

OLD STOVE

BREWING CO

STARTERS

HAMA HAMA OYSTERS*

Cucumber ginger mignonette, sriracha cocktail

CHEESE & CHARCUTERIE BOARD

PNW cheeses, cured meats, and accompaniments

PRETZEL BITES

House-made beecher's beer cheese sauce, old stove mustard

WOOD OVEN ROASTED NUTS

Pike place market mixed nuts, sea salt (g/f) | add olives +4

HUMMUS PLATE

Local garbanzos, marinated olives, mama lil's, pepperoncini, wood fired pita (vg)

CLAM & BACON CHOWDER

Old Stove scratch recipe made with our Amber Waves ale | cup/bowl

SOUP DU JOUR

Seasonal house made rotation | cup/bowl

FIELD GREENS SALAD

Mixed greens, cucumber, tomato, balsamic small/large (g/f, vg) add grilled chicken +5 | add salmon +12 | add steak +12

TIM MOORE'S CAESAR SALAD

Romaine, croutons, parmesan, house Caesar 'vinaigrette' (contains anchovy) small/large add grilled chicken +5 | add salmon +12 | add steak +12

GRILLED CARROTS

Mint-basil pesto, pine nuts, breadcrumbs

MP

19

8

8

11

8/15

7/14

5/9

6/10

10

LARGE PLATES

OLD STOVE BURGER

American cheese, caramelized onion, burger sauce
Sub beyond patty at no extra cost

CHICKEN MELT

Grilled chicken breast, American cheese, caramelized red onions, Old Stove sauce, lettuce, tomato, brioche

CHICKEN KATSU SANDWICH

House tonkatsu sauce, coconut dressed slaw, potato bun

SALMON BLT

Grilled king salmon, cherrywood bacon, arugula, tomato, lemon caper aioli, ciabatta

MUSSELS & CLAMS

Hama Hama clams, Penn Cove mussels, citra pale ale broth, arbol chilis, house made chorizo, Grand Central baguette

FISH & CHIPS

Blue north cod, belgian blonde batter, tarter

DAILY SPECIALS

Ask your server about our daily specials!

WOOD FIRED PIZZA

PEPPERONI

Old Stove tomato sauce, mozzarella, good times

TOMATO MOZZARELLA

Old Stove tomato sauce, mozzarella, fresh basil

HOT COPPA

Old Stove tomato sauce, mozzarella, hot coppa, mama lil's peppers

ITALIAN SAUSAGE

Old Stove tomato sauce, mozzarella, italian sausage, pepperoncini

WILD MUSHROOM

Foraged mushrooms, mozzarella, goat cheese fonduta, chives

ALL THE VEGGIES

Old Stove tomato sauce, mozzarella, roasted broccoli, wild arugula, red onion, mama lil's peppers

BBQ CHICKEN

Blackberry bbq sauce, chicken sausage, tomato, pickled jalapeno and red onion, mozzarella, cilantro

16

16

17

21

19

21

MP

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HOUSE COCKTAILS

PINK PANTHER

Scratch potato vodka, pineapple, lemon, orgeat, cranberry

MANCHA DEL DIABLO

Cocchi Americano, Nuestra mezcal, grapefruit, lime, honey simple

EDWIN DROOD BOULEVARDIER

Hudson Baby Bourbon, Meletti 1870, Jammy sweet vermouth

FRANCIS DRAKE DAIQUIRI

Mt. Gay Spiced Rum, Bravo Lucky Falernum, Lime

15

12

15

12

WINE

SPARKLING

Blanc de Blanc, Treveri, Columbia Valley, WA | NV

Rose, Treveri, Columbia Valley, WA | NV

WHITE

Rose, Mr. Pink, Columbia Valley, WA | '18

Chardonnay, Novelty Hill, Columbia Valley, WA | '16

Pinot Grigio, Cavatappi, Columbia Valley, WA | '19

Riesling, Love & Squalor, Willamette, OR | '15

RED

Pinot Noir, Del Rio Vineyards, Rogue Valley, OR | '16

Red Blend, Avennia 'Lydian', Columbia Valley, WA | '17

Syrah, 'The Pretender', Columbia Valley, WA | '15

Malbec, Terra Blanca, Red Mountain, WA | '15

Cabernet, Pamplin Family "JRG", Columbia Valley, WA | '15

10

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12

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14

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