

## ★★★★★ CRISP ★★★★★

### ◆ DELICATE FRUIT

**UNION / ANTHEM** 3/7  
CREAM ALE | MD | 5.0% | 42° | BECHER | 14 OZ.  
- HOPPED W/ COLUMBUS & MOSAIC

### ◆ SUBTLE HOPPINESS

**BRØNHØR / THE DRUNK HOP** 3/7  
PALE LAGER | SPAIN | 4.7% | 42° | BECHER | 14 OZ.  
- HOPPED W/ MAGNUM, HALLERTAU MITTELFRÜH, CITRA, CASCADE & COLUMBUS

### ◆ MALT ACCENTED

**FIRESTONE WALKER / LAGER** 3/7  
HELLES LAGER | CA | 4.5% | 42° | BECHER | 14 OZ.

**MAHR'S / HELLES** 3/8  
HELLES LAGER | GERMANY | 4.9% | 42° | BECHER | 14 OZ.

**MAHR'S / UNGESPUNDET HEFETRÜB** 3/8  
KELLERBIER / ZWICKELBIER | GERMANY | 5.2% | 42° | BECHER | 14 OZ.

## ★★★★★ CIDER ★★★★★

### ◆ EARTHY & SPARKLING

**URBAN FARM / SEAWEED CIDADH** 4.5/9  
AMERICAN CIDER | ME | 6.8% | 42° | POKAL | 10 OZ.  
- FERMENTED W/ BRETTANOMYCES;  
FINISHED W/ LOCAL DULSE & SEA LETTUCE

**ANXO / CIDRE BLANC** 4/9  
AMERICAN CIDER | DC | 6.9% | 42° | POKAL | 14 OZ.  
- MADE W/ GOLDRUSH APPLES; FERMENTED W/  
SAUVIGNON BLANC YEAST

**SUPREME CORE / FARMHOUSE SAISON** 3/8  
AMERICAN CIDER | DC | 6.9% | 42° | POKAL | 14 OZ.  
- MADE EXCLUSIVELY W/ GOLD RUSH APPLES

## ★★★ FRUIT+SPICE ★★★

### ◆ BRIGHT

**STILLWATER / EXTRA DRY** 3/7  
SAISON - BLOND | NY | 4.2% | 48° | TULIP | 13 OZ.  
- BREWED W/ SAKE RICE; HOPPED W/ CITRA,  
HALLERTAU BLANC & STERLING

**DE LA SENNE / TARAS BOULBA** 4/8  
BELGIAN BLOND ALE | BELGIUM | 4.5% | 48° | TULIP | 10 OZ.

**THIRIEZ / SPUYTEN DUYVIL** 4.5/9  
GRISSETTE | FRANCE | 4.5% | 48° | TULIP | 10 OZ.  
- HOPPED W/ FUGGLES, BRAMLING CROSS & HALLERTAU

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

**THE BRUERY / OR XATA** 4.5/9  
AMERICAN BLOND ALE | CA | 7.2% | 48° | BECHER | 10 OZ.  
- BREWED W/ RICE & LACTOSE; FINISHED W/ CINNAMON & VANILLA

**DUPONT / MOINETTE BLONDE** 6/12  
BELGIAN STRONG BLONDE ALE | BELGIUM | 8.5% | 48° | TULIP | 10 OZ.

### ◆ DARK

**ALLAGASH / HAUNTED HOUSE** 3/8  
BELGIAN DARK ALE | ME | 6.7% | 48° | GOBLET | 12 OZ.  
- HOPPED W/ TETTANG, CHINOOK & SAAZ

**ST. BERNARDUS / ABT 12** 4/10  
QUADRUPEL | BELGIUM | 10.0% | 54° | GOBLET | 12 OZ.

## ★★★★★ CASK ALES ★★★★★

### ◆ CIDER

**OLIVER'S / OCLE PYCHARD** 4/9  
ENGLISH CIDER | ENGLAND | 6.0% | 55° | POKAL | 14 OZ.  
- COLLABORATION W/ ANXO (DC)

### ◆ HOP

**OLIVER / FOREARM SMASH** 3/8  
DOUBLE IPA | MD | 8.0% | 55° | BECHER | 14 OZ.  
- HOPPED W/ MOSAIC & SIMCOE

### ◆ MALT

**BLUEJACKET / YARDBIRD** 3/7  
BEST BITTER | DC | 4.1% | 55° | NONIC PINT | 16 OZ.  
- BREWED W/ FLAKED OATS; HOPPED EXCLUSIVELY W/  
EAST KENT GOLDINGS

**SLY FOX / CHESTER COUNTY BROWN ALE** 3/7  
ENGLISH BROWN ALE | PA | 4.2% | 55° | NONIC PINT | 16 OZ.

### ◆ ROAST

**BLUEJACKET / ETON RIFLES** 3/7  
BROWN PORTER | DC | 5.4% | 55° | BECHER | 14 OZ.  
- BREWED W/ FLAKED OATS; HOPPED W/ EAST KENT GOLDINGS

