



OUR BOTTLED BEERS, COCKTAILS, & MORE!

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Menu as of February 1, 2025

BOTTLE MONDAYS

Every Monday
enjoy our bottled beers
at \$2 off their listed prices.

TRAPPIST TUESDAYS

On Tuesdays,
enjoy our Authentic Trappist bottles
at \$2 off their listed prices

WHAT'S IN THE OFF-MENU COOLER?

(aka Michael's Secret Beer Cooler.)
We often have some
great one-off and large format bottles
in our special cooler.
Scan this code to see what's there!



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COCKTAILS *Back Cover*

BELGIANS

VAN STEENBERGE

Like many others of its kind, this brewery originated from a ploughland farm which was also engaged in brewing beer for its own consumption. The first time it was mentioned in print was in 1784 under the name of "Brouwerij De Peer", although it's likely that there had long been a brewery there.

Piraat 10.5% 11.2 oz \$10.
Fruity, spicy, complex aroma and flavor. A sweet palate is followed by low hop bitterness, evident coriander-like spiciness and a titillating warming finish. Refermented in the bottle—a living beer! In the 17th & 18th centuries, ales like Piraat were highly prized and sought after by seafaring pirates and their captains.

Gulden Draak (Golden Dragon) 10.5% 11.2 oz \$10.
The flagship of this famous brewery. Dark brown triple ale with a creamy head, natural malt, toffee-like sweetness, hoppy accents. Barley wine strength at 10.5%

Gulden Draak 9000 10.5% 11.2 oz \$10.
An exceptional quadruple amber. Four different malt varieties give a deep golden amber color and a slightly fruity aroma. Together with the soft and slightly sweet taste, this provides a beautifully rounded bouquet with notes of dried fruit. A high fermentation beer with secondary fermentation. For the secondary fermentation wine yeast is used.

DUVEL MOORTGAT

In 1871, Jan-Leonard Moortgat, the son of a brewers' family from Steenhuffel, founded the Moortgat farm brewery together with his wife Maria De Block. At that time, the newcomer was just one of the 4,000 breweries active in Belgium at the turn of the century.

Duvel 9.5% 11.2 oz \$10.
The Classic! This strong golden ale is surely one of the world's most beautiful & elegant beers. Prodigious creamy head, a champagne sparkle, notes of pear & a dry finish. Fermented three times, bottle-conditioned and suitable for cellaring.

ST. FEUILLIEN

One of the few female-run Belgian breweries. Founded in 1873 by Stéphanie Friart. The Friart family's fifth generation is now at the helm.

Grand Cru 9.5% 11.2 oz \$15.
This extra-blond amber nectar masterpiece undergoes refermentation in the bottle, resulting in a beer endowed with unforgettable character. The secret lies in the unique combination of the noblest hops and the finest aromatic ingredients. Grand Cru differs from other beers in the range by its absence of spices and a traditional dry hopping with Styrian Golding hops in bloom.

Quadrupel 11% 11.2 oz \$14.
A very dark and dense beer. This quadruple distinguishes herself by a complex and finely caramelized aroma and with shades of Madeira wine, candied fruit and an intense touch of fermentation esters. A slight hoppy smell completes the whole. The mouth is long with a powerful body built on the density and generous apparent extract. The bitterness is present but sweet and blends harmoniously with the malty structure. The selection of special malts raises the chocolate side with the nuances of coconut.

BRASSERIE DUPONT

This classic agricultural brewery dating from 1850, set around a farmyard in Tourpes, has been in the Dupont family since 1920 and still uses the original cast iron brewing vessels.

Saison Dupont 6.5% 375ml \$12.
Herbal, hoppy, peppery fruitiness; rocky head. Long dry finish.

DE BRABANDERE

Started 1894 as the farm brewery Bavikhove, it is still independent and family-owned and run by the 5th generation, Albert De Brabandere. While they brew a wide range of styles, they are best known in America for superb sour beers and their Bavik Superpils.

Petrus Aged Pale Ale 7.3% 11.2 oz \$10.
24-30 months in wood. Old-golden-hued. Oaky aroma w/hints of sherry & fruit, sourness in the finish.

OMER VANDER GHINSTE

When Omer Vander Ghinste started brewing in 1892 in the beautiful West Flemish village of Bellegem, brand names did not yet exist. He promoted his beers by placing stained glass windows with the words "Beers Omer Vander Ghinste" in the front windows of the pubs. As these windows were very expensive, it was not an option to replace them at every change of generation. Therefore every firstborn son was baptized "Omer", a tradition still kept alive today, 130 years and 5 generations later!

Cuvée des Jacobins 5.5% 330ml \$15.
Unblended old lambic, aged for 18 mos. or more. Robust character but beautiful & sophisticated, w/a full body & over tones of vanilla, dried cherry, stone fruit & cocoa. A complex, beautiful sour beer.

Roodbruin 5.5% 330ml \$12.
Based on an ancient beer called "Ouden Tripel". Blending this beer with lambic aged in oak barrels for 18 months results in this specific West Flanders Red-brown beer. Its typical flavor is well-balanced, with hardly noticeable sourness.

BRASSERIE DE BLAUGIES Wallonie

A small traditional family brewery begun by Pierre-Alex Carlier and Marie-Noelle Pourtois. All the beers brewed in their buildings are unfiltered and are fermented a second time in the bottle after adding yeast. The first mash was made on March 24, 1988.

Darbyste 5.8% 12.7 oz \$15.
Saison made with wheat, fermented with fig juice. Figs are not evident in the flavor, which is light, lemony and dry.

La Moneuse 8% 12.7 oz \$15.
Named for A. J. Moneuse (b. 1768), a famous local bandit and gang leader, and ancestor of the brewers' family. It is a classic Saison by virtue of its strength and its earthy, aged quality. It has a hardy, semi-dry malt character, a fresh but not overpowering hoppiness, abundant yeastiness, fruity flavors and a fairly strong but pleasant and enticing mustiness.

