

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

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

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% ABV | 38 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

BITTER PATER *TRIPLE IPA*

Brewed for those of us who give zero f#@ks about Valentine's Day. We threw in a bit of all the malts; Pale, Munich, Special B, Triticale, Oat Malt, and some Golden Naked Oats. Only bittered with 2 lbs of Chinook, this picks up most of its bitterness from the late additions of Galaxy and Simcoe. Dry hopped with Galaxy, Centennial, and Idaho 7. Coming in at 10.2% ABV and 100+ IBUs, this beer is sure to satisfy the bitter-pattering of your heart.

10.2% ABV | 100 IBU | SCHOONER ONLY 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

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

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

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

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

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

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

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

OL' SKAG *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.

10.2% ABV | SCHOONER ONLY 6

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

SPECIAL COCKTAIL

THE BITTER SPLIT

Giffard Crème de Mure Blackberry Liqueur,
Giffard Orgeat, Angostura bitters,
Elysian Split Shot Espresso Milk Stout,
and whipped cream.

10



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

TAP LIST



CAPITOL HILL
EST. 1996