

## ★★★★★ CRISP ★★★★★

### ◆ MALT ACCENTED

**ST. GEORGENBRÄU / KELLER BIER** 3/8  
KELLERBIER/ZWICKELBIER | GERMANY | 4.9% | 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

**DC BRAU / BRAU PILS** 3/7  
GERMAN PILSENER | DC | 4.5% | 42° | FLUTE | 16 OZ.  
- HOPPED W/ HALLERTAU TRADITION

**BRØNHØR / THE DRUNK HOP** 4/9  
PALE LAGER | SPAIN | 4.7% | 42° | BECHER | 14 OZ.  
- HOPPED W/ MAGNUM, HALLERTAU MITTELFRÜH, CITRA, CASCADE & COLUMBUS

**KOUTSKÁ / 12°** 4/9  
KELLERBIER/ZWICKELBIER | CZECH REPUBLIC | 5.0% | 42° | BECHER | 14 OZ.  
- HOPPED W/ SAAZ; LAGERED FOR 2 MONTHS

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

## ★★ FRUIT+SPICE ★★

### ◆ BRIGHT

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

**OXBOW / GRIZACCA** 3/8  
GRISSETTE | ME | 5.0% | 48° | TULIP | 13 OZ.  
- BREWED W/ SPELT; HOPPED W/ AZACCA

**DC BRAU / EL HEFE SPEAKS!** 3/7  
HEFEWEIZEN | DC | 5.2% | 42° | GRAND PILSENER | 16 OZ.  
- HOPPED W/ HALLERTAU TRADITION

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

**JANDRAIN-JANDRENOUILLE / VI WHEAT** 4/9  
WITBIER | BELGIUM | 6.5% | 48° | TUMBLER | 13 OZ.

**JANDRAIN-JANDRENOUILLE / IV SAISON** 4/9  
SAISON - BLOND | BELGIUM | 6.5% | 48° | TULIP | 13 OZ.

**DE RANKE / XX BITTER** 4/8  
BELGIAN BLOND ALE | BELGIUM | 6.5% | 48° | TULIP | 10 OZ.

### ◆ DARK

**BLAUGIES / GAMIN** 4/8  
SAISON - DARK | BELGIUM | 8.5% | 48° | TULIP | 10 OZ.

**DES ROCS / BRUNE** 6.5/13  
BELGIAN STRONG DARK | BELGIUM | 9.0% | 54° | GOBLET | 12 OZ.

**THE LOST ABBEY / AGAVE MARIA** 6.5/13  
BELGIAN STRONG DARK ALE | CA | 13.5% | 48° | TULIP | 10 OZ.  
- AGED 10 MONTHS IN ANEJO & REPOSADO TEQUILA BARRELS;  
FINISHED W/ AGAVE NECTAR

**AVERY / TWENTY FIVE** 7/14  
BELGIAN STRONG DARK ALE | CO | 15.0% | 54° | TULIP | 10 OZ.  
- AGED IN OAK BARRELS; FINISHED W/ HONEY, DATES & RAISINS

## ★ FEATURED BOTTLES ★

### ◆ TART & FUNKY

**CROOKED STAVE / VIEILLE ARTISANAL 2015** 12  
SAISON - BLOND | CO | 4.2% | 48° | TULIP | 12.7 OZ.  
- BLEND OF ALES FERMENTED & AGED IN OAK BARRELS W/ WILD YEAST, ALE YEAST & BACTERIA

**SAINT SOMEWHERE / BOUTEILLE VERT** 30  
SAISON - BLOND | FL | 5.0% | 48° | TULIP | 25.4 OZ.  
- FERMENTED W/ WILD YEAST; CONDITIONED W/ LOCAL ORANGE BLOSSOM HONEY; COLLABORATION W/ JESTER KING (TX)

**OXBOW / FUNKHAUS** 30  
SAISON - BLOND | ME | 7.5% | 48° | TULIP | 16.9 OZ.  
- FARMHOUSE PALE ALE FINISHED W/ BRETTANOMYCES

**JOLLY PUMPKIN / ORO DE CALABAZA 2014** 16  
BELGIAN STRONG BLOND ALE | MI | 8.0% | 54° | TULIP | 12.7 OZ.  
- AGED 2-4 MONTHS IN OAK BARRELS

BEER DIRECTOR ■ GREG ENGERT



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FOR ALL UPCOMING EVENTS

## ★★★★★ HOP ★★★★★

### ◆ MALTY BACKBONE

**OCELOT / STUMBLER** 3/7  
AMERICAN AMBER ALE | VA | 6.3% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ COLUMBUS & SIMCOE