La Vermontoise 6% 12.7 oz \$15.
Stemming from a partnership with mythical Vermont brewery Hill Farmstead, this one is made with malt, spelt and American hops. It stands out with its substantial bitterness and its dry and subtly lemony finish.

Saison d'Epeautre 6% 12.7 oz \$15.
Classic Saison/Farmhouse Ale brewed with spelt. Clean, crisp, and refreshing with just enough spice to liven things up.

D'ACHOUFFE

The small artisanal brewery in the Ardennes, founded by brothers-in-law Pierre Gobron and Christian Bauweraerts towards the end of the 1970s, with initially less than 5,000 euros available to them. At the beginning they thought of it as a hobby, but soon they decided to devote themselves to the adventure full-time. The first 'brassin' (brewing mix) of La Chouffe was finished on 27th August 1982.

LaChouffe 8% 330ml \$10.
Strong Golden Ale, a bit on the sweet side, w/just enough hops to dry the palate.

Houblon Chouffe 9% 330ml \$10.
A unique marrying of the traditions of English IPAs w/the innovations of American Double IPAs and the classic Belgian way of brewing. A beautifully balanced Tripel, hazy gold w/impressive, long lasting head, big malty body, distinct hop dryness, expressive estery fruitiness.

BELGIANS CONTINUED

DE DOLLE BROUWERS

The name started with a bicycle club "De Dolle Dravers", composed of four members—the two brothers Herteleer, Dirk Coussée, and Bernard Veranneman—who also knew about the regional beer culture. The brewery was born in 1980, when they took over an empty brewery.

Oerbier 9% 11.2 oz \$14.

Oerbier means original, from the source. Oerbier was created as an at home washtub experiment, with only natural ingredients and with secondary fermentation in the bottle. Brewed from a mixture of different malts, Poperinge Golding hops and a special yeast which makes for a subtly tart beer. (the tartness becomes more prevalent with aging).

Arabier 8% 11.2 oz \$14.

A beer with secondary fermentation in the bottle, hopped with flower hops from Poperinge (Nugget and WGV—Whitbread Golding Variety). Distinctive dry-hopped taste and aroma.

Bos Keun 9% 11.2 oz \$14.

The recipe contains pale malt, Poperinge Goldings hops in bubbles, organic cane sugar, pure oerwater, top fermentation, fermentation & secondary fermentation in the bottle. Notes of berries, licorice, dry leaves, vanilla, and chocolate.

Dulle Teve 10% 11.2 oz \$14.

The website says: "Dulle Teve means Mad Bitch, but the US govt. does not like the name, so we said 'TRIPEL' " on labels. All-malt brew w/white candy in the kettle & refermented.

Stille Nacht 12% 11.2 oz \$14.

De Dolle's Christmas offering. High est density of any Belgian beer (27° Plato); boiled for 5 hours; brewed w/pale malt w/white candi sugar in the kettle. Nug get hops & dry hop ping bring extra bit terness to balance the extreme sweet ness (due to the density.) The taste triangle is completed w/some acidity of the fermentation.

DELIRIUM TREMENS (By HUYGHE) 8.5% 11.2oz \$12.

A fourth generation independent family-owned and -run brewery, Huyghe has, over the past decade, made unprecedented investments in sustainability; reducing use of water, electricity, steam and waste.

Triple fermentation and the use of three different yeast strains create its signature tastes: sweet, biscuit malt backbone, supported by pleasant warmth and spice, finishes well rounded, floral, and dry. The allusion to pink elephants and the choice of names is not random.

KASTEEL BROUWERIJ VANHONSEBROUCK

A small traditional family brewery begun by Pierre-Alex Carlier and Marie-Noelle Pourtois. All the beers brewed in their buildings are unfiltered and are fermented a second time in the bottle after adding yeast. The first mash was made on March 24, 1988.

Donker 11% 16oz can \$12.

The very first beer of the Kasteel range is a full-bodied Quadrupel with hints of caramel, coffee and chocolate

Rouge 11% 16oz can \$12.

A unique blend of Kasteel Donker and macerated cherries.

DE HALVE MAAN

"The Half Moon". This is the last active brewery in the historical city of Bruges. The town archives first mention the brewery in 1546. Since 1856, the famous brewing family Maes-Vanneste has owned the brewery.

Bugse Zot 6% 330ml \$12.

A golden blonde ale brewed w/4 malts & 2 aromatic hop varieties, it's fruity & refreshing.

DE HALVE MAAN

Straffe Hendrik Brugs Tripel 9% 330ml \$12.

Hazy golden color, sweet malt, spice, and lots of yeast. A bit spritzzy.

Straffe Hendrik Brugs Quadruple 11% 330ml \$12.

Rich, intense dark Belgian ale. Brewed w/a subtle blend of specialty malts to give the ale extremely dark color & chewy, malty complex character.

RODENBACH

The Rodenbach family is no average family. The ancestors of the current family took part in Napoleon's campaign in Russia, wrote the Belgian national anthem and founded Brewery Rodenbach in 1821.

Classic 5% 500ml can \$12.

Young Rodenbach is mixed with mature Rodenbach (at least two years in oak casks.) A scintillating dark, richly aromatic beer.

Grand Cru 6% 330ml \$15.

Bottle-conditioned blend of ales aged in oak tuns of various sizes, each imparting its individual character. Sweet, acidic & fruity with sour grape background.

Alexander 5.6% 11.2oz \$15.

A mixed fermentation beer consisting of two thirds beer that was matured in oak casks for 24 months and one third young beer; the blend is then subjected to maceration with sour cherries. A limited addition beer.

