

STARTERS

- LUNA WEIZEN CALAMARI** **\$7.95**
Calamari tubes and tentacles marinated in our own house-brewed Luna Weizen and crisp fried. *Served with chipotle and lemon aiolis.*
- NO DOUBT STOUT BELGIAN ONION SOUP** **\$6.95**
Classic caramelized onion soup with hearty beef, thyme, sherry and No Doubt Stout broth. Topped with melted Swiss cheese and our house-made croutons.
- SMOKED SALMON PLATTER** **\$11.95**
Four ounces of Nova style lox served with sliced tomatoes, goat cheese, red onion, seasonal greens and toasted pita. *Served with lemons, capers and a dash of herbed olive oil.*
- PESTO GRILLED BRIE** **\$9.95**
Pesto grilled Danish brie wheel served with roasted garlic, sliced tomatoes, candied walnuts, and grilled spent grain sourdough bread.
- BAVARIAN PRETZEL** **\$7.50**
Our gigantic traditional Bavarian pretzel. *Served with our own house-made Brewer's mustard for dipping.*
- ELLIOTT BAY STEAMERS** **\$12.95**
A full pound of Manila clams steamed in white wine, shallots and fresh herbed butter. *Served with grilled sourdough bread for dipping.*
- SPICY WINGS** **\$9.50**
House-made tender chicken wings and drumettes tossed in Elliott Bay's own hot sauce. *Served with bleu cheese dressing and celery.*
- SAMBAL MUSSELS AND FRITES** **\$12.95**
Whidbey Island Penn Cove Mussels simmered in sambal with coconut milk, lime, ginger and garlic. *Served in the classic Belgian style with frites and our basil mint aioli.*
- HOPPIN' HUMMUS** **\$8.95**
Our delicious house-made tahini and garlic hummus folded with black beans. *Served with kalamata olives, artichoke hearts, cucumbers and warm pita.*
- SPICY SPINACH & ARTICHOKE DIP** **\$7.95**
Fresh spinach, artichoke hearts and jalapenos mixed in a creamy cheese sauce then baked to perfection. *Served with house-made tortilla chips.*
- ELLIOTT BAY NACHOS** FULL ORDER **\$10.95** HALF ORDER **\$8.50**
House-made chips topped with jack and cheddar cheeses, our homemade chili, tomatoes, onions, olives and jalapeno peppers. *Sour cream, house-made pico de gallo and guacamole on the side.*
- SINFUL SALAMI SLIDERS** **\$6.95**
Two tasty sliders with salami, Swiss and parmesan cheeses, shredded green lettuce, red wine pesto mayo and sliced tomatoes. *Served with our lemony quinoa garbanzo salad.*

One guest check for parties of 6 or more + 17% gratuity.

SOUPS & SALADS

- SOUP OR CHILI OF THE DAY**
BOWL **\$5.95** CUP **\$3.95**
Ask your server or check the board for today's fresh made selection. We often offer a vegetarian choice.
- SOUP & SALAD COMBO** **\$8.95**
Your choice of the daily soup or chili. *Served with a side garden salad.*
- SALADS**
... DRESSINGS ...
Herbed vinaigrette, bleu cheese, Framboise vinaigrette, Sonoran ranch, Caesar, 1000 island, ranch, honey mustard ale sauce, or oil and balsamic vinegar.
- CLASSIC CAESAR** **\$7.75**
Fresh-cut romaine lettuce tossed with Caesar dressing, Parmesan cheese and house-made seasoned croutons. *(Add chicken, hummus or blackened tuna* for \$3.50 or salmon* \$6.50)*
- WEST SIDE ANTIPASTO** **\$10.95**
Pepperoni, parmesan cheese, artichoke hearts, diced roma tomatoes, sliced black olives, red onion and garbanzo beans tossed with field greens and fresh herb vinaigrette.
- QUINOA GARBANZO SALAD** **\$6.95**
Toasted whole grain quinoa tossed with garbanzo beans, red onion, carrots, celery, red bell pepper, fresh herbs, lemon and olive oil. *Served on a bed of shredded spinach along house-pickled carrots, cucumbers and red bell pepper. Topped with feta cheese.*
- BLACKENED SALMON AND SPINACH*** **\$13.95**
Blackened natural king salmon served over tender baby spinach, tossed in an orange Framboise vinaigrette and topped with mandarin oranges, toasted wheat malt, crumbled bleu cheese, pears, cucumber and pear tomatoes.
- ELLIOTT BAY COBB** **\$11.95**
A bed of fresh field greens with shredded Colby jack cheese, bleu cheese crumbles, grape tomatoes, sliced egg, bacon bits, fresh grilled herb chicken and sliced olives.
- CHICKEN FAJITA** **\$10.95**
A bed of fresh field greens with shredded Colby jack cheese, sautéed onions, green and red peppers, diced tomatoes, crispy tortilla strips, Southwestern grilled chicken, sliced olives and Sonoran ranch dressing.
- SEARED GOAT CHEESE** **\$11.95**
Seared herb encrusted goat and feta cheese served on top of field greens tossed with Framboise vinaigrette, toasted wheat malt, dried blueberries, pickled beets and candied walnuts.
- PUB GARDEN** FULL **\$6.95** SIDE **\$3.95**
A bed of fresh field greens garnished with lots of fresh grape tomatoes, onions, olives and sliced cucumbers. *(Add chicken, hummus or blackened tuna* for \$3.50 or salmon* \$6.50)*

