





## 74TH STREET

Back in 1991, Seattle pub culture was born with owner Jeff Eagan's vision to revitalize the English style pub in Seattle. Partnering with Jeff Reich, that vision grew to include offering an upscale menu of gourmet food at reasonable prices. We offer locally brewed small batch ales, lagers and stouts. These are paired with Executive Chef Kathy Christopher's rotating menu specials such as Asparagus Ravioli with Dungeness Crab: Bacon and French Goat Cheese Fusilli or Bathing Rama Chicken. Innovative foods married to local, handcrafted ales. For 17 years, Seattle-style Ale House Cuisine has been synonymous with the 74th St. Ale House, the Hilltop Ale House and the Columbia City Ale House. Whether you live here or are visiting us from out of town, you owe it to yourself to visit one of our three locations.

7401 Greenwood Ave N., Seattle, 206.784.2955, www.seattlealehouses.com



## HILLTOP ALE HOUSE

Welcome to the second of Jeff Eagan and Jeff Reich's Seattle Gastropubs. Located on beautiful Upper Queen Anne Hill overlooking the city of Seattle and the Olympic mountain range, The Hilltop Ale House was established in 1994 to bring the freshest local ingredients to each individual table as creative, innovative food married to local. handcrafted ales. We offer only fresh ingredients in our foods, no microwave ovens, no heatlamps and no deep fryers. An example of Executive Chef Kathy Christopher's rotating menu items that prompted Nancy Leson, food writer for the Seattle Times to exclaim: "Every neighborhood should be so lucky": Grilled Caribbean Pork Loin Sandwich; Proscuitto Wrapped Prawns over Wild Greens or our famous Oyster Club Sandwich. So when visiting Queen Anne Hill make a point of stopping in to our friendly neighborhood "local". 2129 Queen Anne Ave. N., Seattle,

206.285.3877, www.seattlealehouses.com



## COLUMBIA CITY

Jeff Eagan and Jeff Reich's third location, the Columbia City Ale House, established in 2000, is located in one of only 7 historically designated districts in Seattle: Columbia City. Ten minutes south of Downtown Seattle, Quest Field and Safeco Field, the Columbia City Ale House is a great spot to enjoy such rotating menu items as Executive Chef Kathy Christopher's Tequila Prawns with Black Bean Raviolis: New Orleans style Seafood Gumbo or our famous Chicken Breast Sandwich, designated "Seattle's Best Chicken Breast Sandwich" by the Seattle Weekly. This while enjoying a pint of local ale and talking amongst friends about the sites of south Lake Washington and the many parks and recreational activities nearby. Fresh food made in-house every day, local ales served on draft and friendly people. That's the Columbia City Ale House.

4914 Rainier Ave. S., Seattle, 206.723.5123, www.seattlealehouses.com

