

REDHOOK
BREWLAB

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Beer is a science, sort of.

You extract sugar from grains. Yeast makes alcohol and CO2. Add hops or not. Boom. You've got beer. Whether said beer is great, good, boring or bad is where things get interesting.

Welcome to Redhook Brewlab, where we are devoted to the ongoing search for brewing greatness. It's a mission we've been on since we launched Redhook in an old transmission shop in Ballard way back in 1981.

Brewlab is purpose-built to experiment, innovate and then test the results on humans of legal drinking age. Do your part. Try a beer. Or two. After all, it's in the name of science. Sort of.

REDHOOK BREWLAB WINTER 2020 MENU

A collaborative menu between our Executive Chef and Line Cooks

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- BREWS -

ESB	\$3.50
16oz • 5.8% ABV • 28 IBU	
Our flagship beer, ESB has been brewed continuously since 1987. Revisit the beer that started the craft beer revolution	
BIG BALLARD IPA	\$6.50
16oz • 8.6% ABV • 76 IBU	
An IPA brewed for the true IPA drinker. Delicious rich & deep hop character.	
PROPER GNOMENCLATURE	\$6.50
12oz • 5.9% ABV • 25 IBU	
Fruit forward, citrusy Belgian Blonde made with yeasts sourced from Belgium's Achouffe Brewery.	
EVERYWHERE I GO	\$6.50
16oz • 5.0% ABV • 30 IBU	
No Barley, No Problem! This Schwartzbier is brewed with wheat & rye only!	
NORTHWEST SUPER PREMIUM #3	\$6.50
16oz • 4.2% ABV • 35 IBU	
A bounty of new hops & malts from the great PNW!	
BERRY BERRY BRUT	\$6.50
12oz • 7.0% ABV • 45 IBU	
A crisp & dry brut IPA brewed with raspberries and blackberries.	
BALERION	\$7.75
12oz • 9.2% ABV • 60 IBU	
A bounty of new hops & malts from the great PNW!	
SQUARE MILE CIDER	\$6.50
12oz • 6.5% ABV • N/A IBU	
We proudly serve a rotating cider selection from Square Mile. Ask your bartender for the current offering!	
BREWLAB TASTER TRAY	\$13.25
Six 5oz brews Of your choice.	

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- BOTTLES & CANS -

EL SONIDO MEXICAN LAGER	\$5.00
BIG BALLARD IMPERIAL IPA	\$5.00
PEACHES FOR ME IPA	\$5.00
ATOMIC ROBOT 12 OZ	\$4.00
OMISSION SELTZER 12 OZ	\$4.00

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PLEASE SEE BAR MENU BOARDS

FOR FULL DRAFT

LINEUP



ALL FOOD & DRINK

ORDERED AT THE BAR

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- Snacks -

OYSTERS ON THE HALF SHELL.....\$15/\$28

Fresh oysters sourced from Taylor Shellfish. (GF) (DF)
Ask your bartender for today's selection.

FRIED CHICKPEAS.....\$6

Delicious chickpeas, fried golden brown (GF) (V) (DF)
and tossed around in some smoky spices.

HOUSE PRETZEL.....\$9

Our signature pretzel, served with a side of our
Brewpub Beer cheese made with our signature ESB.
Swap out Beer Cheese for Marinara at no (V)
additional charge.

*Add Mozzarella and Pepperoni \$3

HONEY BUFFALO CHICKEN WINGS.....\$14

Ten of our crispy fried chicken wings tossed in
our homemade Honey Buffalo sauce. Served with
carrot and celery sticks and a side of our tangy
Ranch Dressing.

*add Blue Cheese available upon request

CURRIED HUSHPUPIES.....\$10

Eight of our delicious hushpuppies served (V) (GF)
with a Mango Chutney.

HUMMUS AND VEGGIE PLATE.....\$12

Our homemade hummus plated up with fresh (V) (GF)
vegetables and fresh hot baked pizza dough.

SHOESTRING POUTINE.....\$12

Brewlab's signature shoestring fries, topped (VG)
with Beecher's cheese curds and our homemade
mushroom gravy made with one of our rotating
dark brews.

- Soup and Salads -

MAMA D'S BEER CHEESE AND POTATO SOUP.....\$15

Our chef's mother offered up her delicious (VG)
cheesy potato soup recipe and we threw our beer
in it and made it even more delicious.
Our bowl of potato soup comes loaded in a house
made bread bowl with green onions, cheddar
cheese and cream fraiche.

*Try a cup for \$5

*Ask for bacon \$1

SEASONAL RAINBOW SALAD.....\$16

This salad features a bed of mixed greens (GF) (V) (DF)
topped with sautéed chard, roasted Brussel
sprouts, sweet potatoes, carrots, winter
squash, and beets. Finished with pepitas,
and a Pomegranate Vinaigrette.

BREWLAB HOUSE SALAD.....\$13

Our house salad comes with a bed of mixed
greens, cherry tomatoes, cheddar cheese,
carrots, bacon, egg, and red onion with a Dijon
Vinaigrette.

