

★★★★★ CRISP ★★★★★

◆ MALT ACCENTED

- KOUTSKÁ / 10°** 3/8
KELLERBIER / ZWICKELBIER | CZECH REPUBLIC
4.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ SAAZ; LAGERED FOR 40 DAYS
- THE VEIL / DIEYOUNG** 3/7
KELLERBIER / ZWICKELBIER | VA | 5.2% | 42° | BECHER | 14 OZ
- THE VEIL / FEEL FEELINGS** 3/7
HELLES LAGER | VA | 5.4% | 42° | BECHER | 14 OZ.
- THE VEIL / JACKSON FLAVOR** 3/7
PALE LAGER | VA | 5.4% | 42° | BECHER | 14 OZ.
- GREAT LAKES / ELIOT NESS** 3/7
VIENNA LAGER | OH | 6.2% | 42° | BECHER | 14 OZ.
- HOPPED W/ MT. HOOD

◆ SUBTLE HOPPINESS

- BLUEJACKET / FORBIDDEN PLANET** 3/7
AMERICAN BLOND ALE | DC | 4.2% | 42° | STANGE | 14 OZ.
- HOPPED EXCLUSIVELY W/ GALAXY
- KOUTSKÁ / 12°** 4/9
KELLERBIER / ZWICKELBIER | CZECH REPUBLIC
5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ SAAZ; LAGERED FOR 2 MONTHS
- MODERN TIMES / FORTUNATE ISLANDS** 3/7
AMERICAN WHEAT ALE | CA | 5.5% | 42° | TULIP | 13 OZ.
- HOPPED W/ CITRA & AMARILLO
- OCELOT / SUNNYSIDE DWELLER** 3/7
GERMAN PILSENER | VA | 5.5% | 42° | FLUTE | 16 OZ.

★★ TART+FUNKY ★★

◆ DELICATE

- THE VEIL / NEVER NEVER SCARED SCARED** 3/8
GOSE | VA | 5.1% | 48° | TUMBLER | 13 OZ.
- NEVER SCARED FINISHED W/ ADDITIONAL GUAVA
- THE VEIL / NEVER NEVER SATISFIED SATISFIED** 3/8
GOSE | VA | 5.1% | 48° | TUMBLER | 13 OZ.
- NEVER SATISFIED FINISHED W/ ADDITIONAL SWEET CHERRY
- CROOKED RUN / RASPBERRY EMPRESS** 3/7
SOUR IPA | VA | 6.0% | 48° | TUMBLER | 13 OZ.
- HOPPED W/ MOSAIC; FINISHED W/ RASPBERRY

◆ EARTHY

- OSKAR BLUES / BARN TO BARREL** 3/7
SAISON | CO | 6.8% | 48° | TULIP | 13 OZ.
- FERMENTED W/ BRETTANOMYCES;
AGED IN RED & WHITE WINE BARRELS

◆ FRUITY & VINOUS

- VERZET / OUD BRUIN: CHERRY** 7/14
SOUR BROWN ALE | BELGIUM | 6.0% | 48° | TUMBLER | 10 OZ.
- AGED IN OAK BARRELS; FINISHED W/ SOUR CHERRY
- CAPTAIN LAWRENCE / MUDDY KRIEK** 6/12
SOUR BROWN ALE | NY | 7.0% | 48° | TUMBLER | 10 OZ.
- AGED IN AN OAK FOEDERS; FINISHED W/ CHERRIES

★★★★★ ROAST ★★★★★

◆ DARK & DRY

- FOUNDERS / PORTER** 3/7
ROBUST PORTER | MI | 6.5% | 48° | NONIC PINT | 16 OZ.
- MODERN TIMES / CITY OF THE DEAD** 3/8
AMERICAN STOUT | CA | 7.5% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ MODERN TIMES BOURBON BARREL-AGED COFFEE BEANS
- FOUNDERS / SUMATRA MOUNTAIN BROWN** 4/9
IMPERIAL BROWN ALE | MI | 9.0% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ SUMATRAN COFFEE
- STILLWATER / CRITICAL THINKING** 4/9
IMPERIAL STOUT | MD | 11.0% | 54° | SNIFTER | 12 OZ.
- FOUNDERS / KBS 2018** 6.5/13
IMPERIAL STOUT | MI | 12.3% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ COFFEE & CHOCOLATE;
CAVE-AGED 1 YEAR IN BOURBON BARRELS
- FIRESTONE WALKER / PARABOLA 2018** 7/14
IMPERIAL OATMEAL STOUT | CA | 12.7% | 54° | SNIFTER | 10 OZ.
- AGED 1 YEAR IN HEAVEN HILL BOURBON BARRELS
- ◆ SOFT & SILKY**
- FLYING DOG / CEASE & DESIST** 3/7
SCHWARZBIER | MD | 5.8% | 48° | BECHER | 14 OZ.
- OWBOW / INFINITE DARKNESS** 3/8
BELGIAN IMPERIAL STOUT | ME | 10.0% | 54° | SNIFTER | 12 OZ.

