



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.



SOVEREIGN

DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

◆ CRISP ◆

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

AMERICAN SOLERA / SAVE 750 4 / 8
BIÈRE DE TABLE • 4.8% • OKLAHOMA/USA • 42° • 130Z
Dry & crisp, with prominent notes of lemon, dried hay & funk. A collaboration with Stillwater (NY).

DE LA SENNE / WAESDA LAGER 4.5 / 9
PILSNER • 4.9% • BRUSSELS/BELGIUM • 42° • 130Z
Crafted with traditional noble hops, this homage to classic German Pilsner is brewed in collaboration with Eric Toft of Brauerei Schönram (Germany).

DE LA SENNE / ZENNE PILS 4.5 / 9
PILSNER • 4.9% • BRUSSELS/BELGIUM • 42° • 130Z
A cleanly bitter unpasteurized Pilsner. A mild malt backbone leads to a beautifully dry & refreshing finish.

ALLGASH / WHITE 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.

DUPONT / MONK'S STOUT 6.5 / 13
STOUT • 5.2% • HAINAUT/BELGIUM • 48° • 130Z
Based on a recipe from the 1950s, Monk's Stout is a dry, roasty Stout with a slightly bitter finish.

OXBOW / BLACKLIGHT 5 / 10
SAISON • 6% • MAINE/USA • 48° • 130Z
A dark, earthy Saison brewed with oats & midnight wheat. Slightly herbal, with hints of cocoa powder, dark fruit & a spicy hop character.

DRIE FONTEINEN / ZWET.BE 6 / 12
PORTER • 7% • FLEMISH BRABANT/BELGIUM • 54° • 130Z
Fermented with 3 Fonteinens's blend of yeast & bacteria resulting in a vinous, roasty Lambic.

TILQUIN / STOUT RULLQUIN 7.5 / 15
STOUT • 7% • WALLON BRABANT/BELGIUM • 48° • 130Z
A blend of 1 year-old Lambic & La Rulles Brune, aged 8 months in oak barrels. Collaboration with La Rulles (Belgium).

DE LA SENNE / BRUSSELIER 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.

◆ 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.

SINT BERNARDUS / PATER 6 5 / 10
DUBBEL • 6.7% • WEST FLANDERS/BELGIUM • 48° • 130Z
Richly-malted, with nutty, breadly overtones accompanied by spiced raisins & a touch of caramel. Dry & lasting finish.

GOUDEN CAROLUS / CLASSIC 6.5 / 13
STRONG DARK ALE • 8.5% • ANTWERP/BELGIUM • 54° • 130Z
Flavors of milk chocolate, banana, toffee & sweet caramel combine in this archetype of the Belgian style.

SINT BERNARDUS / ABT 12 5 / 10
GRAND CRU/ABT • 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.

GOUDEN CAROLUS / CUVÉE VAN DE KEIZER IMPERIAL DARK 2018 7 / 14
STRONG DARK ALE • 11% • ANTWERP/BELGIUM • 54° • 130Z
Brewed in honor of King Charles V, this ruby-hued ale exudes notes of toffee, dates & baking spice, with a rich, warming finish.

◆ HOP ◆

DE LA SENNE / TARAS BOULBA 4 / 8
BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 42° • 130Z
The perfect session ale showing bold hop character & complex aromas of spice & fruit.

OXBOW / FARMHOUSE PALE ALE 3.5 / 7
SAISON • 6% • MAINE/USA • 42° • 130Z
A wonderful American take on the style, this Saison is well-hopped & finishes with notes of black pepper & lemon. Deliciously drinkable.

DE RANKE / SAISON DE DOTIGNIES 4 / 8
SAISON • 5.5% • HAINAUT/BELGIUM • 42° • 130Z
An old-world Saison that's clean & refreshing with rustic hop intensity.

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 / 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.

◆ TART+FUNKY ◆

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. Fruity-funk are at the forefront of this intriguingly complex ale.

HILL FARMSTEAD / ANNA 4.5 / 9
SAISON • 6% • VERMONT/USA • 48° • 130Z
Brewed with Vermont wildflower honey & Hill Farmstead's distinctive farmhouse yeast. Floral, citric & pleasantly tart.

WOLVES & PEOPLE / FIN DE SAISON 5 / 10
SAISON • 5.9% • OREGON/USA • 48° • 130Z
Aged in oak puncheons & hopped exclusively with French Barbe Rouge. Fruity & floral, quaffable, with dazzling notes of strawberry, lavender & mint.

OFF COLOR / PREDATOR NOIR 6.5 / 13
SAISON • 6.2% • ILLINOIS/USA • 48° • 130Z
A blend of foeder-aged sour ales & fresh Saison conditioned with blackberries & jasmine. Notes of summer stone fruit & jammy red wine mingle with subtle citrus & funk.

◆ 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.

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 / BIÈRE DE NOËL 4.5 / 9
BIÈRE DE GARDE • 6% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z
Hints of candied fruit, caramel, bread crust & herbal hops make this the perfect beer for the cooler months.