- Entrée -

POKE BOWL.....\$17

Flavorful Black Rice served with Ahi tuna tossed
in a sweet soy sauce, red onion, fresh cucumber,
radish, soy beans, and Purple cabbage (GF) (DF)

BREWLAB SIRLOIN SKEWER.....\$20

Two portions of Top Sirloin seasoned and
skewered with roasted carrots and onions,
cooked medium. It is served over a bed of white
rice and then topped with our mushroom gravy

LITTLE J'S PUTTANESCA.....\$15

Starting with out marinara base, this puttanesca
features a small penne pasta with olives (VG)
and capers in a robust rich tomato sauce

*Add Mushrooms \$2

*Add Italian Sausage or Chicken \$3

PUB MAC & CHEESE.....\$15

Elbow pasta mixed with our beer cheese, cheddar (VG)
cheese, parmesan, and mozzarella topped with
breadcrumbs and baked off in our pizza oven.

*add Mushrooms \$2 | *add Chicken \$3

*add Dungeness Crab \$6

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Pub Bites

Served with your choice of Fries or Side salad

BREWLAB PUB SLIDER.....\$16
Two beef sliders grilled medium, served on a brioche bun with ketchup, yellow mustard, lettuce, tomato and crispy fried shallots
*Just one \$10

CRAB CAKE SLIDER.....\$17
Two Dungeness crab cakes, fried golden brown. Served on top of a brioche bun with remoulade, spring mix, tomato and fried capers
*Just one \$12

PORK BELLY BAHN MINI.....\$16
Two Generous portions of pork belly seared on our flat top with a dash of sweet soy. Served on a hoagie roll with mayo, fresh cucumber, pickled daikon and carrots, and cilantro
*Just one \$10

PATRICK'S SPENT GRAIN VEGGIE SLIDERS.....\$15
Two veggie sliders made from left over spent grain gathered after it has been used to brew beer. This veggie patty is infused with curry spices and sundried tomatoes served on a hoagie roll with a chipotle coconut aioli, spring mix and red onion. ^(V)
*Just one \$10

CHICKEN CURRY CORNDOG.....\$13
This corndog starts out with homemade chicken sausage that is skewered and dipped into our curried hushpuppy batter then fried to a deep golden brown. Served with a side of our cilantro chutney ^{(DF) (GF)}

Pub Pies

KEVIN MCALLISTER SPECIAL.....\$13
Our classic three cheese pizza; mozzarella, provolone and parmesan piled on top of our fresh stretched dough with our hearty marinara sauce ^(VG)

MOLINARI PEPPERONI PIE.....\$15
Our classic cheese pie with the addition of spicy Molinari pepperoni

THE BUFF PIE.....\$16
Our house buffalo sauce spread over our fresh stretched dough with mozzarella, shredded chicken, red onions, Anaheim peppers and gorgonzola

THE ULTIMATE.....\$17
Our classic cheese pie becomes the ultimate choice by adding ground Italian sausage, Molinari pepperoni, red onions, mushrooms, and Anaheim peppers

POPEYE'S SQUASH WITH MUSHROOMS.....\$17
Our classic cheese pie with the addition roasted mushrooms, red onions, mama lil's, spinach and winter squash

Pub Sweets

PUB FUDGE.....\$8
Three pieces of our delicious fudge made from one of our rotating dark beers coated in sprinkles, sea salt and pecans

LIME TART.....\$8
A very light and delicious dessert made with one of our rotating light beers on tap. It features Graham cracker crust with a super tart key lime custard topped with whip cream and fresh lime zest.



GLUTEN FREE



VEGAN



DAIRY FREE



VEGETARIAN

*Eating raw or undercooked meats and seafood may increase your risk of foodborne illness.

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- SPECIALTY COCKTAILS -

CALL IT A DAY	\$13
Pike & Clark Vodka & Gin, Sparkle Donkey Silver, Rum 47, Aperol, Prosecco, House Sour	
NAKED & AFRAID	\$16
Illegal Reposado Mezcal, Genepy, Aperol, lime juice	
PEACH BALSAMIC SHRUB	\$10
Oola Vodka, Peach Liqueur, Balsamic Vinegar, Ginger Beer	
OLD DOG - NEW TRICKS	\$14
Woodinville Double Barrel, Fenepy, Angostura Bitters, Butterfly flower extract	
WHITE NEGRONI	\$14
Pike & Clark Gin, Brovo Sweet White Vermouth & Dry Rose Vermouth, Prosecco Reduction, Absinthe spritz	
MULLED WINE MARGARITA	\$13
Sparkle Donkey Silver, Brovo Orange Curacao, House Sour, Housemade Spiced Wine	
NORTHWEST 75	\$16
Intrigue Gin, BroVo Douglas Fir, sparkling wine, lemon juice	
CAUGHT IN THE RAIN	\$16
Seaspirits Coconut Rum, Brovo Curacao Pineapple, Apple Bitters, Coconut Cream	
MARIETTA	\$14
Big Gin, Sassafras infused Hone Simple, lemon juice, coconut cream, Peychaud's Bitters	

