

HOUSE COCKTAILS

- THE MULE ON THE HILL** \$13
vodka, house made cranberry orange sauce, pomegranate, lime, ginger beer
- SNOWFLAKE DIVA** \$14
bacardi, coconut, pineapple, mint, lime, cranberries, topped w/ powdered sugar
- RED'S ESPRESSO MARTINI** \$15
Caffe Vita coffee-hazelnut infused vodka, homemade Amaretto, hint of sugar, hazelnuts
- HARVEST MOON SOUR** \$13
whiskey, cranberry orange sauce, lemon, simple, cherry
- APPLE ORCHARD TODDY** \$13
brandy, house maple apple cider, lemon, cinnamon-ginger syrup - served HOT
- THE MINT WITHIN** \$13
gin, fresh cucumber juice, lime, mint, topped w/ our Oddwater sparkling water
- BEER & SHOT** \$12
choice of ANY beer from our taplist & choice of well Tequila, Whiskey, Vodka or Gin

N/A COCKTAILS

- THE SOBER CUCUMBER** \$10
fresh cucumber juice, mint, lime, topped w/ OddWater Sparkling Water (n/a)
- CRAN ORANGE THINGY MABOB** \$10
house made cranberry orange sauce, lime, cinnamon-ginger syrup, pomegranate, topped w/ OddWater Sparkling Water (n/a)
- APPLE CIDER MULE** \$10
house made maple apple cider, lemon, ginger beer (n/a)

HARD SELTZER

- NUTRL Pineapple \$8
NUTRL Watermelon \$8

CANNED CIDER

- Tieton- Lavender Honey \$7
Tieton- Organic Dry Apple \$7
Locust- Juicy Peach \$7
Locust- Blackberry \$7

WINE

- RED**
The Jack Cabernet \$10
SandPoint Pinot Noir \$10

WHITES & BUBBLES

- Linen Sauvignon Blanc \$10
Villa D' Adige Pinot Grigio \$10
Valdo 1 Italian Sparkling Brut \$10

- ODDWATER HOPWATER** \$5
N/A Sparkling Water With Amarillo & Simcoe Hop Infusion

ELYSIAN BREWING

CLASSICS

SPACE DUST - IPA 8.2% ABV | PINT \$7.00

Space Dust is the beer that we, at Elysian, are known for most. It balances bitterness with a sweetness of hop flavors. Grapefruit, mango, and orange aromas with a medium body and a dry finish. The hopping is pure starglow energy, with Chinook to bitter, and additions of Citra and Amarillo.

SUPERFUZZ - BLOOD ORANGE PALE 6.4% ABV | PINT \$7.00

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.

IMMORTAL - IPA 6.3% ABV | PINT - \$7.00

A Northwest interpretation of a classic English style - golden copper in color and loaded with New World hop flavor and aroma. Remember... there's power in balance. Medium bodied, with Chinook, Amarillo, and CaraHell hops.

DAYGLOW - IPA 7.4% ABV | PINT \$7.00

A touch of wheat hazes the malt bill, softening this bright, and crisp IPA. Dayglow is packed with juicy hops featuring pineapple and tropical fruit flavors and aromas. It drops with tropical, sunshiny Mosaic and twinkles with touches of El Dorado and Centennial hops.

HAZY 96 - HAZY IPA 6.7% ABV | PINT \$7.00

This juicy IPA hits with light, sweet vignette encompassing your palate with notes of pineapple, tropical, mango, papaya, and citrus. It's a dense haze. We used Citra and Idaho hops to bring it together. With Pale, White malt. Contains wheat and rolled Oats.

DRAGONSTOOTH - STOUT 8.1% ABV | PINT \$7.00

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.

SEASONAL

THE GREAT PUMPKIN - IMPERIAL PUMPKIN ALE

8.1% ABV | SCHOONER \$7.00

The Great Pumpkin was the silver medalist at the 2007 Great American Beer Festival in the Fruit and vegetable category and was also the world's first Imperial pumpkin ale. Roasted pumpkin seeds in the mash, and extra pumpkin added in the mash, kettle and fermenter. Spiced with cinnamon, nutmeg, cloves and allspice.

