



The Beer Selection at Leschi Market

The Leschi Market is expanding its beer selection to include some exceptional Belgian, German and Slovak beers along with many excellent domestic craft beers.

Did you know that outstanding beers can do amazing things with food? Can you imagine what the right beer can do for Mexican, Indian, Thai or Japanese? Can you imagine going to a fine restaurant in Belgium and not seeing the diners enjoying an excellent Belgian beer with their mussels and frites?

Beer has the bitterness to cut through fat, carbonation to refresh the palate, caramelized flavors to match those in your food, and sweetness to soften a spicy dish. Whatever your food: pate, sushi, sausage, or a rich chocolate dessert; there is a perfect beer from somewhere in the world (or a tremendous domestic craft beer that follows a traditional world style) that will be a perfect match for your meal.

The exciting array of great beers available at the Leschi Market will open a whole

new world of fantastic flavors for your palate and add to your dining experience.

In the words of Garrett Oliver author of *The Brewmaster's Table*, "If you love food, but you know only wine, then you are trying to write a symphony using only half the notes and half the orchestra."



Staff picks

WORTHY BREWING IPA

– Worthy Brewing Co., Bend, OR

A well-balanced IPA with five different hop varieties. This beauty carries an ABV 6.9% that drinks smooth and feels creamy. Smells of grapefruit, orange rind, diner-bun-caramel malt and pleasant piney hops. Finishes very mild and dry. Highly recommended for all Northwest "hop-heads."

SPACE DUST IPA – Elysian Brewing Co., Seattle, WA

Are you an Imperial/Double IPA fan? Here is the beer for you! Space Dust IPA has made the Emerald City a destination stop for the fanatical beer connoisseur that craves the best Elysian has to offer. A bold tasting double IPA with a strong aroma, after the first sip, another pint is sure to follow! Be careful with this one! ABV weighs in at 8.2%. Hints of orange and pine; best consumed using a proper serving/drinking vessel.

NOTHING BUT FLOWERS "SESSION IPA"

– Black Raven Brewing, Redmond, WA

Need a break from all the heavy-hitters? Black Raven Brewing has your answer. This "Session" IPA is light in color and aroma. Easy to consume at 4.9% ABV. A fresh and wet-tasting beer. Hints of lemon and light malts. Stop and smell the roses—slight flowershop aroma, with non-bitter hops help with a nice simple finish.

Seasonal beers

FARM SIDE SAISON – Unita Brewing Company, Salt Lake City, UT

Time to enjoy those cold balmy sub-spring afternoons with a nice Saison? Rumor has it, that our friends at Unita have the "hop pop" for you. Farm side strikes the palate with a slight fruit burst (It is a Saison...). A great primer as we wait for the arrival of spring! Come on out Mr. Sun! Show us your shiny face! Great patio Saison for the beginner, nice and simple with a dry finish. Touches of grape must and tartness. ABV of 5.6%

OVERDUB "SESSION" IPA

– Fort George Brewing, Astoria, OR

One of my personal favorites! Fort George has created another delicious craft beer for us beer "geeks" Much to discuss with this IPA, fruit varieties galore. Grapefruit, Mango and Papaya, sounds like a fruit salad! Very impressive taste and mouthfeel. From beginning to end, this IPA smells of citrus, not to bitter and no lingering dirt after taste. If you enjoy hops and aroma, this beer is for you. At 4.5% ABV, be sure to bring your DD as more than a couple is well worth the effort.

GRATEFUL DEAD AMERICAN BEAUTY

– Dogfish Head Craft Brewery, Milton, DE

Hey, Deadheads! A wonderful collection of barley, hops, malts, honey and granola—yes, granola. This one won't last long! At 9% ABV, stories of old concert-goers are sure to emerge! Yay for the folks at Dogfish! This double IPA hits all notes of the palate. Feel the taste that all the earth has to offer: pine, citrus, honey, almonds, oranges and bread. A complex beer that is easy to drink and enjoy.





New and recent additions

RUDE PARROT IPA – Seven Seas Brewery & Taproom, Gig Harbor, WA

Hey Sounders Fans! Soccer season is here—time to get game ready with this locally produced stadium juice. Domestic are a thing of the past, we are craft drinkers now. Century Link has this on tap—what better way to prime from game time in your living room with Seven Seas. A very mild mannered IPA—designed specifically for the stadium-goer. Medium to light bodied IPA with all the hints of citrus and managed bitterness. This beer is designed for you to see both sides of the pitch all match long. No corners cut here! At 5.9% ABV you should be able to remember the score.

HAWAIIAN SUNBURN SOUR – Elysian Brewing Co., Seattle, WA

A unique twist to sours. Grab you grass skirt and surfboard. Elysian made this wave rider “wanna-be” with Pineapple and Habanero. Feel the heat: Tastes of tropical fruits blended with a very, very mild tone of habanero. Elysian played a delicate balancing act with this one! Not too tart, not too fruity. Finishes easy, without a pepper aftertaste. Delicious! Give it a try! I did!

HOP COOLER IPA – Ninkasi Brewing Co., Eugene, OR

Ducks, Huskies, can't we all get along? Eugene has the answer! Hop Cooler by Ninkasi has everything to make you smile—a very crisp citrus IPA that does not dry the palate. Compelling citrus notes that balance well with the first sip. A delight to drink with an exceptional smooth finish. With spring fast approaching, this delectable delight is a must. Don't be fooled by the 7.2% ABV just remember who your rooting for after the 1st one... This IPA comes highly recommended.

FIELD 41 APA – Bale Breaker Brewing Co., Yakima, WA

Tired of IPAs, Sours and Porters? Try a nice transition to an APA (American Pale Ale). Listed at 4.5% ABV this dry-hopped beauty of an ale is full of flavor minus all the bitterness. Need the day off? Time to relax, sit back and hoist a pint of pure glee from the fields of Yakima, field number 41 to be exact. Scents of pine, pineapple, grapefruit and orange. Amazing smooth finish.

Remember Yakima is the largest “Hop” stop in world!



Stouts/porter/sours

COCO JONES PORTER

– Black Raven Brewing, Redmond, WA

In the mood for coconut? Have a trip to the islands on your mind? Set the tone for travel with this nice coconut porter from our friends at Black Raven. Smooth beginnings with the obvious taste of coconut, smells of chocolate and roasted malt. Why this porter? What makes it different? Very smooth, no overpowering coconut tones. Black Raven had balance in mind when this gem hit the taproom.

BLACK BOSS PORTER

– BOSS Browar, Witnica, Poland

Expand your horizons—experience the taste of Eastern Europe. Black Boss Porter has a global following all the way from Poland to the shores of Leschi! This porter contains all the elements we expect with a slight exception: the faint hint of licorice. This porter is unique in its taste and availability. If you are a true porter fan and seek new beginnings, Black Boss will lure you in with its fresh coffee like aroma and sweet moderate finish. Notes of roasted malt and smoke. 9.4% ABV on the Richter scale.



The prices listed here are subject to change without notice.

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