

# BEER FLIGHT

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## FIVE - 5oz TASTERS 12

SORRY FOLKS, NO FLIGHTS ON EVENT DAYS

### ELYSIAN FIELDS *PALE ALE*

The first baseball games were played in Hoboken, NJ, on the Elysian Fields. We honor the American pastime with this quaffable pale ale. Brewed with Copeland Pale, Light Munich, Caramel 15, and Dark 80 malts from Skagit Valley Malting. Bittered with Centennial and finished with Simcoe and Amarillo hops.

**5.2% ABV | PINT 6**

### 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**

### 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 in the mid-sixties.

**7.4% ABV | PINT 6.50**

### MEN'S ROOM *ORIGINAL RED*

Brewed for the KISW radio program of the same name, Men's Room is amber in color with a light hop aroma and a toasty malt finish. Brewed with crisp 77 Crystal, Munich, Cara-hell, Cara-red, and Cara- vienne. Bittered with Chinook and finished with Cascade.

**5.6% ABV | 51 IBU | PINT 6**

### 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. Starting gravity 14.5° Plato (1.058), alcohol 4.9% by weight.

**5.9% ABV | 39 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**

### DAEDALUS *IRISH STOUT*

Stately, plump, Irish-style dry stout. Brewed with Pale malt and roasted and flaked barley. A portion of the mash is allowed to "go sour," for a hint of that bracing tartness. Yes. Starting gravity 11° Plato (1.044), alcohol 3.7% by weight, 4.7% by volume.

**4.7% ABV | 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**

### SPLIT SHOT *ESPRESSO MILK STOUT*

Split Shot Espresso Milk Stout brings together the talents of Elysian Brewing and Stumptown Coffee in a deliciously smooth, very Northwest beer. A complex bill of malts hold it all together--Northwest pale, C-15 and C-45 dextrine malts, Franco-Belges kiln coffee malt, Black, Roasted and Chocolate malts and flaked oats. Magnum hops add a touch of bitterness and milk sugar sweetens just a bit. Cold-infused Stumptown coffee provides an invigorating richness.

**5.6% ABV | PINT 6.50**

### SUPERFUZZ *BLOOD ORANGE PALE ALE*

There's a new beer in town--Superfuzz Blood Orange Pale--and he's sticking it to the Man. Superfuzz is a beer you can get behind, with Pale, Munich and Dextri-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll really get you on your feet. Never dance? We'll see about that. With a starting gravity of 14°P/1.056, 6.4% ABV and layer on layer of mystical complexity, Superfuzz is shining, streaming, gleaming, flaxen, waxen.

**6.4% ABV | PINT 6.50**

### THE NOISE *PALE ALE*

This highly drinkable pale ale swaggers with Mandarin Bavaria and Hallertau Blanc hops that tackle your tastebuds with hints of citrus, candied orange, and vanilla. The Noise is as much a home-field advantage as 67,000 voices in a unified roar... plus, all that screaming can make the 12s thirsty. It's loud and proud!

**5.1% ABV | PINT 6**

### SIDE SCATTER *GOLDEN ALE*

Side Scatter is a little of this, a little of that. Pale, DexPils and Acidulated make up the light and crisp malt base. Northern Brewer and Sorachi Ace to bitter, Comet and Eureka for some pine and citrus in the flavor and aroma. A bit of Indian Coriander and a generous amount of Lemon Peel were added late to boost the fruity, spicy, and citrusy notes.

**4.3% 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 | 10 IBU | PINT 6**

### BARREL AGED BIFROST *WINTER ALE*

Our Bifrost Winter Ale was aged in Westland Whiskey Barrels for 3 months.

**7.6% ABV | SNIFTER ONLY 7**

### 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 Mandarin 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**

### KAPPA *IPA*

The obsession is real. Piny, crisp, and a glimpse of honeydew. Idaho 7 pushes through with back up from Eureka, Denali, and Galaxy.

**6.4% 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**

### GUEST TAPS

#### BUD LIGHT *AMERICAN LIGHT LAGER*

**4.2% ABV | PINT 6**

#### STELLA ARTOIS *BELGIAN LAGER*

**5% ABV | SCHOONER ONLY 5**

# BEER TO GO

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## GROWLERS TO-GO

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

## POURING SOON

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### 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 hop-back.

**6.3% ABV | PINT 6**

### BITTY BITTY POM POM *POMEGRANATE PILSNER*

Once again, the ladies of Elysian took over our Capitol Hill brewery on International Women's Day -- and this year, it involved pom poms (literally). In support of the 2018 Pink Boots Collaboration Brew, we bring you Bitty Bitty Pom Pom! This hoppy pilsner is anything but itty, made with the YCH Pink Boots hop blend featuring Palisade, Simcoe, Mosaic, Citra & Loral. A healthy dose of ruby red pomegranate juice was added to fermentation. For each pint sold, \$1 will go to support women in the brewing industry through the Pink Boots Society.

**6% ABV | PINT 6**



## SEARCH PARTY

TICKETS ON SALE HERE

**4 BANDS, 40+ BEERS, & 100% OF THE PROCEEDS GO TO THE VERA PROJECT.**

**Join us at Seattle Center on  
Saturday, June 30<sup>th</sup>!**

We'll be partyin' it up with Young the Giant, Deerhunter, Black Joe Lewis and the Honeybears, Sundries, our favorite Elysian beers, and some brews from our friends.

In addition to loads of great beer, rockin' music, local food trucks, art from The Vera Project and activities that will be scattered throughout the event, 100% of the proceeds will go to The Vera Project.



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.

  @elysianbrewing



**ELYSIAN FIELDS**  
EST. 2006