

## BIERES BELGES – BELGISCHE BIEREN

### DRAUGHTS

Vedett 9.  
 Vedett White 9.  
 DeKoninck 9.  
 Grimbergen Dubbel 9.  
 La Chouffe 9.  
 Beer Flight 12.

*Golden lager; full-bodied, thirst quenching, a special, refreshing pilsner; 5.2°*  
*Unfiltered wheat beer, citrus & coriander, fluffy head, honey-like finish; 4.7°*  
*Amber ale; Pride of Antwerp; thirst quenching; aromatic and slightly bitter; 5.4°*  
*Mahogany; creamy head, caramel, dark dried fruit; bitter orange finish; 6.5°*  
*Pale, soft and creamy brew; fruity and malty; medium body; dry finish; 8°*  
*Your choice of any four 5 oz. pours of our Belgian draughts*

### BOTTLES

#### BLONDS & LAGERS

Hennepin 9.  
 Duvel 10.  
 Duvel Triple Hops 11.  
 Piraat 11.  
 Malheur 10 11.  
 Triporteur Heaven 11.  
 Saison 9.  
 Seef 10.  
 Cuvée des Trolls 10.  
 St. Feuillien Grand Cru 13.

*Hazy golden; hints of ginger, honey and grapefruit; 7.5°*  
*The classic: balanced, strong and malty, bitter hop aftertaste; 8.5°*  
*A classic revisited with Mosaic hops tangerine, hints of tropical fruit; 9.5°*  
*Deep golden; strong malt flavor: hint of tropical fruits and spice; 10.5°*  
*A pinkish peach with notes of spicy orange and lemon peel; 10°*  
*Hazy & hoppy, with bright fruit, citrus, grassy, slightly sweet; 6.2°*  
*Warm golden farmhouse blond with hints of melon and apricot; 6.5°*  
*Aromas of citrus, floral and herbs; notes of yeast and light pepper; 6.5°*  
*Golden haze color; yeasty with honey, grass, malts & tropical fruits; 7°*  
*Strong Pale; orchard fruits; tiny bubbles, creamy mouthful, dry finish; 8.5°*

#### ABBEY ALES

Ommegang 9.  
 Maredsous Dubbel 10.  
 Maredsous Tripel 10.  
 Corsendonk Pale Ale 11.  
 Corsendonk Brown 11.  
 Grimbergen Blond 9.  
 Grimbergen Dubbel 9.  
 Tripel Karmeliet 14.  
 Affligem Blond 10.

*Deep burgundy; aroma of ripe fruit, toffee and a hint of honey; 8.5°*  
*Autumnal color; firm bodied; hint of tartness at finish; 8°*  
*Light amber; well-rounded body with a balance of fruit & malt; 10°*  
*Light amber; light textured body with a hoppy finish; 7.5°*  
*Dark, robust Abbey ale; rich and malty, hints of port, raisin & spice; 7.5°*  
*Blond; rich and full flavored; crisp, but with a touch of sweetness 6.7°*  
*Mahogany; creamy head, caramel, dark dried fruit; bitter orange finish; 6.5°*  
*Blond; robust, smooth & fruity “3 grain” beer, bottle fermentation; 8°*  
*Golden; malty, sweet and full, delicately bubbled; 8.5°*

#### AMBERS, REDS & STOUTS

Palm 9.  
 Kwak 13.  
 Troubadour Magma 12.  
 Malheur 12 12.  
 Triporteur Hell 11.  
 Rodenbach 9.  
 Gulden Draak 13.

*Amber ale; thirst quenching but subtly aromatic; 5.4°*  
*Amber; full-bodied, high fermentation; distinctive drinking glass; 8°*  
*Cloudy orange color; unique blend of sweet citrus and hoppiness; 9°*  
*Chestnut colored with rich hop flowers and full bodied flavor; 12°*  
*Dark ale; spice and dark fruit, with a sticky molasses finish; 6.66°*  
*Reddish brown; sour cherry, earthy with a bit of vinegar; mild hoppiness; 5.2°*  
*Dark triple ale; malt toffee-like sweetness with some hoppy notes; 10.5°*

#### TRAPPIST ALES

Chimay Rouge 13.  
 Chimay White 14.  
 Chimay Blue 15.  
 Westmalle Dubbel 15.  
 Westmalle Tripel 15.  
 Orval 15.  
 Rochefort 6 14.  
 Rochefort 8 16.  
 Rochefort 10 18.

*Dark brown; yeasty, fruity and less spicy; single fermentation; 7°*  
*Amber; dry, firm body and a hint of acidity; triple fermentation; 8°*  
*Dark brown, with a strong spicy character; double fermentation; 9°*  
*Dark amber; deeply malty with a dry finish hinting at tropical fruit; 7°*  
*Deep gold; complex, herbal flavor, rich malt sweetness; 9.5°*  
*Amber; dry and hoppy with a bitter orange aroma and flavor; 6.2°*  
*Amber; taste of caramel and dates with a slight citrus tang; 7.5°*  
*Rich and dark; with a hint of fig; strong fruity aromas; 9.2°*  
*Deep claret color; full body and spice with an earthy palate; 11.3°*

#### LAMBICS & DESSERT BEERS

Kriek Lindemans 15.  
 Framboise Lindemans 15.  
 Peche Lindemans 15.  
 Cassis Lindemans 15.  
 Scaldis Peche 14.  
 Liefmans Fruitesse 9.

*Cherry color and flavor; nice balance between dryness & sweetness; 5.2°*  
*Rose color; balanced; delicate palate of raspberries; 5.2°*  
*Golden color; sweet, bubbly taste of peaches; 5.2°*  
*Deep red; delicate aroma of wild currants, refreshingly sweet; 5.2°*  
*Deep russet, Strong ale with hints of peach, peppery kick, not sweet; 8.5°*  
*Bounty of strawberries, raspberries, cherries, elderberries & blueberries; 4.2°*

#### NON-ALCOHOLIC

Clausthaler 8.

*Golden; a good brew for the designated driver.*