

Policies

Dog friendly: All dogs must be on a leash and under owner control at all times. We reserve the right to ask any dog to leave if it can not be controlled.

Family friendly: Children must be supervised at all times.

No outside food or drink.

At servers discretion with groups of 10 or more there may be added an 18% gratuity.

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).

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



Brunch Menu Food & Drink SUMMER 2018

Ghostfish Brewing Company is a brewery with the mission to elevate gluten-free beer to the forefront of craft brewing innovation.

FLAGSHIP BEERS

all beer prices include tax

Meteor Shower Blonde Ale ABV: 4.5% IBU:18

7oz \$4 16oz \$7 32oz \$11 64oz \$20

lightly-hopped, honey-like malt sweetness, flavors of melon

Shrouded Summit Belgian White Ale ABV: 4.8%

7oz \$4 16oz \$7 32oz \$11 64oz \$20

juniper, coriander, sweet orange, buckwheat

Vanishing Point Pale Ale ABV: 5.5% IBU:45

7oz \$4 16oz \$7 32oz \$11 64oz \$20

balanced malt and hops, caramel, biscuit, pine, stonefruit

Kick Step IPA ABV: 5.5% IBU:60

7oz \$4 16oz \$7 32oz \$11 64oz \$20

hazy, grassy, tropical

Grapefruit IPA ABV: 5.5% IBU:85

7oz \$4 16oz \$7 32oz \$11 64oz \$20

bitter, bright, dry, ginger, green peppercorn, grapefruit

Peak Buster Double IPA ABV: 9% IBU:93

7oz \$5 12oz \$8 32oz \$13 64oz \$22

mango, passionfruit, pine

TASTING FLIGHTS

all beer prices include tax

customize a flight for \$1 extra

Funky Beers \$11

Blueberry Pale, Gose, PassionMilk Sour, Dark Sour

Flagship Beers \$11

Vanishing Point Pale Ale, Shrouded Summit White Ale, Kickstep IPA, Meteor Shower Blonde Ale

Hoppy Beers \$11

Covfefe White IPA, Peak Buster Double IPA, Grapefruit IPA, Centennial Fresh Hop IPA

GUEST DRINKS

Rotating Guest Cider \$9 to \$12 12oz

Wine \$12 6oz

Harbinger Winery: Malbec, Cabernet Sauvignon, Chardonnay, Viognier

Digestive Bitters \$3.50 1oz

Upcoming Events

Sept. 4 - Oct. 2 | Coloring Contest

Oct. 2 | Family Event Night

Oct. 13 Yoga @10am

Oct. 15 | Brewers Dinner

Oct. 25 Fall Pub Crawl Event

Nov. 6th Beer & Paint Night

Ghostfish Story

Ghostfish Brewing Company set out with a bold mission: to show the world that a 100% gluten-free brewery can lead the industry in flavor, quality, and innovation. Working with artisan maltsters on the cutting edge of their craft, Ghostfish is one of the first breweries in the world to brew with a full spectrum of malted gluten-free grains. It all started with our use of unusual malted grains: Millet, Buckwheat, and Brown Rice. All of these malted grains are produced in small batches in dedicated gluten free facilities.

SMALLER

Mozzarella & Tomato 10—

basil, sea salt, balsamic glaze, basil oil *(veg)*

Roasted Beets 10—

citrus, stems and leaves, pork belly croutons, Banyuls vinaigrette *(df)*

Beer Battered Jalapenos 7—

drunken cheese, cilantro & lime crema *(veg)*

Ahi Poke* 12—

honey soy glaze, yuzu slaw, jalapeno, cilantro, bonito, sesame *(df)*

with greens

Cabbage & Kale 11—

toasted almonds, avocado, goat cheese, burnt lemon vinaigrette *(veg, contains nuts)*

Whole Leaf Romaine 12—

shaved parmesan, peak buster caesar dressing, dijon croutons

Seared Steak* 17—

bacon, blue cheese, red onions, balsamic-mustard vinaigrette, avocado

Seared Ahi* 16—

baby greens, pickled cucumbers, crispy rice noodles, bonito-ponzu dressing *(df)*

