



# BIG BOTTLE SUNDAY

Every Sunday from 4pm to 12am

50% off all the beers listed below

## BIG FORMAT BOTTLE LIST

- Dupont Bons Voeux** *Tourpes, Belgium, 9.5%* **\$46**  
Translated to “Best Wishes”, this traditional **saison/farmhouse ale** was originally brewed for the Holidays. Rich and velvety in texture, lemony golden with hints of pepper, banana, and clove.
- Hanssens Oud Gueuze** *Dworp, Belgium, 6%* **\$56**  
A centuries old recipe featuring a tart blend of traditional **Belgian lambic** brew mash. Aroma of grapes, earthiness and preserved lemons.
- Thorberg Five Hop IPA** *Bertem, Belgium, 6.5%* **\$40**  
A pleasantly fruity and citrusy **American Style IPA** that blends a generous portion of both Belgian and American hop varieties.
- Chimay Premiere (Red)** *Baileux (Chimay), Belgium, 7%* **\$46**  
The world’s most famous Trappiste brewery presents a heavenly bold **brune** with flavors of apricots, brown sugar and nutmeg.
- Delirium Red** *Brussels, Belgium, 8%* **\$46**  
A sweet and sour deep **crimson ale** with a soft fruity aroma and hints of almond and sour cherries. The ideal dessert beer!
- Alvinne Kesarus** *Moen, Belgium, 6.9%* **\$46**  
A rosy **brune Belgian wild sour ale**, rich with tart cherries, marzipan, and tart balsamic notes.
- Lambic X** *Ichtegem, Belgium, 5.75%* **\$56**  
Traditional **Belgian lambic** with notes of sour apple and funky ruby red grapefruit. Aged 2 years in French oak.
- 3 Stars Funkyard Dog** *Washington, DC, 7.5%* **\$36**  
A medium bodied **American wild ale** from our friends in Northwest! Funky and tart fruit notes with a bubble gum aroma.
- Allagash Curieux** *Portland, ME, 11%* **\$60**  
Allagash’s award winning **tripel**, aged 7 weeks in bourbon barrels, and re-blended with a fresh batch of tripel. A rich, golden ale with notes of coconut, vanilla, and bourbon.
- Schlafly Bier de Garde** *St. Louis, MO, 7%* **\$50**  
Evoking the tradition of **farmhouse ales** of Northern France, this rare ale is renowned for its subtle aromas of apricot and allspice, with hints of toffee sweetness.



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- Ommegang 20<sup>th</sup> Anniversary Beer** *Cooperstown, NY, 11.5%* **\$60**  
An ultra-rare bourbon barrel aged **Belgian dark strong ale**, with strong notes of dark fruits, vanilla, and cacao. Brewed to commemorate the 20<sup>th</sup> birthday of America's premiere Belgian inspired brewery.
- Peak Organic The Maple Collaboratio** *Portland, ME, 7%* **\$34**  
A deliciously smooth **American amber ale**, blended with Maine's own locally sourced maple syrup and organic oats. From America's #1 100% organic and environmentally conscious brewery.
- Boulevard Love Child No. 7** *Kansas City, MO, 8.2%* **\$46**  
A limited release **American wild sour ale** with notes of tart plum, cherries and green apple. Crisp and refreshing.
- New Belgium Cascara Quad** *Fort Collins, CO, 10%* **\$36**  
A rich, mahogany hued **Belgian-style Quad** with dark fruit and caramel aroma. Hints of bitter apple and dark cherry. From the acclaimed Lips of Faith series of specialty ales and collaborations.
- Caldera Mogli** *Ashland, OR, 8.5%* **\$50**  
A robust **Imperial Porter** from the Pacific Northwest brewed with chocolate and aged in oak. Hints of vanilla and cacao with a roasted malt aroma.
- Clown Shoes Blaecorn Unidragon** *Ipswich, MA, 12.5%* **\$40**  
A **Russian Imperial Stout** with a dragon's share of roasted malt and American hops. Bold, dark, and complex with subtle smokiness and hints of bitter dark chocolate.
- Perennial Sump** *St. Louis, MO, 10.5%* **\$56**  
A rich and robust **Imperial Coffee Stout**, featuring a milk chocolate head and aromas of coffee bean, pouch tobacco, and dark brown sugar. Owner and staff favorite!
- Cascade Kriek** *Portland, OR, 8.2%* **\$76**  
Northwest style **sour red ale** blended with a generous variety of Oregon cherries and aged to perfection for 8 months in oak. A rich, velvety, tart cherry paradise!
- Cascade Sang Noir** *Portland, OR, 9.3%* **\$80**  
An **Imperial Spiced Red Ale**, aged in bourbon and wine barrels for two years, and generously infused with bing cherries. Dark, roasted malt aroma with hints of bourbon, black cherries, and port wine.
- Cascade Sang Royale** *Portland, OR, 10.12%* **\$82**  
A blend of double red ales, aged in oak barrels and foudres for 2 years with pinot noir grapes of the renowned Willamette Valley of Oregon. The most regal of the series, with complex notes of summer berry fruit, plum oak, and spice.