

Dessert

Carrot Cake 8 (v)

Lightly spiced layered cake with a cream cheese frosting

Beer float 8 (vg)

Vanilla coconut milk ice cream paired with a beer of your choice! Dark beers are the current favorite

Wine & Cider

Rotating Guest Cider 12oz \$11

Wine 5oz \$12

Red Blend: 2016 Sleight of Hand Cellars

Rosé: 2018 Kind Stranger, Latta Winery

Chardonnay: 2017 Kind Stranger, Latta Winery

(a portion of the proceeds from Kind Stranger wines benefit Mary's Place and the International Rescue Committee)

Non-Alcoholic

Rotating House-Made Soda 12oz \$2.50

Rotating Timber City Ginger Beer 12oz \$5.50

Rotating Kombucha 12oz \$5.50

Sparkling Water 11oz \$2.00

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. Please refrain from feeding your dog while in the restaurant.

Family friendly: Children must be supervised at all times.

No outside food or drink.

A gratuity of 20% will be added to the check with groups of 6 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



GHOSTFISH
BREWING COMPANY
SEATTLE WA

Dinner 2020

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

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.

100% GLUTEN FREE MENU

Apps & Sides

Chips and Salsa 4 (Vg)

Regular Fries 5 (Vg)

Parmesan Truffle Fries 6 (V)

Hummus 8 (V) (Vg) (DF)

House-made hummus, olive oil and za'atar seasoning, served with carrots, and cucumbers add tortilla chips 2

Pairing: Vanishing Point Pale Ale

Loaded Cheese Fries 9 (V)

House-made Shrouded Summit White Ale smoky cheese sauce, red onions, pickled jalapenos, and cotija cheese

Add a Protein!

Pairing: Meteor Shower Blonde Ale

Spinach Dip 9

House-made cheese and spinach dip served with tortilla chips

Pairing: Shrouded Summit Belgian White Ale

Moroccan Spiced Carrots 10 (V) (Vg) (DF)

Roasted sweetened carrots with preserved lemon cream and fresh zhoug

Pairing: Grapefruit IPA

Wings 12

8 wings tossed in your choice of:

Buffalo/ Buffalo Garlic/ Garlic Butter/ Honey BBQ (DF)

House-made dipping sauce choice of:

blue cheese or ranch dressing

Pairing: Kick Step IPA

Tacos

Chicken Verde 3.50

Red onion, cotija cheese, sour cream, and micro cilantro

Slow Roasted Orange Chipotle Pork 3.50

Pickled red onion, cotija cheese, sour cream, and micro cilantro

Blackened Fish 3.50

Chipotle aoli, slaw, cotija cheese, and micro cilantro

Sweet Potato & Kale 3.50 (Vg)

House-made lime cashew cream, and cabbage

Salads

House Salad small 5 | large 9

Served with a citrus vinaigrette

Pairing: Grapefruit IPA

Caesar Salad small 6 | large 10

Parmesan cheese and croutons

Pairing: Meteor Shower Blonde Ale

Turkey Cobb Salad 14 (Vg)

Diced Turkey, egg, bacon, swiss and cheddar cheese, Tomato on a bed of mixed greens and House-made ranch dressing

Pairing: Kick Step IPA

(V) Vegetarian (Vg) Vegan (DF) Dairy Free

Soups

House-made Chili cup 6 | bowl 9

Served with chives, cheese, and sour cream

House-made Clam Chowder cup 6 | bowl 9

Creamy and hearty with micro celery garnish

Entrées

3-Cheese Mac & Cheese 14 (Vg)

Penne pasta with a house-made Shrouded Summit Belgian White Ale smoky cheese sauce

See Add-ons for protein options

Pairing: Shrouded Summit Belgian White Ale

Roasted Vegetable Pasta 14 (V)

Medley of penne pasta, roasted portobello, zucchini, red peppers, kale, and goat cheese with a balsamic drizzle.

See Add-ons for protein options

Pairing: Meteor Shower Blonde Ale

The following items are served with regular fries.

Sub truffle fries \$1.

Sub side house salad \$2, sub caesar \$3.

Vegan buns available on request

Millet Chickpea Burger 15 (Vg)

Vegan patty mix of millet, chickpea, onion, smoked paprika, spice blend, and egg replacement. Served with Lettuce, Tomato, and a vegan house sauce (cashews, nutritional yeast, garlic, lemon)

Pairing: Kick Step IPA

Basil Pesto Chicken Sandwich 16

5oz seared chicken breast served with roasted red pepper, smoked provolone, and house-made sunflower seed basil pesto sauce

Pairing: Kick Step IPA

Hamburger* 16

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

Pairing: Vanishing Point Pale Ale

Ghostfish & Chips 18 (DF)

3 (2oz each) pieces of beer battered Alaskan cod served with slaw, and house-made tartar

Pairing: Meteor Shower Blonde Ale

**We might have a special
please feel free to ask!**

Add-ons

Cheddar or Swiss Cheese 1

Goat Cheese 2

Fried egg* 1

Bacon 3 | Chicken (5oz) 7

Seared Cod (6oz) 6

Extra Sauce .50

Salsa .75

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