

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 AND CHARCUTERIE BOARD chef's seasonal selection of PNW cheeses, cured meats, and accompaniments | 19

OLD STOVE WINGS **GF* house blue cheese dressing, pickled veggies, Old Stove buffalo sauce | 12

MUSSELS AND CLAMS Penn Cove Mussels, Hama Hama clams, Citra Ale, chili, chorizo, green onion, grilled bread | 17

FIRE ROASTED 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 | 9 | add marinated olives \$3 | 

Soups, Salads, Veggies

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

CLAM AND BACON CHOWDER scratch recipe made with our Amber Waves Ale | 8

PEDROSILLANO HUMMUS **VG* local garbanzos, marinated olives, mama lil's peppers, pepperoncini, wood oven pita | 11

CARAMELIZED BRUSSELS SPROUTS **GF* sweet and sour glaze, chili candied almonds, apple mustard vinaigrette | 9

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

add chicken 7 | add wagyu steak 15 | add fish of the day MP

Sandwiches with fries or house salad add avocado 2 | wild mushrooms 3 | bacon 3

OLD STOVE BURGER Washington beef, Beecher's cheddar, caramelized onion, Old Stove sauce, Grand Central Bakery potato bun | 16

GRILLED CHICKEN MELT Sunrise chicken breast, Beecher's cheddar, red wine braised onion, lettuce, tomato, roasted shallot aioli, Grand Central Bakery potato 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, sea salt, tomato, arugula, Grand Central Bakery 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 CHICKEN SAUSAGE, ROASTED GARLIC, PARMESAN, OLD STOVE TOMATO SAUCE | 14

MARKET SEASONAL PIZZA | MP

Large Plates

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

PAELLA VALENCIAN bomba rice, chicken, chorizo, Penn Cove mussels, Hama Hama clams, gulf shrimp, crostini | 25 | 

PORK SHANK OSSO BUCCO Citra and saffron braise, barley, cabbage, Uli's sauerkraut, preserved lemon gremolata, grilled bread | 24

CATCH OF THE DAY seasonal fish, market vegetables | MP

MARKET BUTCHERS CUT chef Frank's daily selection | MP

happy hour | Sun-Thurs 8pm-CL | \$1 off pints | 1/2 off bottles of wine | 1/2 off select food

Weekend Brunch
Sat + Sun 11am - 3pm

Pizza Party!
1/2 off pizzas all day on Wednesday

WWW.OLDSTOVE.COM | INSTAGRAM @OLDSTOVEMARKETFRONT

VG- VEGAN / GF - GLUTEN FREE |  - FROM THE WOOD OVEN

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



OLD STOVE BREWING CO



Our Brews

Pints and Tulips \$7 | 4 oz Tasters \$3 | Flights Available

TWO-PRONGED CROWN IPA

This big new IPA exudes bright tangerine, grassy pine, and complex earthy notes from our abundant additions of dank Mosaic hops

ABV 6.5% | 62 IBU

ROYAL GUARD IMPERIAL RED ALE

Crimson in appearance, sweet and malty in the nose, with a big chewy mouthfeel. This deliciously strong Red Ale was brewed with a touch of crystal, chocolate, and honey malts, which play well over a classic blend of Cascade and Centennial hops.

ABV: 8.4% | 67 IBU | TULIP

SAISON DE SNOZBERRY

A flavorful Belgian farmhouse style beer with white wheat and Munich on the malt bill, plus a touch of blueberry puree. Cloudy and pink in color, and lightly hopped with Citra.

ABV 6.6% | 24 IBU | TULIP

GUAVA HOP CONVOY HAZY IPA

This hazy IPA was brewed with a ton of late addition and dry-hopped goodness for big flavor and aroma, without being overly bitter or boozy. The result is a smooth, fresh, and balanced hop bomb that we can't get enough of. Heavily hopped with Citra, Idaho 7, Motueka, Jarrylo, Comet, and Mosaic, just to name a few. This new batch was also conditioned over pink guava puree.

ABV 6.6% | 21 IBU | CONTAINS LACTOSE

GERMAN PILSNER

A fresh, crisp and tasty dry lager. Our take on the traditional German pilsner. Czech Saaz and German Hallertau hops. Clean and quenching.

ABV 4.7% | 28 IBU

DOWNTOWN FREDDIE'S BROWN

Our Big Brown Beer we like to show off to all our friends. We aged this decadently dark ale over local bourbon-soaked cacao nibs from Theo Chocolates for added controversy. Smarter than your average beer.

ABV 5.2% | 25 IBU

TIGER SHARK PALE ALE

Tropical, bold, and relentlessly refreshing! A simple two-row malt bill sets the stage behind this tasty citrusy beer, exclusively hopped with Australian Galaxy throughout. Yum.

ABV 6.5% | 31 IBU

BELGIAN BLONDE

Bright in color, medium bodied, and piquant. Fragrant hints of banana, clove, and coriander highlight this incredibly enjoyable abbey-style Belgian beer.

ABV 6.7% | 23 IBU | TULIP

FANCY PANTS PASTRY PORTER

We fancied up this rich porter with local Theo Chocolate's cacao nibs, a few vanilla, beans, and a healthy dose of toasted coconut. The added treats make for a deliciously well-rounded beer.

