



GHOSTFISH

100% GLUTEN FREE MENU



APPS + SALADS

REGULAR FRIES (VE) \$6

suggested beer pairing: Meteor Shower Pale Lager

PARMESAN TRUFFLE FRIES (VG, VE AVAIL) \$10

tossed in truffle oil, parmesan cheese, and fresh parsley.

suggested beer pairing: Meteor Shower Pale Lager

BEER BATTERED ONION RINGS (VG, VE AVAIL) \$8

8 rings beer-battered in Shrouded Summit Belgian White Ale.

suggested beer pairing: Shrouded Summit Belgian White Ale

HOUSE-MADE CHILI CHEESE FRIES \$14

house-made Shrouded Summit Belgian White smokey cheese sauce, House-made chili & shredded cheese.

suggested beer pairing: Vanishing Point Pale Ale

WINGS \$16

8 wings tossed in your choice of buffalo or honey bbq. dips: ranch or blue cheese dressing.

suggested beer pairing: Kick Step IPA

HOUSE SALAD (VG, VE) \$9

spring mix greens with sliced grape tomatoes and red onion. served with house-made citrus vinaigrette.

suggested beer pairing: Grapefruit IPA

KALE CAESAR SALAD (VG, VE AVAIL) \$9

chopped kale served with house-made seasoned croutons, shaved parmesan cheese and tossed with house-made Caesar dressing.

suggested beer pairing: Meteor Shower Pale Lager

BOWL OF HOUSE-MADE CHILI \$10

CUP OF HOUSE-MADE CHILI \$5

topped with sour cream, shredded cheddar jack cheese, and chives.

suggested beer pairing: Peak Buster Double IPA

PORK BELLY BITES \$15

8oz fried pork belly tossed in house-made bbq sauce. topped with fresh chives and served on a bed of spring mix greens. served with ranch sauce

suggested beer pairing: Vanishing Point Pale Ale

TACOS

SLOW ROASTED ORANGE CHIPOTLE PORK \$5 EACH

pickled red onion, cotija cheese, sour cream, cilantro.

suggested beer pairing: Vanishing Point Pale Ale

BLACKENED ALASKAN COD \$5 EACH

chipotle aioli, slaw, cotija cheese, cilantro.

suggested beer pairing: Shrouded Summit Belgian White Ale

SWEET POTATO & KALE (VG, VE AVAIL) \$5 EACH

house-made lemon cashew cream, cabbage.

suggested beer pairing: Meteor Shower Pale Lager

PASTAS

3-CHEESE MAC & CHEESE (VG) \$16

penne pasta with house-made Shrouded Summit Belgian White Ale smokey cheese sauce. optional extra: add chicken, pork, bacon, salmon or chili.

suggested beer pairing: Shrouded Summit Belgian White Ale

ROASTED VEGETABLE PASTA (VG, VE AVAIL) \$17

medley of penne pasta, roasted portobello mushroom, zucchini, onion, red pepper, kale, goat cheese, with balsamic drizzle.

optional extra: add chicken, pork, salmon or bacon.

suggested beer pairing: Meteor Shower Pale Lager

MENU KEY

VG = vegetarian

VE = vegan

DF = dairy free

MP = market price

While our main focus is to provide a 100% gluten free experience, we take all food allergy requests seriously. We do our best to accommodate. Please consult with your server to ensure we are aware of your food allergy.

consuming raw or undercooked meats, like eggs, can increase your risk of foodborne illness.



PUB CLASSICS

ALL ITEMS COME WITH FRIES UNLESS STATED OTHERWISE.
SUB TRUFFLE FRIES \$2. KALE CAESAR OR HOUSE SALAD \$2.
CUP OF CHILI \$3.
SUB PRETZEL BUN (VE) \$2

CLASSIC GHOSTFISH BURGER \$19

6oz patty served with house-made horseradish aioli, lettuce, tomato, onion. sub Impossible Burger patty (VE) \$4.
add cheese: cheddar \$2, blue cheese \$2, goat cheese \$2, vegan cheese \$2.
add fried egg \$2
suggested beer pairing: Vanishing Point Pale Ale

BURGER OF THE MONTH \$MP

ask your server for this month's special

BBQ PULLED PORK SANDWICH \$17

slow roasted pulled pork in our house-made bbq sauce. topped with slaw
suggested beer pairing: Grapefruit IPA

SPICY CRISPY CHICKEN SANDWICH \$17

5oz deep-fried chicken breast topped with sriracha mayo, spicy slaw, and pickles.
add cheese: cheddar \$2, blue cheese \$2, goat cheese \$2, vegan cheese \$2.
may substitute grilled chicken.
suggested beer pairing: Meteor Shower Pale Lager

BLACKENED SALMON BLT \$22

6oz sustainably raised and sourced Coho salmon blackened and grilled.
topped with 2 strips of bacon, lettuce, tomato, red onion, and house-made thousand island dressing.
suggested beer pairing: Vanishing Point Pale Ale

MUSHROOM BURGER (VG, VE AVAIL) \$17

grilled portabella mushroom topped with spring mix greens, sauteed onion, blue cheese crumbles, garlic lemon aioli, and tomato.
suggested beer pairing: Watchstander Stout

GHOSTFISH & CHIPS (DF) \$21

3, 2oz pieces of Meteor Shower Pale Lager beer-battered Alaskan cod.
served with slaw and house-made tartar. add extra piece of cod: \$4.00.
suggested beer pairing: Meteor Shower Pale Lager

SHRIMP & FRIES (DF) \$18

5 jumbo shrimp dipped in Meteor Shower Pale Lager beer-batter. served with house-made cocktail sauce.
suggested beer pairing: Shrouded Summit Belgian White Ale

EXTRAS

Bacon (2 pieces) \$3	Fried Egg \$2
Grilled Chicken (5oz) \$6.50	Burger Patty \$7
Crispy Chicken (5oz) \$9	Impossible Burger Patty (VE) \$4
Grilled Salmon Fillet (6oz) \$12	Pulled Pork (5oz) \$5
Seared Cod (2oz) \$4	Cup of Slaw \$3
Fried Cod (2oz) \$7.50	Extra Sauce \$.50