



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.

## ◆ FRUIT+SPICE·BRIGHT ◆

**OXBOW / BANDOLIER** 3.5 / 7  
SAISON • 5.5% • MAINE/USA • 48° • 130Z  
Remarkably refreshing, with a soft, pillowy mouthfeel. Zesty & floral on the nose, followed by round, biscuity notes on the plate.

**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.

**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% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z  
Brewed on the Franco-Belgian border, this malt-forward farmhouse ale has wonderful notes of lemongrass, bread crust & peppery-spice.

**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..

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

**DE LA SENNE / JAMBE-DE-BOIS** 4.5 / 9  
TRIPEL • 8% • BRUSSELS/BELGIUM • 48° • 130Z  
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.

**FANTÔME / SAISON** 5 / 10  
SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z  
Tremendously complex, this Saison is malty, spicy & funky while remaining superbly drinkable.

**FANTÔME / LA DALMATIENNE** 5 / 10  
SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z  
A grassy, full-bodied Saison with pronounced rusticity & hop character.

## ◆ 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.

**DE DOLLE / OERBIER** 6.5 / 13  
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.

**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.

## ◆ ROAST ◆

**DE LA SENNE / STOUTERIK** 4 / 8  
STOUT • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z  
Absolutely teeming with flavor complexity at 4.5%. Herbal hops, dark chocolate, drink & repeat.

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

**ALLAGASH / BLACK** 3.5 / 7  
STOUT • 7.5% • MAINE/USA • 54° • 130Z  
A Belgian twist on the classic stout. Rich with notes of raisins, dark chocolate & espresso,

**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.

**STRUISE / BLACK DAMNATION XXVI: FROGGIE** 7.5 / 15  
IMPERIAL STOUT • 13% • WEST FLANDERS/BELGIUM • 54° • 130Z  
This iteration of Black Damnation is aged in wine barrels from Margaux, Pauillac & St. Estèphe. Deeply rich with notes of chocolate & cherry, finishing with slight tannic bitterness.



# SOVEREIGN

## DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

## ◆ TART+FUNKY ◆

**HILL FARMSTEAD / CLARA** 4.5 / 9  
GRISSETTE • 4% • VERMONT/USA • 42° • 130Z  
Brewed with organic Vermont wheat, this Gristette has elegant notes of grapefruit, bread & white pepper.

**TILQUIN MURE 2018** 7.5 / 15  
FRUIT LAMBIC • 4.8% • WALLOON BRABANT/BELGIUM • 48° • 130Z  
A blend of 1 & 2-year-old Lambic with Meerts, aged on blackberries. Intensely tart, with notes of red berries, underripe apples & wood.

**JACKIE O'S / FINAL ENTROPY** 4.5 / 9  
SAISON • 5% • OHIO/USA • 42° • 130Z  
A Kölsch-inspired ale with a farmhouse twist, this mixed-fermentation Saison was brewed in collaboration with Jester King (TX). Hints of apricots, lime & hay.

**HILL FARMSTEAD / FLORENCE** 4.5 / 9  
WITBIER • 5% • VERMONT/USA • 48° • 130Z  
Shaun Hill's take on Witbier is light & refreshing with suggestions of banana, champagne & baguette. Brewed with local organic Vermont wheat.

**JESTER KING / 2018 SPON: GRAPEFRUIT** 7.5 / 15  
WILD ALE • 5.4% • TEXAS/USA • 48° • 130Z  
Inspired by the spontaneously fermented Lambics of Belgium, this iteration of SPON is refermented on local Texas grapefruit. Full of zesty & funky flavors, layered with sharp acidity.

**JESTER KING / 2018 SPON: 3 YEAR BLEND** 7.5 / 15  
WILD ALE • 5.4% • TEXAS/USA • 48° • 130Z  
Spontaneously fermented with local Texas microflora, SPON is a blend of 1, 2 & 3-year-old Lambic-inspired ales.

**PEN DRUID / MÛRES DE FANTAISIE** 6 / 12  
SOUR RED ALE • 5.4% • VIRGINIA/USA • 48° • 130Z  
Woodfire boiled & spontaneously fermented, Mures de Fantaisie is aged 13 months in oak barrels with Virginia blackberries.

**THE VEIL / VAST: ONE** 6 / 12  
SOUR RED ALE • 5.5% • VIRGINIA/USA • 48° • 130Z  
A blend of mixed fermentation Saisons & spontaneously fermented ales, conditioned on whole Montmorency & dark-sweet cherries. Layered with flavors of funk, almond & tart red berries.

