

Brewery Ommegang Beer & Gourmet Barfood Spectacular

Tuesday June 29th 7:00pm – 10:00pm

BPA

BPA is a well balanced, aromatic, citrusy, Belgian Pale Ale that is remarkably drinkable. Dry-hopped with American Cascade hops and no spices, this is the superb session ale. 6.2% abv

hot “wings”

crispy frogs legs, spicy ranch dressing

Rare Vos

Amber ale with the right combination of peppery Belgian yeast and Amber malt. Spiced with sweet orange peel, coriander, and grains of paradise, Rare Vos is both lively and refreshing. 6.5 % abv

“cheese sticks”

blue cheese, walnuts, dried cranberries, crostini

Intermezzo

Zuur

Flemish Sour Brown Ale. An amazing blend of sweet and tart aged Liefmans Cuvee Brut, Oud Bruin, and Goudenband. Unlike any beer brewed by Liefmans, this collaborative effort is the result of master blending by Ommegang Brewmaster Phil Leinhart and the well known blenders at Liefmans. 6% abv

This is the DC Official Premiere of this beer!!!!!!!!!!

Hennepin

Crisp, refreshing, farmhouse-styled Saison, spiced with sweet orange peel, coriander and ginger. Widely considered the benchmark for the style in the US, Hennepin’s yeasty and floral aromas make for an inviting and refreshing treat. 7.7 % abv

“fish and chips”

king salmon tartar, house-made potato chips

Three Philosophers

Unlike any beer in the world, Three Philosophers is a Belgian Styled Quadruple brewed with authentic Belgian Kriek beer (cherry). The warming, strong balance of roasted malt, dried cherry, and notes of chocolate give all a bit to philosophize on. 9.8% abv

“sliders”

braised lamb shoulder, three philosophers bbq sauce, onion straws, provolone

Abbey

The beer that started it all for Brewery Ommegang, the Abbey ale is influenced by the patience and wisdom of monastic brewers. This Belgian Styled Dubbel is malty, rich and warming with hints of chocolate, coffee, banana, raisin, and sweet caramel. 8.5% abv

“coffee and dessert”

sliced strawberries, bananas, espresso marscapone, waffle cookies

\$70/Person. RSVP 202-399-2546