



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.

◆ 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.

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).

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

PERENNIAL / SAISON DE LIS 3.5 / 7
SAISON • 5.0% • MISSOURI/USA • 42° • 130Z
Brewed with chamomile flowers, this wonderfully floral Saison has notes of tea, spice & lemons.

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

SINT BERNARDUS / WIT-BLANCHE 4 / 8
WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z
Hazy & refreshing, this classic brew is a showcase of citrus fruit, herbs & spice.

BLUEJACKET / GOLDFINCH 3.5 / 7
BLOND ALE • 5.2% • WASHINGTON, DC/USA • 48° • 130Z
Hopped with Hersbrucker, Crystal, Styrian Celes & Hallertau Mittelfüh. Clean bitterness, with touches of lemon candy & melon.

◆ TART+FUNKY ◆

DE LEITE / CUVÉE JEUN'HOMME 5 / 10
BELGIAN PALE ALE • 6.5% • WEST FLANDERS/BELGIUM • 48° • 130Z
Aged 4 months in oak wine barrels, this delicious brew is a perfect balance of hops & acidity, with a lovely, dry finish.

HOF TEN DORMAAL / ZURE VAN TILDONK 2015 7.5 / 15
SOUR BLOND ALE • 6% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Fermented with ale yeast & Hof Ten Dormaal farm-cultured yeasts, then aged in oak barrels for 1 year. Lemon, funk, wood & spice.

HOF TEN DORMAAL / KRIEK 6 / 12
SOUR RED ALE • 6.5% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Brewed malt, wheat & water from the Hof Ten farm. This beer is rife with notes of bright candied cherry, damp wood & funk.

BOON / KRIEK 6.5 / 13
FRUIT LAMBIC • 6.5% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
A blend of one-year-old oak-aged Lambics refermented in barrel with 400 grams per liter of sour cherries. Vibrantly fruit-forward, yet dry.

VERZET / OUD BRUIN OAK LEAF 7.5 / 15
SOUR BROWN ALE • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z
A special version of Verzet Oud Bruin aged on oak leaves. Vinous acidity is balanced by dark fruit notes & an herbal undertone.

VERZET / OUD BRUIN VINEYARD 7.5 / 15
SOUR BROWN ALE • 6.5% • WEST FLANDERS/BELGIUM • 48° • 130Z
A special version of Verzet Oud Bruin aged on red wine grapes. Notes of green apple, red currant & gooseberry, finishing slightly tart & dry.

VERZET / OUD BRUIN CHERRY 7 / 14
SOUR BROWN ALE • 6.5% • WEST FLANDERS/BELGIUM • 48° • 130Z
A special version of Verzet Oud Bruin aged on sour cherries. Rich, earthy malts are contrasted by sharp, cherry acidity.

BOON / LAMBIC 6 / 12
LAMBIC • 6.5% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Young Lambic that has been aged in oak casks for two years. Dry & full-bodied with a pleasant acidity.

OEC / STRAMBOOZLED 7.5 / 15
SOUR RED ALE • 5.6% • CONNECTICUT / USA • 48° • 130Z
Brewed in collaboration with Hanssens & Alvinne, this special brew is a blend of fruited sour ales aged in oak barrels with strawberries, cherries & raspberries.

ALVINNE / GENTLEMAN 7.5 / 15
SOUR BROWN ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z
A blend of Sour Brown Ale & 3 Fonteinene young Lambic. Deep & complex, with flavors of blackcurrant, burnt caramel, citrus pith & vanilla. Collaboration with Naparbier (Spain).



SOVEREIGN

DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

◆ 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.

VERZET / SUPER NOAH 6 / 12
BLOND ALE • 4.9% • WEST FLANDERS/BELGIUM • 48° • 130Z
A hoppy session ale brewed without American hops (NoAH). Bitterness is balanced against mild caramel malts followed by a dry, grassy finish.

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.

