

## ★★★★★ CRISP ★★★★★

### ◆ SUBTLE HOPPINESS

**3 FLOYDS / FLYING TIGERSAULT** 3/7  
GERMAN PILSENER | IN | 4.8% | 42° | FLUTE | 16 OZ.

**VICTORY / PRIMA PILS** 3/7  
GERMAN PILSENER | CA | 5.3% | 42° | FLUTE | 16 OZ.

### ◆ DELICATE FRUIT

**SCHLAFLY / KÖLSCH** 3/7  
KÖLSCH | MO | 4.8% | 42° | STANGE | 14 OZ.  
- FERMENTED W/ THE GAFFEL KÖLSCH ALE YEAST

### ◆ MALT-ACCENTED

**GREAT LAKES / ELIOT NESS** 3/7  
VIENNA LAGER | OHIO | 6.2% | 42° | BECHER | 14 OZ.  
- HOPPED W/ MT. HOOD

## ★★★★★ MALT ★★★★★

### ◆ TOASTY & NUTTY

**BLACK TOOTH / SADDLE BRONC** 3/7  
ENGLISH MILD | WY | 4.8% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ GLACIER

### ◆ FRUIT & TOFFEE

**BLACK TOOTH / HIPPIE STOMPER** 3/7  
SCOTCH ALE/ WEE HEAVY | WY  
7.7% | 48° | SNIFTER | 12 OZ.

**DC BRAU / WILLET BARREL-AGED  
STONE OF ARBROATH** 5/10  
SCOTCH ALE/ WEE HEAVY | DC  
8.0% | 54° | SNIFTER | 10 OZ.  
- STONE OF ARBROATH AGED IN WILLET BOURBON BARRELS

**BLACK TOOTH / 1314** 3/7  
ENGLISH STRONG ALE | WY | 10.5% | 48° | SNIFTER | 12 OZ.  
- AGED 1 YEAR IN WYOMING WHISKEY BARRELS

**JACKIE O'S / CHIRON'S FLAME** 6.5/13  
AMERICAN STRONG ALE | OH  
11.5% | 48° | BECHER | 10 OZ.  
- AGED 16 MONTHS IN BOURBON BARRELS

**OCELOT / MY SWEET VIRGINIA** 6/12  
ENGLISH BARLEYWINE | VA | 11.5% | 54° | SNIFTER | 10 OZ.  
- AGED IN WOODFORD RESERVE BOURBON BARRELS

## ★★★★★ ROAST ★★★★★

### ◆ DARK & DRY

**BURIAL / THE ROOT OF OUR ADDICTION** 4/9  
GRUIT - DARK | NC | 5.0% | 54° | TULIP | 13 OZ.  
- FINISHED W/ ROASTED DANDELION ROOT, ROASTED CAROB,  
ROASTED CHICORY, MACA POWDER & MUGWORT; COLLABORATION  
W/ CAMBRIDGE (MA)

**SUAREZ FAMILY / ROUND THE BEND** 3/8  
ROBUST PORTER | NY | 5.3% | 48° | BECHER | 14 OZ.

**BURIAL / WINNOWER** 4.5/9  
ROBUST PORTER | NC | 6.5% | 54° | SNIFTER | 10 OZ.  
- FINISHED W/ FRESH RASPBERRIES & NICARAGUAN COCOA NIBS  
FROM FRENCH BROAD CHOCOLATES (NC)

**BLACK TOOTH / BLACK EAGLE** 3/8  
BAL TIC PORTER | WY | 7.4% | 48° | BECHER | 14 OZ.

### ◆ SOFT & SILKY

**BURIAL / TIN CUP** 3/8  
SWEET STOUT | NC | 5.6% | 48° | BECHER | 14 OZ.  
- BREWED W/ LACTOSE; FINISHED W/ ETHIOPIAN YIRGACHEFFE  
COFFEE FROM COUNTER CULTURE COFFEE (NC)

**BISSELL BROTHERS / UMBRA** 4/9  
OATMEAL STOUT | ME | 7.7% | 48° | BECHER | 14 OZ.  
- BREWED W/ FLAKED OATS & MARIS OTTER MALT

**HOLY MOUNTAIN /  
KING'S HEAD: BOURBON** 4.5/9  
IMPERIAL BROWN ALE | WA | 9.5% | 54° | BECHER | 10 OZ.  
- KING'S HEAD AGED IN BOURBON BARRELS

**OFF COLOR / COFFEE DINOS' MORES** 6.5/13  
IMPERIAL SWEET STOUT | IL | 10.5% | 54° | SNIFTER | 10 OZ.  
- DINOS' MORES FINISHED W/ LOCALLY-ROASTED COFFEE FROM  
METRIC COFFEE (IL)

