



### **Belltown IPA**

**6% ABV**

**60 IBU**

Our house IPA features Citra and Mosaic hops which bring about an aroma of ripe melon and fresh squeezed orange juice. Juicy notes of grapefruit, passion fruit, and a touch of biscuit-y malt character coat your tongue in this delightfully light and crushable IPA. Pair with Rocket & Spinach Salad, Foraged and Found Pizza, or Cheesecake.

### **Belltown Lager**

**4.5% ABV**

**28 IBU**

Pleasantly dry and easy to drink, our German/Czech hybrid pilsner features traditional German hops and ferments out cleanly on a Czech lager strain. Beautiful bready malt characteristics are complimented with a slight honey note from the addition of Vienna malts. At Belltown Brewing, our hops don't hide, so enjoy the floral aroma and spicy finish of this superbly crafted light lager. Pair with Crispy Artichokes, Island Life Pizza, or the Cuban sandwich.

### **Belltown Amber**

**6% ABV**

**34 IBU**

The quintessential pizza pairing; this well balanced American Amber ale uses light and dark roasted caramel malts as well as Munich malt to provide a well-rounded malt backbone for Simcoe and Amarillo hops that bring notes of pine and stone fruit to the beer. This medium bodied and flavorful beer can be paired with any red sauce based pizza or our Smoked Tri-Tip sandwich for a truly delicious Brewhouse experience.

### **Belltown Coffee Brown Ale**

**6.4% ABV**

**35 IBU**

We can't take all of the credit for this wonderful creation. Our friends at Blue Star Coffee Roasters in Twisp, WA provided the delicious beans that we make our fresh cold brewed coffee from. A robust American Brown ale provides the base beer. Hopped only with Columbus hops from Yakima Valley, this brown ale by itself will not be outdone. We ferment it on cold brewed coffee to weave in some Seattle-ness, then serve it on Nitro to add a creamy compliment to one of our favorite offerings. Substitute this as the base for your ice cream float or enjoy for breakfast or dessert.

### **Belltown Saison**

**6% ABV**

**30 IBU**

Our rotating saison is a farmhouse style that calls back to our brewer's days growing up on a farm in rural Vermont. It has constantly rotating flavors and expression while using the same base beer. Our house blend of farmhouse yeasts yield aromatic and flavorful notes of lemon, clove, and black pepper. The versatile nature of this beer lends well to many different flavor combinations. Be sure to check with your server what is currently on tap.

### **Belltown Double IPA**

**9% ABV**

**100 IBU**

Bring on the beast! This beer is not for the faint of heart. It features Citra, Amarillo, Magnum, and Simcoe hop varieties and packs a big, bold wallop of flavor and aroma. A light malt character steps aside as the hops are allowed to shine. At 100 IBU, it is ready to peel the enamel off of your teeth, but a touch of dextrin malt and a slightly higher finishing gravity allow this behemoth to remain drinkable. So sit back and sip this truly quaffable beer.

### **Belltown Weizen-Heimer**

**4.6% ABV**

**13 IBU**

Another rotating beauty; with yeast this good, why not showcase it against the Northwest's finest produce. The base beer is a German wheat beer using the classic Weihenstephan yeast strain known for the delicious banana esters that it produces. Naturally hazy and dry, this beer calls to the warmer weather of Spring and Summer. Look for different fruit varieties being added to compliment this already complex beer. Ask your server what is currently on tap. Pair with Cheesecake or The Formula salad.