

BIER MENU

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DRAUGHT BEERS GOLDEN ALES

STRONG GOLDEN ALES ARE LIGHT STRAW IN COLOR & HAVE FLAVORFUL HOPS THAT LAST UNTIL THE FINAL SWALLOW

AFFLIGEM BLOND-BRIGHT GOLDEN COLOR, FRAGRANT HONEY FLAVORS, SMOOTH CRISP BODY, SPICY HOP WITH LIGHT BITTERNESS 7-

DELERIUM TREMENS- DEEP GOLDEN COLOR, LIGHT HOPS WITH A CRISP FRUITY FINISH, 8.5%ABV 7.50-

REGIONAL SPECIALTIES

REGIONAL SPECIALTIES EMERGE FROM LOCAL WORKERS, BREWERS AND EQUIPMENT. THERE ARE NO GENERAL CHARACTERISTICS BECAUSE OF THE DIFFERENT STYLES & TECHNIQUES USED

HENNEPIN- HAZY STRAW COLOR, PEPPERY GRASS NOSE, FRESH EARTHY FLAVORS WITH A MILD NUTTINESS 6-

DE KONINCK- HAZY AMBER, SPICY TOASTED FLAVORS FOLLOWED BY A SLIGHTLY DRY-BITTER FINISH, 5%ABV 6-

NOSTRADAMUS- WALLONIAN ARTISINAL STRONG BROWN ALE RICH IN FLAVOR WITH LICORICE, MOCHA & PEAR FLAVORS, 9.5% ABV 7-

PAUWEL KWAK- CLOUDY ORANGE AMBER COLOR, RAW SUGAR CANE SWEETNESS WITH A TOUCH OF CIDER & HOPS, 8% ABV 8.50-

MAUDITE- RED WOOD COLOR, SPICY AROMAS WITH COMPLEXITY SUDDEN BLACK PEPPER & TARTNESS ON THE FINISH, 8%ABV 6.50-

GUINNESS- CREAMY WITH AN INITIAL MALT AND CARAMEL FLAVOR, FINISHES WITH A DRY ROASTED BITTERNESS, 4.2%ABV 6-

WHITE ALES

WHITE ALES ARE WHEAT BEERS THAT ARE VERY REFRESHING & BREWED WITH HERBS & FRUITS TO BE SWEETENED

HOEGAARDEN WIT- CLOUDY, HINTS OF LEMON ZEST AND PEPPER, FINISHES WITH A LIGHT LEMONY HOP AND WHEATY DRYNESS, 5%ABV 6-

BLUE MOON- PALE CLOUDY ORANGE, WHEATY TANG WITH HINTS OF CORIANDER, MEDIUM BODY, 5.4%ABV 5.50-

PILSNERS

BELGIAN PILSNERS ARE LIGHT COLORED LAGERS WITH A LIGHT BODY AND ARE VERY EASY TO DRINK

WATERZOOI PILSNER- LIGHT MALT & SIMPLE HOPS EASY DRINKING 4%ABV 5.50-

STELLA ARTOIS- PALE GOLDEN COLOR, HINTS OF MALT SWEETNESS WITH A VAGUE HOP BITTERNESS, 5%ABV 6-

DRAUGHT BEERS TRAPPIST ALES

THE TERM TRAPPIST SHOULD ONLY BE USED TO DESCRIBE THE ALES OF THE SIX SURVIVING ABBEY BREWERIES. BREWING IS UNDER STRICT CONTROL OF THE MONKS OF THE ABBEY. THERE IS NO GENERAL CHARACTERISTIC TO THE DIFFERENT ALES.

CHIMAY WIT- CREAMY ORANGE HUES, CLEAN MILD SPICE AROMAS, EXCELLENT SWEET TART BALANCE WITH A UNIQUE BITTERNESS, 8%ABV 10-

ABBAY ALES

THESE BEERS CANNOT BE CALLED "TRAPPIST", BUT USUALLY DERIVE THEIR NAME FROM A SHRINE OR CHURCH. THERE IS NO CHARACTERISTIC BECAUSE OF THE DIFFERENT STYLES.

