

# drafts

## crisp

*delicate fruit*

**FREIGEIST - OTTEKOLONG** 3.5 / 7  
KÖLSCH | GERMANY | 4.8% | 42° | FLUTE | 13 OZ.

*malt-accented*

**KULMBACHER - MÖNCHSHOF KELLERBIER** 4 / 9  
KELLERBIER / ZWICKELBIER | GER | 5.4% | 42° | STEIN | 20 OZ.

**GREAT LAKES - ELIOT NESS** 3 / 7  
VIENNA LAGER | OH | 6.2% | 42° | SEIDEL | 20 OZ.  
HOPPED W/ MT. HOOD

*subtle hoppiness*

**MARLOWE - NAGGING CURIOSITY: SIMCOE/ ENIGMA** 4 / 9  
AMERICAN BLOND ALE | CT | 4.2% | 42° | BECHER | 16 OZ.  
HOPPED W/ SIMCOE & ENIGMA

**MAHR'S - PILS** 3.5 / 7  
GERMAN PILSNER | GER | 4.9% | 42° | FLUTE | 13 OZ.

**SCHÖNRAM - PILS** 4 / 8  
GERMAN PILSNER | GER | 5.4% | 42° | FLUTE | 13 OZ.

## fruit & spice

*bright*

**DE LA SENNE - TARAS BOULBA** 4 / 8  
BELGIAN BLOND ALE | BEL | 4.5% | 42° | TULIP | 13 OZ.

**ALLAGASH - WHITE** 3.5 / 7  
WITBIER | ME | 5.2% | 42° | TULIP | 13 OZ.

**DE RANKE - HOP HARVEST** 4.5 / 9  
BELGIAN BLOND ALE | BEL | 5.5% | 48° | TULIP | 13 OZ.  
BREWED W/ WET SIMCOE, CITRA, TOPAZ & SYLVA HOPS

**BLAUGIES - SAISON D'EPEAUTRE** 4 / 8  
SAISON | BEL | 6.0% | 48° | TULIP | 13 OZ.  
BREWED W/ SPELT

**CARACOLE - SAXO** 6 / 12  
BELGIAN STRONG BLOND ALE | BEL | 8.0% | 48° | TULIP | 13 OZ.

**DUPONT - MOINETTE AMBRÉE** 6.5 / 13  
BELGIAN STRONG PALE ALE | BEL | 8.5% | 54° | CHALICE | 16 OZ.

**DE DOLLE - STILLE NACHT** 7.5 / 15  
BELGIAN STRONG PALE ALE | BEL | 12.0% | 54° | CHALICE | 16 OZ.

*dark*

**PLANK - DUNKLER WEIZENBOCK** 4 / 9  
WEIZENBOCK | GER | 7.8% | 54° | GRAND PILSNER | 20 OZ.

## cask ales

*hop*

**BELL'S - TWO HEARTED** 3 / 7  
AMERICAN IPA | MI | 7.0% | 48° | NONIC PINT | 20 OZ.  
HOPPED EXCLUSIVELY W/ CENTENNIAL

*malt*

**BLUEJACKET - ART OF ALMOST** 3 / 7  
ENGLISH MILD | DC | 3.7% | 55° | NONIC PINT | 20 OZ.  
COLLABORATION W/ GOOD WORD (GA)

**BLUEJACKET - YARDBIRD** 3 / 7  
BEST BITTER | DC | 4.1% | 55° | NONIC PINT | 20 OZ.  
HOPPED EXCLUSIVELY W/ EAST KENT GOLDINGS

*roast*

**BLUEJACKET - ETON RIFLES** 3 / 7  
BROWN PORTER | DC | 5.4% | 55° | NONIC PINT | 20 OZ.

*cider*

**SANDFORD - DEVON SCRUMPY** 3 / 8  
ENGLISH CIDER | ENGLAND | 6.0% | 55° | NONIC PINT | 20 OZ.  
MADE W/ YARLINGTON MILL, TREMLETT'S & SWEET CHOPIN APPLES

## hop

*malty backbone*

**MODERN TIMES - BLAZING WORLD** 4 / 9  
AMERICAN AMBER ALE | CA | 6.8% | 48° | BECHER | 16 OZ.  
HOPPED W/ NELSON SAUVIN

