



# BREWS

## 1. Stout's Honor American Stout (Nitro)

Nitro - Pours with a thick creamy head and full body. Jet black in color with a tan head and aromas of toasted bread and chocolate. The roasty and dark chocolate flavors from the beer become velvety smooth from the nitro pour, which mimics the traditional English method of serving beers like stouts.

**Brewed with;**  
Maris Otter, Munich, White Wheat, Chocolate, Roasted, Crystal I Malts, Warrior, Sterling Hops, West Coast II Ale Yeast

**ABV:**  
9.6  
**IBUs:**  
54  
10oz. Tulip Glass

2.00 4oz 6.50 10oz  
Crowler and Growler Unavailable

## 2. Underpass Ale American Pale Ale

Named after the the only way to get around a parked train in Elmhurst, this sessionable pale ale has a slight haze with tons of grapefruit and citrus aroma/flavor. All of the hops were added late in the boil to give a huge hop character without having too much bitterness.

**Brewed with;**  
Maris Otter, White Wheat, Crystal I, Rye Malts, Mandarina Bavaria, Centennial, Amarillo, Cascade Hops, West Coast II Ale Yeast.

**ABV:**  
4.9  
**IBUs:**  
38  
16oz. English Pint

2.00 4oz 6.00 16oz  
12.00 Crowler 20.00 Growler

## 3. ACK Attack NEIPA

Hazy golden IPA with huge hop aromas and flavors. Juicy, fruity, and full of citrus and fruity notes, this IPA is low in bitterness and huge in flavor. Massive doses of hops from around the globe go into this beer, starting at the end of the boil, and continuing all the way through double dry hopping during fermentation and conditioning.

**Brewed with;**  
Maris Otter, Munich, White Wheat Malts, Flaked Oats, Mandarina Bavaria, Kohatu, Sterling, Amarillo Hops, West Coast Ale II Yeast.

**ABV:**  
6.7  
**IBUs:**  
60  
16oz. English Pint

2.00 4oz 6.50 16oz  
12.00 Crowler 20.00 Growler

## 4. Grapefruit Theory DIPA

Tons of citrus aroma up front, and a big citrus/grapefruit flavor from the large amount of hops used late in the boil and dry hopped in the tank. Our DIPA has a strong malt backbone to balance out the generous use of hops in the beer, leaving a smooth balanced beer, still boasting a huge hop presence

**Brewed with;**  
Maris Otter, Rye, White Wheat, Munich, Crystal I, Pale Chocolate Malts, Mandarina Bavaria, Centennial, Cascade, Amarillo Hops, West Coast Ale II Yeast.

**ABV:**  
7.8  
**IBUs:**  
78  
10oz. Tulip Glass

3.00 4oz 6.50 10oz  
14.00 Crowler 25.00 Growler

## 5. Beer Riot Pre-prohibition American Lager

Light golden in color with a slightly sweet cereal like aroma. Reminiscent of the beers that were first being brewed by European immigrants to the Western United States, using the techniques they had learned in the old-world with the limited technology and different grains they had available in the new-world resulting in a hybrid lager/ale that was uniquely American. When taken away, it will make the people riot!

**Brewed with;**  
American 2 & 6-Row Barley, American C-60 Malts, Flaked Corn, Warrior, Sterling Hops, West Coast Lager Yeast.

**ABV:**  
5.5  
**IBUs:**  
39  
16oz. English Pint

2.00 4oz 6.00 16oz  
12.00 Crowler 20.00 Growler

## 6. Wojtek Baltic Porter

Pronounced Voytek, and named after the beer drinking, Polish Army Corporal, bear from WWII. Typically brewed as an ale, the cold weather in the Baltic states leads this porter to brewed like a lager. The cold fermentation leaves the beer clean allowing the flavors of the malt to really shine through. Smooth, crisp body and chocolate flavors dominate this beer.

**Brewed with;**  
Pilsner, Maris Otter, Pale Chocolate, Munich, Midnight Wheat Malts, Hallertau Magnum, Mt. Hood Hops, German Lager Yeast.

**ABV:**  
7.6  
**IBUs:**  
26  
16oz. English Pint

2.00 4oz 6.00 16oz  
12.00 Crowler 20.00 Growler

## 7. Go To Helles Helles Lager

Light blonde with a white head and a breadly malty aroma, with a slight earthy note from the hops. Classic light German lager, that is easy drinking without being boring and could easily be one anyone's go-to beer.

**Brewed with;**  
Pilsner, Munich Malts, Hallertau Magnum, Mt. Hood Hops, German Lager Yeast.

**ABV:**  
4.7  
**IBUs:**  
23  
16oz. English Pint

2.00 4oz 6.00 16oz  
12.00 Crowler 20.00 Growler

## 8. The Schwartz Schwarzbier - Black Lager

The very first beer ever brewed on our 15BBL brewhouse. Pours dark black with a light colored head, one of the darkest beers we have but also one the lightest. Lower ABV and a light crisp body from the lagering process showcases the roasty/mocha characteristics of the malts and leaves a dry very drinkable dark beer, and shows that just because a beer is dark, it doesn't have to be "heavy".

**Brewed with;**  
Pilsner, Munich, Chocolate, Midnight Wheat, Crystal I Malts, Warrior, Sterling Hops, German Lager Yeast.