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★★★★★ HOP ★★★★★

◆ MALTY BACKBONE

- BELL'S / DOUBLE TWO HEARTED** 4/9
TRIPLE IPA | MI | 11.5% | 54° | SNIFTER | 12 OZ.
- FOUNDERS / DANKWOOD** 4.5/9
TRIPLE IPA | MI | 12.2% | 54° | SNIFTER | 10 OZ.
- REDANKULOUS AGED IN BOURBON BARRELS

◆ BOLD, HERBAL, & CITRIC

- EQUILIBRIUM / PHOTON** 4/9
AMERICAN PALE ALE | NY | 4.8% | 48° | SNIFTER | 12 OZ.
- ASLIN / GRASSHOPPER** 4/9
SESSION IPA | VA | 5.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ MOSAIC, AMARILLO & GALAXY
- ASLIN / CHIRP** 3/8
AMERICAN IPA | VA | 5.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA & AMARILLO; FINISHED W/ LACTOSE
- DIAMONDBACK / GREEN MACHINE** 3/7
AMERICAN IPA | MD | 6.2% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CITRA & ELLA
- ASLIN / ASTRO ZOMBIE** 4/9
AMERICAN IPA | VA | 6.7% | 48° | BECHER | 14 OZ.
- HOPPED W/ GALAXY & AMARILLO

- OCELOT / GORGEOUS & ALONE** 3/7
AMERICAN IPA | VA | 7.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ SIMCOE, MOSAIC & CITRA

- BURLEY OAK / SEQUOIA SAP** 3/7
AMERICAN IPA | MD | 7.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, SIMCOE, WAIMEA, IDAHO 7 & DENALI;
FINISHED W/ TANGERINE

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

- PRECARIOUS / NO PUPPY GUARDING** 3/8
DOUBLE IPA | VA | 8.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ COLUMBUS, PEKKO & EL DORADO

- EQUILIBRIUM / MC²** 4.5/9
DOUBLE IPA | NY | 8.0% | 48° | BECHER | 10 OZ.

- ASLIN / VEGETARIAN WHEN IT COUNTS!** 3/8
DOUBLE IPA | VA | 8.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA & ENIGMA;
COLLABORATION W/ MAGNIFY BREWING (NJ)

- EQUILIBRIUM / DHOP10** 4.5/9
DOUBLE IPA | NY | 8.5% | 48° | BECHER | 10 OZ.

- ASLIN / JOHANN NEEDS A BIGGER BROAT** 4/9
DOUBLE IPA | VA | 9.4% | 48° | BECHER | 14 OZ.
- BREWED W/ OATS; HOPPED W/ CITRA; FINISHED W/ PINEAPPLE,
MANDARIN ORANGE & MADAGASCAR VANILLA BEANS

- ASLIN / TRIPLE ORANGE STARFISH** 4/9
TRIPLE IPA | VA | 12.0% | 48° | SNIFTER | 12 OZ.
- TRIPLE DRY-HOPPED W/ CITRA & GALAXY

★★ FRUIT+SPICE ★★

◆ BRIGHT

- AYINGER / BRÄU WEISSE** 3/8
HEFEWEIZEN | GERMANY | 5.1% | 42° | GRAND PILSENER | 16 OZ
- ALLAGASH / WHITE** 3/7
WITBIER | ME | 5.2% | 42° | TUMBLER | 13 OZ.
- BRASSERIE DUPONT / SAISON DUPONT** 5/10
SAISON - BLOND | BELGIUM | 6.5% | 48° | TULIP | 10 OZ.
- ALLAGASH / VICTORIA** 5/10
BELGIAN STRONG BLOND ALE | ME | 9.0% | 48° | TULIP | 10 OZ.
- FERMENTED W/ WINE YEAST; FINISHED W/ CHARDONNAY GRAPES
- ALLAGASH / VICTOR** 5/10
BELGIAN STRONG PALE ALE | ME | 9.0% | 48° | TULIP | 10 OZ.
- FERMENTED W/ WINE YEAST;
FINISHED W/ CABERNET FRANC GRAPES