Vegetarian Item = w/o meat (dressings may contain cheese, eggs and/or anchovies)



* Can cook to order. Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

HOUSE FAVORITES

- PORTABELLA MUSHROOM SANDWICH** **\$8.95**
A large marinated portabella mushroom broiled to perfection, topped with Swiss cheese on a fresh spent grain bun with pesto wine mayo, lettuce, tomato, red onion and pickle. *Served with seasoned fries.*
- NO DOUBT STOUT BBQ PULLED PORK SANDWICH** **\$9.95**
Slow-roasted pork shredded and simmered in our No Doubt Stout BBQ sauce, topped with fried red onion strings and served open-faced on a bocca roll. *Served with seasoned fries.*
- AHI TACOS*** **\$10.95**
Southwest seasoned Ahi tuna flash seared to medium rare, laid over a bed of fresh citrus cilantro slaw and wrapped in gordita shells. *Served with our house-made pico de gallo, chipotle aioli and seasoned fries.*
- IMPERIAL REUBEN** **\$10.50**
Half-pound of thinly sliced corned beef brisket, Swiss cheese, stout-braised kraut and house-made Imperial Ale Russian dressing on grilled marbled rye bread. *Served with seasoned fries.*
- NO DOUBT STOUT BBQ MEATLOAF** **\$10.95**
Our own version of Mom's classic meatloaf topped with our own No Doubt Stout BBQ sauce and bacon. *Served with cilantro lime coleslaw and seasoned fries.*
- LUNA WEIZEN FISH & CHIPS** **\$10.95**
Half-pound of Alaskan cod filets dipped in our house tempura batter made with Luna Weizen and seasoned with garlic and basil. *Served with lemon, tartar sauce, fresh citrus cilantro slaw and seasoned fries.*
- THE CUBAN** **\$9.95**
Grilled Cuban sandwich with Black Forest ham, turkey, BBQ pulled pork and pepperoni piled on our hoagie roll with spicy B-town brown mustard, dill pickles, swiss cheese and grilled until golden brown.
- CHICKEN FINGERS** **\$8.95**
Golden fried chicken tenders with our house-made honey mustard ale sauce and ranch dressing. *Served with seasoned fries.*
- ELLIOTT BAY FRENCH DIP** **\$11.95**
A full half pound of house-roasted tender beef served on our own spent grain baguette with horseradish aioli and au jus for dipping. *Served with seasoned fries.*
- ITALIAN CLUB** **\$9.95**
Grilled smoked turkey and pepperoni topped with melted Swiss, herbed balsamic vinaigrette, Parmesan cheese, red onion, sliced tomato and shredded lettuce. *Served with pesto wine mayo on a bocca roll.*
- BLACK ANGUS PHILLY CHEESE STEAK*** **\$9.95**
Our version of this classic starts with all natural Black Angus flat iron steak shaved thin and grilled with braised onions, melted with American cheese, and served open-faced on a fresh toasted bocca roll. *Served with seasoned fries.*

Substitute side garden salad, soup or chili for \$1.75 or Caesar for \$2.00 instead of seasoned fries.

GOURMET BURGERS & SANDWICHES

HANDCRAFTED ALES

OUR BREWERS USE CERTIFIED ORGANIC MALT AS THE BASE OF ALL OF OUR HOUSE BEERS.

BURGERS

OUR GROUND BEEF, CHICKEN, AND BUFFALO ARE ALL NATURAL, HORMONE AND DRUG FREE.

Served with a choice of fresh 1/3 lb. all natural Black Angus beef, tender 5 oz. natural chicken breast or vegetarian burger. All natural free range buffalo add \$1.00

All of our burgers come with lettuce, tomato, onion, pickle and house-made pub sauce on our own spent grain burger bun and are served with seasoned fries, cilantro lime coleslaw, quinoa salad or Chef's choice vegetables.

