



FRESH PRETZEL - \$8
esb mustard, beer cheese

HOUSE CUT FRIES - \$6
house-made brewers sauce

JUMBO CHICKEN WINGS - \$14
large battered buffalo wings served with celery and blue cheese dressing

CHARRED BROCCOLINI AND HERB RICOTTA - \$12
grilled broccolini, lemon vinaigrette, herb ricotta, lemon zest

TOMATO CREAM SOUP - \$7
italian plum tomatoes, basil, cream, basil pesto, grilled garlic flat bread

ANDOUILLE SAUSAGE, RED BEAN, BEER AND KALE SOUP - \$7
Andouille sausage, kale, red beans, potatoes, mixed vegetables, grilled garlic flat bread

MIXED GREENS SALAD - SM \$6 / LG \$9
mixed greens, tahini vinaigrette, mixed vegetables

BABY KALE CAESAR* - SM \$8 / LG \$12
traditional caesar dressing, croutons, parmesan cheese

CHILLED ASPARAGUS, FENNEL AND CHICKPEA CRUMBLE SALAD - \$14
grilled asparagus, shaved fennel, tahini vinaigrette, spiced chickpea crumbles

GRILLED CHEESE AND TOMATO WITH TOMATO CREAM SOUP - \$13
fresh mozzarella, swiss cheese, white american, toasted como bread, served with tomato cream soup

CAP HILL BURGER* - ¼# \$12 / ½# \$15
natural beef, white american cheese, lettuce, tomato, pickle,
burger sauce, house cut frites

BUFFALO BLACKENED CHICKEN WRAP - \$13
spice rubbed chicken thigh meat, lettuce, tomato, herb ricotta, buffalo sauce, tomato flour tortilla

SOUTHERN PORK MELT - \$14
house-made tasso ham, swiss cheese, mayo, olive salad, beer pickled fennel and onion,
lettuce, tomato, toasted ciabatta

SOCKEYE BLT* - \$17
grilled alaskan sockeye, pepper bacon, mayo, toasted ciabatta

FISH & CHIPS - \$18
beer battered cod, panko, house slaw, tartar sauce, lemon

TAPLIST

IMMORTAL-IPA

6.3% ABV | PINT - \$6.50

Brewed with Pale, Munich, Crystal and Cara-hell malts. Bittered with Chinook, finished with Amarillo and Centennial hops.

SUPERFUZZ-BLOOD ORANGE PALE

6.4% ABV | PINT \$6.50

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.

CHAIR 6-KVEIK HOPPY BLONDE

4.9% ABV | PINT \$6.50

Inspired by our love for Crystal Mountain, we brewed Chair 6. Just like its namesake, the coveted Chair 6 at Crystal, this beer is not one to miss. Using an exciting Norwegian farmhouse yeast called Kveik, we brewed this Nordic Ale, which features big aromatics with a soft mouthfeel and low bitterness. Tropical, coconut, creamy, citrus, and floral.

CONTACT HAZE-HAZY IPA

6.0% ABV | PINT \$6.50

Contact Haze, a tangled chemistry of mild haze, low bitterness, and an explosion of hop aroma. Bursts of bright raspberry, currant, citrus, guava, and passionfruit, with a slight floral note.

ORPHAN FLOWER-DRY HOPPED APRICOT SOUR W/BUTTERFLY PEA POWDER

5.2% ABV | PINT \$6.50

Dry-hopped with Citra and Simcoe, this apricot sour is brewed with butterfly pea powder to give the beer a distinctive indigo hue and to remind you that this ragamuffin comes from the earth. Dominate notes of citrus and stone fruit infuse this sour with a tickle of bitter and a fistful of tart. *Contains: Wheat*

PAIN KILLER-TIKI IPA

8.9% ABV | PINT - \$6.50

Although you may not be headed towards a veritable beach vacation this winter, that doesn't mean you have to miss out on the fruity drinks. Elysian has you covered with this off-the-wall, cocktail-based beer with pineapple puree, brown sugar, toasted coconut, nutmeg, orange zest, and lactose.

SPACE DUST-IPA

8.2% ABV | PINT \$6.50

The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo.

THE WISE-ESB

5.9% ABV | PINT \$6.50

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.

MENS ROOM-RED

5.6% ABV | PINT \$6.50

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-venne. Bittered with Chinook and finished with Cascade.

SALT AND SEED-WATERMELON GOSE

4.0% ABV | PINT \$6.50

Keep the salt, hold the seeds; this gose uses 100% natural watermelon and kosher salt. Bittered with Huell Melon and Northern Brewer hops, Salt & Seed dishes up a confounding pucker to the palate.

DRAGONSTOOTH-STOUT

8.1% ABV | PINT \$6.50

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.

1 INCH PUNCH-HOPPY WHEAT ALE

4.1% ABV | PINT \$6.50

One Inch Punch is a martial arts hit that generates a lot of force with a small, virtually absent, wind up. Like the fabled technique made famous by Bruce Lee, this deceptively strong hoppy wheat beer strikes defiantly with bright, punchy notes of uncut pineapple, mango, and coriander. Not to mention the beer's BRU-1 hops are a perfect homage to the legendary BRU-ce.

PSUEDO CHOP-KVIEK LAGER

4.9% ABV | PINT \$6.50

Pseudo Chop is a quasi-lager using the Oslo Kveik strain which is purported to produce flavorful lagers at ale temperatures and in a faster time frame. Tettnang and Motueka hops introduce sweet, punchy bitterness to the herbal taste; while Bohemian Pilsner, Carafoam, and Acidulated round out the rich malt bill. This beer will make you question everything!

BUSINESS GOOSE-LAGER

3.9% ABV | PINT \$6.50

Business Goose is a clean rice lager with a creamy malt character balanced by New Zealand's Motueka hops — which gives the beer its tropical, citrus notes. No doubt this goose truly means business.

OLD HABITS-VIENNA LAGER

5.5% ABV | PINT \$6.50

Turns out our brewer was also trying to improve surgical lamps but instead accidentally crafted this 'brite' copper-colored Vienna Lager that features a toasty malt aroma and slight spiciness for a crisp, balanced finish.

FULL CONTACT-DOUBLE HAZY IPA

8.8% ABV | PINT \$6.50

Rich and audacious, this Imperial is not to be trifled with. Its lustrous, hoppy flavor profile booms loudly and enigmatically beckons you toward it. Cloaked in a semi-translucent haze, it's peach season in the orchard, a tangerine tree on a hill, fresh honeydew cold from the fridge, and a vanilla cream soda in your hand. What kind of bittersweet initiation is this?

25TH ANNIVERSARY COFFEE IPA-IPA

9.3% ABV | 12oz \$6.50

No hype. No gimmicks. 25 years encapsulated in a beer! Balanced, nutty-like granola maltiness with big berry and citrus notes and enough bitterness to keep us, "US."

