

★★★★★ CRISP ★★★★★

◆ DELICATE FRUIT

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

◆ SUBTLE HOPPINESS

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

THREES / VLIET 4/9
GERMAN PILSENER | NY | 5.2% | 42° | FLUTE | 16 OZ.

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

◆ MALT ACCENTED

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

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

★★★★★ CIDER ★★★★★

◆ EARTHY & SPARKLING

ANXO / NCF HERITAGE CIDER 5/10
AMERICAN CIDER | DC | 6.0% | 42° | POKAL | 10 OZ.
- MADE W/ RHODE ISLAND GREENING & MARYLAND HEWE'S CRABS APPLES; AGED IN OAK FOEDERS

★★ BOTTLE POUR ★★

◆ FRUIT & SPICE

UPRIGHT / SIX (#6) 3.5/7
SAISON - DARK | OR | 6.7% | TULIP | 10 OZ. FROM BOTTLE
- BREWED W/ RYE MALT

★★ FRUIT+SPICE ★★

◆ BRIGHT

BURIAL / THRESHER 3/8
SAISON - BLOND | NC | 4.6% | 48° | TULIP | 13 OZ.
- BREWED W/ BARLEY & WHEAT FROM RIVERBEND MALT HOUSE (NC); FINISHED W/ KUSHIKAMANA COFFEE FROM COUNTER CULTURE (NC)

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

MAHR'S / SAPHIR WEISSE 4/9
HELLES HEFEWEIZEN | GERMANY
5.6% | 48° | GRAND PILSENER | 16 OZ.
- HOPPED W/ SAPHIR

OWBOW / FARMHOUSE PALE ALE 3/8
SAISON - BLOND | ME | 6.0% | 48° | TULIP | 13 OZ.

CARACOLE / SAXO 6/12
BELGIAN STRONG BLOND ALE
BELGIUM | 8.0% | 48° | TULIP | 10 OZ.

FOUNDERS / MANGO MAGNIFICO 2016 6/12
FRUIT BEER | MI | 10.0% | 48° | TUMBLER | 10 OZ.
- FINISHED W/ MANGO & HABANERO PEPPERS

◆ DARK

FOUNDERS / FROOTWOOD 6/12
FRUIT BEER | MI | 8.0% | 48° | TUMBLER | 10 OZ.
- FINISHED W/ CHERRIES;
AGED IN MAPLE SYRUP-SOAKED BOURBON BARRELS

ST. BERNARDUS / CHRISTMAS ALE 6/13
BELGIAN STRONG DARK ALE
BELGIUM | 10.0% | 54° | GOBLET | 12 OZ.

DIEU DE CIEL / RIGOR MORTIS ABT 4/10
QUADRUPEL | CANADA | 10.5% | 54° | GOBLET | 12 OZ.

BEER DIRECTOR ■ GREG ENGERT
CHEF ■ BILL WILLIAMSON



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FOR ALL UPCOMING EVENTS

★★★★★ HOP ★★★★★

◆ MALTY BACKBONE

FOUNDERS / RED'S RYE 3/7
AMERICAN IPA | MI | 6.6% | 48° | NONIC PINT | 16 OZ.
- BREWED W/ RYE MALT; HOPPED EXCLUSIVELY W/ AMARILLO

FOUNDERS / DOOM 5/10
IMPERIAL IPA | MI | 12.4% | 54° | SNIFTER | 10 OZ.
- DOUBLE TROUBLE AGED 4 MONTHS IN BOURBON BARRELS

◆ BOLD, HERBAL, & CITRIC

FOUNDERS / ALL DAY IPA 3/7
SESSION IPA | MI | 4.7% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CASCADE, AMARILLO & CENTENNIAL