CORSENDONK MONK'S PALE ALE - GOLDEN CHILLY HAZE WITH A FRUITY NOSE, VERY CRISP WITH A HOPPY BITTERNESS TO BALANCE IT, 7.5%ABV 6.50-

CORSENDONK MONK'S BROWN ALE - DARK MAHOGANY WITH HINTS OF APPLES, PORT & RAISINS, LEAVING A TEXTURED FEEL, 7.5%ABV 6.50-

GRIMBERGEN DOUBLE- BURGUNDY IN COLOUR, FULL BITTER-SWEET FLAVOUR WITH HINTS OF CARAMEL, 6.2%ABV 6-

LEFFE BLONDE - GLEAMING AMBER COLOR, OPULENT SPICINESS WITH A FRUITY TARTNESS & SPICY FINISH, 6.6%ABV 6-

LEFFE BRUNE - RICH DARK COLOR, A CREAMY BODY WITH HINTS OF SPICE IN THE NOSE, MALT FINISH, 6.5%ABV 6-

MAREDSOUS 10 - TRIPEL STYLE ALE WITH GOLDEN COLOR, RICH DRY COMPLEX FLAVOR BALANCED WITH FRUIT * BITTER HOP, 10.2ABV 7-

MAREDSOUS 8 - PERFECT TOASTED BROWN MALT COLOR, HINTS OF DRIED FRUIT & LONG OFF-DRY FINISH, 8%ABV 7-

ST. BERNARDOUS TRIPLE - SLIGHTLY CLOUDY, SWEET TOFFEE SMOOTH, CREAMY, FULL BODIED WITH A LIGHT LEMON BITTERNESS, 7.5%ABV 7-

LAMBIC ALES

THE ONLY BEER STYLE WHICH IS UNIQUE TO BELGIUM BECAUSE OF ITS SPONTANEOUS FERMENTATION. FRUITS & WOODEN BARRELS ADD A UNIQUE & PLEASANT FLAVOR.

LINDEMANS FRAMBOISE - DEEP ROSE COLOR JUICY RASPBERRY AROMAS, CHAMPAGNE LIKE EFFERVESCENCE, 4%ABV 7-

LINDEMANS PECHE - CREAM ORANGE COLOR, FRESH CUT PEACH SCENTS, ELEGANT BODY BURSTING WITH PEACH FLAVOR, 4%ABV 7-

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BOTTLED BEERS GOLDEN ALES

STRONG GOLDEN ALES ARE LIGHT STRAW IN COLOR & HAVE FLAVORFUL HOPS THAT LAST UNTIL THE FINAL SWALLOW

DELERIUM TREMENS- 11.2OZ, DEEP GOLDEN COLOR, LIGHT HOPS WITH A CRISP FRUITY FINISH, 8.5%ABV 9-

DUVEL- 11.2OZ, CLOUDY & PALE, DELICATE SPICE WITH SMOOTH UPFRONT FLAVORS OF BITTER & SWEET HOPS, 8.5%ABV 8-

LA FIN DU MONDE- 12OZ, PALE STRAW COLOR, CIDER & FLOWERS ON THE NOSE, LIGHT HOP FINISH, 7.8%ABV 6-

LUCIFER- 11.2OZ, SLIGHT CHILLY HAZE, WILD CLOVES TROPICAL FRUITS, HINT OF VANILLA & OAK 8%ABV 8.50-

SAXO- 11.2OZ, PALE ORANGE YELLOW, SWEET LEMON JUICE AROMAS, CRISP BODY, MANGO & PEAR, 7.2%ABV 10-

PRANQSTER -12OZ, NICE CITRUSY AROMA WITH A BIT O' YEASTINESS. SLIGHT ALCOHOL TINGLE 7.6% ABV. 6-

BOKRIJKS KRUIKENBIER - SLIGHTLY HAZY GOLDEN COLOR, SHORT HEAD, AROMA OF SWEET MALT, ORANGE, SWEET AND FRUITY, SLIGHTLY DRY 18-

PILSNER

PILSNERS ARE LAGERS THAT ARE GOLD IN COLOR AND CLEAN TASTING

BAVIK PREMIUM PILS- 11.2OZ, A DELICATE PALATE OF LIGHT MALT AND SOME HOP BITTERNESS, 5.2% ABV. 6-

HOLIDAY BEERS

CORSENDONK CHRISTMAS ALE- 25.4OZ,

NICE BALANCE OF COOKIE DOUGH, MILD HOLIDAY SPICES, CLOVE, AND A LITTLE LICORICE. BIG, FULL VELVET MOUTH. THE SPICES ARE A BIT MORE PRONOUNCED, ESPECIALLY THE LICORICE(ANISE) AND A PINCH OF CORIANDER. LOTS OF DARK RIPE FRUITS.

