

FLATBREADS

MARGHERITA 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 13

CARAMELIZED PINEAPPLE AND CANADIAN BACON

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

PASILLA CHILE ROASTED CAULIFLOWER

chipotle cream, chimichurri, roasted corn, tear drop tomatoes, 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

grilled chicken breast, black bean hummus, romaine, avocado, queso fresco, creamy Poblano dressing, roasted corn, pickled red onion, tear drop tomatoes, peppers on top of a crispy flour tortilla 12

GRILLED NY STEAK SALAD

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

GRILLED CHICKEN SALAD

salad tossed with tear drop tomatoes, caramelized onions, wild greens, feta, nicoise olives, lemon herb vinaigrette atop warm herb & garlic roasted potatoes 12

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.*

salads

SMALL PLATES

AHI POKE*

soy-sesame marinade, crisp wontons 14

TEQUILA FIRE SHRIMP

sautéed in tequila, garlic, serrano, and 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 11

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, spicy Mexican chocolate, 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

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

SPICY JAMBALAYA LINGUINE

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

CRISPY FRIED CHICKEN AND WAFFLE

house breaded chicken breast, serrano-gruyere waffle, vanilla bean maple syrup, root veg mash, garlic chard 14

PUB STYLE ALASKAN FISH AND CHIPS

malt vinegar tartar, slaw 14

MAC 'N CHEESE

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

BBQ BABY BACK RIB STACK

Jameson BBQ, bacon braised kale, grilled corn cobs 16

WILD SALMON*

pan seared, smoky tomato butter, garlic chard, lemon-parsley salad, root veg mash 22

PEPPERCORN CRUSTED NY STEAK*

served with fried brussel sprouts, root veg mash and truffled parmesan butter 24

MELTS

SOUTH OF THE BORDER MELT

Toscana bread, Oaxaca cheese, black bean salsa. Served with tomato bisque 9

GRILLED CAPRESE MELT

Toscana bread, fresh mozzarella, tomato, balsamic dressing, basil, prosciutto. Served with tomato bisque 10

SPICY TRIPLE CHEESE MELT

Toscana bread, smoked gouda, cheddar, pepper jack, bacon, sautéed onion. Served with tomato bisque 10

MOM'S COMFORT MELT

cheddar and swiss with tomato bisque 9

BURGERS+SANDWICHES

Served with fries, tots, or slaw
Substitute the IMPOSSIBLE patty on any of our burgers +\$1

IMPOSSIBLE BURGER

grilled with Stout's special blend of seasonings, arugula, ginger-apricot mustard, pickled red onion, and tomato on a brioche bun 16

MORNING AFTER BURGER*

topped with black pepper bacon, gruyere cheese and a fried egg with siracha mayo 15

CLASSIC BACON CHEESE*

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

POBLANO BURGER*

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

BLACKENED CHICKEN SANDWICH

blackened chicken, siracha aoli, lettuce, avocado, tomato, provolone cheese 13

BEEF BBQ BRISKET

spicy Jameson BBQ sauce, slaw, brioche bun 13

RUEBEN

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

BLACKENED SALMON*

blackened salmon, sriracha aioli, slaw 16

FRIED CHICKEN AND GRAVY*

boneless fried chicken breast, country gravy, 2 eggs, buttermilk biscuit, fruit 12

SHORT RIB HASH AND EGGS*

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

STOUT BENEDICT*

Canadian bacon, herb roasted tomato, 2 poached eggs, stone ground mustard Hollandaise, buttermilk biscuit, tater tots, fruit 13

WILD MUSHROOM AND WILTED KALE BENEDICT*

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

SIDES

TOTS 4

HOUSE FRIES 4

SLAW 3

SIDE PUB SALAD 5

CHIPS AND PICO 3

TOMATO BISQUE 5

GRILLED CORN COBS 5

FRIED BRUSSEL SPROUTS 5

ROASTED CAULIFLOWER BISQUE 5

CHARRED BROCCOLI 5

BACON BRAISED KALE 5



Sat and Sun 9am - 2pm

BRUNCH

CHILAQUILES*

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

FORAGER SCRAMBLE*

3 eggs, wild mushrooms, asparagus, garlic wilted kale, Gruyere, herbed goat cheese, buttermilk biscuit, fruit 13

ANDOUILLE SAUSAGE SCRAMBLE*

fennel, onions, roasted tomatoes & peppers, Gruyere, buttermilk biscuit, fruit 13

BASIC BREAKFAST*

2 eggs any style, bacon or Andouille sausage, buttermilk biscuit w/ jam & cinnamon sugar butter, 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 topped with chocolate sauce 7

JAMESON BREAD PUDDING

salted caramel sauce, strawberry compote, whipped cream 9

PRIVATE DINING

The Shop @ STOUT

Private Dinners + Cocktail Parties
Custom Menus + Buffets

For details and reservations call
206.816.3301



Share your experience @STOUTseattle

brunch drinks

PEPPER MARY

Choose from: Oola Pepper Vodka, Oola Rosemary Vodka, Uncle Val's Peppered Gin, or our house-infused cucumber tequila. Served with Ancho Reyes, house bloody mary mix, lime, celery salt rim 8

PAMPLEMOSA

Pamplemousse, sparkling wine, grapefruit juice, orange juice 8

STOUT COFFEE

Heritage Old Fashioned Rye, Coffee Liqueur, Caffe Vita coffee, stout-infused whipped cream 8

TULSI VIVAH

Timberline gin, basil, honey, lavender, firewater bitters, lemon 8