





Where to Eat at Seattle's Safeco Field

There's so much more than peanuts and cracker jacks

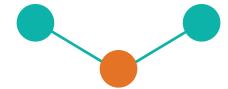
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Nothing says America's pastime like spending a day at the ballpark — hot dog in one hand, icy beverage in the other, as you cheer on the Mariners. When it comes to Safeco Field, the menu is overseen by Ethan Stowell, meaning that your hot dog is a jalapeno cheddar andouille from Hempler's Meats and it's followed by dark chocolate-dipped Liège waffles from Sweet Iron and washed down with cask-conditioned ales from local brewers. Read on to find all the new brews and eats joining the roster this season.

Sultan of Sandwich

Head to this Main Level window near Section 105 for a whole host of locally sourced meats piled high on sandwiches and kettle chip nachos. Sandwiches on offer include a shaved prime rib with horseradish cream (\$12) or a porchetta with a tangy caper and basil pesto sauce (\$12). Swap the ciabatta rolls for kettle chips and have prime rib or porchetta nachos (\$12) drenched with gorgonzola cheese sauce.





Safeco Field Sausage Company

Get your hands on Hempler's double-smoked Polish, hot link or jalapeno cheddar andouille sausages with all the fixings (\$9.50 each) — including sizzling onions and sauerkraut — at five locations all over the stadium.

Liege Waffles

Downtown's Sweet Iron Waffles will be bringing authentic Liege Belgian waffles to the Main Level near Section 136. The brioche dough waffles, peppered with pearl sugar, come topped with powdered sugar (\$5) or dipped in dark or white chocolate (\$6).

The Big Cheese

Inspired by Beecher's Cheese, this grilled cheese bar is located on the Main Level near Section 111. Grab a Just Jack (\$7) with Beecher's Jack cheese on brioche or a Big Cheese with bacon and tomato (\$8). Both served with Tim's Cascade Chips.

Craft Beer

There are a few big changes afoot in the suds world at Safeco this year, beginning with sizes. Draft beer will only come in 16 oz. and 24 oz. sizes; local breweries include Elysian, Georgetown, Two Beers and Fremont. The cask-conditioned ales can be found on the Main Level at Section 129 and include brews from Black Raven Brewing, Diamond Knot Brewery, Schooner Exact, Stoup Brewing, Machine House Brewing and more. Last but not least, the canned beer selection has grown to include Ghostfish Brewing, Iron Horse Brewing, Redhook, Stone Brewing and more.