BROUWERIJ VERHAEGHE

A small family-owned brewery in West Flanders. Founded in 1885, it was dismantled by occupying German troops during WWI. After the War, with a changed market, the brewery was purpose-built to make their famed barrel-aged dark Flemish ale.

Duchesse du Bourgogne 6.2% 330ml \$12.

Refreshing Flemish old red ale, matured in oak casks. Smooth, rich texture w/interplay of passion fruit & chocolate, & a long dry, acidic finish.

Duchesse Cherry (formerly *Echt Kriekenbier*) 6.8% 330ml .. \$12.

Cherry ale based on their Vichtenaar with local sour cherries added during the maturation process in wood casks. A blending of 1, 2 & 3-year-old beers.

BRASSERIE DE LA SENNE

Part of the 'new wave' of craft beer in Brussels. They produce hoppy ales, continental styles, barrel-aged mixed-fermented beers, as well as beer's fermented with a local *brettanomyces* yeast. The aim is to brews beers of character that are well-balanced, with a requirement for quality and consistency, absence of compromise, and a totally natural production, as well as an extremely sharp selection of raw materials in a direct relationship with the producer.

Brett Porter 5.7% 300ml \$15.

Inspired by old London Porters of the 1800s, which were kept in huge wooden tuns where *Brettanomyces* yeasts would develop. It has not been barrel-aged, but co-fermented with their own *Brettanomyces*, and brewed from magnificent English special malts. The *Brettanomyces* are very present on the nose, giving it a vinous character with very ripe cherries like an old kirsch, and and slight leather notes. A roasted and slightly smoky touch completes the picture.

Brett Saison 5.3% 300ml \$15.

A spelt Saison, dry-hopped and fermented with added *Brettanomyces*. It is blonde, opalescent; with very persistent foam that is creamy and fine. Aromatic and fruity, the nose is reminiscent of pineapple, quince, apricot, and gooseberry. A 'funky' touch, typical of *Brettanomyces*, completes the picture. Finish is dry and bitter, typical traits of the Saisons from the 1920's. It is extremely refreshing, which inspired its name: in the Flanders of olden times, Bruwers beer was a light and thirst quenching beer and was mainly drunk by brewery workers.

ABBEY-STYLE BEERS

Abbey-Style Beers may or may not have a historical connection to an abbey and they may or may not pay royalties to a monastery. They are always beers of a style commonly associated with monastic brewing traditions. In some cases, a historic abbey sold or licensed a private company the rights to their name and recipes. In most though, there was never a connection between the brand and the Catholic Church.

ABBAYE DE LEFFE

Owned and brewed by Inbev at the Stella Artois Brewery in Leuven. Royalties are paid to the monastery.

Leffe Blonde 6.6% 11.2oz \$9.
Authentic blond abbey beer with a slight hint of bitterness to it. Floral and spicy with notes of vanilla and cloves.

ABBAYE DU VAL-DIEU

It is the only Belgian abbey beer to be 100% brewed in a living abbey such as the famous Belgian Trappist beers. The monks of the Abbey of Val-Dieu are the ones who are at the origin of the beers which are brewed today on the site. The water used for the production of the beer comes from the "Barrage de la Gileppe". The region is famous for its high quality spring water.

Grand Cru 10.5% 11.2oz \$13.
Quadrupel, with aromas of roasted malt, chocolate and port wine; finishes slightly dry.

ST. BERNARDUS

In 1945, Trappist monastery St. Sixtus stopped selling its beer and an agreement was reached where the monks would brew beer only for themselves. For beers for sale to the public, they gave a license to the nearby cheese factory, and brewery St. Bernardus was founded. (Mathieu Szafran-ski, the brewmaster from Westvleteren, became a partner in the brewery and brought with him the recipes, the know-how, and the St. Sixtus yeast strain.)

Since 1992 when the Trappist monasteries decided that Authentic Trappist beer could only be brewed in a monastery, those brewed in Watou have been sold under the brand name St. Bernardus. The St. Bernardus range is considered a close match in recipe and style to the St. Sixtus/Westvleteren beers, which can be hard to obtain outside the area.

Abt 12 10% 330ml \$12.
Richly textured brown ale so dark it's almost ebony; smooth, creamy & full-bodied. Very assertive, like a warming coconut brandy

Prior 8 8% 330ml \$12.
Brewed in the classic dubbel style; creamy rich texture that's almost oily, malt-fruit complexity reminiscent of coconut.

Pater 6 6.7% 330ml \$12.
Traditional Dubbel, chestnut in color, very fruity w/notes of melon & very fresh banana, finishing w/slight bitterness. Easy drinking!

Tripel 8% 330ml \$12.
In the Watou region a Tripel is often referred to as a 'Bernadetje', a fine tribute that pays homage to Bernadette, the youngest daughter of Evariste Deconinck, the man to whom the monks of Abbaye Sainte Marie du Mont des Cats sold their Belgian property in 1934.

AUTHENTIC TRAPPIST BEERS



Twelve Trappist monasteries—five in Belgium, two in the Netherlands, and one each in Austria, Italy, England, France, and Spain—currently produce beer, but the Authentic Trappist Product label is assigned by the International Trappist Association (ITA) to just ten breweries which meet their strict criteria: Trappist beer is brewed in living monasteries by monks who are actively involved in the brewing of the beer.

ORVAL 6.2% 11.2oz \$12.

Founded in 1070 by Benedictines from Calabria; rebuilt many times over the centuries after being sacked in several conflicts. This beer, Orval's only offering, gains its unusual orangy color from the use of 3 malts plus white candi sugar in the kettle. Dry-hopped secondary fermentation lasts 5-7 weeks; bottle-conditioning lasts 2 months. This Trappist also stands apart as the only one to use Brettanomyces. It's a true world classic.

