



BOTTLE LIST

Withbier/Saisons/Pilsner

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

Blondes/Goldens/Pale Ales

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

Doubles/Browns/Stouts

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

Triples/Quadruples

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

Fruits/Sours

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

Ciders/Lambics

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



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.

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

AMERICAN CRAFT

DC Beltway Local:

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

(16 Oz. Can)

Ameri-Belgians:

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

LARGE FORMAT *(Excellent for sharing!)*

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

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

HAPPY HOUR

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