

★★★★★ CRISP ★★★★★

♦ SUBTLE HOPPINESS

EVOLUTION / DELMARVA PURE PILS 3/7
BOHEMIAN PILSENER | MD | 4.8% | 42° | FLUTE | 16 OZ.
- HOPPED W/ SAPHIR & OPAL

KOUTSKÁ / 12° 4/9
KELLERBIER / ZWICKELBIER | CZECH REPUBLIC
5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ SAAZ; LAGERED FOR 60 DAYS; UNFILTERED

ITALIANO / TIPOPILS 5/10
GERMAN PILSENER | ITALY | 5.2% | 42° | BECHER | 10 OZ.
- HOPPED W/ MAGNUM, PERLE, HERSBRÜCKER & SAAZ

GÄNSTALLER / COMMANDARIN 4/9
INDIA PALE LAGER | GERMANY | 5.3% | 42° | BECHER | 14 OZ.
- HOPPED W/ COMET & MANDARINA BAVARIA

OCELOT / SUNNYSIDE DWELLER 3/7
GERMAN PILSENER | VA | 5.5% | 42° | FLUTE | 16 OZ.
- HOPPED W/ MAGNUM & SPALTER SELECT

♦ MALT ACCENTED

KOUTSKÁ / 10° 3/8
KELLERBIER / ZWICKELBIER | CZECH REPUBLIC
4.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ SAAZ; LAGERED FOR 40 DAYS; UNFILTERED

PORT CITY / FRANCONIAN KELLERBIER 3/7
KELLERBIER / ZWICKELBIER | VA | 5.1% | 42° | BECHER | 14 OZ.
- HOPPED W/ SPALT & TETTNER

GREAT LAKES / ELIOT NESS 3/7
VIENNA LAGER | OH | 6.2% | 42° | BECHER | 14 OZ.
- HOPPED W/ MT. HOOD

★★★★★ MALT ★★★★★

♦ FRUIT & TOFFEE

FIRESTONE WALKER / HELLDORADO 6.5/13
ENGLISH BARLEYWINE | CA | 12.8% | 54° | SNIFTER | 10 OZ.
- AGED IN OAK BARRELS

THE BRUERY / MASH & COCONUT 7.5/15
ENGLISH BARLEYWINE | CA | 13.1% | 54° | SNIFTER | 10 OZ.
- MASH FINISHED W/ COCONUT; AGED IN BOURBON BARRELS

FOUNDERS / DKML 5/10
AMERICAN STRONG ALE | MI | 14.2% | 54° | SNIFTER | 10 OZ.
- BREWED W/ CORN; AGED IN BOURBON BARRELS

THE BRUERY / SAULE 7.5/15
ENGLISH STRONG ALE | CA | 16.1% | 54° | SNIFTER | 10 OZ.
- AGED IN BOURBON BARRELS; BLENDED IN THE SOLERA METHOD

★★ FRUIT+SPICE ★★

♦ BRIGHT

RAR / BOTTOM FEEDER 3/7
BELGIAN BLOND ALE | VA | 4.4% | 42° | TULIP | 13 OZ.

LOGSDON / SEIZOEN MECCA 4.5/9
SAISON - BLOND | OR | 5.0% | 48° | TULIP | 10 OZ.
- SEIZOEN BREWED W/ OREGON-GROWN BARLEY FROM MECCA GRADE ESTATE MALTS (OR)

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

OXBOW / FARMHOUSE PALE ALE 4/9
SAISON - BLOND | ME | 6.0% | 48° | TULIP | 13 OZ.

OFF COLOR / EILLE 6/12
BIÈRE DE MIEL | IL | 7.5% | 48° | TULIP | 10 OZ.
- FINISHED W/ LEMONS

DE RANKE / GULDENBERG 4/8
TRIPEL | BELGIUM | 8.5% | 54° | TULIP | 10 OZ.

DE DOLLE / DULLE TEVE 6.5/13
TRIPEL | BELGIUM | 10.0% | 48° | TULIP | 10 OZ.

