

OLD STOVE BREWING CO

PIKE PLACE MARKET

Small Plates

HAMA HAMA OYSTERS *GF 18/32
chilled: Cucumber ginger mignonette, sriracha cocktail, lemon
baked: Ranchero, pretzel breadcrumbs, cilantro

CHEESE AND CHARCUTERIE BOARD 19
Chef's seasonal selection of local cheeses, cured meats, and
accompaniments from Washington and Oregon

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

MUSSELS AND CLAMS 17
Citra ale, chili, chorizo, green onion, grilled bread, garlic
lemon aioli

FIRE ROASTED PRETZEL BITES  8
Served with house-made Beecher's cheddar cheese sauce
and Old Stove mustard

WARM NUTS AND OLIVES *GF  9
Pike Market mixed nuts, chili citrus marinated olives,

Soups, Salads, Veggies

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

PEDROSILLANO HUMMUS *VG 9
Local garbanzos, charred green onion relish, garlic flatbread

TIM MOORE'S CAESAR SALAD 9
Romaine, wood oven sourdough croutons, parmesan,
house caesar dressing
add chicken 7 | add salmon 12 | add wagyu steak 15

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

BEETS AND SMOKED SALMON MOUSSE 12
Pickled and roasted baby beets, whipped smoked salmon,
"everything bagel", hazelnut crumble, feta

CAULIFLOWER MUSHROOM HASH *GF 12
Garbanzo, red + black beans, smoked mushrooms, cauliflower
'chorizo', pepper jack, pickled jalapeño

Happy Hour

Sun-Thurs | 8pm-CL

\$1 off pints

1/2 off bottles of wine

1/2 off select food

Flatbread Fridays

1/2 off flatbreads all day!

WWW.OLDSTOVE.COM | INSTAGRAM @OLDSTOVEMARKETFRONT

Sandwiches with fries or house salad

OLD STOVE BURGER 16
Local Washington beef, Beecher's cheddar, caramelized
onion, Old Stove sauce, Proven Bakery burger bun


GRANDMA ROG'S CHICKEN MELT 15
Chicken meatballs, Beecher's cheddar, tomato jalapeno jam,
Mama Lil's pickled peppers, Proven Bakery hoagie roll

HOUSE REUBEN 18
House corned beef, 1000 island, house sauerkraut, Proven
Bakery rye, house smoked swiss, "everything spiced" fries

SALMON + CRAB BLT 19
House salmon and crab cake, bacon relish, lemon aioli, sea
salt tomato, arugula, Proven Bakery ciabatta


Large Plates

FISH AND CHIPS 21
Belgian Blonde battered Blue North Cod, house tartar, fries

PAELLA VALENCIAN  25
Bomba rice, chicken, chorizo, mussels, fries, roasted garlic
aioli

PORK SHANK OSSO BUCCO *GF 24
Citra ale and saffron braised pork shank, local barley,
braised white cabbage, preserved lemon gremolata

WAGYU STEAK FRITES 33
Akaushi strip, chimichurri butter, fries, roasted garlic aioli

MARKET WILD SALMON  31
Wood roasted seasonal salmon, bay scallops, corona beans,
cioppino broth, braised beet greens

20 OZ BONE-IN SHORT RIB 32
Washington beef, oatmeal stout jus, glazed onion, smoked
sweet potato

Wood Oven Flatbreads

TOMATO, BUFFALO MOZZARELLA, BASIL 12

CHARRED EGGPLANT, PIQUILLO PEPPER, 12
ALMOND OLIVE TAPENADE, FETA

SMOKED BRISKET, RANCHERO, 14
PEPPER JACK, CILANTRO

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 \$6 | 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

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

Wine by the Glass

sparkling

Blanc de Blanc, Treveri, Columbia Valley, WA NV 10
Rose, Treveri, Columbia Valley, WA NV 10

white

Pinot Gris, Elk Cove Vineyards, Willamette, OR 2017 10
Chardonnay, Tamarack, Columbia Valley, WA 2016 12

red

Pinot Noir, Del Rio Vineyard Estate, Rogue Valley, OR 2015 13
Red Blend, Avennia Justine, Columbia Valley, WA 2015 14
Cabernet, Two Vinters 'Legit', Columbia Valley, WA 2015 16

Spirits

whiskey

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

gin

Wellsprings 'Citizen', Seattle, WA 9
Batch 206 'Counter', Seattle, WA 10
Sun Liquor 'Gun Club', Seattle, WA 11
Ransom 'Old Tom', McMinnville, 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

Coffee and Tea 3
Soda, Iced Tea, Lemonade 3.50

Ginger Beer 5
Fresh OJ 5