

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,

..... THIRIEZ / LA PETITE PRINCESSE

BIÈRE DE TABLE • 2.9% • NORD/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

3.5 / 7 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.

**DE RANKE / SIMPLEX** 

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

Crisp, grassy & refreshingly bitter. A perfect session beer inspired by traditional unfiltered Pilsner.

HALFWAY CROOKS / EXTRA CARBONIQUE 4.5/9

BLOND ALE•4.8%• GEORGIA/USA•48•130Z

Complex yeast profile denoted by ripe pear & punchy, earth-driven hops. Bright stone fruit, pink peppercorns turn to a light  $\S$  dry finish.

ALLAGASH / WHITE WITBIER • 5.1% • MAINE/USA • 42° • 130Z

The American benchmark for Witbier. Crisp & clean,

with notes of citrus & spice.

4/8 HALFWAY CROOKS / PINTJE PILSNER • 5.2% • GEORGIA/USA • 42 • 130Z

Brewed with Belgian Pilsner malt & Belgian hops. Soft, refined carbonation, this easy-drinking pilsner showcases light biscuit, grassy hay & herbal bitterness.

HALFWAY CROOKS / EXPORRR PALE LAGER • 5.5% • GEORGIA/USA • 42 • 130Z

Brewed with Belgian hops; Sweet aromas of freshly baked cakes, complimented by the terroir of Belgian hops with a soft body that blankets the palate.

SINT BERNARDUS / WIT-BLANCHE 4/8

WITBIER • 5.5% • WEST FLANDERS/BELGIUM • 42° • 130Z Hazy, refreshing & classic. A showcase of citrus fruit, herbs & spice.

DE LA SENNE / ZENNEGASH 5/10 WITBIER • 5.7% • BRUSSELS/BELGIUM • 48° • 130Z

Dry-hopped with American and European hops. Black pepper & orange zest are beautifully intertwined with subtle fresh cut grass & a subtle herbal finish. Collaboration with Allagash (ME).

THIRIEZ / BLOND

BLOND ALE•6%• NORD/FRANCE•48°•130Z

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

## FRUIT & SPICE / DARK

**BLAUGIES / BIÈRE DARBYSTE** 4.5/9 PALE ALE•5.8%HAINAUT/BELGIUM•48°•130Z

Amber-hued & spritzy, this fig-laced ale is elegant

 $with \, suggestions \, of \, berry \, fruit \, \S \, dried \, herbs.$ 

FANTÔME / DARK SPIRITUS WINTER PROJECT 6/13 SAISON • 6% • LUXEMBOURG/BELGIUM • 54° • 160Z

A seasonal dark saison from Dany Prignon. Rich  $\S$  malty with notes of raisins, figs  $\S$  pumpernickel.

HALFWAY CROOKS / CASSONADE DUBBEL 4/10

DUBBEL • 7% • GEORGIA/USA • 48 • 160Z Notes of retirement, subtle spicy Belgian hops, raisin bran,

nilla wafers & plum. Truly a delight.

6/13 SINT BERNARDUS / PRIOR 8

DUBBEL • 8% • WEST FLANDERS/BELGIUM • 54° • 160Z A rich, robust & warming ale with notes of dark fruit,

 $bread, blackberry\,jam\,\S\,brown\,sugar.$ SINT BERNARDUS / ABT 12 6/13

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.

STRUISE / PANNEPOT SPECIAL RESERVA 2019 7 / 14

STRONG DARK ALE•10%•WEST FLANDERS/BELGIUM•54°•130Z Aged 4 years in French oak barrels. Exuberating with notes of molasses,

rich toffee, and undertones of morello cherry cordials.

HALFWAY CROOKS / CASSONADE QUAD 4/10

GRAND CRU • 10.5% • GEORGIA/USA • 54 • 160Z

Brewed with Belgian-grown malts & hops. Bright red-fruits,

 $banana\ bread\ to ast\ \S\ a\ lingering\ residue\ of\ to asted\ sugar\ with\ a\ nice\ \S$ gentle carbonation.

#### MALT

THIRIEZ / AMBER

BIÈRE DE GARDE • 5.8% • NORD-PAS-DE-CALAIS/FRANCE • 48° • 130Z Aromas of fresh bread & nutty malts give way to a touch of

JANDRAIN-JANDRENOUILLE / V CENSE 4/8

SAISON • 7.5% • WALLOON BRABANT/BELGIUM • 48° • 130Z

Amber-hued Saison; darker & spicier than their IV Saison. Notes of caramel, dried fruit & pepper.

ALLAGASH / WILDLIFE REPORT

BIÈRE DE GARDE • 8% • MAINE/USA • 48° • 130Z

Crisp, farmhouse-style bière de garde that is abounding

with notes of honey & pear.

drying earth & spice in the finish.

