



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 ◆

**ARIZONA WILDERNESS / GALIURO** 3.5 / 7  
GRISSETTE • 2.9% • ARIZONA/USA • 42° • 130Z  
*A quintessential example of a refreshing, low-alcohol Gristette, with delicate notes of lemon, orange & spice. The perfect thirst quencher.*

**THE VEIL / DREAMLESS** 3.5 / 7  
WITBIER • 4% • VIRGINIA/USA • 42° • 130Z  
*This unspiced Witbier is crisp & clean with delicate notes of orange zest & hay. An eminently crushable take on a classic style.*

**THIRIEZ / SPUYTEN DUYVIL: 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.*

**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).*

**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.*

**OEC / COOLSHIP LAGER** 3.5 / 7  
PALE LAGER • 5.2% • CONNECTICUT/USA • 42° • 130Z  
*Open fermented & brewed with European hops. Crisp, clean & refreshing.*

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

## ◆ FRUIT+SPICE • BRIGHT ◆

**THE VEIL / NEW SUN** 3.5 / 7  
SAISON • 5.6% • VIRGINIA/USA • 48° • 130Z  
*A rustic, old-world Saison brewed with wheat & spelt. Bright, floral & effervescent.*

**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.*

**DUPONT / SAISON DUPONT** 5 / 10  
SAISON • 6.5% • HAINAUT/BELGIUM • 48° • 130Z  
*Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. Quintessential.*

**JANDRAIN-JANDRENOUILLE / IV SAISON** 4 / 8  
SAISON • 6.5% • WALLOON BRABANT/BELGIUM • 48° • 130Z  
*Brewed with Belgian & American-grown hop varieties, Jandrain IV shows aromas of apricot & grapefruit alongside notes of grass & spice. Refreshing & mildly bitter.*

**JANDRAIN-JANDRENOUILLE / III GRAVITY** 3.5 / 7  
STRONG BLOND ALE • 7.5% • WALLOON BRABANT/BELGIUM • 54° • 130Z  
*This golden-hued ale is bursting with aromas of ripe pear, apricot & lemongrass, making for a delightfully complex brew.*

**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.*

**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.*

**ARIZONA WILDERNESS / DESERT GROWN** 4 / 8  
SAISON • 8% • ARIZONA/USA • 54° • 130Z  
*Brewed with Arizona-grown Neomexicanus & Citra hops. Notes of lemon & prickly pear compliment subtle flavors of rosemary & focaccia.*

**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.*

**DUPONT / MOINETTE BLONDE** 7 / 14  
STRONG BLOND ALE • 8.5% • HAINAUT/BELGIUM • 48° • 130Z  
*Bright & herbaceous, this lively Blond Ale bursts with flavors of banana, clove & toasted grain.*

**ALLGASH / HEARTSET** 4 / 8  
SAISON • 8.5% • MAINE/USA • 54° • 130Z  
*A nod to the classic Saison Dupont, Heartset is created in square fermentation tanks with Allgash's house yeast. Pepper, caramel, coriander, lemon, grass & orange notes permeate through this robust Brasserie Dupont collaboration.*



# SOVEREIGN

## DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

## ◆ 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.*

**PEN DRUID / IT'S THE LIFE** 4.5 / 9  
SAISON • 5.5% • VIRGINIA/USA • 48° • 130Z  
*Hazy & wild. This heavily dry-hopped farmhouse ale is brewed over a wood fire boil & fermented with indigenous Virginia microflora.*

**DE DOLLE / OERAL** 6 / 12  
PALE ALE • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z  
*A hoppy Pale Ale with distinct notes of mint, thyme & fresh-cut grass, followed by dried stone fruit & forest floor.*

**DE LA SENNE / ZINNEBIR** 4 / 8  
BLOND ALE • 6% • BRUSSELS/BELGIUM • 42° • 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 LA SENNE / BRUSSELS CALLING** 4.5 / 9  
BLOND ALE • 6% • BRUSSELS/BELGIUM • 48 • 130Z  
*Golden-hued & bright on the palate, with hoppy lemon, grass & grapefruit notes throughout. Eminently dry & drinkable.*

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

**DE RANKE / COMPLEXITÉ** 4.5 / 9  
IPA • 6% • HAINAUT/BELGIUM • 48° • 130Z  
*Brewed in collaboration with Dunham (Canada). This incredibly balanced hoppy ale exhibits notes of grass, lilacs, pine & juniper against a dry, bitter finish.*

**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.*

## ◆ MALT ◆

**DE RANKE / FRANC BELGE** 4 / 8  
SAISON • 5.2% • HAINAUT/BELGIUM • 48° • 130Z  
*This amber-hued ale has hints of honey on the nose, followed by soft notes of bread & biscuits, with a slightly bitter finish.*

**THIRIEZ / AMBER** 4.5 / 9  
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.*

**JANDRAIN-JANDRENOUILLE / V CENSE** 3.5 / 7  
SAISON • 6.5% • WALLOON BRABANT/BELGIUM • 48° • 130Z  
*Brewed with three different malts, this rich, spicy Saison has displays notes of caramel, dried fruit & black pepper.*

