



THE SOVEREIGN IS COMMITTED TO CELEBRATING THE BREWERS WHO EMBODY THE STANDARDS, TECHNIQUES, AND INNOVATIVE SPIRIT THAT ONCE UNDERScoreD THE FABLED BELGIAN BREWING CULTURE. EACH BREWS IN THE ARTISAN SPIRIT, TIRELESSLY PURSUING THEIR VISION OF CRAFT BEER, SELECTING INGREDIENTS AND EMBRACING TECHNIQUES IN THE NAME OF THAT VISION ALONE. THEIR BEERS ARE SINGULAR AND EVOLVING, COMPLEXLY INVITING, FULL OF PASSION, AND INFORMED BY VALUES BEYOND THE PROFIT-DRIVEN, HEAVILY-MARKETED MORES OF THEIR FAR MORE UBIQUITOUS COUNTERPARTS. THESE BEERS ARE DIFFERENT, AND THEY COME FROM DIFFERENT BREWERS.

## ◆FRUIT+SPICE•BRIGHT◆

**THIRIEZ / BLONDE** 4 / 8  
BLOND ALE • 6% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z  
A traditional blond ale which highlights the unique Thiriez house yeast. Incredibly drinkable with a mild hop character.

**DE RANKE / SAISON DE DOTTIGNIES** 4 / 8  
SAISON • 5.5% • HAINAUT/BELGIUM • 48° • 130Z  
An old-world Saison that's clean & refreshing with rustic hop intensity.

**KERKOM / BINK BLOND** 3.5 / 7  
BLOND ALE • 5.5% • LIMBURG/BELGIUM • 42° • 130Z  
Hazy, golden & dry, with fruity aromas & toasty malts in perfect balance with punchy hops.

**BLAUGIES / LA VERMOTOISE** 4 / 8  
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z  
This Hill Farmstead collaboration layers farmhouse earth & spice with fruity Amarillo dry-hopping.

**BLAUGIES / SAISON D'EPEAUTRE** 3.5 / 7  
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z  
A spicy, dry Spelt Saison that epitomizes farmhouse brewing. Rustic, complex & classic.

**DUPONT / SAISON DUPONT** 4.5 / 9  
SAISON • 6.5% • HAINAUT/BELGIUM • 42° • 130Z  
Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. Quintessential.

**THE LOST ABBEY / RED BARN** 3.5 / 7  
SAISON • 6.7% • CALIFORNIA/UNITED STATES • 48° • 130Z  
Generously spiced with ginger, grains of paradise, orange peel & black pepper. Spice & fruit notes dominate the nose, followed by a rich malt character & a slightly tart finish.

**LOGSDON / SEIZOEN** 4 / 8  
SAISON • 7.5% • OREGON/USA • 48° • 130Z  
Beautifully rustic, this Saison displays hints of citrus & bread crust with a delightfully dry finish.

**FANTÔME / LA DALMATIENNE** 5 / 10  
SAISON • 8.0% • LUXEMBOURG/BELGIUM • 48° • 130Z  
A grassy, full-bodied Saison with pronounced rusticity & hop character.

**FANTÔME / PRINTEMPS** 5 / 10  
SAISON • 8.0% • LUXEMBOURG/BELGIUM • 48° • 130Z  
A light & fruity Saison with a dry, brut-like character, expressing notes of citrus, basil, tea & sage.

**DE LA SENNE / JAMBE-DE-BOIS** 4.5 / 9  
TRIPEL • 8% • BRUSSELS/BELGIUM • 48° • 130Z  
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.

**BLAUGIES / LA MONEUSE** 5 / 9  
SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z  
Slightly richer on the palate, this Saison shows notes of brown bread, baking spices & dried fruit.

**SINT BERNARDUS / TRIPEL** 5 / 10  
TRIPEL • 8% • WEST FLANDERS/BELGIUM • 48° • 130Z  
A floral, fruity West Flemish Tripel with expressive hop character, bread malts & a wonderfully dry finish.

**DE RANKE / GULDENBERG** 4 / 8  
TRIPEL • 8% • HAINAUT/BELGIUM • 48° • 130Z  
Spiced-fruits, herbal hops & bread malts dominate in this beautifully bittersweet Tripel.

**DE DOLLE / DULLE TEVE 2017** 7 / 14  
STRONG PALE ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z  
Barleywine-like intensity delivers rich fruit cake, lemony brightness & some spicy notes throughout.

## ◆ROAST◆

**DE LA SENNE / BRUSSELEIR** 4.5 / 9  
STOUT • 8% • BRUSSELS/BELGIUM • 54° • 130Z  
A big, uber-hopped & roasty-bitter Stout showing dark fruit aromas & a long, earthy finish.

**DE RANKE / NOIR DE DOTTIGNIES** 4.5 / 9  
STRONG DARK ALE • 9% • HAINAUT/BELGIUM • 48° • 130Z  
Pitch black & round, with burnt molasses & espresso meeting notes of plum, raisin & cherry fruit.

