



## [Scion to host Beer Dinner featuring Brooklyn Black Ops](#)

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That's right. I said Black Ops. Some of you might have got a taste of Brooklyn Black Ops during DC Beer Week, but for others, just know that this one is worth the hype. Here is what Brooklyn Brewery has to say about their award winning Russian Imperial Stout:

*Brooklyn Black Ops does not exist. However, if it did exist, it would be a robust stout concocted by the Brooklyn brewing team under the cover of secrecy and hidden from everyone else at the brewery. Supposedly "Black Ops" was aged for four months in bourbon barrels, bottled flat, and re-fermented with Champagne yeast, creating big chocolate and coffee flavors with a rich underpinning of vanilla-like oak notes. They say there are only 1000 cases. We have no idea what they're talking about.*

[Scion](#) (2100 P St NW) will have two seatings that are both filling up quickly. This is one of the more affordable beer dinners featuring some fairly rare beers so I don't imagine tickets will be available much longer.

Check out the menu, especially if you have any interest in special maybe-exists-maybe-doesn't-top-secret-confidential beers. Based on how these menus look, the \$30 for each seating seems like a very good value. Both seatings have us drooling here.

Please call 202.833.8899 or email  
scion@scionrestaurant.com for reservations.  
www.scionrestaurant.com

***Tuesday, October 19, 2010***

***7:00 pm seating***

Brooklyn Lager Paired with Bulgogi Taco  
Blast! Paired with Spicy Mango Salmon  
Local 1 Paired with Brie, Apple, and Turkey Panini  
Black Chocolate Stout Paired with Vanilla Bean Ice Cream Float

***8:30 pm seating***

Brooklyn Brown Paired with Kung Pao Chicken Lettuce Wraps  
Sorachi Ace Paired with Lemongrass Shrimp  
Oktoberfest Paired with Bratwurst Pretzel Dog  
Black Ops Paired with Dark Chocolate Bacon S'more

You know, while we've got your attention, we're going to unveil a new weekly feature here at DCBeer. Every week we'll update you with the entirety of a bar's beer list. Why? To highlight bars we think are putting a nice selection of craft beer out there. Since we've already got some Scion news, why not check out Scion's beer list below?

Scion has a nice happy hour, Monday to Friday from 4-7pm, \$3.50 for select beers. Be sure to ask which those currently are when you go in because the drafts rotate every two weeks. They'll also do beer flights (Three 6 oz. pours for \$9!) The current beers are as follows:

Draft: Brooklyn – Brooklyner Weisse, North Coast – Scrimshaw Pils, Great Divide – Hercules Double IPA, Great Lakes – Nosferatu, Brooklyn – Post Road Pumpkin Ale, Founders – Breakfast Stout

Bottle: Bell's – Best Brown, Great Lakes – Eliot Ness, Duck Rabbit – Schwarzbier, Founders – Dirty Bastard, Duck Rabbit – Milk Stout, Schlafly – Pumpkin Ale, Victory – Golden Monkey, Victory – Saison du BUFF, Darwin's – Flag Porter, Great Lakes – Blackout Stout, Unibroue – Maudite, Stone – Oaked Arrogant Bastard, North Coast – Brother Thelonious, Dupont – Saison Dupont, Kiuchi – Hitachino Nest Red Rice, Bitburger – Bitburger Drive, Magic Hat – #9, Oskar Blues – Mama's Little Yella Pils, Great Divide – Samurai Ale, Avery – White Rascal, 21st Amendment – Hell or High Watermelon Wheat, New Holland – Golden Cap, Schlafly – Dry Hopped APA, Mad River – Steelhead DIPA, Lagunitas – Maximus, Brooklyn – Oktoberfest, Yuengling – Traditional Lager

They do have some macro bottles too, for those of you who are thirsty for them: Bud Light, Moctezuma – Sol, Stella Artois – Stella Artois

A very respectable beer selection at a very accessible location. Check Scion out next time you're in Dupont!