

BEER FLIGHT

FIVE - 4oz TASTERS 10

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 stuck 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

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

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), alcohol 3.9% by weight, 4.7% by volume.

4.7% ABV | 38 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

THE 5 & 10 *NEW ENGLAND STYLE IPA*

A New England-style IPA, this beer is hazy and smooth from a malt bill featuring Rolled and Malted Oats, DexPils, and Acidulated Malt. What sets this beer apart is the amount of hop flavor and aroma we packed in without the bitterness you'd expect. Bursting with tropical fruit and melon from almost 2.5#/bbl of Simcoe, Ekuanot, Galaxy and Idaho 7.

7.2% ABV | PINT 6

NITRO 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

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

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

JUST A CLOUD *BELGIAN WIT*

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

STEP BRETTERS *BRETT IPA*

Our collaboration with Nick Crandall from Redhook's new Capitol Hill Brewlab is a stunner. Fruity Brettanomyces Claussenii was used for fermentation. In the kettle Chinook hops were used for bittering, and late additions of Comet, Calypso, El Dorado, and Galaxy were used. A huge dry hop of Galaxy and El Dorado brings in heavy aromas of juicy fruit.

7.5% ABV | 60 IBU | PINT 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

SCATTERBRAIN *COFFEE PALE*

Pale Ale base, Chinook, Cascade, Amarillo, Brewed with Stumptown Cold Brew Coffee, Almond Milk, Coconut Milk, Vanilla. Think Vanilla Almond Latte. *Allergen info: contains finely ground hazelnuts.

6.4% ABV | PINT 6

SUPER LOSER *BARREL AGED LOSER*

Pulled from midday reverie comes Super Loser, a barrel-aged pale ale, redolent of oak, vanilla, and cocoa notes. Street smarter. Still not athletic.

10.2% ABV | SNIFTER ONLY 7

GUEST TAPS

WILD TONIC *BLUEBERRY BASIL*

The finest tea, along with honey, and raw Jun culture are brewed to create an extraordinary taste of wild tonic, sweetened with honey, it's one of the few gluten free drinking options available.

5.6% ABV | SCHOONER ONLY 6.50

SQUARE MILE *ORIGINAL APPLE CIDER*

6.7% ABV | PINT 6.50

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

SALUTE THE SUN *PALE ALE*

Light and crushable pale ale brewed with 2-row barley, malted oats, Munich, and honey malt. Shining with a stupid amount of Citra hops, and conditioned on sun-dried black limes.

4.7% 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.



TANGLETOWN
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