CHIMAY

Belgium's best-known & biggest monastery—founded in 1850; brewing begun in 1861; the first monks in Belgium to sell their beer commercially. Its products are, in the monastic tradition, top-fermented strong ales conditioned in the bottle. Within this tradition the Chimay beers have a house character that is fruity both in intense aroma and palate.

Première(Red) 7% 11.2 oz / 330ml \$14.
The oldest of the Chimays. Its coppery color and sweet, fruity taste make it a particularly tasty dark ale.

Cinq Cents (White) 8% 11.2 oz / 330ml \$14.
Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an afterbitterness which melts in the mouth. Top-fermented unpasteurized Trappist Tripel. A classic.

Grande Réserve (Blue) 9% 11.2 oz / 330ml \$14.
First brewed as a Christmas beer by the monks of Scourmont Abbey in 1956. It begins with a light sweet note before the creamy caramel transitions to a soft Mocha combined with an intense spicy taste, culminating in a delicious candied fruit finish.

Cent Cinquante (Green) 10.5% 11.2 oz / 330ml \$14.
Brewed to celebrate the 150th birthday of the brewery based at the Abbey de Scourmont. A strong blonde ale, refreshing & fruity, tasty & intense. Its mint, bergamot, lime, & eucalyptus aromas are enhanced by a touch of invigorating ginger. Its mellow, rounded body & smoky, spicy flavour is typical of Chimay beers. Brewed with Saaz & Hallertau Mittelfrüh hops, plus an added secret spice.

Grande Réserve Barrel Fermented 10% 12.7 oz \$45.
This year, the Grande Réserve fermented in Brandy barrels will surprise you, from the first sip, the aromas of ripe dried fruit, such as sultanas and dates, come to the fore, mixed with a subtle hint of caramel.

The velvety texture of caramel and dried fruit blends with toasted hazelnut on the palate. The inclusion of tannins adds a pleasant structure, while the bitterness perfectly offsets the alcohol. The result lingers, encouraging you to prolong the tasting experience.

Trappist beers continue on next page

AUTHENTIC TRAPPIST BEERS

CONTINUED

ROCHEFORT

The Abbey of St-Remy, aka Abbaye Notre-Dame de Saint-Remy, was founded in 1230 in southern Belgium. The monks began to brew sometime around 1595. Over the course of several wars and centuries, including the French Revolution, brewing was halted and restarted several times. Most recently, after WWII, their restart was assisted by the monks at Chimay. The “number names” refer to the original gravity of each beer, measured in Belgian degrees, a brewing scale no longer used today.

“6” 7.5% 11.2 oz \$12.

“6” Dubbel became available to the public starting in 1953. Soft body, earthy flavors, and herbal character. Refined, soft spiciness in the bouquet finishes w/a bit of caramel. Bottle-conditioned for soft natural carbonation.

“8” 9.2% 11.2 oz \$12.

Strong ale originally called “Spécial.” Rochefort 8 dates to the mid-1950s. The flavor is vigorous and complex, with firm body to support the strength. The aroma has elusive notes of fresh fruit, spice, leather, and figs.

“10” 11.5% 11.2 oz \$14.

This Quadrupel was developed in the late 1940s and early 50s. It appears on virtually every list of the world’s finest beers. Great strength balanced by a complexity of flavors and firm malt backbone. The bouquet covers a wide range: port wine, leather, apricots, oak, spices. Deeply intriguing.

Tripel Extra 8.1% 11.2 oz \$12.

The first new beer from Rochefort since 1955! First brewed for distribution in 2020, this commemorates “Forte Bière Blonde Extra,” a similar beer brewed at Rochefort from 1920 to about 1923

MOUNT ST. BERNARD ABBEY

The only Trappist brewery in England, in Coalville, Leicestershire. In 2013 the monks of the St. Bernard Abbey realized farming was no longer viable due to modern mechanized farming and low dairy prices. Construction of the brewery began in 2018. Abbey records show that beer was brewed there before 1900, although the historic recipe has been lost.

Tynt Meadow 7.4% 11.2 oz \$12.

A strong dark ale, but one with a clearly English character. Aromatic hints of dark chocolate, licorice, and rich fruit flavors. Full-bodied, gently balancing the taste of dark chocolate, pepper, and fig.

TRE FONTANE 8.5% 330ml \$15.

L’Abbazia delle Tre Fontane, located in the heart of Rome, is surrounded by beautiful eucalyptus trees planted by monks starting in 1870. Eucalyptus was believed to have qualities that could prevent malaria. Recently, thanks to the discovery of an ancient beer recipe, the monks began brewing using their eucalyptus as a spice.

Honeyish, herbal w/a subtle eucalyptus aftertaste. Mildly spicy, balanced by a stiff bitterness. Dry finish w/residual malt, fruit, and hops.

LA TRAPPE (by de Koningshoeven)

From abbey Schaapskooi in the Netherlands, where Trappist ale has been brewed since 1884. The monks of the abbey are popularly called “Trappists”, after the origin of their order: the French Soligny-La-Trappe, an order characterized by austerity, silence and the duty of charity.

La Trappe Quadrupel 10% 11.2 oz \$12.

Said to be the first Quadrupel in the world. The full, heart-warming and intense taste is malty with sweet tones of dates and caramel.

WESTMALLE

Founded in 1831, the monastery has brewed since its early days, though it was slow to make its products available commercially. It remains the most withdrawn of the Trappist monasteries, not encouraging visitors. They produce four beers, including a single known as “Extra” which was once available only to the Brothers.

Dubbel 7% 11.2 oz / 330ml \$12.

A dark brown ale, malty but quite dry.

Tripel 9.5% 11.2 oz / 330ml \$12.

Strong w/a pale, almost pilsner color. Its mash is made exclusively of pilsner malts from Germany & France, but following the classic procedure, candy sugar is added to the kettle. Three hopping stages. Faintly citrus fruitiness, rounded body, & alcoholic kick. Strong herbal aroma and dense head.

