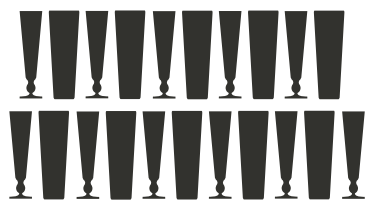


★★★
 THE SOVEREIGN IS COMMITTED TO CELEBRATING THE BREWERS WHO EMBODY THE STANDARDS, TECHNIQUES, AND INNOVATIVE SPIRIT THAT ONCE UNDERScoreD THE Fabled BELGIAN BREWING CULTURE. THEIR BEERS ARE SINGULAR AND EVOLVING, COMPLEXLY INVITING AND FULL OF PASSION,



DRAFTS

• VAN'T VAT / BIÈRE PRESSIOn •

CRISP

- DE LA SENNE / PETIT BOULBA** 4.5 / 9
 BLOND ALE • 2.8% • BRUSSELS/BELGIUM • 42° • 130Z DRAFT
Crushable & thirst-quenching; fresh baked crackers intertwine with white fruit & fine herbs balanced by a slightly bitter finish.
- THIRIEZ / LA PETITE PRINCESSE** 5 / 10
 BIÈRE DE TABLE • 2.9% • HAUTS-DE-FRANCE/FRANCE • 42° • 130Z DRAFT
A riff on Jester King's Le Petite Prince, "Princesse" is fermented with Thiriez's signature French Saison yeast.
- DE LA SENNE / SAISON DU MEYBOOM** 5 / 10
 SAISON • 4% • BRUSSELS/BELGIUM • 42° • 130Z DRAFT
A rustic thirst-quencher that delivers alluring aromatics of earth & black pepper.
- AU BARON / NOBLESSE OBLIGE** 6 / 12
 SAISON • 4.7% • NORD/FRANCE • 42° • 130Z DRAFT
A light farmhouse ale conditioned with honey & hopped with Simcoe, Cascade & Sorachi Ace. Collaboration with Jester King (TX).
- DE LA SENNE / ZENNE PILS** 4.5 / 9
 PILSNER • 4.9% • BRUSSELS/BELGIUM • 42° • 130Z DRAFT
Generously hopped with German noble varieties, showcasing notes of herbal bitterness & freshly baked bread.
- ALLAGASH / WHITE** 4 / 8
 WITBIER • 5.2% • MAINE/USA • 42° • 130Z DRAFT
The American benchmark for Witbier. Crisp & clean, with refreshing notes of citrus & spice.
- SINT BERNARDUS / WIT** 5 / 10
 WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z DRAFT
The epitome of authentic Belgian cloudy white beer. Aromas of coriander & orange balanced against pungent clove & lemon.
- THE LOST ABBEY / FARMHOUSE** 4 / 8
 PALE LAGER • 5.8% • CALIFORNIA/USA • 42° • 130Z DRAFT
[Exclusive] The lower abv version of their bière de garde brewed with lager yeast. Initial malt sweetness & a subtle hop finish.
- THIRIEZ / LA BLONDE D'ESQUELBECC** 5 / 10
 BLOND ALE • 6% • HAUTS-DE-FRANCE/FRANCE • 42° • 130Z DRAFT
A traditional blond ale that highlights the unique Thiriez house yeast. Incredibly drinkable with a mild hop character.

HOP

- DE LA SENNE / TARAS BOULBA** 4.5 / 9
 BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 42° • 130Z DRAFT
The perfect session ale showing bold hop character & complex aromas of spice & fruit.
- DE RANKE / SAISON DE DOTTIGNIES** 4.5 / 9
 SAISON • 5.5% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
An effervescent, lower ABV, old-world Saison that's clean & refreshing with rustic hop intensity.
- DE LA SENNE / ZINNEBIR** 4.5 / 9
 PALE ALE • 5.8% • BRUSSELS/BELGIUM • 48° • 130Z DRAFT
A well-hopped pale ale with a sturdy malt backbone. This brew shows an array of lemongrass, green tea & citrus fruit notes.
- BLAUGIES / LA VERMontoISE** 5 / 10
 SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
This Hill Farmstead (VT) collaboration layers farmhouse earth & spice with fruity Amarillo dry-hopping.
- OXBOW / FARMHOUSE PALE ALE** 4 / 8
 SAISON • 6% • MAINE/USA • 48° • 130Z DRAFT
A wonderful American take on the style. Well-hopped & finishes with notes of black pepper & lemon.
- DE RANKE / XX BITTER** 4.5 / 9
 BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
A world classic blond ale with an emphatic whole-cone hop character throughout.

