



Belgian Fest
February 5, 2022
Tickets Available Now
Beer list as of 1/26/22

Acorn Brewing-Edgewood

1) Grote Ballen Belgian Dark Strong Ale (ABV 11.8% / IBU 31)

Belgian dark strong ale with stone fruit notes and a balanced hop finish. Big stone fruit. Big, pronounced stones. Very noticeable ones.

2) Dop It Like It's Bock Dopplebock (ABV 8% / IBU 22)

Warming and Malty, this German Lager offers hints of light toast and ripe dark fruits.

3) Blackberry Belgian Tart (ABV 5.6% / IBU 15)

Blackberry infused Belgian Ale.

Anacortes Brewery-Anacortes

1) Dubbel Vision (ABV 7.8% / IBU 25)

Our traditional Belgian-style Dubbel is malt forward and brewed with European Black Prinz malt, brown sugar and honey. Starting with aroma and flavor notes of clove and ripe banana from a Belgian monastic yeast, this dark beer finishes with a just a touch of warmth that hints at it's alcohol content.

2) Tripel Vision (ABV 8.9% / IBU 16)

Our Belgian Tripel adheres to traditional guidelines with it's pale straw color from mostly pilsner malt and it's high alcohol content.

3) Bravetart (ABV 7%)

Our intrepid Broadsword Scottish ale aged in a bourbon barrel for a year and a day emerged with flavors of tart raspberries, crab apple, cabernet sauvignon and aromas of over ripe fruit, subtle aged cheese with some barnyard funk.

4) Ransack the Elder (4.5 ABV)

Honey Cream Ale and Session IPA blended in a whiskey barrel, spiked with Brettanomyces and aged 2 years.

Bickersons Brewhouse-Renton

1) Tickle Me Tripel (ABV 9.8% / IBU 30)

Belgian Style Tripel. Golden pale Belgian style beer with notes of pepper, honey malt aromas

2) Dubbel-ly Drinkable Dubbel (ABV 8.6% / IBU 21)

Malty Belgian style Dubbel with hints of caramel with the traditional Belgian finish

3) Cistrata (ABV 6.5% / IBU 40)

Citrus IPA with medium soft body and hazy IPA finish

Black Raven Brewing-Redmond

1) Mandarin De Sange (ABV 6.3%)

Belgian inspired saison aged in white wine casks with brettanomyces with blood orange. Straw colored with a light orange tint. Big fruit and funk aromas, freshly bailed hay, citrus, and grape make their presence known. Finishes crisp and lightly dry, from the extended barrel aging, with tart citrus and light sourness.

2) sQuad of Ravens – Sherry Cask Aged (ABV 11.9%)



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Caramel, toast, and dark fruit on the nose, brûlée torched sugar, molasses, plus rich dark fruit notes and a touch of dryness from the sherry cask (from our friends at Westland Distillery) on the palate. Malt, stewed stone fruit with a touch of sweetness and oak on the finish.

Dirty Couch Brewing–Seattle

1) Belgian Tripel (ABV 9.2%)

Fruit on the nose leads, followed by notes of clove and white pepper. Rounded malty sweetness on the palate balances a notable bittering hop finish.

2) Walambic (ABV 3.9%)

Brewed using a wild culture harvested from Mt. St. Helens strawberries, aged in a mix of wine barrels, then blended to balance the acidity and fruit notes. We won't call it a lambic out of respect, but it is our WA hat-tip to the tradition.

3) Rampant Sour Red (ABV 6.8%)

Flanders-style red blended from a solara of 2 year-old and 1-yo barrel stock, with a bit of fresh. The older barrels bring depth and complexity, while the younger beer accentuates the red berry notes and brings brightness to the blend.

Elliott Bay Brewing-Seattle

1) DeRode Duivels Flanders Red (ABV 6.5%)

Notes of red wine and berries, a touch of oak, vanilla, and sour. 9.7 titratable acidity.

2) Simple Rick's Belgian Single (ABV 4.5% / IBU 18)

Simple and clean malt and hop profile lets the fruity yeast character shine in this drinkable small beer.

3) Grapefruit Sour Wheat (ABV 4.5% / IBU 20)

Crushable grapefruit kettle sour, quenching, refreshing, with a bit of wheat malt to round out the body.

Elysian Brewing-Seattle

1) Tomorrow's Tulips (ABV 7.4%)

This light-straw little beauty is a flowering premonition of a handful of hops brought to your nose while a modest barnyard funk eases your palate with balance and mild bitterness.

