

THE SOVEREIGN IS COMMITTED TO CELEBRATING THE BREWERS WHO EMBODY THE STANDARDS, TECHNIQUES, AND INNOVATIVE SPIRIT THAT ONCE UNDERScored THE FABLED BELGIAN BREWING CULTURE. THEIR BEERS ARE SINGULAR AND EVOLVING, COMPLEXLY INVITING AND FULL OF PASSION,

CRISP

STILLWATER / EXTRA DRY 4 / 8

SAISON • 4.2% • WASHINGTON/USA • 42° • 130Z
Brewed with Japanese Sake rice & dry-hopped with Citra, Hallertau Blanc & Sterling. Bone dry, with notes of pear & cantaloupe.

DE RANKE / SIMPLEX 4.5 / 9

BLOND ALE • 4.5% • HAINAUT/BELGIUM • 42° • 130Z
Crisp, grassy & refreshingly bitter. A perfect session beer inspired by traditional unfiltered Pilsner.

THIRIEZ / EXTRA 4.5 / 9

SAISON • 4.5% • HAUTS-DE-FRANCE/FRANCE • 42° • 130Z
Saison meets British Bitter for a slightly malty, dry brew with brisk herbal-lemony hops.

PERENNIAL / DAYDREAMING 4 / 8

WITBIER • 4.7% • MISSOURI/USA • 42° • 130Z
Brewed with orange peel, coriander & pink peppercorns. Bursting with notes of fresh squeezed citrus, alongside peppercorn-like spice in the finish.

PERENNIAL / SOUTHSIDE BLOND 4 / 8

BLOND ALE • 5% • MISSOURI/USA • 42° • 130Z
Eminently drinkable. is light-bodied blond ale is dry, with hints of lemon, pepper & wheat.

ALLAGASH / WHITE 4 / 8

WITBIER • 5.2% • MAINE/USA • 42° • 130Z
The American benchmark for Witbier. Crisp & clean, with notes of citrus & spice.

ALLAGASH / SURF HOUSE 4 / 8

PILSNER • 5.5% • MAINE/USA • 42° • 130Z
Brewed with Belgian lager yeast, producing subtle tropical notes. Unparalleled crispness & drinkability.

SINT BERNARDUS / TOKYO 5 / 10

WITBIER • 6% • WEST FLANDERS/BELGIUM • 42° • 130Z
Hints of citrus & floral notes of chamomile alongside fruity yeast aromas of banana & red apple.

FRUIT & SPICE / BRIGHT

BLUEJACKET / BRIEFLY GORGEOUS 4 / 8

SAISON • 5% • WASHINGTON, D.C./USA • 48° • 130Z
Conditioned with Szechuan peppercorns, Buddha's hand & yuzu. Bright, lemon-lime candy aromas with a refreshing tingly finish.

PERENNIAL / SAISON DE LIS 4 / 8

SAISON • 5% • MISSOURI/USA • 48° • 130Z
Brewed with chamomile flowers, this wonderfully floral Saison has notes of tea, spice & lemons. Finishes dry, tart & refreshing.

BLAUGIES / SAISON D'EPEAUTRE 5 / 10

SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z
A spicy, dry spelt saison that epitomizes farmhouse brewing. Rustic, complex & classic.

OXBOW / PRINTEMPS 4.5 / 9

SAISON • 6% • MAINE/USA • 48° • 130Z
Amber-hued farmhouse ale brewed with honey, red clover & dandelion. Noble hop character, fresh flowers & cracked pepper.

BLAUGIES / LA VERMONTOISE 5 / 10

SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z
This Hill Farmstead (VT) collaboration layers farmhouse earth & spice with fruity Amarillo dry-hopping.

DUPONT / SAISON DUPONT 5 / 10

SAISON • 6.5% • HAINAUT/BELGIUM • 48° • 130Z
Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. The most admired & imitated Saison in the world. Quintessential.