**HILL FARMSTEAD / GRASSROOTS: CONVIVIAL SUAREZ** 4.5 / 9  
SAISON • 6% • VERMONT/USA • 48° • 130Z  
Brilliantly floral with a delicately, tart finish. This collaboration with Suarez Family (NY) was brewed with wheat, hibiscus & lemons.

**ALLAGASH / COOLSHIP RESURGAM** 7.5 / 15  
WILD ALE • 6.7% • MAINE/USA • 48° • 130Z  
Made with deep admiration for the Lambic brewing tradition, Coolship Resurgam is a blend of 1, 2 & 3-year-old spontaneously fermented ales. Notes of delicate funk are intertwined with aromas of apricot, lemon zest & candied fruit.

**ALLAGASH / COOLSHIP RED** 7.5 / 15  
WILD ALE • 6.7% • MAINE/USA • 48° • 130Z  
An ode to Belgian Framboise Lambic, Coolship Red is a blend of spontaneously fermented ales aged on local Maine raspberries. Fruit forward, with tart notes of red berries, apricot, oak & funk.

**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.

**PEN DRUID / SPIRITUAL PLUMS** 6 / 12  
SOUR RED ALE • 7.5% • VIRGINIA/USA • 48° • 130Z  
Aged in oak barrels with macerated plums. Remarkably complex, with notes of red berries, grapefruit & date preserves.

**ALLAGASH / FV-13** 5 / 10  
SOUR BLOND ALE • 8.8% • MAINE/USA • 48° • 130Z  
Aged 4 years in a 2,700-gallon French oak foeder, FV-13 blends sweet & tart, with hints of graham cracker, lime zest, vanilla, grapefruit & raspberry.

## ◆ 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 pumpernickel, bread crust & toasted spices.

**DE DOLLE / DULLE TEVE 2018** 5 / 10  
STRONG PALE ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z  
Barleywine-like intensity delivers rich fruit cake, lemony brightness & some spicy notes throughout.

**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.

## ◆ CRISP ◆

**THIRIEZ / EXTRA** 4 / 8  
SAISON • 4.5% • HAUTS-DE-FRANCE/FRANCE • 42° • 130Z  
Saison meets British Bitter for a lightly malty, dry brew with brisk herbal-lemomy hops.

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

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

**TIRED HANDS / PRAYER GROUP** 3.5 / 7  
PALE LAGER • 4.3% • PENNSYLVANIA/USA • 42° • 130Z  
Eminently quaffable, citrusy & bright. This wheat Lager is fermented in oak foeders & finished with a touch of lemon juice.

**THIRIEZ / SPUYTEN DUUVIL: 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).

## ◆ HOP ◆

**GARDEN PATH / DRY HOPPED STREAMS WELL** 4.5 / 9  
BLOND ALE • 5.3% • WASHINGTON/USA • 42° • 130Z  
Fermented in oak foeders & dry-hopped with whole cone Cascade & Sterling. Dry & refreshing, with notes of spruce & grapefruit peel.

**DE RANKE / HOP HARVEST** 4.5 / 9  
BLOND ALE • 5.5% • HAINAUT/BELGIUM • 48° • 130Z  
Hopped with Simcoe, Citra, Topaz & Sylva. Bright, citrusy & beautifully bitter.

**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.

**PEN DRUID / FLOORED NELSON** 4.5 / 9  
SAISON • 5.5% • VIRGINIA/USA • 48° • 130Z  
Brewed in collaboration with The Veil (VA), this hoppy farmhouse ale was rested in Pen Druid's coolship & heavily dry-hopped with Nelson Sauvin.

**THE VEIL / BENJELZ** 3.5 / 7  
SAISON • 5.6% • VIRGINIA/USA • 42° • 130Z  
Fermented with a blend of French & Belgian yeasts, then gently hopped with Citra & Galaxy. Notes of lemon & grapefruit, with a refreshingly dry finish.

**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.

**DE RANKE / XXX BITTER** 4.5 / 9  
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.

## ◆ FEATURED BOTTLES ◆

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

**TOCCALMATTO / OKIE MATILDE** 15  
SAISON | TART & FUNKY | 6.2% | 750 ML  
brewed with american hops; fermented with brettanomyces



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.