ABV 5.5% | 28 IBU

WORDS & WHISKEY BARREL AGED IMPERIAL STOUT

Treat yourself to this award-winning velvety smooth, rich, and decadent strong barrel-aged stout. Roasted barley, flaked oats, Blackprinz, and other roasted and Chocolate malts. Amarillo, Cascade, Chinook, Willamette and Bravo hops. Conditioned in Bourbon barrels for four months. Straight up delicious.

ABV 10.3% | 94 IBU | TULIP | \$9

OATMEAL STOUT NITRO

Smooth and hearty stout brewed with flaked oats and roasted barley. Poured with nitrogen, this creamy chocolatey treat is lightly hopped with experimental hop HBC - 682

ABV 6.2% | 24 IBU

TIP DIPPER WEE-HEAVY SCOTCH ALE

Our annual velvety smooth batch of Scotch Ale is back, conditioned with over ten pounds of heather tips. This strong winter warmer delivers heavy layers of complex malt notes including caramel, raisin, and plum.

ABV 8.5% | 25 IBU | TULIP

PISTON HONDO DIPA

This big double IPA packs a potent punch of tropical grapefruit, mango, and pine atop a sturdy copper malt body. Simcoe, Citra, Amarillo, and Bravo.

ABV 8.9% | 74 IBU | TULIP

STREAKER CITRA ALE

Our bright, floral and refreshing America Pale with a touch of wheat, brewed exclusively with loads of super sexy Citra hops. Streaks of sunshine.

ABV 5.7% | 30 IBU

AMBER WAVES

This medium-bodied amber ale hints of dark, fruity raisins, currants and ripe plum. Slightly sweet and nutty from a blend of toasted malts including a touch of Chocolate Malt and flaked Barley, and balanced off with a classic mix of Northwest hops- Cascade, Centennial, Chinook and Bravo. *2017 WASHINGTON BEER AWARDS GOLD MEDAL WINNER

ABV 5.9% | 32 IBU

SOUTHERN HEMI HOPPY LAGER

A tasty, clean, and tropical lager exclusively hopped with bright and sought-after New Zealand varieties of Nelson Sauvin, Motueka, and Pacifica. Two row and Munich malts play the supporting cast to this hop-forward gem.

ABV 6.5% | 30 IBU

HANDLEBAR MUSTACHE IPA

With a hop bill of primarily Comet and Meridian and a hazy light orange appearance (think Hulk Hogan circa 1988). It sits above a simple grist of two row, white wheat and a dash of Munich malts. Aromatic notes of grapefruit rind and tangerine.

ABV 6.2% | 60 IBU

~~CATCH A CANNONBALL HAZY DIPA~~

~~Yes, it's big and juicy, but it's also smooth and rewarding. Maris Otter and flaked barley on the grain bill fluff this beer up nicely. An all-star hop lineup of late-addition Mosaic, Amarillo, and Simcoe, along with heavy dry-hop dosing of the same, plus Citra and Galaxy hops cause this beer to burst at the seams with tropical flavors and aromas~~

~~ABV 8% | 49 IBU | TULIP | CONTAINS LACTOSE~~

BLACKBERRY SOUR

For those of you who enjoy sour beers, this one's for you. A tart and sweet kettle sour, exclusively hopped with Mosaic, as well as 170lbs of blackberry puree.

ABV 4.8% | 8.7 IBU | TULIP

VIAGEDDON BARREL AGED BARLEYWINE

Originally brewed in 2017, aged in Woodinville Whiskey Bourbon barrels for five months. This strong and malty treat features notes of caramel, rasin, vanilla, and whiskey. Best enjoyed while watching the viaduct traffic nightmare unfold right outside our windows.

ABV 9.9% | 67 IBU | TULIP | \$9

Wine by the Glass

<u>sparkling</u>	Blanc de Blanc, Treveri, Columbia Valley, WA NV 10
	Rose, Treveri, Columbia Valley, WA NV 10
	Pinot Gris, Elk Cove Vineyards, Willamette, OR '17 10
<u>white</u>	Chardonnay, Novelty Hill, Columbia Valley, WA '16 12
	Locus Rose, Columbia Valley, WA, '17 10
<u>red</u>	Pinot Noir, Del Rio Vineyards, Rogue Valley, OR '16 12
	Red Blend, Avennia 'Justine', Columbia Valley, WA '16 14
	Cabernet, Two Vinters 'Legit' Columbia Valley, WA '16 16

Spirits

whiskey

Crater Lake Rye, Bend, OR | 9
Batch 206 'Log Cabin' Bourbon, Seattle | 14
Westland 'Peated' Single Malt, Seattle | 16

gin

Wellsprings 'Citizen', Seattle, WA 9
Batch 206 'Counter', Seattle, WA 10
Sun Liqueur 'Gun Club', Seattle, WA 11
Ransom 'Old Tom', Mcminville, OR 12

vodka

Cadee, Whidbey Island, WA | 9
Crater Lake, Bend, OR | 11
Seattle Distilling, Seattle, WA | 12

rum

Mount Gay, Barbados | 9

tequila

Lunazul, Jalisco, Mexico | 9