**ABV:**  
4.6  
**IBUs:**  
27  
16oz. English Pint

2.00 4oz 6.00 16oz  
12.00 Crowler 20.00 Growler

## 9. Red Ryeder Röt/Rögggenbier - Red Rye

German red/amber beer with a slightly sweet and malty character and a slight earthy spice from the rye malt. This beer showcases German malts, using rye to round out the malt flavor, a hint of chocolate malt to give the red hue, and with a complementary spicy hop character from the Sterling hops. It is one of the few hybrid styles of beer, similar to a German Alt-bier, with a hint of rye.

**Brewed with;**  
Pilsner, Maris Otter, Munich, Rye, Crystal I, Chocolate Malts, Hallertau Magnum, Sterling Hops, Kolsch Yeast.

**ABV:**  
6.2  
**IBUs:**  
23  
16oz. English Pint

2.00 4oz 6.50 16oz  
12.00 Crowler 20.00 Growler

## 10. Poncharello Porter Chicory Habanero Porter

Commonly found in New Orleans style coffee, chicory root is roasted and ground, then cold brewed just like coffee before being added, along with a hint of hazelnut to add a little nuttiness. The spiciness of the habanero is very slight, allowing the tropical fruit notes of the pepper to shine through. The pepper aroma hits you first, and the earthy and nutty flavors mellow with the habanero to make a beer full of flavor with just a hint of spice.

**Brewed with;**  
Brew/Point Cold Brew Coffee, Cocoa, Chocolate Extract, Lactose, Maris Otter, Pilsner Malts, Flaked Oats, Centennial, Cascade Hops, West Coast Ale II Yeast.

**ABV:**  
6.8  
**IBUs:**  
??  
10oz. Tulip Glass

3.00 4oz 6.50 10oz  
14.00 Crowler\* Growler Unavailable



# BREWS

## 11. Fools Gold Golden Sweet Stout

Flavors and aromas of a dark beer are up front, but the color is deceptively light. Pouring a light golden color with a white head, this stout gets its creaminess from the oats and lactose, and the flavors of dark beer from the chocolate and cold brewed coffee, which was made just for this beer by local coffee roaster BrewPoint Coffee. Fresh coffee is the first thing that hits the nose, with rich mocha flavors and full bodied smoothness hiding behind the mask of a light beer.

**Brewed with;**  
BrewPoint Cold Brew Coffee, Cocoa, Lactose. Maris Otter, Pilsner Malts, Flaked Oats. Centennial, Cascade Hops. West Coast Ale II Yeast.

**ABV:**  
6.8

**IBUs:**  
??

10oz.  
Tulip  
Glass

3.00 4oz      6.50 10oz  
14.00 Crowler\*      Growler Unavailable

## 12. Far-East Coast Pale Ale Fruit Pale Ale

Yuzu is a citrus fruit from Japan, that is similar to a cross between a grapefruit and a lime. It gives the beer a very bright citrus aroma, complemented by the floral and spiciness of ginger, and almost gives the feeling of drinking a shandy with its tart fruity character. The Yuzu and ginger pair perfectly with the grapefruit notes from the hops used.

**Brewed with;**  
Japanese Yuzu Fruit Rind, Fresh Grated Ginger. Maris Otter, White Wheat, Crystal I, Rye Malts. Mandarin Bavaria, Centennial, Amarillo, Cascade Hops. West Coast Ale II Yeast.

**ABV:**  
4.9

**IBUs:**  
39

16oz.  
English  
Pint

3.00 4oz      7.00 16oz  
16.00 Crowler\*      Growler Unavailable

\*Limit 1 Crowler per Person

The "13th Tap": Join the "Mug Club" to try this special rotating tap!

## 13. Pastry Stout Sweet Stout (Nitro)

Very sweet and smooth stout, with tons of chocolate and peanut flavor. It's the perfect dessert (or anytime) beer, that tastes just like a chocolate peanut butter cup. Brewed with chocolate, peanuts and lactose for sweetness, it pours dark with a tan head, and tastes as decadent as it sounds.

**Brewed with;**  
Brewed with; Cocoa, Mexican Vanilla, Lactose. Maris Otter, White Wheat, Chocolate, Crystal I Malts, Flaked Oats. Cascade, Warrior Hops. West Coast Ale II Yeast

**ABV:**  
8.0

**IBUs:**  
??

20oz.  
Mug Club  
Mug

3.00 4oz      6.50 20oz  
Crowler & Growler Unavailable

**EBC 13<sup>TH</sup> TAP Mug Club Memberships Available**  
**\$75 first year • \$35 annual renewal**  
20oz mug to use but you pay the 16oz price for your beer  
\$1 off on Tuesdays, 1 "birthday" beer & much more!



### Flights \$8

**World Traveler - Beer #s 5,6,8,12**

**Road Trip - Beer #s 1,3,4,11**

**Pond Hopper - Beer #s 2,7,9,10**

Or choose 4 - 4oz. glasses to create your own flight (at regular 4oz price).

### Empty Growler \$5

### Brews to go

Select beers are available for purchase, 1/6 bbl & 1/2 bbl kegs - please ask your server.

### Crowlers & Growlers

32oz Can = Crowler      64oz Bottle = Growler

PLEASE NOTE: Higher ABV and Nitro brews are not available for growlers

**Elmhurstbrewing.com**  
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wifi: EBC Guest      password: (none)