NIGHT OWL - PUMPKIN ALE

6.7% ABV | PINT \$7.00

Our original pumpkin ale, brewed with pumpkin, roasted and raw pumpkin seeds, and spiced in conditioning with nutmeg, clove, cinnamon, ginger, and allspice.

HYDRA - HEFEWEIZEN

5.4% ABV | PINT \$7.00

Named after the multi-headed monster that was the object of Hercules second labor; this beer was brewed with Pale, Munich & Crystal 45 malts, and more than 50% wheat. Hints of clove, banana and citrus.

DARK O' THE MOON - PUMPKIN STOUT

7.5% ABV | PINT \$7.00

Spookily smooth and chocolatey, Dark O' The Moon will leave you howling for more. This pumpkin stout touts a full body with a creamy texture and features notes of cocoa, brown sugar, vanilla, dark fruit, and pumpkin. Pumpkin in the mash, kettle and fermenter.

BIFROST - WINTER ALE

8.3% ABV | PINT \$7.00

Named for the mythical bridge connecting the mortal world to the heavens. Pours golden with orange highlights. Smells alluringly sweet like caramel apples with a little spice and orange zest. Taste is bold and balanced with a good amount of citrus and earthy hop bitters to offset the malt character. Finishes dry with a bit of fruit.

BETE BLANCHE - BELGIAN TRIPEL

9.0% ABV | SCHOONER \$7.00

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

THE BIG BLACKNESS - BARREL AGED IMPERIAL STOUT - 9.7% ABV | 8OZ \$6.50

Alone in the darkness, a creature stirs... asleep but never forgotten. One year and one month aging in Woodford Reserve barrels bequeaths a mystifying beast of a stout, alive with notes of chocolate, dried fruits and oak. Beware of the Blackness.

ROTATING

SAISON POIVRE - SAISON

7.0% ABV | PINT \$7.00

Brewed with Pale, Munich, Melanoidin, and wheat malts, bittered with Northern Brewer and finished with US Saaz hops. Ground white, green and pink peppercorns are added to the whirlpool for a fruity and subtly spicy finish.

TEPACHE - FRUITED KETTLE SOUR

4.5% ABV | PINT \$7.00

Based on the delicious Mexican fermented beverage Tepache, a lightly tart and sweet drink using pineapple skin, brown sugar, and spices. Hints of Pineapple and some guava, cinnamon and ginger.

MY OWN SECRET IDAHO - IPA

6.7% ABV | PINT - \$7.00

AROMA - Passion fruit, pineapple, tropical, peach, citrus with other fruity notes.

TASTE - Mildly sweet, subtly bitter, slight lingering sweetness with a slight lingering bitterness.

MOUTHFEEL - Medium body, mildly warming, some astringency, medium carbonation and mouthwatering

CHAIR 6 - KVEIK HOPPY BLONDE

4.9% ABV | PINT \$7.00

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.

DELUXE APARTMENT IN THE SKY - PALE ALE

5.4% ABV | PINT \$7.00

MUST SEE! Upscale TASTE for your modern LIFESTYLE! Experience luxury in a glass - this quaint, cozy pale ale features citrusy notes of grapefruit and bitter residuals. A hidden gem like this doesn't come around often, INQUIRE TODAY!

PUSH MOWER - AMERICAN PILSNER

5.0% ABV | PINT \$7.00

Afternoon chores call for languid breaks and little rewards. Push Mower is a crisp, American-style Pilsner with subtle floral aromas and a clean finish to help cool you off while decompressing in a hammock under a shady tree.

CLUB HAUNTED HOUSE - IPA

7.9% ABV | PINT \$7.00

If you've tried our Club Aqua IPA, you might want to try Club Haunted House even more. Take a lap with this one-of-a-kind IPA with Simcoe and Citra hops, as well as a small amount of pumpkin puree. If you've tried them both and still aren't satisfied, I think you should leave.