

★★ FRUIT+SPICE ★★

- ◆ **BRIGHT**
- OWBOW / TOURIST SEASON: PEKKO** 4/9
SAISON - BLOND | ME | 4.5% | 48° | TULIP | 13 OZ.
- HOPPED EXCLUSIVELY W/ PEKKO
- DE LA SENNE / TARAS BOULBA** 4/8
BELGIAN BLOND ALE | BELGIUM | 4.5% | 48° | TULIP | 10 OZ.
- OWBOW / SAISON TINO** 4/9
SAISON - BLOND | ME | 5.0% | 48° | TULIP | 13 OZ.
- COLLABORATION W/ BIRRIFICIO ITALIANO (ITALY)
- ALLAGASH / WHITE** 3/7
WITBIER | ME | 5.2% | 42° | TUMBLER | 13 OZ.
- BLAUGIES / SAISON D'EPEAUTRE** 4/8
SAISON - BLOND | BELGIUM | 6.0% | 48° | TULIP | 10 OZ.
- BREWED W/ SPELT
- NÓMADA / TUNDRA** 4/8
SAISON - BLOND | SPAIN | 6.0% | 48° | TULIP | 10 OZ.
- HOPPED W/ CASCADE, CHINOOK & SIMCOE
- BURIAL / RISE OF THE MERCILESS** 4.5/9
SAISON - BLOND | NC | 6.3% | 48° | TULIP | 13 OZ.
- BREWED W/ RYE; FINISHED W/ ORANGE PEEL, GINGER, PEPPERCORNS & GRAINS OF PARADISE
- DE LA SENNE / JAMBE-DE-BOIS** 4.5/9
TRIPEL | BELGIUM | 8.0% | 48° | TULIP | 10 OZ.
- BARRACUDA / IMPERIAL MANGO LASSI MILKSHAKE** 5/10
FRUIT BEER | SPAIN | 9.0% | 48° | TULIP | 10 OZ.
- BREWED W/ LACTOSE; HOPPED W/ CASCADE; FINISHED W/ MANGO & CARDAMOM

- ◆ **DARK**
- SIERRA NEVADA / TRIP IN THE WOODS: RYE DUNKELWEIZEN** 4/8
DUNKELWEIZEN | CA | 9.6% | 54° | POKAL | 10 OZ.
- BREWED W/ RYE; AGED IN RYE WHISKEY BARRELS
- ST. BERNARDUS / ABT 12** 6.5/13
QUADRUPEL | BELGIUM | 10.0% | 54° | GOBLET | 12 OZ.

★★ BOTTLE POUR ★★

- ◆ **TART & FUNKY**
- JOLLY PUMPKIN / LA PARCELA 2016** 4.5/9
PUMPKIN ALE | MI | 5.9% | TULIP | 10 OZ. FROM BOTTLE
- FINISHED W/ COCOA NIBS & PUMPKIN SPICES; AGED 6 MONTHS IN OAK BARRELS

★★ TART+FUNKY ★★

- ◆ **DELICATE**
- AMERICAN SOLERA / LITTLE FOO** 4/8
SAISON - BLOND | OK | 4.0% | 42° | TULIP | 10 OZ.
- AGED IN OAK BARRELS
- PERENNIAL / VON PAMPELMUSE** 4/9
BERLINER WEISSE | MO | 4.2% | 42° | TUMBLER | 13 OZ.
- FINISHED W/ GRAPEFRUIT & MANDARIN ORANGE
- THE VEIL / NEVER TOGETHER** 3/8
GOSE | VA | 4.9% | 42° | TUMBLER | 13 OZ.
- NEVER FINISHED W/ BLOOD ORANGES
- OWBOW / CROSSFADE** 6/12
SAISON - BLOND | ME | 5.0% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES
- AMERICAN SOLERA / CRANBARREL** 6/12
SOUR RED ALE | OK | 5.6% | 48° | TUMBLER | 10 OZ.
- AGED IN OAK BARRELS; FINISHED W/ CRANBERRIES
- OWBOW / METAL FACE** 6/12
SAISON - BLOND | ME | 6.5% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES & LACTOBACILLUS
- ◆ **EARTHY**
- OWBOW / MOMOKO** 7/14
SAISON - BLOND | ME | 7.0% | 48° | TULIP | 10 OZ.
- AGED IN OAK BARRELS; FINISHED W/ PEACHES
- OWBOW / SARCOFAGUS** 6.5/13
SAISON - DARK | ME | 7.0% | 48° | TULIP | 10 OZ.
- FERMENTED W/ BRETTANOMYCES; AGED IN BOURBON BARRELS
- BIRDS FLY SOUTH / RUMBLEFISH** 3/7
SAISON - BLOND | SC | 8.5% | 48° | TUMBLER | 13 OZ.
- FERMENTED W/ BRETTANOMYCES; HOPPED W/ CALYPSO & CITRA
- ◆ **FRUITY & VINOUS**
- SAINT SOMEWHERE / GRAND CRU** 4.5/9
SOUR BROWN ALE | FL | 9.0% | 54° | TUMBLER | 10 OZ.
- UPLAND / DARKEN** 7/14
SOUR BROWN ALE | IN | 9.0% | 54° | TUMBLER | 10 OZ.
- AGED IN OAK BARRELS; FINISHED W/ STAR ANISE, GINGER, GRAINS OF PARADISE, BLACK PEPPER & CORIANDER
- CASCADE / SANG NOIR 2016** 7.5/15
SOUR BROWN ALE | OR | 10.1% | 54° | TUMBLER | 10 OZ.
- AGED 2 YEARS IN BOURBON & WINE BARRELS; FINISHED W/ BING CHERRIES