AU BARON / SAISON SAINT MÉDARD 5 / 10
SAISON • 7% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z
Hints of clove & worn leather give way to round notes of raisins & dates. Subtle pine & earth suggest just a touch of bitterness on the palate.

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.

DUPONT / MOINETTE AMBREE 6.5 / 13
STRONG PALE ALE • 8.5% • HAINAUT/BELGIUM • 48° • 130Z
Aromas of clove & fresh baked fruit cake are complemented by an elegant, bitter finish.

GOUDEN CAROLUS / CUVÉE VAN DE KEIZER IMPERIAL BLONDE 2018 7 / 14
STRONG BLOND ALE • 10% • ANTWERP/BELGIUM • 48° • 130Z
Pleasant aromas of ripe fruit, cardamom & citrus are intertwined with a brisk hop bitterness in this special beer dedicated to King Charles V



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.

◆ FRUIT+SPICE • BRIGHT ◆

AU BARON / NOBLESSE OBLIGE 4.5 / 9
GRISSETTE • 4.7% • NORD-PAS-DE-CALAIS/FRANCE • 42° • 130Z
A collaboration with Jester King (TX), Noblesse Oblige delivers delicate aromas of honeysuckle & clove, met by rustic notes of champagne & wet hay.

VAL-DIEU / CUVÉE 800 4.5 / 9
BLOND ALE • 5.5% • LIMBURG/BELGIUM • 42° • 130Z
Brewed in celebration of the 800th anniversary of Abbaye du Val Dieu. Notes of fresh baked bread & coriander are wrapped in aromas of chamomile & lemon peel.

BLAUGIES / SAISON D'EPEAUTRE 4 / 8
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z
A spicy, dry Spelt Saison that epitomizes farmhouse brewing. Rustic, complex & classic

PEN DRUID / PART II 4.5 / 9
BLOND ALE • 6.2% • VIRGINIA/USA • 48° • 130Z
Delicate notes of pine, citrus & freshly-baked bread are showcased in this gently dry-hopped ale.

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

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.

CARACOLE / SAXO 6 / 12
STRONG BLOND ALE • 8% • NAMUR/BELGIUM • 54° • 130Z
Spiced-fruits, herbal hops & breadly malts dominate in this beautifully bittersweet Tripel.

FANTÔME / TRIPLE GOURMET 6 / 12
TRIPLE • 11.5% • LUXEMBOURG/BELGIUM • 54° • 130Z
Rustic & aromatic, this golden-hued brew gives notes of coriander & ripe apricot.

◆ SMOKE ◆

DUPONT / TRIOMFBIER VOORUIT 6.5 / 13
SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z
Savory & complex, this smoked saison dazzles with suggestions of leather, sour cherry & graham cracker.

◆ FEATURED BOTTLES ◆

JESTER KING / LE PETIT PRINCE: BATCH 14 18
BIÈRE DE TABLE | CRISP | 2.9% | 750 ML
fermented with brettanomyces; hopped with saaz

THE VEIL / ILLUSION OF BLIS 35
SAISON | TART & FUNKY | 5.1% | 750 ML
aged 1 year in danish cherry wine barrels; fermented with brettanomyces; hopped w/ saaz & tettnang

DE LA SENNE / SCHIEVE SAISON 10
SAISON | TART & FUNKY | 5.2% | 330 ML
aged in oak barrels; collaboration w/ crooked stave (co)

DRIE FONTEINEN / OUDE GEUZE | 2015 26
GUEUZE LAMBIC | TART & FUNKY | 6% | 375 ML
blend of 1, 2 & 3 year old 3 fonteinens-aged lambics; lambic wort sourced from boon & lindemans & brewed by 3 fonteinens

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

CASEY / EAST BANK 40
SAISON | TART & FUNKY | 6.5% | 750 ML
aged in oak barrels; hopped w/ cascade; conditioned w/ glenwood springs honey

CROOKED STAVE / L'BRETT D'OR DRY-HOPPED 20
SOUR BLOND ALE | TART & FUNKY | 7% | 375 ML
l'brett d'or heavily dry-hopped

ALLGASH / MIDNIGHT BRETT | 2013 30
SOUR BROWN ALE | TART & FUNKY | 7.3% | 375 ML
brewed with midnight wheat, raw wheat & rye malt; fermented with house brettanomyces

SAINT SOMEWHERE | SAISON ATHENE 22
SAISON | TART & FUNKY | 7.5% | 750 ML
brewed with chamomile, fresh rosemary & black pepper; finished with brettanomyces

DE LEITE / FILS À PAPA V 13
SOUR BLOND ALE | TART & FUNKY | 8.5% | 330 ML
aged in bruichl'dich scotch whiskey barrels

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

STRUISE / PANNEPOT SPECIAL RESERVA | 2018 18
STRONG DARK ALE | FRUIT & SPICE - DARK | 10% | 330 ML
pannepot aged 4 years in french oak barrels; bottled 2018