A NICE TOUCH OF BITTER HOPS AND LOTS OF "CLASSIC BELGIAN" YEAST FLAVORS. 8.5% ABV \$21-

Gouden Carolus Noel- 25.4OZ,

DEEP BROWN WITH SLIGHT REDDISH . LOTS OF SPICES IN THE NOSE. BANANAS, BUBBLEGUM, CLOVE, NUTMEG, DARK SUGARS, RAW FRUITCAKE DOUGH, AND A FRESHLY MADE HOLIDAY WREATH. DARK FRUITS UPFRONT WITH LICORICE & NUTMEG. NICE FULL VELVETY MOUTH. DELICIOUS. 10.5% ABV \$21-

BIER MENU

BOTTLED BEER TRAPPIST ALES

THE TERM TRAPPIST SHOULD ONLY BE ALLOWED TO DESCRIBE THE ALES OF THE SIX SURVIVING ABBEY BREWERIES. BREWING IS UNDER STRICT CONTROL OF THE MONKS OF THE ABBEY. THERE IS NO GENERAL CHARACTERISTIC TO THE DIFFERENT ALES.

- CHIMAY BLANCHE** – 11.2oz, CREAMY ORANGE HUES, MILD APICE, HINTS OF RAISINS , EXCELLENT SWEET, TART BALANCE WITH A UNIQUE BITTERNESS, 8%ABV **9.50-**
- CHIMAY ROUGE** – 11.2oz, COPPER RED COLOR, FRUITY APRICOT AROMAS, FIRM, CREAMY & SILKY SMOOTH WITH LIGHT BITTER NOTES, 7%ABV **8.50-**
- CHIMAY BLUE** – 11.2oz, DARK BROWN COLOR, FLOWERY SCENTS STRONG RICH BOUQUET OF SPICES, DRY WITH A HINT OF CARAMEL, 9%ABV **10.50-**
- ORVAL** – 11.2 OZ ORANGE AMBER COLOR, HINTS OF JUNIPER, LEMON & FLOWERS, CRISP LIGHT BODY, TOUCH OF BITTER HOPS, 6.2%ABV **11.75-**
- ROCHEFORT 8** - 11.2oz, TAWNY COLOR, AROMAS OF MILD SWEET RUM, PLUMP GOLDEN RAISINS & BANANA, SWEET MALTS, SEMI DRY FINISH **16.50-**
- ROCHEFORT 10** – 11.2oz, RICH ROBUST BROWN, RIPE FRUIT NOSE, LIKE A CHOCOLATE ENGLISH CHRISTMAS PUDDING, NOTES OF PEPPER & SUGARY PEPPERMINT, 11.5%ABV **16.50-**
- WESTMALLE DOUBLE** – 11.2oz, DARK, RICH BROWN COLOR, SWEET MALTS WITH CARAMEL & CHOCOLATE, FLAVORS OF DATES & BANANAS, 6.5%ABV **9.25-**
- WESTMALLE TRIPEL** – 11.2oz, CLOUDY PALE ORANGE COLOR, BIG BURST OF SPICY ALCOHOL, PASSION FRUITS, RAW HONEY WITH A COMPLEX FINISH, 9%ABV **9.25-**

RED ALES

RELATIVELY LIGHT BODIED & TART TO THE POINT OF INTENTIONAL SOURNESS

- DUCHESSE DE BOURGOGNE** – 11.2oz, DEEP RUBY, SOFT OAK NOSE, TART & SWEET FLAVORS OF CHERRIES MINGLE WITH CARAMEL, 6.2%ABV **8.50-**
- MAUDITE** – 11.2oz, REDDISH WOOD COLOR, SPICY FRUIT AROMAS, BLACK PEPPER SPICE WITH TARTNESS & FRUITINESS, 8%ABV **6-**

BOTTLED BEERS REGIONAL SPECIALTIES

REGIONAL SPECIALTIES EMERGE FROM LOCAL WORKERS, BREWERS AND EQUIPMENT. THERE ARE NO GENERAL CHARACTERISTICS BECAUSE OF THE DIFFERENT STYLES.

