

BEER FLIGHT

FIVE - 4oz 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 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

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

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 (1.058), alcohol 4.9% by weight.

5.9% ABV | 39 IBU | 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 | 53 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), alcohol 3.9% by weight.

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. Starting gravity 14.5° Plato (1.058), alcohol 4.5% by weight.

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

BIFROST *WINTER ALE*

Named for the mythical bridge connecting the mortal world to the heavens. Brewed with pale malt and small amounts of Munich and Crystal malts. Bittered with Magnum and finished with Chinook and Styrian Goldings hops.

7.6% ABV | PINT 6.50

RACONTEUR *DARK LAGER*

Raconteur was brewed in loving tribute and memory of Chris Cavanaugh, our friend and co-worker who passed away. It was conceived as a clone of Yuengling Porter, a Pennsylvania brew enjoyed by Chris when he lived in those parts (and by Dick, when he lived in Philadelphia in the early eighties). Kevin, Waylon and Dick came up with the recipe, which in addition to pale, Munich and Great Western C-15 dextrine malt has a nice chocolatey touch of Weyermann Carafa 2. We bittered it with German Northern Brewer and finished with a combination of German Northern Brewer and Cascade. Starting gravity 12.9° Plato/1.052 SG; alcohol 4% abw.

4.85% ABV | 25 IBU | PINT 6

KAPPA *IPA*

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

6.4% ABV | PINT 6.50

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

SUPERFUZZ *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 Dextri-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

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

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

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

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

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 provide an invigorating richness. Split Shot will warm and sustain through spring's cool evenings, and the combination of coffee and stout will definitely keep your attention.

5.6% ABV | PINT 6.50

OTHER MINDS *PALE LAGER*

Philosophers have tackled the question of our existence, whether the world exists outside of our own minds. We imagined a malt bill of Pale for simplicity, with Flaked Oats and Flaked Barley for some added body. Experimental hops out of Yakima and South Africa (06297 + XJA2/436) colored our imagined reality with slight bitterness followed by flavors and aromas of tropical fruit, floral notes, and some pungent cattiness. Brain in a vat? Beer in a glass? Whether it exists or not, it's still worth drinking!

5.9% ABV | 51 IBU | PINT 6

RASPY WHISPER *RASPBERRY CHOCOLATE GOSE*

When Airport Way Assistant Brewer Dan Sleeper 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

BEER TO GO

GROWLERS TO-GO

EMPTY GLASS GROWLER	6
GROWLER FILLS	<i>tier 1 - 14 tier 2 - 16 tier 3 - 18</i>
HAPPY HOUR FILL	10

BOTTLES TO-GO

22 OZ	4 - 8
6 PACKS	9.99 - 12.99

POURING SOON

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

SUPER LOSER *BARREL AGED LOSER PALE ALE*

Pulled from midday reverie comes Super Loser, a barrel-aged pale ale, redolent of oak, vanilla, and cocoa notes. Street smarter. Still not athletic.

10.2% ABV | SCHOONER ONLY 7



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 the Great American Beer Festival®, 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's brewers use a variety of unusual ingredients and are notorious for their seasonal beers. Each year Elysian hosts multiple events, including Search Party and the Great Pumpkin Beer Festival, which feature an endless selection of styles.

  @elysianbrewing



ELYSIAN TAPROOM
EST. 2017