

BEER FLIGHT FIVE - 5oz TASTERS 12

SORRY FOLKS, FLIGHTS ARE UNAVAILABLE ON EVENT DAYS

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

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

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

SALUTE THE SUN *PALE*

Light and crushable pale ale brewed with 2-row barley, malted oats, Munich, and honey malt. Shining with a stupid amount of Citra hops, and conditioned on sun-dried black limes.

4.7% ABV | PINT 6

BITTER PATTY *TRIPLE IPA*

Brewed for those of us who give zero f#@ks about Valentine's Day. We threw in a bit of all the malts; Pale, Munich, Special B, Triticale, Oat Malt, and some Golden Naked Oats. Only bittered with 2 lbs of Chinook, this picks up most of its bitterness from the late additions of Galaxy and Simcoe. Dry hopped with Galaxy, Centennial, and Idaho 7. Coming in at 10.2% ABV and 100+ IBUs, this beer is sure to satisfy the bitter-pattering of your heart.

10.2% ABV | 100 IBU | SCHOONER ONLY 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

SUCK IT, TREBEK *SCOTCH ALE*

Scots are a surly bunch, and our favorite has to be Sean Connery. A bit dark, slightly smoky, and oh so malty. Like Sean, this beer starts sweet and finishes dry. We used a brand new base malt from our friends at Skagit Valley Malting, Copeland Dark, as well as Dexpils for body, Peated Alba for smoke, and Roasted Barley for color. Magnum hops to bitter, and Sovereign hops for a bit of fruity flavor and aroma rounds out this beer so nice even Trebek's mother may enjoy it.

6.2% ABV | PINT 6

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

KAPA *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

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

ELK FROST *HOPPY, STRONG BROWN ALE*

Brewed with Maris Otter pale, Crystal 77, Crystal 45, Black, and Cara Red malts. Bittered with Magnum and finished with Amarillo and Styrian Goldings.

8.1% ABV | PINT 6

BÊTE BLANCHE *BELGIAN TRIPEL*

A twist on the French expression "Bête Noire". Bête Blanche is extremely drinkable, blonde and somewhat treacherous. Brewed entirely from Pale malt and augmented in the boil with clear Belgian candy sugar. Bittered with German Northern Brewer and finished with Styrian Goldings hops. Fermented with Belgian ale yeast.

8.4% ABV | 36 IBU | SCHOONER ONLY 6

OAKED 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

GUEST TAPS

BUD LIGHT *AMERICAN LIGHT LAGER*

4.2% ABV | PINT 6

STELLA ARTOIS *BELGIAN LAGER*

5% ABV | SCHOONER ONLY 5

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

POURING SOON

TEMPEST FUGIT *HOPPY LAGER*

Our Zephyrus hit a tempest and was blown off course into unfamiliar, yet exciting waters. Starting its journey with our familiar malt bill of Pale, Munich, and Carahell; a perfect storm soon hit and alternate plans were made. We bittered with Magnum as usual, but sailed into late and dry additions of Comet and experimental hop #09326 rather than our trusty Saaz. Instead of our usual spicy and earthy flavors and aromas, this new adventure features flavors and aromas of grapefruit, fresh cut flowers, and tropical fruit. Tempus fugit is Latin for "time flies", we used this mantra and made something fun out of our perfect storm.

4.9% ABV | 60 IBU | PINT 6

ELYSIAN OF BOOM *IPA*

When the Seahawks beat the Broncos in Super Bowl XLVIII, more than the Lombardi trophy was on the line. West Flanders Brewery in Boulder, CO lost a bet with Elysian and had their brewery taken over. We flew out, brewed whatever we wanted, and patiently waited for it to be served with Seahawks, Elysian, and 12th Man flags prominently displayed in their pub until the beer was gone. The result is a fruit forward, light bodied, NW style IPA that we now brew to celebrate the beginning of each football season. Bittered with Chinook and heavily flavored and dry-hopped with Citra, Mosaic, and Hop 07270, flavors of pine, citrus, pineapple, and strawberry fluster the pallet and tackle the taste buds.

7.7% ABV | PINT 6

SPECIAL COCKTAIL

THE BITTER SPLIT

Giffard Crème de Mure Blackberry Liqueur, Giffard Orgeat, Angostura bitters, Elysian Split Shot Espresso Milk Stout, and whipped cream.

10



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



ELYSIAN FIELDS
EST. 2006