Extra 4.8% 11.2 oz / 330ml \$12.

This is one of the oldest beers of Westmalle Abbey, with a tradition that dates back to the start of the brewery. It was created to drink with meals in the abbey, something the monks still do today. As a top fermented golden yellow Trappist beer, the Extra is unique in combining a low alcohol content with a rich flavor. Enjoy its fruity notes and its refreshing, thirst-quenching character.

LAMBICS

Spontaneously fermented beers from the Lambeek region. Whereas most beers are fermented by cultured yeast under tightly-controlled conditions, these instead utilize airborne wild yeasts. These bottle-conditioned beers develop further complexity through aging in wooden barrels prior to bottling.

🍷 *Traditional* (sour, tart) / ♦ *Modern* (sweet, foudroyante)

🍷 OUD BEERSEL

located in Beersel, SW of Brussels city center Started in 1882, it is one of the last remaining authentic lambic blenders in Belgium. It’s also one of the smallest lambic breweries. “Uncompromisingly traditional lambic, gueuze and kriek.”

Vandervelden Oude Geuze (Vieille) 6% 330ml \$20.

The series, named after founder Henri Vandervelden, is known for the complexities arising from only foeder-aged Lambic. This celebrates the 140th anniversary of Oud Beersel, composed with 1- and 2- year-old lambics from foeders and 3-year-old lambic from another foeder. The average age of the blend was 30 months. Extraordinary complexity.

Oude Kriek (Vieille) 6% 330ml \$20.

Made from real cherries and Oud Beersel lambic matured in old barrels. The cherries—around 400 gr/liter—are slowly absorbed into the lambic, which develops a fruity character and a ruby red color.

GIRARDIN

🍷 **Gueuze 1882 (Black Label) 5% 375ml \$20.**

Neither filtered nor centrifuged. Quite traditional & cidery. Very complex palate with lots of aromatic flavors, including sour apple & lemon juice.

DE CAM

It is the smallest lambic blenders in Belgium, receiving its lambic from Boon, Girardin, and Lindemans. Founded in 1997 in Gooik, in the Pajottenland region, SW of Brussels.

🍷 **Oude Gueuze 7% 375ml \$20.**

A traditional gueuze, blended with 1-, 2- and 3- year-old lambikken. Barrel-aged and bottled on the farm.

Lambics continue on next page

LAMBICS CONTINUED

HET BOERENERF

An artisanal blendery focused on the art of fermenting and blending; beverages include lambic, cider, fruit wine, and honey wine. Established in 2020 by visionary founders Senne Eylenbosch and Vincent Alluin, Boerenerf occupies the historic grounds of the esteemed Brouwerij Eylenbosch in Huizingen which closed its doors in 1965. At the heart of their craft lies the tradition of spontaneous fermentation and barrel aging. Deeply committed to collaborating with local farmers to source exceptional quality ingredients directly from the farm to the barrel.

🍷 **Oude Gueuze** 7% 375ml \$25.

A traditional gueuze, blended with 1-, 2- and 3-year-old lambikken. Barrel-aged and bottled on the farm.

🍷 **Framboos** 7% 750ml \$70.

Raspberries from the fruit farm De Daalkouter is blended with young and old lambics, then macerated for 3 months. Fermented, aged & bottled on the farm.

🍷 **Pescharina** 7% 750ml \$70.

Blend of 1- & 2-year-old lambics with maceration of peach & nectarine. Five different varieties of fruit—2 white peach, 2 yellow peach, 1 nectarine—were hand-picked from orchards in Italy. Each variety is blended separately with the lambic to then macerate for months. Fermented, aged & bottled on the farm.

🍷 BOON

100% spontaneously fermented by wild yeast. Barrel-aged for 2 years. Uses only whole fruits in his lambics—no additional syrups or extracts. Aromatically fruity, tart & unblended, w/a great balance of flavors. (Boon spells gueuze without the first “u”.)

🍷 **Kriek** 5% 330ml \$22.

Using old and young lambic beer that has aged in oak casks. When the lambic is 6 months old, they add 25% black cherries. This provokes the second fermentation. They then clarify, filter and bottle it. The cherries and young lambic create a red beer that is both natural and fresh, with an absolutely unforgettable sweet and sour taste. This is kriek as it should be, with nothing but real cherries and lambic.

🍷 **Framboise** 5% 330ml \$20.

Raspberry lambic was once a rarity and only produced for a few weeks during the summer. Frank Boon was the first brewer to again prepare a raspberry lambic in the summer of 1976. More than 300 grams per liter of fresh raspberries add a fresh fruity taste. The young lambic supports the flavor, but this is very much about raspberries, not the lambic.

🍷 **Gueuze Mariage Parfait** 8% 330ml \$20.

Consisting of 95% mild lambic, aged at least three years and specially reserved for this purpose, and 5% young lambic. The latter provides the fermentable sugars and wild yeasts. After mixing in a vessel of 25,000 liters, the wort (unfermented mixture) is filtered and chilled. The soft, mildly sour berry taste, harmonizes with the oak barrels’ aromas in which Gueuze Mariage Parfait has ripen. The body speaks of vanilla followed by a bitter aftertaste of cloves that becomes increasingly intense.

WHAT ABOUT WESTVLETEREN?

The monks of St. Sixtus no longer wanted to operate a commercial brewery, prefer ring to brew and sell just enough to support themselves—only in restricted quantities at the mona stery, just a few hours a week, only to individual cus tomers*.

—who must promise not to sell to others!

For the drink er, an alter native is to try the beers from St. Bernardus, who for years brewed licen sed ver sions of the Westvle teren beers, sold under the St. Sixtus name. When the monks en larged their brew house, the official rela tion ship ended. How ever, the beer lives on as St. Bernar dus 8, 12 & Tripel.

