



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 ◆

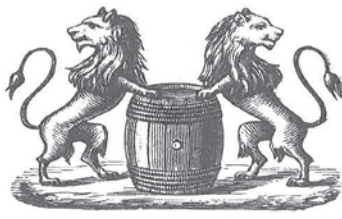
- ALLAGASH / WHITE** 3.5 / 7  
WITBIER • 5.1% • MAINE/USA • 42° • 130Z  
*The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.*
- SINT BERNARDUS / WIT-BLANCHE** 4 / 8  
WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z  
*Hazy & refreshing, this classic brew is a showcase of citrus fruit, herbs & spice*
- 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.*
- 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.*
- DE GLAZEN TOREN / JAN DE LICHT** 6 / 12  
WITBIER • 7% • EAST FLANDERS/BELGIUM • 48° • 130Z  
*Brewed with oats & buckwheat, this Imperial Witbier shows vibrant notes of coriander, lime zest & toasted grain.*

## ◆ HOP ◆

- 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.*
- GARDEN PATH / THE WET HOPPED SHIP** 4.5 / 9  
BLOND ALE • 5.2% • WASHINGTON/USA • 48° • 130Z  
*Rested in a coolship with fresh, whole cone Cascade & Comet hops, then fermented in oak foeders. Pine & grapefruit notes abound, with hints of dry, earthy funk.*
- GARDEN PATH / DRY HOPPED STREAMS WELL** 4.5 / 9  
BLOND ALE • 5.3% • WASHINGTON/USA • 48° • 130Z  
*Fermented in oak foeders & dry-hopped with whole cone Cascade & Sterling. Dry & refreshing, with notes of spruce & grapefruit peel.*
- OXBOW / ALPHA MINOR** 3.5 / 7  
SAISON • 5.5% • MAINE/USA • 48° • 130Z  
*A collaboration with Holy Mountain (WA), hopped with Tettnang, Herbsbrucker & Loral. Suggestions of coriander, lavender & fresh cut grass.*
- 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 / XX BITTER** 4 / 8  
BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z  
*A world classic Blond Ale; with emphatic whole-cone hop character throughout.*
- GARDEN PATH / THE OLD SCHOOL THE NEW** 4.5 / 9  
IPA • 7.2% • WASHINGTON/USA • 48° • 130Z  
*This modern take on English-style IPA is inoculated in a coolship filled with whole cone hops, fermented in oak foeders & conditioned on Washington blackberry honey.*
- GARDEN PATH / THE GARDEN PATHS LED TO FLOWERED** 5 / 10  
BLOND ALE • 7% • WASHINGTON/USA • 48° • 130Z  
*Hoppy, grassy & slightly piney, this dry-hopped Blond Ale is a blend of foeder-fermented beers conditioned on blackberry honey.*

## ◆ 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.*
- HET ANKER / GOUDEN CAROLUS CLASSIC** 6 / 12  
STRONG DARK ALE • 8.5% • ANTWERP/BELGIUM • 54° • 130Z  
*Flavors of milk chocolate, banana, toffee & sweet caramel combine in this Belgian archetype of the style.*
- 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.*
- HET ANKER / GOUDEN CAROLUS COUVEE VAN DE KEIZER IMPERIAL DARK 2017** 5 / 10  
STRONG DARK ALE • 11% • ANTWERP/BELGIUM • 54° • 130Z  
*Brewed in honor of King Charles V, this ruby-hued strong ale exudes notes of toffee, dates & baking spice, with a rich, warming finish.*



