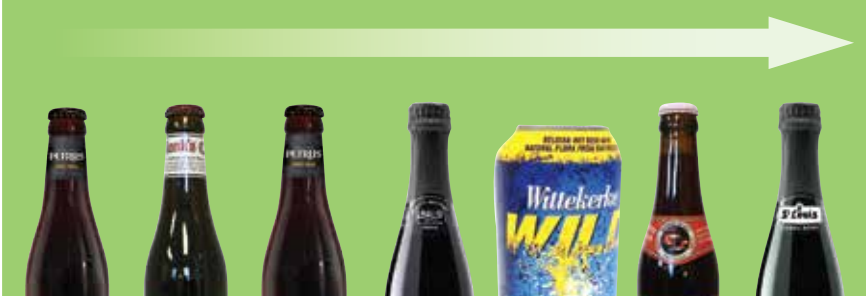


LEAST SOUR

MOST SOUR



ST. LOUIS LAMBICS
(Peche, Kriek & Framboise)



PETRUS AGED RED



MONKS CAFE



PETRUS OUD BRUIN



BACCHUS FLEMISH BROWN



WITTEKERKE WILD



SILLY SOUR



ST. LOUIS FOND TRADITION KRIEK



STUPID SILLY SOUR



ST. LOUIS FOND TRADITION GUEUZE



PETRUS AGED PALE

Level 1 NOVICE
Fruit Beers (slightly sour)

Level 2 INTERMEDIATE
Blended Sours *
** sourness order of this group may vary to each individual*

Level 3 ENTHUSIAST
Sophisticated Sour Lovers

St. Louis Framboise Lambic - Raspberry- sweet with a perfect acid balance.

St. Louis Peche Lambic - Peach- sweet with a perfect acid balance.

St. Louis Kriek Lambic - Cherry- sweet with a perfect acid balance.

Petrus Aged Red - Technically a (cherry) fruit beer, but this is the perfect gateway sour.

Monk's Café Flemish - Red/Brown sweet & sour blend of young sweet beer & Lambic, with a touch of caramel. Barrel aged.

Petrus Oud Bruin - Flemish Red/Brown sweet & sour slight tartness. Blend of 67% Young brown beer + 33% Petrus Aged Pale.

Bacchus Flemish Brown - Red/Brown. Sweet & sour, dry, and tart. Mix of young brown beer and Lambic.

Wittekerke Wild - Wittekerke Wit united with harvested wild yeast and bacteria from the Petrus foeders, resulting in a unique balance of wit beer and sour aromas. Refreshing and so drinkable!

Silly Sour - 87% Sour and 15% Fresh Saison. Malty, semi-sweet and tart.

St. Louis Fond Tradition Kriek - Barrel Aged with whole cherries. Dry cherry with a tart finish. Perfect acid balance.

Stupid Silly Sour - Formally used for the purpose of blending into Saison and Silly Sour. Has extreme green apple sour notes and subtle hints of brown sugar and biscuit malt.

St. Louis Fond Tradition Gueuze - Aged 12 months in oak barrels. Crisp, dry and tart.

Petrus Aged Pale - Aged in oak Calvados barrels for 24 months. Green apple tartness, Champagne-like mouth feel.