VISIT ONLINE AT THESOVEREIGNDC.COM AND FOLLOW ALONG @THESOVEREIGNDC 4/8

# SOVEREIGN

#### ─ DRAFTS +

• VAN'T VAT / BIÈRE PRESSION •

#### HOP

4/8 CAZEAU / SAISON

SAISON • 5% • WALLOON BRABANT/BELGIUM • 48° • 130Z

A farmhouse ale brewed with elderflower. Notes of fresh cut grass, citrus peel, herbal bitterness. Lively.

DE LA SENNE / TARAS BOULBA 4.5/9 BLOND ALE • 4.5% • BRUSSELS/BELGIUM • 48° • 130Z

The perfect session ale showing bold hop character  $\S$ 

complex aromas of spice & fruit.

**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.

DE LA SENNE / ZINNEBIR 4.5/9

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 & citrus fruit notes from nose to palate

SAISON • 6% • MAINE/USA • 48° • 130Z A wonderful American take on the style, this Saison is well-hopped &  $finishes\ with\ notes\ of\ black\ pepper\ \S\ lemon.\ Deliciously\ drinkable.$ 

DE RANKE / XX BITTER

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

character throughout. 3.5 / 7

STILLWATER / STATESIDE SAISON • 6.8% • WASHINGTON/USA • 48° • 130Z

A melange of old & new, but with a classic farmhouse yeast to achieve a fruity, yet spicy balance.

#### TART & FUNKY

OXBOW / FARMHOUSE PALE ALE

4.5/9 FOX FARM / VARONNA

MIXED FERMENTATION ALE • 5.5% • CONNECTICUT/USA • 48 • 130Z

Foeder-aged saison brewed with locally grown sweet gale, spruce tips  $\S$ fermented with Fox Farm's house culture, and Voss kviek yeast.

MIXED FERMENTATION ALE-6%-VERMONT/USA-48°-130Z Brewed with Vermont wildflower honey & Hill Farmstead's distinctive

farmhouse yeast. Floral, citric & pleasantly tart.

HILL FARMSTEAD / ARTHUR MIXED FERMENTATION ALE • 6% • VERMONT/USA • 48° • 130Z

Bright & rustic, with hints of funk & lemon on the nose, followed by tones of leather & apricot. 5/10

LAMBIEK FABRIEK / OUDE KRIEK JART-ELLE FRUIT LAMBIC • 6.3% • FLEMISH BRABANT/BELGIUM • 48° • 130Z

Blend of 1, 2 & 3 year aged lambics matured on sour cherries.

Bright red fruits interlaced with drying oak tannins.

HALFWAY CROOKS / MEMORY MIXED FERMENTATION ALE • 7.1% • GEORGIA/USA • 48 • 130Z

Foeder-aged saison re-fermented on Georgia peaches. Notes of deep peach fruit, peach rings,  $\S$  tart peach complemented by a

rustic & distinctive farmhouse character. ALESONG / SILVER LINING 7.5 / 15

SOUR BLOND ALE • 7.3% • OREGON/USA • 48° • 130Z 18-month old saison fermented with Brettanomyces. Dry-hopped with Azacca, El Dorado & Strata.  $Overripe\ pineapple, juicy\ peach\ \S\ underlying\ acidity.$ 

LAMBIEK FABRIEK / JUICY & WILD MUSCAR-ELLE 5/10

FRUIT LAMBIC • 8.7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z Blend of lambics matured on Muscaris wine grapes.

Complex notes of grape skin, mild citrus zest & mild funkiness.

LAMBIEK FABRIEK / JUICY & WILD SOLEILLE 5/10 FRUIT LAMBIC • 8.7% • FLEMISH BRABANT/BELGIUM • 48° • 130Z Blend of lambics matured on Solaris grapes. White grape, grapefruit pulp & tropical papaya funk.

## CIDER

..... DOMAINE DUPONT / CIDRE BOUCHÉ BRUT APPLE CIDER • 5.5% • NORMANDY/FRANCE • 48° • 50Z

Rich notes of baked apples, stone fruit & rhubarb, with sturdy  $tannins \ \& \ refreshing \ acidity.$ 

ANXO / CIDRE BLANC 8 DRY CIDER • 6.9% • WASHINGTON, D.C, USA • 48° • 120Z

Made with locally sourced GoldRush apples. Crisp  $\S$  clean, with hints of tropical fruit. GRAFT / BIRDS OF PARADISE 8

MOSCOW MULE SOUR CIDER • 6.9% • NEW YORK, USA • 48° • 120Z Inspired by the Moscow Mule, this cider has zesty waves of lime, ginger & tart hibiscus

#### NON-ALCOHOLIC BEER

ATHLETIC / WIT'S PEAK

WITBIER • > 0.5% • CONNECTICUT/USA • 48° • 50Z Exploding with notes of citrus, coriander, and wheat. Refreshingly bright yet soft and smooth.