## ★★★★★ HOP ★★★★★

### ◆ BOLD, HERBAL, & CITRIC

**ASLIN / TRITE** 3/7  
AMERICAN IPA | VA | 5.5% | 48° | BECHER | 14 OZ.  
- HOPPED W/ CITRA & SIMCOE

**CROOKED RUN / YOU & I** 3/8  
AMERICAN IPA | VA | 6.5% | 48° | BECHER | 14 OZ.  
- BREWED W/ LACTOSE; HOPPED W/ ENIGMA & RAKAU;  
FINISHED W/ VANILLA, BLACKBERRY, BLUEBERRY & RASPBERRY

**KINGS / JUICY B** 4/9  
AMERICAN IPA | CA | 7.0% | 48° | SNIFFER | 12 OZ.  
- HOPPED W/ CITRA, MOSAIC, GALAXY, AMARILLO, MOTUEKA & EL DORADO

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

**FINAL GRAVITY / STAR CASTLE** 4.5/9  
DOUBLE IPA | VA | 8.0% | 48° | BECHER | 10 OZ.  
- HOPPED W/ NELSON SAUVIN & CITRA

**FOAM / ...LIKE CLOCKWORK** 4.5/9  
DOUBLE IPA | VT | 8.2% | 48° | BECHER | 10 OZ.

**CIVIL SOCIETY / CAMO** 4.5/9  
DOUBLE IPA | FL | 8.5% | 48° | BECHER | 10 OZ.  
- DOUBLE DRY-HOPPED W/ MOSAIC & LEMONDROP

**ASLIN / MIND THE HOP** 4/9  
DOUBLE IPA | VA | 9.4% | 48° | BECHER | 14 OZ.  
- DOUBLE DRY-HOPPED W/ CITRA

## ★★★★★ ROAST ★★★★★

### ◆ SOFT & SILKY

**CROOKED RUN / MOTORHEAD** 3/7  
SCHWARZBIER | VA | 5.0% | 48° | BECHER | 14 OZ.

**FUNKY BUDDHA / IMPERIAL NEAPOLITAN** 7.5/15  
IMPERIAL PORTER | FL | 9.5% | 54° | SNIFFER | 10 OZ.  
- FINISHED W/ STRAWBERRIES, COCOA NIBS & VANILLA

**KINGS / NIGHT OWL** 6/12  
IMPERIAL STOUT | CA | 12.5% | 54° | SNIFFER | 10 OZ.  
- FINISHED W/ PEANUT BUTTER & MARSHMALLOW

**THE BRUERY / BARREL-AGED 8 MAIDS-A-MILKING 2016** 7.5/15  
IMPERIAL SWEET STOUT | CA | 13.7% | 54° | SNIFFER | 10 OZ.  
- 8 MAIDS-A-MILKING AGED 1 YEAR IN BOURBON BARRELS

### ◆ DARK & DRY

**BLUEJACKET / THE PALACE AT 4 AM** 3/7  
SWEET STOUT | DC | 7.5% | 54° | SNIFFER | 12 OZ.  
- FINISHED W/ LACTOSE & HONDURAN LA FORTUNA COFFEE FROM  
VIGILANTE (MD)

**CHARLES TOWNE / RADIO BURST: COCOA NIBS & CINNAMON** 5/10  
IMPERIAL STOUT | SC | 10.0% | 54° | SNIFFER | 10 OZ.  
- RADIO BURST FINISHED W/ COCOA NIBS & CINNAMON

## ★★★★★ MEAD ★★★★★

### ◆ SEMI-SWEET

**CHARM CITY / ELDERBERRY** 3/8  
MEAD | MD | 6.9% | 48° | POKAL | 14 OZ.  
- MADE W/ ELDERBERRY

## ★★★★★ MALT ★★★★★

### ◆ FRUIT & TOFFEE

**THE BRUERY / MASH & SPUMONI** 7.5/15  
ENGLISH BARLEYWINE | CA | 12.4% | 54° | SNIFFER | 10 OZ.  
- MASH FINISHED W/ CALIFORNIA-GROWN PISTACHIOS, MADAGASCAR  
VANILLA BEANS & MONTMORENCY CHERRIES

**THE BRUERY / THE LAST SLICE** 7.5/15  
AMERICAN STRONG ALE | CA | 13.5% | 54° | SNIFFER | 10 OZ.  
- BREWED W/ LACTOSE; AGED IN BOURBON BARRELS; FINISHED W/  
LIME, VANILLA & GRAHAM CRACKERS

## ★★★ BOTTLE POUR ★★★

### ◆ FRUIT & SPICE

**SUPERSTITION / JUICIUS CAESAR** 4/8  
MEAD | AZ | 13.5% | 48° | WINE GLASS | 3 OZ.  
- HOPPED W/ AMARILLO & CASCADE; FINISHED W/ GRAPEFRUIT ZEST

