# CRISP

THIRIEZ / LA PETITE PRINCESSE

BIÈRE DE TABLE • 2.9% • HAUTS-DE-FRANCE/FRANCE • 42° • 130Z

A riff on Jester King's Le Petite Prince, "Princess" is fermented with Thiriez's signature French Saison yeast instead of Jester King's native mixed culture.

STILLWATER / EXTRA DRY

SAISON • 4.2% • WASHINGTON/USA • 42° • 130Z

Brewed with Japanese Sake rice & dry-hopped with Citra, Hallertau Blanc & Sterling. Bone dry, with aromas of pear, cantaloupe & mint.

THIRIEZ / EXTRA

SAISON • 4.5% • HAUTS-DE-FRANCE/FRANCE • 48° • 130Z

Saison meets British Bitter for a slightly malty, dry brew with brisk herbal-lemony hops.

AU BARON / NOBLESSE OBLIGE

SAISON • 4.7% • NORD/FRANCE • 42° • 130Z A light farmhouse ale conditioned with honey & hopped with Simcoe, Cascade & Sorachi Ace. Brewed in collaboration with Jester King (TX).

5/10

SINT BERNARDUS / EXTRA 4

PATERSBIER • 4.8% • WEST FLANDERS/BELGIUM • 42° • 130Z

A refreshing, low ABV blond beer with lively carbonation. Zesty & floral with a hint of pepper.

ALLAGASH / WHITE WITBIER • 5.2% • MAINE/USA • 42° • 130Z

The American benchmark for Witbier. Crisp & clean,

with notes of citrus & snice.

SINT BERNARDUS / WIT WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z

The epitome of authentic Belgian cloudy white beer. Aromas of coriander § orange are perfectly balanced against pungent clove § lemon.

BLOND ALE•6%• HAUTS-DE-FRANCE/FRANCE•48°•130Z

A traditional blond ale that highlights the unique Thiriez house yeast. Incredibly drinkable with a mild hop character.

## TART & FUNKY

GREEN / BENCH CLOTHO

MIXED FERMENTATION ALE • 4.5% • FLORIDA/USA • 48° • 130Z

Blond ale fermented with classic Belgian yeast & Allagash's house  $Brettan omyces. \, Hints\, of\, freshly-picked\, Georgia\, peach, ripe\, pine apple,$ apricot & subtle earthy undertones.

VERZET / OUD BRUIN

FLANDERS OUD BRUIN • 6% • WEST FLANDERS/BELGIUM • 48° • 130Z

Partially aged 6 months in oak barrels, this sour brown ale is refreshingly tart with notes of sour apple, dark fruit & oak.

TILQUIN / GUEUZE 2017 7.5 / 15

GUEUZE LAMBIC • 7% • WALLOON BRABANT/BELGIUM • 48° • 130Z

A blend of 1-year old Meerts from Boon & 1- & 2-year old lambics from Lindemans, Cantillon & Girardin. Earthy, dry & effervescent.

PEN DRUID / SPONTANEOUS VINIS

WILD ALE • 7.5% • VIRGINIA/USA • 48° • 130Z

Spontaneously-fermented ale conditioned on Virginia norton wine grapes. Wild gameyness of the grape is transformed into powerful dark fruit and diesel notes with firm tannins & acidity.

DE LEITE / CUVÉE SOEUR'ISE 6.5 / 13

SOUR ALE•8.5%•WEST FLANDERS/BELGIUM•48°•130Z

De Leite's Enfant Terriple Tripel aged in oak on Polish cherries. This alluring red ale has notes of ripe red fruit, almonds, green grape & oak.

# ROAST

DE LA SENNE / STOUTERIK

STOUT • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z Absolutely teeming with flavor complexity at 4.5%.

Herbal hops, dark chocolate, drink & repeat.

ALLAGASH / HAUNTED HOUSE

DARK ALE • 6.66% • MAINE/USA • 48° • 130Z Ghostly notes of coffee-flavored bitterness, hauntingly complex

malted milk balls & spooky herbal bitterness. 4.5/9

DE RANKE / NOIR DE DOTTIGNIES STRONG DARK ALE•8.5%•HAINAUT/BELGIUM•54°•160Z

Pitch black  $\S$  round, with burnt molasses  $\S$ espresso meeting notes of plum, raisin & cherry fruit.

