**Small Plates**

**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, chik, 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**

**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 Lila’s Peppers, pepperoncini, wood oven pita | 11

**ROASTED WASHINGTON BEETS** *GF* Balsamic, arugula, goat cheese, hazelnut | 11

**GRILLED BROCCOLINI** *VG* *GF* Roasted garlic, chili pepper, lemon, sea salt | 9

**CARAMELIZED BRUSSELS SPROUTS** *GF* Delicata squash, roasted garlic, shallot, sweet & sour glaze, parmesan, lemon | 12

**Sandwiches**

**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, cherryswood bacon, lemon aioli, tomato, arugula, Grand Central Ciabatta | 19

**Wood Oven Pizzas**

**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**

**FISH & CHIPS** Belgian Blonde batter, Blue North cod, house tartar | 21

**SHORT RIB RIGATONI** Beer braised Moses Lake short rib, Brettro rigatoni, wild mushrooms, parmesan | 23

**WILD MUSHROOM PASTA** WA wild mushrooms, garlic, beurre blanc, Brettro Rigatoni, parmesan | 20

**GRILLED 10oz NY STRIP** *GF* Moses Lake WA beef, grilled broccoliini, 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 VALENCIANA** 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 broccoliini, garlic roasted heirloom potatoes | 21

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All menu items are made in house with locally sourced, artisanal products whenever possible.

20% gratuity will be added to parties of 8 or more.
**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

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**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, soppresata, 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

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**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 though 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

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**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

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**Old Stove Gear**

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Ask your server or bartender for our merch catalog!