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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

THIRIEZ / LA PETITE PRINCESS 4.5 / 9
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 native mixed culture.

STILLWATER / EXTRA DRY 3.5 / 7
SAISON • 4.2% • NEW YORK / 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 4.5 / 9
SAISON • 4.5% • NORD / FRANCE • 48° • 130Z
Saison meets British Bitter for a lightly malty, dry brew with brisk herbal-lemony hops.

AU BARON / NOBLESSE OBLIGE 6 / 12
SAISON • 4.7% • NORD-PAS-DE-CALAIS / FRANCE • 42° • 130Z
In collaboration with Jester King (TX), this smaller version of Cuvée des Jonquilles is brewed with honey, plus Simcoe, Cascade & Sorachi Ace hops.

PERENNIAL / SOUTHSIDE BLONDE 3.5 / 7
BLOND ALE • 5% • MISSOURI / USA • 42° • 130Z
Eminently drinkable. is light-bodied Blond Ale is dry, with hints of lemon, pepper & wheat.

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

OTHER HALF / MONOTONOUS MILES 3.5 / 7
PILSNER • 5.1% • WASHINGTON DC / USA • 42° • 130Z
Hopped with Belgian-grown Cascade & Saaz hops. Highly crushable, with notes of fresh cut grass & a bright citrus finish. Collaboration with Halfway Crooks (GA).

SINT BERNARDUS / TOKYO 4.5 / 9
WITBIER • 6% • WEST FLANDERS / BELGIUM • 42° • 130Z
Hints of citrus & floral notes of chamomile alongside fruity yeast aromas of banana & red apple.

TART & FUNKY

JESTER KING / LE PETIT PRINCE 4 / 8
BIÈRE DE TABLE • 2.9% • TEXAS / USA • 48° • 130Z
Mixed fermentation table beer Dry-Hopped with Saaz. Zippy and herbaceous alongside notes of fresh grated lime zest.

OXBOW / AGAIN & AGAIN 5 / 10
BIÈRE DE TABLE • 3.5% • MAINE / USA • 42° • 130Z
A mixed culture table beer with Maine-grown hops. Notes of tropical fruit, fresh-cut grass & lemon rind.

SCRATCH / FILÈ 6 / 12
SAISON • 4.5% • ILLINOIS / USA • 48° • 130Z
Brewed with local foraged sassafras leaves (filé spice). Notes of tart lemon, fruit loops, lemongrass & passionfruit.

HILL FARMSTEAD / BROTHER SOIGNÉ 4.5 / 9
MIXED FERMENTATION ALE • 5% • VERMONT / USA • 48° • 130Z
A mixed-fermentation farmhouse ale brewed with limes, hibiscus & blood oranges. Originally a collaboration with Luc Bim Lafontaine.

DE GARDE / THE MAISON 5 / 10
WILD ALE • 5.5% • OREGON / USA • 48° • 130Z
Blend of 1, 2 & 3-year-old spontaneous fermented beers aged in oak barrels. Earthy & funky, with notes of white wine & yuzu.

HILL FARMSTEAD / ARTHUR 4.5 / 9
MIXED FERMENTATION ALE • 6% • VERMONT / USA • 48° • 130Z
Bright & rustic, with hints of funk & lemon on the nose, followed by tones of leather & apricot.

THE LOST ABBEY / CARNEVALE 3.5 / 7
MIXED FERMENTATION ALE • 8% • CALIFORNIA / USA • 48° • 130Z
Fermented with Brettanomyces, then hopped with Amarillo & Simcoe. Mildly sweet with pops of tangerine & apricot.

JESTER KING / FANTÔME DEL REY 6 / 12
BIÈRE DE COUPAGE • 8.8% • TEXAS / USA • 54° • 130Z
A blend of young & old barrel-aged farmhouse ales. Rich & rustic, with notes of citrus & sourdough. Collaboration with Fantôme (Belgium).

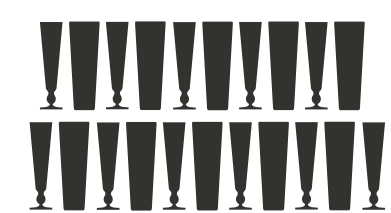
THE LOST ABBEY / OUDE TESTAMENT 7.5 / 15
FLANDERS OUD BRUIN • 9.5% • CALIFORNIA / USA • 54° • 130Z
Vinous, tart & malty with a whirlwind of jammy fruit flavors. Aged in Bourbon barrels with cherries & blackberries.

