BEER FLIGHT
FOUR  ·  5oz TASTERS 10

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 consistent 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 hazees the malt bill a bit around the edges, and the IBUs are stuck in the mid-sixties.

7.4% 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 Fuzzysicle, 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. Galaxy and Cascade were used to as light bitting 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 live. Vanilla was added in conditioning for that final touch.

6.4% ABV  |  PINT 6

HOMBRE  MEXICAN LAGER
We originally brewed Hombre as a house beer for our neighborhood friends at Pqoqitos. 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 Saaaz hops.

5.5% ABV  |  PINT 6

LIMP BIZKUX  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.

6.5% ABV  |  SNIFTER ONLY 7

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

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

SCATTERBRAIN  COFFEE PALE ALE

6.4% ABV  |  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 dextrin malts. Franco-Belgian Irish coffee malt, Black, Roasted and Chocolate malts and flaked oats. Magnum hops add a touch of bitterness and milk sugar sweetness just a bit. Cold-infused Stumptown coffee provides an invigorating richness.

5.6% ABV  |  PINT 6.50

LOKI  DORTMUND-STYLE LAGER
Named for the Norse god and jester Loki, this beer is a North German-style lager, orange-gold in color, with a touch more malt than a classic pilsner. Bittered with German Northern Brewer and finished with Styrian Goldings.

5.5% 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

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, current, 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

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

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  |  PINT 6

LOSER  PALE ALE
Originally created in celebration of over 20 years of Sub Pop Records. Brewed with Pale, Munich, Crystal and Cara-hell malts. Bittered with Sorachi Ace and finished with Crystal hops. Light tropical flavors balanced with a crisp malt hop finish—Street smart but not athletic.

7% ABV  |  PINT 6

GUEST TAPS
FIFA  FRENCH INDIA FARMHOUSE ALE
FIFA, aka French India Farmhouse Ale, is a Farmhouse style IPA brewed specifically for our hometown football club. Bellingham United. This juicy beer initially greets your nose with a spicy array that is blended nicely with pine needles and citrus peel. The palate consists of a heavy dose of white grapefruit, lending a very fun and approachable bitterness. As it washes down, you are left with a nice clean/dry finish that is soft and mellow. This year we have added a brand new hop. Jarrylo, to the mix. Hops: Bravo, Cascade, Jarrylo, Mosaic, Sterling. Malt: 2-row Pale, Rye, Pilser. Wheat, Rye.

6.2% ABV  |  55 IBU  |  PINT 6  |  ASLAN BREWING

SHOE TOSS  IPA

6.8% ABV  |  80 IBU  |  PINT 6  |  WANDER BREWING

DEUTSCHE FOG  PALE ALE
Copius amounts of flaked oats and red wheat form the hazy backbone of this easy drinking pale ale. This batch of fog is double dry-hopped with two new-school German hop varieties: Mandarina Bavaria and Hull Melon. Notes of honey and peach with a hint of floral goodness. Subtle bitterness, round mouthfeel. Close your eyes and let the fog consume you.

5.5% ABV  |  20 IBU  |  PINT 6  |  WANDER BREWING

SQUARE MILE  ORIGINAL APPLE CIDER

6.7% ABV  |  PINT 6.50
The obsession is real. Piny, crisp, and a glimpse of honeydew. Idaho 7 pushes through with back up from Eureka, Denali, and Galaxy.

KAPPA IPA

The Hitman Brett Pale comes from a fine pedigree of Elysian Brett beers. Entering the ring with flavors and aromas of pineapple, guava, hay, barnyard funk, and a touch of minerality. This beer spent two years in stainless steel perfecting its signature moves. Definitely a sharpshooter and enjoyed by all (although it hasn’t had the best luck in Montreal).

HITMAN BRETT PALE ALE

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.

@elysianbrewing