orange Juice.  
Old School!

### **FIERY METEOR 8—**

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

### **BEER FLIGHT #1 HOPPY BEERS 11—**

PEAK BUSTER DOUBLE IPA  
VANISHING POINT PALE ALE  
KICK STEP IPA  
GRAPEFRUIT IPA

### **BEER FLIGHT #2 MALTY BEERS 11—**

METEOR SHOWER BLONDE  
SALTY STARFISH BROWN  
KAI DOG AMBER  
3RD ANNIVERSARY

### **BEER FLIGHT #3 THE WILD SIDE 11—**

DARK SOUR  
LUNAR HARVEST  
BLACKBERRY TART ALE  
WEEKLY EXPERIMENTAL

## - BEERS ON TAP -

### **METEOR SHOWER 7—**

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

### **SHROUDED SUMMIT 7—**

Belgian White Ale  
4% ABV | 20 IBU  
Light & crisp, with orange, coriander, & a  
fruity Belgian aroma

### **VANISHING POINT 7—**

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 7—**

India Pale Ale  
5.5% ABV | 85 IBU  
Bitter, bright, & dry, with ginger & citrus  
aromatics

### **PEAK BUSTER 12oz 8—**

Double IPA  
9% ABV | 93 IBU  
Pine, mango, & passionfruit flavors, with  
a smooth finish

### **KICK STEP 7—**

India Pale Ale  
5.5% ABV | 60 IBU  
A liquid embodiment of our shared  
values with Seattle-based 111 year-old  
nonprofit The Mountaineers. Hazy &  
hopped with Simcoe, Denali, Comet &  
Columbus

### **KAI DOG 7—**

Amber Ale  
5.5% ABV | 15 IBU  
Kai Dog is back...and this time as an  
amber! This malt-forward, easy-drinking  
amber celebrates our favorite brew dog

### **WATCHSTANDER STOUT 7—**

Winter Stout  
6.5% ABV | 30 IBU  
WINTER SEASONAL  
Smooth and chocolately, this new  
version of Watchstander features rich  
flavors of buckwheat and dark candi  
syrup

### **BLACKBERRY TART 12oz 7—**

Tart Ale  
6.5% ABV | 5 IBU  
LIMITED-RELEASE  
Apricot & pine flavors from Cascade,  
Palisade, & Chinook hops, with toffee &  
bread from the malted millet & rice

### **LUNAR HARVEST 12 oz 8—**

Spiced Belgian-Style Tripel  
9.2% ABV | 20 IBU  
Cinnamon, nutmeg, and ginger combine  
with toasted millet malts for this  
warming Belgian abbey-style ale

### **SALTY STARFISH 12 oz 7—**

Coconut Brown Ale  
5.5% ABV | 85 IBU  
A smooth brown ale brewed with lactose  
and salt, aged on coconut. Sweet, rich,  
and full-bodied

### **3RD ANNIVERSARY SMOKED & OAKED**

12oz 8—  
Imperial Porter  
9.7% ABV | 95 IBU  
Brewed with buckwheat malt that was  
smoked over whisky barrel staves, and  
aged over red oak stave, this is a rich,  
sweet, earthy & smoky brew!

### **DARK SOUR 12oz 7—**

Ale  
5.5% ABV | 5 IBU  
A dark red sour ale with carmal & roasty  
notes. Brewed with a grain base of  
malted millet, buckwheat, rice & quinoa

### **WEEKLY EXPERIMENTAL 12oz 7—**

Style Varies  
Ask your server about this week's  
concoctions!

# - MAINS -

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

## EGGS BENEDICT\* 17—

Confit pork belly, poached eggs, sopes, bacon-maple hollandaise. Served with hashed potatoes

## BREAKFAST ENCHILADAS 16—

House made tortillas, pepper jack cheese, scrambled eggs, roasted mole sauce. Served with hashed potatoes

## LENTIL & BLACK BEAN

### SLOPPY JOE (vegan) 14—

Sliced avocado, house pickles, shredded green jackfruit. Served with fries

**Add fried egg 2—**

## GHOSTFISH HASH\*

Kale, peppers, cherry tomatoes, poached eggs, roasted potatoes, stout splash and choose one of the following:

**Pork belly 16—**

**Green jackfruit 14—**

## CHIPOTLE CORN CHOWDER (df)

(v) 7—

Potatoes, roasted corn, charred poblano peppers

## AHI POKE\* (df) 11—

Avocado, pickled cucumber, bell peppers, soy-ginger dressing, lotus root chips

## THE BURGER\* 16—

1/2-lb beef patty, bone marrow aioli, house mustard, LTP & house fries

**Add cheese, caramelized onions or avocado 1—**

**Add fried egg 2—**

**Add bacon 3—**

## "GHOSTFISH" & CHIPS (df) 18—

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

**Sub house or caesar salad 2—**

## JALAPEÑO RELLENOS (veg) 7—

**We deseed these jalapeños, so their spice level is entirely dependent on Mother Nature and varies. Be prepared for some potentially serious spice!**

Drunken cheese, cilantro-lime crema

## CRISPY POTATO SKINS NACHOS \*

8—

White cheddar, bacon, caramelized onions, pickled peppers, green onions, sour cream

## CAESAR SALAD 11—

Whole leaf romaine, shaved parmesan, Peak Buster-anchovy dressing, pork belly croutons

## STEAK SALAD 17—

Baby lettuce, rendered bacon, avocado, shaved red onions, blue cheese, house mustard & balsamic vinaigrette

# - THE SWEET SIDE -

*The perfect way to end your meal*

## CHEF'S SELECTION CHEESECAKE 7—

House-made pretzel crust

## CREME BRULEE 8—

## CHOCOLATE TORTE 8—

Pepita brittle, stout caramel sauce

## ICE CREAM 3—

Rotating ice cream priced by the scoop!

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

**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 and keep it all on one check.



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

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