

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

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

HOMBRE *MEXICAN LAGER*

We originally brewed Hombre as a house beer for our neighborhood friends at Poquitos. It's an easy drinking Mexican lager brewed with all Pale malt, corn in the mash (for flavor, not sugars), and lightly bittered and finished with Saaz hops.

5.5% ABV | PINT 6

BON TON *YUZU CREAM ALE*

Bittered with Hallertau Magnum and Mandarina Bavaria hops, this cream ale rises to the top with the addition of yuzu juice. A base of Premium 2-row and Dextra Pils malts, with the addition of flaked corn, sets the stage for the fruity, citrusy, tangerine aromas and a mild citrus bite.

4.3% ABV | PINT 6

CAPITOL HILL BEER *PALE ALE*

A beer for the Hill, brewed on the Hill. An almost straight forward, sessionable American Pale with Rye and Oak Smoked Wheat on top of a complex malt base from Skagit Valley Malting. Moderately bittered with Chinook and generously dry hopped with Cascade and Amarillo.

6.6% ABV | PINT 6

SCHWARTZ THE BEER *DARK LAGER*

We're approaching Schwarzbier City, where the real beer is made... a concoction of Pale, Munich, Roasted Barley, Chocolate, Carafa Special Type 2, CaraMunich Type 1, and Kiln Coffee malts. Bittered with GNB hops and a handful of Saaz for extra special flavor. Schwartz – the Malts! Schwartz – the Hops! And last but not least, Schwartz – the Beer! May the schwartz be with you!

4.3% ABV | PINT 6

SAVAGE JOURNEY *RYE IPA*

A new hop recently made its way onto the market, exhibiting the flavor and aromas of barrel-aging. HBC 472. Woody, Bourbon, vanilla, and weird. It pairs well with the malt bill we concocted. Pale, C15, Rolled Oats. And Rye. Flaked and malted. Spicy, earthy, complex Rye. 472 isn't the average IPA hop, but certainly made sense when we added some Enigma to it. Flavors and aromas of raspberry, currant, melon and citrus. Certainly not the average IPA, but why should it be? "Too weird to live, too rare to die." - Hunter S. Thompson

6.8% ABV | PINT 6

THE NOISE *PALE ALE*

This highly drinkable pale ale swaggers with Mandarina Bavaria and Hallertau Blanc hops that tackle your tastebuds with hints of citrus, candied orange, and vanilla. The Noise is as much a home-field advantage as 67,000 voices in a unified roar... plus, all that screaming can make the 12s thirsty. It's loud and proud!

5.1% ABV | PINT 6.50

FRENETIC *BELGIAN IPA*

New hops out of South Africa, Southern Passion and African Queen, excite us to no end. Our minds raced with the thoughts of passionfruit, dankness, currants, and berry flavors and aromas we'd experience. Pairing these hops with a slightly spicy Belgian yeast and a malt bill consisting of Pale/Vienna/Biscuit/Special B, Frenetic is an IPA that'll make you go manic as well.

8% ABV | PINT 6

SUPERFUZZ *BLOOD ORANGE PALE ALE*

There's a new beer in town--Superfuzz Blood Orange Pale--and he's sticking it to the Man. Superfuzz is a beer you can get behind, with Pale, Munich and Dextra-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll really get you on your feet. Never dance? We'll see about that. With a starting gravity of 14°P/1.056, 6.4% ABV and layer on layer of mystical complexity, Superfuzz is shining, streaming, gleaming, flaxen, waxen.

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

BITTY BITTY POM POM *POMEGRANATE PILSNER*

Once again, the ladies of Elysian took over our Capitol Hill brewery on International Women's Day -- and this year, it involved pom poms (literally). In support of the 2018 Pink Boots Collaboration Brew, we bring you Bitty Bitty Pom Pom! This hoppy pilsner is anything but itty, made with the YCH Pink Boots hop blend featuring Palisade, Simcoe, Mosaic, Citra & Loral. A healthy dose of ruby red pomegranate juice was added to fermentation. For each pint sold, \$1 will go to support women in the brewing industry through the Pink Boots Society.

6% 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

FUZZSICLE *BLOOD ORANGE MILKSHAKE PALE*

When was the last time you ate a creamsicle? Rich and delicious vanilla. Bright, citrusy orange. With Fuzzsicle, you can now enjoy your creamsicle the adult way. We used Pale and Munich malts for our base, and Flaked Oats and Flaked Barley to increase the body and smooth out the mouthfeel. Lactose was added for essential creaminess. Blood orange peel and concentrate brings all of the citrus from Superfuzz. GNB and Cascade were used to as light bittering hop additions. Then we used massive amounts of Citra, Amarillo, and Mandarina as our late and dry additions to really drive the citrus flavors and aromas home. Vanilla was added in conditioning for that final touch.

6.4% ABV | PINT 6.50



SEARCH PARTY

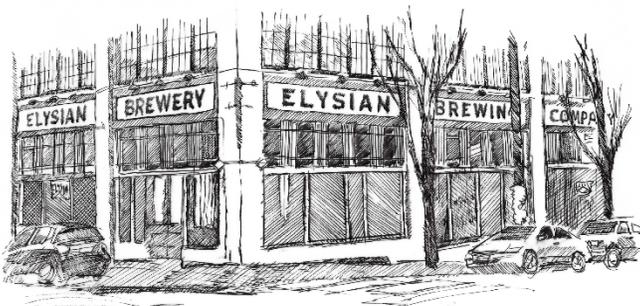
TICKETS ON SALE HERE

4 BANDS, 40+ BEERS, & 100% OF THE PROCEEDS GO TO THE VERA PROJECT.

**Join us at Seattle Center on
Saturday, June 30th, starting at 2pm!**

We'll be partyin' it up with Young the Giant, Deerhunter, Black Joe Lewis and the Honeybears, Sundries, our favorite Elysian beers, and some brews from our friends.

In addition to loads of great beer, rockin' music, local food trucks, art from The Vera Project and activities that will be scattered throughout the event, 100% of the proceeds will go to The Vera Project.



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.



CAPITOL HILL
EST. 1996