**FIRESTONE WALKER /  
PARABOLA 2017** 6.5/13  
IMPERIAL OATMEAL STOUT | CA  
14.5% | 54° | SNIFTER | 10 OZ.  
- AGED 1 YEAR IN HEAVEN HILL BOURBON BARRELS

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## ★ FEATURED BOTTLES ★

### ◆ HOP

**THE ALCHEMIST / FOCAL BANGER** 9  
AMERICAN IPA | VT | 7.0% | 48° | NONIC PINT | 16 OZ. CAN  
- HOPPED W/ CITRA & MOSAIC

## ★★ FRUIT+SPICE ★★

### ◆ BRIGHT

**ALLAGASH / WHITE** 3/7  
WITBIER | ME | 5.2% | 42° | TUMBLER | 13 OZ.

**BURIAL / THE KEEPER'S VEIL** 4/9  
SAISON - BLOND | 5.5% | NC | 48° | TULIP | 13 OZ.  
- CONDITIONED W/ HONEY; FINISHED W/ CHAMOMILE, HIBISCUS,  
ROSE, PASSIONFLOWER, HEATHER, ELDERFLOWER & LAVENDER

**BLACKBERRY / FARM FENCELINE** 4/8  
SAISON - BLOND | TN | 5.5% | 48° | TULIP | 10 OZ.  
- HOPPED W/ HUELL MELON

**BLACKBERRY FARM / CLASSIC SAISON** 4/8  
SAISON - BLOND | TN | 6.0% | 48° | TULIP | 10 OZ.  
- HOPPED W/ AURORA, TRISKEL & SAAZ

**BLACK TOOTH / KISER** 3/7  
SAISON - BLOND | WY | 7.5% | 48° | TULIP | 13 OZ.  
- AGED 3 MONTHS IN CHARDONNAY BARRELS

**DE GLAZEN TOREN /  
SAISON D'ERPE-MERE LENTEBIER** 6/12  
SAISON - BLOND | BELGIUM | 9.0% | 48° | TULIP | 10 OZ.

**DE LA SENNE / SCHIEVE FUNAMBULO** 5/10  
BELGIAN STRONG BLOND ALE | BELGIUM  
10.0% | 54° | TULIP | 10 OZ.  
- COLLABORATION W/ TOCCALMATTO (ITALY)

## ★★★★★ HOP ★★★★★

### ◆ EARTHY & DRY

**PERENNIAL / HOMMEL BIER** 3/8  
BELGIAN BLOND ALE | MO | 5.9% | 48° | TULIP | 13 OZ.  
- HOPPED W/ CHINOOK & COLUMBUS

### ◆ MALTY BACKBONE

**BLACK TOOTH / BIG RED** 3/7  
IMPERIAL IPA | WY | 7.8% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA, EL DORADO & CENTENNIAL

**BLACK TOOTH / 1516** 5/10  
IMPERIAL IPA | WY | 8.5% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA & EL DORADO; AGED 1 YEAR IN WYOMING  
WHISKEY BARRELS

### ◆ BOLD, HERBAL, & CITRIC

**LAWSON'S / SUPER SESSION #2** 3/8  
SESSION IPA | VT | 4.8% | 42° | NONIC PINT | 16 OZ.  
- HOPPED W/ AMARILLO

**SUAREZ FAMILY / CRISPY LITTLE** 3/8  
AMERICAN PALE ALE | NY | 5.3% | 48° | BECHER | 14 OZ.  
- BREWED W/ WHEAT

**3 FLOYDS / ZOMBIE DUST** 3/7  
AMERICAN IPA | IN | 6.2% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ CITRA

**BELL'S / TWO HEARTED ALE** 3/7  
AMERICAN IPA | MI | 7.1% | 48° | NONIC PINT | 16 OZ.  
- HOPPED EXCLUSIVELY W/ CENTENNIAL

**TRIPLE CROSSING / FALCON SMASH** 4/9  
AMERICAN IPA | VA | 7.5% | 48° | BECHER | 14 OZ.  
- HOPPED W/ FALCONER'S FLIGHT & MOTUEKA

**MELVIN / DREARY COPPER** 3/7  
AMERICAN IPA | WY | 7.7% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CENTENNIAL, CITRA & CTZ

**BLACK TOOTH / IMPROVISE** 3/7  
IMPERIAL IPA | WY | 7.9% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA & MOSAIC

**OCELOT / BUDDHIST PRODIGY** 3/7  
IMPERIAL IPA | VA | 8.7% | 48° | BECHER | 14 OZ.  
- HOPPED W/ AMARILLO & GALAXY

**LAWSON'S / SIP OF SUNSHINE** 4/9  
IMPERIAL IPA | VT | 8.0% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ CITRA

**MELVIN / DRUNKEN MASTER** 4/9  
IMPERIAL IPA | WY | 9.0% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ CITRA, AMARILLO & COLUMBUS

