

## 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**

#### 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**

#### 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**

#### 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**

#### 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**

#### 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**

#### 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**

#### 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**

#### PROMETHEUS *IPA*

Prometheus is our Stolen Fire IPA. A quintessentially PNW IPA, this is a throwback to the history of Elysian and great Seattle IPAs while being forward-looking and ever-exciting. Brewed with Pale, Munich, and touches of Crystal/Cara/Chocolate malts. Bittered and finished with Centennial and Chinook, rounded out with Cascade/Amarillo/Citra. Citrus, pine, bold, crystal sweetness, and unapologetically hoppy and bitter.

Starting Gravity: 15.3° Plato

**7.8% ABV | 70.7 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**

#### MEN'S ROOM BLACK *IMPERIAL RED ALE*

Mens Room Black is Mens Room Red dressed up for a buddy's wedding, with a hangover. It's big and dark red, bitter and aromatic with lots of Chinook and Cascade hops, including two massive dry-hoppings. In addition to more of all the malts used in the Original Red--pale, C-77 crystal, Munich, Cara-hell and Cara-red, it's got a good dose of Briess Midnight Wheat, for color and extra yumminess.

**8.9% ABV | SCHOONER ONLY 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**

#### THE FIX *CHOCO COFFEE IMPERIAL STOUT*

Dark, rich, and roasty with Stumptown coffee and aged on cocoa nibs sourced by Theo Chocolate, this stout is complex and full of your favorite dark matter. Beer. Chocolate. Coffee. Whatever your jones, we've got The Fix.

**8.9% ABV | SCHOONER ONLY 6.50**

#### 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**

#### BARREL-AGED BIFROST *WINTER ALE*

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

**7.6% ABV | PINT 6.50**

#### BÊTE BLANCHE *BELGIAN TRIPEL*

A twist on the French expression "Bête Noire". Bête Blanche is extremely drinkable, blonde and somewhat treacherous. Brewed entirely from Pale malt and augmented in the boil with clear Belgian candy sugar. Bittered with German Northern Brewer and finished with Styrian Goldings hops. Fermented with Belgian ale yeast.

**8.4% ABV | 36 IBU | SCHOONER ONLY 6**

#### OAKED AGED AMBROSIA *MAIBOCK*

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

**5.9% ABV | PINT 6**

#### MULPECHE *PRO AM PEACH SOUR*

Mulpeche is a collaboration with homebrewer Jared Mullenberg. His entry in the Puget Sound Pro-Am Homebrew Competition was selected by three Elysian brewers as the beer of choice to recreate. This beer is a scaled up version adapted for and brewed at the Fields location with Jared. Mulpeche is a Peach sour ale, kettle-soured with Goodbelly probiotic alongside a house Lacto strain, and fermented with a saison yeast, with peach added to the fermenter during fermentation.

**6% ABV | 10 IBU | SCHOONER ONLY 6**