



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

## CRISP

**FANTÔME / BLANCHE** 5 / 10  
WITBIER • 4.5% • LUXEMBOURG/BELGIUM • 42° • 130Z  
Dominant notes of lemon & barnyard funk alongside hints of orange & coriander.

**PERENNIAL / DAYDREAMING** 3.5 / 7  
WITBIER • 4.7% • MISSOURI/USA • 42° • 130Z  
Conditioned with orange peel, coriander & pink peppercorns for fruity & spicy aromatics.

**PERENNIAL / SAISON DE LIS** 3.5 / 7  
SAISON • 5% • MISSOURI/USA • 48° • 130Z  
Brewed with chamomile flowers, this wonderfully floral Saison has notes of tea, spice & lemons.

**PERENNIAL / SOUTHSIDE BLOND** 3.5 / 7  
BLOND ALE • 5% • MISSOURI/USA • 42° • 130Z  
Eminently drinkable. Light-bodied & dry, with hints of lemon, pepper & wheat.

**ALLAGASH / WHITE** 3.5 / 7  
WITBIER • 5.2% • MAINE/USA • 42° • 130Z  
American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.

**SINT BERNARDUS / WIT-BLANCHE** 4 / 8  
WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z  
Hazy, refreshing & classic. A showcase of citrus fruit, herbs, and spice.

## FRUIT & SPICE / BRIGHT

**BLAUGIES / SAISON D'EPEAUTRE** 3.5 / 7  
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z  
A spicy, dry Spelt Saison that epitomizes farmhouse brewing. Rustic, complex & classic.

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

**HALFWAY CROOKS / TRUSTY CHORDS** 4.5 / 9  
BIÈRE DE MIEL • 6.1% • GEORGIA/USA • 48° • 130Z  
A Saison conditioned with local honey. Classic & clean, with notes of Belgian yeast and ripe watermelon.

**DE GLAZEN TOREN / SAISON D'ERPE-MERE** 6 / 12  
SAISON • 6.5% • EAST FLANDERS/BELGIUM • 48° • 130Z  
Cloudy, pale yellow color with a white head. Citrus aroma, mild bitterness. Well carbonated.

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

**STILLWATER / STATESIDE** 3.5 / 7  
SAISON • 6.8% • CONNECTICUT/USA • 48° • 130Z  
A melange of old & new, but with a classic farmhouse yeast to achieve a fruity, yet spicy balance.

**DE LA SENNE / JAMBE-DE-BOIS** 5 / 10  
TRIPEL • 8% • BRUSSELS/BELGIUM • 48° • 160Z  
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.

**DE RANKE / GULDENBERG** 4.5 / 9  
TRIPEL • 8% • HAINAUT/BELGIUM • 54° • 130Z  
Spiced-fruits, herbal hops & bready malts dominate in this beautifully bittersweet Tripel.

**BLAUGIES / LA MONEUSE TRIPLE X** 5 / 10  
SAISON • 10% • HAINAUT/BELGIUM • 54° • 160Z  
An amped-up version of Blaugies' classic Saison brewed for their 30th anniversary.

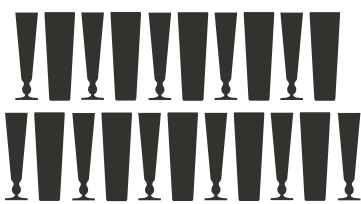
## CIDER

**DOMAINE DUPONT / CIDRE BOUCHÉ BRUT** 8  
APPLE CIDER • 5.5% • NORMANDY/FRANCE • 48° • 50Z

**ERIC BORDELET / POIRE AUTHENTIQUE** 10  
PEAR CIDER • 4% • LOIRE/FRANCE • 48° • 50Z

**ANXO / CIDRE BLANC** 8  
DRY CIDER • 6.9% • WASHINGTON, D.C., USA • 48° • 120Z

**GRAFT / BIRDS OF PARADISE** 8  
MOSCOW MULE SOUR CIDER • 6.9% • NEW YORK, USA • 48° • 120Z



# SOVEREIGN

## DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

## MALT

**OXBOW / SPACE COWBOY** 3.5 / 7  
BIÈRE DE GARDE • 4% • MAINE/USA • 48° • 130Z  
Brewed with oats & European hops. Malty & full-bodied with a low abv. Finishes dry.

**OXBOW / BANDOLIER** 4 / 8  
BIÈRE DE GARDE • 5.5% • MAINE/USA • 48° • 130Z  
A springtime farmhouse ale. Soft, satisfying round biscuity flavor & a zesty floral aroma.

