

BEER FLIGHT

FIVE - 5oz TASTERS 12

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

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 Mandarin. What elevates this beer is our first use of an experimental hop out of South Africa, named XJA2/436. This hop, along with the Mandarin, 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

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

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 Mandarin 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

SALT & SEED *WATERMELON GOSE*

Keep the salt, hold the seeds: this gose uses 100% natural watermelon and kosher salt. It's made with an even split of pale and malted white wheat, with a dash of acid malt. Bittered with Huell Melon and Northern Brewer hops, Salt & Seed provides a peacefully punchy pucker for your palate.

4.4% ABV | 10 IBU | PINT 6

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

MEN'S ROOM BLACK *IMPERIAL 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

SIDE SCATTER *GOLDEN ALE*

Side Scatter is a little of this, a little of that. Pale, DexPils and Acidulated make up the light and crisp malt base. Northern Brewer and Sorachi Ace to bitter, Comet and Eureka for some pine and citrus in the flavor and aroma. A bit of Indian Coriander and a generous amount of Lemon Peel were added late to boost the fruity, spicy, and citrusy notes.

4.3% ABV | PINT 6

OAK AGED AMBROSIA *MAIBOCK*

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

5.9% ABV | SNIFTER ONLY 7

THE NOISE *BARREL AGED PALE ALE*

This highly drinkable pale ale swaggers with Mandarin 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

CASK CONDITIONED

BIFROST *WINTER ALE*

7.6% ABV | PINT 6.50

DRAGONSTOOTH *STOUT*

8.1% 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

POURING SOON

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



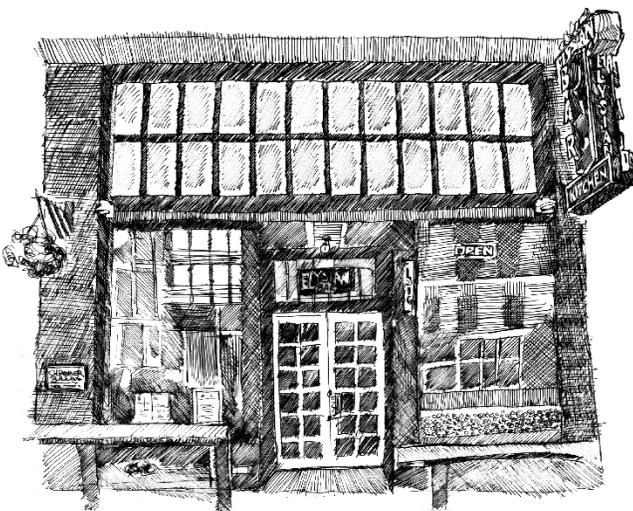
SEARCH PARTY
TICKETS ON SALE HERE

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.



ELYSIAN BAR
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  @elysianbrewing