**DE DOLLE / SPECIAL EXTRA EXPORT STOUT 2010** 6.5 / 13  
IMPERIAL STOUT • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z  
A Belgian take on this classic English style. Full bodied & rich, with notes of espresso, licorice & hazelnut.

**DE DOCHTER VAN DE KORENAAR / SANS PARDON** 6.5 / 15  
IMPERIAL STOUT • 11% • ANTWERP/BELGIUM • 54° • 130Z  
A bold & boozy Imperial Stout showcasing flavors of espresso, chocolate cake, & a touch of anise.



# SOVEREIGN

## DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

## ◆MALT◆

**THIRIEZ / AMBER** 3.5 / 7  
BIÈRE DE GARDE • 5.8% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z  
Aromas of fresh bread & nutty malts give way to a touch of drying earth & spice in the finish.

**KERKOM / BINK BRUIN** 3.5 / 7  
BROWN ALE • 5.5% • LIMBURG/BELGIUM • 48° • 130Z  
A refreshing Brown Ale, dry & drinkable, with notes of dried dates, mild caramel & bread.

**DE LA SENNE / SCHIEVE FUNAMBULO** 5 / 10  
STRONG BLOND ALE • 10% • BRUSSELS/BELGIUM • 54° • 130Z  
Bold, but deceptively drinkable. Floral, fruity & spicy, followed by a dry & earthy finish. A collaboration with Toccalmatto (Parma, Italy).

## ◆TART+FUNKY◆

**CROOKED STAVE / VIEILLE ARTISANAL** 4 / 8  
SAISON • 4.2% • COLORADO/USA • 42° • 130Z  
Refreshingly tart, this mixed-fermentation Saison is gently funky with floral & citric notes.

**OXBOW / BARREL-AGED FARMHOUSE PALE ALE** 6.5 / 13  
SOUR RED ALE • 5% • COLORADO/USA • 42° • 130Z  
Fermented in stainless steel, then aged in French & American oak barrels with Brettanomyces. White grapes, hay, lemon zest, oak, funk & green apple.

**THE LOST ABBEY / GENESIS OF SHAME** 3.5 / 7  
SOUR BLOND ALE • 6% • CALIFORNIA/USA • 48° • 130Z  
Fermented with Brettanomyces, then aged 18 months in oak foeders with peaches. Rustic & earthy, with hints of stone fruit & a hint of acidity.

**ALVINNE / CUVÉE SOFIE KWEPPER** 7.5 / 15  
SOUR BLOND ALE • 8% • WEST FLANDERS/BELGIUM • 48° • 130Z  
Fermented with Alvinne's Morpheus yeast blend & finished with quince, further enhancing the acidity of this special barrel-aged brew.

## ◆HOP◆

**DE LA SENNE / TARAS BOULBA** 3.5 / 7  
BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 42° • 130Z  
The perfect session ale showing bold hop character & complex aromas of spice & fruit.

**THIRIEZ / TRAIN TO MARS** 4.5 / 9  
SAISON • 5% • NORD-PAS-DE-CALAIS/FRANCE • 42° • 130Z  
Brewed in collaboration with Get Radical, fermented with the world famous Thiriez farmhouse yeast & hopped with Simcoe, Mosaic & Aramis.

**OXBOW / GRIZACCA** 4 / 8  
GRISSETTE • 5.2% • MAINE/USA • 42° • 130Z  
Dry & refreshing, this grassy farmhouse ale is hopped exclusively with Azacca for notes of earthy spice & clean citrus.

**OXBOW / SAISON TINO** 3.5 / 7  
SAISON • 5% • MAINE/USA • 48° • 130Z  
Brewed exclusively with European hops, this exuberant Saison displays notes of lemon, hay & fruit. Brewed in collaboration with Birificio Italiano (Italy)

**OXBOW / FARMHOUSE PALE ALE** 3.5 / 7  
SAISON • 6% • MAINE/USA • 48° • 130Z  
A wonderful American take on the style, this Saison is well-hopped & finishes with notes of black pepper & lemon. Deliciously drinkable.

**DE LA SENNE / BROTHERS IN FARMS** 4.5 / 9  
GRISSETTE • 6.5% • BRUSSELS/BELGIUM • 48° • 130Z  
Brewed in collaboration with Phil Markowski of Two Roads (CT), this "double-grisette" was fermented with De La Senne's Saison ale yeast & wild yeast from Two Roads.

**VERZET / SUPER NOAH** 5 / 10  
BLOND ALE • 4.9% • WEST FLANDERS/BELGIUM • 48° • 130Z  
A hoppy session ale brewed without the addition of American hops (NoAH). Bitterness is balanced against mild caramel malts followed by a dry, grassy finish

**DE RANKE / XX BITTER** 3.5 / 7  
BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z  
A world classic Blond Ale with emphatic whole-cone hop character throughout.

**DE RANKE / XXX BITTER** 4.5 / 9  
BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z  
An amped-up take on XX Bitter, XXX gets 50% more hopping at the end of the boil.

