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STARTERS



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Dungeness Crab and Artichoke Dip 13

Dungeness crabmeat, artichoke hearts, onions and parmesan. Served hot with warm pita bread. A natural with Gold Medal winning Pike Naughty Nellie Organic Golden Ale.

Ploughman's Sampler 15

Assortment of sliced charcuterie (cured meats) including Seattle's Salumi salami and hot coppa, and La Quercia organic prosciutto, accompanying three distinctive local cheeses, house-made olive relish, and served with Pike's own house-made flatbread crackers. Garnished with delicious pickled Yakima hop shoots. Perfect with Pike Pale.

Pike Poutine 10

* Garnish of lemon zest parsley & garlic.

Potatoes fried to perfection, cheese curds, and sumptuous Grandma's old fashioned beef gravy finished with gremolata.* Pick Pike Pale.

Add Thick Cut Bacon 2

SOUPS & SALADS

Local Artisan Cheese 10 with ale pairing 20

Farmhouse cheeses and artisan ale are a perfect marriage; five different styles from local dairies served with Simple and Crisp dried apple slices, local honey and a Nellie Roll. Sampler offers tastes to complement each cheese.

Mediterranean Hummus Plate 10

House-made hummus served with Kalamata olives, sliced cucumber, and Mama Lil's pickled peppers. Topped with feta, green onion, and drizzled with extra virgin olive oil. Served with warm pita bread or cucumbers. Toss with Pike Space Needle!

Artisan Olives 5

An assortment of green and black cured olives from the Mediterranean and California

The edible olive has been cultivated for at least 5,000 to 6,000 years.

Smoked

SOLLY'S SPECIAL SMOKED SALMON 17

Salmon smoked by local legend, Sol Amon, at Pure Food Fish in the Pike Place Market, served with fresh cucumber salsa, herbed cream cheese, and toasted artisan rye bread. Pike Kilt Lifter Scotch Ale rocks with Solly's Smoked Salmon.

Salmon

The Pike Place Market, founded in 1907, is the oldest continuously operated public market in the U.S.

Famous DUNGENESS CRAB CHOWDER cup 8 bowl 12

Dungeness crab combined with potatoes, celery, green and red peppers, spices, cream and Pike Pale. Served with crispy oyster crackers.

SOUP O' THE DAY cup 5 bowl 8

Our kitchen staff loves soup, fuel for the soul in Seattle's rainy weather. Please ask your server "what's cooking?"

VG Market Green Salad starter 5 entree 10

Wild greens, roasted tomatoes, house pickled red onion and Parmigiano Reggiano. Your choice of dressing on the side.

Salad Nicoise 14

Featuring Bellevue, WA based Fishing Vessel St. Jude hook and line caught albacore tuna (low mercury), boiled new potatoes, roasted tomatoes, onions, hard-boiled egg, green beans, olives and anchovy dressing. Served with organic aioli. Nice with Nellie!

FRESH SALADS

DRESSINGS

- Best Balsamic Vinaigrette
- Bleu Moon (blue cheese)
- Urban Ranch
- Roasted Tomato Vinaigrette
- Extra Virgin Olive oil and malt or wine vinegar.

Caesar Salad starter 7 entree 11

Crisp romaine lettuce and garlic croutons tossed with our house-made Caesar dressing, topped with grated Parmigiano Reggiano and a lemon slice. Anchovies on request.

Spinach Salad starter 7 entree 11

Organic spinach topped with crispy bacon, mushrooms, toasted pine nuts and roasted tomatoes. Our house-made roasted tomato vinaigrette is served on the side. Topped with freshly grated Parmigiano Reggiano.

BEING CREATIVE IS DELICIOUS

- Toss in Oregon Pink Shrimp 7
- Grilled Wild Salmon Fillet 10
- Grilled Local Chicken 6

KEY TO SYMBOLS



SUSTAINABLE INGREDIENTS
No GMO's.
No High Fructose
Corn Syrup.

