

## ★★★★★ CRISP ★★★★★

### ◆ SUBTLE HOPPINESS

**NAPARBIER / SYMPHONY N° 10** 4/8  
BOHEMIAN PILSENER | SPAIN | 5.0% | 42° | BECHER | 10 OZ.  
- HOPPED W/ SAAZ

**MAHR'S / PILSNER** 3/8  
GERMAN PILSENER | GERMANY | 5.0% | 42° | FLUTE | 16 OZ.  
- HOPPED W/ HALLERTAU & TETTNGER

**ARRIACA / CENTENO** 4/8  
INDIA PALE LAGER | SPAIN | 5.2% | 42° | BECHER | 10 OZ.  
- BREWED W/ RYE MALT

**NAPARBIER / AOTEAROA** 4/8  
GERMAN PILSENER | SPAIN | 5.4% | 42° | BECHER | 10 OZ.  
- HOPPED W/ MOTUEKA

### ◆ DELICATE FRUIT

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

### ◆ MALT ACCENTED

**ARRIACA / RUBIA** 4/9  
HELLES LAGER | SPAIN | 4.3% | 42° | BECHER | 14 OZ.

## ★★★★★ ROAST ★★★★★

### ◆ DARK & DRY

**EVOLUTION / LUCKY 7** 3/7  
ROBUST PORTER | MD | 5.8% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ WILLAMETTE, STYRIAN GOLDING & EAST KENT GOLDING

**ARRIACA / PORTER** 4.5/9  
ROBUST PORTER | SPAIN | 5.9% | 48° | SNIFTER | 10 OZ.

**NAPARBIER / BACK IN BLACK** 5/10  
IMPERIAL BLACK IPA | SPAIN | 8.5% | 48° | SNIFTER | 10 OZ.  
- HOPPED W/ COLUMBUS, CASCADE, PACIFIC GEM, CHINOOK & NELSON SAUVIN

**DE DOCHTER VAN DE KORENAAR / SANS PARDON** 7.5/15  
IMPERIAL STOUT | BELGIUM | 11.0% | 54° | SNIFTER | 10 OZ.  
- FINISHED W/ ROOIBOS TEA

**NAPARBIER / PUMPKIN TZAR** 6/12  
IMPERIAL STOUT | SPAIN | 11.6% | 54° | SNIFTER | 10 OZ.  
- FINISHED W/ PUMPKIN & HABANERO PEPPERS

### ◆ SOFT & SILKY

**GISBERGA / PORTER** 4/9  
BROWN PORTER | SPAIN | 4.8% | 48° | SNIFTER | 12 OZ.

**COMMONWEALTH / YOU ENJOY MYSELF** 4/9  
SWEET STOUT | VA | 5.5% | 48° | SNIFTER | 12 OZ.  
- FINISHED W/ CHOCOLATE & RASPBERRIES; COLLABORATION W/ OCELOT (VA)

**THE LOST ABBEY / SERPENT'S STOUT** 3/7  
BELGIAN IMPERIAL STOUT | CA | 11.0% | 54° | SNIFTER | 12 OZ.

**MONTSENY / MALA VIDA: BOURBON** 6/12  
IMPERIAL STOUT | SPAIN | 11.0% | 54° | SNIFTER | 10 OZ.  
- MALA VIDA AGED 6 MONTHS IN JACK DANIEL'S WHISKEY & OLD FORESTER BOURBON BARRELS

## ★ FEATURED BOTTLES ★

### ◆ ROAST

**GRIMM / DOUBLE NEGATIVE** 22  
IMPERIAL STOUT | NY | 10.0% | 54° | SNIFTER | 22 OZ.

**RIDGEWAY / IMPERIAL RUSSIAN STOUT** 12  
IMPERIAL STOUT | ENGLAND | 10.0% | 54° | SNIFTER | 11.2 OZ.

### ◆ TART & FUNKY

**CANTILLON / GUEUZE 100% LAMBIC 2016** 25  
TRADITIONAL GUEUZE LAMBIC | BELGIUM  
5.0% | 48° | TUMBLER | 12.7 OZ.  
- BLEND OF CANTILLON-BREWED LAMBICS AGED 1, 2 & 3 YEARS IN OAK BARRELS

**DE LEITE / CUVÉE MAM'ZELLE** 12  
BELGIAN STRONG BLOND ALE | BELGIUM  
8.5% | 48° | TULIP | 11.2 OZ.  
- AGED 4 MONTHS IN BORDEAUX WINE CASKS

### ◆ FRUIT & SPICE

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

**STILLWATER / ALOJA** 15  
SAISON - BLOND | SPAIN | 6.9% | 48° | TULIP | 16.9 OZ.  
- HOPPED W/ SPANISH-GROWN NUGGET; COLLABORATION W/ L'ANJUB

