

Flagships

Speakeasy 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 biscuity malt character coat your tongue in this delightfully light and crushable IPA. Pair with Rocket & Spinach Salad, Foraged and Found Pizza, or Cheese Cake.

Local 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.

Watermain Amber

5.7% 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.

Rotating Taps

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.

Supersonic Double IPA

9% ABV

100 IBU

Bring on the beast! This beer is not for the faint of heart. At 100 IBU, it is ready to peel the enamel off of your teeth. The hops will rotate with each batch to showcase the bounty of hops available to us here in the Northwest. A restrained malt body is crafted to compliment an intense hop experience. So sit back and sip this truly quaffable beer.

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.