

FLATBREADS

MARGARITA CAMBAZOLA

garlic marinated fresh mozzarella, cambozola, pistachio basil pesto, fresh basil, Roma tomatoes, balsamic glaze, pine nuts 14

CLASSIC MEAT

pepperoni, Italian sausage, red onion, mozzarella, provolone, parmesan 14

CHICKEN SAUSAGE

pistachio basil pesto, red sauce, roasted peppers, artichokes, onions, feta, fresh mozzarella, oregano 14

CARAMELIZED PINEAPPLE AND CANADIAN BACON

sweet habanero BBQ sauce, beer braised onions, cilantro, jalapenos, fresh mozzarella, goat cheese 13

PASILLA CHILE ROASTED CAULIFLOWER

chipotle cream, chimichurri, roasted corn, tear drop tomatoes, cotija, queso fresco, green onion, Mexican crème 13

AHI SALAD*

blackened seared Ahi, mixed baby greens, balsamic vinaigrette, avocado, toasted sesame seeds, soy-sesame glaze 15

POLLO ASADA TOSTADA SALAD

black bean hummus, romaine, avocado, pico de gallo, queso fresco, creamy poblano dressing, crispy flour tortilla, roasted corn, pickled red onion, tear drop tomatoes, cotija 11

GRILLED NY STEAK SALAD

grilled romaine, tear drop tomatoes, sweet peppers, red onion, Stilton cheese, crumbled croutons, Stilton buttermilk dressing 15

GRILLED CHICKEN SALAD

grilled asparagus, tear drop tomatoes, roasted cipollini onions, wild greens, feta, nicoise olives, lemon herb vinaigrette warm herb & garlic roasted potatoes 11

BEET SALAD

warm pistachio crusted goat cheese, pickled beets, oranges, wild greens, shaved fennel, orange sherry vinaigrette 10

**Served raw or undercooked.*

**Consuming raw or undercooked poultry, meat, seafood or eggs may increase your risk of foodborne illness.*

SMALL PLATES

AHI POKE*

soy-sesame marinade, crisp wontons 14

CHAMUCOS FIRE SHRIMP

Chamucos reposado garlic, serrano, pico de gallo served with pretzel crostini 12

WHITE BEAN HUMMUS

fried cauliflower & artichokes, cucumber, grape tomatoes, watermelon radish, harissa, feta, pretzel crostini 9

CLASSIC DEVILED EGGS

horseradish, mustard, fried capers 6

ANDOUILLE SAUSAGE CORN DOGS

rhubarb ketchup, apricot ginger mustard 8



GUAJILLO NACHOS

Guajillo chile sauce, pepper jack, queso fresco, avocado, pico de gallo, Tapatio Mexican crème 10 add shredded chicken or brisket 13

SPICY JAMESON BBQ WINGS

Stilton aioli 9

AHI SLIDERS*

blackened seared Ahi, wasabi aioli, arugala, lemon-herb vinaigrette 14

STOUT SLIDERS

50/50 sirloin-bacon blend, pepper jack cheese, beer braised onions, Sriracha mayo 10

PRETZEL KNOTS

house-made dipping sauce 5

poblano queso, roasted shallot, stilton & bacon, peanut butter bacon, spicy Mexican chocolate, pimento white cheddar, Jameson honey mustard

TRUFFLED TOTS

truffled garlic-Parmesan butter, sea salt 8

LARGE PLATES

CHICKEN ENCHILADAS

shredded marinated chicken, guajillo sauce, Mexican crème, queso fresco 14

PESTO CHICKEN PASTA

asparagus, mini bell peppers, tomato, linguine, pesto cream sauce 15

SPICY JAMBALAYA LINGUINE

chicken, shrimp, Andouille sausage, peppers, spicy tomato cream 17

CRISPY FRIED CHICKEN

boneless fried chicken breast, black pepper-honey drizzle, root veg mash, garlic chard 13

PUB STYLE ALASKAN FISH + CHIPS

malt vinegar tartar, slaw 14

MAC 'N CHEESE

smoked bacon, STOUT three cheese sauce, roasted cipollini onions, roasted tear drop tomatoes, buttered crumbs 14

PEPPERCORN CRUSTED NY STEAK AND FRITES*

roasted garlic, truffled parmesan butter 18

BBQ BABY BACK RIB STACK

Jameson BBQ, bacon braised kale, onion rings 16

WILD SALMON*

pan seared, smoky tomato butter, asparagus, lemon-parsley salad, root veg mash 18

WAFFLES

FRIED CHICKEN

fried chicken breast, serrano cornmeal waffle, vanilla bean maple syrup 12

FRIED CHICKEN BLT

fried chicken breast, rosemary-gruyere waffle, feta-garlic dressing, crispy bacon strips, shredded romaine, tomato 12

CORDON BLEU

fried chicken breast, grilled ham, rosemary-gruyere waffle, tomatoes, pimiento-white cheddar spread, pickled jalapenos, chives 12

CAESAR

kale, romaine, homemade Caesar dressing, parmesan, serrano cornmeal waffle 10

salads

BURGERS+SANDWICHES

Hand-ground beef sirloin + bacon. Served with fries, tots, or slaw.

