



TAP LIST

DARK KNIFE BLACK LAGER

This season we took a stab at our first pumpkin schwarzbier - 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 lbs of pumpkin entrails, cinnamon and ginger smooth over the crime scene. 4.2% ABV

ELK FROST WINTER 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. 8.8% ABV

CHROMAKEY IPA

An Imperial IPA brewed with Sorachi Ace and Idaho 7, Chromakey superimposes an oak-aged portion over a fresher version of itself. Oaked vanilla with bright citrus aromas and orange peel. 8.8%

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 pumpkin in the mash, boil and fermenter. Bittered with Magnum hops and spiced in conditioning with nutmeg, clove, cinnamon, ginger and allspice. 6.7% ABV

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 7.7% NW style IPA. 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

LIMP BIZKUS 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. 4.5% ABV

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. 4.7% ABV

SCHWARTZ BLACK LAGER

Made with Pale, Munich, Roasted Barley, Chocolate, Carafa Special Type 2, CaraMunich Type 1, and Kiln Coffee malts. Throw in a little GNB for bittering and way more than a handful of Saaz for some flavor and aroma. Threw in some Lager yeast into its dark hole of a fermenter and let it hang out kinda cool for a while. There are some mild chocolate and coffee flavors with a touch of roasty and super smooth going down. 4.5 % ABV

THE 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

BLIGHT PUMPKIN ALE

With the harvest dying on the vine and bounty in short supply, Blight will sustain you with an ale of pumpkin, dark brown sugar and a jolt of fiery Vietnamese cinnamon. 7.4% ABV

COMING SOON

BLACKBERRY MILKSHAKE IPA

THE DREAD STOUT