CIVIL SOCIETY / FRESH 4.5/9
AMERICAN IPA | FL | 6.2% | 48° | BECHER | 10 OZ.
- HOPPED W/ COLUMBUS, AMARILLO & CITRA

OCELOT / PAINTED ROOM 3/7
AMERICAN IPA | VA | 6.5% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ DENALI & CITRA

OCELOT / FOOLING AROUND 3/7
AMERICAN IPA | VA | 6.8% | 48° | BECHER | 14 OZ.
- HOPPED W/ CENTENNIAL & WAIMEA

FOUNDERS / AZACCA 3/7
AMERICAN IPA | MI | 7.0% | 48° | NONIC PINT | 16 OZ.
- HOPPED EXCLUSIVELY W/ AZACCA

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

FOUNDERS / CENTENNIAL 3/7
AMERICAN IPA | MI | 7.2% | 48° | NONIC PINT | 16 OZ.
- HOPPED EXCLUSIVELY W/ CENTENNIAL

BURLEY OAK / CITRALAXY 4/9
AMERICAN IPA | MD | 7.2% | 48° | SNIFTER | 12 OZ.
- HOPPED W/ CITRA & GALAXY

RAR / PULP FRICTION 4/9
AMERICAN IPA | MD | 7.8% | 48° | SNIFTER | 12 OZ.
- BREWED W/ WHEAT; HOPPED W/ CITRA, MOSAIC, FALCONER'S FLIGHT & MOTUEKA; COLLABORATION W/ CIVIL SOCIETY (FL)

CIVIL SOCIETY / PULP FRICTION 4/9
AMERICAN IPA | FL | 8.0% | 48° | SNIFTER | 12 OZ.
- BREWED W/ WHEAT; HOPPED W/ CITRA, MOSAIC, FALCONER'S FLIGHT & MOTUEKA; COLLABORATION W/ RAR (MD)

THE VEIL / BROZ NIGHT OUT 4/9
IMPERIAL IPA | VA | 9.0% | 48° | BECHER | 14 OZ.
- HOPPED EXCLUSIVELY W/ CITRA

ASLIN / JOHANN & THE GIANT PEACH 4/9
IMPERIAL IPA | VA | 9.4% | 48° | BECHER | 14 OZ.
- HOPPED EXCLUSIVELY W/ CITRA; FINISHED W/ PEACH & VANILLA

BURLEY OAK / SEARCH & DESTROY 4.5/9
IMPERIAL IPA | MD | 10.0% | 48° | BECHER | 10 OZ.
- HOPPED W/ GALAXY, VIC SECRET & CASHMERE

★★ TART+FUNKY ★★

◆ DELICATE

PERENNIAL / VON PAMPELMUSE 4/9
BERLINER WEISSE | MD | 4.2% | 42° | TUMBLER | 13 OZ.
- FINISHED W/ GRAPEFRUIT & MANDARIN ORANGE

RAR / IF I HAD MY LITTLE WAY 3/8
SOUR BLOND ALE | MD | 4.2% | 42° | TUMBLER | 13 OZ.
- FINISHED W/ PEACH & APRICOT

MODERN TIMES / FRUITLANDS: PASSION FRUIT & GUAVA 3/8
GOSE | CA | 4.8% | 48° | TUMBLER | 13 OZ.
- FINISHED W/ PASSIONFRUIT & GUAVA

◆ FRUITY & VINOUS

VERZET / OUD BRUIN CHERRY 7/14
SOUR BROWN ALE | BELGIUM | 6.0% | 48° | TUMBLER | 10 OZ.
- AGED IN OAK BARRELS; FINISHED W/ SOUR CHERRY

HOF TEN DORMAAL / KRIEK 6/12
TRADITIONAL FRUIT LAMBIC
BELGIUM | 6.5% | 54° | TUMBLER | 10 OZ.
- SPONTANEOUSLY FERMENTED; AGED IN OAK BARRELS;
FINISHED W/ ESTATE-GROWN SOUR CHERRIES