**DE LA SENNE / SCHIEVEN IPA** 4.5 / 9  
IPA • 6.5% • BRUSSELS/BELGIUM • 48° • 130Z  
A hazy, hop-forward ale displaying gentle flavors of caramel malts & subtle yeast balanced by clean bitterness. A collaboration with Bagby (CA).

## ◆CRISP◆

**DE LA SENNE / SAISON DU MEYBOOM** 4 / 8  
SAISON • 4% • BRUSSELS/BELGIUM • 42° • 130Z  
A rustic thirst-quencher that delivers alluring aromatics of earth & black pepper.

**THIRIEZ / EXTRA** 4 / 8  
SAISON • 4.5% • NORD-PAS-DE-CALAIS/FRANCE • 42° • 130Z  
Saison meets British Bitter for a lightly malty, dry brew with brisk herbal-lemony hops.

**ALLAGASH / WHITE** 3.5 / 7  
WITBIER • 5.1% • MAINE/USA • 42° • 130Z  
The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.

**BLUEJACKET / LAGERFARM** 3.5 / 7  
PALE LAGER • 5% • WASHINGTON, DC/USA • 42° • 130Z  
A crisp, dry & spicy Lager brewed with wheat & open-fermented with a blend of classic lager & farmhouse yeasts. Collaboration with Freigeist (Germany).

## ◆FRUIT+SPICE•DARK◆

**BLAUGIES / BIÈRE DARBYSTE** 4 / 8  
PALE ALE WITH FIG JUICE • 5.8% • HAINAUT/BELGIUM • 48° • 130Z  
Amber-hued & spritzy, this fig-laced ale is elegant with suggestions of berry fruit & dried herbs.

**DE LA SENNE / ZINNEBIR DARK** 4.5 / 9  
SAISON • 6.5% • BRUSSELS/BELGIUM • 48° • 130Z  
Slightly darker & stronger than the original Zinnebir. Hop bitterness is seamlessly intertwined with suggestions of caramel & dried fruit.

**SINT BERNARDUS / PATER 6** 5 / 10  
DUBBEL • 6.7% • WEST FLANDERS/BELGIUM • 48° • 130Z  
Richly-malted, with nutty, bready overtones accompanied by spiced raisins & a touch of caramel.

**BLAUGIES / LA MONEUSE SPÉCIALE NOËL** 4.5 / 9  
SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z  
A stronger version of La Moneuse for the winter season. Rich, round & rustic, with suggestions of raisins, mixed berries & spice, followed by a touch of tartness in the finish.

**SINT BERNARDUS / PRIOR 8** 6 / 12  
DUBBEL • 8% • WEST FLANDERS/BELGIUM • 48° • 130Z  
A rich, robust & warming ale showing bold aromas of raisin, plum & cherry fruits followed by dark bread, blackberry jam & brown sugar on the palate.

**DE LA SENNE / WINTER MESS 2016** 5 / 10  
STRONG DARK ALE • 8.5% • BRUSSELS/BELGIUM • 48° • 130Z  
A seasonal offering with round malts, delicate spice & a distinctive hoppy kick.

**DE PROEF / ABTSOLUTION** 6.5 / 13  
STRONG DARK ALE • 9% • EAST FLANDERS/BELGIUM • 54° • 130Z  
Brewed with lactose & Wisconsin-grown Santiam & Chinook hops, then rested on French & American oak. Rich, chocolatey & smooth. Collaboration with New Glarus (USA).

**CARACOLE / NOSTRADAMUS** 6 / 12  
STRONG DARK ALE • 9% • NAMUR/BELGIUM • 54° • 130Z  
An exceedingly complex, rich & warming Wallonian brown ale that layers notes of dark bread & caramel with suggestions of mocha, fig & licorice.

**DES ROCS / BRUNE** 5 / 10  
STRONG DARK ALE • 9% • HAINAUT/BELGIUM • 54° • 130Z  
A strong, malty brown ale brewed with 7 distinct malts, 4 unique hops & 7 exotic spices. Yeasty, dark fruit aromas & flavors dominate this special twice fermented brew.

**SINT BERNARDUS / ABT 12** 6 / 12  
GRAND CRU/ABT • 11% • WEST FLANDERS/BELGIUM • 54° • 130Z  
Rich layers of candied dark fruit intertwined with notes of cocoa, Port wine & baking spices. An archetype of the strong Abbey-style ales.



BEER DIRECTOR GREG ENGERT & HIS TEAM BRING TIRELESS CARE & PRECISION TO THE SOVEREIGN'S BEER PROGRAM OF 50 DRAFTS AND NEARLY 350 BOTTLES. TEMPERATURE-CONTROLLED TAPS AND COOLERS ENSURE THAT EACH SELECTION IS PROPERLY TASTED, WHILE A WIDE VARIETY OF BELGIAN GLASSWARE IS EMPLOYED TO BEST HIGHLIGHT THE EFFUSIVE FLAVOR COMPLEXITIES OF EACH BEER, WHETHER SERVED FROM OUR STATE-OF-THE-ART, CUSTOM DRAFT SYSTEM OR PROPERLY Poured FROM BOTTLE.