

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.

A gratuity of 18% will be added to the check with groups of 8 or more.

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.

WiFi Login: Ghostfish 2.4

WiFi Password: ilovecraftbeer



Dinner Food & Drink Summer 2019

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
Growler Fills: 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
Growler Fills: 32oz \$11 64oz \$20
juniper, coriander, sweet orange, buckwheat

Vanishing Point Pale Ale ABV: 5.5% IBU:45
7oz \$4 16oz \$7
Growler Fills: 32oz \$11 64oz \$20
balanced malt and hops, caramel, biscuit, pine,
stonefruit

Kick Step IPA ABV: 5.5% IBU:60
7oz \$4 16oz \$7
Growler Fills: 32oz \$11 64oz \$20
hazy, grassy, tropical

Grapefruit IPA ABV: 5.5% IBU:85
7oz \$4 16oz \$7
Growler Fills: 32oz \$11 64oz \$20
bitter, bright, dry, ginger, green peppercorn,
grapefruit

TASTING FLIGHTS

*all beer prices include tax
customize a flight for \$1 extra*

Tasting Flight \$11

Meteor Shower Blonde Ale
Shrouded Summit Belgian White Ale
Vanishing Point Pale Ale
Grapefruit 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

August 28th: Live Music 6-8
details online

**Sept. 21st & 22nd Nourished Event at the
Seattle Exhibition Hall**
details online

*Ask your server for more details about taproom
events*

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

BEER SNACKS:

Popcorn \$3 (V)(Veg)(DF)

Regular Fries \$5 (V)(DF)(Veg)

Truffle Fries \$6 (Veg)

Packaged Jerky \$6.50

(sourced from California)

House Made Street Tacos \$3.50

Chicken Verde *:

Fresh red onions, cotija cheese, & sour cream

Slow Roasted Orange Chipotle Pork*:

Cotija cheese, pickled red onions, & sour cream

Sauteed Sweet Potato Kale:

Lime cashew cream, & cabbage (V)(Veg)(DF)

Moroccan Spiced Carrots \$10

Roasted sweetened carrots with a preserved lemon cream and fresh zhoug (V)(Veg)(DF)

Pairs with Grapefruit IPA

Hummus \$8

House made hummus with lemony chermoula and seasonal vegetables: carrots & cucumbers (V) (Veg) (DF)

add pita \$3

Pairs with Shrouded Summit Belgian White Ale

Caprese \$12

Locally sourced Heirloom tomatoes, fresh mozzarella, w/ a fresh basil sauce & balsamic reduction (Veg)

Pairs with Meteor Shower Blonde Ale

Hot Wings* \$12

8 wings tossed in buffalo sauce served with carrots, celery, & choice of blue cheese or ranch.

Pairs with Kick Step IPA & Angler Lager

SALAD

House Salad small \$5/ large \$9

Spring mix w/citrus vinaigrette dressing

add protein:

Seared Cod \$6 / Chicken* \$7 / Steak* \$8*

Pairs with Angler Lager

Seared Steak & Corn Salad* \$17

Spring mix w/ranch dressing, and pickled jalapenos

sub chicken or cod for no additional charge

Pairs with Angler Lager

LARGER

3 Cheese Mac & Cheese \$14

Penne pasta with a house made beer cheese sauce. (Veg)

add protein:

Chicken \$7 / Steak* \$8*

Pairs with Shrouded Summit Belgian White Ale

The following items are served with regular-fries. Sub truffle fries \$1. Sub side salad for \$2.

Fish & Chips* \$18

3 pieces of beer battered Alaskan cod, house made slaw, house made tartar (DF)

Pairs with Meteor Shower Blonde Ale

Herbed Chicken Sandwich* \$16

5oz marinated chicken breast doused in rosemary and thyme, w/ lettuce, tomato, and mayo

add cheese \$1 (Cheddar or Swiss)*

add fried egg \$2*

add bacon \$3*

Pairs with Kick Step IPA

Burger* \$16

6 oz seasoned patty, house made horseradish aioli, w/ lettuce, tomato, onion

add cheese \$1 (Cheddar or Swiss)*

add fried egg \$2*

add bacon \$3*

Pairs with Peak Buster Double IPA

House made Veggie Burger \$17

5oz. house made spent grain patty, lettuce, tomato (V)(Veg)(DF)

add cheese \$1 (Cheddar or Swiss)*

add fried egg \$2*

add bacon \$3*

Pairs with Kick Step IPA

Extra Sauce \$0.50

(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

House Made Carrot Cake \$8

Layered cake with a cream cheese frosting (*nut free*)

NON-ALCOHOLIC

Rotating Timber City Ginger Beer

12oz \$5.50

Rotating Kombucha

12oz \$5.50

Jones Soda \$3.50

RootBeer, Cola

Sparkling Water \$1.50

LIMITED & SEASONAL

all beer prices include tax

Angler Lager

ABV: 4.5% IBU: 12

7oz. \$4 12oz \$7

Growler Fills: 32oz. \$12 64oz. \$21

a crisp and light body beer with a sweet and slightly bready finish

Ghost Pepper Saison

ABV: 6% IBU: 15

7oz. \$4 12oz \$7

Growler Fills: 32oz. \$12 64oz. \$21

a drinkable spicy beer!! Fresh pepper flavor, with moderate heat up front. Belgian aromatics with a sweet malt body.

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***