*bold, herbal & citric*

**SIERRA NEVADA - 40TH HOPPY ANNIVERSARY ALE** 3 / 7  
AMERICAN IPA | CA | 6.0% | 48° | BECHER | 16 OZ.  
HOPPED W/ CLUSTER, CASCADE & CENTENNIAL

**STONE - IPA** 3 / 7  
AMERICAN IPA | CA | 6.9% | 48° | BECHER | 16 OZ.  
HOPPED W/ MAGNUM, CHINOOK & CENTENNIAL

**MAINE - LUNCH** 4 / 9  
AMERICAN IPA | ME | 7.0% | 48° | BECHER | 16 OZ.  
HOPPED W/ AMARILLO, CENTENNIAL & SIMCOE

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

*soft & juicy*

**BISSELL BROTHERS - INDUSTRY VS. INFERIORITY** 4 / 9  
HAZY IPA | ME | 6.2% | 48° | BECHER | 16 OZ.  
HOPPED IDAHO 7, AMARILLO & MOSAIC

**BISSELL BROTHERS - THE SUBSTANCE** 3 / 8  
HAZY IPA | ME | 6.6% | 48° | BECHER | 16 OZ.  
HOPPED W/ FALCONER'S FLIGHT, CENTENNIAL, APOLLO,  
EUREKA & CHINOOK

**CHARLES TOWNE - SUNGAZER** 4 / 9  
HAZY IPA | SC | 6.8% | 48° | BECHER | 16 OZ.  
HOPPED W/ CITRA, AMARILLO & COLUMBUS

**OCELOT - JACKS & JOKERS** 3 / 7  
HAZY IPA | VA | 7.2% | 48° | BECHER | 16 OZ.  
HOPPED W/ SIMCOE & AMARILLO

**BLUEJACKET - FULL FATHOM FIVE** 4 / 8  
HAZY DOUBLE IPA | DC | 8.0% | 48° | SNIFTER | 13 OZ.  
HOPPED W/ GALAXY & CITRA

**DREKKER - AGENT OF ANARCHY** 4.5 / 9  
HAZY DOUBLE IPA | ND | 8.0% | 48° | SNIFTER | 13 OZ.  
HOPPED W/ CITRA & SABRO; COLLABORATION W/ ABLE (MN)

**TRIPLE CROSSING - ILLUMINATI CONFIRMED** 4.5 / 9  
HAZY DOUBLE IPA | VA | 8.0% | 48° | SNIFTER | 13 OZ.  
HOPPED W/ CITRA & MOSAIC

**THE VEIL - DRAGGED DRAGGED** 4.5 / 9  
HAZY TRIPLE IPA | VA | 11.0% | 48° | SNIFTER | 13 OZ.  
HOPPED W/ GALAXY, CITRA, NELSON, EL DORADO & VIC SECRET

## tart & funky

*delicate*

**JESTER KING - SNÖRKEL** 5 / 10  
GOSE | TX | 4.8% | 48° | TULIP | 13 OZ.  
BREWED W/ ALDERWOOD SMOKED SEA SALT & OYSTER  
MUSHROOMS FROM LOGRO FARMS (TX)

**FREIGEIST - GEISTERZUG: RHUBARB** 3.5 / 7  
GOSE | GER | 5.2% | 42° | TULIP | 13 OZ.  
FINISHED W/ SPRUCE NEEDLES & RHUBARB

**JESTER KING - NOBLE KING** 5 / 10  
MIXED FERMENTATION ALE | TX | 5.9% | 48° | TULIP | 13 OZ.

*fruity*

**THE VEIL - TEFNUT: BLUEBERRY MUFFIN** 4.5 / 9  
FRUITED SOUR ALE | VA | 11.0% | 48° | TULIP | 13 OZ.  
BREWED W/ MILK SUGAR; FINISHED W/ BLUEBERRIES & VANILLA;  
COLLABORATION W/ OMNIPOLLO (SWE)

**NIGHTMARE - BLOOD EAGLE** 5 / 10  
FRUITED SOUR ALE | NY | 7.5% | 48° | TULIP | 13 OZ.  
FINISHED W/ LINGONBERRIES, HAWTHORN BERRIES, CLOUD-  
BERRIES, COMICE PEARS, STRAWBERRIES, PLUMS & CHERRIES