BLUEJACKET / MINIMUM BLUES 4 / 8

SAISON • 6.8% • WASHINGTON, D.C./USA • 48° • 130Z
Conditioned with Texas wildflower honey, prickly pear & local malt. Delicate notes of lemongrass, cracked pepper & white wine.

DE LA SENNE / JAMBE-DE-BOIS 5 / 12

TRIPEL • 8% • BRUSSELS/BELGIUM • 54° • 160Z
Fully-malted & aromatically spicy, this Tripel has an earthy, floral hop character from nose to palate.

SINT BERNARDUS / TRIPEL 6 / 13

TRIPEL • 8% • WEST FLANDERS/BELGIUM • 54° • 160Z
A floral, fruity Abbey ale with an inviting golden hue, an expressive spice character, bready malts & a dry finish.

CIDER

DOMAINE DUPONT / CIDRE BOUCHÉ BRUT 10

APPLE CIDER • 5.5% • NORMANDY/FRANCE • 42° • 50Z
Rich notes of baked apples, stone fruit & rhubarb, with sturdy tannins & refreshing acidity.

ERIC BORDELET / POIRE AUTHENTIQUE 10

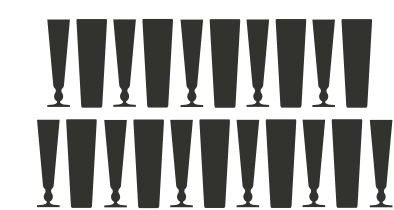
PEAR CIDER • 4% • LOIRE/FRANCE • 42° • 50Z
Bold flavors of freshly crushed pears, tangy citrus & a hint of sweetness.

ANXO / CIDRE BLANC 9

DRY CIDER • 6.9% • WASHINGTON, D.C/USA • 42° • 120Z
Made with locally sourced GoldRush apples. Crisp & clean, with hints of tropical fruit.

AVAL / ROSE 9

FRENCH CIDER • 6.0% • BRITTANY/FRANCE • 42° • 120Z
Made using red-fleshed, slightly tart Baya Marisa apples, this pink-hued dry cider is light & refreshing, yet sharp.



DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

HOP

DE LA SENNE / TARAS BOULBA 4.5 / 9

BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z
The perfect session ale showing bold hop character & complex aromas of spice & fruit.

HILL FARMSTEAD / EDWARD 4.5 / 9

PALE ALE • 5.2% • VERMONT/USA • 48° • 130Z
[Exclusive] Hopped with Centennial, Chinook & Simcoe. Aromatic & floral with bright citrus peel, pine & subtle bitterness.

OXBOW / WHOLE LEAF 4.5 / 9

SAISON • 5.5% • MAINE/USA • 48° • 130Z
A farmhouse ale brewed with whole leaf European hops. Spicy & herbaceous hop notes with a dry finish.

VAL-DIEU / CUVÉE 800 6 / 12

PALE ALE • 5.5% • LIÈGE/BELGIUM • 48° • 130Z
Aromas of banana, clove & spice, with alluring flavors of pear, citrus & grassy, herbal undertones.

DE RANKE / SAISON DE DOTTIGNIES 4.5 / 9

SAISON • 5.5% • HAINAUT/BELGIUM • 48° • 130Z
An effervescent, lower ABV, old-world Saison that's clean & refreshing with rustic hop intensity

THE VEIL / BENJELZ 4.5 / 9

SAISON • 5.6% • VIRGINIA/USA • 48° • 130Z
A dry-hopped saison with Citra & Galaxy; bursting with notes of orange peel, stone fruit & subtle hints of clove.

DE RANKE / XX BITTER 4 / 8

BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 130Z
A world classic blond ale with an emphatic whole-cone hop character throughout.

HILL FARMSTEAD / OF FIRST & LAST THINGS 4.5 / 9

IPA • 6.5% • VERMONT/USA • 48° • 130Z
[Exclusive] Hopped with Motueka, Nelson Sauvin & Simcoe. Bright, balanced notes of citrus, peach & nectarine pith.

