

★★★★★ CRISP ★★★★★

♦ MALT-ACCENTED

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

♦ SUBTLE HOPPINESS

VICTORY / BRAUMEISTER PILS 3/7
GERMAN PILSENER | PA | 4.7% | 42° | FLUTE | 16 OZ.

OCELOT / SUNNYSIDE DWELLER 3/7
GERMAN PILSENER | VA | 5.5% | 42° | FLUTE | 16 OZ.
- HOPPED W/ MAGNUM & SPALTER SELECT

♦ DELICATE FRUIT

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

★★ FRUIT+SPICE ★★

♦ BRIGHT

OXBOW / SPACE COWBOY 4/9
BIÈRE DE GARDE | ME | 4.0% | 42° | TULIP | 13 OZ.

STONE / WITTY MORON 3/7
WITBIER - DARK | CA | 4.9% | 42° | TUMBLER | 13 OZ.

DE LA SENNE / BRUSSELS CALLING 5/10
BELGIAN BLOND ALE | BELGIUM | 5.0% | 48° | TULIP | 10 OZ.
- HOPPED W/ SAAZ

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

REVOLUTION / SUN CRUSHER 3/7
AMERICAN WHEAT ALE | IL | 5.3% | 42° | TULIP | 13 OZ.
- HOPPED W/ AMARILLO, APOLLO, CRYSTAL & MOSAIC

GREAT LAKES / GLOCKENSPIEL 3/8
WEIZENBOCK | OH | 8.0% | 48° | POKAL | 14 OZ.

♦ DARK

DE DOCHTER VAN DE KORENAAR / EMBRASSE 7.5/15
BELGIAN STRONG DARK ALE | BELGIUM
9.0% | 54° | TULIP | 10 OZ.

DIEU DE CIEL / RIGOR MORTIS ABT 4/10
QUADRUPEL | CANADA | 10.5% | 54° | GOBLET | 12 OZ.

HARDYWOOD / BOURBON BARREL CRU 5/10
QUADRUPEL | VA | 12.0% | 54° | TULIP | 10 OZ.
- AGED IN A. SMITH BOWMAN BOURBON BARRELS

DESCHUTES / NOT THE STOIC 5/10
QUADRUPEL | OR | 12.0% | 54° | GOBLET | 12 OZ.
- PARTIALLY AGED 11 MONTHS IN RYE WHISKEY (15%) & PINOT NOIR BARRELS (15%); FINISHED W/ POMEGRANATE MOLLASSES

★★★★ CASK ALES ★★★★★

♦ HOP

MANOR HILL / SIXFOLD: EUREKA & RASPBERRIES 4/9
IMPERIAL IPA | MD | 8.8% | 55° | BECHER | 14 OZ.
- FINISHED W/ EUREKA HOPS & RASPBERRIES IN THE CASK

♦ ROAST

FYNE / SUBLIME STOUT 3/8
EXPORT STOUT | SCOTLAND | 6.8% | 55° | BECHER | 14 OZ.
- BREWED W/ MARIS OTTER MALT, OATS & WHEAT;
HOPPED W/ CASCADE, MOUNT HOOD & CENTENNIAL

★ FEATURED BOTTLES ★

♦ FRUIT & SPICE

CARACOLE / SAXO 13
BELGIAN STRONG BLOND ALE | BELGIUM
8.0% | 48° | TULIP | 11.2 OZ.

♦ TART & FUNKY

JOLLY PUMPKIN / BAM BIÈRE 2014 14
SAISON - BLOND | MI | 4.5% | 48° | TULIP | 12.7 OZ.
- AGED 2 WEEKS IN EUROPEAN OAK BARRELS

BREKERIET / FUNKSTARTER 12
SAISON - BLOND | SWEDEN | 5.5% | 48° | TULIP | 11.2 OZ.
- FERMENTED W/ SAISON ALE YEAST & BRETTANOMYCES

♦ ROAST

BUXTON / RAIN SHADOW 2014 16
IMPERIAL STOUT | ENGLAND | 11.8% | 54°
SNIFTER | 11.2 OZ.

