



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.



SOVEREIGN

DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

◆ CRISP ◆

TIRED HANDS / ADAPTIVE DISTORTION 3.5 / 7
BIÈRE DE TABLE • 3.5% • PENNSYLVANIA/USA • 42° • 130Z
Heavily hopped with Nelson Sauvin, Motueka & New Zealand-grown Cascade. Fermented & aged 4 months in French oak barrels.

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-lemony hops.

THIRIEZ / SPUYTEN DUUVIL: BATCH 15 4.5 / 9
GRISSETTE • 4.5% • HAUTS-DE-FRANCE/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.

ALLAGASH / WHITE 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).

THIRIEZ / SPUYTEN DUUVIL: BATCH 15 3.5 / 7
WITBIER • 5.1% • MAINE/USA • 42° • 130Z
The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice

◆ 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 / BLACKLIGHT 3.5 / 7
SAISON • 6% • MAINE/USA • 48° • 130Z
A dark, mixed-culture Saison brewed with oats & midnight wheat. Slightly herbal, with hints of cocoa powder, dark fruit & a spicy hop character.

DRIE FONTEINEN / ZWET.BE 6 / 10
PORTER • 7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Fermented with 3 Fonteinen's blend of yeast & bacteria resulting in a vinous, roasty Lambic.

DE RANKE / NOIR DE DOTTIGNIES 4 / 8
STRONG DARK ALE • 9% • HAINUT/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.

◆ FRUIT+SPICE • BRIGHT ◆

ALLAGASH / DARLING RUBY 4.5 / 9
GRISSETTE • 4.5% • MAINE/USA • 42° • 130Z
Lively citrus flavors burst from this grapefruit-infused Gristette. Bright, refreshing & delicious with a crisp, dry finish.

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.

THIRIEZ / 222 4.5 / 9
SAISON • 5.8% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
Exhibiting the lovely aromas of the French hop Barbe-Rouge, this collaboration with Brew by Numbers (England) is spicy with notes of strawberry, lilacs & thyme.

THIRIEZ / BLONDE 4 / 8
BLOND ALE • 6% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
A traditional blond ale which highlights the unique Thiriez house yeast. Incredibly drinkable with a mild hop character.

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

CARACOLE / SAXO 6 / 12
STRONG BLOND ALE • 8% • NAMUR/BELGIUM • 48° • 130Z
Brewed with local chicory, this Strong Blond Ale shows notes of drying, earthy spice balanced against bright citrus & breadly malt.

THIRIEZ / PEPPER TRIP 4.5 / 9
SAISON • 8% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
Indian black pepper, Madagascar wild pepper & Cambodian white pepper are added to the classically spicy Saison.

THIRIEZ / TRIPLE 5 / 10
TRIPLE • 8.5% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
Rich with notes of toasted spices & fully ripened fruit, this collaboration with 2 Sous de Table (France) is brewed with local organic ingredients.

◆ 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.

DE RANKE / HOP HARVEST 4.5 / 9
BLOND ALE • 5.5% • HAINUT/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.

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 / BREWERS' BRIDGE 7 / 14
SAISON • 6.1% • HAINAUT/BELGIUM • 48° • 130Z
The product of two craft brewing titans, Allagash (ME) & Dupont (Belgium), Brewer's Bridge combines Belgian brewing traditions with contemporary American hops. Piney, zesty, peppery & perfectly balanced.

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.

THIRIEZ / DALVA 4.5 / 9
DOUBLE IPA • 8.5% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
Brewed with a combination of American & Alsatian hops, Dalva has spicy & sweet aromas that are followed by citric bitterness on the pallet & a piny-dry finish.

◆ FRUIT+SPICE • DARK ◆

BLAUGIES / BIÈRE DARBYSSTE 4 / 8
PALE ALE • 5.8% • HAINAUT/BELGIUM • 48° • 130Z
Amber-hued & spritzzy, this fig-laced ale is elegant with suggestions of berry fruit & dried herbs.

KAPITTEL / PATER 4.5 / 9
DUBBEL • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z
Steeped in tradition, this Abbey-style Brown Ale combines notes of sweet burning wood, plums, banana bread, caramel & cocoa powder.

KAPITTEL / WINTER 5 / 10
STRONG DARK ALE • 7.5% • WEST FLANDERS/BELGIUM • 54° • 130Z
A rich, warming libation brewed with cherry, cumin, liquorice & coriander. Perfectly spiced, this elegant beer is truly a delicacy.

KAPITTEL / PRIOR 5 / 10
STRONG DARK ALE • 9% • WEST FLANDERS/BELGIUM • 54° • 130Z
Big, bold & complex, with aromas of chocolate, raisins, caramelized pear, & clove.

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.

◆ MALT ◆

PEN DRUID / SPIRITUAL NURSE 4.5 / 9
SAISON • 5.4% • VIRGINIA/USA • 48° • 130Z
Hints of grass, black pepper, caramel & freshly baked bread abound in this malt-forward farmhouse ale..

THIRIEZ / AMBER 4 / 8
BIÈRE DE GARDE • 5.8% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z
Aromas of fresh bread & nutty malts give way to a touch of drying earth & spice in the finish.

DE DOLLE / BOSKEUN 7 / 14
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.

DE DOLLE / DULLE TEVE 2018 6.5 / 13
STRONG PALE ALE • 10% • WEST FLANDERS/BELGIUM • 54° • 130Z
Barleywine-like intensity delivers rich fruit cake, lemony brightness & some spicy notes throughout.

