

★★★★★ CRISP ★★★★★

◆ SUBTLE HOPPINESS

VICTORY / PRIMA PILS 3/7
GERMAN PILSENER | CA | 5.3% | 42° | FLUTE | 16 OZ.

◆ DELICATE FRUIT

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

◆ MALT-ACCENTED

GREAT LAKES / ELIOT NESS 3/7
VIENNA LAGER | OHIO | 6.2% | 42° | BECHER | 14 OZ.

★★★ BOTTLE POUR ★★★

◆ FRUIT & SPICE

FANTÔME / HIVER 2012 5/10
SAISON - PALE | BELGIUM | 8.0% | TULIP | 10 OZ. FROM BOTTLE

★★★★★ MALT ★★★★★

◆ TOASTY & NUTTY

BLACK TOOTH / SADDLE BRONC 3/7
ENGLISH MILD | WY | 4.8% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ GLACIER

◆ FRUIT & TOFFEE

BLACK TOOTH / HIPPIE STOMPER 3/7
SCOTCH ALE / WEE HEAVY | WY
7.7% | 48° | SNIFTER | 12 OZ.

BLACK TOOTH / 1314 3/7
ENGLISH STRONG ALE | WY | 10.5% | 48° | SNIFTER | 12 OZ.
- AGED 1 YEAR IN WYOMING WHISKEY BARRELS

THE VEIL / CIRCLE OF WOLVES 2017 5/10
ENGLISH BARLEYWINE | VA | 10.8% | 54° | SNIFTER | 10 OZ

JACKIE O'S / CHIRON'S FLAME 6.5/13
AMERICAN STRONG ALE | OH
11.5% | 48° | BECHER | 10 OZ.
- AGED 16 MONTHS IN BOURBON BARRELS

PERENNIAL / REVERIE 7/14
AMERICAN STRONG ALE | MO
12.0% | 54° | SNIFTER | 10 OZ.
- BLEND OF STRONG ALES AGED IN RITTENHOUSE RYE WHISKEY BARRELS & RED WINE BARRELS

★★★ TART+FUNKY ★★★

DELICATE

ALVINNE / ICH BIN EIN BERLINER FRAMBOOS 7.5/15
BERLINER WEISSE | BELGIUM | 4.0% | 42° | TUMBLER | 10 OZ.
- AGED 8 MONTHS IN OAK BARRELS; CONDITIONED 4 MONTHS ON RASPBERRIES; COLLABORATION W/ LAUGER (SPAIN)

JOLLY PUMPKIN / CALABAZA BLANCA 4/9
WITBIER | MI | 4.8% | 42° | TUMBLER | 13 OZ.
- AGED IN OAK BARRELS W/ WILD YEAST & BACTERIA

JACKIE O'S / GOSE 5/10
GOSE | OH | 5.2% | 42° | TUMBLER | 10 OZ.
- FERMENTED W/ BRETTANOMYCES & LACTOBACILLUS;
NOT KETTLE SOURED

JACKIE O'S / BERLINER WEISSE 5/10
BERLINER WEISSE | OH | 5.5% | 42° | TUMBLER | 10 OZ.
- FERMENTED W/ BRETTANOMYCES & LACTOBACILLUS;
NOT KETTLE SOURED

◆ EARTHY

BURIAL / FALL OF THE REBEL ANGELS 4.5/9
SAISON - BLOND | NC | 5.0% | 48° | TULIP | 10 OZ.
- PARTIALLY AGED IN OAK FOEDERS (30%) & BOURBON BARRELS (10%); FINISHED W/ CHOKEBERRIES

HOLY MOUNTAIN / WITCHFINDER 4.5/9
SAISON - BLOND | WA | 6.1% | 48° | TULIP | 10 OZ.
- HOPPED W/ SAAZ & AMARILLO; FERMENTED W/ BRETTANOMYCES

PERENNIAL / WORKING TITLE 4/8
BELGIAN PALE ALE | MO | 6.2% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ CRYSTAL

PERENNIAL / FLAT ROCK 6/12
SAISON - BLOND | MO | 6.7% | 48° | TULIP | 10 OZ.
- BLEND OF SAISON DE LIS (50%) & A MIXED-FERMENTATION SAISON AGED 1 YEAR IN OAK FOEDERS (50%)