**ALLAGASH / FLUXUS 2016** 35  
SAISON - BLOND | ME | 8.5% | 48° | TULIP | 25.4 OZ.  
- FINISHED W/ GINGER ROOT; PARTIALLY AGED IN BARR HILL TOM CAT GIN BARRELS

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## ★★★★★ BOTTLE POUR ★★★★★

### ◆ TART & FUNKY

**PERENNIAL / SAVANT BLANC** 4.5/9  
BELGIAN STRONG BLOND ALE | MO  
8.0% | TULIP | 10 OZ. FROM BOTTLE  
- FERMENTED EXCLUSIVELY W/ BRETTANOMYCES; AGED 5 MONTHS IN CHARDONNAY BARRELS; FINISHED W/ CHARDONEL GRAPES

## ★★★★★ MALT ★★★★★

### ◆ TOASTY & NUTTY

**NAPARBIER / FAWKES** 4/9  
BEST BITTER | SPAIN | 4.3% | 42° | BECHER | 14 OZ.  
- HOPPED W/ BRAMLING CROSS & FIRST GOLD

**PORT / DAWN PATROL** 3/7  
ENGLISH MILD | CA | 5.9% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ MAGNUM

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

**MONTSENY / CASTANYA** 4.5/9  
IMPERIAL BROWN ALE | SPAIN | 7.8% | 54° | BECHER | 10 OZ.  
- FINISHED W/ LOCALLY FORAGED CHESTNUTS; HOPPED W/ CHALLENGER, NORTHERN BREWER & EAST KENT GOLDINGS

### ◆ FRUIT & TOFFEE

**EDGE / BRASS KNUCKLE** 5/10  
AMERICAN STRONG ALE | SPAIN | 9.2% | 54° | SNIFTER | 10 OZ.  
- HOPPED W/ CHINOOK & CENTENNIAL

**GUINEU / FRAGANTE** 6/12  
ENGLISH BARLEYWINE | SPAIN | 13.0% | 54° | SNIFTER | 10 OZ.  
- AGED IN SHERRY BARRELS

## ★★ TART+FUNKY ★★

### ◆ DELICATE

**THE VEIL / NEVER NEVER SUFFICIENT SUFFICIENT** 4.5/9  
GOSE | VA | 5.1% | 42° | TUMBLER | 10 OZ.  
- NEVER SUFFICIENT FINISHED W/ SWEET & SOUR CHERRIES

**EDGE / SANGRIA SOUR** 4.5/9  
SOUR RED ALE | SPAIN | 6.3% | 48° | TUMBLER | 10 OZ.  
- FINISHED W/ TROPICAL FRUIT & BERRIES

**JOLLY PUMPKIN / ORO DE CALABAZA** 4/8  
BELGIAN STRONG BLOND ALE | 8.0% | MI | 48° | TULIP | 10 OZ.  
- AGED IN 2-4 MONTHS IN OAK BARRELS

### ◆ EARTHY

**JOLLY PUMPKIN / BAM NOIRE** 4/9  
SAISON - DARK | MI | 4.3% | 42° | TULIP | 13 OZ.  
- AGED 2 MONTHS IN OAK BARRELS

### ◆ FRUITY & VINOUS

**ALVINNE / CUVÉE SOFIE KWEOPER** 7.5/15  
SOUR BLOND ALE | BELGIUM | 8.0% | 48° | TUMBLER | 10 OZ.  
- PHI AGED IN WINE BARRELS; FINISHED W/ QUINCE

**JOLLY PUMPKIN / NOEL DE CALABAZA** 5/12  
BELGIAN STRONG DARK ALE | 9.0% | MI | 54° | GOBLET | 12 OZ.  
- AGED 6 MONTHS IN OAK BARRELS

## ★★★★★ CASK ALES ★★★★★

### ◆ ROAST

**FYNE / HILLS & MILLS** 3/7.5  
IMPERIAL STOUT | SCOTLAND | 9.5% | 55° | SNIFTER | 12 OZ.  
- HOPPED W/ CHALLENGER, MAGNUM, POLARIS, SORACHI ACE & CALYPSO; COLLABORATION W/ DE MOLEN (NETHERLANDS)

### ◆ HOP

**RAR / NANTICOKE NECTAR: ZYTHOS** 3/7.5  
AMERICAN IPA | MD | 7.4% | 55° | NONIC PINT | 16 OZ.  
- DRY-HOPPED W/ ZYTHOS IN THE CASK

### ◆ MALT

**FYNE / VITAL SPARK** 3/8  
ENGLISH MILD | SCOTLAND | 4.4% | 55° | NONIC PINT | 16 OZ.  
- BREWED W/ MARIS OTTER MALT; HOPPED W/ AMARILLO & CASCADE

