

https://menuweb.menu 1516 2nd Ave Seattle, WA 98101-1543, United States +12063824498,+12064674458 - http://www.elysianbrewing.com/elysian-bar/





The *menu of Elysian Brewing Company* from Seattle includes **129** dishes. On average the **dishes or drinks on the menu** cost approximately \$12.1. You can view the categories on the menu below. The Elysian restaurant offers a warm and welcoming atmosphere with great beer options, including their own brews. The food receives mixed reviews, with some dishes receiving high praise, such as the phenomenal salmon and mushroom ravioli. The service is generally friendly but can be slow at times. The restaurant is recommended for large groups or business dinners, offering a cozy environment and attentive staff. Overall, the Elysian Bar in Seattle provides a pleasant dining experience with excellent beer selection and tasty food options.



Salads	Cake

MIXED VEGETABLES \$9.0 ANGEL FOOD CAKE \$8.0

Desserts Draft Beer

POACHED PEAR SALAD \$12.0 OMMEGANG WITTE

Entrées Chardonnay

AHI TUNA POKE A TO Z CHARDONNAY, OR

Sandwiches Hot Subs

TUNA MELT \$14.0 HOT PASTRAMI \$14.0

Starters & Salads Port

FRENCH FRIES \$5.0 WARRES OTIMA 10 TAWNY

Sauces Lunch Favorites

BÉARNAISE SAUCE HALIBUT AND CHIPS \$17.0

Tacos Other

GRILLED CHICKEN AVOCADO \$12.0 STEIGL GRAPEFRUIT RADLER FRUIT

Cocktails Cognac

NUTTY ALEXANDER \$12.0 PAUL GIRAUD VSOP

Main Course Antipasti ~ Appetizers

BEEF STROGANOFF \$17.0 STEAMED MANILA CLAMS \$13.0

Hot Dog & Co. Draft

CHILI DOG \$13.0 TIETON CHERRY CIDER

Bar On Tap

BECKS N/A BEAR REPUBLIC HOP ROD RYE



Digestivo

NARDINI RISERVA GRAPPA \$12.0

Cognacs & Armagnacs

CASTARÉDE ARMAGNAC \$13.0

Alcohol

SEATTLE CIDER SEMI SWEET

Argosy Favorites

HOUSE CUT FRITES \$4.0

Share Plates

SALMON PASTRAMI

Reserves / Bottles

SMITH AND HOOK CABERNET SAUVIGNON, CA

Cognac & Armagnac

DELAMAIN PALE DRY XO

Argentinian Beef

NEW YORK STEAK

Cream

LUSTAU EAST INDIA SOLERA \$8.0

Bottled And Can Beer

SAISON DUPONT

Cognac, Armagnac & Calvados

HINE ANTIQUE \$40.0

Dinners And Entrees

EGGPLANT PARMESAN \$12.0

Bottle List

UINTA BLACK LAGER

Bottles Crisp And Bright (Must Be 21 To Purchase And Show Id At Time Of Delivery)

MILLER HIGH LIFE

Wines
WARRE'S LBV \$8

Port, Sherry And Dessert

WARRE'S LBV \$8.0

Herbivorous Tapas

ROASTED BRUSSEL SPROUTS

Cordial Flights

GERMAIN-ROBIN BRANDY \$12.0

Ingredients Used

COLLARD GREENS \$5.0

Artisan Cheese Board & Charcuterie

CHIMAY GRAND CRU



These Types Of Dishes Are Being Served

OYSTERS

Single Pizza (26 Cm)

MONTE CRISTO \$13.0

Pizza - Small - 22Cm

VICTORIA

Uncategorized

LUSTAU AMONTILLADO \$7.0

Brandy

CARDINAL MENDOZA SOLERA \$14.0

DOMAIN DUPONT CALVADOS \$11.0

Bottle - Champagne

AYALA ROSE CHAMPAGNE, FR VOIRIN-JUMEL CHAMPAGNE, FR

Port - Sherry - Madiera

WARRE'S VINTAGE 2011 \$22.0 HENRIQUE HENRIQUE BUAL \$10.0

Salads / Soup

BEET AND POMEGRANTE SALAD \$11.0

JALAPENO KALE CAESAR* \$10.0

HOT LINK AND TASSO SOUP

Dessert

BLISS \$12.0 GOAT CHEESE CAKE \$9.0



GELATO SORBETTO
CHOCOLATE PUDDING

\$8.0 \$8.0

United States

AVERY HOG HEAVEN BARLEYWINE
HARVESTED GLUTEN FREE IPA #3
STILLWATER SAISON IPA
PORT BREWING IMPERIAL STOUT

Small Plates

LAMB GOAT CHEESE FLATBREAD	\$15.0
BUTTERMILK CHICKEN LIVER	\$10.0
WILD BOAR BRATWURST	\$14.0
STEAMEDMANILA CLAMS	\$13.0
LAMB&GOAT CHEESE FLATBREAD	\$15.0