🍷 HANSSENS ARTISANAAL

Hanssens Artisanaal is the oldest independent geuze blender in the world. In 1871, former mayor Hanssens Bartholomeus started to brew lambic in the previous Saint-Antonius brewery. Nowadays it is helmed by Sidy Hanssens, daughter of Jean, the 4th generation in this family’s tradition. It should be noted that after World War I, when the Germans took all the copper brew material to produce war equipment, Bartholomeus was compelled to continue as a blender, like so many others of the time. The most significant difference between a gueuze blender and gueuze brewer is that a gueuze blender buys wort (lambic wort) from lambic brewers rather than brewing the lambic himself. The centuries-old knowledge and techniques of the Hanssens family create these beers, which are unfiltered, unpasteurized, and bottle-conditioned.

🍷 **Oude Gueuze** 5.8% 12.7 oz \$15.

A blend of the finest Lambics, 100% matured in oak barrels and bottle conditioned. Each batch of Gueuze offers different aromas and flavors, based on the centuries-old knowledge of the Hanssens family. After blending, the Gueuze is bottled, corked and stored in the cellar for secondary fermentation for over one year.

🍷 **Cassis** 6% 375ml \$25.

Lambic with fresh black currants matured in oak barrels. Fairly sour with some acidity on the nose and some oak tannins and currant funkiness.

🍷 **Raspberry** 6% 375ml \$25.

Lambic with fresh raspberries matured in oak barrels. Tastes of very tart raspberries and dark fruit, oak, funk, vinegar and acidic notes.

🍷 **Scarenbecca Kriek** 6% 12.7 oz \$36.

Pure young cherry lambic traditionally of only the rare Schaarbeekse variety. The limited availability of these wild Belgian cherries has required Hanssens to supplement with Kelleris cherries from the Tienen area.

🍷 **Handgeplukte Schaarbeekse Kriek** 6% 12.7 oz \$30.

Differs from the Scarenbecca Kriek in that this oude kriek is a blend of 75% young lambic with Schaarbeekse cherries and 25% old lambic to obtain a secondary fermentation in the bottle.

🍷 **Oudbeitje** 5.8% 12.7 oz \$18.

Lambic with Belgian strawberries added. Currently the only commercially available, non-back-sweetened strawberry lambic on the market. First blended in 2000 with a blend of Boon and Girardin lambic. Brewed Exclusively for B. United International’s Masters Collection.

LINDEMANS

Starting as a humble farm brewery in 1822 and now run by the 6th generation of the Lindeman family, they are the largest, most widely distributed and most commercially successful of all the lambic brewers. They’ve pioneered many innvoations , while continuing to produce trad lambic for themselves and several blenders. Their Cuvée René lambics are outstanding examples of traditional lambics while their fruited beers have been great lambic entry points for the popular market.

◆ **Pêche** 3% 250ml \$12.

Sparkling, refreshing taste of peaches. Flavorful and beautifully balanced. Wonderful in place of cider or champagne.

◆ **Framboise** 4% 250ml \$12.

Magnificent aroma, delicate raspberry palate w/undertones of fruity acidity; elegant, sparkling clean natural taste, lovely rose color.

◆ **Cassis** 4% 355ml \$15.

Tart and sweet, tasting of currants.

◆ **Strawberry** 3.5% 250ml \$12.

Lindemans first new fruited lambic in over a decade. Choosing strawberry was easy: the complex sweetness of the fruit matches perfectly the sourness of lambic, resulting in a balanced marriage of sweet and sour. Made from 1-year-old oak-aged lambic & strawberries.

Lambics continue on next page

LAMBICS CONTINUED

LINDEMANS

◆ **Kriek** 4% 355ml\$15.

Beautiful pour: deep red w/pink head, & lovely lacing as you drink. Big cherry nose w/a bit of yeast. Rich thick smooth mouthfeel, slight tartness & plenty of cherry flavor/sweetness till the end.

🍷 **Cuvée René Kriek** 7% 750ml\$45.

To produce this beer the cherries ferment in lambic that is at least 6 mos. old in huge 10,000-liter oak barrels (foudres). After another 6 months the beer is bottled and then undergoes a spontaneous second fermentation process which, after a few months, will produce the CO2 to which this authentic beer owes its carbonation and distinctive foamy head.

TIMMERMANS

The worlds oldest lambic brewery, Timmermans has brewed lambic in Itterbeek for over 300 years, since 1702. A few miles from the center of Brussels, it was then known as "The Mole Brewery". Owned by Jan Vandermeulen, it was also a farm, an orchard, a café and a malt-house.

◆ **Lambicus Blanche** 4.5% 12.7oz\$15.

A traditional lambic and, as with Belgian white beers, spiced with coriander. Refreshing, with flavors of wheat, citrus and spicy notes.

◆ **Lambicus Faro** 4% 12.7oz\$15.

A historical Brussels beer. Candy sugar is delicately added to a traditional barrel-aged lambic, giving a sweeter note with apple aromas.

◆ **Framboise** 4% 11.2oz\$12.

Made by adding 100% natural raspberry to the lambic. After maturation in oak barrels, the beer turns a delicate, delightful shade of pink.

◆ **Kriek** 4% 11.2oz\$12.

A truly traditional kriek. A delicate blend of young and old barrel-aged lambic and 100% natural cherries. Lively aroma and light acidity.

🍷 **CANTILLON**
🍷 **3 FONTEINEN**
🍷 **TILQUIN**

Availability of beers from these breweries is variable and limited. Please scan the QR code to access the listings for Michael's Secret Beer Cooler.



CRAFT BEERS FROM N AMERICA & EUROPE

OMMEGANG Cooperstown, NY

3 Philosophers 9.7% 16 oz\$10.

Noel Blake's winning concept in the Real Beer contest to "describe your ideal beer": a blend of Lindeman's Kriek & Ommegang Ale. Fruity, spicy & strong.

