

★★★★★ 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 / PRIMA PILS 3/7
GERMAN PILSENER | PA | 4.7% | 42° | FLUTE | 16 OZ.
- HOPPED W/ HALLERTAU, TETTNANG, SAAZ & SPALT SELECT

KOUTSKÁ / 12° 3/8
KELLERBIER/ ZWICKELBIER
CZECH REPUBLIC | 5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ SAAZ; LAGERED FOR 60 DAYS; UNFILTERED

◆ MALT ACCENTED

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

ANDERSON VALLEY / NITRO CERVEZA CREMA 3/7
CREAM ALE | CA | 5.0% | 48° | BECHER | 14 OZ.
- HOPPED W/ BRAVO

BARRACUDA / BARCELONA COMMON 4/9
CALIFORNIA COMMON | SPAIN | 5.0% | 42° | BECHER | 14 OZ.
- HOPPED W/ HALLERTAU TRADITION

BLUEJACKET / HILL HOUSE 3/7
MÄRZEN/ OKTOBERFEST | DC | 6.3% | 48° | BECHER | 14 OZ.
- HOPPED W/ MAGNUM & HERSBRUCKER

★★★★★ MALT ★★★★★

◆ FRUIT & TOFFEE

OCELOT / MARMALADE SKIES 3/7
EXTRA SPECIAL BITTER | VA | 5.7% | 48° | BECHER | 14 OZ.

HARVEY'S / ELIZABETHAN ALE 5/10
ENGLISH BARLEYWINE
ENGLAND | 7.5% | 54° | SNIFTER | 10 OZ.

DOGFISH HEAD / PUDDIN' WINE 6/12
ENGLISH BARLEYWINE | DE | 10.5% | 54° | SNIFTER | 10 OZ.
- FINISHED W/ BLACK CURRANTS, SULTANAS, PLUMS, CHERRIES, DARK BROWN SUGAR & HAZELNUTS;
AGED 6 MONTHS IN TERRA D'ORO ZINFANDEL PORT BARRELS

★★★★★ HOP ★★★★★

◆ EARTHY & DRY

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

◆ BOLD, HERBAL, & CITRIC

ASLIN / THETA-D 3/7
AMERICAN PALE ALE | VA | 5.4% | 48° | BECHER | 14 OZ.

DIAMONDBACK / OMAR 3/8
AMERICAN PALE ALE | MD | 6.2% | 48° | NONIC PINT | 16 OZ.
- BREWED W/ FLAKED OATS; HOPPED W/ EL DORADO

ASLIN / SORBET 3/7
AMERICAN IPA | VA | 6.5% | 48° | BECHER | 14 OZ.
- FINISHED W/ PEACH, MANGO, LACTOSE & VANILLA

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

OCELOT / READY FREDDIE 3/7
AMERICAN IPA | VA | 7.3% | 48° | BECHER | 14 OZ.
- HOPPED W/ HUELL MELON & MOSAIC

ASLIN / DUNLEY PLACE 4/9
IMPERIAL IPA | VA | 8.0% | 48° | BECHER | 14 OZ.
- DOUBLE DRY-HOPPED W/ GALAXY & NELSON SAUVIN

ASLIN / LASER RAPTORS 3/8
IMPERIAL IPA | VA | 8.3% | 48° | BECHER | 14 OZ.
- HOPPED WITH CHINOOK, SIMCOE & MOSAIC

ASLIN / DOUBLE ORANGE STARFISH 4/9
IMPERIAL IPA | VA | 8.3% | 48° | BECHER | 14 OZ.
- DOUBLE DRY-HOPPED W/ CITRA & GALAXY

ASLIN / MASTER OF ORANGES 4/9
IMPERIAL IPA | VA | 8.4% | 48° | BECHER | 14 OZ.
- HOPPED W/ GALAXY, MOSAIC, CITRA & AMARILLO

BURLEY OAK / 100: VIC SECRET 4/9
IMPERIAL IPA | MD | 8.5% | 48° | SNIFTER | 12 OZ.
- TRIPLE DRY-HOPPED W/ VIC SECRET

ANDERSON VALLEY / HEELCH O' HOPS 4/9
IMPERIAL IPA | CA | 8.7% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ CASCADE, CHINOOK & COLUMBUS

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★★★ FRUIT+SPICE ★★★

◆ BRIGHT

DE LA SENNE / TARAS BOULBA 3/8
BELGIAN BLOND ALE | BELGIUM | 4.5% | 48° | TULIP | 10 OZ.

