



Belgian Sours

FOOD PAIRINGS



PETRUS AGED PALE ABV: 7.3%

Aged for 34 months in oak Calvados barrels, this Ale is recognized as the sophisticate of Belgian sours.

Pairings: Smoked Cheeses. Shellfish, Mussels, Squid and delicate Seafood.



PETRUS AGED RED ABV: 8.5%

Aged Red captures the perfect balance between sweet and sour. Barrel-aged and all natural.

Pairings: Peppery cheeses, Pungent cheeses, such as Limburger and Gorgonzola. Marries well with spicy Asian, Indian, and Mexican cuisines. Also pairs well with Salads.



PETRUS OUD BRUIN ABV: 5.5%

Oud Bruin perfectly captures the essence of this tradition style, "Burgundy of Flanders". Dark ruby in color with a beautiful balance of sweet and sour.

Pairings: Pairs well with medium to sharp Cheddars. Hearty beef dishes, robust pastas, pizza, and hamburgers.



MONKS CAFE FLEMISH SOUR ABV: 5.5%

A harmonious blend of old and young barrel-aged brews. The result is an impeccable bridge sour.

Pairings: Great with Asian, spicy Mexican and even salads.



BACCHUS OUD BRUIN ABV: 4.5%

An authentic artisanal brewed Flemish old brew with mixed fermentation. The blend has both top fermented and Lambic brewed beer.

Pairings: Shrimp and tomato salad. Marries well with hearty beef dishes, robust pastas, pizza, and hamburgers.



GUEUZE FOND TRADITION ABV: 5%

Authentic West Flanders unfiltered blond Gueuze Lambic. Spontaneously fermented in Koelschip (cool ship). Has the taste of young sour apples.

Pairings: Great aperitif. Good with pickled vegetables.



ST. LOUIS PREMIUM KRIEK ABV: 3.2%

A light red colored fruit beer with authentic Lambic. A blend with Cherries and Cherry juice. Sweeter than St. Louis Kriek.

Pairings: Blue Cheeses such as Roquefort, Stilton and Gorgonzola. Black Forest cake.



ST. LOUIS PREM. FRAMBOISE ABV: 5.5%

An authentic fruit based gueuze Lambic from a blend of Premium St. Louis Gueuze with Willamette raspberries.

Pairings: Brie and Camemberet cheese.