

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

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

DAEDALUS *IRISH STOUT*

Stately, plump. Nitrogen-poured, 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

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

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

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

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

BITTER PATTER *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

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

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

THE FIX *CHOCO COFFEE IMPERIAL STOUT*

Dark, rich, and roasty with Stumptown coffee and aged on cocoa nibs sourced by Theo Chocolate, this stout is complex and full of your favorite dark matter. Beer. Chocolate. Coffee. Whatever your jones, we've got The Fix.

8.9% ABV | SCHOONER ONLY 6.50

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

HITMAN *BRETT PALE*

The Hitman Brett Pale comes from a fine pedigree of Elysian Brett beers. Entering the ring with flavors and aromas of pineapple, guava, hay, barnyard funk, and a touch of minerality. This beer spent two years in stainless steel perfecting its signature moves. Definitely a sharpshooter and enjoyed by all (although it hasn't had the best luck in Montreal).

7.5% 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

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

SALUTE THE SUN *PALE ALE*

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

LIMP BIZKUS *DRY HOPPED HIBISCUS 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 | SCHOONER ONLY 7

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!

5.96% ABV | 51 IBU | PINT 6

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

BOTTLES TO-GO

22 OZ	4 - 8
6 PACKS	9.99 - 12.99

POURING SOON

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 | PINT 6

SIDE SCATTER *GOLDEN ALE*

Side Scatter is a little of this, a little of that. Pale, DexPils and Acidulated make up the light and crisp malt base. Northern Brewer and Sorachi Ace to bitter, Comet and Eureka for some pine and citrus in the flavor and aroma. A bit of Indian Coriander and a generous amount of Lemon Peel were added late to boost the fruity, spicy, and citrusy notes.

4.3% ABV | PINT 6



HUSTLE TO FIGHT HOMELESSNESS

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 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.

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ELYSIAN TAPROOM
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