BEER DIRECTOR ■ GREG ENGERT
CHEF ■ BILL WILLIAMSON



VISIT CHURCHKEYDC.COM
FOR ALL UPCOMING EVENTS

★ FEATURED BOTTLES ★

◆ HOP

THE ALCHEMIST / FOCAL BANGER 9
AMERICAN IPA | VT | 7.0% | 48° | NONIC PINT | 16 OZ. CAN
- HOPPED W/ CITRA & MOSAIC

◆ TART & FUNKY

CANTILLON / IRIS 2016 4/5
TRADITIONAL GUEUZE LAMBIC | BELGIUM
5.0% | 48° | TUMBLER | 25.4 OZ.
- UNBLENDED LAMBIC (100% BARLEY MALT, 50% YOUNG HOPS)
OAK-AGED 2 YEARS; DRY-HOPPED 2 WKS

WESTBROOK / BIG TASTY'S BACK DOOR 12
WITBIER | SOUTH CAROLINA | 6.5% | 42° | TUMBLER | 22 OZ.
- FERMENTED W/ BRETTANOMYCES; FINISHED W/ HERBS & SPICES;
COLLABORATION W/ STILLWATER (MD)

PRAIRIE / ALE
SAISON - BLOND | OK | 8.2% | 48° | TULIP | 16.9 OZ.
- FERMENTED W/ SAISON ALE YEAST, WINE YEAST & BRETTANOMYCES

★★★★★ HOP ★★★★★

◆ EARTHY & DRY

PERENNIAL / HOMMEL BIER 3/8
BELGIAN BLOND ALE | MO | 5.9% | 48° | TULIP | 13 OZ.
- HOPPED W/ CHINOOK & COLUMBUS

◆ MALTY BACKBONE

BISSELL BROTHERS / BUCOLIA 4/9
AMERICAN AMBER ALE | ME | 5.6% | 48° | BECHER | 14 OZ.
- HOPPED W/ SIMCOE, CENTENNIAL & CHINOOK

BLACK TOOTH / BIG RED 3/7
IMPERIAL IPA | WY | 7.8% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, EL DORADO & CENTENNIAL

BLACK TOOTH / 1516 5/10
IMPERIAL IPA | WY | 8.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA & EL DORADO; AGED 1 YEAR IN WYOMING WHISKEY BARRELS

◆ BOLD, HERBAL, & CITRIC

LAWSON'S / SUPER SESSION #2 3/8
SESSION IPA | VT | 4.8% | 42° | NONIC PINT | 16 OZ.
- HOPPED W/ AMARILLO

MELVIN / HUBERT 3/7
AMERICAN PALE ALE | WY | 6.0% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CTZ, SIMCOE & CITRA

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

MELVIN / IPA 3/7
AMERICAN IPA | WY | 7.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ CENTENNIAL, SIMCOE & CITRA

TRIPLE CROSSING / FALCON SMASH 4/9
AMERICAN IPA | VA | 7.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ FALCONER'S FLIGHT & MOTUEKA

RAR / PINEAPPLE GRENADE 4/9
AMERICAN IPA | MD | 7.6% | 48° | SNIFTER | 12 OZ.
- FINISHED W/ PINEAPPLE

MELVIN / DREARY COPPER 3/7
AMERICAN IPA | WY | 7.7% | 48° | BECHER | 14 OZ.
- HOPPED W/ CENTENNIAL, CITRA & CTZ

BLACK TOOTH / IMPROVISE 3/7
IMPERIAL IPA | WY | 7.9% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA & MOSAIC

BURIAL / A MOST FITTING DEATH 4/9
IMPERIAL IPA | NC | 8.0% | 48° | SNIFTER | 12 OZ.
- BREWED W/ WHEAT; HOPPED W/ AMARILLO, BELMA, CITRA, EL DORADO & EQUINOX; FINISHED W/ COCONUT SUGAR & TANGERINE PEEL

OCELOT / BUDDHIST PRODIGY 3/7
IMPERIAL IPA | VA | 8.7% | 48° | BECHER | 14 OZ.
- HOPPED W/ AMARILLO & GALAXY

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

MELVIN / DRUNKEN MASTER 4/9
IMPERIAL IPA | WY | 9.0% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ CITRA, AMARILLO & COLUMBUS

MELVIN / ASTERISK 4/9
IMPERIAL IPA | WY | 9.0% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ MOSAIC

MELVIN / CITRADAMUS 4/9
IMPERIAL IPA | WY | 9.5% | 48° | SNIFTER | 12 OZ.
- HOPPED EXCLUSIVELY W/ CITRA

MELVIN / 2X4 4/9
IMPERIAL IPA | WY | 9.9% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ COLUMBUS, CENTENNIAL, CITRA & SIMCOE

