

## SMALL PLATES

### CRAB CAKES

Dungeness crab, spring greens, lemon garlic aioli 15  
Pairs with Beyond the Pale

### OYSTER SHOOTERS

Half-dozen shucked local oysters, cocktail sauce 16 **GF**  
Pairs with Whistling Pig Hefeweizen

### OYSTERS ON THE HALF SHELL

Market Price – See beer menu for selection

### BOQUERONES

Fresh Spanish anchovies in olive oil, parsley, and garlic with toasted baguette 11.75

## SHARED PLATES

### PUB SMOKED SALMON QUESADILLA

Pub smoked salmon, caramelized onion, cheddar and jack cheese, pico de gallo, jalapeno cilantro sauce 13  
Pairs with Whistling Pig Hefeweizen

### SPIRE MOUNTAIN HUMMUS

Fresh vegetables, feta, grilled pita 10.50 **GF V**  
Pairs with Red Apple Cider

### PUB SMOKED WILD SALMON PLATE

Wild Pacific sockeye, dill cream cheese, apple, capers, marinated red onion, rye 14.25  
Pairs with Dark & Dry Apple Cider

### WHISTLING PIG QUESADILLA

Carnitas, pico de gallo, marinated onion, jack and cheddar cheese, jalapeno cilantro sauce 10  
Pairs with Mudshark Porter

### FISH TALE FRIES

Basket of hand-cut russets 5.75 **GF V**  
Sweet Potato fries add 1.25

### ALE-BATTERED ONION RINGS

Hand-battered, with house ranch dressing 6.75 **V**  
Pairs with Premium Lager

### NACHOS

Corn chips, melted cheddar and jack cheese, black beans, sliced jalapeno, black olives, pico de gallo, salsa 12.50 **GF V**  
Add: Sour Cream 1.5, Guac. 3, Spicy Grilled Chicken 4.5, Carnitas 4, Spicy Beef 4.25

### IMPERIAL NACHOS

All of the toppings above, including sour cream and guacamole, with your choice of grilled chicken, carnitas or spicy beef 17 **GF**



fishbrewing.com  
360-943-3650

Mon-Wed 11a-11p  
Thur-Fri 11a-12p  
Sat. 9a-12p  
Sun. 9a-10p

515 JEFFERSON ST. SE  
OLYMPIA, WA 98501

## WELCOME

Fish Brewing Company is home to America's finest food and beverages. Established in the heart of Olympia in 1993, we proudly produce our own beers, wine, cider and spirits. Whether you are wanting a meal or just something to quench your thirst, be sure to try one of our very own locally made products below.

**Fish Tale Ales** - Olympia's Original Craft Brewery

**Leavenworth Biers** - German Style Beers made in a Northwest style

**Spire Mountain Ciders** - America's Original Cider

**Silver Lake Wines** - Rattlesnake Hills Landmark Washington Winery

**Fish Tale Whiskies** - Unique alt whiskeys made from Fish Tale beers

**Vitis** - Single varietal grape spirits

## SOUPS

### SOUP OF THE DAY

Served with focaccia bread  
Cup/Bowl 5/7

### CLAM CHOWDER

Sourdough bread bowl add 1  
Cup/Bowl 5.5/9.25

**GF** = Gluten Free

**V** = Vegetarian

\* The consumption of raw or under cooked shellfish or meats may increase your risk of food-borne illness. Please alert your server if you have any food allergies.

## SALADS

Add Grilled Chicken,  
Smoked or Grilled Salmon 5.50

Avocado 2.00  
Bacon 2.50  
Anchovies 3.00

### OUR PUB MADE DRESSINGS

House Dressing - Balsamic Vinaigrette  
Dark and Dry Vinaigrette  
1000 Island  
Caesar Dressing  
Lemon Tahini  
Vinegar & Oil  
Bleu Cheese  
Ranch Dressing

### FISH TALE SALAD

Mixed greens, goat cheese, apples and candied walnuts with Balsamic Vinaigrette  
Half/Full 6.25/11.25 **GF V**  
Pairs with Premium Lager

### CIDER HOUSE BLEU

Chopped romaine, bacon, tomato, avocado, bleu cheese crumbles, Cider-Bleu cheese dressing, grilled chicken 13.50 **GF**  
Pairs with Sparkling Pear Cider

### PUB SMOKED SALMON SALAD

Mixed greens, cherry tomato, marinated red onion, cucumber, dill cream cheese, pub smoked salmon, Dark and Dry vinaigrette 14  
Pairs with Whistling Pig Hefeweizen

### CAESAR SALAD

Chopped romaine, garlic croutons, parmesan, Caesar dressing  
Half/Full 5.75/10.50  
Pairs with Premium Lager

### MIXED GREEN SALAD

Seasonal greens, carrot, tomato and cucumber with choice of dressing  
Half/Full 5.00/9.00

### SOUP & SALAD COMBO

Choice of Fish Tale, Caesar or mixed green salad and a bowl of soup with focaccia bread 10.75