★★★★ CRISP ★★★★★

- ◆ **DELICATE FRUIT**
- SCHLAFLY / KÖLSCH** 3/7
KÖLSCH | MO | 4.8% | 42° | STANGE | 14 OZ.
- FERMENTED W/ THE GAFFEL KÖLSCH ALE YEAST
- ◆ **SUBTLE HOPPINESS**
- VICTORY / BRAUMEISTER PILS** 3/7
GERMAN PILSENER | PA | 4.7% | 42° | FLUTE | 16 OZ.
- ◆ **MALT ACCENTED**
- HOLY MOUNTAIN / SECOND DEATH** 4/9
HELLES LAGER | WA | 4.8% | 42° | BECHER | 14 OZ.
- HOPPED W/ TETTNANGER
- BARRACUDA / BARCELONA COMMON** 4/9
CALIFORNIA COMMON | SPAIN | 5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ HALLERTAU TRADITION
- KULMBACHER / MONCHSHOF KELLERBIER** 4/9
ZWICKLEBIER/ KELLERBIER
GERMANY | 5.4% | 42° | BECHER | 14 OZ.
- GREAT LAKES / ELIOT NESS** 3/7
VIENNA LAGER | OH | 6.2% | 42° | BECHER | 14 OZ.
- HOPPED W/ MT. HOOD

★★★★ CIDER ★★★★★

- ◆ **BRIGHT & FRUITY**
- ORIGINAL SIN / CIDER** 3/7
AMERICAN CIDER | NY | 6.0% | 42° | POKAL | 14 OZ.

★★★★ HOP ★★★★★

- ◆ **MALTY BACKBONE**
- AVERY / ÜBERSCHWEIN** 3/8
AMERICAN BARLEYWINE | CO | 9.2% | 54° | SNIFTER | 12 OZ.
- HOG HEAVEN HOPPED W/ COLUMBUS
- ◆ **BOLD, HERBAL, & CITRIC**
- SMUTTYNOSE / SCHMUTZIG** 3/8
AMERICAN IPA | NH | 5.8% | 48° | BECHER | 14 OZ.
- BREWED W/ WHEAT
- FINBACK / CLEARING** 4/9
AMERICAN IPA | NY | 6.0% | 48° | SNIFTER | 12 OZ.
- FINISHED W/ CHAMOMILE
- J. WAKEFIELD / HOPS 4 TEACHER** 3/7
AMERICAN IPA | FL | 6.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA
- DIAMONDBACK / GREEN MACHINE** 3/7
AMERICAN IPA | MD | 6.2% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CITRA & ELLA
- COMMONWEALTH / WAPATOOLIE** 3/7
AMERICAN IPA | VA | 6.3% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA & CHINOOK
- BELL'S / TWO HEARTED ALE** 3/7
AMERICAN IPA | MI | 7.1% | 48° | NONIC PINT | 16 OZ.
- HOPPED EXCLUSIVELY W/ CENTENNIAL
- BIRDS FLY SOUTH / 1320 HAMPTON AVE** 3/8
AMERICAN IPA | SC | 7.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ WARRIOR, SIMCOE, MOSAIC, CITRA & SUMMIT
- FOUNDERS / HARVEST ALE** 4/9
WET HOP AMERICAN IPA | MI | 7.6% | 48° | SNIFTER | 12 OZ.
- BREWED W/ WET, MICHIGAN-GROWN CASCADE & AMARILLO HOPS
- TRIPLE CROSSING / DIVISION ORDER** 3/8
IMPERIAL IPA | VA | 8.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ GALAXY, AMARILLO, EL DORADO & SIMCOE
- EQUILIBRIUM / VULGAR DISPLAY OF FLOWER** 4/9
IMPERIAL IPA | NY | 8.0% | 48° | SNIFTER | 12 OZ.
- ASLIN / FICTIONAL FRUIT** 4/9
IMPERIAL IPA | VA | 8.5% | 48° | BECHER | 14 OZ.
- HOPPED W/ MOSAIC & RAKAU; COLLABORATION W/ PURE PROJECT (CA)
- MELVIN / DRUNKEN MASTER** 4/9
IMPERIAL IPA | WY | 9.0% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ CITRA, AMARILLO & COLUMBUS
- STONE / ENJOY BY 10.31.17** 4/9
IMPERIAL IPA | CA | 9.4% | 54° | BECHER | 14 OZ.
- HOPPED W/ NUGGET, SUPER GALENA, SIMCOE, DELTA, TARGET, AMARILLO, CASCADE, GALAXY, CITRA, NELSON SAUVIN, MOTUEKA & HELGA
- MELVIN / CITRADAMUS** 4/9
IMPERIAL IPA | WY | 9.5% | 48° | SNIFTER | 12 OZ.
- HOPPED EXCLUSIVELY W/ CITRA
- ASLIN / TOO SOON?** 4/9
IMPERIAL IPA | VA | 11.6% | 48° | BECHER | 14 OZ.
- HOPPED W/ CITRA, COLUMBUS & WAIMEA; COLLABORATION W/ BURGEON (CA)