MELVIN / LAMBDA LAMBDA LAMBDA 4/9
IMPERIAL IPA | WY | 13.0% | 54° | SNIFTER | 12 OZ.
- HOPPED W/ SIMCOE AND MOSAIC

DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

★★★ FRUIT+SPICE ★★★

◆ BRIGHT

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

BLACK TOOTH / KISER 3/7
SAISON - BLOND | WY | 7.5% | 48° | TULIP | 13 OZ.
- AGED 3 MONTHS IN CHARDONNAY BARRELS

DE LA SENNE / SCHIEVE FUNAMBULO 5/10
BELGIAN STRONG BLOND ALE | BELGIUM
10.0% | 54° | TULIP | 10 OZ.
- COLLABORATION W/ TOCCALMATTO (ITALY)

◆ DARK

ST. BERNARDUS / PRIOR 8 5/12
DUBBEL | BELGIUM | 8.0% | 48° | GOBLET | 12 OZ.

★★★★★ ROAST ★★★★★

◆ DARK & DRY

BURIAL / THE ROOT OF OUR ADDICTION 4/9
GRUIT - DARK | NC | 5.0% | 54° | TULIP | 13 OZ.
- FINISHED W/ ROASTED DANDELION ROOT, ROASTED CAROB,
ROASTED CHICORY, MACA POWDER & MUGWORT; COLLABORATION
W/ CAMBRIDGE (MA)

BURIAL / WINNOWER 4.5/9
ROBUST PORTER | NC | 6.5% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ FRESH RASPBERRIES & NICARAGUAN COCOA NIBS
FROM FRENCH BROAD CHOCOLATES (NC)

BLACK TOOTH / BLACK EAGLE 3/7
BAL TIC PORTER | WY | 7.4% | 48° | BECHER | 14 OZ.

◆ SOFT & SILKY

BURIAL / TIN CUP 3/8
SWEET STOUT | NC | 5.6% | 48° | BECHER | 14 OZ.
- BREWED W/ LACTOSE; FINISHED W/ ETHIOPIAN YIRGACHEFFE
COFFEE FROM COUNTER CULTURE COFFEE (NC)

BISSELL BROTHERS / UMBRA 4/9
OATMEAL STOUT | ME | 7.7% | 48° | BECHER | 14 OZ.
- BREWED W/ FLAKED OATS & MARIS OTTER MALT

HOLY MOUNTAIN / KING'S HEAD: BOURBON 4.5/9
IMPERIAL BROWN ALE | WA | 9.5% | 54° | BECHER | 10 OZ.
- KING'S HEAD AGED IN BOURBON BARRELS

THE ANSWER / BROKEN BIRD 5/10
IMPERIAL STOUT | VA | 9.7% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ TOASTED COCONUT

JACKIE O'S / BOURBON BARREL DARK APPARITION 6.5/13
IMPERIAL STOUT | OH | 11.5% | 54° | SNIFTER | 10 OZ.
- DARK APPARITION AGED 8 MONTHS IN BOURBON BARRELS

BURIAL / VOORHAMER 4.5/9
IMPERIAL SWEET STOUT | NC | 10.0% | 54° | SNIFTER | 10 OZ.
- BREWED W/ LACTOSE, OATS & CHERRYWOOD SMOKED MALT;
CONDITIONED W/ MOLASSES

★★★★★ CASK ALES ★★★★★

◆ HOP

DC BRAU / GREEN CARD: CASHMERE, CHINOOK & WAI-ITI 3/7.5
AMERICAN PALE ALE | DC | 5.0% | 55° | NONIC PINT | 16 OZ.
- DRY-HOPPED W/ CASHMERE, CHINOOK & WAI-ITI IN THE CASK;
COLLABORATION W/ FIRESTONE WALKER (CA)

UNION / DOUBLE DUCKPIN: COFFEE 3/8
IMPERIAL IPA | MD | 8.5% | 48° | BECHER | 14 OZ.
- FINISHED W/ COFFEE IN THE CASK

◆ ROAST

HARVIESTOUN / OLD ENGINE OIL 3/8
ROBUST PORTER | SCOTLAND | 6.0% | 55° | BECHER | 14 OZ.

ALEWERKS / CAFÉ ROYAL: CARAMEL 3/7
SWEET STOUT | VA | 8.0% | 55° | SNIFTER | 12 OZ.
- FINISHED W/ CARAMEL IN THE CASK

◆ TART & FUNKY

UNION / OLD PRO: GINGER & STRAWBERRY 3/7
GOSE | MD | 4.2% | 55° | TUMBLER | 13 OZ.
- FINISHED W/ GINGER AND STRAWBERRIES IN THE CASK

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