

★★★★★ CRISP ★★★★★

◆ DELICATE FRUIT

BELL'S / OBERON 3/7
AMERICAN WHEAT ALE | MI | 5.8% | 42° | TULIP | 13 OZ.

◆ MALT ACCENTED

NIGHT SHIFT / NITE LITE 3/7
PALE LAGER | MA | 4.3% | 42° | FLUTE | 16 OZ.

◆ SUBTLE HOPPINESS

BLUEJACKET / LOVE CATS 3/7
GERMAN PILSENER | DC | 5.0% | 42° | GRAND PILSENER | 16 OZ.
- HOPPED W/ LORAL

PERENNIAL / PILS 4/9
GERMAN PILSENER | MO | 5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ TETTNANG & SAPHIR

MAINE / PEEPER 4/9
AMERICAN PALE ALE | ME | 5.5% | 42° | BECHER | 14 OZ.
- HOPPED W/ CASCADE, MAGNUM, AMARILLO & CENTENNIAL

★★★★★ HOP ★★★★★

◆ BOLD, HERBAL, & CITRIC

MAINE / POST RIDE SNACK 4/9
SESSION IPA | ME | 4.9% | 42° | BECHER | 14 OZ.
- HOPPED W/ AMARILLO, CITRA, SIMCOE, HALLERTAU BLANC & NELSON SAUVIN

SIERRA NEVADA / PALE ALE 3/7
AMERICAN PALE ALE | CA | 5.6% | 48° | NONIC PINT | 16 OZ.
- HOPPED EXCLUSIVELY W/ CASCADE

MAINE / WOODS & WATER 4/9
AMERICAN IPA | ME | 6.2% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ MAGNUM, SIMCOE, MOSAIC, COLUMBUS & IDAHO 7

SIERRA NEVADA / HAZY LITTLE THING 3/7
AMERICAN IPA | CA | 6.7% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CITRA, SIMCOE, EL DORADO & MOSAIC

MAINE / LUNCH 4/9
AMERICAN IPA | ME | 7.0% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ AMARILLO, CENTENNIAL & SIMCOE

BELL'S / TWO HEARTED 3/7
AMERICAN IPA | MI | 7.0% | 48° | NONIC PINT | 16 OZ.
- HOPPED EXCLUSIVELY W/ CENTENNIAL

RAR / TWO HOUR PARKING 4/9
AMERICAN IPA | MD | 7.2% | 48° | BECHER | 14 OZ.
- HOPPED W/ CALYPSO & EKUANOT; FINISHED W/ LACTOSE & VANILLA;
COLLABORATION W/ MAGNIFY (NJ)

STONE / THE SKEDADDLER 4/9
AMERICAN IPA | CA | 7.3% | 48° | BECHER | 14 OZ.
- HOPPED W/ MAGNUM, MOSAIC, SOUTHERN CROSS, ELLA, CITRA, IDAHO 7 & GALAXY; COLLABORATION W/ SOCIETE (CA)

STONE / SCORPION BOWL 4/9
AMERICAN IPA | CA | 7.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ MOSAIC, LORAL & MANDARINA BAVARIA

BLUEJACKET / NASHVILLE SKYLINE 4/9
DOUBLE IPA | DC | 8.0% | 48° | BECHER | 14 OZ.
- DOUBLE DRY-HOPPED W/ CITRA & VIC SECRET; FINISHED W/ PINEAPPLE, APRICOT, MANGO, BLOOD ORANGE & TANGERINE; COLLABORATION W/ RAR (MD) & HARDYWOOD PARK (VA)

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

MAINE / PILOT 18 4.5/9
DOUBLE IPA | ME | 8.0% | 48° | BECHER | 10 OZ.
- HOPPED W/ AMARILLO, CITRA, HBC 692, NELSON SAUVIN & IDAHO 7

SIERRA NEVADA / EXPERIMENTAL HOP DOUBLE IPA 4/9
DOUBLE IPA | CA | 8.0% | 48° | SNIFTER | 12 OZ.
- BREWED W/ EXPERIMENTAL HOPS 472, 104 & 07270

STONE / I'M PEACH 4/9
DOUBLE IPA | CA | 8.8% | 48° | BECHER | 14 OZ.
- HOPPED W/ LORAL & MOSAIC; FINISHED W/ PEACH

STONE / ENJOY BY 7.4.18: UNFILTERED 4/9
DOUBLE IPA | CA | 9.4% | 48° | BECHER | 14 OZ.
- HOPPED W/ NUGGET, SUPER GALENA, SIMCOE, DELTA, TARGET, AMARILLO, CASCADE, GALAXY, CITRA, NELSON SAUVIN, MOTUEKA & HELGA