TART & FUNKY

JESTER KING / LE PETIT PRINCE 4 / 8

BIÈRE DE TABLE • 2.9% • TEXAS/USA • 42° • 130Z
Mixed fermentation table beer dry-hopped with Saaz. Zippy & herbaceous alongside notes of freshly-grated lime zest.

SIDE PROJECT / GRISETTE (10 YEAR) 6 / 12

GRISETTE • 4% • MISSOURI/USA • 48° • 130Z
[Exclusive] Aged in Missouri oak. Notes of tangy lemon, soft pear & zesty orange accented by a herbaceous finish.

SIDE PROJECT / BIÈRE BLANCHE (10 YEAR) 6 / 12

WITBIER • 5% • MISSOURI/USA • 48° • 130Z
[Exclusive] Oak barrel-aged wheat beer. Gentle coriander plays whimsically with pithy orange peel & subtle acidity.

SIDE PROJECT / HOME 2023 6.5 / 13

BLOND ALE • 5% • MISSOURI/USA • 48° • 130Z
[Exclusive] House blond ale fermented with Brettanomyces & aged in Missouri oak; lively, delicate, funky & rustic.

SIDE PROJECT / LA RUCHE (10 YEAR) 6 / 12

SAISON • 5% • MISSOURI/USA • 48° • 130Z
[Exclusive] Oak barrel-aged Saison brewed with meadowfoam honey. Notes of orange peel, wildflowers & graham crackers.

SIDE PROJECT / ROSÉ DU BLÉ (10 YEAR) 6 / 12

BIÈRE DE TABLE • 2.9% • TEXAS/USA • 42° • 130Z
[Exclusive] House wheat saison fermented with Brettanomyces & Lactobacillus & conditioned with raspberries & hibiscus.

BELLWOODS / WHITE PICKET FENCE 6 / 12

SAISON • 5.6% • ONTARIO/CANADA • 48° • 130Z
Foeder-aged saison with complex, layered notes of lemon meringue, bright stone fruit, brett funk & refined acidity on the finish.

SIDE PROJECT / SAISON DU BLÉ: B.14 6 / 12

SAISON • 6% • MISSOURI/USA • 48° • 130Z
[Exclusive] Oak barrel-aged Saison brewed with local wheat; gentle tartness alongside subtle earthiness & oak tannins.

SIDE PROJECT / SUNRISES 2023 6.5 / 13

SAISON • 6% • MISSOURI/USA • 48° • 130Z
[Exclusive] Blend of Oak barrel-aged lager & Saison. Brewed in collaboration with Sante Adairius (CA).

PEN DRUID / YOUNG VIRGINIA SPONTANEOUS 5 / 10

SPONTANEOUS ALE (STILL) • 6.5% • VIRGINIA/USA • 48° • 130Z
[Exclusive] An unblended spontaneously-fermented ale aged 1 year in oak barrels. Subtle notes of lemon rind, oak tannins & acidity.

LAMBIK FABRIEK / JUICY & WILD BLUE-BELLE 5 / 10

FRUIT LAMBIC • 8% • FLEMISH BRABANT/BELGIUM • 48° • 130Z
Blend of lambics matured on Muscat Bleu wine grapes. Complex notes of dark purple fruits with an undertone of nutmeg.

FEATURED BOTTLES

ORVAL / TRAPPIST ALE 12

PALE ALE • 6.2% • LUXEMBOURG/BELGIUM • 48° • 11.20Z
Distinctively fruity & bitter. This iconic Trappist Ale strikes a subtle balance of herbal hop character & rustic, earthy Brett.

DE RANKE / PÈRE NOËL 9

PALE ALE • 7% • HAINAUT/BELGIUM • 48° • 120Z
Brewed with licorice. Underpinning notes of pine, herbal bitterness & caramel soaked cherries.

MALT

BLAUGIES / LA BIÈRE DARBYSTÉ 5 / 10

SAISON • 5.8% • HAINAUT/BELGIUM • 48° • 130Z
A drier, wheat-based Saison brewed with fig juice. The aroma smacks of figs, with notes of raisin, pear & red grapes.