PIKE PIZZA
 THE PIKE BREWING COMPANY
I LIKE PIKE
 SEATTLE, WASHINGTON - USA
APPETIZERS

Puget Sound Penn Cove Mussels and/or Pacific Steamer Clams 16

Succulent local clams and/or mussels (3/4 lb) steamed in your choice of Pike Monk's Uncle, Washington State white wine and herbs, or our signature spicy coconut sauce. Served with garlic bread. Spicy sauce side 3.00

Ale Glazed Wings 13

Draper Valley Farms chicken wings from Mt. Vernon, Washington, seasoned, baked and tossed with heavenly Monk's Uncle wing sauce, served with a soul satisfying chili-lime cream and carrots. A religious experience with Monk's Uncle.



THE PIKE PRETZEL 3.50 two 5.50

Lovingly baked fresh daily. When you bite into the firm crisp crust it resists slightly and yields to a soft, chewy and delicious center. Made with no-till flour, Pike Naughty Nellie Golden Ale and Pike spent grain. Sprinkled with sea salt. Served with our famous Pike Stout Mustard.



Pike Stout Mustard available to go 12oz. jar 6.99

North of the border nachos

BBQ Pollo (Chicken), Vegetariano (Vegetarian) or Cerdo (Pork) Nachos 15

Crisp tortilla chips topped with pepper jack and cheddar cheeses, house-made black bean corn salsa, green onion and jalapeno. Your choice of chicken, pork, or crumbled veggie pattie tossed in our own Pike BBQ Sauce. Topped with our house made chili-lime cream and poblano salsa.

The Carnivore 16

Topped with organic marinara, mozzarella, Zoe's pepperoni, Uli's sausage and Hill's Canadian bacon. We source sustainably grown meats.

BBQ Chicken Andouille 15

Uli's Kilt Lifter Smoked Chicken Andouille Sausage, Cotija, Jack, Mozzarella and organic red onions on a crispy crust; over Pike Kilt Lifter BBQ Sauce, and topped with fresh cilantro. Cool with Kilt Lifter; Super with Space Needle Golden IPA.



The Yukon 16

Traditional pizza crust lightly brushed with garlic olive oil. Baked with mozzarella, Parmagiano Reggiano, pickled red onions, La Quercia Prociutto, Salumi salami and hot coppa with thinly sliced Yukon gold potatoes, finished with fresh rosemary.

Harlot's Harvest 15

Sage-walnut pesto, mozzarella, butternut squash, red onions, and roasted garlic, all baked on our pizza crust. Drizzled with "Tinkertown Tart" organic cranberry puree.

Gluten Free crust available on request 2.50

YOU'RE THE CHEF (Build your own pizza) 10 Each topping 2

Start with cheese and tomato sauce, add any of the ingredients from the pizzas above to your pie. Additional ingredients: ale-braised onions, roasted red peppers, roasted garlic, fresh pineapple, and pepperoncini.

The Health Dept. warns that consuming raw or undercooked foods increases the risk of food borne illness.

Pike Gift Cards are available at the front desk. We accept American Express, Visa, Master Card, Discover and Diners Club. Service Staff receive 100% of Service Charges. Please, no personal checks.



Additional 20% added to tabs left overnight, or for unsigned credit card slips. Groups of 7 or more will be billed on one check plus automatic 18% gratuity. Parties of 15 or more, one check with an automatic 20% gratuity added.

BURGERS



SANDWICHES

Gluten Free Buns available \$2

Broken Arrow Burger 12

Over 1/3 lb.

of succulent local, sustainable hand-formed beef covered with Pike ale-braised onions, sharp white cheddar, and our sensuous sauce on a toasted Macrina bun. Topped with tender lettuce and red onion. Served with our incredible French fries, and a crispy Britt's Pike Market pickle spear. Pike Pale Ale, perfect!