FRUIT & SPICE / BRIGHT

- BLAUGIES / SAISON D'EPEAUTRE** 5 / 10
 SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
A spicy, dry spelt saison that epitomizes farmhouse brewing. Rustic, complex & classic.
- FANTÔME / OLD FASHION** 6 / 12
 SAISON • 6% • LUXEMBOURG/BELGIUM • 48° • 130Z DRAFT
A farmhouse ale brewed with buckwheat & 'Ukrainian soul.' Notes of doughy malt, citrus peel & persimmon.
- TRVE / VIOLET DAWNING** 4 / 8
 SAISON • 6.2% • COLORADO/USA • 48° • 130Z DRAFT
Saison brewed with Chinese five spice, plum & ginger. Warming notes of black pepper, coriander & spice. Collaboration with MakFam (CO).
- DE GLAZEN TOREN / SAISON D'ERPE-MERE** 6 / 12
 SAISON • 7.5% • EAST FLANDERS/BELGIUM • 48° • 130Z DRAFT
Brewed with wheat & local, Aalst-grown Hallertauer hops. Bright, spritzy & dry, with notes of lemongrass, black pepper & hay.
- DE LA SENNE / JAMBE-DE-BOIS** 5 / 12
 TRIPEL • 8% • BRUSSELS/BELGIUM • 54° • 160Z DRAFT
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.
- DE RANKE / GULDENBERG** 4 / 10
 TRIPEL • 8% • HAINAUT/BELGIUM • 54° • 160Z DRAFT
Spiced-fruits, herbal hops & bready malts dominate in this beautifully bittersweet Tripel.

MALT

- BLAUGIES / LA BIÈRE DARBYSSTE** 5 / 10
 SAISON • 5.8% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
A drier, wheat-based Saison brewed with fig juice. The aroma smacks of figs, with notes of raisin, pear & red grapes.
- DE RANKE / PÈRE NOËL** 4.5 / 9
 PALE ALE • 7% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
Brewed with licorice. Underpinning notes of pine, herbal bitterness & caramel-soaked cherries.
- BLAUGIES / LA MONEUSE** 5 / 10
 SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z DRAFT
Slightly richer on the palate, this Saison shows notes of brown bread, baking spices & dried fruit.
- BLAUGIES / LA MONEUSE SPÉCIALE NOËL** 5 / 10
 SAISON • 8% • HAINAUT/BELGIUM • 54° • 130Z DRAFT
An extra rich, full-bodied version of their classic La Moneuse saison, brewed with winter spices.
- SCHILLING / ERASTUS** 4 / 9
 TRIPEL • 9% • NEW HAMPSHIRE/USA • 48° • 160Z DRAFT
An Abbey-style Tripel with aromas of citrus & melon alongside a marriage of peppery spice & pear on the palate.
- STRUISE / TSJEES RESERVA** 7 / 14
 STRONG DARK ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z DRAFT
Aged 1 year in port barrels. Notes of raisins, toffee, bourbon soaked cherries, & vanilla bon-bons.
- ALLAGASH / CURIEUX** 5 / 12
 TRIPEL • 11% • MAINE/USA • 54° • 160Z DRAFT
Aged 7 weeks in Jim Beam Bourbon barrels, this rich golden ale pairs a robust, malt body with notes of oak, rum spices & vanilla.

ROAST

- DE LA SENNE / STOUTERIK** 5 / 10
 DRY STOUT • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z DRAFT
Absolutely teeming with flavor complexity at 4.5% abv. Herbal hops, dark chocolate, drink & repeat.
- OXBOW / DOUBLE DIAMOND ALE** 4.5 / 9
 DRY STOUT • 4.5% • MAINE/USA • 48° • 130Z DRAFT
Brewed with whole-leaf hops, Maine-grown barley & Oxbow's farmhouse yeast. Notes of cocoa, dark chocolate & vanilla wafers.
- THE LOST ABBEY / SERPENT'S STOUT** 4.5 / 9
 IMPERIAL STOUT • 11% • CALIFORNIA/USA • 54° • 130Z DRAFT
[Exclusive] Creamy mocha-colored head with aromas of roasted malts, dark chocolate & french roast coffee.

