

## BREWED IN GEORGETOWN

AT OUR AIRPORT WAY PRODUCTION FACILITY

LEAD BREWER: CHRIS M.

### SPACEDUST 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**

### 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 | PINT \$6**

### 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.

**7.4% ABV | PINT \$6**

### SUPERFUZZ BLOOD ORANGE PALE

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**

### 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 | 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 \$6**

### SALUTE THE SUN PALE ALE

This pale ale is conditioned on sun-dried black limes and vibrates with a ridiculous amount of Citra hops. Slightly tart, highly citrusy, super chill..

**5.2% ABV | PINT \$6**

### RASPY WHISPER RASPBERRY CHOCOLATE GOSE

When our Airport Way Asst. Brewer 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**

### GLITTERIS RASPBERRY & BLACKBERRY CREAM ALE

GLITTERis hits the stage with a sparkling base of Premium 2-Row, C-15, and DextraPils malts, alongside flaked corn, and blends with Magnum and Mandarina for a fruit-forward hop character. For extra rainbow flavor, additions of blackberry and raspberry purees were added into the fermenter. Elysian Brewing is proud to be the Official Beer Sponsor of Seattle Pride and a portion of the proceeds from GLITTERis Pride Ale benefit the organization.

**4.4% ABV | PINT \$6**

### SCRUM STOUT IRISH DRY STOUT

An Irish Dry Stout that's deceptively easy-drinking. Deep, roasty aromas bind with a light, smooth mouthfeel. Fruity esters of berries and apricots interlock like champs in possession of the ball. Heads down for the Seawall.

**5.0% ABV | PINT \$6**

**TRY A FLIGHT**  
**4 - 6oz TASTERS \$12**

## BREWED AT CAPITOL HILL

ORIGINAL BREWHOUSE, 15 BARREL SYSTEM

LEAD BREWERS: HIAWATHA R., BEN D.

### PURPLE DINGHY BOYSENBERRY BRETT STOUT

Our big and bold Black Galleon has a little brother, Purple Dinghy. Flavors and aromas here include the typical horsiness of Brett, but also spicy clove, jammy dark berry, and slight roast from the big Galleons mash. Overall a surprisingly big beer in it's subtleness and small package. Oh, and it has a touch of pumpkin.

**3.5% ABV | 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. Starting gravity 14.5° Plato, alcohol 4.9% by weight.

**5.9% ABV | PINT \$6**

### STRANGER MANGER GOLDEN ALE

A few days before Christmas, Ben Cox, one of our cellar stalwarts, got together with head brewer Dick Cantwell to brew a beer of his devising on the newly refurbished Tangletoen brewing system. Ben's idea was to brew a beer for the season embodying the gifts of the Magi: gold, frankincense and myrrh. Dick put together a basic golden ale recipe of pale and dextra-pils malts, fermented with a Belgian ale yeast, and lo!--13.9°P/1.056 starting gravity and 4.9% alcohol by volume--this beer is a star worth following.

**4.9% ABV | PINT \$6**

### FLU FIGHTERS BERLINER WEISSE

The best advice you can take when cold or flu season hits is to stay hydrated, which is why we are proud to bring you Flu Fighters. Inspired by our favorite home remedy, the Hot Toddy, this Berliner Weisse come with the prescribed flavors of lemon, honey, ginger and Earl Grey tea. We aren't doctors, so we make no claims to its health effects, but 4 out of 5 of our brewers recommend having at least one.

**3.9% ABV | 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. Intended to be a light beer showcasing some hop varieties we love, this Volume features Southern Cross and Eureka. Flavors and aromas here include lemon peel, pine resin, tropical fruits, and dark fruits. Fermented with a slightly spicy Belgian yeast to round it all out.

**5.2% ABV | PINT \$6**

### PEATED PORTER PORTER

Brewed with Pale, Munich, Chocolate, Special B and just enough Peated Malt with some Midnight Wheat thrown in for a dark touch of color. Bittered with Magnum and whirlpool additions of Fuggle and Chinook to help balance out the peat aroma.

**5.5% ABV | PINT \$6**

## BREWED AT ELYSIAN FIELDS

IN OUR 7 BARREL 'TEST KITCHEN' BREWERY

LEAD BREWER: BURREN C.

### SINGING TELEGRAM BELGIAN STYLE QUAD

The only way to really enjoy a Singing Telegram is when it's a collaboration between cousin breweries (Redhook). This Belgian-Style Strong is a complex and powerful ale, yet delicate with rounded flavors and a big, billowy, rocky, white head. Hop flavor and aroma are within the low range and artfully balanced. But makes a Singing Telegram is the allspice.

**9.0% ABV | SCHOONER \$6**

### BABY BONES Pale Ale

Begotten from the swirling wellspring of its parent (Snailbones), Baby Bones shares a similar pedigree of citrus and grapefruit while parting its hair in a new way through a lower ABV. This IPA is as fruity and as bitter-balanced as its father while flaunting genetics of Pilsner, 2-row Pale, Flaked Barley and hopped with Chinook, Ekuano, Galaxy, Nelson Sauvin.

**5.6% ABV | PINT \$6**

### 3 LEGGED MUTT (AKA DAVE'S PALE) PALE ALE

This underdog pale never underperforms as a harbinger of mild dankness with simcoe, comet, and equinox hops.

**6.1% ABV | PINT \$6**

### MANGO #5 MANGO KETTLE SOUR

Ladies and gentlemen, this is Mango Number Five, our new mango kettle sour that will be sure to put a swagger in your step with its tart, tropical finish. A little bit of Azacca hops in my life. A little bit of Premium 2-Row, White Wheat and Acidulated malts is all I need. Contains lactose.

**5.5% ABV | 10 OZ. \$6**

## COCKTAILS

<b>GRAPEFRUIT MULE</b>	\$9
absolut elyx, grapefruit liqueur, ginger beer, lime	
<b>JET CITY AVIATOR</b>	\$10
plymouth gin, jasmine flower syrup, campari, lemon juice	
<b>LITTLE BIRD</b>	\$10
olmeca altos blanco tequila, giffard pamplemousse rose, simple syrup, lime juice	
<b>OLD &amp; STOUT</b>	\$10
smooth ambler 'contradiction' whiskey, dragonstooth stout syrup, chocolate and angostura bitters	
<b>RAZL DAZL</b>	\$10
powers irish whiskey, cointreau, raspy whisper gose, lemon	
<b>CAPITOL SPRITZ</b>	\$9
lillet rose, aperol, sparkling wine	

## WINE

### RED

<b>SAVIAH JACK SYRAH</b>	\$8
<b>STEFANO MASSONE BARBERA</b>	\$10
<b>HYATT CABERNET</b>	\$9
<b>BASEL CLARET</b>	\$10

### WHITE

<b>DASHWOOD SAUVIGNON BLANC</b>	\$9
<b>PERTICO PINOT GRIGIO</b>	\$9
<b>CHATEAU D'AUSSIERES CHARDONNAY</b>	\$9

### SPARKLING & ROSÉ

<b>DOMAINE COURON ROSÉ</b>	\$9
<b>PAUL CHENEAU CAVA</b>	\$10
<b>ALBRECHT BRUT ROSÉ</b>	\$10

# DRINKS

**ELYSIAN**  
BREWING

EST. 1996