

BEER FLIGHT FIVE - 5oz TASTERS 12

SORRY FOLKS, FLIGHTS ARE UNAVAILABLE ON EVENT DAYS

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

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

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

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

SMARCH SMADNESS *PALE*

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

SUCK IT, TREBEK *SCOTCH ALE*

Scots are a surly bunch, and our favorite has to be Sean Connery. A bit dark, slightly smoky, and oh so malty. Like Sean, this beer starts sweet and finishes dry. We used a brand new base malt from our friends at Skagit Valley Malting, Copeland Dark, as well as Dexpils for body, Peated Alba for smoke, and Roasted Barley for color. Magnum hops to bitter, and Sovereign hops for a bit of fruity flavor and aroma rounds out this beer so nice even Trebek's mother may enjoy it.

6.2% ABV | PINT 6

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

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

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

KAPA *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

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

OAKED AGED AMBROSIA *MAIBOCK*

Our 2017 Ambrosia Maibock conditioned in second use American Oak. Starting gravity 17.3° Plato (1.068).

5.9% ABV | SNIFTER ONLY 7

GUEST TAPS

BUD LIGHT *AMERICAN LIGHT LAGER*

4.2% ABV | PINT 6

STELLA ARTOIS *BELGIAN LAGER*

5% ABV | SCHOONER ONLY 5

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 |

POURING SOON

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



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.



ELYSIAN FIELDS
EST. 2006

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