CIDER

- ERIC BORDELET / POIRE AUTHENTIQUE** 12
 PEAR CIDER • 4% • LOIRE/FRANCE • 42° • 60Z BOTTLE POUR
Bold flavors of freshly crushed pears, tangy citrus & a hint of sweetness.
- DOMAINE DUPONT / CIDRE BOUCHÉ BRUT** 10
 FRENCH CIDER • 5.5% • NORMANDY/FRANCE • 42° • 60Z BOTTLE POUR
Rich notes of baked apples, stone fruit & rhubarb, with sturdy tannins & refreshing acidity.
- ANXO / CIDRE BLANC** 4 / 8
 DRY CIDER • 6.9% • WASHINGTON, DC/USA • 48° • 130Z DRAFT
Fermented with Sauvignon Blanc wine grape yeast. Crisp & clean, with hints of tropical fruit.

FEATURED BOTTLES

- ORVAL / TRAPPIST ALE** 12
 PALE ALE • 6.2% • LUXEMBOURG/BELGIUM • 48° • 11.20Z BOTTLE
Distinctively fruity & bitter. This iconic Trappist Ale strikes a subtle balance of herbal hop character & rustic, earthy Brett.
- ROCHFORD / TRAPPIST 6°** 14
 DUBBEL • 7.5% • NAMUR/BELGIUM • 48° • 11.20Z BOTTLE
The oldest of Rochefort's beers, this brown-colored ale presents strong malt flavors with a delicate bitterness.
- ROCHFORD / TRIPEL EXTRA** 15
 TRIPEL • 8.1% • NAMUR/BELGIUM • 48° • 11.20Z BOTTLE
Bright golden in color. Rich & smooth on the palate, with hints of citrus & spicy aroma.
- ROCHFORD / TRAPPIST 8°** 15
 STRONG DARK ALE • 9.2% • NAMUR/BELGIUM • 48° • 11.20Z BOTTLE
This vigorous & complex deep brown ale has elusive aromatics of fresh fruit, spice, leather & figs.
- ROCHFORD / TRAPPIST 10°** 16
 QUADRUPEL • 11.3% • NAMUR/BELGIUM • 48° • 11.20Z BOTTLE
The strongest of Rochefort's beers, this dark ale provides dominant impressions of cafe latte & powerful chocolate aromatics.
- WESTMALLE / EXTRA** 12
 SINGEL • 4.8% • WEST FLANDERS/BELGIUM • 54° • 11.20Z BOTTLE
Also known as "Patersbier," this low alcohol golden ale is rich in flavor, with fruity notes & thirst-quenching character.
- WESTMALLE / DUBBEL** 14
 DUBBEL • 7% • WEST FLANDERS/BELGIUM • 54° • 11.20Z BOTTLE
This classic Trappist brown ale combines notes of nutty caramel & stone fruit, with aromas of baking spices & banana.
- WESTMALLE / TRIPEL** 14
 TRIPEL • 9.5% • WEST FLANDERS/BELGIUM • 54° • 11.20Z BOTTLE
An iconic Trappist golden ale. Fruity aromas of ripe banana. Soft & creamy on the palate, with a long, elegant finish.

FRUIT & SPICE / DARK

- SINT BERNARDUS / PATER 6** 6 / 13
 DUBBEL • 6.7% • WEST FLANDERS/BELGIUM • 48° • 160Z DRAFT
Richly-malted, with nutty, bready overtones accompanied by spiced raisins & a touch of caramel.
- WESTMALLE / DUBBEL** 7 / 14
 DUBBEL • 7% • WEST FLANDERS/BELGIUM • 54° • 160Z DRAFT
This classic Trappist Brown ale combines notes of nutty caramel & stone fruit, with aromas of baking spices & banana.
- DE DOLLE / OERBIER** 6 / 14
 STRONG DARK ALE • 9% • WEST FLANDERS/BELGIUM • 54° • 160Z DRAFT
Dark & vinous, with caramel, cherries, figs & a touch of cocoa before a drying, lightly-spiced finish.
- SINT BERNARDUS / ABT 12** 6 / 13
 QUADRUPEL • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z DRAFT
Rich layers of candied dark fruit intertwined with cocoa, port wine & baking spices. An archetype of the Abbey-style ale.
- STRUISE / PANNEPOT** 6 / 13
 STRONG DARK ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z DRAFT
Dark brown color with a creamy tan head. Notes of molasses, toffee & undertones of morello cherries dipped in caramel.
- STRUISE / PANNEPOT RESERVA** 6 / 14
 STRONG DARK ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z DRAFT
Aged 14 months in French oak barrels. Malty & softly spicy with accents of dried fruits.

