

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 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

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)

4.7% ABV | 38 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

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

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

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 | SCHOONER ONLY 7

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

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

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

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

PUNKUCCINO *COFFEE PUMPKIN ALE*

A pumpkin ale with the attitude of a world-weary barista, Punkuccino packs a short shot of Stumptown coffee toddy in your pint with just a shake of cinnamon and nutmeg. Pale, brown, biscuit, C-77 crystal, chocolate and kiln-coffee malts provide the body, German Northern Brewer lends a touch of bitterness, and lactose sweetens just a touch. Three pumpkin additions, in the mash, kettle and fermenter.

6% ABV | SPECIAL OF THE MONTH | PINT 4

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

NEON PASSION *PASSIONFRUIT SOUR*

Brewed with 2-row barley, malted and unmalted wheat, and acidulated malt. Neon Passion is glowing green with notes of lime zest and citrus accompanied by highlights of tropical fruit and melon thanks to a heavy late additions and a dry hop of Wakatu, Citra, and Ekuanot hops. Last but not least, this beer was lit up with 10 lbs of passionfruit purée per barrel of beer in the fermenter. Allergen info: Contains wheat.

4% ABV | 25 IBU | SCHOONER ONLY 7

WIL WHEATWINE *WHEAT WINE*

Coming in at 9.2% ABV, Wil is made up of mostly Malted White Wheat, then filled in with Pale, Munich and Special B malts. He's bittered with Magnum and has a whirlpool addition of Slovenian Celeia hops.

9.2% ABV | SCHOONER ONLY 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.

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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
EST. 2003