



The United Tastes of Belgium

2014 Beer List

Trinity: *Pappy Legba 2013* -Saison Cerise Regal 13%, *Merle 2013* -Black Saison Regal 12.2%, *Le Capitaine*-Golden Saison Regal 10.4%, *Oh Face! 2013* -Saison Provisional 6.5%, *Hopped Toddy 2014* -Saison de Miel 13.8%.

Verboten: *Five Second Frencher*- Lemongrass Belgian Wit 5.5%, *Between Worlds*- Belgian style White IPA 5.0%, *Forbidden Hops*- Belgian Pear Tripel 8.8%

Epic: *Brainless Belgian Style Golden Ale* - 8-9% ABV, *Brainless on Cherries* - Barrel aged Belgian Ale with cherry puree and champagne yeast - 10.2-11.4%, *Elder Brett*- Saison-Brett Golden Ale, barrel aged - 8.8-9.6%

Perennial Artisan Ales: *Aria*-Belgian Style Ale w/ Brett-7.2%, *Saison de Lis*- Saison brewed with chamomile flowers-5%

Trappist Achel: *Blond*-Tripel-8%, *Bruin*-Dubbel-8%

Brasserie Blaugies: *Darbyste*-Belgian Pale Ale 5.8%, *La Moneuse*-Saison 8%, *Speciale Noel*-Saison 8%

Hof ten Dormaal: *Bronze Age*-Saison with Spelt 6%, *White Gold*-Belgian ale with Chicory-8%, *Bruin*-Dark Farmhouse Ale-8.5%, *Amber*- Amber Farmhouse Ale-7.5%

Stillwater Artisan Ales: *Stateside Saison*-Dry Hopped Saison-6.8%, *Classique*-Session Saison-4.5%, *As Follows*- Belgian Strong Pale Ale-9%, *Why Can't IBU*-Belgian IPA-5.7%

Crooked Stave Artisan Beer Project: *Vieille*- Dry-Hopped Oak Aged Saison-4.2%, *Surette*-Provision Saison- 6.2%, *St. Bretta*- 100% Brett fermented Citrus Wildbier- 5.5%

Avery: *The Reverend*-Belgian Style Quadrupel Ale 10.0% ABV, *Salvation*-Belgian Golden Ale 9.0% ABV, *Karma*- Belgian Pale Ale 5.4%, *White Rascal* -Belgian Wit 5.6% ABV

New Belgium: TBD

Caution: *Card Your Mom Saison* - Cardamom Saison, 6.9%

Working Girl Grisette - Cherry Grisette, 4.5%

Duvel USA: *Duvel*- Belgian Strong Pale 8.5%, *3 Philosophers*- Belgian Quad blended with Kriek 9.8%, *Houblon Chouffe*- Belgian IPA 9%

Artisanal Imports: *Kwak* – Belgian Strong Pale 8%, *Jacobin Rouge*- Flemish Red 5.5%, *Seef*- Belgian Pale 6.5%

Our Mutual Friend: *Traditional Farmhouse Belgian Saison* 5.5%, *Quadruple Belgian Strong Ale* 11%.

Left Hand: *2013 St. Vrain* -Belgian Triple 9.3%

Squatters: *Squatters Hell's Keep* - Belgian Golden Strong Ale 7.7%

Wasatch: *Wasatch White Label* - Belgian Style White Ale 6%

Denver Beer Co: *Swingtown Saison*- Saison brewed with kumquats 5.8%

Great Divide: *20th Anniversary* Belgian Style Ale 8.2%, *Colette*- Farmhouse Ale 7.3%, *Heydey*- Belgian-style White Ale 5.2%,

Grand Teton: *Splash Down*- Belgian Golden Ale 7.5%, *Belgian Dubbel* 7.5%

CR Goodman Brands: *Timmermans Strawberry* 4%, *Timmermans Kriek* 4%, *Blanche de Bruxelles* 4.5%, *Petrus Aged Pale* 7.3%, *Monks Café* 5.5%, *North Coast Prangster* 7.6%, *Victory Golden Monkey* 9.5%

Kannah Creek: *Chateau du Cranston*- Barrel-aged Saison 6.5%

Elevation: *Third Base* –Belgian-Style Tripel 9.04%, *Signal de Bontrange* –Farmhouse Ale aged in Chardonnay Barrels 9.86%, *Apis IV* –Quadruple with honey 8.7%

Trve: *Atma*- Belgian Golden Strong Ale, *Trve Saison*- Saison with lemon and lime peel

Crazy Mountain: *Old Soul* -Strong Belgian Ale 7.5%, *Sangre De Diablo*-Imperial Belgian Red Ale: 9.1%

Oskar Blues: *Good Game*- Belgian Quad 11%, *Freedom Tickler*- French Saison 6.8%, *Tickled Pink*- Raspberry Saison 6.6%, *Chaka*-Sun King Brewery Collaboration Belgian-Style Ale 8%

Odyssey: *Perpetual Darkness*- Belgian Black, Dark Strong Ale, 9.2%

Yak n Yeti: *Saison du Yak*- Summer Session Saison, *Imperial Barrel-aged Saison*-Saison aged in Leopold Bros American Whiskey barrel for 6 months, 8.5%

Tommyknocker: TBD

Wynkoop: *BBQ Quad*- Bourbon Barrel-aged Quadrupel made with BBQ-pit smoked rock sugar 11%, *Barrel-Aged Belgorado*-Belgian IPA aged in cabernet barrels 6.7%, *Sour C.Andy Brown Ale*-Flemish Sour Brown Ale 6%

Stone Brewing: *Stone Saison* 6%, *Stone Cali-Belgique*- Belgian style IPA 6.9%

Upslope: *Christmas Ale*- Spiced Belgian Style Dubbel 8.2%, *Belgian Style Pale Ale* 7.5%