# DRAFTS

CHURCHKEY ■ WASH DC ■ 20005

## ★★★ TART+FUNKY ★★★

### ◆ DELICATE

**STILLWATER / ACTION BRONSON'S 7000** 4/9  
SOUR BLOND ALE | NY | 4.5% | 42° | TUMBLER | 13 OZ.  
- FINISHED W/ MUSCAT GRAPES

**STILLWATER / GOSE GONE HOPPED** 4/9  
GOSE | NY | 4.8% | 48° | TUMBLER | 13 OZ.  
- DOUBLE DRY-HOPPED W/ AMARILLO, CITRA & SIMCOE

**THE RARE BARREL / ACROSS THE SEA** 6.5/13  
GOSE | CA | 5.8% | 42° | TUMBLER | 10 OZ.  
- AGED IN OAK BARRELS

**MANOR HILL / CYBER SAMURAI: STRAWBERRY** 3/7  
SOUR BLOND ALE | MD | 7.0% | 48° | TUMBLER | 13 OZ.  
- BREWED W/ LACTOSE; HOPPED W/ AMARILLO, CENTENNIAL & GALAXY;  
FINISHED W/ STRAWBERRY

### ◆ EARTHY

**FONTA FLORA / BRUTUS** 6.5/13  
SAISON - BLOND | NC | 5.2% | 48° | TULIP | 10 OZ.  
- BREWED W/ NORTH CAROLINA-GROWN MALT; FERMENTED W/  
BRETTANOMYCES; FINISHED W/ LOCALLY FORAGED DANDELION

**RIGHT PROPER / RAVAGED BY WOLVES** 3/7  
BRETT IPA | DC | 6.5% | 48° | TULIP | 13 OZ.  
- HOPPED W/ MOSAIC, CITRA & COMET

**OMMEGANG / PALE SOUR** 3/7  
SOUR BLONDE ALE | NY | 6.9% | 48° | TULIP | 13 OZ.

**COMMONWEALTH / TELLURIAN** 4.5/9  
SAISON - PALE | VA | 8.0% | 48° | TULIP | 10 OZ.  
- FERMENTED W/ BRETTANOMYCES; AGED 6 MONTHS IN OAK FOEDERS

**VICTORY / SOUR MONKEY** 3/7  
TRIPLE | PA | 9.5% | 48° | TULIP | 13 OZ.  
- GOLDEN MONKEY FERMENTED W/ BRETTANOMYCES

**JOLLY PUMPKIN / SMASHED, GRABBED & HOP DUSTED 3: SEATTLE DRIFT EDITION** 7/14  
SOUR IPA | MI | 8.1% | 48° | TULIP | 10 OZ.  
- AGED IN OAK BARRELS; HOPPED W/ SUMMER, AMARILLO, CITRA,  
CHINOOK & SOUTHERN CROSS; COLLABORATION W/ HOLY MOUNTAIN (WA)

### ◆ FRUITY & VINOUS

**GREAT RAFT / YOU, ME & EVERYONE WE KNOW: BATCH 004** 6/12  
SOUR BLOND ALE | LA | 6.0% | 48° | TUMBLER | 10 OZ.  
- AGED 2 MONTHS IN OAK FOEDERS; FINISHED W/ PLUOT

**CROOKED STAVE / COLORADO RESERVA: GREEN BARTLETT PEAR** 6/12  
SOUR BLOND ALE | CO | 6.4% | 48° | TUMBLER | 10 OZ.  
- AGED IN OAK BARRELS; FINISHED W/ COLORADO-GROWN  
GREEN BARTLETT PEARS

**THE LOST ABBEY / FRAMBOISE DE AMOROSA** 6/12  
DUBBEL | CA | 7.0% | 48° | TULIP | 10 OZ.  
- AGED 1 YEAR IN RED WINE BARRELS; FINISHED W/ RASPBERRY

**BRUERY TERREUX / FOEDER #3** 6/12  
SOUR BROWN ALE | CA | 8.7% | 48° | TUMBLER | 10 OZ.  
- AGED IN OAK FOEDERS; FINISHED W/ BLACKBERRY & CHERRY

**BRUERY TERREUX / THE BRAMBLE** 7/14  
SOUR RED ALE | CA | 8.7% | 48° | TUMBLER | 10 OZ.  
- AGED IN OAK BARRELS; FINISHED W/ RASPBERRY

**COMMONWEALTH / AMARANTHINE** 6.5/13  
BELGIAN STRONG DARK ALE | VA | 9.3% | 54° | TULIP | 10 OZ.  
- AGED IN RED WINE BARRELS; FINISHED W/ BLACK CURRANT &  
BLACKBERRY

**BROOKLYN / BETTER ANGELS** 6.5/13  
SOUR BROWN ALE | NY | 9.6% | 54° | TUMBLER | 10 OZ.  
- AGED IN OAK BARRELS

BEER DIRECTOR ■ GREG ENGERT



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