



## BOTTLE LIST

### Withbier/Saisons/Pilsner

<b>Blanche de Bruxelles</b> - Light lemony wit with coriander (16 oz. can), 4.5%	<b>8</b>
<b>Wittekerke</b> - Lemonny wit, with a light flowery finish, 5%	<b>7</b>
<b>Saison Dupont</b> - Peppery, world renowned farmhouse ale, bottled spring meadow, 6.5%	<b>12</b>
<b>Saison Silly</b> - Amber in color with a slightly fruity finish, 5.3%	<b>9</b>
<b>Bavik Super Pils</b> - Light, citrusy malt, yet crisp (11.2 oz. can), 5.2%	<b>6</b>

### Blondes/Goldens/Pale Ales

<b>Delirium Tremens</b> - Floral hops with a spicy finish, 8.5%	<b>12</b>
<b>Duvel</b> - Slight fruity aroma, crisp hops, golden hue, champagne notes, 8.5%	<b>10</b>
<b>Maredsous 6</b> - Smooth blonde, caramel, coriander, banana, 6%	<b>8</b>
<b>Troubadour Blonde</b> - Slightly fruity nose, lightly malted, light vanilla finish, 6.5%	<b>10</b>
<b>Houblon Chouffe</b> - Love child of a fruity Belgian Triple and hoppy west coast IPA, 9%	<b>12</b>
<b>Poperings Hommel</b> - Like drinking a Belgian meadow, fresh hop finish, 9%	<b>9</b>

### Doubles/Browns/Stouts

<b>Bornem Double</b> - Fig nose, slightly sweet start, dry finish, 8%	<b>8</b>
<b>Maredsous 8</b> - Medium bodied double, cocoa raisin finish, 8%	<b>9</b>
<b>Mc Chouffe</b> - Creamy brown ale, brown sugar, anise	<b>12</b>
<b>Delirium Nocturnum</b> - Complex mocha flavors from 5 malts, 3 yeasts, 8.5%	<b>12</b>
<b>Troubadour Obscura</b> - Dark and full, think baker's chocolate, 8.5%	<b>11</b>

### Triples/Quadruples

<b>La Divine Triple Amber</b> - Excellent sweet/bitter balance, mild caramel, 9%	<b>12</b>
<b>Bornem Triple</b> - Lively, balanced, citrus, dry hoppy finish, 9%	<b>9</b>
<b>St. Bernardus Tripel</b> - Hints of banana and sweet lemon, 8%	<b>11</b>
<b>St. Bernardus Abt 12</b> - Malty, bitter and sweet, peppery fruity finish, 10%	<b>13</b>
<b>Straffe Hendrik Quad</b> - Dark fruit with rum notes, 11%	<b>14</b>

### Fruits/Sours

<b>Duchesse de Bourgogne</b> - Traditional sour Flemish Red, pronounced balsamic notes, 6.2%	<b>13</b>
<b>Kasteel Rouge</b> - Brown aged with cherries and cherry juice added, sweet, 8%	<b>11</b>
<b>Monk's Cafe Flemish Sour</b> - Tart, ruby-red, the Dr. Pepper of Belgian beer, 5.5%	<b>8</b>
<b>Petrus Aged Pale</b> - Oak aged tart golden ale with a snappy chardonnay finish, 7.3%	<b>10</b>
<b>Petrus Oud Bruin</b> - Aged 2 years in oak, light sour finish, 5.5%	<b>9</b>

### Ciders/Lambics

<b>Celt Hard Cider</b> - Traditional olde sod apple cider, fruit flavor with a dry finish, 4.5%	<b>7</b>
<b>De Troch Framboise</b> - Sweet Raspberry lambic, 3.5%	<b>16</b>



## TRAPPIST BEERS

*Beer made at or near a monastery, produced by or supervised directly by the monastic community, the profits supporting the monks and their community service.*

<b>Chimay White</b> - Floral, golden raisin, 8%	<b>11</b>	<b>Rochefort 6</b> - Soft fruit, caramel, 7.5%	<b>13</b>
<b>Chimay Red</b> - Amber, apricot, spice, 7%	<b>12</b>	<b>Rochefort 8</b> - Honey, rich fruit, fig, 9.2%	<b>13</b>
<b>Chimay Blue</b> - Malty bready dark fruit, 9%	<b>12</b>	<b>Rochefort 10</b> - Plum and raisin, 11.3%	<b>16</b>
<b>La Trappe Quad</b> - Mouthgasm, 10%	<b>14</b>	<b>Westmalle Dubbel</b> - Fruity, peppery, 7%	<b>14</b>
<b>Orval</b> - Honey, clove, light fruit, 6.9%	<b>13</b>	<b>Westmalle Tripel</b> - Creamy, dry finish, 9.5%	<b>14</b>

## AMERICAN CRAFT

### *DC Beltway Local:*

<b>DC Brau Pils</b> (DC), 4.6%	<b>7</b>
<b>Atlas Brew Works Rowdy Rye Ale</b> (DC), 6.2%	<b>7</b>
<b>3 Stars Ghost White IPA</b> (DC), 5.9%	<b>7</b>
<b>Port City Porter</b> , 7.5% (VA)	<b>7</b>
<b>Jailbreak Infinite Amber Ale</b> (MD), 5%	<b>7</b>
<b>Denizens Brewing Co. Rotating Selection</b> (MD)	<b>8</b>

*(16 Oz. Can)*

### *Ameri-Belgians:*

<b>Boulevard Tank 7 Farmhouse Ale</b> (MO), 8.5%	<b>7</b>
<b>North Coast Pranzster Golden Ale</b> (CA), 7.6%	<b>9</b>
<b>Unibroue Don de Dieu Imperial Wit</b> (QC), 9%	<b>9</b>
<b>Weyerbacher Merry Monks Triple</b> (PA), 9.3%	<b>9</b>
<b>Ommegang 3 Philosophers Quad</b> (NY), 9.7%	<b>12</b>

## LARGE FORMAT *(Excellent for sharing!)*

*Additional large format Belgian and American Craft options available. Ask your server for details!*

<b>Allagash Curieux</b> - Bourbon Barrel Aged Tripel, robust, vanilla, 11%	<b>40</b>
<b>3 Stars Funkyard Dog</b> - Peach and berry sour with a bubble gum finish	<b>20</b>
<b>Evil Twin Brewing Porthole</b> - Saison with hints of blueberry and tropical fruit, 7%	<b>27</b>
<b>Great Divide Yeti Imperial Stout</b> - Barrel-aged series, smoky, bitter chocolate, 9.5%	<b>35</b>
<b>Perennial Sump Coffee Stout</b> - Espresso, chocolate, dried fruit	<b>45</b>
<b>Peak Organic The Maple Collaboration</b> - An ale for a perfect Autumn day, organic oats and maple	<b>25</b>
<b>Hanssens Oude Geuze</b> - Perfect score from the bros, tart, funky over-ripe apples	<b>48</b>
<b>Delirium Red</b> - Delirium Tremens aged 6 months in red fruit, sweet cherries	<b>24</b>
<b>Lindemann's Cuvee Rene</b> - Oude krielk lambic, sour, tart cherry	<b>33</b>

## HAPPY HOUR

*Mon to Fri: 5-7 P.M. Sat & Sun: 3pm to 7pm. All DC local draft, can, and bottle options \$5*