

## BEER FLIGHT

### FIVE - 4oz TASTERS 10

#### THE IMMORTAL *IPA*

A Northwest interpretation of a classic English style, golden copper in color and loaded with New World hop flavor and aroma. Brewed with Pale, Munich, Crystal and Cara-hell malts. Bittered with Chinook, finished with Amarillo and Centennial hops.

**6.3% ABV | 62 IBU | PINT 6**

#### SPACE DUST *A TOTALLY NEBULAR IPA*

Great Western premium two-row, combined with c-15 and Dextra-Pils, give this beer a bright and galactic Milky Way hue. The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo.

**8.2% ABV | PINT 6.50**

#### THE WISE *ESB*

Allusive to the goddess Athena, patroness of warriors, weaving and wisdom. Brewed with Pale, Munich, Crystal, Cara-hell and Belgian Special B malts. Bittered with Chinook, finished with Cascade and Centennial hops.

**5.9% ABV | 39 IBU | PINT 6**

#### PERSEUS *PORTER*

Named for the slayer of the Gorgon Medusa, and rescuer of Andromeda. Perseus Porter is slightly smoky with Black and Chocolate malts. Bittered with Centennial and finished with German Northern Brewer hops.

**5.4% ABV | 25 IBU | PINT 6**

#### DRAGONSTOOTH *STOUT*

The name is referential to the founders of Thebes, warriors who sprang from the earth when the teeth of a slain dragon were sown by Cadmus. Made with 10% rolled oats, roasted barley, Crystal, Munich and chocolate malts. Bittered with Magnum, finished with Cascade and Centennial hops.

**8.1% ABV | 56 IBU | PINT 6.50**

#### AVATAR *JASMINE IPA*

Brewed with Pale, 45° Crystal, Munich and Cara-hell malts. Bittered with German Northern Brewer and finished with Glacier and Amarillo hops. Dried jasmine flowers added in the boil and hopback.

**6.3% ABV | 43 IBU | PINT 6**

#### ELYSIAN OF BOOM *IPA*

When the Seahawks beat the Broncos in Super Bowl XLVIII, more than the Lombardi trophy was on the line. West Flanders Brewery in Boulder, CO lost a bet with Elysian and had their brewery taken over. We flew out, brewed whatever we wanted, and patiently waited for it to be served with Seahawks, Elysian, and 12th Man flags prominently displayed in their pub until the beer was gone. The result is a fruit forward, light bodied, NW style IPA that we now brew to celebrate the beginning of each football season. Bittered with Chinook and heavily flavored and dry-hopped with Citra, Mosaic, and Hop 07270, flavors of pine, citrus, pineapple, and strawberry fluster the pallet and tackle the taste buds.

**7.7% ABV | PINT 6**

#### LOSER *PALE*

Originally created in celebration of over 20 years of Sub Pop Records. Brewed with Pale, Munich, Crystal and Cara-hell malts. Bittered with Sorachi Ace and finished with Crystal hops. Light tropical flavors balanced with a crisp malt-hop finish—Street smart but not athletic.

**7% ABV | 53 IBU | PINT 6**

#### PROMETHEUS *IPA*

Prometheus is our Stolen Fire IPA. A quintessentially PNW IPA, this is a throwback to the history of Elysian and great Seattle IPAs while being forward-looking and ever-exciting. Brewed with Pale, Munich, and touches of Crystal/Cara/Chocolate malts. Bittered and finished with Centennial and Chinook, rounded out with Cascade/Amarillo/Citra. Citrus, pine, bold, crystal sweetness, and unapologetically hoppy and bitter.

Starting Gravity: 15.3° Plato

**7.8% ABV | 70.7 IBU | PINT 6**

#### LIMP BIZKUS *DRY-HOPPED HIBISCUS SOUR*

This kettle sour gets rollin' with Magnum and features late and dry additions of Citra and Equinox hops - but the real star of the show is the 40 lbs of hibiscus flowers steeped in the whirlpool.

**4.5% ABV | PINT 6**

#### JUST A CLOUD *BELGIAN WHITE*

Drift away from the dark and dreary Seattle clouds, and into Just a Cloud Belgian Wit. The grain bill consists of Pils, Pale, Acidulated and Wheat malts, with a big helping of Unmalted Wheat and Rolled Oats. Full of body, and bright and pillowy in appearance. Bittered with Magnum and featuring the spiciness and fruitiness of Saaz hops, Orange Peel and Indian Coriander.

**4.6% ABV | PINT 6**

#### BUMBLE *WINTER IPA*

Not as big and mean as the name suggests, the Bumble bounces across the tongue with a Pale malt base. Dextra Pils, Munich and just enough Special B. Bittered with Chinook, flavored with Cascade and experimental hop 5256, and dry-hopped with 5256, this Bumble sinks in at 6.6% ABV.

**6.6% ABV | 62 IBU | PINT 6**

#### ZEPHYRUS *PILSNER*

The gentlest of the sylvan deities, embodied in the western wind which blows across the Elysian Fields. Bittered with German Northern Brewer and finished with Czech Saaz hops. Starting gravity 12.5° Plato (1.050)

**4.7% ABV | 38 IBU | PINT 6**

#### DAYGLOW *IPA*

This is a beer with the insistent beat of hops, as driving and inevitable as a Full Moon party in Haad Rin. It drips with tropical, sunshiny Mosaic, and twinkles with touches of El Dorado and Centennial. A touch of wheat hazes the malt bill a bit around the edges, and the IBUs are stuck in the mid-sixties.

**7.4% ABV | PINT 6.50**

#### BIFROST *WINTER ALE*

Named for the mythical bridge connecting the mortal world to the heavens. Brewed with pale malt and small amounts of Munich and Crystal malts. Bittered with Magnum and finished with Chinook and Styrian Goldings hops.

**7.6% ABV | PINT 6.50**

#### STRANGER MANGER *GOLDEN ALE*

A few days before Christmas, Ben Cox, one of our cellar stalwarts, got together with head brewer Dick Cantwell to brew a beer of his devising on the newly refurbished Tangletown brewing system. Ben's idea was to brew a beer for the season embodying the gifts of the Magi: gold, frankincense and myrrh. Dick put together a basic golden ale recipe of pale and dextri-pils malts, fermented with a Belgian ale yeast. This beer is a star worth following.

**4.9% ABV | PINT 6**