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# SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES, CUP OF SOUP OR MIXED GREEN SALAD

Add: **Gluten Free Bun 1.5 • Bacon 2 • Avocado 1.5 • Cheese 1 • Jalapeno 1**

## PUBLIC HOUSE BURGER \*

1/2 lb fresh ground chuck, lettuce, tomato, red onion on French roll with pub mayo 14

## BLACK BEAN BURGER \*

Avocado, lettuce, tomato, red onion, pepper-jack with pub mayo on a French roll 12 **V**  
**Pairs with Mudshark Porter**

## TURKEY PESTO

Roasted turkey breast, grilled tomato, mixed greens, provolone, pesto aioli on focaccia 12  
**Pairs with Vicious Circle**

## PULLED PORK

Pub smoked pork shoulder, coleslaw, Fish Tale BBQ Sauce on a toasted roll 12  
**Pairs with Hodgson's Bitter End**

## RACHEL

Turkey, coleslaw, Swiss cheese, 1000 Island dressing on grilled rye 12  
**Pairs with Sparkling Pear Cider**

## GRILLED SALMON SANDWICH

Grilled wild AK Sockeye with remoulade, lettuce, tomato and onion on brioche bun 15

## BRATWURST

German-style brat, stadium roll, grilled onion, sauerkraut and Hodgson's mustard 12

## HAM AND BRIE

Sliced ham, Brie, apples, horseradish aioli on grilled sourdough 12.25  
**Pairs with Premium Lager**

## CUBANO

Pub smoked pork shoulder, pastrami, Swiss cheese, dill pickle and pub mayo on an Amorosos roll 13  
**Pairs with Boulder Bend Dunkelweizen**

## BEYOND BURGER\*

Plant based burger that looks and tastes like beef, served on a toasted roll with lettuce, tomato, onion, mayo, Hodgson's stone ground mustard and pickles 14 **V**

## NY STYLE HOT

### PASTRAMI SANDWICH

Sliced pastrami on rye bread, melted Swiss cheese with Hodgson's stone ground mustard, pickle 14

## B.L.A.S.T

Pecan pub smoked bacon, lettuce, avocado, Swiss, tomato on grilled sourdough with pub mayo 12  
**Pairs with Hodgson's Bitter End**

## VEGGIE WRAP

Cucumber, avocado, red onion, tomato, house greens, feta, lemon tahini dressing in a spinach tortilla 11 **V**  
**Pairs with Sparkling Pear Cider**

## REUBEN

Corned beef, sauerkraut, 1000 Island dressing, swiss cheese on grilled rye 12  
**Pairs with Organic IPA**

## GRILLED CHICKEN SANDWICH

Chicken breast, bacon, cheddar, lettuce, tomato, onion, mayo, on brioche 13

## FRENCH DIP

Tender roast beef and provolone cheese on a French roll with au jus and horseradish 13

# SPECIALITIES

## FISH TALE TACOS

Grilled marinated cod, pico de gallo, cabbage, lemon aioli, corn tortillas with choice of side 13.50 **GF**  
**Pairs with Organic Amber**

## BANGERS & MASH

English sausage, seasonal vegetables, garlic mashed potato, brown gravy 14  
**Pairs with Mudshark Porter**

## SHRIMP AND GRITS

Gulf shrimp, Andouille, sofrito, sharp cheddar 14 **GF**  
**\*Available after 5 pm**  
**Pairs with Hodgson's Bitter End**

## FISH & CHIPS

Hand battered cod, coleslaw, fries, tartar sauce 15  
**Pairs with Organic IPA**

## OYSTERS & CHIPS

Cornmeal breaded local oysters, fries, coleslaw, cocktail sauce 17  
**Pairs with Premium Lager**

## BONE IN PORK CHOP \*

Center cut pasture raised pork chop, rosemary butter, garlic mashed potatoes and seasonal vegetables 18

## SHEPHERD'S PIE

Braised lamb shoulder with parsnips, carrots, onions topped with garlic mashed potatoes and white cheddar cheese 13.25  
**Pairs with Hodgson's Bitter End**

## BREWER'S STEAK \*

8 oz sirloin, pub fries, seasonal vegetables 19 **GF**  
**Pairs with Hodgson's Bitter End**

## FISH BASKET

Wild Pacific Cod, local Pacific oysters, fries, slaw, tartar and cocktail sauce 17  
**Pairs with Premium Lager**

# DESSERTS

CRÈME BRULÉE 6.25

MUDSHARK PORTER  
CHEESECAKE 7

BREAD & BUTTER  
PUDDING 6.25

ICE CREAM OR  
ADD TO DESSERT 2.75

BOURBON PECAN PIE 6.25



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### OLYMPIA

515 Jefferson St. SE, Olympia, WA 98501  
(360) 943-3650

### RUSTON

5108 Grand Loop, Ruston, WA 98407  
(253) 507-4970

### WOODINVILLE

14701 148th Ave NE, Woodinville, WA 98072  
(425) 949-5787

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