

REDHOOK BREWERY

Redhook was born out of the energy and spirit of the early 80's in the heart of Seattle. While the term didn't exist at the time, Redhook became one of America's first "craft" breweries. From a modest start in a former transmission shop in the Seattle neighborhood of Ballard, to the current breweries in Woodinville, WA and Portsmouth, NH, Redhook has become one of America's most recognized craft breweries.



FORECASTERS PUBLIC HOUSE

AT REDHOOK BREWERY



Redhook Brewery & Forecasters Pub continue to reduce, reuse & recycle in the following ways.

If you have an idea to suggest for the pub or brewery to enhance sustainability practices, please email it to:

WoodinvilleSustainability@Redhook.com

and it will be added to the agenda for consideration at the next Redhook Sustainability Committee meeting, held monthly.

- 100% of all spent grain, hops & yeast from the brewing process goes to a local farm to feed livestock
- Hops grown on site are used in cask and firkin beer
- All food waste is composted
- All to-go containers, straws & plastic cups are made of recycled compostable materials
- Local & organic goods are sourced whenever possible
- Green plant based chemicals are used in cleaning products
- All cardboards, plastics, glass and other waste are all recycled to make new products





REDHOOK BEERS



ESB

"IS, IN FACT, EXTRA SPECIAL. BUT DOESN'T LET IT GO TO HIS HEAD."

Brewed in the style of a traditional British ESB (Extra Special Bitter), we've been making ESB continuously since 1987, and it's now the benchmark for the Amber beer category. Despite having "bitter" in its name, Redhook ESB is really not that bitter at all. This brew is all about the balance of caramel malt sweetness completed by spicy, citrusy hops. ABV 5.8% / IBU 28



PILSNER

"MAY NOT LOOK IT, BUT HAS A DARK SIDE."

Czech out Redhook's newest brew. Redhook Pilsner is a crisp, golden lager that is modeled after those historic beers originally made in Pilsen, Czechoslovakia. Redhook Pilsner's maltiness is offset by a medium dose of Saaz hops and finishes with a clean, bright, thirst-quenching quality. A great "session" lager for when you've got a long day ahead of hanging with your buddies. ABV 5.3% / IBU 25



LONG HAMMER IPA

"IS A BIG FAN OF DRY HOPPING, WHICH SOUNDS MUCH DIRTIER THAN IT IS."

The generous addition of hops both during the boil and at the end of the fermentation process (dry-hopping) gives our India Pale Ale its characteristic bitterness and piney citrus aroma and flavor. The medium body, crisp finish, and moderate alcohol and IBU levels makes this one of America's most drinkable and best-selling IPAs. ABV 6.5% / IBU 44



COPPERHOOK

"THINKS GOLD AND SILVER ARE WAY OVERRATED."

Who needs precious metals, when you've got Copper?! This copper colored ale is a real crowd-pleaser. Copperhook strikes the perfect balance of smooth, rich, malty flavor you'd expect from a craft brew with a lighter body and hop profile that makes it a perfect "session" beer to get you through a long day of fishing, hiking, biking, or just hanging out. ABV 5.8% / IBU 25



BLACKHOOK

First brewed in 1983, this inviting, roasty ale is characterized by its pronounced coffee and chocolate notes and its uncommonly smooth finish. With a texture close to velvet, Blackhook is a true world class ale with a strong and loyal following among dark beer fans. ABV 5.3% / IBU 36



SEASONAL

NUT BROWN Spring Ale: complex, malty, nutty, caramel. 5.8% ABV | 30 IBU
WIT Summer Ale: smooth, spicy, sunny. 5.3% ABV | 8 IBU
WINTERHOOK Winter Ale: festive, rich, toasty, smooth. 2011 ABV & IBU TBD



SAMPLER TRAY

An education in beer styles, tastes, and color. The Redhook Sampler offers a mini "tour de brew" to experience the spectrum of Redhook's portfolio. Match the bottle cap colors above with the colors under each glass on the tray to read about each brew...\$7

DRAUGHT

10oz Schooner.....\$3.75
16oz Pint.....\$4.50
Cask & Nitro.....\$4.75
64oz Pitcher.....\$14.50
Growler To-Go...Ask Server

CASK CONDITIONED

Traditional English brewing & serving style. Ask your server about the current Cask offerings.