**BLAUGIES / LA MONEUSE** 4 / 8  
SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z  
*Slightly richer on the palate, this malt forward Saison shows notes of brown bread, baking spices & dried fruit.*

**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.*

## ◆ 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.*

**KAPITTEL / WINTER** 4.5 / 9  
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.*

**THE LOST ABBEY / LOST & FOUND** 7.5 / 15  
DUBBEL • 8% • CALIFORNIA/USA • 54° • 130Z  
*Brewed with raisins, this Abbey-inspired ale hints at bananas & cocoa powder on the nose, followed by notes of candied.*

**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.*

**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.*

## ◆ TART+FUNKY ◆

**GREEN BENCH / BENCH BEER** 3.5 / 7  
SAISON • 4.5% • FLORIDA/USA • 42° • 130Z  
*A rustic Saison fermented in oak foeders, then dry-hopped with Belma & Mosaic. Hints of sourdough, hay & lemon zest, all culminating in a spectacular spicy finish.*

**PLAN BEE / BARN BEER** 6.5 / 13  
WILD ALE • 5.5% • NEW YORK/USA • 48° • 130Z  
*A spontaneously fermented farmhouse ale brewed exclusively with local New York ingredients. Delicate aromas of fruity-funk are at the forefront of this intriguingly complex ale.*

**THE VEIL / CHERRY MANG TASTEE** 3.5 / 7  
SOUR RED ALE • 5.5% • VIRGINIA/USA • 48° • 130Z  
*Inspired by fruit smoothies, this dessert-style beer is brewed with sweet cherries, mangos & lactose.*

**PERENNIAL / LA COSECHA** 6.5 / 13  
SOUR BLOND ALE • 6.2% • MISSOURI/USA • 48° • 130Z  
*This collaboration with Jolly Pumpkin (MI) is conditioned on 1,500 pounds of fresh Missouri peaches. Hints of Granny Smith apple, juicy stone fruit & underripe pineapple.*

**TIRED HANDS / SHAMBOLIC** 3.5 / 7  
SAISON • 6.5% • PENNSYLVANIA/USA • 48° • 130Z  
*Brewed with spelt & dry-hopped with Nelson Sauvin & Simcoe. Remarkably drinkable with underpinnings of pineapple, lemon balm, spring meadow, black lime & cape gooseberry.*

**TIRED HANDS / EARLY CAMEL SKULL** 3.5 / 7  
SAISON • 6.5% • PENNSYLVANIA/USA • 48° • 130Z  
*A mixed fermentation Saison aged well over a year in Vin Santo casks. Notes of yuzu, dark sour cherry, hard watermelon candies, preserved lemons & musty cellar.*

**DE LEITE / CUVÉE JEUNE HOMME** 6 / 12  
SOUR BLOND ALE • 6.5% • WEST FLANDERS/ BELGIUM • 48° • 130Z  
*Aged 4 months in oak wine barrels, this delicious brew is a perfect balance of hops & acidity, with a lovely, dry finish.*

**THE VEIL / CURTAINS I** 3.5 / 7  
SOUR RED ALE • 8% • VIRGINIA/USA • 48° • 130Z  
*This Hudson Valley Brewing collaboration is brewed with sour cherries & apricots, then generously dry-hopped with Galaxy, Mosaic & Motueka.*

**OEC / TEMPUS: BLEND 11** 6.5 / 13  
SOUR BLOND ALE • 5.9% • CONNECTICUT/USA • 48° • 130Z  
*Inspired by old-world techniques, Tempus is a blend of fresh Saison (64%), 2-year-old spontaneously fermented ales (18%) & a 2-year-old Saisons aged in red & white wine barrels (18%).*

## ◆ 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.*

**DE LA SENNE / BRUSSELEIR** 4.5 / 9  
STOUT • 8% • BRUSSELS/BELGIUM • 54° • 130Z  
*A big, uber-hopped & roasty-bitter Stout showing dark fruit aromas & a long, earthy finish.*

**DE RANKE / NOIR DE DOTIGNIES** 4 / 8  
STRONG DARK ALE • 9% • HAINAUT/BELGIUM • 54° • 130Z  
*Pitch black & round, with burnt molasses & espresso meeting notes of plum, raisin & cherry fruit.*

## ◆ FEATURED BOTTLES ◆

**DE LEITE / MERCI MAMAN** 9  
BLOND ALE | HOP | 6% | 330 ML

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

**SAINT SOMEWHERE | LECTIO DIVINA** 22  
SAISON | TART & FUNKY | 8% | 750 ML  
*belgian-style dubbel malt bill; open fermented with saison yeast; finished with Brettanomyces*

**STILLWATER / PRETERNATURAL CUVÉE 1** 55  
SAISON | TART & FUNKY | 9.2% | 750 ML  
*aged 3 years in hungarian oak barrels; conditioned on sauvignon blanc grapes*



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.