



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 MORELS OF THEIR FAR MORE UBIQUITOUS COUNTERPARTS. THESE BEERS ARE DIFFERENT, AND THEY COME FROM DIFFERENT BREWERS.



SOVEREIGN

• VAN'T VAT / BIÈRE PRESSION •

◆ CRISP ◆

PEN DRUID / HERMES 4.5 / 9
BLOND ALE • 4.5% • VIRGINIA/USA • 48° • 130Z
Delicate, rustic & slightly tart, this hoppy table beer is eminently drinkable with wonderful notes of baguette & lemon.

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

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

DRIE FONTEINEN / BEERSEL LAGER 4 / 8
PALE LAGER • 5.2% • FLEMISH BRABANT/BELGIUM • 42° • 130Z
Clean, refreshing & unfiltered, with bready malt balanced against grassy bitterness

THIRIEZ / SPUYTEN DUYVIL: BATCH 15 4.5 / 9
GRISSETTE • 4.5% • NORD-PAS-DE-CALAIS/FRANCE • 42° • 130Z
Brewed in collaboration with famed New York beer bar Spuyten Duyvil (NY), this delightful farmhouse ale is dry & bitter with notes of green tea, gooseberries & grapefruit peel.

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..

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 BLONDE 4 / 8
BLOND ALE • 7.0% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
An immaculately brewed classic Blond Ale. Incredibly drinkable with a clean, hoppy finish.

TIRED HANDS / SAISONHANDS 3.5 / 7
SAISON • 4.8% • PENNSYLVANIA/USA • 42° • 130Z
An oak-fermented Saison brewed with rye, oats & wheat. Gently tart, with flavors of lemon & guava flourish on the palate. Zippy & piquant.

◆ FRUIT+SPICE DARK ◆

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

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. Dry & lasting finish.

SINT BERNARDUS / PRIOR 8 5 / 10
STRONG DARK ALE • 8% • WEST FLANDERS/BELGIUM • 54° • 130Z
A rich, robust & warming ale showing bold aromas of raisin, plum and cherry fruits followed by dark bread, blackberry jam & brown sugar on the palate.

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

SINT BERNARDUS / ABT 12 5 / 10
GRAND CRU • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z
Rich layers of candied dark fruit intertwined with cocoa, port wine & baking spices. An archetype of the Abbey-style ale.

◆ FEATURED BOTTLES ◆

HOF TEN DORMAAL / DAD'S TEA 12
SAISON | TART & FUNKY | 6.5% | 330 ML
finished with green jasmine tea

THE BRUERY TERREUX / HUMULUS TERREUX 20
SAISON | TART & FUNKY | 6.3% | 750 ML
fermented with Brettanomyces

FANTÔME / PISSENLIT 25
SAISON | FRUIT & SPICE - BRIGHT | 8% | 750 ML
brewed with dandelions

FANTÔME / DMD CASCADIAN DARK ALE 30
ROAST • STOUT • 6% • LUXEMBOURG/BELGIUM • 750ML
collaboration with birrificio math

CASEY / THE LOW END 40
SAISON | TART & FUNKY | 4.5% | 750 ML
aged in oak barrels; hopped w/ cascade

◆ 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 RANKE / SIMPLEX 3.5 / 7
BLOND ALE • 4.5% • HAINAUT/BELGIUM • 42° • 130Z
Crisp, grassy & refreshingly bitter. A perfect session beer inspired by traditional unfiltered Pilsner.

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 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.

DE RANKE / XX BITTER 4.5 / 9
BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z
A world classic Blond Ale; with emphatic whole-cone hop character throughout.

DE LEITE / MA MERE SPECIALE 4.5 / 9
SAISON • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z
A dry-hopped Saison with notes of fresh grass & peppery hops. Hints of lemon & grapefruit on the palate leads to a dry, delicious finish.

LA RULLES / ESTIVALE 4.5 / 9
SAISON • 5.2% • LUXEMBOURG/BELGIUM • 48° • 130Z
Dry-hopped with Warrior & Amarillo, this beer breathes aromas of grapefruit & apricot. Remarkably sessionable with an assertive hoppiness.

OXBOW / FARMHOUSE PALE ALE 5 / 10
SAISON • 6% • MAINE/USA • 42° • 130Z
A wonderful American take on the style, this Saison is well-hopped & finishes with notes of black pepper & lemon. Deliciously drinkable.

LA RULLES / HOUBLON SAUVAGE 4.5 / 9
BLOND ALE • 6% • BRUSSELS/BELGIUM • 48° • 130Z
A well-hopped Blond Ale with a sturdy malt backbone. is brew shows an array of lemongrass, green tea & citrus fruit notes from nose to palate.

DE RANKE / XXX BITTER 4 / 8
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 / BRUNE 4.5 / 9
DARK ALE • 6.5% • LUXEMBOURG/BELGIUM • 48° • 130Z
Slightly rich & warming on the palate, with hints of dark fruit & baking spice.

JANDRAIN-JANDRENOUILLE / V CENSE 3.5 / 7
SAISON • 6.5% • WALLON BRABANT/BELGIUM • 48° • 130Z
Brewed with three different malts, this rich, spicy Saison has displays notes of caramel, dried fruit & black pepper.

BLAUGIES / LA MONEUSE 4 / 8
SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z
Slightly richer on the palate, this Saison shows notes of brown bread, baking spices & dried fruit.