LARGER

Fried Chicken* 17—

sausage country gravy, fried eggs, potato hash

Smoked Salmon Benedict* 18—

sopes, poached eggs, chipotle and lime hollandaise, potato hash

Enchiladas 15—

scrambled eggs, roasted potatoes, tomatillo salsa, pepper jack cheese

Pork Belly Hash* 16—

kale, cherry tomatoes, roasted potatoes, pickled peppers, poached eggs, ale splash *(df)*

Jackfruit Hash* 14—

kale, cherry tomatoes, roasted potatoes, pickled peppers, poached eggs, ale splash *(veg)*

Fish & Chips* 18—

beer battered alaskan cod, burnt lemon slaw, house tartar

Angus Burger* 17—

8 oz patty, bone marrow aioli, bib lettuce, tomato, confit bacon, white cheddar

Steak Melt* 16—

fried egg, pickled peppers, provolone, smoked onion aioli

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

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

DESSERT

Chef's Choice Cheesecake \$7

Rotating flavors with a house-made pretzel crust

Ice Cream \$3 by the scoop

Rotating flavors: Ask your server for what is current

Chocolate Torte \$8

Pepita brittle, stout caramel sauce

Chef's Choice Creme Brulee \$8

Join our Customer VIP Program

- * (4) 64oz Growler Fill
 - * (1) 64oz Experimental Growler Fill
 - * (1) Limited Edition T-Shirt (with an unreleased logo)
 - * (1) 64oz Limited Edition Growler (only available for VIP Members)
 - * Discounts on seasonal and limited release bottles and cases
 - * Access to Newsletters with special events including beer pairing dinners, and new beer releases
- ***Ask your server for more details***

LIMITED & SEASONAL

all beer prices include tax

Gosefish Cranberry Hibiscus Gose

ABV:5% IBU:8

7oz \$4 12oz \$7 32oz \$12 64oz \$21

sour & salty

Son of Covfefe White IPA

ABV:5.5% IBU:77

7oz \$4 12oz \$7 32oz \$12 64oz \$21

chamomile & pineapple

Dark Sour Ale

ABV:5.1% IBU:10

7oz \$4 12oz \$7 32oz \$12 64oz \$21

dark chocolate, toffee, sour orange

Lemon Lavendar Shandy

ABV:4.5% IBU:16

7oz \$4.50 16oz 7.50 *no growler fill*

blend of meteor shower blonde and locally made Washington Soda (Soda Jerk)

PassionMilk Kettle Sour (contains Lactose)

ABV:5% IBU:5

7oz \$4 12oz \$7 32oz \$12 64oz \$21

passionfruit, and mosaic hop aroma

Vanishing Blues Blueberry Pale Ale

ABV:5.3% IBU:45

7oz \$4 16oz \$7 32oz \$12 64oz \$21

fresh picked organic WA blueberries added to our famous pale ale (Blue Dog Farm Carnation Wa)

Centennial Fresh Hop IPA

ABV: 7% IBU: 75

7oz \$4 12oz \$7 32oz \$12 64oz \$21

140lbs of fresh picked centennial hops!

Rotating Experimental

7oz \$4 12oz \$7 *no growler fill*

NON-ALCOHOLIC

Timber City Ginger Beer 12oz \$5.50

Puget Sound Kombucha 12oz \$5.50

Soda-Jerk \$4

Lemon-Lavender

Jones Soda \$3.50

RootBeer, Cola, Berry Lemonade, Orange

Sparkling Water \$1.50

BRUNCH BEVERAGES

Mimosa \$8

Champagne & 100% Orange Juice. Old School!

Fiery Meteor \$8

Our take on "red beer" Our Meteor Shower Blonde Ale mixed with house made spicy bloody mary mix

Shrouded Monkey \$7

Shrouded Summit Belgium White with 100% Orange Juice