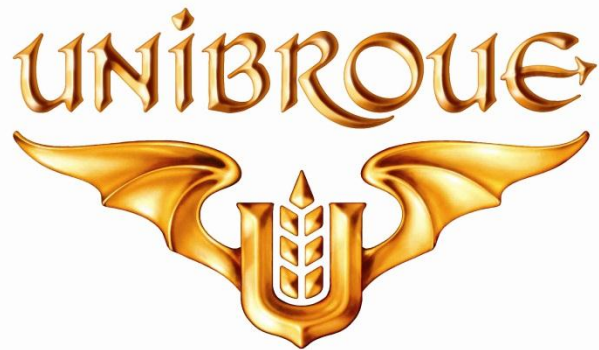


Unibroue vs. Belgian Brews



The first North American beer maker to use a brewing method inspired by the two-centuries-old tradition developed by Trappist monks in Europe—particularly in Belgium. Over the years, Unibroue has remained faithful to its origins even as it has grown to become an icon of the brewing world. Unibroue products take you on a journey filled with legends and fabulous tales.

Menu

Aperitif

Blanche de Chambly (white ale, 5%)
Hoegaarden

Beets with goat cheese and roasted onions, orange dressing

Maudite (strong amber-red ale, 8%)
Gouden Carolus Red

Flounder, green vegetables, red Capellini del Angelo, Beurre Blanc

La Fin du Monde (strong triple-style golden ale, 9%)
Duvel

Flemish Beef Bourguignon, fresh root vegetables, pont neuf potatoes,
Ommegang Chocolate beer sauce

Trois Pistoles (strong dark ale, 9%)
Ommegang Chocolate Indulgence

Apple Beignet with apple beer sorbet

Éphémère Appel (white ale brewed with apple must, 5.5%)
Lindemans Pomme

\$79pp

