

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.

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 Fall 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 IBU: 20

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

Kickstep IPA ABV: 5.5% IBU:60

7oz \$4 | 16oz \$7

Growler Fills: 32oz \$11 | 64oz \$20

Citrus, mango, and pine with a dry finish

Grapefruit IPA ABV: 5.5% IBU:85

7oz \$4 | 16oz \$7

Growler Fills: 32oz \$11 | 64oz \$20

bitter, dry, ginger, green peppercorn, grapefruit

Peak Buster Double IPA ABV: 8.0% IBU:90

7oz \$4 | 12oz \$8

Growler Fills: 32oz \$13 | 64oz \$22

passionfruit, mango and pine notes

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

Kickstep IPA

GUEST DRINKS

Rotating Guest Cider \$10 12oz

Finn River Habenero Cider

Wine \$12 6oz

Harbinger Winery: Malbec, Cabernet

Sauvignon, Chardonnay

NEWS AND EVENTS

SODO Pub Crawl | October 30th

Join us with Westland Distillery and Seapine Brewery in a night of drinks and shenanigans.

New Taproom Hours | Thursday

Not only can you enjoy lunch with us Friday, Saturday and Sunday, but the taproom is also now open on Thursdays at noon!

New Prices | Kegs and Deposits

Incredible price drop

on all our kegs and deposits. Check it out and order online at:

<https://ghostfishbrewing.com/reserve-a-keg/>

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

Popcorn 3 (V)(Veg)(DF)

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

Truffle Fries 6 (Veg)

Loaded Cheese Fries 9 (Veg)

House Made Street Tacos 3.50 ea

Chicken Verde:

Fresh red onions, cotija cheese, and sour cream

Slow Roasted Orange Chipotle Pork:

Cotija cheese, pickled red onions, and sour cream

Blackened Fish Taco:

Chipotle aioli, slaw and cotija cheese

Sweet Potato Kale:

Lime cashew cream, and 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 sumac oil, carrots and cucumbers

(V) (Veg) (DF)

add tortilla chips 2

Pairs with Shrouded Summit Belgian White Ale

Spinach Dip 9

House-made cheesy spinach dip served with tortilla chips

Pairs with Shrouded Summit Belgian White Ale

Hot Wings 12

8 wings tossed in your choice of Buffalo, Buffalo Garlic, Garlic Butter or Honey BBQ sauce. Served with carrots and celery. Choice of blue cheese or ranch dressing.

Pairs with Kick Step IPA & Angler Lager

SALAD

House Salad small 5 | large 9

Served with a citrus vinaigrette

Pairs with Angler Lager

Roasted Beet and Apple Salad 13

Roasted beets and Honeycrisp apples with goat cheese, sunflower seeds on a bed of arugula (Veg)

Pairs with Meteor Shower Blonde Ale

Caesar Salad 6 | large 10

Parmesan cheese and croutons

Pairs with Meteor Shower Blonde Ale

add protein:

Seared Cod 6 | Chicken 7 | Steak 8*

SOUP

Bowl of House-made Chili 9

Served with chives, cheese and sour cream

Soup of the Day 8

LARGER

3 Cheese Mac & Cheese 14

Penne pasta with a house-made Shrouded Summit Belgian White Ale beer cheese sauce (Veg)

add protein:

Bacon 3 | 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 \$2.

GhostFish & Chips 18

3 pieces of beer battered Alaskan cod, served with slaw, and house-made tartar (DF)

Pairs with Meteor Shower Blonde Ale

Herbed Chicken Sandwich 16

5oz rosemary and thyme marinated chicken breast. Served with lettuce, tomato, and mayo (DF)

Pairs with Kick Step IPA

Hamburger 16

6oz patty served with house-made horseradish aioli, lettuce, tomato, and onion

Pairs with Grapefruit IPA

Veggie Stack 15

Roasted portobello, zucchini, red peppers with goat cheese, arugula and balsamic drizzle (Veg)

Pairs with Kick Step IPA

Add-ons

Cheddar or Swiss Cheese 1

Goat Cheese 2

Fried egg* 2

Bacon 3 | Chicken 7 | Steak* 8

Seared Cod (6oz) 6

Fried Cod (2oz) 3

Extra Sauce .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

Carrot Cake 8

Lightly spiced layered cake with a cream cheese frosting

Pairs with Lunar Harvest Pumpkin Ale

NON-ALCOHOLIC

Rotating Timber City Ginger Beer

12oz \$5.50

Rotating Kombucha

12oz \$5.50

Jones Soda \$3.50

RootBeer, Cola

Sparkling Water \$2.00

LIMITED & SEASONAL

all beer prices include tax

Angler Lager

ABV: 4.5% IBU: 12

7oz. \$4 | 16 oz \$7

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

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

Polar Nights Porter

ABV: 5.9% IBU: 27

7oz. \$4 | 12oz. \$8

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

big notes of brandy and smoke with an underlying layer of vanilla from aging in an oak spire

Lunar Harvest Pumpkin Ale

ABV: 5.0% IBU: 20

7oz. \$4 | 16oz. \$7

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

Belgian-style ale, malt forward and lightly spice **contains lactose*

Cascade Fresh Hop

ABV: 6.3% IBU: 67

7oz. \$4 | 16 oz \$8

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

clean malt sweetness with herbal and citrus flavors

Grapefruit Fresh Hop

ABV: 5.5% IBU: 85

7oz. \$4 | 16 oz \$8

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

resinous and tangerine aromas with notes of citrus

Rotating Experimental

7oz. \$4 12oz. \$7

Style and availability may vary

Please ask your server for details