5/10

ALLAGASH / GATHERWELL STOUT • 11% • MAINE/USA • 54° • 130Z

A decadent dark ale aged in Bourbon barrels for rich notes of cocoa,

4.5/9 THE LOST ABBEY / SERPENT'S STOUT

IMPERIAL STOUT • 11% • CALIFORNIA/USA • 54° • 130Z

Creamy mocha-colored head with aromas of roasted malts,  $dark\,chocolate\,\S\,French\,roast\,coffee.$ 

# FEATURED BOTTLE

ORVAL / TRAPPIST ALE

PALE ALE • 6.2% • LUXEMBOURG/BELGIUM • 48° • 11.20Z

 $Distinctively \ fruity \ \& \ bitter. \ This \ iconic \ Trappist \ Ale \ strikes \ a \ subtle$  $balance\ of\ herbal\ hop\ character\ \S\ rustic,\ earthy\ Brett.$ 

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# SOVEREIGN

# DRAFTS -

• VAN'T VAT / BIÈRE PRESSION •

# FRUIT & SPICE / BRIGHT

TRVE / WITH THE GODS IT'S ALWAYS NOW

SAISON • 5% • COLORADO/USA • 48° • 130Z

Brewed with specialty malt and hopped with noble German hops. Silky breadiness with lingering spice notes.

PERENNIAL / MIDWEST GOLD

SAISON • 5% MISSOURI/USA • 48° • 130Z

Lager-conditioned Saison with local rice & Missouri wildflower honey. Notes of jasmine tea, floral honeycomb, fresh cut grass & an herbal bitterness on the finish.

OXBOW / FIELD BEER SAISON • 5.5% • MAINE/USA • 48° • 130Z

Brewed with chamomile, yarrow, red clover tops, wild strawberry leaves § Maine wildflower honey. Bright, herbal & peppery with a dry, refreshing finish.

SINT BERNARDUS / BAKSTEEN WINKEL SAISON • 6.2% • WEST FLANDERS/BELGIUM • 48° • 130Z

Copper blond color with an earthy, but pleasant mouthfeel, lovely hay aroma & dry bitterness on the finish. Collaboration with Brick Store Pub.

BLACKBERRY FARM / CLASSIC

SAISON • 6.3% • TENNESSEE/USA • 48° • 130Z Medium-bodied Saison with notes of lemon & crisp, spicy hop

character. Finishes clean & dry. **DUPONT / SAISON DUPONT** 

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.

DE RANKE / GULDENBERG

TRIPEL • 8% • HAINAUT/BELGIUM • 54° • 160Z

Spiced-fruits, herbal hops & bready malts dominate in this beautifully bittersweet Tripel.

4/9 BLUEJACKET / SHAKING THROUGH

TRIPEL • 8.5% • WASHINGTON, DC • 48° • 160Z A classic, dry & well-hopped Tripel. Bright & fruity, with notes of

bready malt & spicy, floral hop flavor throughout.

6/13 CARACOLE / SAXO STRONG BLOND ALE•8.8%•NAMUR/BELGIUM•48°•160Z

Seductive fresh fruitiness reminiscent of bananas & cherries in cream alongside balanced earthy spice.

6/14 VAL-DIEU / TRIPLE

TRIPEL • 9% • LIÈGE/BELGIUM • 54° • 160Z

A beautifully balanced beer with sweet & bitter elements, without  $either\ being\ dominant.\ Full\ of\ character\ with\ plenty\ of\ body.$ 

**DUPONT / AVEC LES BONS VŒUX** 

STRONG BLOND ALE•9.5%•HAINAUT/BELGIUM•48°•160Z

Golden & richly malted, this strong ale boasts intense fruit aromatics, with farmhouse underpinnings.

## MALT

..... OXBOW / SPACE COWBOY

BIÈRE DE GARDE • 4% • MAINE/USA • 42° • 130Z

Brewed with oats § European hops. Malty § full-bodied with a low abv. Finishes dry.

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.

AU BARON / CUVÉE DES JONQUILLES 6/12

SAISON • 7% • NORD/FRANCE • 48° • 130Z

This cloudy golden ale exudes aromas of hay, citrus & wildflowers Malty, with a subtle & sophisticated bitterness on the finish.

**ALLAGASH / CURIEUX** 

TRIPEL • 11% • MAINE/USA • 48° • 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

DE DOLLE / STILLE NACHT 6/14 STRONG PALE ALE-12%-WEST FLANDERS/BELGIUM-54°-160Z

Caramelized tropical fruits & perfumed spice notes interspersed with

# CIDER

DOMAINE DUPONT / CIDRE BOUCHÉ BRUT 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 PEAR CIDER • 4% • LOIRE/FRANCE • 42° • 50Z

Bold flavors of freshly crushed pears, tangy citrus & a hint of sweetness. ANXO / CIDRE BLANC

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 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.

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# FRUIT & SPICE / DARK

THE LOST ABBEY / LOST & FOUND

4/9

Abbey-style ale brewed with raisins. Notes of banana & bubble gum, balanced against light cocoa aromatics.

