

LAZY BOY BREWING

ABOUT US

Since 2006, Lazy Boy Brewing has been satisfying tastebuds and tickling funnybones with our great-tasting, well-crafted beers and wicked sense of humor.

We take pride in our beers and only high-quality ingredients are carefully chosen. Our goal is that your customers are happy and leave with what we like to call...the Lazy Boy smile!

Interested in visiting us? We're located in friendly Everett, Washington. Tours and tastings every Wed 2pm-8pm and Thurs-Sat 12pm-8pm.

Lazy Boy Brewing

715 100th Street SE # A1
Everett, WA 98208

Phone: 425-423-7700
Fax: 425-423-7727

  @LazyBoyBrewing

LazyBoyBrewing.com



SEASONAL BEERS



SPRING MAIBOCK ABV: 7.8% IBU'S: 20

Traditionally a Spring beer, our Maibock is produced in the old-world fashion with a malty, full-bodied flavor—deceivingly easy drinking.

Pairings: Cuisine (Italian, German), Cheese (Asiago, Colby, Parmesan), Meat (Fish, Shellfish, Salmon)



SUMMER RYE ABV: 5.1% IBU'S: 12

The lightest of our beers—offering a cool and refreshing flavor with a slight spiciness from the rye.

Pairings: Cuisine (German), Cheese (Monterey, Pepper Jack, Gouda, Havarti), Salad, Meat (Pork, Salmon, Salami)



OKTOBERFEST ABV: 5.5% IBU'S: 20

An Autumn classic that is clean and crisp, with a complex depth of malt character. Brewed with the finest quality two-row barley and Noble hops, and fermented with tradition lager yeast that makes for a true-to-style German Oktoberfest.

Pairings: Cuisine (German)



MISTLETOE BLISS ABV: 7.8% IBU'S: 26

This brew is a brown ale on steroids! A great choice to warm those cold winter nights.

Pairings: Cheese (Camembert, Fontina, Asiago, Colby, Parmesan), Meat (Duck, Lamb, Pork, Grilled Meat)

Awards: Bronze Medal—Strange Brewfest



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YEAR-ROUND BEERS



BELGIAN GOLDEN ALE **ABV: 8.7%** **IBU'S: 20**

Belgian ale uses traditional malts and hops combined with our unique Belgian yeast, creating a flavor-packed experience.

Pairings: Cuisine (Cajun, BBQ, Chinese), Apéritif, Meat (Game, Salmon)

Awards: Gold Medal—North American Beer Awards



DOUBLE TROUBLE IMPERIAL IPA **ABV: 7.9%** **IBU'S: 95**

With a rich, bold, earthy, and floral hop front, it's like a good kick in the mouth if there ever was such a thing! Spicy foods are an excellent match for this powerhouse beer.

Pairings: Cuisine (Barbecue), Cheese (Monterey / Pepper Jack, Blue, Cheddar, Gorgonzola, Limburger), Meat (Game, Grilled Meat, Salmon)



BELGIAN DUBBEL **ABV: 7.8%** **IBU'S: 22**

This is a well-rounded, rich, malty beer with some spicy/phenolic notes from the Trappist yeast.

Pairings: Cuisine (Cajun, BBQ), Cheese (Camembert, Fontina), Apéritif



IPA **ABV: 6.5%** **IBU'S: 75**

With a nice blend of pine, floral hops and a bit of citrus in the background, this Northwest style IPA utilizes locally grown hops with plenty of malt backbone to give a smooth and pleasant finish.

Pairings: Cuisine (Curried, Thai), Cheese (Monterey / Pepper Jack, Cheddar, Gorgonzola, Limburger), Meat (Poultry, Fish, Shellfish, Salmon)



AMBER **ABV: 5.2%** **IBU'S: 28**

This Pacific Northwest favorite is a smooth, medium-bodied beer that's perfectly balanced with a blend of bready and toffee malts against its apricot hop flavor.

Pairings: Cheese (Blue, Cheddar, Aged Gouda), Meat (Beef, Poultry, Pork)



PORTER **ABV: 5.8%** **IBU'S: 22**

Don't be afraid of the dark. A great, lasting mouthfeel with hints of chocolate make this a satisfying experience.

Pairings: Cuisine (Barbecue), Cheese (Brie, Gouda, Havarti, Swiss), Chocolate, Dessert, Meat (Beef, Smoked Meat, Grilled Meat)



BAVARIAN HEFEWEIZEN **ABV: 5.9%** **IBU'S: 16**

Locally made—Globally inspired. A Bavarian yeast strain creates unique flavors with hints of bananas and cloves.

Pairings: Cuisine (German, Chinese), Cheese (Brick, Edam, Feta), Salad, Meat (Poultry, Fish, Shellfish)

Awards: Bronze Medal—North American Beer Awards