- DE KONINCK**, 11.2Oz, HAZY AMBER, SPICY TOASTED FLAVORS FOLLOWED BY A SLIGHTLY DRY-BITTER FINISH, 5%ABV **5.50-**
- DELERIUM NOCTURNUM**-11.2oz, VERY DARK RED COLOR, BIG DARK CARAMEL & CLOVE FLAVOR WITH A VERY DRY FINISH, 8.5%ABV **9-**
- GOUDEN CAROLUS TRIPLE**-11.2oz, BRILLIANT GOLDEN COLOR, SPICY AROMAS, HINT OF HOPS & MALT, DRY FINISH, 9%ABV **7.25-**
- SCOTCH DE SILLY**- 11.2oz, SCOTTISH STYLE ALE, SMOOTH, REALLY VELVETY TASTE AND A HOPPY BITTERNESS, 8%ABV **7.25-**
- NOSTRADAMUS**-11.2oz, RED AMBER COLOR, SPICY MALT NOSE, RICH SMOOTH BODY, EXCELLENT AFTER DINNER DRINK, 9.5%ABV **8.75-**
- PAUWEL KWAK**-11.2oz, CLOUDY ORANGE AMBER COLOR, RAW SUGAR CANE SWEETNESS WITH TOUCH OF HOPS & CIDER, 8%ABV **8-**
- RARE VOS**-12oz, HAZY AMBER COLOR, SWEET CLOVE AROMA, PEPPERY WITH A PLEASANT GRASSY DRYNESS, 6.5%ABV **5-**
- TRIOS PISTOLS**-12oz, TAWNY AMBER COLOR, RICH & SPICY WITH HINTS OF BLACK PEPPER, 9%ABV **6.50-**
- SCALDIS**-11.2oz, UNCOMPROMISING BEER WITH A LIGHT TEXTURE, MADE FOR SIPPING, IT IS CALLED BUSH IN BELGIUM, 12%ABV **8.75-**
- HOOGSTRATEN POORTER** – A VERY DARK ALE WITH A SWEET TASTE BALANCED BY A ROASTY BITTERNESS 6.5% ABV **25-**
- GROTTEN BROWN** – 25oz. THIS AMAZINGLY COMPLEX BROWN ALE IS AGED AND POURS AN AMBER/COPPER COLOR WITH A LIGHT TAN HEAD. DRY, TART, SPICY, CINNAMON AROMA WITH A SLIGHT FLORAL TONE. 6.7% ABV “VOTED BEER OF THE YEAR BY MICHAEL JACKSON” **25.50-**
- STOUDT’S ABBEY TRIPLE** – RICH ARRAY OF SPICY AND FRUITY LIKE FLAVORS, CLOVE AND MELON NOTES COMPLIMENTED BY SWEETNESS AND ALCOHOLIC WARMTH 9% ABV **6-**
- GULDEN DRAAK** –11.2oz, BROWN RICH FLEMISH TRIPLE, A MIX OF SPICES, HERBS & TOFFEE-LIKE MALT SWEETNESS, 10.5% ABV **9.75-**
- PIRAAT**-11.2oz, AMBER TRIPLE IPA, FULL BODY, LOTS OF HOPS & MALT CREATE A SPICY BITTERNESS, 10.5% ABV **8.50-**
- EPHEMERE**-12oz, A SEASONAL ALE BREWED WITH APPLES, CORIANDER AND CURACAO. IT OFFERS A FRAGRANT GREEN APPLE BOUQUET AND WELL BALANCED MOUTH FEEL. **6-**

BOTTLED BEERS REGIONAL SPECIALTIES

CONTINUED

- THREE PHILOSOPHERS QUADRUPLE**- 12oz **13-**
A RARE INTERNATIONAL BLEND OF DARK AND MALTY QUADRUPLE FROM OMMEGANG & CHERRY NFUSED LAMBIC. A RICH RUBY BREW THAT WEAVES A PORT-LIKE SUBTLE FRUIT INTO A CREAMY ELIXIR OF CHOCOLATY CARAMEL EFFERVESCENCE. 9.8%ABV
- PETRUS OLD BROWN ALE** –11.2oz, BURGUNDY OF FLANDERS, A SOUR-SWEET BALANCE CREATED FROM 2 YEARS IN OAK, 5.5% ABV **7.75-**
- PETRUS TRIPLE** –11.2oz, GOLDEN TRIPLE ALE, MILD & EASY GOING WITH GREAT BALANCE OF HOPS & MALT, 7.5% ABV **8.50-**

SAISONS

SAISONS ARE ALSO REFERRED TO AS “COUNTRY BEERS” A REFRESHING STYLE, LIGHT & EASY DRINKING.

