

World Class Beers from Belgium

"Of all Gauls, the best brewers are the Belgians" - Julius Caesar

BLANCHE DE NAMUR (4.5% ABV)- Classic Wit beer highlighting coriander, licorice, and orange peel. Blond, cloudy, and milky. Pairs great with fish, white meat, and poultry. 750ml	16
DUVEL (8.5% ABV)- "The Devil" in Flemish. Medium body & crisp bitter flavors balanced nicely by it's sweetness. The flavors become more complex as the glass warms up. The original Strong, Blonde ale.	8
MOINETTE BLONDE (8.5% ABV)- Cousin to the Saison Farmhouse, the artisanal ale has a herbal bouquet, is well hopped, with spice and ginger notes. Suitable for cellaring. 750ml	18
SAISON DUPONT (6.5% ABV)- Farmhouse Style Ale. Crisp, light body, and hoppy. Voted "Best Belgian Beer" by Men's Journal Magazine.	9
DELIRIUM TREMENS (9.0% ABV)- Voted "Best Beer in the World." Golden color, creamy and light head. Big body, rich mouth feel, and long, sweet aftertaste. 750ml	18
LA CHOUFFE (8.0% ABV) - Inspired by the legends of Gnomes (chouffes). Brewing in Belgium's Ardennes Mountains. Golden color, dense white head and a sweet spicy flavor. 750ml	18
MAREDSOUS 8 DUBBEL (8.0% ABV)- A classic abbey dubbel. Elegant sweetness, lightly caramelized flavor, translucent tawny-brown body, luscious head, and floral bouquet.	7
WESTMALLE TRIPEL (9.5% ABV)- Trappist Ale. This tripel uses pale candy sugar, and has a golden yellow color. It's a memorable drink with hints of lemongrass, fruit and pepper.	10
MAREDSOUS 10 TRIPEL (10% ABV)- Golden-bodied, festive sparkle, complex aroma, lush body and creamy head. Traditional brewing methods of the Benedictine Monks of Maredsous are closely followed.	8
OMMEGANG (8.5% ABV)- Abbey Ale. Dark, aromatic and malty with complex flavors of dried fruits and anise. Pairs with rich cheeses, roasted meats, and savory dishes. Excellent to cellar. 750ml	14
ORVAL (6.2% ABV)- Trappist Ale. This beer dates back to the 12th Century! It has an intensely aromatic, dry character. Hoppy, cloudy color, rich and extremely complex. Can be laid down for several years.	9
OUDE GEUZE BOON (6.5% ABV)- Traditional Belgian Lambic Ale. 100% spontaneously fermented. Aged 2-years in oak vats. Earthy aromas and complex organic flavors.	13
RODENBACH (5.1% ABV)- Traditional Sour beer. Aged for two years in oak barrels. Tart and sour flavors softened by spicy, woody notes. The Belgian government made the brewery a "National Treasure."	7
CHIMAY GRAND RESERVE BLUE (9.0% ABV)- Trappist Ale. Known as the "Burgundy of Belgium." Amber in color with red hues. Pleasant hint of roasted malt is present.	9
ROCHEFORT 10 (11.3% ABV)- Trappist Ale. Volcanic, chewy, and rich. Stout-like with strong mocha and chocolate touches and the subtle hint of fruity pear.	12
SCALDIS (12.0% ABV)- Belgium's strongest ale. "The most drinkable ultra-strong beer in the world." Great alternative to cognac or brandy. Enjoy with desserts and chocolate.	9
LINDEMAN'S FRAMBOISE (4% ABV)- Crafted more like champagne than beer, it has the aroma and color of raspberries with undertones of fruity acidity.	10

Bottled Beer

Coors Light	4	Heineken	4	DRAFT BEER	5
Corona	4	Iron City Lager	3	(see server for draft selection)	