



# OLD STOVE

BREWING CO

## Small Plates

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- HAMA HAMA OYSTERS** Chilled: cucumber ginger mignonette, sriracha cocktail | Baked: ranchero, pretzel breadcrumbs, cilantro | MP
- CHEESE & CHARCUTERIE BOARD** Chef's seasonal selection of PNW cheeses, cured meats, and accompaniments | 19
- OLD STOVE WINGS** \*GF House bleu dressing, pickled veggies, Old Stove buffalo sauce | 13
- MUSSELS & CLAMS** Penn Cove mussels, Hama Hama clams, Citra Ale, chili, chorizo, green onion, grilled bread | 17
- PRETZEL BITES** Served with house-made Beecher's cheddar cheese sauce and Old Stove mustard | 8 
- WOOD OVEN ROASTED NUTS** \*GF Pike Place Market mixed nuts, sea salt | 8 | add marinated olives | 4 
- CRAB, SALMON, & ARTICHOKE DIP** Pretzel parmesan gratin, herb butter baguette, house mustard | 15

## Soups, Salads, Veggies

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add chicken 7 | salmon 12 | steak 12 | prawns 12

- SOUP DU JOUR** Fresh ingredients from the market, ask your server! | 8/14
- CLAM & BACON CHOWDER** Old Stove scratch recipe made with our Amber Waves Ale | 9/15
- OLD STOVE WINTER CHILI** Preservation beef, Italian sausage, three bean medley, sour cream, cheddar, green onion | 9/15
- TIM MOORE'S CAESAR SALAD** Romaine, wood oven sourdough croutons, parmesan, house caesar 'vinaigrette' | 9
- SPINACH SALAD** \*GF Grilled pear, red onion, bleu cheese, house made bacon, walnut, mustard vinaigrette | 12
- FIELD GREENS SALAD** \*GF \*VG Mixed greens, cucumber, tomato, balsamic vinaigrette | 6
- PEDROSILLANO HUMMUS** \*VG Local garbanzos, marinated olives, Mama Lil's Peppers, pepperoncini, wood oven pita | 11
- ROASTED WASHINGTON BEETS** \*GF Balsamic, arugula, goat cheese, hazelnut | 11
- GRILLED BROCCOLINI** \*GF \*VG Roasted garlic, chili pepper, lemon, sea salt | 9
- CARAMELIZED BRUSSELS SPROUTS** \*GF Delicata squash, roasted garlic, shallot, sweet & sour glaze, parmesan, lemon | 12

## Sandwiches

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add avocado 2 | wild mushrooms 3 | bacon 3

- OLD STOVE BURGER** Preservation Collective Beef, Tillamook cheddar, caramelized onion, Old Stove sauce, Grand Central Bun | 16
- CHICKEN MELT** Sunrise chicken, Tillamook cheddar, red wine braised onion, lettuce, tomato, roasted shallot aioli, Grand Central Bun | 15
- HOUSE REUBEN** House corned beef, 1000 island, Uli's sauerkraut, sour rye, house smoked swiss, 'everything fries' | 18
- SALMON + CRAB BLT** Salmon and crab cake, cherrywood bacon, lemon aioli, tomato, arugula, Grand Central Ciabatta | 19

## Wood Oven Pizzas

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- TOMATO MOZZARELLA** Old Stove tomato sauce, basil | 12
- WILD MUSHROOM** Caramelized onion, mozzarella, goat cheese, parsley | 14
- PEPPERONI** Mozzarella, Old Stove tomato sauce | 14
- ITALIAN SAUSAGE** Mozzarella, house-made Italian sausage, parmesan, Old Stove tomato sauce | 14
- BBQ CHICKEN** Blackberry BBQ sauce, house-made chicken sausage, pickled jalapeño & red onion, cherry tomato, mozzarella, cilantro | 15