**THE BREWER'S ART / LA PÉTROLEUSE** 3.5 / 7  
BIÈRE DE GARDE • 7% • MARYLAND/USA • 48° • 130Z  
Deep golden in color, with a full, malty body, earthy hop character & slight yeast spiciness.

**BLAUGIES / LA MONEUSE** 4.5 / 9  
SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z  
Slightly richer on the palate, this Saison shows notes of brown bread, baking spices & dried fruit.

## FRUIT & SPICE / DARK

**SINT BERNARDUS / PATER 6** 6 / 12  
DUBBEL • 6.7% • WEST FLANDERS/BELGIUM • 54° • 160Z  
Richly-malted, with nutty, bready overtones accompanied by spiced raisins & a touch of caramel.

**ALLAGASH / GREAT WOODS** 3.5 / 7  
DARK WHEAT ALE • 6.8% • MAINE/USA • 48° • 130Z  
A balanced, cozy dark wheat beer with notes of roasty malt, spice & dark fruit.

**SINT BERNARDUS / PRIOR 8** 6 / 12  
STRONG DARK ALE • 8% • WEST FLANDERS/BELGIUM • 54° • 160Z  
A rich, robust & warming ale with notes of dark fruit, bread, blackberry jam & brown sugar.

**THE VEIL / KLEAN BELGIEZ** 4.5 / 9  
QUADRUPEL • 8.5% • VIRGINIA/USA • 54° • 160Z  
Full-bodied dark ale conditioned with Virginia wildflower honey.

**DE DOLLE / OERBIER** 7 / 14  
STRONG DARK ALE • 9% • WEST FLANDERS/BELGIUM • 54° • 130Z  
Dark & vinous, with caramel, cherries, figs & a touch of cocoa before a drying, lightly-spiced finish.

**SINT BERNARDUS / ABT 12** 6 / 12  
GRAND CRU/ABT • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z  
Rich layers of candied dark fruit intertwined with cocoa, port wine & baking spices. An archetype of the Abbey-style ale.

**HALFWAY CROOKS / CASSONADE QUAD** 6 / 12  
QUADRUPEL • 10.5% • GEORGIA/USA • 54° • 160Z  
Brewed with Belgian barley, hops & yeast, expect notes of caramelized sugar & toasted banana bread.

## ROAST

**DE LA SENNE / STOUTERIK** 4.5 / 9  
STOUT • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z  
Absolutely teeming with flavor complexity at 4.5%. Herbal hops, dark chocolate, drink & repeat.

**OXBOW / NIGHT CHURCH** 4 / 8  
DARK SAISON • 7.5% • MAINE/USA • 48° • 130Z  
A dark farmhouse ale brewed with pine and hemlock branches & oak bark & conditioned with Maine maple syrup.

**ALLAGASH / NOCTURNA** 5 / 10  
STOUT • 9.5% • MAINE/USA • 54° • 130Z  
Belgian Stout aged in bourbon barrels & conditioned with vanilla. Toffee, chocolate & oak.

**OXBOW / INFINITE DARKNESS** 5 / 10  
IMPERIAL STOUT • 10% • MAINE/USA • 54° • 130Z  
Brewed with wheat, oats & Belgian candi sugar. Notes of dark fruit, cocoa nibs, cloves & bread.



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.

## TART & FUNKY

**THE REFEREND / BERLINER MESSE** 6 / 12  
WILD ALE • 3.5% • PENNSYLVANIA/USA • 48° • 130Z  
Spontaneously-acidified & fermented ale with raw wheat & aged hops. Matured in oak barrels.

**PRIMITIVE / AN OLD CIRCUS TERM** 6.5 / 13  
WILD ALE • 5.5% • COLORADO/USA • 48° • 130Z  
Rested in Chardonnay wine barrels on spent local apricots & noyau. Croissant aromas & fresh baguette flavors.

**PRIMITIVE / FOLKSY ANECDOTE** 7 / 14  
WILD ALE • 5.5% • COLORADO/USA • 48° • 130Z  
Blend of 1, 2 & 3-year aged spontaneous ales rested in Chardonnay wine barrels on whole apricots & noyau. Pleasantly fruit-forward with a punchy acidity & restrained bitterness.

**PRIMITIVE / OF FRUIT & FAMILY: SOUR CHERRY BLEND** 7.5 / 15  
WILD ALE • 5.9% • COLORADO/USA • 48° • 130Z  
Blend of ales with an average age of 24 months and rested on Montmorency & Balaton cherries. Nostalgic cherries notes with a summer pool party edge.