MORNING AFTER BURGER*

black pepper bacon, gruyere cheese,
slow roasted cipollini onions, fried egg, chipotle aioli 15

CLASSIC BACON CHEESE*

steak sauce, lettuce, tomato, pickled red onions, choice of cheese 14

POBLANO BURGER*

roasted poblano chile, peppered bacon, pasilla mayo, pepper jack,
lettuce, tomato, pickled red onions 14

GRILLED CHICKEN COBB

stilton aioli, peppered bacon, tomato, avocado, hard boiled egg,
wild greens, sourdough bread 13

BEEF BBQ BRISKET

spicy Jameson BBQ sauce, slaw, brioche bun 13

RUEBEN

STOUT braised corned beef, apricot ginger mustard, jarlsberg,
caraway kraut, artisan rye 13

BLACKENED SALMON

blackened salmon, sriracha aioli, slaw 16

SIDES

TOTS 4

HOUSE FRIES 4

SLAW 3

HOUSE MADE ONION RINGS 5

SIDE PUB SALAD 5

CHIPS + PICO 3

GRILLED CORN 3

FRIED BRUSSEL SPROUTS 5

ROASTED CAULIFLOWER BISQUE 5

CHARRED BROCCOLI 5

BACON BRAISED KALE 5



BRUNCH

Sat + Sun 9am - 2pm

FRIED CHICKEN + GRAVY

boneless fried chicken breast, country gravy, 2 eggs,
house-made buttermilk biscuit, tots + fruit 12

WEEKEND REVIVER

egg any style, pepper jack, queso fresco, pico de gallo,
chipotle creme, crispy tater tots + fruit 11

SHORT RIB HASH + EGGS

Guajilla chile + coffee braised short rib hash, 2 eggs, stone
ground mustard hollandaise + fruit 13

STOUT BENEDICT

smoked pork loin, herb roasted tomato, 2 poached eggs, stone
ground mustard hollandaise, buttermilk biscuit, tater tots + fruit 12

WILD MUSHROOM + WILTED KALE BENEDICT

herb roasted tomato, 2 poached eggs, stone ground mustard
hollandaise, buttermilk biscuit, tater tots + fruit 13

CHILAQUILES

shredded chicken, salsa verde, queso fresco, cotija, espazote,
cilantro, Mexican crème, white corn tortillas, egg, fruit 12

FORAGER SCRAMBLE

3 organic eggs, wild mushrooms, asparagus, garlic wilted
kale, Gruyere, herbed goat cheese, tater tots + fruit 13

ANDOUILLE SAUSAGE SCRAMBLE

fennel, onions, roasted tomatoes & peppers,
white cheddar, tater tots + fruit 13

BASIC BREAKFAST

2 eggs any style, bacon or Andouille sausage, buttermilk biscuit w/
jam + cinnamon sugar butter, tater tots + fruit 11

WAFFLE + EGGS

2 eggs any style, bacon or Andouille sausage,
buttermilk waffle, fruit 11

DESSERTS

DOUGHNUTS

house made cake doughnuts, Jameson salted caramel sauce,
spicy Mexican chocolate sauce for dipping 6

BLACK FOREST LAVA CAKE

locally made fresh cherry ice cream, house made crumbled
Amaretto cookies, chocolate sauce 7

JAMESON BREAD PUDDING

salted caramel sauce, strawberry compote, toasted hazelnuts,
whipped cream 9

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GREEK VANILLA YOGURT PARFAIT

strawberry compote, seasonal fruit 8

LOCAL ORGANIC HONEY GRANOLA

milk or Greek yogurt, agave syrup, seasonal fruit 8

PEPPER MARY

Another Corporate Habanero Vodka, Ancho Reyes,
Demitri's, Zing Zang, lime, celery salt rim 8

PAMPLEMOSA

sparkling wine, Aperol, grapefruit juice, orange juice 8

STOUT COFFEE

Fremont Mischief whiskey, coffee liqueur, Caffe Vita coffee,
stout-infused whipped cream 8

brunch drinks