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 RANKE / PÈRE NOËL 4 / 8
PALE ALE • 7% • HAINAUT/BELGIUM • 48° • 130Z
Bready, lightly-fruited malt richness interspersed with herbal, near anise-like hops.

◆ MALT ◆

THIRIEZ / BIÈRE DE NOËL 4.5 / 9
BIÈRE DE GARDE • 6.0% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z
Hints of candied fruit, caramel, bread crust & herbal hops make this the perfect beer for the cooler months.

DE GLAZEN TOREN / CANASTER 2016 6 / 12
STRONG DARK ALE • 9.5% • EAST FLANDERS/BELGIUM • 54° • 130Z
Full bodied, luscious & warming, this beer exudes notes of figs, hazelnuts & ash.

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).

DE DOLLE / STILLE NACHT 7 / 14
STRONG PALE ALE • 12% • WEST FLANDERS/BELGIUM • 54° • 130Z
Caramelized tropical fruits & perfumed spice notes interspersed with flavors of honey & vanilla.

◆ 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.

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

DES ROCS / GRAND CRU 6 / 12
GRAND CRU • 9.5% • WEST FLANDERS/BELGIUM • 54° • 130Z
Rich & complex. Aromas of golden raisins, orange peel, hazelnut & caramel give way to smooth notes of cherry, fudge & roasted almonds.

DIEU DU CIEL / RIGOR MORTIS ABT 4.5 / 9
GRAND CRU / ABT • 10.5% • QUEBEC/CANADA • 54° • 130Z
Brewed once a year, this ABT is malty, rich & warming, with waves of cocoa-dusted raisin, burnt caramel & sticky toffee throughout.

KERKOM / BINK GRAND CRU 6 / 12
STRONG DARK ALE • 13% • LIMBURG/BELGIUM • 54° • 130Z
Intense, complex & full-bodied, this sipper is loaded with notes of tawny port, maple syrup, orange jam, dried herbs & cherries.

◆ FEATURED BOTTLES ◆

THE BRUERY TERREUX / GYPSY TART 25
SOUR BROWN ALE | TART & FUNKY | CALIFORNIA/USA | 8.4% | 750 ML
An Oud Bruin with a California twist.

THE BRUERY TERREUX / BERET 25
WITBIER | TART & FUNKY | 9% | CALIFORNIA/USA | 750 ML
Finished with souring bacteria, Brettanomyces & pureed raspberries.

◆ 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.

BLACKBERRY FARM / CLASSIC SAISON 4 / 8
SAISON • 6% • TENNESSEE/USA • 48° • 130Z
Incredibly dry & effervescent. Well-hopped in the European style. A touch of fruit with a clean finish.

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.

BLAUGIES / LA VERMONTAISE 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.

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

FANTÔME / PISSENLIT 5 / 10
SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z
This golden, spritzy brew is made with locally foraged dandelions. Spicy & earthy, with loads of caramel, toast & black pepper.

FANTÔME / SAISON 5 / 10
SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z
Tremendously complex, this Saison is malty, spicy & funky while remaining superbly drinkable.

FANTÔME / LA DALMATIENNE 4 / 8
SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z
A grassy, full-bodied Saison with pronounced rusticity & hop character.

CARACOLE / SAXO 6 / 12
STRONG BLOND ALE • 8% • NAMUR/BELGIUM • 48° • 130Z
Brewed with local chicory, this Strong Blond Ale shows notes of drying, earthy spice balanced against bright citrus & bready malt.

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.

DE RANKE / GULDENBERG 4 / 8
TRIPEL • 8% • HAINAUT/BELGIUM • 48° • 130Z
Spiced-fruits, herbal hops & bready 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 ◆

ALLAGASH / HIBERNAL FLUXUS 2017 5 / 10
STOUT • 7.5% • MAINE/USA • 48° • 130Z
A hybrid of Belgian & American styles, this alluringly dark ale is brewed with a Saison Ale yeast, lactose sugar & oats. Coffee, chocolate, tropical fruit & rustic spice.

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.



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.