STARTERS

SAUSAGE SAMPLER

German Sausage, Hot link and Redhook ESB bratwurst served with a side of housemade Blonde Ale cheese sauce...\$13

SALMON ARTICHOKE DIP

A harmonious blend of flaked salmon, artichoke hearts, Blonde Ale, cream cheese, herbs and spices. Baked and served with rosemary croccantini...\$9

SALAMI & CHEESE PLATE

Edam, Smoked Gouda, Fontina and Mantero Manchego accompanied with rosemary croccantini, fresh fruit, candied walnuts and Genoa salami...\$11

CHICKEN QUESADILLA

Chicken, black beans, corn, tomatoes and onions stuffed in a tomato basil tortilla with cheddar and jack cheeses. Accompanied with sour cream and guacamole...\$10

PITA & HUMMUS

A delectable spread of housemade hummus. Served with an assortment of olives, cucumbers and grilled pita...\$8

FORECASTERS NACHOS

Loaded with black olives, diced tomatoes, cheddar, jack, jalapeños, green onions, housemade guacamole, sour cream and salsa...\$13 / \$10
Add chicken or beef for an additional \$2

PRETZEL

Warm pretzel served with housemade Blonde Ale cheese sauce...\$3.5

EDAMAME

Soybean pods served warm with a touch of kosher salt. Gluten Free!...\$4

BASKET OF TORTILLA CHIPS

With housemade guacamole and salsa...\$4.5

SPUNKS

Locally roasted seasoned pumpkin seeds...\$3

SOUPS & SALADS

DRESSINGS:

ranch, chipotle ranch, balsamic, bleu cheese, cranberry vinaigrette

BBQ CHICKEN SALAD

Chopped romaine, diced tomatoes, roasted corn, black beans, jack and cheddar cheese and grilled BBQ chicken topped with crispy onions and avacado. Served with a side of ranch...\$12

CHICKEN TACO SALAD

Chopped romaine lettuce, chicken, diced tomato, jalapenos, olives and green onions, all topped with guacamole, tortilla strips, cheddar and jack cheeses. Served with a side of chipotle ranch...\$11.5 / \$9.5

SPINACH STEAK SALAD

Tossed with cranberry vinaigrette then topped with dried cranberries, candied walnuts, bleu cheese crumbles and 4 oz. flat iron steak grilled to your liking...\$14

CAESAR SALAD

Romaine tossed in Caesar dressing, focaccia croutons and parmesan cheese...\$9 / \$7

Add a chicken breast for an additional \$4

Add wild salmon for an additional \$7

HOUSE SALAD

Field greens topped with wedged tomatoes, red onions, and walnuts...\$8 / \$6

SOUP & SALAD

Side salad with your choice of dressing or a side caesar with a bowl of soup... \$9.5

SOUP OF THE DAY

Please ask your server for today's selection.

Served with sliced baguette.

Cup \$4

Bowl \$6



18% Gratuity added to parties of 8 or more. No separate checks for parties of 8 or more.



SANDWICHES

All sandwiches are served with Tim's Cascade Chips & a pickle spear. Substitute caesar salad or house salad for an additional \$2.

TURKEY B.L.A.S.T.

Flaky croissant piled high with turkey, Bacon, Lettuce, Avocado salsa, Swiss, Tomatoes and garlic mayo...\$11

PULLED PORK SANDWICH

Tender, slow roasted pork smothered in Redhook's housemade ESB BBQ sauce served on a whole wheat bun...\$10

BLACKENED SALMON SANDWICH

Fresh Salmon filet rubbed with spice, grilled to perfection and served on grilled focaccia with lettuce, tomato and lemon dill aioli...\$14

CHIPOTLE CHICKEN SANDWICH

Herb marinated chicken breast topped with pepperjack, bacon and chipotle ranch, served on a whole wheat bun with guacamole, lettuce, tomato, and garlic mayo...\$11.5

REDHOOK ESB BRATWURST

Juicy bratwurst cooked in Redhook ESB, grilled and served on a hoagie roll with seasoned sauerkraut...\$9

GERMAN SAUSAGE

Grilled and served on a hoagie roll with seasoned sauerkraut...\$9

PORTABELLA SANDWICH

Grilled portabella cap marinated with balsamic, topped with provolone and served on focaccia with lettuce, tomato, red onion and roasted red pepper sauce...\$10

BBQ TRI TIP SANDWICH

Slow cooked tri tips sliced thin and mixed with our housemade bbq sauce topped with onions and cheddar, served on a French Roll...\$11

MEATBALL SANDWICH

1/3 pound of meatballs drenched in zesty marinara sauce, served with melted provolone on a sourdough baguette...\$10

BURGERS

All burgers are served with Tim's Cascade Chips & a pickle. Substitute caesar salad or house salad for an additional \$2. Substitute any beef burger with a Boca burger for an additional \$1.