ANDERSON VALLEY / BOONT WHITE 3/7
WITBIER | CA | 5.1% | 48° | TUMBLER | 13 OZ.

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

ANDERSON VALLEY / BROTHER DAVID'S TRIPLE 4.5/9
TRIPEL | CA | 10.0% | 54° | TULIP | 10 OZ.
- HOPPED W/ COLUMBUS & STERLING

◆ DARK

ANDERSON VALLEY / WINTER SOLSTICE 3/7
ENGLISH STRONG ALE | CA | 6.9% | 48° | BECHER | 14 OZ.
- FINISHED W/ VANILLA & SPICES

ANDERSON VALLEY / PINCHY JEEK BARL 4.5/9
IMPERIAL PUMPKIN ALE | CA | 8.5% | 54° | SNIFTER | 10 OZ.
- AGED 6 MONTHS IN WILD TURKEY BOURBON BARRELS

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

ST. BERNARDUS / ABT 12 6/13
QUADRUPEL | BELGIUM | 10.0% | 54° | GOBLET | 12 OZ.

★★★★★ ROAST ★★★★★

◆ DARK & DRY

MODERN TIMES / BLACK HOUSE 3/7
OATMEAL STOUT | CA | 5.8% | 48° | BECHER | 14 OZ.
- FINISHED W/ ETHIOPIAN (75%) & SUMATRAN COFFEE (25%)

ANDERSON VALLEY / BARREL-AGED BALTIC PORTER 3/8
BALTIC PORTER | CA | 8.0% | 54° | SNIFTER | 12 OZ.
- AGED IN WILD TURKEY BOURBON BARRELS

◆ SOFT & SILKY

ANDERSON VALLEY / BARNEY FLATS 3/7
OATMEAL STOUT | CA | 5.8% | 48° | BECHER | 14 OZ.
- HOPPED W/ COLUMBUS & NORTHERN BREWER

ANDERSON VALLEY / SALTED CARAMEL PORTER 3/8
ROBUST PORTER | CA | 6.0% | 48° | BECHER | 14 OZ.
- AGED 6 MONTHS IN WILD TURKEY BOURBON BARRELS;
FINISHED W/ SEA SALT

ANDERSON VALLEY / WILD TURKEY RYE STOUT 4.5/9
AMERICAN STOUT | CA | 8.3% | 54° | SNIFTER | 10 OZ.
- AGED FOR 6 MONTHS IN WILD TURKEY RYE WHISKEY BARRELS

FIRESTONE WALKER / VELVET MERKIN 2017 7/14
IMPERIAL OATMEAL STOUT | CA | 8.5% | 54° | SNIFTER | 10 OZ.
- AGED 1 YEAR IN HEAVEN HILL & WOODFORD RESERVE BOURBON BARRELS

ANDERSON VALLEY / HUGE ARKER 6/12
IMPERIAL STOUT | CA | 13.5% | 54° | SNIFTER | 10 OZ.
- AGED IN WILD TURKEY BOURBON BARRELS

★★★★★ CASK ALES ★★★★★

◆ CRISP

FYNE / JARL 3/8
ENGLISH BLOND ALE
SCOTLAND | 3.8% | 55° | NONIC PINT | 16 OZ.
- BREWED W/ WHEAT & MARIS OTTER MALT;
HOPPED EXCLUSIVELY W/ CITRA

FYNE / HURRICANE JACK 3/8
ENGLISH BLOND ALE
SCOTLAND | 4.4% | 55° | BECHER | 14 OZ.
- BREWED W/ MARIS OTTER MALT;
HOPPED W/ AMARILLO & CASCADE

UNION / ANTHEM: ESPRESSO 3/7
CREAM ALE | MD | 5.0% | 55° | NONIC PINT | 16 OZ.
- FINISHED W/ ESPRESSO BEANS IN THE CASK

◆ MALT

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

◆ TART & FUNKY

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

DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

★★★ BOTTLE POUR ★★★

◆ FRUIT & SPICE

UPRIGHT / FIVE (#5) 4/8
SAISON - PALE | OR | 5.5% | TULIP | 10 OZ. FROM BOTTLE
- HOPPED W/ WILLAMETTE, LIBERTY & PERLE

★★★ TART+FUNKY ★★★

◆ DELICATE

ANDERSON VALLEY / THE KIMMIE, THE YINK & THE HOLY GOSE 3/7
GOSE | CA | 4.2% | 42° | TUMBLER | 13 OZ.

