

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

TEMPEST FUGIT *HOPPY LAGER*

Our Zephyrus hit a tempest and was blown off course into unfamiliar, yet exciting waters. Starting its journey with our familiar malt bill of Pale, Munich, and Carahell; a perfect storm soon hit and alternate plans were made. We bittered with Magnum as usual, but sailed into late and dry additions of Comet and experimental hop #09326 rather than our trusty Saaz. Instead of our usual spicy and earthy flavors and aromas, this new adventure features flavors and aromas of grapefruit, fresh cut flowers, and tropical fruit. Tempus fugit is Latin for "time flies." We used this mantra and made something fun out of our perfect storm.

4.9% ABV | 60 IBU | PINT 6

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

ELK FROST *HOPPY, STRONG BROWN ALE*

Brewed with Maris Otter pale, Crystal 77, Crystal 45, Black, and Cara Red malts. Bittered with Magnum and finished with Amarillo and Styrian Goldings.

8.1% ABV | PINT 6

SMARCH SMADNESS *PALE ALE*

We present one shining beer, an example of our love for tournament time. We narrowed down our grist bill to a final four of Pale, Rolled Oats, White Wheat, and Flaked Barley. A bit dry and hazy, but smooth and rounded out with just a touch of sweetness. Featuring a Cinderella story of tropical and fruity aromas and flavors coming from late and dry additions of Galaxy, Enigma and El Dorado hops. This is the perfect beer to drink while watching your bracket get busted.

5.2% ABV | PINT 6

SALT & SEED *WATERMELON GOSE*

Keep the salt, hold the seeds: this gose uses 100% natural watermelon and kosher salt. It's made with an even split of pale and malted white wheat, with a dash of acid malt. Bittered with Huell Melon and Northern Brewer hops, Salt & Seed provides a peacefully punchy pucker for your palate.

4.4% 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.

6.6% ABV | 62 IBU | PINT 6

SNAILBONES *IPA*

Let loose your love darts and give bones to a beer full of grapefruit, peach, guava, and grape.

8.5% ABV | SCHOONER ONLY 6.50

RASPY WHISPER *RASPBERRY CHOCOLATE GOSE*

When Airport Way Assistant Brewer Dan Sleeper asked in the raspiest of whispers to brew a beer with raspberry and chocolate, we were in love with the idea. We tenderly laid down a mash bed of White Wheat, Pale, and Acidulated malts. Magnum hops were used to bitter, and Simcoe and Indian Coriander added some fruity flavor and aroma. 20#/bbl of Raspberry, 5#/bbl of Theo Cocoa Nibs, and a touch of Sea Salt finish out what we hope isn't a one-beer stand.

3.8% ABV | PINT 6

HITMAN *BRETT PALE*

The Hitman Brett Pale comes from a fine pedigree of Elysian Brett beers. Entering the ring with flavors and aromas of pineapple, guava, hay, barnyard funk, and a touch of minerality. This beer spent two years in stainless steel perfecting its signature moves. Definitely a sharpshooter and enjoyed by all (although it hasn't had the best luck in Montreal).

7.5% ABV | PINT 6

LOSER *PALE ALE*

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

OL'SKAG *ENGLISH BARLEYWINE*

Ol' Skag is our English-style Barleywine. Featuring a malt bill of Copeland, Pilot Pale, Light Munich and Caramel 30 from Skagit Valley malting; this beer is big-bodied and fruity. Bittered with Magnum, Crystal hops were added for a spicy and herbal contrast in flavor and aroma.

10.2% ABV | SCHOONER ONLY 6

CHILL BILL *TABLE SAISON*

Quiet and unassuming, Chill Bill is more than meets the eye. We used Copeland Pilsner and Vienna malts from our friends at Skagit Valley Malting for a base of slight sweetness and cracker. Bittered with Magnum and a base of flavor and aroma from Mandarinina. What elevates this beer is our first use of an experimental hop out of South Africa, named XJA2/436. This hop, along with the Mandarinina, bring flavors and aroma of Bergamot citrus, candied papaya, slight tobacco, and melon. Fermented with a slightly spicy Belgian yeast to round it all out. No epic quests of revenge here, just don't cross it to be safe.

5.8% ABV | PINT 6

BEER TO GO

GROWLERS TO-GO

EMPTY GLASS GROWLER	6
GROWLER FILLS	tier 1 - 14 tier 2 - 16 tier 3 - 18
HAPPY HOUR FILL	10

BOTTLES TO-GO

22 OZ	4 - 8
6 PACKS	9.99 - 12.99

POURING SOON

FUZZSICLE *BLOOD ORANGE MILKSHAKE PALE*

When was the last time you ate a creamsicle? Rich and delicious vanilla. Bright, citrusy orange. With Fuzzsicle, you can now enjoy your creamsicle the adult way. We used Pale and Munich malts for our base, and Flaked Oats and Flaked Barley to increase the body and smooth out the mouthfeel. Lactose was added for essential creaminess. Blood orange peel and concentrate brings all of the citrus from Superfuzz. GNB and Cascade were used to as light bittering hop additions. Then we used massive amounts of Citra, Amarillo, and Mandarinina as our late and dry additions to really drive the citrus flavors and aromas home. Vanilla was added in conditioning for that final touch.

6.4% ABV | PINT 6



Help the Seahawks and Elysian Brewing fight homelessness! Starting March 15, donations will be accepted at all Elysian pubs and Seahawks Pro Shops to meet the needs of Plymouth Housing Group's formerly homeless residents.

Receive 10% off at Elysian pubs when you bring in your item to support this cause.



Three-time Large Brewpub of the Year at GABF, Elysian Brewing Co. operates five neighborhood locations in the city of Seattle, including brewpubs, a taproom, and a production brewery. Known for innovative and classic styles, Elysian has brewed over 500 recipes since opening in 1996.



CAPITOL HILL
EST. 1996