## malt

*toasty & nutty*

**OXBOW - OLD 51** 3 / 8  
ROGGENBIER | ME | 5.5% | 48° | BECHER | 16 OZ.

*fruit & toffee*

**OXBOW - SPACE COWBOY** 3.5 / 7  
BIÈRE DE GARDE | ME | 4.0% | 42° | TULIP | 13 OZ.

## roast

*dark & dry*

**OXBOW - TWIN VILLAGE** 4 / 9  
DRY STOUT | ME | 4.5% | 48° | NONIC PINT | 20 OZ.  
FERMENTED W/ SAISON ALE YEAST; FINISHED W/  
LOCAL MAINE OYSTERS

*soft & silky*

**MODERN TIMES - BLACK HOUSE: NITRO** 3 / 8  
OATMEAL STOUT | CA | 5.8% | 48° | BECHER | 16 OZ.  
FINISHED W/ ETHIOPIAN & SUMATRAN COFFEE; NITRO POUR

*rich & decadent*

**THE VEIL - BAKED APPLE PIE HORNSWOGGLER** 3 / 8  
SWEET STOUT | VA | 7.0% | 54° | SNIFTER | 13 OZ.  
BREWED W/ MILK SUGAR; FINISHED W/ APPLES,  
BROWN SUGAR, CINNAMON & NUTMEG

**PERENNIAL - TAKE 10** 6 / 12  
IMPERIAL STOUT | MO | 12.0% | 54° | SNIFTER | 13 OZ.  
FINISHED W/ PEANUTS, CHOCOLATE & SALT;  
COLLABORATION W/ CHURCHKEY (DC)

**PRAIRIE - WEEKEND** 6 / 12  
IMPERIAL STOUT | OK | 13.3% | 54° | SNIFTER | 13 OZ.  
FINISHED W/ COCONUT, COCOA NIBS & MARSHMALLOWS

**FREMONT - B-BOMB 2019: COFFEE & CINNAMON** 7 / 14  
AMERICAN STRONG ALE | WA | 14.0% | 54° | SNIFTER | 13 OZ.  
AGED 8-24 MONTHS IN BOURBON BARRELS; FINISHED W/  
COFFEE & CINNAMON

## bottle pour

*tart & funky*

**GOOSE ISLAND - JULIET 2015** 5 / 10  
FLANDERS RED ALE | IL | 7.1% | 48° | TULIP | 13 OZ.  
AGED IN RED WINE BARRELS; CONDITIONED W/ BLACKBERRIES

## featured bottles

*smoke*

**STILLWATER - SURROUND 2015** 9  
IMPERIAL STOUT | NY | 10.0% | 54° | SNIFTER | 12 OZ.  
BREWED W/ OAK-SMOKED WHEAT MALT

*tart & funky*

**ARIZONA WILDERNESS - THE STUFFING** 30  
MIXED FERMENTATION ALE | AZ | 6.2% | 48° | TULIP | 25.4 OZ.  
AGED IN OAK PUNCHEONS; FINISHED W/ ARIZONA-GROWN PECANS;  
COLLABORATION W/ JESTER KING (TX)

**BIRDS FLY SOUTH - RUMBLEFISH 2017** 20  
MIXED FERMENTATION ALE | SC | 6.0% | 48° | TULIP | 25.4 OZ.  
HOPPED W/ CALYPSO & CITRA

**JOLLY PUMPKIN - MARACAIBO ESPECIAL 2015** 25  
FLANDERS OUD BRUIN | MI | 7.5% | 48° | TULIP | 25.4 OZ.  
AGED 6 MONTHS IN OAK BARRELS; FINISHED W/ COCOA NIBS,  
CINNAMON & ORANGE

**BOULEVARD - LOVE CHILD #4 (2014)** 25  
FLANDERS RED ALE | MO | 9.5% | 48° | TULIP | 25.4 OZ.  
AGED 1-6 YEARS IN BOURBON BARRELS

BEER DIRECTOR | GREG ENGERT  
CHURCHKEYDC.COM  
FOLLOW ALONG @CHURCHKEYDC