Bottle - White

ADELSHEIM P.G. PINOT GRIS, OR LOUIS MICHEL CHABLIS CHARDONNAY, FR

ABEJA CHARD CHARDONNAY, WA

VALE ISARCO PINOT GRIGIO, ITALY

DOM. DAULNY SANCERRE LCDC, FR

Side Dishes

BÉARNAISE ASPARAGUS*	\$9.0
GRILLED ASPARAGUS	\$6.0
MASHED POTATOES	\$5.0
GRILLED BAGUETTE	\$4.0
GEMELLI BEER CHEESE	\$6.0
SAUTEED SPINACH	\$6.0

A&DRAGONS TOE

DRY STINGER

DOUBLE AFFAIR

OPPOSITE DAY

DEAD END FRIENDS

HANGMAN'S TEARS



		and the second	
GEMELLIBEER CHEESE	\$6.0	By The Glass	
Starters		RENAISSANCE BRUT, FR	
		PIERRE MONCUIT 375 ML BLANC, FR	
MUSSELS FRITES	\$12.0	PATIENT COTTAT SAUVIGNON BLANC,	
GRILLED SOCKEYE AND ENGLISH PEA RISOTTO*	\$17.0	FR CHATTER CREEK PINOT GRIGIO, WA	
PIEROGIS AND KIELBASA	\$18.0	URBAN RIESLING, GE	
CREAMED CHICKEN BISCUIT	\$16.0	CHATEAU DE CAMPUGET ROSE', FR	
GUACAMOLE GRIDDLE BURGER*	\$14.0	RANSOM JIGSAW PINOT NOIR, OR	
BEER MOLE PORK CHEEKS	\$25.0	ERNESTO CATENA MALBEC, ARG	
YELLOW CURRY SEAFOOD STEW	\$24.0	ROSS ANDREWS BLEND, WAR	
D - L - :		MUSELLA VALPOLICELLA RIPASSO, IT	
Belgium		DOM. DE COURON COTES DU RHONE,	
BACCHUS FLEMISH RED		FR	
DUVEL GOLDEN		Daula Dad	
PETRUS SOUR PALE		Bottle - Red	
SAXO TRIPLE BLONDE		COR MOMENTUM MALBEC/MERLOT, WA	
CASTLE BREWING GUEZE FOND TIMMERMAN'S STRAWBERRY LAMBIC VANDERSHINSTE SOUR		CHATEAU LA CAUSSADE BORDEAUX BLEND, FR	
		COLI VIGNA ROSSO CAB/MERLOT, IT	
		VINCENT GIRARDIN VOLNAY PINOT NOIR, FR	
Main		RENATO RATTI BARBERA D'ALBA BARBERA, IT	
BEER KNOT PRETZELS	\$5.0	VIETTI PERBACCO NEBBIOLO, IT	
TRUFFLE BEEF POUTINE		RIDGE 3 VALLEY ZIN BLEND, CA	
1/4LB GRIDDLE BURGER*	\$10.0	•	
BASTARD BROTHERS	\$10.0	AMAVI CABERNET, WA	

\$12.0

\$10.0

\$12.0

\$12.0

\$12.0

\$10.0

ROGER PERRIN CHAT DE PAPE, FR
MATHEWS SYRAH, WA
DOM. VALLET ST. JOSEPH MERIBETS, FR

BEAUX FRERES WILLAMETTE PINOT

NOIR, OR

VINA HERMENIA RIOJA TEMPRANILLO,

CRISTOM MT. JEFFERSON PINOT NOIR,



SAN FELLICE GRIGIO RISERVA CHIANTI, IT

Elysian Brewing Company

1516 2nd Ave Seattle, WA 98101-1543, United States Opening Hours: Monday 11:00-16:30 Tuesday 11:00-16:30 Wednesday 11:00-16:30 Thursday 11:00-16:30 Friday 11:00-16:30 Saturday 11:00-16:30 Sunday 11:00-16:30

Made with Menu