SINT BERNARDUS / PRIOR 8 DUBBEL • 8% • WEST FLANDERS/BELGIUM • 48° • 160Z

DUBBEL • 8% • CALIFORNIA/USA • 54° • 160Z

Rich, robust & warming ale with bold aromas of raisin, plum & cherry fruits followed by dark bread, blackberry jam & brown sugar on the palate.

DE DOLLE / OERBIER

6/13

4/9

STRONG DARK ALE•9%•WEST FLANDERS/BELGIUM•48°•130Z Dark & vinous, with caramel, cherries, figs & a touch of cocoa before a

drying, lightly-spiced finish. 4.5 / 9

OXBOW / NOEL DARK SAISON • 10% • MAINE/USA • 48° • 130Z

Festive farmhouse ale brewed with Midnight wheat, peated smoked malts & Allagash's house ale yeast. Notes of dried fruit simmering over a firepit.

SINT BERNARDUS / ABT 12

GRAND CRU • 10% • WEST FLANDERS/BELGIUM • 54° • 160Z Rich layers of candied dark fruit intertwined with cocoa, Port wine &

THE LOST ABBEY / JUDGEMENT DAY

baking spices. An archetype of the Abbey-style ale.

QUADRUPEL •10.2% • CALIFORNIA/USA • 54° • 1607 In the end, warming layers of dark malt, alcohol, raisins & yeast come

together in support of one another in this Abbev-style dark ale.

HOP

THE VEIL / HALCYON IV

4.5/9

WITBIER • 4% • VIRGINIA/USA • 42° • 130Z A hybrid withier that uses an IPA base  $\S$  dry-hopped with Citra. Soft, fluffy mouthfeel balanced with citrus. Collaboration with Hudson Valley (NY).

COPENHAGEN COMMONS / NOBLE NORDIC PALE ALE • 4.5% • COPENHAGEN/DENMARK • 48° • 130Z

Light & refreshing with an assertive bitterness & underlying complexity make this beer highly drinkable without sacrificing quality or flavor.

STILLWATER / CLASSIQUE

SAISON • 4.5% • WASHINGTON/USA • 48° • 130Z Saison brewed with corn, rice  $\S$  pilsner malt. This easy-drinking take on a

post prohibition-style ale will transport you to another time.

4.5/9

4.5/9

The perfect session ale showing bold hop character  $\S$  complex aromas of spice & fruit.

DE RANKE / FRANC BELGE SAISON • 5.2% • HAINAUT/BELGIUM • 48° • 130Z

DE LA SENNE / TARAS BOULBA

BLOND ALE•4.5%•BRUSSELS/BELGIUM•42°•130Z

 ${\it This \, amber-hued \, ale \, has \, hints \, of \, honey \, on \, the \, nose, \, followed \, by \, soft}$ notes of bread & biscuits, with a slightly bitter finish.

DE RANKE / SAISON DE DOTTIGNIES SAISON • 5.5% • HAINAUT/BELGIUM • 48° • 130Z

 $An {\it old-world Saison that's clean \& refreshing with rustic hop intensity}.$ 

COPENHAGEN COMMONS / WILD ZEALAND 4.5/9

PALE ALE • 6% • COPENHAGEN/DENMARK • 48° • 130Z Rich malt character balances out the bitterness of a heavy hop bill, letting the tropical fruit flavors  $\S$  floral aromas shine.

**DE LA SENNE / ZINNEBIR** 

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  $\S$  citrus fruit notes from nose to palate.

OXBOW / FARMHOUSE PALE ALE SAISON • 6% • MAINE/USA • 48° • 130Z

A wonderful American take on the style, this Saison is well-hopped & finishes with notes of black pepper & lemon. Deliciously drinkable. THE LOST ABBEY / DEVOTION

BLOND ALE•6%•CALIFORNIA/USA•48°•130Z Hop driven aromas of fresh hay & grassy fields alongside subtle citrus undertones & a bright crisp finish.

# LAMBIC BY THE GLASS

GIRARDIN / GUEUZE 1882 (BLACK LABEL) 2019

GUEUZE LAMBIC • 5% • WALOON BRABANT/BELGIUM • 48° • 60Z Blend of 1, 2 & 3-year-old Lambics. Earthy, dry, tart & effervescent.

LAMBIEK FABRIEK / OUDE KRIEK JART-ELLE 2022

FRUIT LAMBIC • 6.6% • WALLOON BRABANT/BELGIUM • 48° • 60Z

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

TILQUIN / RIESLING 2019/2020

10

9

12

12

Blend of 1, 2  $\S$  3 year-old Lambics conditioned on Riesling grapes. Earthy, funky, vinous & mild sweetness.



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