CLASSIC BURGER

Served with lettuce, tomato and garlic mayo on a whole wheat bun...\$8.5
With cheese...\$9
With cheese and bacon...\$9.5

CALIFORNIA BURGER

Forecasters' best selling burger! Served with Tillamook cheddar, crispy bacon, garlic mayo, guacamole, lettuce and tomato on a whole wheat bun...\$11

BLEU CHEESE BACON BURGER

Served on a whole wheat bun with lettuce, tomato, red onion and garlic mayo, topped with bleu cheese and bacon...\$11.5

ISLAND BURGER

This classic Hawaiian burger is topped with swiss cheese, ham, fresh pineapple & teriyaki sauce, served on a whole wheat bun with garlic mayo, lettuce & tomato...\$11

TURKEY BURGER

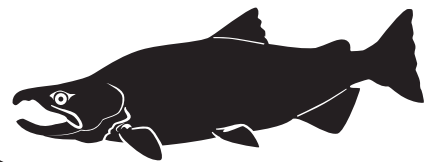
Turkey burger topped with pepper jack cheese and served on a whole wheat bun with lettuce, garlic mayo and tomato...\$9

MUSHROOM SWISS BURGER

Served with lettuce, garlic mayo and tomato on a whole wheat bun...\$11

ESB BBQ BURGER

Cheddar, bacon, crispy onions, lettuce, garlic mayo and tomato served on a whole wheat bun...\$11



SIDES

Guacamole...\$1.5
Salsa...\$1
BBQ sauce...\$1
Side dressing...\$0.50
Pita bread...\$2
Baguette...\$1
Tortilla chips...\$2
Side of Tim's Cascade Chips...\$1.5

Garlic Mashed Potatoes...\$3
Blackened Salmon...\$7
Grilled chicken breast...\$4
Broccoli...\$2.5
Bacon...\$2
Quinoa...\$4



We have FREE Wireless Internet



ENTRÉES

FLAT IRON STEAK

Served with garlic mashed potatoes and seasonal vegetables. Accompanied with a side of red wine demi...\$20

BEER BAKED MAC & CHEESE

Redhook's take on this classic American classic dish. Cavatappi noodles tossed in housemade Blonde Ale cheese sauce then topped with cheddar and baked to perfection...\$10

GRILLED SALMON

Served with vegetarian quinoa and seasonal vegetables topped with sweet chili pineapple salsa...\$16

GRILLED PORTABELLA

Grilled portabella mushroom marinated in balsamic, topped with roasted red pepper puree, served with vegetarian quinoa and seasonal vegetables. Gluten free!...\$12

DESSERTS

MANGO MOUSSE CAKE

Three layers of moist vanilla sponge cake nestled in a tropical mango mousse infused with passion fruit and topped with a mango glaze...\$6

BLACKHOOK PORTER FLOAT **ID REQUIRED**

One pint of Blackhook Porter topped with two scoops of our famous Blackhook Porter ice cream...\$5

BLACKHOOK BROWNIE À LA MODE **ID REQUIRED**

Brownie baked with Blackhook Porter served with a scoop of Blackhook Porter ice cream...\$6

ICE CREAM SUNDAE

Vanilla ice cream topped with whipped cream and candied walnuts then drizzled with caramel and chocolate sauce...\$6

ROOTBEER FLOAT

Classic: rootbeer with vanilla ice cream...\$3

CHOCOLATE CHIP COOKIE

Freshly baked...\$1.5

SPECIALTY DESSERT

(ask your server)

CHICKEN CURRY ENTRÉE

Served with white rice and pita...\$12

CRAB RAVIOLI

Tossed in tomato garlic cream sauce accompanied with a side of garlic bread...\$14

WINE

RIESLING

Chateau Ste. Michelle, Columbia Valley 6 / 22

GEWÜRZTRAMINER

Chateau Ste. Michelle, Columbia Valley 6 / 22

CHARDONNAY

14 Hands, Washington State 7 / 26

Chateau Ste. Michelle, Columbia Valley 7.5 / 28

PINOT GRIS

Chateau Ste. Michelle, Columbia Valley 7.5 / 28

MERLOT

14 Hands, Washington State 7 / 26

Columbia Winery, Columbia Valley 8.5 / 31

CABERNET SAUVIGNON

Columbia Crest 2 Vines 7 / 26

Chateau Ste. Michelle, Columbia Valley 9 / 35

SYRAH

Chateau Ste. Michelle, Columbia Valley 7.5 / 28

RED BLEND

Bookwalter Columbia Valley 7.5 / 28

Brix Horse Heaven Hill 9 / 35



MISC.

Coke, Diet Coke, Sprite, Pibb Xtra, Orange, Coke Zero...\$2.5

Dillanos Coffee, Stash Teas, Lemonade, Iced Tea, Apple Juice...\$2

Milk...\$2

Jones Soda® Ask server for current flavors...\$3

San Pellegrino® & Panna waters®...\$3

O'Doul's™ Amber Non-alcoholic beer...\$3

1981



HISTORY

REDHOOK'S STORY

In May of 1981, Paul Shipman and Gordon Bowker founded Redhook Ale Brewery in Seattle, Washington. Their decision to begin was based on two important factors: the import beer market was growing nation wide and the Pacific Northwest had the highest per capita draft-beer consumption in the country.