LAMBIC BY THE GLASS

TILQUIN / OUDE GUEUZE TILQUIN À L'ANCIENNE 2019/2020 10
GUEUZE LAMBIC • 7.0% • WALOON BRABANT / BELGIUM • 48° • 60Z
blend of 1, 2 & 3 year old tilquin-aged lambics; lambic wort sourced from boon, cantillon, girardin & lindemans Earthy, dry, tart & effervescent.

DRIE FONTEINEN / OUDE KRIEK 2018/2019 (BLEND NO. 86) 12
KRIEK LAMBIC • 6.5% • FLEMISH BRABANT / BELGIUM • 48° • 60Z
A blend of 1 & 2-year old Lambics stepped on a massive amount of cherries. Vinous, funky & alluring.

TILQUIN / OUDE GROSEILLE À MAQUEREAU VERTE A L'ANCIENNE 2018/2019 12
FRUIT LAMBIC • 5.5% • WALLOON BRABANT / BELGIUM • 48° • 60Z
A blend of 1, 2 & 3-year old Lambics conditioned with green gooseberries. White grape, gooseberry & woody tannins leading to a bright finish.



DRAFTS

• VAN'T VAT / BIÈRE PRESSION •

HOP

DE LA SENNE / TARAS BOULBA 4 / 8
BLOND ALE • 4.5% • BRUSSELS / BELGIUM • 48° • 130Z
The perfect session ale showing bold hop character & complex aromas of spice & fruit.

OXBOW / FREESTYLE #49 4 / 8
SAISON • 5.0% • MAINE / USA • 48° • 130Z
Farmhouse ale dry-hopped with Citra & Amarillo. Exuding notes of fresh cut grass, lemon rind & overripe pineapple.

THE LOST ABBEY / RUSTIC SAISON 3.5 / 7
SAISON • 5% • CALIFORNIA / USA • 48° • 130Z
Bright citrus, floral & snappy. This Belgian-inspired farmhouse ale was generously dry-hopped with Mosaic, Saaz & Magnum.

DE RANKE / SAISON DE DOTTIGNIES 4.5 / 9
SAISON • 5.5% • HAINAUT / BELGIUM • 48° • 130Z
An old-world Saison that's clean & refreshing with rustic hop intensity.

PERENNIAL / PRISM: SULTANA 4 / 8
SAISON • 5.5% • MISSOURI / USA • 48° • 130Z
A farmhouse ale dry-hopped with Sultana, showcasing huge aromatics of ripe pineapple, bright citrus & subtle hint of pine.

BLUEJACKET / GOLDFINCH 3.5 / 7
BLOND ALE • 5.8% • WASHINGTON, DC / USA • 48° • 130Z
A dry-hopped Blond Ale with Hüll Melon hops. Notes of lemon candy, strawberry & honeydew. Bone dry finish.

BLAUGIES / LA VERMONTTOISE 4 / 8
SAISON • 6% • HAINAUT / BELGIUM • 48° • 130Z
This Hill Farmstead (VT) collaboration layers farmhouse earth & spice with fruity Amarillo dry-hopping.

OXBOW / FARMHOUSE PALE ALE 4 / 8
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 / XX BITTER 4 / 8
BLOND ALE • 6.2% • HAINAUT / BELGIUM • 48° • 130Z
A world classic blond ale; with emphatic whole-cone hop character throughout.

STILLWATER / STATESIDE 3.5 / 7
SAISON • 6.8% • WASHINGTON / USA • 48° • 130Z
Dry-hopped with Nelson Sauvin & Simcoe. A classic farmhouse ale with a new world hop punch.

MALT

OXBOW / SPACE COWBOY 4 / 8
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% • NORD / FRANCE • 48° • 130Z
Aromas of fresh bread & nutty malt give way to a touch of drying earth & spice in the finish.

BLAUGIES / LA MONEUSE 4.5 / 9
SAISON • 8% • HAINAUT / BELGIUM • 48° • 130Z
Slightly richer on the palate, this Saison shows notes of brown bread, baking spices & dried fruit.

STRUISE / CLASH OF THE TITANS 2018 7.5 / 15
BARLEYWINE • 12% • WEST FLANDERS / BELGIUM • 54° • 130Z
Blended Barleywine aged 36 months in Glen Grant Whisky & PX Sherry barrels. Complex notes of dark fruit & vanilla.

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.

ALLAGASH / NORTH SKY 4.5 / 9
STOUT • 7.5% • MAINE / USA • 54° • 160Z
Belgian-inspired stout balancing light notes of dark fruits & espresso-like roastiness.