★ FEATURED BOTTLES ★

◆ HOP

J. WAKEFIELD / DIP 12
AMERICAN IPA | FL | 6.5% | 48° | NONIC PINT | 16 OZ.
- HOPPED W/ CENTENNIAL & HUELL MELON

◆ FRUIT & SPICE

PRAIRIE / STANDARD 7
SAISON - BLOND | OK | 5.2% | 48° | TULIP | 12 OZ.
- HOPPED W/ MOTUEKA

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★★★★★ MALT ★★★★★

◆ TOASTY & NUTTY

DIAMONDBACK / RALPHNATOR 3/7
DOPPELBOCK | MD | 7.3% | 48° | POKAL | 14 OZ.
- HOPPED W/ HALLERTAUER MITTELFRÜH

◆ FRUIT & TOFFEE

FOUNDERS / DIRTY BASTARD 3/7
SCOTCH ALE/ WEE HEAVY | MI
8.5% | 48° | SNIFTER | 12 OZ.

DE GLAZEN TOREN / CANASTER 2016 5/10
SCOTCH ALE/ WEE HEAVY
8.7% | BELGIUM | 54° | SNIFTER | 10 OZ.

FOUNDERS / CURMUDGEON 2016 4/9
ENGLISH STRONG ALE | MI | 9.8% | 54° | SNIFTER | 10 OZ.
- CONDITIONED W/ MOLASSES; AGED ON OAK CHIPS

FOUNDERS / BACKWOODS BASTARD 2017 5/10
SCOTCH ALE/ WEE HEAVY | MI
11.2% | 54° | SNIFTER | 10 OZ.
- CAVE-AGED IN BOURBON BARRELS

FOUNDERS / BACKWOODS BASTARD 2016 6/12
SCOTCH ALE/ WEE HEAVY | MI
11.6% | 54° | SNIFTER | 10 OZ.
- CAVE-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

★★★★★ ROAST ★★★★★

◆ DARK & DRY

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

FOUNDERS / BALTIC PORTER 3/7
BALTIC PORTER | MI | 6.5% | 48° | BECHER | 14 OZ.

FOUNDERS / IMPERIAL STOUT 2015 4/9
IMPERIAL STOUT | MI | 10.5% | 54° | SNIFTER | 10 OZ.

FOUNDERS / IMPERIAL STOUT 2016 3/8
IMPERIAL STOUT | MI | 10.5% | 54° | SNIFTER | 10 OZ.

◆ SOFT & SILKY

SAMUEL SMITH'S / OATMEAL STOUT 4/9
OATMEAL STOUT | ENGLAND | 5.0% | 48° | BECHER | 14 OZ.

FOUNDERS / BREAKFAST STOUT 3/7
IMPERIAL OATMEAL STOUT | MI
8.3% | 48° | SNIFTER | 12 OZ.
- FINISHED W/ CHOCOLATE, SUMATRA & KONA COFFEE

FOUNDERS / SUMATRA MOUNTAIN BROWN 4/9
IMPERIAL BROWN ALE | MI | 9.0% | 54° | SNIFTER | 12 OZ.
- FINISHED W/ SUMATRA COFFEE

★★★ 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 / AVALANCHE 3/8
ENGLISH BLOND ALE
SCOTLAND | 4.5% | 55° | NONIC PINT | 16 OZ.
- BREWED W/ WHEAT & MARIS OTTER MALT;
HOPPED W/ CASCADE & LIBERTY

◆ MALT

FYNE / VITAL SPARK 3/8
ENGLISH MILD
SCOTLAND | 4.4% | 55° | NONIC PINT | 16 OZ.
- BREWED W/ MARIS OTTER MALT;
HOPPED W/ AMARILLO & CASCADE

◆ HOP

UNION / STEADY EDDIE: ORANGE 3/7
AMERICAN IPA | MD | 7.0% | 55° | BECHER | 14 OZ.
- FINISHED W/ ORANGE PEEL IN THE CASK

◆ ROAST

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