◆ DARK

- VERZET / MOOSE BLUES** 5/12
BELGIAN STRONG DARK ALE | BELGIUM
7.5% | 48° | GOBLET | 12 OZ.
- FINISHED W/ CANADIAN MAPLE SYRUP
- ST. BERNARDUS / ABT 12** 5/12
QUADRUPEL | BELGIUM | 10.0% | 54° | GOBLET | 12 OZ.
- ALLAGASH / JAMES BEAN** 5/10
TRIPLE | MAINE | 10.4% | 48° | TULIP | 10 OZ.
- CURIEUX FINISHED W/ ETHIOPIA AMARO GAYO COFFEE BEANS
- DES ROCS / BRUNE** 6/13
BELGIAN STRONG DARK ALE | BELGIUM
10.5% | 54° | GOBLET | 12 OZ.
- HARDYWOOD PARK / BOURBON BARREL CRU** 4/10
QUADRUPEL | VA | 12.0% | 54° | GOBLET | 12 OZ.
- AGED IN BOURBON BARRELS

DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

★★ BOTTLE POUR ★★

◆ TART & FUNKY

- BOULEVARD / SAISON-BRETT 2013** 5/10
SAISON - BLOND | MO | 8.5% | TULIP | 10 OZ. FROM BOTTLE
- DRY-HOPPED TANK 7 FERMENTED W/ BRETTANOMYCES

★ FEATURED BOTTLES ★

◆ MALT

- SIERRA NEVADA / BARREL-AGED BIGFOOT 2013** 45
AMERICAN BARLEYWINE | CALIFORNIA
12.2% | 54° | SNIFTER | 25.4 OZ.
- AGED 1 YEAR IN WHISKEY BARRELS

◆ TART & FUNKY

- ITALIANO / SCIRES 2006** 50
SOUR RED ALE | ITALY | 7.5% | 54° | TUMBLER | 25.4 OZ.
- FERMENTED W/ BRETTANOMYCES;
FINISHED W/ BLACK SWEET CHERRIES

- GOOSE ISLAND / LOLITA 2015** 25
SOUR RED ALE | IL | 7.8% | 48° | TUMBLER | 25.9 OZ.
- AGED IN WINE BARRELS; FINISHED W/ RASPBERRY

- TO ØL / SNOWBALL SAISON 2013** 30
SAISON - BLOND | DENMARK | 8.0% | 48° | TULIP | 25.4 OZ.
- FINISHED W/ BRETTANOMYCES

- MIKKELLER / IT'S ALIVE! WHITE WINE BARREL** 30
BELGIAN STRONG PALE ALE | DENMARK
8.0% | 48° | TULIP | 12.7 OZ.
- FERMENTED W/ BRETTANOMYCES;
AGED 7 MONTHS IN WHITE WINE BARRELS

- WICKED WEED / OMNIPRESENCE** 25
SOUR RED ALE | NC | 9.0% | 48° | TUMBLER | 16.9 OZ.
- AGED IN FRENCH OAK FOEDERS; FINISHED W/ CABERNET GRAPES

- ALVINNE / THE OAK MELCHIOR: PUR SANG** 25
BELGIAN STRONG PALE ALE | BELGIUM
10.0% | 48° | TULIP | 25.4 OZ.
- AGED IN RED WINE OAK BARRELS; FINISHED W/ CHERRY

- DE MOLEN / MUD & FUNK 2014** 18
IMPERIAL OATMEAL STOUT | NETHERLANDS
11.4% | 54° | SNIFTER | 11.2 OZ.
- AGED IN WINE & BOURBON BARRELS;
FERMENTED W/ BRETTANOMYCES;
COLLABORATION W/ ANCHORAGE (AK)

★★★ CASK ALES ★★★

◆ CIDER

- SANDFORD / DEVON SCRUMPY** 3/7
ENGLISH CIDER | ENGLAND | 6.0% | 55° | POKAL | 14 OZ.
- MADE W/ YARLINGTON MILL, TREMLETT'S & SWEET CHOPIN APPLES

◆ CRISP

- UNION / ANTHEM: LEMON & OAK** 3/7
CREAM ALE | MD | 5.0% | 55° | FLUTE | 16 OZ.
- FINISHED W/ LEMON ZEST & OAK SPIRALS IN THE CASK

◆ HOP

- UNION / DUCKPIN: LEMONDROP & GRAPEFRUIT** 3/7
AMERICAN PALE ALE | MD | 5.5% | 55° | NONIC PINT | 16 OZ.
- FINISHED W/ LEMONDROP HOPS & GRAPEFRUIT IN THE CASK

- UNION / STEADY EDDIE: ORANGE** 3/7
AMERICAN IPA | MD | 7.0% | 55° | BECHER | 14 OZ.
- FINISHED W/ ORANGE PEEL IN THE CASK

◆ MALT

- SLY FOX / CHESTER COUNTY BITTER** 3/7
BEST BITTER | PA | 4.5% | 55° | NONIC PINT | 16 OZ.

BEER DIRECTOR ■ GREG ENGERT



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