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★★★★ TART+FUNKY ★★★★★

◆ DELICATE

BELL'S / L'APPEL DU VIDE: BLACKBERRY 4/9
SOUR RED ALE | MI | 4.0% | 42° | TUMBLER | 13 OZ.
- L'APPEL DU VIDE FINISHED W/ BLACKBERRY

BOND BROTHERS / DOUBLE FRUIT CUP SORCERY 4.5/9
SOUR RED ALE | NC | 4.8% | 42° | TUMBLER | 10 OZ.
- SORCERY FINISHED W/ CHERRY, GUAVA, STRAWBERRY & APRICOT

RHINEGEIST / MARGARITA MONDAY 5/10
GOSE | OH | 6.0% | 48° | TUMBLER | 10 OZ.
- DODO AGED 6 WEEKS IN TEQUILA BARRELS; FINISHED W/ LIME

◆ FRUITY & VINOUS

HANSENS / EXPERIMENTAL RASPBERRY 9
SOUR RED ALE | BELGIUM | 6.0% | 48° | SNIFTER | 4 OZ.
- AGED IN OAK BARRELS; FINISHED W/ RASPBERRY

THE LOST ABBEY / RED POPPY 6.5/13
SOUR RED ALE | CA | 6.5% | 48° | TUMBLER | 10 OZ.
- AGED 1 YEAR IN OAK BARRELS; FINISHED W/ SOUR CHERRY

THE LOST ABBEY / FRAMBOISE DE AMOROSA 6.5/13
SOUR BROWN ALE | CA | 8.5% | 48° | TUMBLER | 10 OZ.
- AGED 1 YEAR IN FRENCH OAK RED WINE BARRELS; FINISHED W/ RASPBERRY

STONE / WISER MORON 6/12
IMPERIAL WITBIER - DARK | CA | 10.9% | 48° | TUMBLER | 10 OZ.

THE LOST ABBEY / CUVÉE DE TOMME 6.5/13
QUADRUPEL | CA | 11.0% | 48° | TULIP | 10 OZ.
- JUDGMENT DAY AGED 1 YEAR IN BOURBON BARRELS; FERMENTED W/ BRETTANOMYCES; FINISHED W/ SOUR CHERRY

◆ EARTHY

PERENNIAL / FOEDER SAISON 6/12
SAISON - BLOND | MO | 5.0% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES; AGED IN OAK FOEDERS

PERENNIAL / WORKING TITLE 4.5/9
BELGIAN PALE ALE | MO | 6.2% | 48° | TULIP | 10 OZ.
- FINISHED W/ BRETTANOMYCES; HOPPED W/ CRYSTAL

ALLAGASH / BELFIUS 6/12
SOUR BLOND ALE | ME | 6.7% | 48° | TUMBLER | 10 OZ.
- BLEND OF ALLAGASH SAISON & ALLAGASH COOLSHIP; PARTIALLY AGED 3 YEAR IN OAK BARRELS

ALLAGASH / SAISON GRATIS 4/9
SAISON - BLOND | ME | 7.2% | 48° | TULIP | 13 OZ.
- HOPPED W/ CALISTA, GRUNDGEIST & STRISSELSPALT; OPEN-FERMENTED W/ SAISON ALE YEAST IN THE COOLSHIP

ALLAGASH / ASTRID 5/10
SAISON - BLOND | ME | 9.6% | 54° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES; AGED 8 MONTHS IN AQUAVIT BARRELS

★★★★ SMOKE ★★★★★

◆ SUBDUED SMOLDER

OFF COLOR / 15 FEET 5/10
GRÄTZER / GRODZISKIE | IL | 3.5% | 48° | TUMBLER | 10 OZ.
- BREWED EXCLUSIVELY W/ APPLEWOOD-SMOKED WHEAT;
HOPPED W/ SIMCOE, SORACHI ACE & CENTENNIAL

★★★★ 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

VENTONS DEVON / APPLE VICE 3/7
ENGLISH CIDER | ENGLAND | 6.5% | 55° | POKAL | 14 OZ.
- MADE W/ DEVON APPLES; AGED IN OAK BARRELS