LAMBIC

- DRIE FONTEINEN / FRAMBOOS OOGST 2019/ 2020** 12
 FRUIT LAMBIC • 6% • FLEMISH BRABANT/BELGIUM • 48° • 60Z BOTTLE POUR
[Staff Pick] Blend of 3 different barrels & 6 different brews. Aged 4 months on hand-picked raspberries. Fruity, tart & complex.
- DRIE FONTEINEN / OUDE LAMBIK 2019** 6.5 / 13
 LAMBIC (STILL) • 5% • FLEMISH BRABANT/BELGIUM • 48° • 130Z DRAFT
A special draft version of unblended oude lambik. Bright & effervescent with expressed grapefruit zest, barnyard & mild oak tannins.
- TILQUIN / MÛRE** 7.5 / 15
 FRUIT LAMBIC • 5.1% • WALLON BRABANT/BELGIUM • 48° • 130Z DRAFT
Blend of Meerts & Lambic aged 1-2 years. Conditioned on blackberries. Ripe red fruit notes with restrained acidity.
- TILQUIN / QUETSCHÉ** 7.5 / 15
 FRUIT LAMBIC • 5.3% • WALLON BRABANT/BELGIUM • 48° • 130Z DRAFT
A blend of meerts + 1 & 2 year lambic aged on plums. Tangy, with subtle sweet stonefruit notes balanced by lingering flavors of vanilla & oak.
- DRIE FONTEINEN / KRIEKENLAMBIC 2024** 7 / 14
 FRUIT LAMBIC (STILL) • 6.5% • FLEMISH BRABANT/BELGIUM • 48° • 130Z DRAFT
A special blend of young & old Lambics conditioned on sour cherries. Notes of cherry pie with bright acidity on the finish.
- HET BOERENERF / LAMBIK** 7 / 14
 LAMBIC • 7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z DRAFT
1 year spontaneously fermented ale aged in oak barrels. Notes of lemon rind, horse blanket and rustic acidity.
- HET BOERENERF / MUS'IK** 7 / 14
 FRUIT LAMBIC • 7.9% • FLEMISH BRABANT/BELGIUM • 48° • 130Z DRAFT
Blend of young & old lambics conditioned on cherries & muscat bleu grapes. Notes of black raspberries, cherry cordial & bramble pie.

TART & FUNKY

- SIDE PROJECT / BLEU 2023** 12
 SOUR BLOND ALE • 5% • MISSOURI/USA • 48° • 60Z BOTTLE POUR
[Staff Pick] [Exclusive] Aged in Missouri oak barrels, then conditioned on Oregon blueberries. Tart, blueberry pie, oak & mild funk.
- THE REFEREND / AVOND: DE RODE BOOM 2023** 7.5 / 15
 SPONTANEOUS ALE • 5% • PENNSYLVANIA/USA • 48° • 130Z DRAFT
Spontaneously fermented golden ale conditioned on local rhubarb. Notes of cherry-rhubarb pie, cinnamon & bright acidity.
- THE REFEREND / THE WAY OF ALL FLESH 2022** 6.5 / 13
 SPONTANEOUS ALE • 5% • PENNSYLVANIA/USA • 48° • 130Z DRAFT
Spontaneously fermented pale ales conditioned on red & black raspberries & Chambourcin grapes. Vinous, tart, dry & tannic.
- HILL FARMSTEAD / FLORENCE 2024** 5 / 10
 MIXED FERMENTATION ALE • 5.2% • VERMONT/USA • 48° • 130Z DRAFT
[Exclusive] Brewed with organic Vermont-grown wheat. Light & refreshing with suggestions of banana, champagne & baguette.
- THE REFEREND / PORTRAIT OF THE ARTIST** 6 / 12
 SPONTANEOUS ALE • 5.5% • PENNSYLVANIA/USA • 48° • 130Z DRAFT
Spontaneously fermented pale ale dry-hopped with Chinook & Rakau. Delicate balance of tart lemon, earthy funk & mild acidity.
- THE REFEREND / LE MUR 2022** 7.5 / 15
 SPONTANEOUS ALE • 6% • PENNSYLVANIA/USA • 48° • 130Z DRAFT
Spontaneously fermented golden ale conditioned on New Jersey blackberries. Notes of blackberry jam, oak tannins & leather.



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