



Ghostfish Brewing Company

Mezzanine Reservations



Located in Seattle's SoDo neighborhood, Ghostfish Brewing Company is Washington State's first and only dedicated-gluten free brewery. Custom menu. Gluten-free.

Our semi-private mezzanine space overlooking our brew floor is available to reserve for meetings, birthday parties, rehearsal dinners, and other gatherings.

Please contact our taproom manager Lindsay with any questions about reserving our mezzanine, and she can assist you in beginning the process!

Lindsay Brown
Ghostfish Taproom Manager
lindsay@ghostfishbrewing.com
(208) 914-3041

Ghostfish Brewing Mezzanine Drink Menu

Ghostfish Flagship Beers

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 gold & hopped with Comet, Columbus, Denali, & Simcoe.

PEAK BUSTER Double IPA
9.5% ABV | 100+ IBU
Pine, mango & passionfruit flavors, with a sturdy malt body and a smooth finish

Ghostfish Seasonals, Limited-Releases & Experimentals

We release a new experimental in our taproom every Wednesday, along with seasonal and limited-releases a few times a year. We can provide you with more information about what we currently have on tap!

Rotating Taps

Stumptown Coffee Roasters cold brew coffee
Kombucha
Ciders
Timber City Ginger Beer

Harbinger Wine

Cabernet Sauvignon, Malbec, Chardonnay, Viognier
By the glass
By the bottle

Sparkling Water

Jones Soda

Orange Cream, Orange, Grape, Root Beer, Cola

Ghostfish Brewing Mezzanine Food Menu

Our chefs are happy to work with you to create a custom menu for your party. Our entire premises are **100% gluten-free**, but our chefs can help to modify orders to accommodate other food allergies.

Our beverages on tap include all of our beers, rotating ciders, kombucha, ginger beer, and cold brew coffee. Wine pricing based on consumption.

Combination #1

Includes the following food & two beverages on tap

\$45/person

Grilled, marinated and raw veggie platter

served with house dips and spreads

Kale and romaine caesar salad

IPA caesar dressing, shaved parmesan,
pork belly croutons

Skewer trio

Kalbi marinated beef and ginger,
Chicken with chimichurri, prawn with citrus-star anise glaze

Combination #2

Includes the following food & two beverages on tap

\$50/person

Assorted cheese and charcuterie platter

House pickles and mustard, seasonal jam

Grilled, marinated and raw veggie platter

served with house dips and spreads

Kale and romaine caesar salad

IPA caesar dressing, shaved parmesan,
pork belly croutons

Baby spinach salad

shaved red onions, mushroom, blue cheese,
cherry tomatoes, stoneground mustard vinaigrette

Skewer trio

Kalbi marinated beef with ginger, chicken with chimichurri,
prawn with citrus-star anise glaze

Assorted miniature dessert display

Enhancements

Priced by the dozen, minimum of 3 dozen

Smoked tofu spring rolls

bib lettuce, rice noodles, carrots,
mint, cilantro, sweet chili sauce

Roasted prawn spring rolls

bib lettuce, rice noodles, carrots,
mint, cilantro, sweet chili sauce

Crab cakes

shallots, roasted poblano,
parsley, cilantro, chipotle aioli

Smoked salmon rolls

pickled cucumber,
herbed cream cheese, avocado

Individual prawn cocktails

cabbage slaw,
cilantro, wasabi cream

Pacific oysters on the half shell

hard cider and pickled apple mignonette

Salmon poke spoons

pickled cucumber, cilantro,
soy and ginger marinade

Prawn ceviche

house tortilla rounds, key lime juice,
serrano peppers, red onions cilantro

Ghostfish Brewing Mezzanine Details

Capacity & Space Layout

- Up to 30 people
- Five low tables and two bar rails available
- Up to 30 chairs available

Audio, Visual & Technology

- Free wifi
- Flatscreen TV with HDMI cable
- Other options available upon request

Fees & Payments

- Accept all major credit cards, and add **18% gratuity** to all checks
- **25% deposit** is due at time of reservation
- **\$300 room rental fee** is added at time of final payment
- **Payment in full** is due at the end of your event
- We charge a \$15 corkage fee if you choose to bring your own bottle of wine
- We charge a \$7 cake cutting fee/person if you choose to purchase and bring a cake from one of our trusted local bakeries:

NuFlours Bakery
518 15th Ave E
Seattle, WA 98112
(206) 395-4623
www.nuflours.com

Flying Apron
3510 Fremont Ave N
Seattle, WA 98103
(206) 442-1115 ext. 3
www.flyingapron.com

Policies

- Guest count must be finalized **a week before your reservation date** and must be paid for on one check
- We cannot allow any outside food or drink into our taproom that isn't pre-approved
- We are unable to refund your 25% deposit if you cancel with less than two weeks before your reservation
- Changing the date is considered a cancellation
- Food will be out and available for 2 hours
- All food must be consumed on-premise
- Event space is available up to 3 hours per event, along with an additional hour for setup/teardown. Extra time is available upon request at market rate
- Event dates are subject to availability

Set-Up & Teardown

We have free parking out on 1st Ave S and in our small parking lot located North of our taproom entrance

We welcome you up into the mezzanine an hour before your reservation to decorate or work with our taproom staff to rearrange the layout of our chairs and tables

We request your party, along with any decorations or extra equipment you bring with you, move out of our mezzanine space by the time specified with your reservation to ensure our taproom staff has time to clean and return back down to our taproom

Please do not bring glitter or confetti