



Seattle Restaurant Week
Dinner for Two for \$50
Two Pike Pints, an Appetizer, and Two Entrées

Choose Two Pike Beers

Pike Pilsner, Kilt Lifter, Space Needle IPA, Pike IPA,
Pike Place Ale, Cosmic Pulp, XXXXX Stout, Monks Uncle, or Octopus Ink Black IPA +\$2 for Wood
Aged & Entire

Choose One Appetizer

Pretzel Platter

Three Pretzels made with our spent grain and baked fresh this morning served with Kilt Lifter
Cheese Sauce, XXXXX Stout Mustard, and Malt Syrup Butter

Dungeness Crab & Artichoke Dip

served with sliced baguette

Choose Two Entrees

Spicy Salmon

Wild Alaskan salmon stuffed with a mixture of Dungeness crab and Oregon coast pink shrimp,
oven roasted and served over cilantro rice with fresh arugula and topped with Pike's signature
spicy coconut sauce.

Thick Cut Bacon Burger

Sliced bacon, bacon chutney, onion, white cheddar, tomato, served with fries and pickle spear.

Kilted Mac & Cheese

Organic penne cooked al dente, smothered in Pike's Four cheese sauce, topped with
herb crumb.

Choice of one topping: Add bacon | arugula | sambal chili sauce | BBQ chicken | wild salmon |
grilled or blackened chicken |