**FYNE / WEE HEAVY** 3/8  
SCOTCH ALE / WEE HEAVY | SCOTLAND  
6.1% | 55° | BECHER | 14 OZ.

### ◆ TART & FUNKY

**UNION / OLD PRO: PLUM** 3/7  
GOSE | MD | 4.2% | 55° | TUMBLER | 13 OZ.  
- FINISHED W/ SAUVIGNON BLANC-SOAKED PLUMS

BEER DIRECTOR ■ GREG ENGERT  
CHEF ■ BILL WILLIAMSON



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# DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

## ★★★★★ HOP ★★★★★

### ◆ MALTY BACKBONE

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

**FOUNDERS / DOOM** 5/10  
IMPERIAL IPA | MI | 12.4% | 48° | BECHER | 10 OZ.  
- DOUBLE TROUBLE AGED 4 MONTHS IN BOURBON BARRELS

### ◆ BOLD, HERBAL, & CITRIC

**OCELOT / STREET LIGHTS** 3/7  
AMERICAN IPA | VA | 6.7% | 48° | BECHER | 14 OZ.  
- HOPPED W/ AMARILLO & EXP. #06297

**ARRIACA / IPA** 4/9  
AMERICAN IPA | SPAIN | 6.9% | 48° | SNIFTER | 12 OZ.  
- BREWED W/ RYE MALT

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

**GUINEU / ESGARRAPATS** 4/9  
AMERICAN IPA | SPAIN | 7.5% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ NUGGET, SIMCOE, TOMAHAWK, AHTANUM & CITRA

**COMMONWEALTH / BIG PAPI** 3/7  
IMPERIAL IPA | VA | 8.0% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA, MOSAIC & IDAHO 7

**MANOR HILL / MALT SHOP: PINEAPPLE** 4/9  
IMPERIAL IPA | MD | 8.0% | 48° | SNIFTER | 12 OZ.  
- BREWED W/ WHEAT, OATS & LACTOSE; HOPPED W/ EL DORADO & DENALI; FINISHED W/ PINEAPPLES & MADAGASCAR VANILLA BOURBON BEANS

**OCELOT / TONGUE TIED** 3/7  
IMPERIAL IPA | VA | 8.0% | 48° | BECHER | 14 OZ.  
- HOPPED W/ MOSAIC & MOTUEKA

## ★★ FRUIT+SPICE ★★

### ◆ BRIGHT

**THIRIEZ / EXTRA** 4/8  
SAISON - BLOND | FRANCE | 4.5% | 48° | TULIP | 10 OZ.

**NAPARBIER / ONEKA** 4.5/9  
BELGIAN BLOND ALE | SPAIN | 4.7% | 48° | TULIP | 10 OZ.  
- HOPPED W/ SAPHIR & KAZBEK

**ARRIACA / TRIGO** 4/9  
HEFEWEIZEN | SPAIN | 4.7% | 42° | POKAL | 14 OZ.

**GISBERGA / TRIGO** 4.5/9  
HELLES WEIZENBOCK | SPAIN | 4.8% | 48° | POKAL | 10 OZ.  
- BREWED W/ 54% UNMALTED WHEAT

**GUINEU / SORACHI MADNESS** 4.5/9  
SAISON - BLOND | SPAIN | 5.8% | 48° | TULIP | 10 OZ.  
- HOPPED W/ SORACHI ACE

**GUINEU / VITIS PICAPOLL** 5/10  
FRUIT BEER | SPAIN | 6.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ WHITE WINE GRAPE MUST

**MARINA / VINYA HOP: MOSCAT** 5/10  
FRUIT BEER | SPAIN | 6.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ MOSCAT WINE GRAPES

**MARINA / VINYA HOP: SYRAH** 5/10  
FRUIT BEER | SPAIN | 6.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ SYRAH WINE GRAPES

**MARINA / VINYA HOP: VIOGNIER** 5/10  
FRUIT BEER | SPAIN | 6.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ VIOGNIER WINE GRAPES

**MARINA / VINYA HOP: MARSELAN** 5/10  
FRUIT BEER | SPAIN | 7.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ MARSELAN WINE GRAPES

**NAPARBIER / SAI SAISON** 4.5/9  
SAISON - BLOND | SPAIN | 7.0% | 48° | TULIP | 10 OZ.  
- FINISHED W/ ORANGE PEELS & LEMON PEELS; HOPPED W/ CITRA & HALLERTAU TRADITION

### ◆ DARK

**EDGE / DUBBEL EDGE** 4/8  
DUBBEL | SPAIN | 7.0% | 54° | TULIP | 10 OZ.  
- BREWED W/ OATS

**DE DOCHTER VAN DE KORENAAR / EMBRASSE** 7.5/13  
BELGIAN STRONG DARK ALE | BELGIUM  
9.0% | 54° | TULIP | 10 OZ.

**NAPARBIER / BLACK CHRISTMAS** 5/10  
BELGIAN STRONG DARK ALE | SPAIN  
10.1% | 48° | TULIP | 10 OZ.  
- FINISHED W/ ALL SPICE, CLOVE & WALNUT