ALLAGASH Portland, Maine

Coolship Resurgam 6.3% 12 oz\$25.

The name comes from the motto of Portland, Maine—"I shall rise again". A blend of both old and young unfruited spontaneous beers. Enjoy aromas of apricot, lemon zest, and candied fruit. Notes of tropical fruit and flavors of funk lead to a clean, tart, dry finish.

Tripel 9% 12 oz\$10.

This strong golden ale carries herbal notes and passion fruit in the aroma. Suggestions of honey and biscuit are found in the beer's complex, varied palate. Brewed with 2-row barley blend, hopped with Nugget and Hallertau, then fermented with house yeast. Offers a complex, yet dry finish.

Curieux 10.2% 12 oz\$12.

First brewed back in 2004, this was Allgash's initial foray into barrelaging. They take their Tripel and let it age in bourbon barrels for six-to-eight weeks. After that, they take the beer out of cold cellars and blend it back with a portion of fresh Tripel. The resulting rich, golden ale features smooth notes of coconut, vanilla, and a hint of bourbon.

BFM (BRASSERIE DES FRANCHES-MONTAINES) Switzerland

Abbaye de St Bon Chien 11% 330ml\$28.

Named in fond memory of the excellent (now late) brewery cat. Delightfully complex Belgian-style Strong Ale from the Jura Mtns. in the NW border region of Switzerland. Treads the boundary between port, wine & beer. Aged in wooden casks previously used to age Merlot, Merlot Cabernet, Whisky and then Grappa; then finally blended from different casks for optimal balance and complexity. Amazing nose featuring spices (cinnamon, wood), fruit, spirits, licorice, vegetal dryness. Palate features grapes, chocolate, vanilla, brown sugar! Smooth & velvety, turning slightly vinous w/very subdued bitterness. Long port-like finish. Great w/rich foods like duck, balsamic vinegar, very dark chocolate.

Grand Cru 2021—Gola Verage 11.1% 37.5cl\$35.

Sour ale matured for 12 months in Red Wine barrels, then 6 in Rum barrels.

Grand Cru 2021—Moustache 11.1% 37.5cl\$35.

Sour ale matured for 12 months in Red Wine barrels and 6 months in Tawny Port barrels.

NEW BELGIUM Colorado

Tripel 8.5% 12 oz\$12.

Since the early 90's, this has been a big, beautiful Belgian-style Tripel ale. Classically smooth and complex, it sings with a high-note of sweet citrus before a pleasantly dry finish delivers a warm, strong boozy bite.

Trans Atlantique Kriek 6.2% 12.7 oz\$25.

Produced once a year since 2003, It begins its life in the oaken vessels of Gert Christiaens' Oud Beersel, a 130-year-old lambic brewery in the Zenne valley of Belgium. After the lambic ages there, it's blended with tart Polish cherries and shipped across the Atlantic to New Belgium. They then blend in an equal portion of golden sour ale, aged for up to three years in our oak foeders.

Craft Beers continue on next page

CRAFT BEERS

FROM N AMERICA & EUROPE

CONTINUED

UNIBROUE *Chambly, Canada*

La Fin Du Monde 9% 12 oz \$9.
Triple-fermented in the style of the Trappist triples. Slightly tart; balanced flavors of wild spices, malt & hops.

STIEGLUT

Wildshot Bio Perlage 8% 750ml \$70.

Perlage was created to combine the best of both world's—Beer and Champagne, Brut de Bière! This premium organic ale is brewed with select yeast from the Champagne region of France. Brewed using the traditional Methode Champenoise, it has a vibrant lively finish.

Initially, the Brut de Bière wraps itself in a silky white foam lace. The nose is caressed by a fruity-spicy Riesling bouquet, the tongue is surprised by intertwining delicate sweetness and utterly charming acidity. Finely bubbly carbonic acid is reminiscent of the mousseux typical of sparkling wine. The rich complexity and beautiful dryness impress with great elegance.

SELTZERS

UNTITLED ART HARD SELTZERS *Waunakee, WI*

12oz cans \$7.

Pineapple Mago 5% **Navel Orange & Yuzu** 5%

Blackberry Agave 5% **Prickley Pear Guava** 5%

GLUTEN-FREE BEERS

GLUTENBERG CRAFT BREWERY *Montreal, Quebec Canada*

Founded by two longterm friends in 2012. They pride themselves in the fact in their purpose to achieve the improbable by brewing tasty gluten-free beers.

Blonde 4.5% 16 oz \$10.

Airy and lemony with flavors of white pepper, green tea and lemon peel.

IPA 6% 16 oz \$10.

A perfect harmony between citrus fruit aromas, tastes of fresh hops with a bitter finish. Notes of apricot, with lemon and floral notes.

CIDERS

DOMAINE ETIENNE DUPONT *Normandy, France*

The Famille Dupont estate, family-owned since 1837, covers 74 acres and is right at the heart of the Pays d'Auge region. The farm has 6000 apple trees in 13 different varieties, which are all perfectly adapted to the terroir. Apples are only gathered when at full maturity, which necessitates at least three visits to each apple tree.

Cidre Bouche Fermier 5.5% 375ml \$15.

Organic cider, created using the traditional method of the Pays d'Auge (a double distilled cider made from apples harvested in the Pays d'Auge region of Normandy using a copper pot still). Full of fruit and freshness, the taste reveals rich lovely roundness, aromas of fresh apple supported by aromas of red fruits. A longtime Hopleaf favorite.