◆ FEATURED BOTTLES ◆

DE RANKE / XX BITTER 8
BLOND ALE | HOP | 6.2% | 330 ML

DE LA SENNE / MONSIEUR SHELTON 9
BLOND ALE | TART & FUNKY | 5.5% | 330 ML
fermented with brettanomyces; brewed to commemorate the 20th anniversary of shelton brothers importers

BASTOGNE / LA TROUFETTE ROUSSE 12
STRONG PALE ALE | MALT | 7.8% | 750 ML

FANTÔME / DMD CASCADIAN DARK ALE 18
STOUT | ROAST | 6% | 750 ML
collaboration with birrificio math

BRUERY TERREUX / TONNELLERIE RUE 20
SAISON | TART & FUNKY | 8.5% | 750 ML
fermented in oak barrels; brewed with rye malt

◆ TART+FUNKY ◆

TIRED HANDS / MONOCARPIC ENTERPRISE 3.5 / 7
SAISON • 4.6% • PENNSYLVANIA/USA • 42° • 130Z
Fermented in oak foeders, dry-hopped with Motueka & New Zealand-grown Cascade, then conditioned on matcha tea. Hints of lemon-lime, green herbs & barnyard.

THE RARE BARREL / APROPOS OF NOTHING 7.5 / 15
SOUR RED ALE • 5.8% • CALIFORNIA/USA • 48° • 130Z
Bursting with floral aromas of honey, lemon zest & boysenberry, this barrel-aged sour ale is conditioned with elderberries & lavender.

WOODEN ROBOT / GALACTIC NEXUS 5 / 10
SOUR RED ALE • 6% • NORTH CAROLINA/USA • 48° • 130Z
Galactic Nexus is fermented in oak foeders & conditioned on local North Carolina raspberries. Bursting with sweet & tart red berry notes.

ALLAGASH / COOLSHIP RESURGAM 2016 7.5 / 15
WILD ALE • 6.3% • 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. Delicate notes of funk are intertwined with aromas of apricot, lemon zest & candied fruit.

OXBOW / CUVÉE THIRIEZ 6.5 / 13
SOUR BLOND ALE • 6.5% • MAINE/USA • 48° • 130Z
A remarkably complex blend of barrel-aged Saisons & Sour Blond Ales. Carefully selected & blended with Daniel & Mariel of Brasserie Thiriez (France).

WOODEN ROBOT / OPTIMUS VINE 5 / 10
DUBBEL • 7% • NORTH CAROLINA/USA • 48° • 130Z
Starting as a rich, malty Brown Ale, Optimus Vine is aged 1.5 years in red wine barrels. Softly tart & complex, with a dry, wine-like finish.

THE RARE BARREL / ENSORCELLED 7.5 / 15
SOUR BROWN ALE • 7.9% • CALIFORNIA/USA • 48° • 130Z
Decadent, rich & jammy, Ensorcelled is reminiscent of a tart raspberry & chocolate dessert. Aged in oak barrels with fresh raspberries.

THE LOST ABBEY / FRAMBOISE AMOROSA 6.5 / 13
DUBBEL • 8.5% • CALIFORNIA/USA • 54° • 130Z
Framboise Amorosa is conditioned on raspberries in freshly dumped red wine barrels. A tug-of-war between sweet & tart, with jammy & balsamic-like notes

UPLAND / DARKEN 7 / 14
SOUR BROWN ALE • 9% • INDIANA/USA • 54° • 130Z
Reminiscent of mulled wine, Darken is heavily spiced with star anise, ginger, grains of paradise, black pepper & coriander.

JESTER KING / CERVEZA DE TEMPRANILLO 7.5 / 15
SOUR RED ALE • 9.2% • TEXAS/USA • 54° • 130Z
Carefully aged in oak barrels with California Tempranillo grapes. Wonderfully vinous, with notes of dark cherry, cedar & plum.

ALLAGASH / SHIRO'S DELIGHT 6.5 / 13
SAISON • 9.3% • MAINE/USA • 48° • 130Z
A mixed fermentation Saison aged on plums & plerries. Shiro's Delight is an alluring mixture of tart berries, tropical fruit, spice & oak.

THE LOST ABBEY / OUDE TESTAMENT 7.5 / 15
SOUR BROWN ALE • 9.5% • CALIFORNIA/USA • 54° • 130Z
Vinous, tart, jammy & malty with a whirlwind of fruit flavors, Oude Testament is aged in Bourbon barrels with cherries & blackberries.

UPLAND / CRIMSON 7 / 14
SOUR RED ALE • 10% • INDIANA/USA • 54° • 130Z
Inspired by Belgian Flanders Red Ale, this American twist is aged 8 months in Bourbon barrels. Notes of plum, red wine, cherry & charred oak.

THE LOST ABBEY / CUVÉE DE TOMME 6.5 / 13
STRONG DARK ALE • 11% • CALIFORNIA/USA • 54° • 130Z
This supremely complex ale is fermented with raisins & candi sugar, before undergoing a secondary fermentation in Bourbon barrels with sour cherries & Brettanomyces

◆ SMOKE ◆

JESTER KING / GOTLANDSDRICKA 6 / 12
SAISON • 6.6% • TEXAS/USA • 48° • 130Z
Inspired by ancient Scandinavian brewing practices, Gotlandsdricka is brewed with smoked malt, juniper & sweet gale.



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.