FOUR - 5oz TASTERS 10

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, 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 too 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.

6.4% ABV | PINT 6

HYDRA  **HEFEWEIZEN**
Named for the multi-headed monster that was the object of Hercules's second labor; this beer was brewed with Pale, Munich and Crystal 45 malts and more than 50% wheat. Bittered with Northern Brewer and finished with Saaz hops.

5.3% 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

DARK KNIFE  **PUMPKIN SCHWARTZBIER**
This season we took a stab at our first pumpkin schwartzbier—brewed with Pale, Munich, Roasted Barley and a smattering of dark malts. German Northern Brewer and Saaz hops give it a little edge, While 90 pounds of pumpkin entrails, cinnamon and ginger smooth over the crime scene.

4.2% ABV | PINT 6

SNAIL BONES  **MANIC IPA SERIES**
Let lose your love darlies and give bones to a beer full of grapefruit, peach, guava and grape notes. Bittered with Galaxy and Hallertau Blanc, and finished with Mosaic, Hallertau Blanc and Huel Melon.

8.5% ABV | SCHONER ONLY 6

RHUBARBERALLA  **BREIT PALE**
Unlike most Dino de Laurentis productions, Rhubarbarella is complex and refreshing, an idea of Kevin Watson's for warm summer weather—rhubarb season, in fact. It couldn't have happened without the willingness of our crack kitchen staff at Elysian Fields, who cooked down and pureed 45 pounds of chopped fresh rhubarb for addition to the fermenter. The malt bill was fairly simple with pale, biscuit, wheat and Pale Ale adjuncts was added to the Brett. The beer was isothermically fermented and then warm conditioned with 100% Brettanomyces to a freshly aromatic Rhubarb T.

5.5% ABV | PINT 6

PUNKUCINNO  **COFFEE PUMPKIN ALE**
A pumpkin ale with the attitude of a world-weary barista, Punktucinno packs a short shot of Stumptown coffee tody in your pint with just a tad more than a taste 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. 3 Pumpkin additions in the mash, kettle and fermenter.

6% 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 slan 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

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. 62 IBU

6.3% ABV | PINT 6

SPACEDUST  **IPA**
A totally nebular IPA. The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. Combine Superfuzz to create a Fuzzostar! 8.2% 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 thrill that will make you go manic as well.

8% ABV | PINT 6

BON TON  **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, set the stage for the fruity, citrusy, tangerine aromas.

4.3% 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.

5.9% ABV | PINT 6

RAGNAROOGEN  **PUMPKIN ROGGENBIER**
A traditional German style rye beer with large portions of rye. Very pronounced spiciness and sour-like rye character with a malty flavor, clean hop character, and spin of pumpkin.

5.1% ABV | PINT 6

OBLITERADE  **LEMON LIME CREAM ALE**
Do you have a deep down body thirst? Well, we have the answer! The creators of Space Dust IPA and Superfuzz Blood Orange Pale Ale bring you Obliterade, Sport Beer! So finish your warm-dawn lap and crack open a cold one, you deserve it. 9 out of 10 brewers agree, You Gotta Sweat it to Get it. Brewed with lemon, lime, coconut water and kasher salt. One dollar from each pint of Obliterade goes toward lifesaving cancer research at Fred Hutch.

4.2% ABV | PINT 6

MEN'S ROOM  **ORIGINAL RED**
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

5.6% ABV | PINT 6

THE GREAT PUMPKIN  **IMPERIAL PUMPKIN ALE**
The Great Pumpkin was the silver medalist at the 2007 Great American Beer Festival in the Fruit and Vegetable category and was also the world’s first imperial pumpkin ale. Brewed with Pale, Munich, Cara-Hell, Cara-Vienne, Cara-Munich and crisp 45 degree L Crystal malts. Roasted pumpkins seeds in the mash, and extra pumpkin added in the mash, kettle and fermenter. Spiced with cinnamon, nutmeg, cloves and allspice.

8.1% ABV | SCHONER ONLY 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 the tropical, sunshiny Mosaic, and twinkles with touches of El Dorado and Centennial. A touch of wheat hales the malts and the edges and the IBUs are stuck in the mid-sixties.

7.4% ABV | PINT 6

GUEST TAPS

ATLAS  **BLACKBERRY CIDER**

6.2% ABV | PINT 7
NIGHT OWL PUMPKIN ALE
Night Owl is brewed with over 7 lbs. of pumpkin per barrel and includes seven different malt varieties, green and roasted pumpkin seeds, and pumpkins in the mash, boil and fermenter. Bittered with Magnum hops and spiced in conditioning with nutmeg, clove, cinnamon, ginger and allspice.  
6.7% ABV | PINT 8

FRED HUTCH PRESENTS THE 14TH ANNUAL GREAT PUMPKIN BEER FESTIVAL
SEATTLE CENTER :: OCTOBER 5TH & 6TH

We invite you to join us at Seattle Center, where 80+ pumpkin beers (plus a couple surprises) from near and far will be poured, including twenty or so from Elysian’s pumpkin crazed brewers.  
100% of the proceeds will benefit Fred Hutch.