The Ballard neighborhood of Seattle was chosen for the brewery site because it offered the right industrial facilities necessary for brewing. It was also the center of a community that still retained strong European traditions. On August 11, 1982, the first pint of Redhook ale was sold in Seattle.

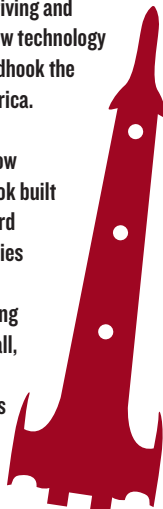
The original Redhook ale was molded after spicy Belgian ales and took Seattle beer drinkers by surprise. Some people liked the beer, some did not. It was affectionately referred to as "banana beer." Sales were less than a thousand barrels in the first year. Blackhook Porter was introduced in 1983 and immediately established a small but loyal audience.

The beer that truly captured Seattle's attention was Ballard Bitter, first brewed in 1984. That beer's immense popularity pushed the tiny 5,000 square foot brewery beyond capacity and it became apparent that a new facility was necessary.

In keeping with the commitment of the city of Seattle, Redhook chose the old Fremont (Trolley) Car Barn for its new location. The former home of the Seattle Electric Railway had great historical significance and kept Redhook near the community that supported it in the early days. The 26,000-square-foot building expanded brewing capacity and provided space for a charming brewpub named the Trolleyman, in honor of the gallant trolleyman of the Seattle Electric Railway.

After extensive research, a German company was chosen to design and build Redhook's state-of-the-art brewhouse. In June of 1988 equipment and engineers for the installation began arriving and brewing began in September. The acquisition of this new technology ensured product quality and consistency and made Redhook the most technically advanced craft brewery in North America.

Interest in and demand for craft beers continued to grow across America. To keep pace with the demand, Redhook built a second brewery in Woodinville, Washington and a third brewery in Portsmouth, New Hampshire. These breweries are architecturally similar, with dramatic Bavarian-inspired roof lines and technologically advanced brewing equipment. Notably the brewhouse vessels remain small, 100 barrels, which allows brewers close contact with every batch. With breweries on both coasts, consumers are guaranteed beer that is quickly sent into the distribution network and is always fresh.



EVENTS

SPECIAL EVENTS

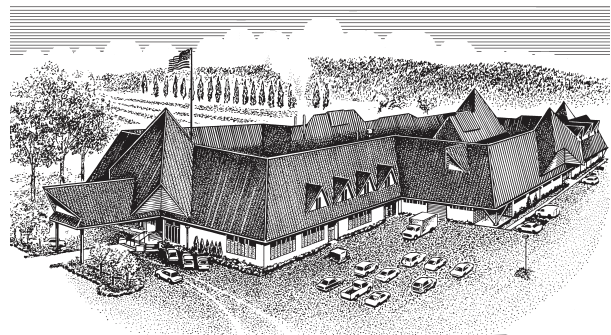
Ask your server or visit Redhook.com to find out about the next big event here at the brewery. There's always something on tap!

PUB GROUP RESERVATIONS

We do not accept reservations from Memorial Day to Labor Day. Groups of 8 or more will be seated upon the arrival of at least half of the party total. Parties of 8 or more are subject to one check plus a 18% gratuity.

PRIVATE PARTIES & EVENTS

Redhook offers an opportunity to celebrate in a working brewery. There are two party/event/banquet rooms adjacent to the Brewhouse where guests can get an up close view of how Redhook's famous ales are made. The Tour Gallery can accommodate up to 50 guests and the Weatherman's Room can accommodate up to 200 guests. For more information: (425) 420-1113 / WoodinvilleEvents@Redhook.com



BREWERY TOURS

PUBLIC TOURS

Walk through the brewery to view behind the scenes and learn how beer is made. The tour includes a Redhook history lesson, craft beer making techniques & samplings of Redhook brews. Keep the souvenir tasting glass! Tour costs \$1.00/person

Private Tours are available for up to minimum 8, maximum 70 people. Schedule a private tour at your convenience with your friends! Private Tours cost \$3/person. To inquire contact: (425) 420-1121 / WoodinvilleBreweryTours@Redhook.com

TOUR HOURS

Winter Hours (Labor Day weekend - Memorial Day weekend):
Mon - Fri 2:00, 4:00
Sat & Sun 1:00, 3:00, 5:00

SUMMER HOURS

(Memorial Day weekend - Labor Day weekend):
Mon - Thurs 1:00, 3:00 & 5:00
Fri - Sun 12:00 - 5:00 every hour on the hour