Substitute side garden salad, soup, or chili for \$1.75 or Caesar for \$2.00

PLAIN JANE* \$7.95
Served with lettuce, tomato, onion, pickle and house-made pub sauce.

CHEESE BURGER* \$8.50
Our Plain Jane with cheese.

BACON CHEESE BURGER* \$9.25
Our Plain Jane with Cheese and Bacon

CRUMBLLED BLEU & BACON* \$9.75
Topped with crumbled bleu cheese and thick slices of bacon.

CALIFORNIA AVENUE* \$9.95
Topped with guacamole, Swiss cheese and bacon with mayo on the side.

BREWER'S BURGER* \$9.75
This burger comes with the works! Sautéed mushrooms, onions, green peppers, bacon and cheddar cheese.

THE SHROOMER* \$9.75
Topped with Swiss cheese and sautéed fresh mushrooms.

HAWAII FIVE-O* \$9.75
Topped with teriyaki sauce, grilled pineapple and Swiss.

STOUT BBQ BURGER* \$9.75
Topped with Swiss cheese and bacon then smothered with our house-made No Doubt Stout BBQ sauce.

SPECIALTY SANDWICHES

AHI TUNA SANDWICH: BLACKENED OR BROILED* \$9.50
Tuna steak broiled medium rare with lemon pepper and served with lemon aioli or blackened with cajun spice and served on a spent grain bun with chipotle aioli.

SMOKED TURKEY, BACON & SWISS \$8.50
Sliced smoked turkey, Swiss cheese, and crispy bacon grilled on fresh sourdough bread. *Served with honey mustard ale sauce on the side.*

GRILLED SALMON SANDWICH \$11.95
Grilled all natural salmon filet seasoned with lemon pepper and served on our own spent grain bun with mango red onion chutney, shredded lettuce, sliced tomatoes and lemon mint aioli.

GREEK GYRO \$8.95
Herb-broiled chicken sliced thin or veggie patty tucked in a warm pita with feta cheese, black olives, romaine lettuce, red onion and diced tomatoes. *Served with cucumber sauce on the side.*

PAN SEARED TOFU SANDWICH \$8.95
Chili garlic marinated extra firm tofu pan seared and served on dense seed bread with house-made pickles, sliced tomatoes, shredded lettuce, red onions, herbed vinaigrette and sliced avocado. *Served with a side of lemon mint aioli.*

HOUSE BEERS

10 oz. Schooner \$3.40 16 oz. Pint \$4.50 60 oz. Pitcher \$14.00
5 oz. Taster \$1.75 House Sampler (5x5 oz.) \$6.50

PILOT LIGHT
Our lightest ale, built to refresh

ELLIOTT BAY IPA
A bold and hoppy golden brew

LUNA WEIZEN
Light and refreshing with a hint of citrus

DRY HOPPED IPA
A bolder and hoppier golden brew

ALEMbic PALE
Our Gold Medal winning amber ale

NO DOUBT STOUT
Dark, robust, and oh-so-smooth

SEASONAL BEERS

Please see blackboard or ask your server for current selections

NITRO AND CASK SELECTIONS

We have a nitro tap and hand pump/beer engine selections available.
Please ask your server or bartender.

BLENDED BEERS

PIPA: Alembic Pale + Elliott Bay IPA \$3.40/\$4.50

DIESEL: No Doubt Stout + Alembic Pale \$3.40/\$4.50

RAZ-N-STOUT: No Doubt Stout + Raspberry Lambic \$4.00/\$5.75

WOLF: No Doubt Stout + Splash of oak-aged Port \$4.00/\$5.25

FRAMBAWEIZEN: Luna Weizen + Raspberry Lambic \$4.00/\$5.75

FRAMBACIDER: Cider + Raspberry Lambic \$4.00/\$5.75

SPECIALTY BEERS

(ASK YOUR SERVER FOR CURRENT SELECTIONS)

OTHER TAPS

LINDEMAN'S FRAMBOISE LAMBIC 8 oz. \$6.75

DRAFT ROOT BEER 16oz. Pint \$3.50
Served chilled on draught with no ice.

CIDER PLEASE ASK ABOUT OUR CURRENT SELECTION.

WINE AND BOTTLED BEERS
Wine and bottled beer selections are available on our table tents.

ASSORTED JUICES & BOTTLED WATER MARKET PRICE



West Seattle's Neighborhood Brewpub

4720 California Ave. SW

Seattle, WA 98116

206.932.8695



WWW.ELLIOTTBAYBREWING.COM