BLAUGIES / GAMIN 4 / 8
SAISON • 8.5% • HAINAUT/BELGIUM • 48° • 130Z
Malt forward & full-bodied, this amber-hued farmhouse ale displays notes of pumpernickel, bread crust & toasted spices.

DE DOLLE / ARABIER 6 / 12
STRONG PALE ALE • 8% • WEST FLANDERS/BELGIUM • 54° • 130Z
Bold in every sense, this beer offers a volley of robust malt, zesty fruit & fresh, near-dank hops.

ALLAGASH / PICTAVIA 5 / 10
STRONG DARK ALE • 9.3% • MAINE/USA • 54° • 130Z
Scotland meets Belgium in this twist on a classic Wee Heavy. Brewed with Trappist ale yeast then aged in 4 months Scotch Whiskey barrels, Pictavia is a blend of honey, dates & caramel.

DE GLAZEN TOREN / CANASTER 6 / 12
STRONG DARK ALE • 9.5% • EAST FLANDERS/BELGIUM • 48° • 130Z
Full-bodied, luscious & warming, this beer exudes notes of figs, hazelnuts & ash.

LA RULLES / LA GRANDE 10 5 / 10
STRONG PALE ALE • 10% • LUXEMBOURG/BELGIUM • 54° • 130Z
Aromas of candied peach & lemon are followed by flavors of toasted biscuit, banana & bubblegum.

DE DOLLE / BOSKEUN 6.5 / 13
STRONG PALE ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z
A huge Pale Ale brewed annually for Easter. Big malt notes overlap with insistent notes of stone fruit, honey & white pepper spice.

◆ ROAST ◆

DRIE FONTEINEN / ZWET.BE 5 / 10
PORTER • 7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Fermented with 3 Fonteinen blend of yeast & bacteria resulting in a vinous, roasty Lambic.

◆ TART+FUNKY ◆

LOST ABBEY / SINGLE THREAD 3.5 / 7
BLOND ALE • 6.3% • CALIFORNIA/UNITED STATES • 48° • 130Z
Finished with Brettanomyces, this beer has aromas of pomme fruit & bread crust, leading to a dry & funky finish.

JESTER KING / CORRELATION 6.5 / 13
SAISON • 6.3% • TEXAS/USA • 48° • 130Z
Spritzzy & bright, Correlation is brewed with Texas-grown gala apples & chamomile, then aged in Muscat wine barrels. Notes of apricot, soft vanilla & apple cider.

JOLLY PUMPKIN / LUCIÉRNAGA 3.5 / 7
SAISON • 6.5% • MICHIGAN/USA • 48° • 130Z
Bright, effervescent & refreshingly hoppy, this oak-aged Saison is brewed with coriander & grains of paradise.

TIRED HANDS / FREQUENCY ILLUSIONS: SKIN CONTACT 4 / 8
SAISON • 5.7% • PENNSYLVANIA/USA • 48° • 130Z
This slightly tart Saison is aged 4 months on second-use Merlot grapes, producing subtle notes of plum & boysenberry, layered with flavors of biscuit & lemon.

DE LEITE / CUVÉE MAM'ZELLE 5 / 10
SOOR BLOND ALE • 8.5% • WEST FLANDERS/BELGIUM • 48° • 130Z
Matured in Medoc Oak Casks, this sour blond has notes of apricot & spices for a complex, refreshing finish.

OEC / EROS 7.5 / 15
SOOR PALE ALE • 8% • CONNECTICUT/USA • 48° • 130Z
A blend of OEC & Alvinne-brewed ales conditioned on quince & peaches. A cornucopia of fruit aromas are followed by an intense, wine-like acidity.

VERZET / OUD BRUIN CHERRY 7 / 14
SOOR 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.

STRUISE / DARK HORSE RESERVA 7.5 / 15
WILD ALE • 7% • WEST FLANDERS/BELGIUM • 48° • 130Z
This spontaneously fermented ale is aged 4 years in Chateau Margaux Saint-Emilion Bordeaux wine barrels. A remarkable display of rustic farmhouse funk blended with wine-like acidity.

◆ FRUIT+SPICE • BRIGHT ◆

BLAUGIES / LA VERMONTAISE 4.5 / 9
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z
This Hill Farmstead collaboration layers farmhouse earth & spice with fruity Amarillo dry-hopping.

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.

DUPONT / SAISON DUPONT 4.5 / 9
SAISON • 6.5% • HAINAUT/BELGIUM • 48° • 130Z
Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. Quintessential.

AU BARON / CUVÉE DES JONQUILLES 4.5 / 9
SAISON • 7% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z
Brewed on the Franco-Belgian border, this malt-forward farmhouse ale has wonderful notes of lemongrass, bread crust & peppery-spice.

JANDRAIN-JANDRENOUILLE / IV SAISON 3.5 / 7
SAISON • 6.5% • WALLON BRABANT/BELGIUM • 48° • 130Z
Hopped with Belgian & American-grown varieties, IV Saison shows apricot & grapefruit aromas along with notes of straw, grass & spice. Refreshing & mildly bitter.

CARACOLE / SAXO 6 / 12
STRONG BLOND ALE • 8% • NAMUR/BELGIUM • 48° • 130Z
Spiced-fruits, herbal hops & bready malts dominate in this beautifully bittersweet Tripel.

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

DE LA SENNE / JAMBE-DE-BOIS 4 / 8
TRIPLE • 8% • BRUSSELS/BELGIUM • 48° • 130Z
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.



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.