



BURGERS AND SANDWICHES

SERVED WITH FRIES - SUB SALAD

THE CAPTAIN'S PULLED PORK

JUICY BEER-BRAISED PORK SHOULDER SIMMERED IN OUR JOLLY ROGER HABANERO BBQ SAUCE (OR OUR CURRENT SEASONAL BBQ) PILED ON A TOASTED BUN WITH OUR CREAMY COLESLAW

MOTHERSHIP BURGER

SERVED WITH FRIES - SUB SALAD

HALF A POUND OF TRIPLE GROUND CHUCK STEAK, FLAME BROILED TO ORDER*, WITH LETTUCE, ROMA TOMATO, RED ONION, MAYO, OUR ISLANDER PALE ALE MUSTARD RELISH, AND YOUR CHOICE OF APPLEWOOD-SMOKED CHEDDAR, SWISS, AMERICAN OR BLUE CHEESE ON A TOASTED BUN

DREADNOUGHT BURGER

SERVED WITH FRIES - SUB SALAD

JUST LIKE THE MOTHERSHIP, BUT WITH TWO HALF POUND PATTIES AND TWICE THE CHEESE - THE ULTIMATE BURGER EXPERIENCE

DON'T FEEL LIKE BEEF? TRY ONE OF THESE INSTEAD:

ONE-THIRD POUND GRILLED COHO SALMON FILLET*

ONE-THIRD POUND GRILLED CHICKEN BREAST

VEGGIE BURGER

(HOUSE-MADE PATTY OF BLACK BEANS, HOMINY, OATS, PEPPERS AND SPICES)

LITTLE SOMETHING EXTRA ON THAT BURGER?

CARAMELIZED SMOKED ONIONS

BEER-PICKLED JALAPENOS

PEPPERED BACON

FRIED EGG

JOLLY CHILI CON CARNE



THE TAPROOM BURGER

SERVED A LA CARTE

A FLAME BROILED QUARTER POUND BEEF PATTY, AMERICAN CHEESE, OUR OWN SPECIAL SAUCE, DICED ONION AND PICKLES ON A BUTTER TOP BUN

DOUBLE THE MEAT



ENTREES

STEAK FRITES

HALF POUND RIBEYE STEAK*, FLAME BROILED TO ORDER AND LAID ON A PILE OF OUR CRISPY FRIES, TOPPED WITH OUR RICH NIGHTWATCH ALE BEEF DEMIGLACE - WITH OUR RED HORSERADISH SAUERKRAUT AND THE VEGETABLE OF THE DAY

FISH & CHIPS

ALL SERVED WITH OUR CRISPY FRIES, COLESLAW, OUR ROASTED JALAPENO TARTAR AND ISLANDER PALE ALE COCKTAIL SAUCE

PICK YOUR FISH:

TWO PIECES OF OLD SEATTLE LAGER-BATTERED COD

FOUR PAN-FRIED OYSTERS

SIX OLD SEATTLE LAGER-BATTERED PRAWNS

GRILLED COHO SALMON FILLET

THE COMMODORE'S PLATTER

TWO PIECES OF LAGER-BATTERED COD, THREE LAGER-BATTERED PRAWNS AND TWO PAN-FRIED OYSTERS WITH ALL THE TRIMMINGS



SIDES

4 SPICY DILL PICKLE SPEARS

HOUSE MADE GRILLED SPENT GRAIN BREAD

OUR OWN RED HORSERADISH SAUERKRAUT

CREAMY COLESLAW

VEGETABLE OF THE DAY



DESSERTS

BEER FLOAT

VANILLA BEAN ICE CREAM IN THE BEER OF YOUR CHOICE

JUST ICE CREAM

THREE LITTLE SCOOPS OF VANILLA BEAN ICE CREAM - ADD OUR IMPERIAL IPA SALTED CARAMEL SAUCE AT NO EXTRA CHARGE

SPENT GRAIN BISCOTTI

TWO HOUSE-MADE SPENT GRAIN BISCOTTI - FOR DIPPING IN YOUR BEER



*SOME OF OUR MEAT AND FISH DISHES MAY NOT BE COOKED TO RECOMMENDED GOVERNMENT TEMPERATURES. EATING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU ARE A YOUNG CHILD, AN OLDER ADULT, OR HAVE CERTAIN IMMUNE COMPROMISING ILLNESSES.

ALLERGY WARNING: MANY OF OUR DISHES ARE MADE WITH OUR OWN ALES AND LAGERS, ALL OF WHICH NATURALLY CONTAIN GLUTEN. WE USE 100% PEANUT OIL FOR FRYING.