ANDERSON VALLEY / BLOOD ORANGE GOSE 3/7
GOSE | CA | 4.2% | 48° | TUMBLER | 13 OZ.
- THE KIMMIE, THE YINK & THE HOLY GOSE
FINISHED W/ BLOOD ORANGE

ANDERSON VALLEY / BRINEY MELON GOSE 3/7
GOSE | CA | 4.2% | 42° | TUMBLER | 13 OZ.
- THE KIMMIE, THE YINK & THE HOLY GOSE
FINISHED W/ WATERMELON

ANDERSON VALLEY / G&T GOSE 3/7
GOSE | CA | 4.2% | 48° | TUMBLER | 10 OZ.
- FINISHED W/ LEMON, JUNIPER, LEMONGRASS & GRAINS OF PARADISE

PEN DRUID / HERMES 5/10
BELGIAN BLOND ALE | VA | 4.5% | 48° | TULIP | 10 OZ.
- BREWED W/ LOCAL, ORGANIC RAW WHEAT;
HOPPED W/ HUELL MELON

FIRESTONE WALKER / BRETTEA WEISSE 6/12
BERLINER WEISSE | CA | 4.9% | 42° | TUMBLER | 10 OZ.
- AGED 8 MONTHS IN FRENCH OAK FOEDERS

DC BRAU / NORDIC FARMHOUSE 6/12
SAISON - BLOND | DC | 6.0% | 48° | TULIP | 10 OZ.
- AGED IN RED WINE BARRELS; FINISHED W/ PEACHES

ANDERSON VALLEY / BARREL-AGED G&T GOSE 6/12
GOSE | CA | 6.5% | 48° | TUMBLER | 10 OZ.
- G&T GOSE AGED 3 MONTHS
IN THIRD-USE WILD TURKEY BOURBON BARRELS

◆ EARTHY & DRY

ANDERSON VALLEY / HORSE TONGUE WHEAT 6/12
WITBIER | CA | 5.3% | 48° | TUMBLER | 10 OZ.
- FERMENTED W/ BRETTANOMYCES;
AGED FOR 6 MONTHS IN WINE BARRELS

JOLLY PUMPKIN / FORGOTTEN TALES OF THE LAST GYPSY BLENDER: SERIES 2, VOLUME 1 5/10
SOUR BLOND ALE | MI | 7.0% | 48° | TUMBLER | 10 OZ.
- BREWED W/ BEECHWOOD & CHERRYWOOD SMOKED MALTS;
FINISHED W/ PRESERVED LEMONS, LIME PEEL,
KIawe SMOKED SEA SALT & BOURBON-SMOKED SUGAR;
AGED 8-15 MONTHS IN OAK FOEDERS

PEN DRUID / JUPITER 5/10
BRETTE IPA | VA | 9.0% | 48° | BECHER | 10 OZ.
- BREWED W/ OATS; FERMENTED IN OAK BARRELS;
HOPPED W/ EQUINOX, SIMCOE & JARRYLO

◆ FRUITY & VINOUS

ANDERSON VALLEY / BOONT OUDE BRUJIN 6/12
SOUR BROWN ALE | CA | 4.8% | 48° | TULIP | 10 OZ.
- AGED IN WINE, BOURBON, BRANDY & PORT BARRELS;
FINISHED W/ REDWOOD TIPS

CASCADE / ONE WAY OR ANOTHER 7.5/15
SOUR RED ALE | CA | 7.9% | 48° | TUMBLER | 10 OZ.
- AGED 16 MONTHS IN WINE BARRELS; FINISHED W/ OREGON
MARIONBERRIES & CALIFORNIA MEYER LEMONS;
COLLABORATION W/ BRUERY TERREUX (CA)

BEER DIRECTOR ■ GREG ENGERT
CHEF ■ BILL WILLIAMSON



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