- HENNEPIN**-11.2oz, HAZY STRAW COLOR, PEPPERY GRASS NOSE, FRESH EARTHY FLAVORS WITH A MILD NUTTINESS, 7.5% ABV **5-**
- SAISON DUPONT VIELLE PROVISION**- 12oz HERBAL & HOPPY WITH A LINGERING AFTERTASTE, 6.5% ABV **7-**

BRASSERIE D’ACHOUFFE

SO WHAT IS A CHOUFFE?

A RED HATTED, LONG BEARDED GNOME. GNOMES ARE A POPULAR PART OF THE LOCAL FOLKLORE, NAMES OF TOWNS, ARE FOUND ALL OVER THE LABELS.

- MC CHOUFFE**-11.2oz, DEEP AMBER COLOR, DARK CANDIED SUGAR AROMAS, RICH FLAVORFUL HOPS, BIG MALT FINISH, 8.5%ABV **8-**
- LA CHOUFFE**-11.2oz, BIG GOLDEN COLOR, LEMON GRASS AROMA, FRESH & SPICY CORIANDER ON THE FINISH, 8%ABV **8-**

BIER MENU

BOTTLED BEERS WHITE ALES

WHITE ALES ARE WHEAT BEERS THAT ARE VERY REFRESHING & BREWED WITH HERBS & FRUITS TO BE SWEETENED.

- BLANCHE DE CHAMBLY-** 12OZ, CLOUDY PALE YELLOW, LIGHT SWEET 5.50-
SPICES, MILD HOPS, PEPPERY SPICE & FLAVORS OF ORANGE PEEL, 5% ABV
- BLUE MOON-** 11.2OZ, PALE CLOUDY ORANGE, WHEATY TANG & 5-
HINTS OF CORIANDER, MEDIUM BODY YET VERY REFRESHING, 5.4% ABV
- OMMEGANG WITTE-** 12OZ, PALE IN COLOR, WHITE FROTHY HEAD, 6-
REFRESHING FLAVORS OF ORANGE, LEMON, & CORIANDER, 5%ABV
- ST. BERNARDOUS BLANCHE-** 12OZ, CLOUDY & PALE, MILD SPICE 6-
WITH A FRESH CLEAN FINISH, 5% ABV

BELGIAN WHITE FRUIT BIER

HUYGHE BREWERY

FRUBEE BANANA- 8.4OZ \$5.50
CANDY-LIKE BANANA FLAVORS 4.1% ABV

FRUBEE STRAWBERRY- 8.4OZ \$5.50
SWEET & BALANCED STRAWBERRY FLAVORS 4.1% ABV

LAMBIC ALES

THE ONLY BEER STYLE WHICH IS UNIQUE TO BELGIUM BECAUSE OF ITS SPONTANEOUS FERMENTATION. FRUITS & WOODEN BARRELS ADD A UNIQUE & PLEASANT FLAVOR

GUEZE

THE BLENDING OF OLD AND YOUNG PURE LAMBICS, GIVING THEM A CHAMPAGNE LIKE EFFERVESENCE & SOUR TASTE. GREAT ACCOMPANIMENT WITH MOULES.

- LINDEMANS GUEZE-**12OZ, GOLDEN COLOR, CIDERY, WINEY PALATE, 15-
REMINISCENT OF CHAMPAGNE, BUT WITH A SLIGHTLY BITTER
COMPLEX FLAVOR, 5.5% ABV

CHERRY LAMBIC

- LINDEMANS KRIEK-**12.7OZ, DELICATE ROSE COLOR, PERFECT TART 13-
CHERRY NOSE, SMOOTH, SWEET & SOUR BALANCE OF FRUIT, 4.5% ABV

RASPBERRY LAMBIC

- LINDEMANS FRAMBOISE-**12.7OZ, VIBRANT ROSE COLOR, JUICY 13-
RIPE RASPBERRY FRUIT FLAVORS, EXPLOSIVE SWEET FRUIT FLAVORS, 4% ABV

PEACH LAMBIC

- LINDEMANS PECHE-**12.7OZ, CREAM ORANGE COLOR, FRESH PEACH 13-
SCENTS, ELEGANT BODY BURSTING WITH PEACH FLAVOR, 4% ABV

CASSIS LAMBIC

- LINDEMANS CASSIS-**12.7OZ, DEEP REDDISH-PURPLE COLOR 13-
WITH EXCEPTIONAL AROMA, FLAVOR AND COMPLEXITY. FULLER BODIED AND SOFT,
WHILE STILL BEING REFRESHING AND CRISP. 4% ABV