**PRIMITIVE / OF FRUIT & FAMILY: SPECIAL RASPBERRY** 7.5 / 15  
WILD ALE • 5.9% • COLORADO/USA • 48° • 130Z  
Blend of ales with an average age of 30 months and rested on raspberries. Sun ripened fruit, tannic, still.

**THE REFEREND / BERLINER MESSE: AGNUS DEI** 6 / 12  
WILD ALE • 5.9% • PENNSYLVANIA/USA • 48° • 130Z  
Conditioned with New York late harvest Vidal Blanc wine grape juice & re-fermented in wine puncheons.

**KEEPING TOGETHER / WE ARE NOT THE COUNTER CULTURE** 6.5 / 13  
MIXED FERMENTATION ALE • 6.2% • ILLINOIS/USA • 48° • 130Z  
A dark Saison layered 8 weeks & conditioned with wildflower honey. Silky flavors of toast with strawberry jam, brown sugar, cola & orange.

**THE REFEREND / MONT SAINTE-VICTOIRE: HOUBLON** 6.5 / 13  
SAISON • 6.3% • PENNSYLVANIA/USA • 48° • 130Z  
Spontaneously-fermented saison dry-hopped with Strisselspalt & Saphir.

**PRIMITIVE / SNAPSHOT OF THE CITY** 6.5 / 13  
WILD ALE • 6.5% • COLORADO/USA • 48° • 130Z  
Blend of 4 puncheon-aged ale averaging 30 months. Delightfully tannic French oak structure with exceptionally restrained acidity.

**THE REFEREND / AMARCORD** 7.5 / 15  
WILD ALE • 6.6% • PENNSYLVANIA/USA • 48° • 130Z  
Blend of spontaneously-fermented ales matured in an Amarone wine puncheon.

**GARDEN PATH / THE CURIOUS MIX METHODS: 3RD EDITION** 5 / 10  
BIÈRE DE COUPAGE • 6.6% • WASHINGTON/USA • 48° • 130Z  
A blend of 6 month old spontaneously fermented ales, 3 barrel-aged beers & a young foeder-fermented mixed fermentation ale.

**THE REFEREND / ICE-NINE: RIESLING 2018** 7.5 / 15  
WILD ALE • 8.8% • PENNSYLVANIA/USA • 48° • 130Z  
Spontaneously-fermented oak barrel-aged ale conditioned with Niagara Riesling icewine juice.

## HOP

**THE VEIL / WEIGHTLESS** 3.5 / 7  
SAISON • 5.4% • VIRGINIA/USA • 48° • 130Z  
Open-fermented Saison with an assertive bitterness that transforms into a pleasant tropical character.

**DE RANKE / SAISON DE DOTTIGNIES** 4.5 / 9  
SAISON • 5.5% • HAINAUT/BELGIUM • 48° • 130Z  
An old-world Saison that's clean & refreshing with rustic hop intensity

**BLUEJACKET / GOLDFINCH** 3.5 / 7  
BLOND ALE • 5.8% • WASHINGTON, DC/USA • 48° • 130Z  
A dry-hopped Blond Ale with Hüll Melon hops. Notes of lemon candy, strawberry & honeydew. Bone dry finish.

**OXBOW / FARMHOUSE PALE ALE** 3.5 / 7  
SAISON • 6% • MAINE/USA • 48° • 130Z  
A wonderful American take on the style, this Saison is well-hopped & finishes with notes of black pepper & lemon. Deliciously drinkable.

**OFF COLOR / APEX PREDATOR** 3.5 / 7  
SAISON • 6.5% • ILLINOIS/USA • 48° • 130Z  
A hazy, golden-bodied ale that gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite.

**BURIAL / WE ARE HERE FOREVER** 4.5 / 9  
SAISON • 6.5% • NORTH CAROLINA/USA • 48° • 130Z  
A farmhouse ale hopped with Idaho Gem, Mosaic & Cashmere.



TAKE THE SOVEREIGN TO GO! WE HAVE 300+ BOTTLES FOR RETAIL PURCHASE. ORDERS CAN BE PLACED WITH YOUR SERVER OR BY PHONE, THEN PICKED UP AT THE ENTRANCE



VISIT ONLINE AT [THEOVEREIGNDC.COM](http://THEOVEREIGNDC.COM) AND FOLLOW ALONG @[THEOVEREIGNDC](https://twitter.com/thesovereigndc)