# FRUIT & SPICE / BRIGHT

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.

STRANGEBIRD / AUSTERE 6°

BLOND ALE • 5.3% • NEW YORK/USA • 48° • 130Z A yeast-driven ale brewed with French Strisselspalt hops.

Subtle spicy notes, with herbal & floral aromas surrounding an undercurrent of citrus.

4.5/9 HALFWAY CROOKS / TRUSTY CHORDS SAISON • 5.5% • GEORGIA/USA • 48 • 130Z

An ode to the classic Saisons of Belgium, this beer showcases doses of honey, ripe watermelon & earthy hops. 4.5/9

THIRIEZ / ETOILE DU SUD BLONDE ALE • 5.5% • NORD/FANCE • 48° • 130Z Earthy and herbal hop notes on the nose lead into a

tea-like bitterness on the palate. BLAUGIES / SAISON D'EPEAUTRE 5/10

SAISON • 6% • HAINAUT/BELGIUM • 48° • 130Z A spicy, dry Spelt Saison that epitomizes farmhouse brewing.

Rustic, complex & classic.

4.5/9 **DUPONT / SAISON DUPONT** SAISON • 6.5% • HAINAUT/BELGIUM • 48° • 130Z

Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry. Ouintessential.

PEN DRUID / GOLDEN SWAN 4.5/9 SAISON • 6.7% • VIRGINIA/USA • 48° • 130Z A farmhouse ale using 100% local malt & fermented with

native yeast. Rustic with light fruit notes. **BLUEJACKET / DEVIL'S PIE** 

BELGIAN STRONG ALE•7%•WASHINGTON D.C/USA•48°•130Z

Notes of baking spice, pear, apricot & citrus are balanced against an assertive hop bite. Dry, effervescent finish.

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

TRIPEL • 8% • BRUSSELS/BELGIUM • 48° • 160Z Fully-malted & aromatically spicy, this Tripel has an earthy,

floral hop character from nose to palate. FANTÔME / PISSENLIT 6/12 SAISON • 8% • LUXEMBOURG/BELGIUM • 48° • 130Z

Brewed with freshly picked dandelions. Pours a deep golden yellow with aromas of fresh cut grass, chamomile tea & fresh-squeezed citrus rind.

TRIPEL • 8% • NORTH CAROLINA/USA • 48° • 160Z Conditioned with estate-grown marigold flowers. Bursting with notes of orange marmalade, banana runts & black pepper.

ALLAGASH / TRIPEL TRIPEL • 9% • MAINE/USA • 54° • 160Z

FONTA FLORA / RUDDLE HUDDLE

This strong golden ale carries herbal notes & passionfruit in the aroma. Suggestions of honey & biscuit are found in the beer's complex, varied palate.

HALFWAY CROOKS / CASSONADE TRIPEL TRIPEL • 9.5% • GEORGIA/USA • 54 • 160Z Light bodied & effervescent, the bouquet is rich with candied

orange, rose, peach skins & ripe pear. A honey-like sweetness is balanced by a zesty, herbal hop-profile.

**OXBOW / SUPER SAISON** 4.5/9 STRONG BLOND ALE • 9.5% • MAINE/USA • 54° • 130Z

Maine-grown grains & whole-leaf hops. Rich& full bodied. Fresh-baked brioche, clove & candied ginger dominate on the palate.

#### ROAST

STRUISE / BLACK DAMNATION XXIV: OCTOPUSSY

7.5 / 15

12

4/10

IMPERIAL STOUT • 13% • WEST FLANDERS/BELGIUM • 54° • 130Z Aged in Bruichladdich Octomore Scotch whisky barrels for 2 years. Complex notes of chocolate, smoke & peat.

### LAMBIC BY THE GLASS

TILQUIN / OUDE GUEUZE 2016/2017 GUEUZE LAMBIC • 7.0% • WALOON BRABANT/BELGIUM • 48° • 60Z Blend of 1, 2 & 3 year old Tilquin-aged Lambics;

Earthy, dry, tart & effervescent. LAMBIEK FABRIEK / OUDE KRIEK JART-ELLE 2022 12

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 / OUDE QUETSCHE 2020/2021 FRUIT LAMBIC • 6.4% • WALLOON BRABANT/BELGIUM • 48° • 60Z

Blend of 1, 2 & 3 year-old Lambics conditioned on plums.





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