# SOVEREIGN

• VAN'T VAT / BIÈRE PRESSION •

## ◆ 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.*
- GARDEN PATH / THE FRUITFUL BARREL: TAYBERRIES & CHERRIES** 7.5 / 15  
PALE ALE • 6.4% • WASHINGTON/USA • 48° • 130Z  
*A blend of barrel-aged beers conditioned with fresh tayberries, cherries & blackberry honey from Skagit Valley, WA.*
- GARDEN PATH / THE PRIME BARREL AGE** 6.5 / 13  
BLOND ALE • 7.2% • WASHINGTON/USA • 48° • 130Z  
*A carefully curated blend of several barrel-aged beers, conditioned with blackberry honey from The Valley's Buzz (WA).*
- DE GLAZEN TOREN / SAISON D'ERPE-MERE** 6 / 12  
SAISON • 7.5% • EAST FLANDERS/BELGIUM • 48° • 130Z  
*Brewed with wheat & local, Aalst-grown Hallertauer hops. Bright, spritzy & dry, with notes of lemongrass, black pepper & hay.*

- GARDEN PATH / THE SUBTLE BLEND: MONTMORENCY BARRELS** 6.5 / 13  
PALE ALE • 7.6% • WASHINGTON/USA • 48° • 130Z  
*A foeder-fermented Blond Ale conditioned on tart Montmorency cherries. Subtle notes of clove, jam & lemon peel.*

- HET ANKER / GOUDEN CAROLUS AMBRIO** 6 / 12  
STRONG PALE ALE • 8% • ANTWERP/BELGIUM • 48° • 130Z  
*Full-bodied yet deceptively drinkable, this amber-hued ale is a showcase of stone fruit & toasted malt alongside spicy yeastiness.*

## ◆ MALT ◆

- 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.*
- BLAUGIES / GAMIN** 4 / 8  
SAISON • 8.5% • HAINAUT/BELGIUM • 48° • 130Z  
*Malt forward & full-bodied, this amber-hued farmhouse ale displays notes of pumpnickel, bread crust & toasted spices.*
- DE DOLLE / DULLE TEVE** 5 / 10  
STRONG PALE ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z  
*Barleywine-like intensity delivers rich fruit cake, lemony brightness & some spicy notes throughout.*
- HET ANKER / GOUDEN CAROLUS TRIPEL** 5 / 10  
TRIPEL • 9% • ANTWERP/BELGIUM • 48° • 130Z  
*Rich & full-bodied on the palate, this beer shows hints of candied lemon, lavender, pepper & raisin bread alongside a mild hop bitterness.*

## ◆ ROAST ◆

- OXBOW / TWIN VILLAGE** 3.5 / 7  
STOUT • 4.5% • MAINE/USA • 48° • 130Z  
*Brewed with local Maine oysters & Saison ale yeast, Twin Village is an homage to the classic Oyster Stout with a farmhouse twist.*
- 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.*
- DE RANKE / NOIR DE DOTTIGNIES** 4 / 8  
STRONG DARK ALE • 9% • HAINAUT/BELGIUM • 54° • 130Z  
*Pitch black & round, with burnt molasses & espresso meeting notes of plum, raisin & cherry fruit.*
- DE DOLLE / SPECIAL EXTRA EXPORT STOUT** 6 / 12  
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.*
- ALVINNE / BOLLEVILLE CALVADOS 2009** 7.5 / 15  
IMPERIAL STOUT • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z  
*Aged 6 months in Calvados barrels, this indulgent dark ale is rich with notes of roasted apples, red wine & dark chocolate.*

## ◆ MEAD ◆

- GARDEN PATH / THE DRY TABLE MEAD** 5 / 10  
MEAD • 6% • WASHINGTON/USA • 42° • 130Z  
*Light, spritzy, floral & dry, this Mead is fermented with Skagit fireweed honey & native yeasts in open-topped 500 Liter oak puncheons.*
- GARDEN PATH / THE DRY TABLE MEAD: STRAWBERRY** 6.5 / 13  
MEAD • 6% • WASHINGTON/USA • 42° • 130Z  
*Made with organic strawberries from Washington state, this elegant Mead showcases a bouquet of red berries & pomegranate notes.*
- GARDEN PATH / THE DRY TABLE MEAD: RASPBERRY & CHERRY** 6 / 12  
MEAD • 6% • WASHINGTON/USA • 42° • 130Z  
*Refermented on organic raspberries & cherries. Pink-hued with delicate notes of lavender, bright stone fruit & Rosé wine.*