### ◆ BOLD, HERBAL, & CITRIC

**TIRED HANDS / PUBLIC SCHOOL** 3/7  
AMERICAN IPA | PA | 4.8% | 48° | BECHER | 14 OZ.  
- BREWED W/ SPELT & OATS; HOPPED W/ MOSAIC, MANDARINA BAVARIA & CHINOOK

**OSKAR BLUES / PINNER** 3/7  
SESSION IPA | CO | 4.9% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ MOSAIC, CITRA, EL DORADO & AZACCA

**DC BRAU / THE PUBLIC** 3/7  
AMERICAN PALE ALE | DC | 6.0% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ CENTENNIAL

**ASLIN / 50/50 BAR** 4/9  
AMERICAN IPA | VA | 6.5% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA & MOSAIC; FINISHED W/ RASPBERRY, STRAWBERRY, VANILLA & LACTOSE; COLLABORATION W/ GRAFT (NY)

**OSKAR BLUES / DALE'S PALE ALE** 3/7  
AMERICAN PALE ALE | CO | 6.5% | 48° | NONIC PINT | 16 OZ.  
- HOPPED W/ NORTHERN BREWER, CASCADE, COLUMBUS & CENTENNIAL

**RAR / CHUBBS PETERSON** 3/8  
AMERICAN IPA | MD | 6.7% | 48° | BECHER | 14 OZ.  
- HOPPED W/ MOTUEKA, SABRO & HBC 685;  
COLLABORATION W/ CIGAR CITY

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

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

**TRIPLE CROSSING / BLANK SHORE** 4/9  
DOUBLE IPA | VA | 8.0% | 48° | SNIFTER | 12 OZ.  
- HOPPED W/ ENIGMA & AMARILLO

**RAR / RICHARD PICTURES** 4/9  
DOUBLE IPA | MD | 8.1% | 48° | BECHER | 10 OZ.  
- HOPPED W/ HBC 472; FINISHED W/ OAK STAVES;  
COLLABORATION W/ ASLIN (VA)

**THE VEIL / BROZ NIGHT OUT** 4/9  
DOUBLE IPA | VA | 9.0% | 48° | BECHER | 14 OZ.  
- HOPPED EXCLUSIVELY W/ CITRA

**ASLIN / CAW** 4/9  
DOUBLE IPA | VA | 9.1% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA & AMARILLO; FINISHED W/ LACTOSE

**DC BRAU / SPACE REAPER** 3/8  
DOUBLE IPA | DC | 9.2% | 48° | BECHER | 14 OZ.  
- BREWED W/ WHEAT; HOPPED W/ MOSAIC

**DC BRAU / SPACE REAPER: UNFILTERED** 3/8  
DOUBLE IPA | DC | 9.2% | 48° | BECHER | 14 OZ.  
- BREWED W/ WHEAT; HOPPED W/ MOSAIC

**DECADENT / DOUBLE TOASTED MARSHMALLOW** 5/10  
DOUBLE IPA | NY | 9.5% | 48° | BECHER | 10 OZ.  
- HOPPED W/ MOSAIC; FINISHED W/ MARSHMALLOW & MADAGASCAR VANILLA BEANS

## ★★★★★ CASK ALES ★★★★★

### ◆ HOP

**DC BRAU / SPACE REAPER: STARFRUIT & DRAGON FRUIT** 3/8  
DOUBLE IPA | DC | 9.2% | 55° | BECHER | 14 OZ.  
- FINISHED W/ STARFRUIT & YELLOW DRAGON FRUIT IN THE CASK

**DC BRAU / SPACE REAPER: HONEY TANGERINE** 3/8  
DOUBLE IPA | DC | 9.2% | 55° | BECHER | 14 OZ.  
- FINISHED W/ HONEY TANGERINE IN THE CASK

**DC BRAU / SPACE REAPER: GREEN PLUM** 3/8  
DOUBLE IPA | DC | 9.2% | 55° | BECHER | 14 OZ.  
- FINISHED W/ GREEN PLUM IN THE CASK

**DC BRAU / SPACE REAPER: APRICOT** 3/8  
DOUBLE IPA | DC | 9.2% | 55° | BECHER | 14 OZ.  
- FINISHED W/ APRICOT IN THE CASK

**DC BRAU / SPACE REAPER: ATAUFO MANGO** 3/8  
DOUBLE IPA | DC | 9.2% | 55° | BECHER | 14 OZ.  
- FINISHED W/ ATAUFO MANGO IN THE CASK

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# DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