APPLE LAMBIC

- LINDEMANS APPLE-**12.7OZ, SMOOTH, LIGHT BODY WITH 13-
THE FRESH FLAVOR OF REAL APPLES AND A LIGHT GREEN-APPLE TARTNESS. 4% ABV

BOTTLED BEERS ABBEY ALES

THESE BEERS CANNOT BE CALLED "TRAPPIST", BUT USUALLY DERIVE THEIR NAME FROM A SHRINE OR CHURCH. THERE IS NO GENERAL CHARACTERISTIC BECAUSE OF THE DIFFERENT STYLES & TECHNIQUES USED

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- AFFLIGEM DUBBEL-** 25.4OZ, BROWN RUBY HUES, SWEET TOFFEE, 16-
BUTTERY CARAMEL & RIPE PLUMS, 7%ABV
- AFFLIGEM TRIPEL-** 25.4OZ, DEEP GOLDEN COLORS, TART FRUIT 16-
AROMAS, LIGHT HINTS OF CARAMEL BALANCED BY SUBTLE
SWEETNESS, 9%ABV
- CORSENDONK MONKS PALE ALE-** 11.2OZ, GOLDEN HAZE, FRUITY 7-
NOSE, CRISP WITH A HOPPY BITTERNESS TO BALANCE, 7.8%ABV
- CORSENDONK MONKS BROWN ALE-** 11.2OZ, DARK MAHOGANY, 7-
APPLES, PORT & RAISINS WITH A TEXTURED FEEL, 7.5%ABV
- GRIMBERGEN BLONDE-** 11.2OZ, CRISP, VERY FULL BITTER-SWEET 6-
FLAVOR. THE CRISP TRIPEL FLAVOUR IS CAUSED BY THE BLONDE CANDY
SUGAR AND THE SUBTLE MIXTURE OF MILD AND BITTER HOPS, 9% ABV
- GRIMBERGEN DOUBLE-** 11.2OZ, BURGUNDY IN COLOUR, 6-
FULL BITTER-SWEET FLAVOR WITH HINTS OF CARAMEL, 6.2%ABV
- LEFFE BLONDE-** 11.2OZ, GLEAMING AMBER COLOR, OPULENT 6-
SPICINESS WITH A FRUITY TARTNESS & SPICY FINISH, 6.6%ABV
- MAREDSOUS 8-** 11.2OZ, DOUBLE STYLE ALE WITH ROASTED 6-
MALT COLOR, HINTS OF DRIED FRUIT & A LONG OFF-DRY FINISH,
8%ABV
- MAREDSOUS 10-** 11.2OZ, TRIPEL STYLE ALE WITH GOLDEN COLOR, 7-
RICH DRY COMPLEX FLAVOR BALANCED WITH FRUIT * BITTER HOP,
10.2ABV
- OMMEGANG-** 11.2OZ, RICH & DARK DEEP CARAMELIZED SUGARS, 5-
A SMOOTH BODY WITH HINTS OF SPICE & SWEETNESS, 8.5%ABV
- ST. FEUILLIEN TRIPEL-** 11.2OZ, SPARKLING ORANGISH GOLD, 8-
FRESH, MALTY FLAVOR WITH GREAT SPICY HOPS, 8.5% ABV
- VAL-DIEU BROWN-** 11.2OZ, REDDISH BROWN, CHOCOLATE COFFEE 8-
AROMAS, LIGHT BITTER TWANG & UNSWEETENED COCOA FINISH,
8% ABV
- VAL-DIEU TRIPEL-**11.2OZ, GOLDEN PLUM COLOR, PEPPERY HERBAL 8-
AROMAS, HINTS OF APPLE PEEL AND PLANTAINS, 9% ABV
- WITKAP PATER SINGLE-**11.2OZ, PALE STRAW, APPLE CIDER & 8-
GRASS AROMAS, SLIGHTLY NUTTY FLAVORS FROM THE YEAST, 6% ABV

Waterzooi Presents BEER & WINE DINNERS Belgian Beer Dinner EVERY MONDAY NIGHT

Enjoy a 3 course dinner
Matched with 3 Belgian Beers
\$35-

FOR MORE INFORMATION
CALL 516-877-2177