Add thick cut bacon 2

Bison Bacon Burger 18

Nearly 1/2 lb. of incredible, sustainable hand-formed grass fed ground Bison blended with bacon, grilled and topped with bacon, house-made Woodinville Whiskey bacon jam, Pike's Ale braised onions, Samish Bay Ladysmith cheese and Britt's pickles. Served with our fabulous fries.

Space Needle Golden IPA is tops.

Double bacon 2



Indochine Veggie Burger 10

Bánh mì inspired. Veggie patty grilled and topped with a blend of pickled veggies. Served on a toasted Macrina bun with a spicy chili sauce. Fresh sliced jalapeño and cilantro on the side with French fries. When Vietnam was called Indochine, the French introduced the fried potato. Make it a complete meal with nutritious and flavorful Pike XXXXX Extra Stout.

Wild Salmon Sandwich 17

A fillet of wild salmon grilled, basted with savory garlic herb butter, set on a local Macrina bun, topped with house-made lemon caper aioli, market fresh lettuce, and onion. Served with fries.

Swimmingly good with Pike Naughty Nellie

Golden Ale.

Add thick-cut bacon 2

Son of Reuben (big) 15

Reuben (bigger) 23

You don't have to be Jewish to love our Reuben. Piled high with lean house-made all natural corned beef and genuine Swiss Emmenthaler, Chef Gary's apple sauerkraut, and Bubbeh's tangy Russian dressing, on toasted artisan caraway rye. Served with fries and a shtikel of Britt's Pike Market pickle. Reaches its height with Space Needle.

Pike Pub Chicken N' Brie 13

Delicious grilled all natural chicken breast from Draper Valley Farms in Mt. Vernon, WA marinated in garlic and spices served on a toasted Macrina bun with Chef Gary's famous smoked pepper mayo, crisp lettuce, and sliced red onion, and authentic French Brie. Served with fries. Nellie, naturally.

Add thick cut bacon 2

Pike's Pulled Pork 14

Seasoned and rubbed roasted natural, local pork shoulder, pulled and piled high on a toasted Macrina bun with Pike Kilt Lifter BBQ Sauce. With fries and house-made kimchi cole slaw. Sure enough perfect with slightly smokey Pike Kilt Lifter Scotch Ale.



Jim's Favorite Veggie Quesadilla 11

Roasted mushrooms, Pike ale-braised onions, caramelized garlic, roasted red pepper, fresh spinach, and a blend of cheeses, folded in a flour tortilla and served hot with our luscious chipotle sauce. Jim prefers his favorite with Pike Pale Ale.



Grown-up Grilled Cheese 14

Grand Central Bakery sourdough grilled with Nellie's Jelly, Beecher's Flagship, roasted tomatoes, scallions and spinach. Naughty with Nellie!

Choice of soup of the day or house salad

Add thick cut bacon 2

take home



Organic Yellow Mustard
13 oz. jar to go 6.99

EAT YOUR VEGETABLES

We are happy to substitute fresh veggies for fries any sandwich or burger.

www.pikebrewing.com



great gift



Organic Tomato Ketchup
13 oz. jar to go 6.99

Years ago, before Seattle was voted "The most livable city"; before the Pike Place Market became a tourist attraction and years before the first cruise ship docked; our little city "out west" was famous for its pleasure palaces. The largest and most infamous of all was the LaSalle Hotel run by Nellie (Finkel) Nightengale Curtis, on Western Avenue. Our brewery was born at the LaSalle in 1989 and moved a half block uphill to its current location in 1996. From the beginning our mission has been to brew delicious top fermented ales of sensual character and distinct complexity; a pleasure to drink.

The legend and independent spirit of the infamous madam lives on at Pike. For one thing, all of our beers and dishes are really fresh! Pike beers continue to receive "alecolades" world-wide. Our pub and brewery has been described as "a shrine to beer." The Pike Pub is a public house - offering a warm and inviting venue where our guests can feel at home. We use local, seasonal and sustainable ingredients whenever possible. We do not use ingredients that are grown using GMO seeds or that contain high fructose corn syrup.



