**LINGERING THOUGHT BREWERY FEATURE:**

**DRIE FONTEINEN**

To put it simply, Drie Fonteinen is creating some of the most thought provoking, genre bending beverages in the world. Located in Beersel, Belgium in the Flemish countryside, where brewing grains and exceptional fruit are bountiful. Over the past century Drie Fonteinen has created a reputation for creating some of the finest lambic in the Pajottenland, both with classic and experimental ingredients, today we will be sharing some of both with you all. This menu focuses on 4 categories, of which, we will have one bottle of each open at a time: "Non-fruited lambic", which gathers its flavor from masterful blending, "Kriek", utilizing cherries, a classic belgian ingredient, "Druif", melding a world between wine and beer, & the "Speling Van Het Lot" series, incredibly rare offerings showcasing the most developed points of Drie’s experimental capabilities.

In 2022, we hosted the Head of International Sales, Christian Gregory. He spoke on the tragic passing of head blender, Armand Debleder as well as giving us glimpses of the future with successor Michaël Blanquaert. The latter learned everything he knows from the former, so it is safe to say our palates are in good hands.

**Rotating "Non-Fruited Lambic"**

- Oude Geuze - Blend 84: $8/4oz
- Oude Geuze Geturfd - Blend 62: $12/4oz
- Golden Doejsel - Blend 41: $10/4oz
- Tuverbol: $10/4oz

**Rotating "Kriek"**

- Oude Kriek - Blend 46: $10/4oz
- Oude Kriekenlambiek - Blend 77: $10/4oz
- Schaarbeekse Oogst - Blend 73: $15/4oz

**Rotating "Druif"**

- Druif: Muscat Bleu - Blend 47: $12/4oz
- Druif/Kriek - Blend 26: $12/4oz
- Druif: Dornfelder - Blend 27: $12/4oz
- Druif: Muscaris - Blend 16: $12/4oz

**Rotating "Speling Van Het Lot"**

- X.x Druif: Cabernet Cortis: $15/4oz
- XI.iv Prium: Sultana: $15/4oz
- XVI.ii Kriekenlambiek Kelleris: $15/4oz
- XI.iii Prium: Mirabellen: $15/4oz
- XVI.i Close, But No Schaarbeekse: $15/4oz
- XI.vii Prium: Hondskloten: $15/4oz

**TICKETS NOW AVAILABLE FOR FOEDER FOR THOUGHT 2023:**
**FRIDAY, MARCH 10**