FARNUM HILL *Poverty Lane Orchards, Lebanon, NH*

Their apple operation, has become one of the biggest (and oldest) in New Hampshire. In the 1990s and 2000s, many of the bigger, older orchards in New England had to sell some or all of their land to developers. By the 1980s they had started growing apples most of citizens had never heard of, including many that nobody eats! And they didn't sell any good orchard land to developers, because those varieties promised an agricultural future for the land.

Farmhouse Cider 6.5% 12 oz \$12.

Pale gold, bubbly, with hints of sweetness amid tart, bitter, and fruity elements: citrus, pineapple, bittersweet apple, and whiffs of good earthy funk. It has a clean, appetizing finish that is super-friendly to food.

UNCLE JOHN'S *St Johns, MI*

Founders John and Carolyn Beck purchased the "family farm" from John's parents in the early 1970's. Making apple cider and donuts. In the early 2000's, their son Mike began to see the potential for making hard ciders with their fresh-pressed apple juice. With the help of a Federal Valued Agricultural grant, he was able move forward with this dream.

Cranberry 6.5% 16 oz \$9.

A sweet/tart blend of original Apple and cranberry juice.

STORMALONG *Sherborn, MA*

Founded in 2014 by Shannon Edgar with the desire to showcase the virtues of cider made with the right apples. They treat cider making as an artistic endeavor, a renaissance of sorts. Using a blend of culinary and rare heirloom varieties, they ferment and age ciders with traditional and modern techniques showcasing the unique characteristics of these diverse apples.

Legendary Dry 6.5% 16 oz \$10.

In homage to America's hard cider history. Made with a unique blend of 'bittersweet' cider apples which impart a tannic finish and 'champagne-like' character. A British inspired cider with an American take. Less than 3 grams of sugar per can.

HAYKIN *Aurora, CO*

Haykin Family Cider is a family-run business, owned and operated by Dan and Talia Haykin. Daniel came to cider from a love of champagne and sparkling wine but his drive to make the best cider came from trying to impress Talia. Dan was convinced that ciders could be made with the complexity of wines. Daniel's focus on excellence can be seen in his relationships with his growers, selection of apples, care during the production process, focus on packaging, and his general depth of knowledge around his product. Together with Daniel, Talia learned more about apple varieties and the rich history of apples and hard cider in the United States. As they worked to grow their family, they also grew in their love for cider.

Methode Ancestrale Colorado Crabapple 7.9% 750ml .. \$60.

Many Colorado crabapples are exceptional and are foraged across the state. There are more than 20 varieties blended in this bottle. Together they evoke enigmatic and magical flavors of clove, fennel, persimmon, black tea, flower petals, and lemon. Semi-dry.

Unknown crabapples foraged in Denver, Boulder, Arapahoe, and Adams Counties. This bottle was aged 14 months sur lie and disgorged by hand. 2021 Vintage. This cider is semi-dry.

Methode Ancestrale is the world's oldest method for sparkling production. The process is a deliberate and complex fermentation in which nothing is used but the apple. The fruit produces the sparkle, the aroma, and the flavor on its own. These bottles are aged sur lees and disgorged by hand.

WHY DRINK BEER FROM A GLASS?

Many beers, especially the Belgians, have their own distinctive glasses, each designed to highlight its beer's particular character.

Beer is best appreciated when poured into its glass, because it finishes what the brewer started.

The beer “opens up” — producing a frothy head, releasing its aroma, revealing its beautiful color— and is then truly ready to drink.

Bottle drinkers, give it a try!



NON-ALCOHOLIC OFFERINGS

BEERS

- UNTITLED ART** *Waunakee, WI*
Mango Dragon Fruit Sour 12 oz Can \$8.
- SIERRA NEVADA** *Chico, CA*
Trail Pass IPA 12 oz Can \$8.
- GUINNESS**
Guinness 0 14.9 oz Can \$8.
- D'ACHOUFFE** *Belgium*
NA Blonde Ale 330ml \$10.
- DE HALVE MAAN** *Belgium*
Sport Zot Blonde Ale 330ml \$10.

CIDERS

- ORIGINAL SIN** *New York, NY*
White Widow 12 oz can \$8.

SPARKLING WATERS

- FAIRSTATE BREWING**
Citra & Centennial 16 oz Can \$7.
- CASAMARA CLUB**
Apertivo Sparkling Water 12oz. Bottle \$8.

SPARKLING WINES

\$12

- ODD BIRD**
Blanc De Blancs
Organic Sparkling Chardonnay Blend
Rosé
Organic Sparkling Tempranillo

COCKTAILS

\$8

- ST. AGRESTIS PHONY NEGRONI**
Made from a combination of 30 real, raw non-GMO organic botanicals
- ORANGE SPRITZ**
Lyre's NA Italian Orange Aperitivo
Casamara Club Amaro Club Soda, Orange Peel
- NA-DA RUM PUNCH**
Lyre's NA White Cane Spirit,
Untitled Art NA Mango Dragonfruit Sour
Lime Juice, Demerara



• COCKTAILS •

\$12



REMEMBER THE MAINE

RYE WHISKEY,
COCCHI VERMOUTH DI TORINO,
BOON KRIEK SIMPLE,
HERBSAINTE, CHERRY GARNISH



SUZE SPRITZ

APERITIF WINE
SUZE, LEMON JUICE
CRANBERRY/ROSEMARY/ORANGE/CIDER REDUCTION
SODA WATER, ORANGE PEEL



PIMIENTA

EL MAYOR REPOSADO,
LINDEMANS STRAWBERRY,
BLACK PEPPER & GINGER REDUCTION,
ORANGE BITTERS, LEMON PEEL GARNISH



BEE'S KNEES

MAPLEWOOD GIN
HONEY/CIDER REDUCTION
LEMON JUICE, LEMON PEEL



COLD BREW MARTINI

NORTH SHORE VODKA
METROPOLIS COLD BREW
4 HANDS CHOCOLATE MILK STOUT REDUCTION