

Mugs Ale House will be hosting a 'Belgian Beer' event on the 1st and 2nd of December. There will be many beers from both Belgium and Belgium-inspired beers from around the world. The format is essentially the same as Split Thy Skull, a pay as you go event with no cover. The event will begin at 11AM each day and will continue throughout the day. The list of beers for each day is as follows:

[Cask All Weekend - Smuttynose Homunculus, 9%](#)

Tripel brewed with Chimay-style yeast and hopped with Vanguard, Sterling and East Kent Goldings.

SATURDAY, DECEMBER 1, 2012

[Allagash Confluence Ale, 7.4%](#)

Mixed fermentation, with pilsner, pale and caramel malts, using Brett, sweet, spicy citrus aroma, and dry hopped.

[Bockor Bellegems Bruin, 5.5%](#)

West Flanders Brown beer is a blend of bottom-fermented beer with lambic beer aged in oak for 18 months.

[Blue Mountain Local Species, 6.6%](#)

Belgian fermentation, American hops, Virginia well water and Kentucky bourbon barrels.

[Captain Lawrence Golden Delicious, 10%](#)

American Tripel, dry-hopped with Amarillo hops and aged in Apple Brandy with aromas of hops and apples.

[DeProef Knockout K-O, 10%](#)

A golden ale with pure malt and hops, body and character, not just a metric ton of fermented candi sugar.

[De Struise Westoek XXXX Quadrupel, 12%](#)

Strong with hazy amber color, off-white head, fruity aroma, alcohol warmth, mild liquorice notes and floral hoppy finish.

[Drie Fonteynen Beersel Blond, 7%, brewed at De Proefbrouwerij](#)

Unfiltered golden color, white head, vanilla and honey flavors with a malty taste and nutty finish.

[Goose Island Matilda 2008, 7%](#)

Rare yeast, fruity and spicy flavor, plus maltiness balanced with Styrian and Saaz Hops, 2-Row Barley and Caramel Malt, and Granulated Beet Sugar.

[Green Flash / St Feuillien Friendship Brew Black Saison Friendship Brew, 5.7%](#)

Blends hops, yeast and a cache of secret spices, with delicate fruitiness, subtle spice, rounded roast malt notes, and dry finish.

[Jolly Pumpkin Luciernaga \(The Firefly\), 6.5%](#)

Grand Cru with gentle hop aroma. Coriander and Grains of Paradise create the spicy palate, melting into a finish of hoppiness.

[Mikkeller Funky \(e\) Funky Easter, 9.39%](#)

Christmas items fortunately not just for Easter! This beer is something fresh, hoppy and funky!

[Ommegang Adoration, 10%](#)

Winter ale brewed with Spices: Coriander, Cardamom, Mace, Grains of Paradise, Sweet Orange Peel.

[St Feuillien / Green Flash Bière De L'Amitié \(Friendship Brew\), 9.5%](#)

First collaborative brew, a blond ale, with St. Feuillen's yeast and spices, plus rye malt, wheat malt, and American Amarillo hops were dry-hopped.

[Stone-Evil-Twin-Stillwater The Perfect Crime, 6.8%](#)

Dark, smoked, dry, and hoppy...maybe it's best not to even talk about it.

[Struise Pannepot Grand Reserva, 10%](#)

Aged for 24 months on oak barrels, matured the last ten months on Calvados oak barrels, adding extra complexity to the beer.

SUNDAY DECEMBER 2, 2012

[Allagash Curieux 2011, 11%](#)

Tripel aged for 8 weeks in Jim Beam Bourbon Barrels from Kentucky.

[Bruery 5 Golden Rings, 11.5%](#)

Golden Ale spiced up with cinnamon, allspice and ginger along with sweet and tangy pineapple.

[Christoffel Bok 2008, 7.8%](#)

Christoffel Winterse Bok is a Dutch-style Doppelbock.

[Corsendonk Xmas 2011, 8.5%](#)

Predominantly malty, with smoky, spicy and citrusy notes, and a lingering finish that is tart and malty.

[Bockor Cuvée des Jacobins Rouge, 5.5%](#)

Unblended old lambic, aged for 18 months or more, has a full body and sour overtones of vanilla, dried cherry, stone fruit and cocoa.

[De la Senne Band of Brothers S01E01, 4%](#)

Collaboration beer between Moeder Lambic and Brasserie De La Senne, brewed with Challenger, Styrian Golding and Admiral hops.

Ellezelloise Hercule Stout, 9%

Malty, but dry, with a sweet finish, fermentation in oak, without spices, and perfectly hopped.

Green Flash Treasure Chest Belgian-style Blonde Ale , 6%

10th anniversary blonde ale for the San Diego chapter of Susan G Komen For The Cure.