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.

OXBOW / INFINITE DARKNESS 5 / 10
IMPERIAL STOUT • 11.5% • MAINE / USA • 54° • 130Z
Brewed with wheat, oats & Belgian candi sugar. Notes of dark fruit, cocoa nibs, cloves & bread.

STRUISE / BLACK ALBERT 2021 6 / 12
STOUT • 13% • WEST FLANDERS / BELGIUM • 54° • 130Z
Pours pitch black & retains a strong caramel-colored head. Every sip bombards you with roasty bitterness.

STRUISE / CUVÉE DELPHINE 2019 6.5 / 13
STOUT • 13% • WEST FLANDERS / BELGIUM • 54° • 160Z
A Stout aged 12 months in Four Roses bourbon barrels. Oak & vanilla pair with notes of coffee & brown sugar.

FRUIT & SPICE / BRIGHT

SUAREZ / KINDA CLASSIC 4.5 / 9
SAISON • 4.5% • NEW YORK / USA • 48° • 130Z
Notes of black pepper, sweet floral chamomile perfume, lemon pie filling, oily earl grey tea/bergamot, springtime forest & clean pils malts.

THIRIEZ / ETOILE DU SUD 4.5 / 9
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 4.5 / 9
SAISON • 6% • HAINAUT / BELGIUM • 48° • 130Z
A spicy, dry Spelt Saison that epitomizes farmhouse brewing. Rustic, complex & classic.

THE VEIL / MELANCHOLIA 4 / 8
SAISON • 6.0% • VIRGINIA / USA • 48° • 130Z
Crisp, effervescent & refreshing with bright notes of lemon verbena & white pepper.

THE VEIL / PRETTY 4 / 8
SAISON • 6.0% • VIRGINIA / USA • 48° • 130Z
Open-fermented saison brewed with 4 different grains. Crisp & rustic with notes of spicy esters & earthy noble hops.

DUPONT / SAISON DUPONT 4.5 / 9
SAISON • 6.5% • HAINAUT / BELGIUM • 48° • 130Z
Zesty, fruity, herbal, spicy, earthy, grassy, peppery & bone-dry.

AU BARON / CUVÉE DES JONQUILLES 6 / 12
SAISON • 7% • NORD-PAS-DE-CALAIS / FRANCE • 48° • 130Z
Brewed on the Franco-Belgian border, this farmhouse ale has wonderful notes of lemongrass, bread crust & peppery-spice.

FRUIT & SPICE / DARK

BLAUGIES / BIÈRE DARBYSSTE 4.5 / 9
PALE ALE • 5.8% HAINAUT / BELGIUM • 48° • 130Z
Amber-hued & spritzzy, this fig-laced ale is elegant with suggestions of berry fruit & dried herbs.

SINT BERNARDUS / PATER 6 5 / 12
DUBBEL • 6.7% • WEST FLANDERS / BELGIUM • 54° • 160Z
Richly-malted, with nutty, bready overtones accompanied by spiced raisins & a touch of caramel.

SINT BERNARDUS / PRIOR 8 6 / 13
STRONG DARK ALE • 8% • WEST FLANDERS / BELGIUM • 48° • 160Z
A rich, robust & warming ale with notes of dark fruit, bread, blackberry jam & brown sugar.

STRUISE / PANNEPOT 2021 6 / 12
STRONG DARK ALE • 10% • WEST FLANDERS / BELGIUM • 54° • 160Z
Struise's flagship—more roasty than most strong dark ales. Creamy tan head with notes of coffee & caramel.

SINT BERNARDUS / ABT 12 6 / 13
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.

STRUISE / PANNEPOT RESERVA 2019 7 / 14
STRONG DARK ALE • 10% • WEST FLANDERS / BELGIUM • 54° • 160Z
Aged 14 months in French oak barrels. Malty and softly spicy with accents of dried fruits.

CIDER

DOMAINE DUPONT / CIDRE BOUCHÉ BRUT 10
APPLE CIDER • 5.5% • NORMANDY / FRANCE • 48° • 50Z

ERIC BORDELET / POIRE AUTHENTIQUE 10
PEAR CIDER • 4% • LOIRE / FRANCE • 48° • 50Z
Bold flavors of freshly crushed pears, tangy citrus & a hint of sweetness.

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

GRAFT / BIRDS OF PARADISE 8
MOSCOW MULE SOUR CIDER • 6.9% • NEW YORK, USA • 48° • 120Z



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