BEER DIRECTOR ■ GREG ENGERT
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★★★★ ROAST ★★★★★

- ◆ **DARK & DRY**
- FOUNDERS / PORTER** 3/7
ROBUST PORTER | MI | 6.5% | 48° | NONIC PINT | 16 OZ.
- ◆ **SOFT & SILKY**
- RAR / 10 LAYER** 4/9
SWEET STOUT | MD | 7.2% | 48° | SNIFTER | 12 OZ.
- FINISHED W/ COCOA NIBS
- PERENNIAL / FANTASTIC VOYAGE** 7/14
IMPERIAL SWEET STOUT | MO | 8.8% | 54° | SNIFTER | 10 OZ.
- BREWED W/ LACTOSE; FINISHED W/ COCONUT
- THE BRUERY / GREY MONDAY** 7.5/15
IMPERIAL STOUT | CA | 20.0% | 54° | SNIFTER | 10 OZ.
- BLACK TUESDAY FINISHED W/ OREGON-GROWN HAZELNUTS

★★★★ CASK ALES ★★★★★

- ◆ **TART & FUNKY**
- UNION / TEE TIME: TANGERINE & LEMON** 3/7
GOSE | MD | 4.2% | 55° | TUMBLER | 13 OZ.
- FINISHED W/ TANGERINE & LEMON TEA IN THE CASK
- ◆ **HOP**
- FYNE / ATLANTIC BLVD.** 3/7
ENGLISH IPA | SCOTLAND | 5.6% | 55° | BECHER | 14 OZ.
- HOPPED W/ EAST KENT GOLDINGS, SIMCOE & WARRIOR
- CAPTAIN LAWRENCE / HOP COMMANDER: BRAVO** 3/7
AMERICAN IPA | NY | 6.5% | 55° | BECHER | 14 OZ.
- DRY-HOPPED W/ BRAVO IN THE CASK
- FLYING DOG / BLOODLINE: RASPBERRY & VANILLA** 3/7
AMERICAN IPA | MD | 7.0% | 55° | NONIC PINT | 16 OZ.
- FINISHED W/ RASPBERRIES & VANILLA IN THE CASK

- ◆ **ROAST**
- UNION / BLACKWING: COCONUT** 3/7
SCHWARZBIER | MD | 4.8% | 55° | NONIC PINT | 16 OZ.
- FINISHED W/ COCONUT IN THE CASK

★ FEATURED BOTTLES ★

- ◆ **TART & FUNKY**
- 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/ OWBOW (ME)
- 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)
- STILLWATER / FEAR OF GHOSTS** 22
SAISON - BLOND | MD | 6.0% | 48° | TULIP | 22 OZ.
- BREWED W/ SMOKED MALT; SOURED W/ LACTOBACILLUS
- DEL DUCATO / VIEILLE VILLE SAISON 2012** 40
SAISON - BLOND | ITALY | 6.0% | 48° | TULIP | 25.4 OZ.
- FERMENTED W/ BRETTANOMYCES
- ALLAGASH / JAMES & JULIE** 25
SOUR BROWN ALE | ME | 7.1% | 48° | TUMBLER | 12.7 OZ.
- AGED 2 YEARS IN STAINLESS W/ LACTOBACILLUS & PEDIOCOCCUS
- ◆ **FRUIT & SPICE**
- AVERY / RUMPKIN 2012** 35
IMPERIAL PUMPKIN ALE | CO | 18.1% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ PUMPKIN & SPICES; AGED 6 MONTHS IN GOSLING'S RUM BARRELS
- ◆ **MALT**
- AVERY / OLD JUBILATION 2004** 10
ENGLISH STRONG ALE | CO | 8.3% | 54° | SNIFTER | 12 OZ.
- NORTH COAST / OLD STOCK CELLAR RESERVE 2013** 40
ENGLISH BARLEYWINE | CA | 14.1% | 54° | SNIFTER | 16.9 OZ.
- AGED IN BOURBON BARRELS
- ◆ **ROAST**
- MIKKELLER / FROM TO VIA: BRANDY BARREL 2013** 30
IMPERIAL PORTER | DENMARK | 8.0% | 54° | SNIFTER | 12.7 OZ.
- AGED IN BRANDY BARRELS
- STONE / SUEDE 2013** 25
IMPERIAL PORTER | CA | 9.6% | 54° | SNIFTER | 22 OZ.
- FINISHED W/ CALENDULA FLOWERS & JASMINE; COLLABORATION W/ BLUEJACKET (DC) & 10 BARREL (OR)

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