◆ TART & FUNKY

UNION / TEE TIME: ACAI & MANGO 3/7
GOSE | MD | 4.2% | 55° | TUMBLER | 13 OZ.
- FINISHED W/ ACAI & MANGO IN THE CASK

◆ HOP

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

◆ MALT

BLUEJACKET / ESSEX: CASCADE 3/7
EXTRA SPECIAL BITTER | DC | 5.3% | 55° | NONIC PINT | 16 OZ.
- DRY-HOPPED W/ CASCADE IN THE CASK

DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

★★★★ ROAST ★★★★★

◆ DARK & DRY

THREE WEAVERS / EXTRAORDINARY HUMANS 6.5/13
IMPERIAL PORTER | CA | 12.9% | 54° | SNIFTER | 10 OZ.
- AGED IN BOURBON BARRELS; COLLABORATION W/ URBAN ROOTS (CA)

◆ SOFT & SILKY

SAMUEL SMITH / OATMEAL STOUT 4/9
OATMEAL STOUT | ENGLAND | 5.0% | 48° | BECHER | 14 OZ.

BLUEJACKET / FAVORITE THINGS 3/7
IMPERIAL SWEET STOUT | DC | 9.0% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ CINNAMON, VANILLA, MAPLE SYRUP & LACTOSE;
COLLABORATION W/ RAR (MD) & HARDYWOOD PARK (VA)

PERENNIAL / 'TIL THE NIGHT CLOSES IN 6/12
IMPERIAL SWEET STOUT | MO | 9.0% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ SATSUMA ORANGE, TANGERINE, VALENCIA ORANGE & MADAGASCAR VANILLA BEANS; COLLABORATION W/ JESTER KING (TX)

BELL'S / 30TH ANNIVERSARY CHERRY STOUT RESERVE 4/9
IMPERIAL SWEET STOUT | MI | 9.0% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ CHERRY & OAK CHIPS

FREMONT / B-BOMB 7/14
AMERICAN STRONG ALE | WA | 13.0% | 54° | SNIFTER | 10 OZ.
- AGED 9-24 MONTHS IN 12-YEAR-OLD KENTUCKY BOURBON BARRELS

FREMONT / B-BOMB: COFFEE & CINNAMON 7/14
AMERICAN STRONG ALE | WA | 13.0% | 54° | SNIFTER | 10 OZ.
- B-BOMB FINISHED W/ COFFEE & CINNAMON

FREMONT / BOURBON BARREL-AGED DARK STAR: COFFEE 7/14
IMPERIAL OATMEAL STOUT | WA | 13.1% | 54° | SNIFTER | 10 OZ.
- BOURBON BARREL-AGED DARK STAR FINISHED W/ COFFEE

FREMONT / BOURBON BARREL-AGED DARK STAR 7/14
IMPERIAL OATMEAL STOUT | WA | 14.0% | 54° | SNIFTER | 10 OZ.
- AGED 8-18 MONTHS IN KENTUCKY BOURBON BARRELS

★★ FRUIT+SPICE ★★

◆ BRIGHT

ALLAGASH / HOPPY TABLE BEER 3/7
BELGIAN BLOND ALE | ME | 4.8% | 42° | TULIP | 13 OZ.
- HOPPED W/ COMET & AZACCA

BELL'S / POOLTIME 3/7
AMERICAN WHEAT ALE | MI | 5.0% | 48° | TULIP | 13 OZ.
- FINISHED W/ MICHIGAN-GROWN MONTMORENCY CHERRIES

PERENNIAL / SAISON DE LIS 3/7
SAISON - BLOND | MO | 5.0% | 48° | TULIP | 13 OZ.
- FINISHED W/ CHAMOMILE FLOWERS

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

SIERRA NEVADA / BARREL-AGED RIPE VINE 6/12
SAISON - BLOND | CA | 7.0% | 48° | TULIP | 10 OZ.
- AGED IN GIN BARRELS; FINISHED W/ CUCUMBER & LEMON THYME

LOGSDON / STRAFFE DRIELING 4.5/9
TRIPEL | OR | 8.8% | 54° | TULIP | 10 OZ.
- BREWED W/ OATS; HOPPED W/ HALLERTAU

SIERRA NEVADA / FORBIDDEN TRIPEL 4/8
TRIPEL | CA | 9.0% | 48° | TULIP | 10 OZ.
- FINISHED W/ BLACK RICE & HIBISCUS; FERMENTED W/ SAKÉ YEAST

BEER DIRECTOR ■ GREG ENGERT



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