- CLASSIC COCKTAILS -

CORPSE REVIVER #2	\$13
Bluewater 'Halcyon' Gin, BroVo Orange Curacao, BroVo 'Witty' Dry Vermouth, Pacificque Absinthe	
NEW ORLEANS FIZZ	\$15
Bluewater Halcyon Gin, lemon & lime juice, Orange Curacao, coconut cream, Aquafaba	
FRENCH MARTINI	\$12
Oola Vodka, pineapple juice, Skip Rock Raspberry Liqueur	
SIDECAR	\$12
Heritage Brown Sugar Bourbon, Orange Curacao, lemon juice, Brovo Amaro	
MARTINEZ	\$15
Dry Fly Barrel Reserve Gin, Brovo Sweet Vermouth, Luxardo marschino, Scrappy Bitters	
BROOKLYN	\$17
Woodinville Double Barrel whiskey, BroVo 'Witty' Dry Vermouth, Luxardo Maraschino, cherry bitters	
NOT-SO-DARK & STORMY	\$13
Rum47, Denizen Rum, limes, simple syrup, Ginger beer, soda	
THE LAST WORD	\$18
Bainbridge 'Douglas Fir' Gin, Genepy, Luxardo Maraschino, Lime	
BEE'S KNEES	\$14
Gun Club Gin, Toasted Tupelo Honey Simple, lavender bitters, lemon juice	

- DRAFT COCKTAILS -

Rotating Selection Available at the Front Bar. Please ask your Bartender for the list.

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Oola Vodka, Peach Liqueur, Balsamic Vinegar, Ginger Beer	
OLD DOG - NEW TRICKS	\$14
Woodinville Double Barrel, Fenepy, Angostura Bitters, Butterfly flower extract	
WHITE NEGRONI	\$14
Pike & Clark Gin, Brovo Sweet White Vermouth & Dry Rose Vermouth, Prosecco Reduction, Absinthe spritz	
MULLED WINE MARGARITA	\$13
Sparkle Donkey Silver, Brovo Orange Curacao, House Sour, Housemade Spiced Wine	
NORTHWEST 75	\$16
Intrigue Gin, BroVo Douglas Fir, sparkling wine, lemon juice	
CAUGHT IN THE RAIN	\$16
Seaspirits Coconut Rum, Brovo Curacao Pineapple, Apple Bitters, Coconut Cream	
MARIETTA	\$14
Big Gin, Sassafras infused Hone Simple, lemon juice, coconut cream, Peychaud's Bitters	

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Bluewater Halcyon Gin, lemon & lime juice, Orange Curacao, coconut cream, Aquafaba	
FRENCH MARTINI	\$12
Oola Vodka, pineapple juice, Skip Rock Raspberry Liqueur	
SIDECAR	\$12
Heritage Brown Sugar Bourbon, Orange Curacao, lemon juice, Brovo Amaro	
MARTINEZ	\$15
Dry Fly Barrel Reserve Gin, Brovo Sweet Vermouth, Luxardo marschino, Scrappy Bitters	
BROOKLYN	\$17
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BEE'S KNEES	\$14
Gun Club Gin, Toasted Tupelo Honey Simple, lavender bitters, lemon juice	

- DRAFT COCKTAILS -

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- WINE -

ZONIN PROSECCO	\$11
Gambellara, Italy	
MONT GRAVET ROSE	\$9
2018 Pays D'OC, France	
BALANCING ACT CHARDONNAY	\$9
2016 Columbia Valley, WA	
CMS VINTAGE CABERNET SAUVIGNON	\$10
2016, Columbia Valley, WA	
PIKE ROAD PINOT NOIR	\$12
2016 Willamette Valley, OR 2017	

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LUNETTE PROSECCO	\$11
NV Veneto, Italy	
MONT GRAVET ROSE	\$9
2018 Pays D'OC, France	
BALANCING ACT CHARDONNAY	\$9
2016 Columbia Valley, WA	
CMS VINTAGE CABERNET SAUVIGNON	\$10
2016, Columbia Valley, WA	
PIKE ROAD PINOT NOIR	\$12
2016 Willamette Valley, OR 2017	

- NON ALCOHOLIC -

SODA	3.50
COFFEE	\$2.50
HOT TEA	\$2.50
ICED TEA	\$2.50
COCK N' BULL GINGER BEER	\$3.00
RED BULL	\$3.50
JUICE (ORANGE, CRANBERRY, GRAPEFRUIT)	\$4.00

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M - F HAPPY HOUR 3 - 6

DRAFT BEER	\$4.50/\$5.50
CHEESE PIZZA	\$8
PEPPERONI PIZZA	\$10
PUB SLIDER W/ FRIES OR SALAD	\$8
HUMMUS PLATE	\$8

M - F HAPPY HOUR 3 - 6

DRAFT BEER	\$4.50/\$5.50
CHEESE PIZZA	\$8
PEPPERONI PIZZA	\$10
PUB SLIDER W/ FRIES OR SALAD	\$8
HUMMUS PLATE	\$8

BEER TO GO

64 OZ GROWLER	\$15.00
32 OZ CROWLER CAN	\$10.00
3 PACK OF 32 OZ CROWLERS	\$25

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