## ◆ TART+FUNKY ◆

- OEC / ÆTHER** 5 / 10  
SOUR BLOND ALE • 6% • CONNECTICUT/USA • 48° • 130Z  
*Gently hopped with Hallertau Blanc & Loral. Amazingly refreshing, with waves of lavender, star anise & fresh cut grass.*
- 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.*
- ALVINNE / WILD WEST: KRIEK-FRAMBOOS** 7 / 14  
SOUR RED ALE • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z  
*Fermented with Alvinne's Morpheus yeast blend, this barrel-aged ale is conditioned on cherries & raspberries. Deep red in color with citric tartness.*
- 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.*
- OEC / JOTUNHEIM** 6 / 12  
SOUR BLOND ALE • 7.5% • CONNECTICUT/USA • 48° • 130Z  
*A collaboration with Voss (Norway), Jotunheim is brewed with foraged cloudberry & blended with an array of sour ales aged in oak & pink granite.*
- OEC / EROS** 7.5 / 15  
SOUR BLOND 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.*
- OEC / ANTEROS** 7.5 / 15  
SOUR BLOND ALE • 8% • CONNECTICUT/USA • 48° • 130Z  
*Intensely tart & rich with ripe stone fruit notes. Anteros is a blend of Alvinne ales aged in oak barrels with quince & OEC ales conditioned with Cayuga & Vidal Blanc grapes.*
- OEC / ANTIOCH: BLEND #2** 6 / 12  
SOUR BROWN ALE • 8% • CONNECTICUT/USA • 48° • 130Z  
*Reminiscent of classic Flemish Oud Bruin, Antioch is a blend of sour ales aged 1-3 years in Sangiovese casks & red wine barrels.*
- OEC / CLAVIS PURPURA: BLEND #2** 6.5 / 13  
SOUR RED ALE • 8% • CONNECTICUT/USA • 48° • 130Z  
*A blend of spontaneously fermented beer (75%) & komboucha (25%), aged on Connecticut-grown blueberries & multiple types of tea.*
- OEC / CLAVIS NOCTURNUM BLEND #1** 6.5 / 13  
SOUR RED ALE • 8% • CONNECTICUT/USA • 48° • 130Z  
*A blend of spontaneously fermented beer (75%) & komboucha (25%), aged on black raspberries.*
- ALVINNE / KRIEK VAN MORTAGNE** 7.5 / 15  
SOUR RED ALE • 8.5% • WEST FLANDERS/BELGIUM • 48° • 130Z  
*A blend of Kerasus & Cuvée de Mortagne aged in St. Emilion wine barrels. Aromas of ripe sour cherries & oak balance against a rich, nutty malt backbone.*
- ALVINNE / SOUR'IRE DE MORTAGNE** 7.5 / 15  
SOUR BROWN ALE • 11% • WEST FLANDERS/BELGIUM • 54° • 130Z  
*A special version of Land van Mortagne, aged in Bordeaux red wine barrels. Tart, dark & complex with notes of red wine & bruised fruit.*

## ◆ FEATURED BOTTLES ◆

- TROU DU DIABLE / L'OURS** 15  
SAISON | TART & FUNKY | 6.5% | 750 ML  
*80% fresh saison blended with 20% banyuls dessert wine barrel-aged rye saison*
- PANIL / DIVINA 2014** 18  
SOUR BLOND ALE | TART & FUNKY | 6.5% | 750 ML  
*spontaneously fermented & aged in french oak wine barrels*
- BASTOGNE / LA TROUFETTE ROUSSE** 22  
STRONG PALE ALE | MALT | 7.8% | 750 ML
- 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*



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.