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★★★★★ MALT ★★★★★

♦ TOASTY & NUTTY

PORT / HOT ROCKS 3/7
DUNKEL | CA | 6.5% | 48° | BECHER | 14 OZ.
- COLLABORATION W/ BEND BREWING (OR)

NINKASI / CRITICAL HIT: 2014 5/10
AMERICAN BARLEYWINE | OR
11.0% | 54° | SNIFTER | 10 OZ.
- BREWED W/ 24 DIFFERENT HOP VARIETALS

♦ FRUIT & TOFFEE

HOPWORKS / NOGGIN FLOGGIN 2015 4.5/9
AMERICAN BARLEYWINE | OR | 11.0% | 54° | SNIFTER | 10 OZ

★★ BOTTLE POUR ★★

♦ TART & FUNKY

GOOSE ISLAND / GILLIAN 2015 7/14
SAISON - BLOND | IL | 8.6% | TULIP | 10 OZ. FROM BOTTLE
- AGED IN WINE BARRELS; FINISHED W/ STRAWBERRIES,
HONEY & WHITE PEPPER

★★★★★ HOP ★★★★★

♦ EARTHY & DRY

DE RANKE / SIMPLEX 4/9
BELGIAN BLOND ALE | BELGIUM | 4.5% | 42° | TULIP | 13 OZ.

♦ MALTY BACKBONE

NINKASI / IMPERIAL SLEIGH'R 2015 3/8
STICKE ALTBIER | OR | 9.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ NUGGET

SIERRA NEVADA / DRY-HOPPED BARLEYWINE 4.5/9
AMERICAN BARLEYWINE | CA | 54° | 9.4% | SNIFTER | 10 OZ.
- BLEND OF SIERRA NEVADA BIGFOOT & AVERY HOG HEAVEN;
DRY-HOPPED W/ ZEUS, CASCADE, CHINOOK & CENTENNIAL;
COLLABORATION W/ AVERY (CO)

♦ BOLD, HERBAL, & CITRIC

THE VEIL / SITDWN 4/9
AMERICAN IPA | VA | 6.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ GALAXY & EL DORADO

EL SEGUNDO / STEVE AUSTIN'S BROKEN SKULL 3/8
AMERICAN IPA | CA | 6.7% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, CHINOOK & CASCADE

EL SEGUNDO / WHITE DOG 3/8
AMERICAN IPA | CA | 6.7% | 48° | BECHER | 14 OZ.
- BREWED W/ WHEAT; HOPPED W/ NELSON SAUVIN, CASCADE,
CHINOOK & COLUMBUS

NINKASI / MAIDEN THE SHADE 3/7
AMERICAN IPA | OR | 6.8% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ SUMMIT, CENTENNIAL, SIMCOE, COLUMBUS, CRYSTAL,
AMARILLO & MAGNUM

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

PFRIEM / DOWN UNDER 4/9
AMERICAN IPA | OR | 7.2% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ NELSON SAUVIN, MOTUEKA, ELLA & TOPAZ

OCELOT / GRUNGE LEGDROP 3/7
AMERICAN IPA | VA | 7.3% | 48° | BECHER | 14 OZ.
- HOPPED W/ IDAHO 7 & SIMCOE LUPULIN POWDER; COLLABORATION
W/ AMPLIFIED (CA)

THE VEIL / NICE RELATIONSHIP 3/8
IMPERIAL IPA | VA | 8.5% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ GALAXY, MOSAIC & EQUINOX

UNION / DOUBLE DUCKPIN 3/7
IMPERIAL IPA | MARYLAND | 8.5% | 48° | BECHER | 14 OZ.
- BREWED W/ CASCADE, MOSAIC, CTZ, AMARILLO & GALAXY HOPS

EL SEGUNDO / HOP PLUNGE 4/9
IMPERIAL IPA | CA | 8.6% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, SIMCOE & CENTENNIAL

SINGLECUT / FULL STACK 4/9
IMPERIAL IPA | NY | 8.6% | 48° | SNIFTER | 12 OZ.

STONE / ENJOY BY 7.4.17: UNFILTERED 4/9
IMPERIAL IPA | CA | 9.4% | 48° | BECHER | 14 OZ.
- HOPPED W/ NUGGET, SUPER GALENA, SIMCOE, DELTA, TARGET,
AMARILLO, CASCADE, GALAXY, CITRA, NELSON SAUVIN, MOTUEKA &
HELGA