## ★★ BOTTLE POUR ★★

### ◆ TART & FUNKY

**OFF COLOR / JERK BIRD** 6/12  
BELGIAN STRONG BLOND ALE | IL | 9.5% | 48° | TULIP | 10 OZ. FROM BOTTLE  
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ POLARIS

## ★★★★★ CIDER ★★★★★

### ◆ MELLOW & FLORAL

**CHRISTIAN DROUIN / POIRÉ** 5/10  
PEAR CIDER | FRANCE | 4.0% | 42° | POKAL | 10 OZ.  
- MADE W/ PLANT DE BLANC, MUSCADET, TRICOTIN, AVENELLE & POIRE DE GRIS PEARLS

## ★★ TART+FUNKY ★★

### ◆ DELICATE

**THE VEIL / DUB RAZZ TASTEE** 3/8  
SOUR RED ALE | VA | 5.5% | 48° | TUMBLER | 13 OZ.  
- FINISHED W/ RASPBERRY & LACTOSE

**ARIZONA WILDERNESS / HUMMINGBIRD SPRINGS** 3/8  
SAISON - BLOND | AZ | 5.5% | 48° | TULIP | 13 OZ.  
- BREWED W/ SONORA WHITE WHEAT; HOPPED W/ CITRA & LEMONDROP

**THE VEIL / YELLA LAMBZ**  
SOUR BLOND ALE | VA | 4.5% | 42° | TUMBLER | 13 OZ.  
- FINISHED W/ LEMON & LACTOSE

**CROOKED RUN / DOUBLE VIBES: BLACKBERRY** 4/8  
BERLINER WEISSE | VA | 5.0% | 48° | TUMBLER | 10 OZ.  
- FINISHED W/ BLACKBERRY, VANILLA & LACTOSE

### ◆ EARTHY

**OXBOW / MOON ROCKS** 5/10  
GRISSETTE | ME | 4.5% | 48° | TULIP | 10 OZ.  
- BREWED W/ SPELT; FERMENTED W/ BRETTANOMYCES

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

### ◆ FRUITY & VINOUS

**ALLAGASH / NANCY** 6/12  
SOUR RED ALE | ME | 6.3% | 48° | TUMBLER | 10 OZ.  
- FERMENTED EXCLUSIVELY W/ BRETTANOMYCES; FINISHED W/ BALATON & MONTMORENCY CHERRIES FROM DOLES ORCHARD (ME)

## ★★★★★ ROAST ★★★★★

### ◆ DARK & DRY

**FOUNDERS / PORTER** 3/7  
ROBUST PORTER | MI | 6.5% | 48° | NONIC PINT | 16 OZ.

**DESCHUTES / BLACK BUTTE XXX** 5/10  
IMPERIAL PORTER | OR | 13.6% | 54° | SNIFTER | 10 OZ.  
- BREWED W/ MIDNIGHT WHEAT;  
AGED IN 8 DIFFERENT TYPES OF OAK BARRELS

**THE LOST ABBEY / BARREL-AGED SERPENT'S STOUT** 7.5/15  
IMPERIAL STOUT | CA | 13.7% | 54° | SNIFTER | 10 OZ.  
- AGED IN BOURBON BARRELS

### ◆ SOFT & SILKY

**OXBOW / INFINITE DARKNESS** 3/8  
BELGIAN IMPERIAL STOUT | ME | 10.0% | 54° | SNIFTER | 12 OZ.

**OSKAR BLUES / TEN FIDY** 5/10  
IMPERIAL STOUT | CO | 10.5% | 54° | SNIFTER | 10 OZ.

**STILLWATER / CRITICAL THINKING** 4/9  
IMPERIAL STOUT | NY | 11.0% | 54° | SNIFTER | 12 OZ.

**STONE / WOOTSTOUT 2018** 4/9  
IMPERIAL STOUT | CA | 11.5% | 54° | SNIFTER | 12 OZ.  
- BREWED W/ WHEAT & RYE MALT; PARTIALLY AGED (25%) IN BOURBON BARRELS; FINISHED W/ PECANS

**EVIL TWIN / AÚN MÁS CAFÉ JESÚS** 7.5/15  
IMPERIAL STOUT | NY | 12.0% | 54° | SNIFTER | 10 OZ.  
- AÚN MÁS A JESÚS FINISHED W/ COFFEE

**OCELOT / LIE, CHEAT, & STEAL** 3/7  
IMPERIAL STOUT | VA | 10.4% | 54° | SNIFTER | 12 OZ.  
- FINISHED W/ COFFEE FROM COUNTER CULTURE (NC)