

OLD STOVE BREWING CO

PIKE PLACE MARKET

Small Plates

HAMA HAMA OYSTERS Chilled: cucumber ginger mignonette, sriracha cocktail | Baked: ranchero, pretzel breadcrumbs, cilantro | 18/32

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 

BAKED CHICKEN MEATBALLS Spicy tomato sofrito, parmesan, goat cheese, mozzarella | 12 

Soups, Salads, Veggies add chicken 7 | salmon 12 | prawns 12

SOUP DU JOUR Fresh ingredients from the market, ask your server! | 8

CLAM & BACON CHOWDER Old Stove scratch recipe made with our Amber Waves Ale | 9

PEDROSILLANO HUMMUS *VG Local garbanzos, marinated olives, Mama Lil's Peppers, pepperoncini, wood oven pita | 11

ROASTED WASHINGTON CORN *GF Old Stove spice, gremolata, Beecher's cheddar, served on the cobb | 9

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

TIM MOORE'S CAESAR SALAD Romaine, wood oven sourdough croutons, parmesan, house caesar 'vinaigrette' | 9

HEIRLOOM TOMATO SALAD *GF Garlic and herb marinade, goat cheese, Holmquist hazelnut relish, arugula | 11

FIELD GREENS SALAD *GF *VG Mixed greens, cucumber, tomato, balsamic vinaigrette | 6

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, Beecher's 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

MOZZARELLA, OLD STOVE TOMATO SAUCE, BASIL | 12

WILD MUSHROOM, CARAMELIZED ONION, GOAT CHEESE, PARSLEY | 14

PEPPERONI, MOZZARELLA, OLD STOVE TOMATO SAUCE | 14

HOUSE ITALIAN SAUSAGE, MOZZARELLA, PARMESAN, OLD STOVE TOMATO SAUCE | 14

BLACKBERRY BBQ, HOUSE CHICKEN SAUSAGE, PICKLED JALAPENO & RED ONION, CHERRY TOMATO, MOZZARELLA, CILANTRO | 15

Large Plates

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

GRILLED 10oz NY STRIP *GF Moses Lake WA beef, roasted corn on the cobb, Beecher's cheddar mashed potatoes, beer onion jus | 32

KING SALMON *GF Roasted PNW mushrooms, grilled polenta cake, beurre blanc, herb salad | 25

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

BREWING CO

PIKE PLACE MARKET

Happy Hour

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

\$1 off pints

1/2 off glasses of wine

*clam & bacon chowder served till close

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 Select Pizzas

Mozzarella, tomato sauce, basil

Pepperoni, mozzarella, tomato sauce

House Italian sausage, mozzarella, parmesan,
tomato sauce

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 mocha ice cream,
chocolate shavings

\$5

Ice Cream Sorbet

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

\$7

Brunch

Sat - Sun | 10am - 3pm

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

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

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