



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 / 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.*

**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.*

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

**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).*

## ◆ 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.*

**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.*

**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.*

**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.*

**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 bready 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-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.*

## ◆ ROAST ◆

**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.*

## ◆ TART+FUNKY ◆

**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 RED 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  
TRIPEL • 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.*

## ◆ 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 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 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.*

**LA RULLES / TRIPLE** 5 / 10  
TRIPEL • 8.4% • LUXEMBOURG/BELGIUM • 54° • 130Z  
*Rich, malty & full-bodied with delicate notes of ginger, clove & biscuits. Ending with a bitter & dry finish.*

**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 & 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.*



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.