Kerkom Winterkoninkske (Winter King) , 8.3%

Dark, sweet, unfiltered with seven types of malt, including rolled oats, two types of hops, creating a long, bitter aftertaste.

Midnight Sun Panty Peeler, 8.5%

Brewed as a Belgian tripel but with American boldness, kicked up the coriander and orange peel.

Ommegang Art of Darkness, 8.9%

Dark ale rich aromas, tastes, and apparent spiciness from the malts and proprietary house yeast.

Oud Beersel Framboise , 5%

Created by adding whole fresh raspberries (250 g/l) to a blend of young and old lambic.

River Horse Belgian Freeze Winter Ale, 8%

This deep amber tonic is brewed with lots of roasted caramel malt for body and warmth.

Smutty Oak Aged Belgian Stout, 8.3%

Oak Aged Belgian-style stout has its caramel flavor blend nicely with the bourbon and oak character.

St. Feuillien Cuvée de Noël Speciale, 9%

Slightly ruby brown color, roasted barley and a very intense aroma from herbs and spices.

BELGIUM 2 BROOKLYN VII BOTTLE LIST

Belzebuth 10 oz \$9

Bink Grand Cru. 25 oz. \$17

De la Senne Allagash Very Special Belge 12 oz. \$9

De Ranke XX Bitter 12 oz. \$7

Dieu du Ciel Peche Mortel 11 oz. \$8

Nogne O Tiger Tripel. 12 oz. \$9

Panil Barriquee Sour Red 2007 25 oz. \$17

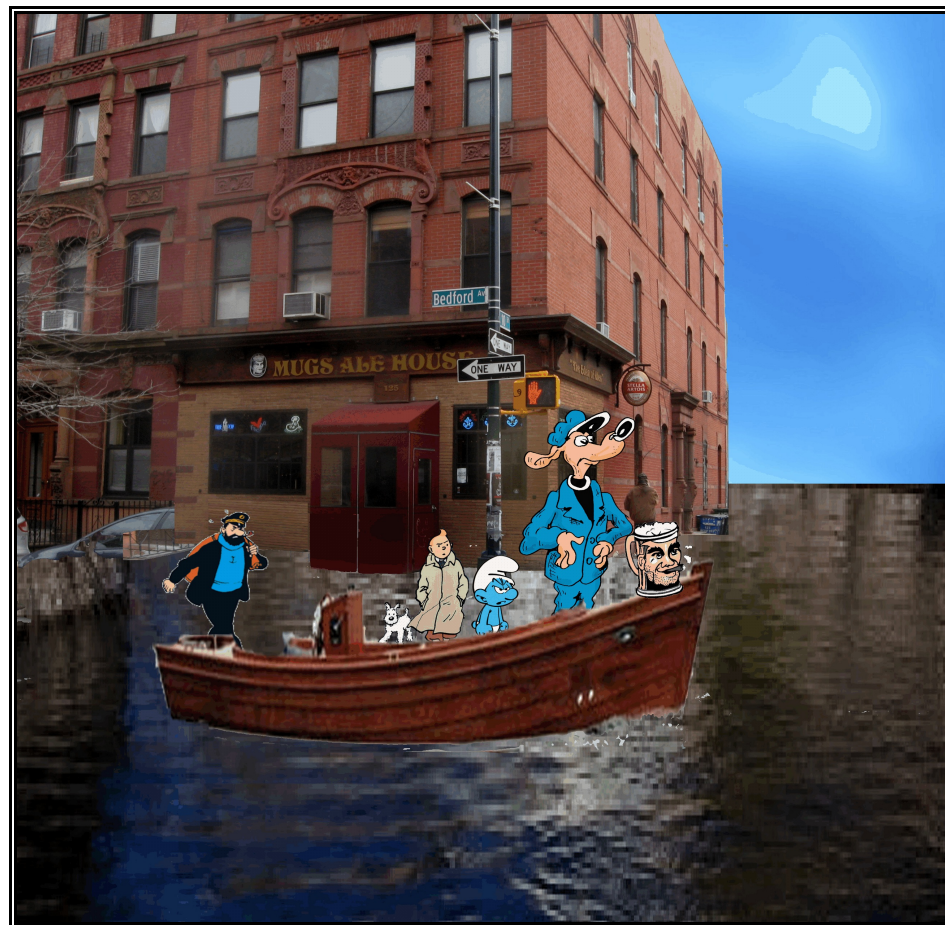
Stone Cali-Belgique IPA 2009 22 oz. \$12

Vintage Ithaca White Gold - 25 oz. \$12

Vintage Scaldis Noel. 8 oz. \$8



BELGIUM 2 BROOKLYN 7



Saturday, December 1 &
Sunday, December 2, 2012

Mugs Ale House
125 Bedford Avenue
Brooklyn, NY

