

BEER FLIGHT

FIVE - 5oz TASTERS 12

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

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 | 39 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

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 provides an invigorating richness.

5.6% ABV | PINT 6.50

CHILL BILL *TABLE SAISON*

Quiet and unassuming, Chill Bill is more than meets the eye. We used Copeland Pilsner and Vienna malts from our friends at Skagit Valley Malting for a base of slight sweetness and cracker. Bittered with Magnum and a base of flavor and aroma from Mandarina. What elevates this beer is our first use of an experimental hop out of South Africa, named XJA2/436. This hop, along with the Mandarina, bring flavors and aroma of Bergamot citrus, candied papaya, slight tobacco, and melon. Fermented with a slightly spicy Belgian yeast to round it all out. No epic quests of revenge here, just don't cross it to be safe.

5.8% ABV | PINT 6

SMARCH SMADNESS *PALE ALE*

We present one shining beer, an example of our love for tournament time. We narrowed down our grist bill to a final four of Pale, Rolled Oats, White Wheat, and Flaked Barley. A bit dry and hazy, but smooth and rounded out with just a touch of sweetness. Featuring a Cinderella story of tropical and fruity aromas and flavors coming from late and dry additions of Galaxy, Enigma and El Dorado hops. This is the perfect beer to drink while watching your bracket get busted.

5.2% ABV | PINT 6

SNAILBONES *IPA*

Let loose your love darts and give bones to a beer full of grapefruit, peach, guava, and grape.

8.5% ABV | SCHOONER ONLY 6.50

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

DAEDALUS *IRISH STOUT*

Stately, plump, Irish-style dry stout. Brewed with Pale malt and roasted and flaked barley. A portion of the mash is allowed to "go sour," for a hint of that bracing tartness. Yes. Starting gravity 11° Plato (1.044), alcohol 3.7% by weight.

4.7% ABV | 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

SUPER LOSER *BARREL AGED PALE ALE*

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

10.2% ABV | SNIFTER ONLY 7

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

CASK CONDITIONED

BIFROST *WINTER ALE*

7.6% ABV | PINT 6.50

DRAGONSTOOTH *STOUT*

8.1% ABV | PINT 6.50

BEER TO GO

GROWLERS TO-GO

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

POURING SOON

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

SUPERFUZZ *BLOOD ORANGE PALE ALE*

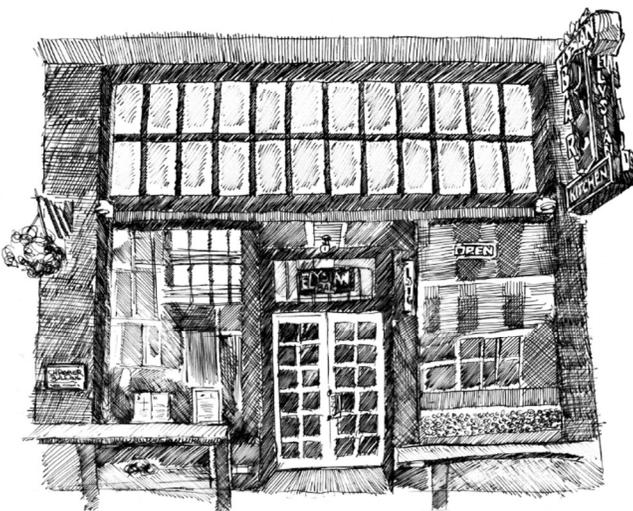
There's a new beer in town--Superfuzz Blood Orange Pale--and he's sticking it to the Man. Superfuzz is a beer you can get behind, with Pale, Munich and Dextri-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll 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



Help the Seahawks and Elysian Brewing fight homelessness! Starting March 15, donations will be accepted at all Elysian pubs and Seahawks Pro Shops to meet the needs of Plymouth Housing Group's formerly homeless residents.

Receive 10% off at Elysian pubs when you bring in your item to support this cause.



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.



ELYSIAN BAR
EST. 2014