



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.

## ◆ CRISP ◆

**THE VEIL / DREAMLESS** 3.5 / 7  
WITBIER • 4% • VIRGINIA/USA • 48° • 130Z  
*The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.*

**ALLAGASH / WHITE** 3.5 / 7  
WITBIER • 5.1% • MAINE/USA • 42° • 130Z  
*This unspiced Witbier is crisp & clean with delicate notes of orange zest & hay. An eminently crushable take on a classic style.*

**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 breadly 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).*

**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 • BRIGHT ◆

**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.*

**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.*

**THE VEIL / MELANCHOLIA** 3.5 / 7  
SAISON • 6% • VIRGINIA/USA • 48° • 130Z  
*The Veil's take on a classic Belgian Saison, Melancholia is brewed with spelt & rye resulting in spicy notes of pumpernickel & caraway seed.*

**THIRIEZ / BLONDE** 4.5 / 9  
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.*

**PEN DRUID / GOLDEN SWAN** 4.5 / 9  
SAISON • 6.7% • VIRGINIA/USA • 48° • 130Z  
*Wood-fired & fermented with Pen Druid's native yeast culture, Golden Swan delivers waves of grass, spice & herbs. .*

**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% • WALLOON 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 & breadly malts dominate in this beautifully bittersweet Tripel.*

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

## ◆ ROAST ◆

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

**ALLAGASH / JAMES BEAN** 5 / 10  
TRIPEL • 10.4% • MAINE/USA • 54° • 130Z  
*Aged in Bourbon barrels, then infused with cold-pressed Ethiopian Amaro Gayo coffee. Lush with caramel, vanilla & oak, spiked with notes of blackberry & blueberry.*



# SOVEREIGN

• 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.*

**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.*

**OXBOW / GRIZZACA** 3.5 / 7  
GRISSETTE • 5.2% • MAINE/USA • 48° • 130Z  
*Refreshingly dry & grassy on the palate, this farmhouse ale is generously dry-hopped with Azacca resulting in a bouquet of tropical fruits, kissed with citrus & pine.*

**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.*

**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.*

**OXBOW / FARMHOUSE PALE ALE** 3.5 / 7  
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.*

**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...*

**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.*

## ◆ FRUIT+SPICE DARK ◆

**BLAUGIES / BIÈRE DARBYSTE** 4 / 8  
PALE ALE • 5.8% • HAINAUT/BELGIUM • 48° • 130Z  
*Amber-hued & spritzy, 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, breadly overtones accompanied by spiced raisins & a touch of caramel. Dry & lasting 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.*

**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.*

**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 all malty rich & warming, with waves of cocoa-dusted raisin, burnt caramel & sticky toffee throughout.*

## ◆ FEATURED BOTTLES ◆

**DE LA SENNE / WINTER MESS** 9  
STRONG DARK ALE | FRUIT & SPICE-DARK | 8.5% | 330 ML  
*brewed with spices*

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

**DE DOLLE / EVIL ARABIER** 14  
STRONG BLOND ALE | TART & FUNKY | 8% | 330 ML  
*arabier soured with lactobacillus & double dry-hopped with east kent goldings*

**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*

## ◆ TART+FUNKY ◆

**CROOKED STAVE / L'BRETT D'OR** 5 / 10  
SOUR BLOND ALE • 5.7% • COLORADO/USA • 48° • 130Z  
*Aged in oak barrels, L'Brett D'Or has wonderful notes of white wine, grapefruit pith & fresh cut grass that finishes tart & dry.*

**CROOKED STAVE / CROOKED ROADS** 3.5 / 7  
SOUR BLOND ALE • 5.7% • COLORADO/USA • 48° • 130Z  
*Brewed in collaboration with Two Roads (CT), this barrel-aged ale perfectly blends notes of caramel & vanilla with a delicate acidity.*

**TIRED HANDS / HONEY, I LOVE YOU** 3.5 / 7  
SAISON • 5.8% • PENNSYLVANIA/USA • 48° • 130Z  
*This wheat Saison is brewed with Pennsylvania wildflower honey & fermented in oak foeders. Earthy-dry-lemon-funk-wood.*

**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.*

**ALVINNE / WILD WEST: PRIMITIVO** 7 / 14  
SOUR BLOND ALE • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z  
*Fermented with Alvinne's Morpheus yeast blend, aged in Pomerol Red Wine barrels & finished with Primitivo grapes.*

**OEC / KRIEKENFUFFLE** 7.5 / 15  
SOUR RED ALE • 7.4% • CONNECTICUT/USA • 48° • 130Z  
*A special blending project between Del Ducato (Italy), Hanssens (Belgium) & OEC. Kriekenfuffle is a combination of Sour Red Ales conditioned on cherries, gooseberries, Lambrusco grapes & Vidal Blanc grapes.*

**RARE BARREL / SHADOWS OF THEIR EYES** 7 / 14  
SOUR BROWN ALE • 6.8% • CALIFORNIA/USA • 48° • 130Z  
*A delightful take on the classic Flemish Oud Bruin. Shadows of Their Eyes is sour & vinous, with notes of blackberries, dark chocolate & tart cherries.*

**BRUERY TERREUX / FOEDER 3** 6 / 12  
SOUR BROWN ALE • 8.7% • CALIFORNIA/USA • 54° • 130Z  
*This intensely tart ale is aged in oak foeders with blackberries & cherries. A wonderful blend of aged balsamic, berry cobbler & cola notes.*

## ◆ MALT ◆

**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.*

**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.*

**GUINEU / AGING FINE: ARMAGNAC** 6.5 / 13  
SAISON • 11% • BARCELONA/SPAIN • 54° • 130Z  
*A malt-forward Imperial Saison aged in Armagnac barrels. Brewed in collaboration with Alvinne (Belgium). Hints of baking spice, vanilla & pie crust.*

**ALLAGASH / CURIEUX** 5 / 10  
TRIPEL • 11% • MAINE/USA • 48° • 130Z  
*Aged 7 weeks in Jim Beam Bourbon barrels, this rich golden ale pairs a robust, malt body with notes of oak, rum spices, vanilla & ripe stone 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.