



BREWS



1. 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

2. Beer Riot

Pre-prohibition American Lager

Light golden in color with a slightly sweet grainy aroma. Re-creation of the beers that were first being brewed by immigrants to the 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.

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

3. 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

4. Underpass Ale

Pale Ale

Named after 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 the beer a big hop character without too much bitterness.

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

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

2.00 4oz 6.00 16oz
12.00 Crowler 20.00 Growler

5. Blood Squeezer

Juicy IPA

Oranges all the way through from aroma to flavor. Brewed with 126lbs of Blood Orange along with 3 very citrus forward hops, and you have an IPA that is fresh and juicy with tons of orange, grapefruit and other citrus characters.

Brewed with;
Maris Otter Malt, Flaked Oats
Lactose
Blood Orange.
Citra, Amarillo, Idaho #7 Hops.
DIPA Yeast.

ABV:
6.1%
IBUs:
31
16oz.
English
Pint

2.00 4oz 6.50 16oz
12.00 Crowler 20.00 Growler

6. Grapefruit Theory

DIPA

Tons of citrus dominate this beer, with a big grapefruit/citrus flavor and aroma from the large amount of hops used late in the boil and during dry hopping. Our DIPA has a strong malt backbone to balance out the generous use of hops in the beer, leaving a smooth and balanced beer that is still boasting a huge hop presence.

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

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

2.00 4oz 6.50 10oz
14.00 Crowler 24.00 Growler

7. Wanna Guanabana

Fruit IPA

Red IPA brewed with 1lb per gallon of Guanabana and Tangerines. Guanabana is a S. American tropical fruit, with a slightly funky/earthy aroma and lots of tropical flavors like coconut, pineapple and banana. With a slight tart/funk in the flavor, it makes this a unique and delicious fruit beer.

Brewed with;
Pale, Crystal I, Chocolate Malts.
Guanabana, Tangerine.
Mandarina Bavaria, Cascade, Amarillo, Cascade Hops.
West Coast Ale II Yeast.

ABV:
6.5%
IBUs:
63
10oz.
Tulip
Glass

2.00 4oz 6.50 10oz
14.00 Crowler 24.00 Growler

8. Luck o' the Chirish

Irish Red Ale

Malty red beer, brewed with a all malts from the UK, and some potato added to the mash for a little extra Irishness. Pours a light red color with an off-white head. Toasted bread, and biscuit flavors dominate the beer, that finishes with just a hint of malt sweetness. Have a pint and celebrate with the Chi-rish.

Brewed with;
Maris Otter, Crystal I, Chocolate Malts.
Warrior, Sterling Hops.
West Coast Ale II Yeast

ABV:
5.5%
IBUs:
29
16oz.
English
Pint

2.00 4oz 6.50 16oz
12.00 Crowler 20.00 Growler

9. Fools Gold

Golden Sweet Stout

Flavors and aromas of a dark beer are up front, but with a pale golden color. Pours a light golden with a white head, creaminess from oats and lactose, and the flavors of dark beer from chocolate and cold brewed coffee, which was made just for this beer by local coffee roaster Brewpoint Coffee. Fresh coffee first hits the nose, with rich mocha flavors and a full bodied smoothness hiding inside this light colored 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%
Caffeine:
8.8mg
10oz.
Tulip
Glass

3.00 4oz 6.50 10oz
14.00 Crowler 24.00 Growler

10. Wojtek

Baltic Porter

(Voy-t&k) 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 be brewed like a lager with a slightly higher ABV. The cold fermentation leaves the beer crisp, 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 6.50 16oz
12.00 Crowler 20.00 Growler



BREWS



11. 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;
Cold Brewed Chicory Root, Habanero Pepper, Maris Otter, Pilsner Malts, Pale Chocolate, Munich, Midnight Wheat, Hallertau Magnum, Mt. Hood Hops, West Coast Ale II Yeast.

ABV:
7.2%
Spice:
Mild
10oz. Tulip Glass

3.00 4oz 6.50 10oz
14.00 Crowler* Growler Unavailable

12. 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 Ale II Yeast

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

2.00 4oz 6.00 10oz
Crowler & Growler Unavailable

*Limit 1 Crowler per Person

13TH TAP

13. 13th Tap

Varying Styles



Join the "Mug Club" to try this special rotating tap!

Brewed with;
Sometimes traditional, sometimes experimental ingredients, always changing and new styles being tried.

ABV:
?.?%
IBUs:
??
20oz. Mug Club Mug

3.00 4oz 7.00 20oz
Crowler & Growler Unavailable

EBC 13TH 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

- #1 - Beer #s 1,2,3,4 (Easy Drinkers) 8.00
- #2 - Beer #s 5,6,9,10 (Hoppy / Malty) 9.00
- #3 - Build your own Mkt

Empty Growler \$5

Brews To Go

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

Crowlers & Growlers

32oz Can = Crowler 64oz Bottle = Growler
We will gladly fill your howler (32oz) or growler!

*PLEASE NOTE: Higher ABV, rare and Nitro brews are not available for growlers (Nitro not available in crowler)

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