J. WAKEFIELD / HAVE YOU SEEN MY STAPLER? 4.5/9
TRIPEL | FL | 11.0% | 48° | TULIP | 10 OZ.

♦ DARK

DES ROCS / GRAND CRU 6/13
QUADRUPEL | BELGIUM | 9.0% | 54° | GOBLET | 12 OZ.

CARACOLE / NOSTRADAMUS 6/12
BELGIAN STRONG DARK ALE | BELGIUM
9.0% | 54° | TULIP | 10 OZ.

DIAMONDBACK / LEG DAY 3/8
QUADRUPEL | MD | 11.2% | 54° | GOBLET | 12 OZ.

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★★★★★ HOP ★★★★★

♦ BOLD, HERBAL, & CITRIC

SINGLECUT / 18-WATT 3/7
SESSION IPA | NY | 5.0% | 48° | BECHER | 14 OZ.

OCELOT / BREAK MY BALLS 3/7
AMERICAN IPA | VA | 5.9% | 48° | BECHER | 14 OZ.
- HOPPED W/ MOSAIC LUPULIN POWDER

CAPTIAN LAWRENCE / POWDER DREAMS 4/9
AMERICAN IPA | NY | 6.5% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ CITRA LUPULIN POWDER & MOSAIC

SINGLECUT / HALF STACK 4/9
AMERICAN IPA | NY | 6.6% | 48° | BECHER | 14 OZ.

LOGSDON / FREE RISE 4/9
AMERICAN IPA | OR | 6.8% | 48° | SNIFTER | 12 OZ.
- COLLABORATION W/ ALLEGORY (OR)

WESTBROOK / TWO CLAW 4/9
AMERICAN IPA | SC | 7.0% | 48° | BECHER | 14 OZ.
- BREWED W/ RYE MALT; HOPPED W/ GALAXY, AZACCA & MOSAIC

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

FIRESTONE WALKER / GENERATION 1 3/7
AMERICAN IPA | CA | 7.6% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, MOSAIC & MANDARINA BAVARIA

STONE / FRUITALICA 4/9
IMPERIAL IPA | CA | 8.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ WAI-ITI, RIWAKA & CENTENNIAL; FINISHED W/ YUZU, KIWI & HABANERO; COLLABORATION W/ BEAVERTOWN (ENGLAND) & GARAGE PROJECT (NEW ZEALAND)

UNION / DOUBLE DUCKPIN 3/7
IMPERIAL IPA | MARYLAND | 8.5% | 48° | BECHER | 14 OZ.
- BREWED W/ CASCADE, MOSAIC, CTZ, AMARILLO & GALAXY HOPS

★★★★★ ROAST ★★★★★

♦ DARK & DRY

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

DE DOCHTER VAN DE KORENAAR / SANS PARDON 7.5/15
IMPERIAL STOUT | BELGIUM | 11.0% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ ROOIBOS TEA

♦ SOFT & SILKY

THE VEIL / SNOZZWIRED 4/9
SWEET STOUT | VA | 4.4% | 48° | BECHER | 14 OZ.
- FINISHED W/ LOCALLY-ROASTED COFFEE FROM LAMPLIGHTER COFFEE ROASTERS (VA)

PRAIRIE / PARADISE 7/14
IMPERIAL STOUT | OK | 13.0% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ COCONUT & VANILLA

★★★★ CASK ALES ★★★★★

♦ MALT

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

♦ HOP

CAPTIAN LAWRENCE / HOP COMMANDER: BRAVO 3/7
AMERICAN IPA | NY | 6.5% | 55° | BECHER | 14 OZ.
- DRY-HOPPED W/ BRAVO IN THE CASK

UNION / DOUBLE DUCKPIN: TANGELO 3/8
IMPERIAL IPA | MD | 8.5% | 55° | BECHER | 14 OZ.
- FINISHED W/ TANGELO IN THE CASK

♦ TART & FUNKY

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

UNION / OLD PRO TEE TIME: BLOOD ORANGE & POMEGRANATE 3/7
GOSE | MD | 4.2% | 55° | TUMBLER | 13 OZ.
- FINISHED W/ BLOOD ORANGES & POMEGRANATES IN THE CASK