Spicy Wild Salmon 25

Wild salmon stuffed with Dungeness crab cake, oven roasted and served over wild mushroom barley with fresh spinach; topped with our spicy coconut sauce. IPA perfect pairing.

Steak Frites 45

A 12 oz. grass-fed Long Valley Ranch rib-eye, grilled to your preference and served with our own petite brasserie sauce, a generous serving of Pike's French fries, and creamed spinach. Tres bon with Pike XXXXX Stout!

ENTREES

NELLIE ROLL
Spent grain beer roll baked fresh daily available upon request.

Kilt Lifter BBQ Ribs 19

Succulent, delicious pork ribs sustainably raised at Salmon Creek Farm. Marinated in Pike's extraordinary Kilt Lifter BBQ Sauce, baked, and served with brewers' baked beans, house-made kimchi coleslaw, and a side of Pike BBQ Sauce for dipping.

Chef Gary's Market Fresh Special market price

Pike's Executive Chef, Gary Marx chooses the best raw materials available from local waters, farms, and forests, and prepares them subtly to emphasize their natural flavor and goodness!



Ale Braised Bratwurst 17 with Chef Gary's Apple Sauerkraut

Freshly made Uli's Kilt Lifter Bratwurst served with apple sauerkraut and a side of Pike XXXXX Stout mustard. Get a lift with Pike Kilt Lifter.

Kilted Mac and Cheese 15

Organic penne cooked al dente, smothered in local hand-crafted cheeses and blended with Pike Kilt Lifter Scotch Ale. Rich and satisfying comfort food at its best. Served with braised greens. Pipe up for Pike Kilt Lifter.

Pike Fish and Chips 17

Crispy Alaskan cod served with our house-made tartar sauce, kimchi coleslaw, and French fries. Accompanied by Spinnaker's malt vinegar from Victoria, BC. Few things are more British than crispy fish and chips and a "bitter." Experience Pike Pale Ale, the first beer brewed by Pike.

Topped with succulent Oregon Pink Shrimp 7
Topped with crispy bacon 2

Southern Grilled Rockfish Tacos 16

Three fresh corn tortilla tacos, stuffed with seasoned grilled wild Alaskan Rockfish, cabbage slaw, chili-lime cream, and a side of smooth poblano salsa. Served with black bean and quinoa salad and a lime slice.

Pacific Manila Clams and/or Penn Cove Mussels 22

A pound and a half of local Puget Sound succulent clams and/or mussels gently steamed in your choice of Pike Monk's Uncle Tripel Ale, Washington State wine and herbs, or our signature spicy coconut sauce.

Recommended

Pike Space Needle Golden IPA

Braised Greens 4

A selection of organic winter greens braised and finished with a balsamic reduction.

SIDE DISHES

Wild Mushroom Barley 3

Barley, our grain of choice for brewing, is a delicious dish infused with local wild mushrooms.

Jersey Creamed Organic Spinach 6

We rely on local farms for exceptional spinach and cream; rich, creamy and addictive.

Roasted Root Vegetables 5

Winter favorites, butternut squash and parsnips, oven roasted with red onions, garlic, cloves, fresh sage and olive oil.

House-Made Kimchi 5

Seattle is the closest mainland American city to Seoul and Kimchi is nearly local. We combine fresh crisp Napa cabbage fermented with salt, fish sauce, chili and cane sugar. Served cold.

PIKE POTATOES

**French Fries 4 Truffle Fries 6
Horseradish Mashed 4**

Add: Grandma's Old Fashioned beef gravy 3
Crispy crumbled bacon 2

Mac and Cheese side 7

Organic penne, with a mixture of local artisan cheese. Rich, creamy, irresistible!