BEER DIRECTOR ■ GREG ENGERT
CHEF ■ BILL WILLIAMSON



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★★★★★ SMOKE ★★★★★

♦ SUBDUED SMOLDER

J. WAKEFIELD / UNION JACK PORTER 4/9
SMOKED PORTER | FL | 7.0% | 48° | SNIFTER | 12 OZ.
- BREWED W/ SMOKED MALT

♦ SMOKEY & MEATY

HELLER-TRUM / AECHT SCHLENKERLA FASTENBIER 4/9
RAUCHBIER HELLES BOCK | GERMANY
5.5% | 48° | BECHER | 14 OZ.
- BREWED W/ BEECHWOOD-SMOKED MALT

REVOLUTION / SMOAKED 6.5/13
RAUCHBIER | IL | 8.0% | 48° | BECHER | 10 OZ.
- AGED IN HEAVEN HILL BOURBON BARRELS

★★ TART+FUNKY ★★

♦ DELICATE

J. WAKEFIELD / STUSH 4/9
BERLINER WEISSE | FL | 3.5% | 42° | TUMBLER | 13 OZ.

FATE / UROR 4.5/9
GOSE | CO | 4.8% | 42° | TUMBLER | 10 OZ.

EARTHY

KENT FALLS / WAYMAKER 3/8
BRETT IPA | CT | 5.6% | 48° | TULIP | 13 OZ.
- FERMENTED EXCLUSIVELY W/ BRETTANOMYCES; HOPPED W/
CENTENNIAL, CHINOOK & GLACIER

COMMONWEALTH / SOPHROSYNE 4.5/9
SAISON | VA | 5.8% | 48° | TULIP | 10 OZ.
- BREWED W/ WHEAT & SPELT; FERMENTED W/ HOUSE-CULTURED
BRETTANOMYCES; OAK FOEDER-AGED FOR 6 MONTHS

AVERY / TEQUILACERBUS 7.5/15
SOUR BLOND ALE | CO | 7.3% | 48° | TUMBLER | 10 OZ.
- AGED IN SUERTE'S AÑEJO & REPOSADO TEQUILA BARRELS

FRUITY & VINOUS

UPLAND / IRIDESCENT 6/12
SOUR BLOND ALE | IN | 6.0% | 48° | TUMBLER | 10 OZ.
- BASIS AGED 4 MONTHS IN WINE BARRELS;
FINISHED W/ APRICOT & GINGER

JOLLY PUMPKIN / LA ROJA 4.5/9
SOUR RED ALE | MI | 7.5% | 48° | TUMBLER | 10 OZ.
- BLEND OF ALES AGED 2-15 MONTHS IN OAK BARRELS

JOLLY PUMPKIN / SOBREHUMANO PALENA'OLE 5/10
SOUR RED ALE | MI | 6.0% | 48° | TUMBLER | 10 OZ.
- AGED 10 MONTHS IN OAK BARRELS; FINISHED W/ CHERRIES &
PASSIONFRUIT; COLLABORATION W/ MAUI (HI)

★★★★★ ROAST ★★★★★

♦ DARK & DRY

MODERN TIMES / CITY OF THE DEAD 3/7
AMERICAN STOUT | CA | 7.5% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ HOUSE-ROASTED BOURBON BARREL-AGED COFFEE
BEANS

♦ SOFT & SILKY

COMMONWEALTH / YOU ENJOY MYSELF 3/8
SWEET STOUT | VA | 5.5% | 48° | BECHER | 14 OZ.
- FINISHED W/ CHOCOLATE & RASPBERRIES; COLLABORATION W/
OCELOT (VA)

FOUNDERS / SUMATRAN MOUNTAIN BROWN 4/9
IMPERIAL BROWN ALE | MI | 54° | 9.0% | SNIFTER | 12 OZ.
- FINISHED W/ SUMATRAN COFFEE

NINKASI / BOURBON BARREL-AGED GROUND CONTROL 2016 5/10
IMPERIAL STOUT | OR | 10.0% | 54° | SNIFTER | 10 OZ.
- GROUND CONTROL AGED 4 MONTHS IN OLD FORESTER BOURBON
BARRELS

CRUX / TOUGH LOVE 7.5/15
IMPERIAL STOUT | OR | 11.5% | 54° | SNIFTER | 10 OZ.
- BREWED W/ OAK SMOKED WHEAT & RYE MALT; AGED 9 MONTHS
IN KENTUCKY BOURBON BARRELS

REVOLUTION / HELLULAND: BATCH 1000 6.5/13
IMPERIAL BROWN ALE | IL | 13.8% | 54° | BECHER | 10 OZ.
- AGED IN BOURBON BARRELS; FINISHED W/ ORANGE ZEST