BEER DIRECTOR ■ GREG ENGERT
CHEF ■ BILL WILLIAMSON



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★★ BOTTLE POUR ★★

♦ TART & FUNKY

JESTER KING / MAD MEG 4.5/9
BELGIAN STRONG BLOND ALE
TX | 8.9% | TULIP | 10 OZ. FROM BOTTLE
- FERMENTED W/ NATIVE TEXAS WILD YEAST, BRETTANOMYCES & LACTOBACILLUS

★★★★★ SMOKE ★★★★★

♦ SPICY & MEATY

HELLER-TRUM / SCHLENKERLA MÄRZEN 4/9
RAUCHBIER MÄRZEN | GERMANY | 5.1% | 48° | BECHER | 14 OZ.
- BREWED W/ SMOKED MALT

★★ TART+FUNKY ★★

♦ EARTHY

RIGHT PROPER / ASTRAL WEEKS 3/7
SAISON | DC | 4.4% | 48° | TULIP | 13 OZ.
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ GALAXY & EQUINOX

PERENNIAL / OWEN 4.5/9
SAISON - BLOND | MO | 4.7% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ MOSAIC

RIGHT PROPER / SONGLINES 3/7
SAISON - BLOND | DC | 5.0% | 48° | TULIP | 13 OZ.
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ GALAXY, MOTUEKA & NELSON SAUVIN

LOVERBEER / PRUSS PERDU 7.5/15
SOUR BLOND ALE | ITALY | 6.0% | 48° | TUMBLER | 10 OZ.
- AGED 12 MONTHS IN OAK BARRELS; FINISHED W/ PEARS

FIRESTONE WALKER / SOUR OPAL 7/14
SOUR BLOND ALE | CA | 7.7% | 48° | TUMBLER | 10 OZ.
- AGED 2 YEARS IN VIOGNIER WINE BARRELS

LOGSDON / OAK-AGED BRETTEA 6/12
SAISON | OR | 8.0% | 48° | TULIP | 10 OZ.
- SEIZOEN BRETTEA AGED IN OAK BARRELS

♦ FRUITY & VINOUS

J. WAKEFIELD / SICKER THAN YOUR AVERAGE 4.5/9
SAISON - BLOND | FL | 7.0% | 48° | TULIP | 10 OZ.
- FINISHED W/ OREGON-GROWN PLUMS

LOGSDON / ZUURPRUIM 6/12
SOUR BLOND ALE | OR | 7.4% | 48° | TUMBLER | 10 OZ.
- AGED 4 MONTHS IN CABERNET SAUVIGNON BARRELS; FINISHED W/ BEAUT PLUMS

ALVINNE / CUVÉE SOFIE KWEOPER 7.5/15
SOUR BLOND ALE | BELGIUM | 8.0% | 48° | TUMBLER | 10 OZ.
- PHI AGED IN WINE BARRELS; FINISHED W/ QUINCE

CASCADE / FIGARO 2015 7.5/15
SOUR BLOND ALE | OR | 8.4% | 48° | TUMBLER | 10 OZ.
- AGED 18 MONTHS IN CHARDONNAY BARRELS; FINISHED W/ DRIED WHITE FIGS, LEMON PEEL & ORANGE PEEL

CASCADE / SANG NOIR 2016 7.5/15
SOUR RED ALE | OR | 10.1% | 48° | TUMBLER | 10 OZ.
- AGED 2 YEARS IN BOURBON & WINE BARRELS; FINISHED W/ BING CHERRIES

★ FEATURED BOTTLES ★

♦ HOP

SINGLECUT / SOFTLY SPOKEN MAGIC SPELLS 12
IMPERIAL IPA | NY | 8.6% | 48° | NONIC PINT | 16 OZ.

♦ TART & FUNKY

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

DEL DUCATO / OUD BRUNELLO 25
SOUR BROWN ALE | ITALY | 5.0% | 48° | TUMBLER | 11.2 OZ.
- FERMENTED W/ BRETTANOMYCES; AGED IN OAK BARRELS; COLLABORATION W/ OXBOW (ME)

DEL DUCATO / VIEILLE VILLE SAISON 2012 40
SAISON - BLOND | ITALY | 6.0% | 48° | TULIP | 25.4 OZ.
- FERMENTED W/ BRETTANOMYCES