## Large Plates

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- FISH & CHIPS** Belgian Blonde batter, Blue North cod, house tartar | 21
- SHORT RIB RIGATONI** Beer braised Moses Lake short rib, Bretto rigatoni, wild mushrooms, parmesan | 23
- WILD MUSHROOM PASTA** WA wild mushrooms, garlic, beurre blanc, Bretto Rigatoni, parmesan | 20
- GRILLED 10oz NY STRIP** \*GF Moses Lake WA beef, grilled broccolini, Beecher's cheddar mashed potatoes, beer onion jus | 32
- KING SALMON** \*GF Roasted PNW mushrooms, grilled polenta cake, beurre blanc, herb salad | 25
- GRILLED SAUSAGE & PEPPERS** Housemade sausage, roasted bell peppers, marble potatoes, beer onion jus | 21
- PAELLA VALENCIAN** Bomba rice, chicken, chorizo, Penn Cove mussels, Hama Hama clams, gulf shrimp, crostini | 25
- ROASTED HALF CHICKEN** \*GF Old Stove spice rubbed Sunrise chicken, grilled broccolini, garlic roasted heirloom potatoes | 21

# OLD STOVE

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## Happy Hour

Mon - Thu | 2:00pm - 4:00pm

Mon - Thu | 8:30pm - 9:30pm

\$1 off pints

1/2 off glasses of wine

### Pedrosillano Hummus

Local garbanzos, marinated olives, Mama Lil's peppers

\$5

### Fire Roasted Pretzel Bites

Beecher's cheddar sauce, Old Stove mustard

\$5

1/2 Off Pizzas

## Lunch Combos

Mon - Thu | 11am - 3pm

Choice of two | 15

Choice of three | 19

\*must include soup or salad

### Soup

#### Old Stove Clam & Bacon Chowder

Old Stove scratch recipe made with our Amber Waves Ale

#### Soup du Jour

From our morning stroll through Pike Place Market

### Salad

#### Field Greens

Tomato, cucumber, balsamic vinaigrette

#### Tim Moore Caesar Salad

Romaine, wood oven sourdough croutons, parmesan, house caesar 'vinaigrette'

### Half Pizza

Tomato Mozzarella

Pepperoni

BBQ Chicken

### Half Sandwich

#### Chicken Melt

Grilled Sunrise chicken, Tillamook Cheddar, braised onion, lettuce, tomato, roasted shallot aioli, Grand Central Bun

#### Reuben

House corned beef, house 1000 island, Uli's Sauerkraut, sour rye, house smoked swiss

#### Salmon + Crab BLT

House made salmon and crab cake, cherrywood bacon, lemon aioli, tomato, arugula, Grand Central Ciabatta

## Brunch

Sat - Sun | 10am - 3pm

### Old Stove Breakfast

2 eggs any way, bacon, sausage, breakfast potatoes

\$14

### Steak & Eggs

5oz strip loin, 2 eggs any way, breakfast potatoes

\$21

### Yogurt Parfait

Greek yogurt, seasonal fruit & berries, house granola, local honey

\$11

### "Avocado Toast"

Mashed avocado, olive relish, goat cheese, piquillo peppers, EVOO, served with flatbread

\$14

### Wood Oven Frittata

Choose up to 4 ingredients: bacon, sausage, soppressata, bell peppers, onions, mushrooms, spinach, tomato, goat cheese, cheddar, pepperjack, mozzarella

\$15 | add item \$2

### Huevos Rancheros

Black beans, house ranchero, fried tortilla, pepperjack, 2 eggs any way, sour cream, avocado

\$15

### Cinnamon Roll Waffles

Bourbon cream cheese glaze, Washington apple compote, hazelnut streusel

\$12 | add fresh berries \$3

## Desserts

### Market Cobbler

Market fresh ingredients. Ask your server!

\$8

### Beer Float

Fancy Pants Porter, Olympic Mountain mocha ice cream, chocolate shavings

\$8

### Root Beer Float

Boylan's Root Beer, Olympic Mountain vanilla ice cream, chocolate shavings

\$5

### Ice Cream Sorbet

3 scoops from our seasonal selection, cookie crumble, fresh berries

\$7

## Old Stove Gear

Beanies  
\$20

Hats  
\$25

Tanks  
\$25

T-Shirts  
\$25

Button-Ups  
\$45

Hoodies  
\$45

Jackets  
\$45

Ask your server or bartender for our merch catalog!