WELCOME to Pike Place Market, Seattle’s public market established in 1907. Spend the day, weekend, or a lifetime exploring the bountiful farm tables, locally made products in the crafts market, and hundreds of unique shops and restaurants within the 9 acre Market.

MEET THE PRODUCER

Our “Meet the Producer” tradition is the cornerstone of Pike Place Market.

FARMERS

Shop fresh, locally grown fruits, veggies, flowers, honey and nuts from Washington State farmers.

CRATEPPEOPLE

Meet local artisans in the bustling crafts market who create a variety of one-of-a-kind products by hand.

SPECIALTY FOODS

Taste flavors of the Northwest and beyond at specialty grocers, produce stalls and purveyors of artisanal food products like chocolate-covered cherries, pickles, cheese, dried fruit and jams.

INDEPENDENT SHOPS

Browse owner-operated shops around every turn, featuring products like lavender, vinyl records, miniature cars, umbrellas, travelers’ maps and books.

DINING

Indulge at a feast of cafés, bakeries, take-out counters, restaurants and bars. Try regional favorites like clam chowder and other local fare, or a new dish from one of the many vendors serving international cuisines.

NIGHTLIFE

As the sun goes down, the Market’s many bars and theaters come to life. Sip crafts beer and cocktails at happy hour, catch a trapeze show or live cabaret, or laugh the night away with improv comedy.

PIKE PLACE MARKETFRONT

Start your day early and beat the crowd. Watch the Market unfold over a perfectly pulled espresso and delight in the aroma of freshly baked bread before diving into the sights and sounds of Pike Place.

GENERAL MARKET HOURS

1975 hours per day, 365 days a year.

- Bakers / Cafes: 6 a.m.
- Fresh Produce & Seafood: 7 a.m.
- Crafts Market: 11 a.m. - 7 p.m.
- (Open until 5 p.m., Thurs-Sat)
- Farm Tables: 8 a.m. - 4 p.m.
- Merchant Hours: 10 a.m. - 6 p.m.*
- Restaurants: 6 a.m. - 1:30 a.m.*

*Hours vary depending on individual businesses.

PUBLIC MARKET PARKING GARAGE

1551 and 1901 Western Avenue.
Covered parking in Public Market Garage and bicycle racks on Pike Street at Post Alley.

LOST & FOUND

Call 206.682.7453 or email a description of your lost item to info@pikeplacemarket.org.

PHOTOGRAPHY/VIDEO

Personal photography/video without tripods is permitted. Commercial photo/video requires a permit in advance.

BUSKERS

Street performers and musicians entertain throughout the Market. Please leave a tip if you like what you hear or wish to take a photo.

INFORMATION CENTER

Visit the kiosk on Pike Place near the corner of First Avenue and Pike Street, directly in front of the Public Market Center clock. Kiosk Hours: 10 a.m. - 6 p.m. daily.

PIKEPLACEMARKET.ORG
ATTEND A COOKING CLASS
Fresh produce, quality ingredients, top chefs and fans of delicious food come together in Pike Place Market's own Atrium Kitchen. Attend a tasting, cooking demo, culinary class or special event. pikeplacemarket.org/events

RACHEL THE PIGGY BANK
Rachel the Piggy Bank, created by sculptor Georgia Gerber, has raised funds for the Pike Place Market Foundation since 1986. Donations support social services in the neighborhood: a daycare and preschool, senior center and food bank, health care clinic and assisted living facility. Look for Rachel under the Market clock.

A BRIEF HISTORY
Seattle citizens' love affair with local, seasonal produce started early, as did their predilection for challenging the status quo. In 1907, when middlemen drove the price of onions from $0.10 cents to $3 a pound, the outraged citizenry demanded a solution, and the city's public market was born.

1907: The Public Market is dedicated on August 27
1922: Public Market company expands Market
1939: Farmer Giuseppe “Joe” Desimone becomes major owner
1942: Japanese-American internment displaces majority of farmers
1965: Proposed urban renewal project threatens the Market
1964–1971: Friends of the Market succeed in saving the Market
1975: Pike Place Market PDA is chartered by the city
2015: MarketFront expansion breaks ground
2022: New MarketFront grand opening!

PIKE PLACE MARKET MAP

BE A MARKET EXPLORER
Home to more than 200 small businesses, the Market's historic buildings and winding alleys offer a multisensory experience that will amaze, delight and inspire you! Use our online Market Directory to search by business name, category or location. pikeplacemarket.org/directory

FARMERS MARKET
Shop from dozens of local farmers who bring their fresh, just-picked-that-morning produce, flowers and specialty farm products to Pike Place seven days a week.

CRAMPS MARKET
Discover handmade items from 225 local and regional artisans. The Market's screening standards make the crafts market one of the top in the nation.

SPECIALTY FOODS
Dozens of specialty food stores carry the ingredients for nearly any culinary endeavor or recipe, including pasta, spices, oils, teas, cheeses and meats. Find imported products from Bavaria, France, Spain, Italy, Mexico, Africa and India.

SEAFOOD MARKETS
Four seafood markets offer an array of fresh and smoked salmon, and other fresh fish like Alaskan halibut, swordfish and tuna. Crab, shrimp, lobster and shellfish are delivered daily.

LOWER MARKET LEVELS
Beneath the Main Arcade are five floors of unique shops, specializing in collectibles, jewelry, books, art, magic and more. Explore below and discover hidden treasures.