THIRIEZ / AMBER 4.5 / 9

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

SCRATCH / CHANTERELLE 6.5 / 13

BIÈRE DE GARDE • 6.5% • ILLINOIS/USA • 48° • 130Z
Brewed with chanterelle mushrooms foraged from the woods around the brewery. Balanced umami, earthy & funky notes.

BLAUGIES / LA MONEUSE 5 / 10

SAISON • 8% • HAINAUT/BELGIUM • 48° • 130Z
Slightly richer on the palate, this saison shows notes of brown bread, baking spices & dried fruit.

ALLAGASH / CURIEUX 5 / 10

TRIPEL • 11% • MAINE/USA • 54° • 130Z
Aged 7 weeks in Jim Beam Bourbon barrels, this rich golden ale pairs a robust, malt body with notes of oak, rum spices & vanilla.

STRUISE / CLASH OF THE TITANS 2018: GRAND RESERVA 7.5 / 15

BARLEYWINE • 12.6% • WEST FLANDERS/BELGIUM • 54° • 130Z
A barleywine aged 36 months in wine barrels from Provins & Oloroso Sherry barrels. Complex notes of dark fruit & vanilla.

FRUIT & SPICE / DARK

SINT BERNARDUS / PATER 6 6.5 / 13

DUBBEL • 6.7% • WEST FLANDERS/BELGIUM • 48° • 160Z
Richly-malted, with nutty, bready overtones accompanied by spiced raisins & a touch of caramel.

WESTMALLE / DUBBEL 7 / 14

DUBBEL • 7% • WEST FLANDERS/BELGIUM • 54° • 160Z
This classic Trappist Brown ale combines notes of nutty caramel & stone fruit, with aromas of baking spices & banana.

SINT BERNARDUS / ABT 12 6 / 13

ABT/ GRAND CRU • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z
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 5 / 10

STOUT • 4.5% • BRUSSELS/BELGIUM • 54° • 130Z
Absolutely teeming with flavor complexity at 4.5%. Herbal hops, dark chocolate, drink & repeat.

CAZEAU / TOURNAY NOIRE 4 / 8

STOUT • 7.6% • HAINAUT/BELGIUM • 54° • 130Z
Pungent, yet restrained notes of freshly-brewed espresso, 72% chocolate, molasses & dark fruit.

DE RANKE / NOIR DE DOTTIGNIES 4.5 / 9

STRONG DARK ALE • 8.5% • HAINAUT/BELGIUM • 54° • 160Z
Pitch black & round, with burnt molasses & espresso meeting notes of plum, raisin & cherry fruit.

STRUISE / ROBERT THE GREAT 2019 6 / 12

IMPERIAL STOUT • 10.5% • WEST FLANDERS/BELGIUM • 54° • 130Z
Aged 12 months in port wine casks. Brooding notes of fruitcake, soaked raisins, Belgian chocolate & vanilla.

LAMBIC BY THE GLASS

DRIE FONTEINEN / OUDE GEUZE 2022/2023 (BLEND NO. 12) 10

GUEUZE LAMBIC • 6.6% • FLEMISH BRABANT/BELGIUM • 48° • 60Z
A blend of 1, 2 & 3-year old spontaneously-fermented oak-aged ales. Earthy, dry, tart & effervescent.

LAMBIK FABRIEK / OUDE KRIEK JART-ELLE 2022 12

KRIEK LAMBIC • 6% • FLEMISH BRABANT/BELGIUM • 48° • 60Z
Blend of 1, 2 & 3 year-old Lambics conditioned on Montmorency cherries. Vinous, funky & alluring.

TILQUIN / OUDE AIRELLE SAUVAGE 2021/2022 12

FRUIT LAMBIC • 6.5% • WALLOON BRABANT/BELGIUM • 48° • 60Z
Blend of 1, 2 & 3 year-old Lambics conditioned with wild lingonberries. Jammy red fruits with restrained acidity & subtle forest floor funk.



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