



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.

◆ 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.

DE LEITE / MERCI MAMAN 5 / 10

BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 42° • 130Z

Brewed in recognition of the struggle of Belgian women during World War II. This amber-hued ale displays notes of cracked pepper, citrus zest & freshly-baked bread.

DE LA SENNE / ZINNEBIR 4 / 8

BLOND ALE • 6% • BRUSSELS/BELGIUM 48° • 130Z

A well-hopped Blond Ale with a sturdy malt backbone. This brew shows an array of lemongrass, green tea & citrus fruit notes from nose to palate.

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.

◆ MALT ◆

LA RULLES / TRIPLE 5 / 10

TRIPLE • 8.4% • LUXEMBOURG/BELGIUM • 54° • 130Z

Rich, malty & full-bodied with delicate notes of ginger, clove & biscuits. Ending with a bitter & dry finish.

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 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.

LA RULLES / CUVÉE MEILLEURS VOEUX 5 / 10

DARK ALE • 7.3% • LUXEMBOURG/BELGIUM • 48° • 130Z

This winter seasonal showcases a rich, malt like backbone with notes of licorice & verbena.

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.

THE VEIL / KLEAN BELGIEZ 3.5 / 7

QUADRUPEL • 8.5% • VIRGINIA/USA • 54° • 130Z

Rich & warming, with alluring notes of vanilla, caramel & baking spice. This full-bodied ale is brewed with local Virginia wildflower honey.

OXBOW / SAISON NOEL 5 / 10

STRONG DARK ALE • 9.0% • MAINE/USA • 54° • 130Z

A rich & malty winter ale fermented with Oxbow's house farmhouse yeast. Dry, round & complex, with notes of dried fruit, leather & earth on the palate.

SCALDIS / NOËL 6.5 / 13

STRONG DARK ALE • 9.5% • HAINAUT/BELGIUM • 48° • 130Z

Notes of candied fruit, peaches & baking spice on the nose, with a rich, sweet mouthfeel coated with raisins, dried fruit & spice. Fruitcake-like in complexity.

FANTOME / DE NOËL 5 / 10

STRONG DARK ALE • 10% • LUXEMBOURG/BELGIUM • 54° • 130Z

A dark, rich & spicy seasonal brewed with honey, caramel, coriander & black pepper.

SINT BERNARDUS / CHRISTMAS ALE 6 / 12

STRONG DARK ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z

This complex brew is highlighted with notes of mint, apricot, licorice & marzipan. Robust & warm for the colder months.

HET ANKER / GOUDEN CAROLUS NOËL 6.5 / 13

STRONG DARK ALE • 10.5% • ANTWERP/BELGIUM • 54° • 130Z

Brewed in honor of Holy Roman Emperor Charles V, this seasonal release boasts rich flavors of prune, brown sugar & bread crust.



SOVEREIGN

DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

◆ 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).

DRIE FONTEINEN / BEERSEL LAGER 4 / 7.5

LAGER • 5.2% • FLEMISH BRABANT/BELGIUM • 42° • 130Z

Clean, refreshing & unfiltered, with breadly malt balanced against grassy bitterness.

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-lemomy hops.

ALLGASH / WHITE 3.5 / 7

WITBIER • 5.1% • MAINE/USA • 42° • 130Z

The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.

◆ TART+FUNKY ◆

PRAIRIE / VOUS FRANCAIS 4.5 / 9

SAISON • 4% • OKLAHOMA/USA • 42° • 130Z

Fermented with Brettanomyces, then hopped with Czech Saaz hops, this farmhouse ale is incredibly drinkable with a slightly tart finish.

HILL FARMSTEAD / FLORENCE 4.5 / 9

SAISON • 5% • VERMONT/USA • 48° • 130Z

Brewed with organic Vermont-grown wheat. Light & refreshing with suggestions of banana, champagne & baguette.

HILL FARMSTEAD / GRASSROOTS: CONVIVIAL SUAREZ 4.5 / 9

SAISON • 6% • VERMONT/USA • 48° • 130Z

Brilliantly floral with a delicately, tart finish. This collaboration with Suarez Family (NY) was brewed with wheat, hibiscus & lemons.

DUNHAM / LA RESURRECTION DE BRODERUS 5 / 10

SAISON • 6.9% • QUEBEC/CANADA • 48° • 130Z

Brewed with maple syrup & pomegranate, this mixed-fermentation Saison showcases notes of anise & clove, followed by hints of ripe cherry & fig.

Collaboration with Kissmeyer (Denmark).

DRIE FONTEINEN / ZWET.BE 5 / 10

PORTER • 7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z

Fermented with 3 Fonteinen's blend of yeast & bacteria resulting in a vinous, roasty Lambic.

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.

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 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.

DE LEITE / CUVÉE SOEUR'ISE 6.5 / 13

SOUR BLONDE ALE • 8.5% • WEST FLANDERS/BELGIUM • 48° • 130Z

Aged on an abundance of Polish cherries. This alluring red ale has notes of ripe red fruit, almonds, green grape & oak.

DE LEITE / CUVÉE MAM'ZELLE 5 / 10

TRIPLE • 8.5% • WEST FLANDERS/BELGIUM • 48° • 130Z

Matured in Medoc Oak Casks, this sour Tripel has complex notes of apricot & baking spice & a tart, refreshing finish.

ALVINNE / GENTLEMAN 7.5 / 15

SOUR BROWN ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z

A blend of Sour Brown Ale & 3 Fonteinen young Lambic. Deep & complex, with flavors of blackcurrant, burnt caramel, citrus pith & vanilla. Collaboration with Naparbier (Spain).

◆ FRUIT+SPICE • BRIGHT ◆

PERENNIAL / MERIWETHER 3.5 / 7

SAISON • 5% • MISSOURI/USA • 42° • 130Z

Fermented with a blend of Saison yeasts from Perennial & The Commons & dry-hopped with Hallertau

PRAIRIE / STANDARD 3.5 / 7

SAISON • 5.2% • OKLAHOMA/USA • 48° • 130Z

A crisp & zesty Saison dry-hopped with 1 pound per barrel of Motueka. Peppery, earthy & bone-dry, with tangy lemon-lime accents.

DE RANKE / SAISON DE DOTIGNIES 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 Speltz Saison that epitomizes farmhouse brewing. Rustic, complex & classic.

DUPONT / SAISON DUPONT 4.5 / 9

SAISON • 6.5% • HAINAUT/BELGIUM • 48° • 130Z

Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. Quintessential.

LA RULLES / BLONDE 4.5 / 9

BLONDE ALE • 7% • LUXEMBOURG/BELGIUM • 48° • 130Z

Aromas of lemon, pear & freshly baked bread bring forth to a creamy mouthfeel & a dry, lingering 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.

DUPONT / AVEC LES BONS VOEUX 6.5 / 13

STRONG BLOND ALE • 9.5% • HAINAUT/BELGIUM • 48° • 130Z

Golden & richly malted, this strong ale boasts intense fruit aromatics, with farmhouse underpinnings.

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 & breadly malt.

DE LA SENNE / JAMBE-DE-BOIS 4.5 / 9

TRIPLE • 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 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.



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.