**MELVIN / ASTERISK** 4/9  
IMPERIAL IPA | WY | 9.0% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ MOSAIC

**MELVIN / 2X4** 4/9  
IMPERIAL IPA | WY | 9.9% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ COLUMBUS, CENTENNIAL, CITRA & SIMCOE

**MELVIN / LAMBDA LAMBDA LAMBDA** 4/9  
IMPERIAL IPA | WY | 13.0% | 54° | SNIFTER | 12 OZ.  
- HOPPED W/ SIMCOE AND MOSAIC

# DRAFTS

CHURCHKEY ■ WASH DC ■ 2005

## ★★ BOTTLE POUR ★★

### ◆ TART & FUNKY

**BRUERY TERREUX /  
HUMULUS TERREUX** 5/10  
BRETT PALE ALE | CA | 6.3% | TULIP | 10 OZ. FROM BOTTLE  
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ MOSAIC

## ★★ TART+FUNKY ★★

### ◆ DELICATE

**ALVINNE /  
ICH BIN EIN BERLINER FRAMBOOS** 7.5/15  
BERLINER WEISSE | BELGIUM | 4.0% | 42° | TUMBLER | 10 OZ.  
- AGED 8 MONTHS IN OAK BARRELS; CONDITIONED 4 MONTHS ON  
RASPBERRIES; COLLABORATION W/ LAUGER (SPAIN)

**JOLLY PUMPKIN / CALABAZA BLANCA** 4/9  
WITBIER | MI | 4.8% | 42° | TUMBLER | 13 OZ.  
- AGED IN OAK BARRELS W/ WILD YEAST & BACTERIA

### ◆ EARTHY

**BURIAL / FALL OF THE REBEL ANGELS** 4.5/9  
SAISON - BLOND | NC | 5.0% | 48° | TULIP | 10 OZ.  
- PARTIALLY AGED IN OAK FOEDERS (30%) & BOURBON BARRELS  
(10%); FINISHED W/ CHOKEBERRIES

**BURIAL / GARDEN OF EARTHY  
DELIGHTS II** 4.5/9  
SAISON - BLOND | 5.0% | NC | 42° | TULIP | 10 OZ.  
- FERMENTED W/ BRETTANOMYCES; FINISHED W/ WHITE PEPPER-  
CORN, CUCUMBER, TURMERIC & TANGERINE PEEL

**PERENNIAL / FLAT ROCK** 6/12  
SAISON - BLOND | MO | 6.7% | 48° | TULIP | 10 OZ.  
- BLEND OF SAISON DE LIS (50%) & A MIXED-FERMENTATION  
SAISON AGED 1 YEAR IN OAK FOEDERS (50%)

### ◆ FRUITY & VINOUS

**SURLY / BARREL-AGED PENTAGRAM** 4.5/9  
SOUR BROWN ALE | MN | 6.7% | 48° | TUMBLER | 10 OZ.  
- PENTAGRAM AGED IN HIGH WEST RYE BARRELS

**CASCADE / NOYAUX** 7.5/15  
SOUR RED ALE | OR | 8.9% | 54° | TUMBLER | 10 OZ.  
- AGED 24 MONTHS IN WINE BARRELS; MATURED AN ADDITIONAL 12  
MONTHS ON RASPBERRIES & APRICOT NOYAUX

## ★★★ CASK ALES ★★★

### ◆ HOP

**DC BRAU / GREEN CARD: CASHMERE,  
CHINOOK & WAI-ITI** 3/7.5  
AMERICAN PALE ALE | DC | 5.0% | 55° | NONIC PINT | 16 OZ.  
- DRY-HOPPED W/ CASHMERE, CHINOOK & WAI-ITI IN THE CASK;  
COLLABORATION W/ FIRESTONE WALKER (CA)

### ◆ ROAST

**BLUEJACKET /  
NORTH STRAND ROAD: FUGGLES** 3/7  
DRY STOUT | DC | 4.4% | 55° | NONIC PINT | 16 OZ.  
- DRY-HOPPED W/ FUGGLES IN THE CASK

**HARVIESTOUN / OLD ENGINE OIL** 3/8  
ROBUST PORTER | SCOTLAND | 6.0% | 55° | BECHER | 14 OZ.

**ALEWERKS / CAFÉ ROYAL: CARAMEL** 3/7  
SWEET STOUT | VA | 8.0% | 55° | SNIFTER | 12 OZ.  
- FINISHED W/ CARAMEL IN THE CASK

BEER DIRECTOR ■ GREG ENGERT  
CHEF ■ BILL WILLIAMSON



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