2) Scarlet Beast (ABV 7.5%)

A sight to behold! The majestic Scarlet Beast crashes in with crimson grumbling waves, beckoning for your communion. Marvel at its oaky tannins, witness the almighty Saaz hops, and prepare to pucker at the sight of those lustful sour cherries. The scent of oak and vanilla wafts throughout the scene. Come hither, come all; every memorable joyride involves a descent.

Explorer Brewing-Kelso

1) Belgian Strong Blonde

2) Broken Pipe Brown (ABV 6%)



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This beer has taste and amora's of tart plums and raisen made from sour grape. With a brown malt backbone.

Fair Isle Brewing-Seattle

1) Madame R. Galle Saison (ABV 6.1%)

Inspired by saisons in the Wallonian region along the border of Belgium and France. Madame is a dry saison brewed with barley and wheat from Skagit Valley, setting a stage for our house yeast culture to thrive and produce notes of meyer lemon, apricots followed by a soft bitterness from German hops.

2) Adelaide with Cherries Adambier (ABV 9.4%)

Adelaide is our take on recreating the oft overlooked Adambier style. We started with a robust grist of Munich, Vienna, and Chocolate malts alongside the star of the show: Beechwood Smoked Barley. This ingredient allowed us to emulate that smoky aspect, while supporting a more rounded and rich malt base. This version was aged in Westland Peated Whiskey casks atop Montmorency Cherries from Rowley and Hawkins Fruit Farms in Eastern Washington.

3) Fay Fuller Saison (ABV 5.2%)

Fay Fuller is a dry saison with notes of grapefruit pith, mango and herbs. Brewed with grains from LINC Malt and dry-hopped with Tettnanger and Hallertau Blanc hops from Crosby Hops.

Figurehead Brewing-Seattle

1) Patersbier Belgian-style Single (ABV 4.9%)

Simple yet complex, easy drinking yet flavorful, and straightforward yet endlessly interesting. This is truly a beer that appeals to every type of beer drinker. The monk's lawnmower beer!

2) Twist In the Myth Dry Hopped Saison (ABV 5.4%)

We've taken our traditional, almost mythical Patersbier and "twisted" it with saison yeast, French Triskel, and German Saphir hops. Dry, earthy spiciness, with a clean finish and hint of lemon citrus.

3) Apple Spiced Black Ball Dubbel w/ Spices (ABV 7.1%)

Inspired by freshly made apple butter in the fall, our Black Ball Dubbel with baked apples, allspice, cinnamon, and clove.

4) Black Ball Belgian-style Dubbel (ABV 7.1%)

Named after the famous Black Ball ferry fleet of the 1940's. 2020 SIP Best of the Northwest gold medal winner. This classic Belgian-style dubbel is rich and malty with complex notes of dried fruit, toffee, and figs, but finishes dry and smooth. [Will pour after Apple Spiced Black Ball is gone.]

5) Midwatch Brett Barrel Aged Belgian-style Dark Strong (ABV 9.6%)

Our GABF gold medal winning Midwatch aged in a previously used barrel inoculated with Brettanomyces (wild yeast).

6) Midwatch Wine Barrel Aged Belgian-style Dark Strong (ABV 9.6%)



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Collaboration with Decibel Brewing for our 5th anniversary. We sent our GABF gold medal winning Midwatch up to Decibel where they aged it in red wine barrels for 5 months.

Flying Lion Brewing-Seattle

1) Belgian Quaddamnit (ABV 12.4% / IBU 43)

The Quaddamnit is strong and complex. The malt-heavy body is lifted straight to the nose with intense notes of clove, banana, and dried fruit. In other words, Superextrafruitytastesokindsofspicydoses!

2) Velvet Uppercut Belgain Strong (ABV 9% / IBU 37)

There I was, enjoying the complex blend of fruity esters and subtle spice, ready to have another of this extraordinarily smooth beer when, POW! I got that Velvet Uppercut. To be continued....

3) Pomegranate Saison (ABV 4% / IBU 12)

Saison's dramatic take on a seasonal, Winter Warmer. A pleasantly tart, low alcohol Saison blended with Pomegranates and just enough cinnamon and ginger to make your heart grow three sizes.

Fremont Brewing-Seattle

1) La Lune / Dry Hopped Saison (ABV 6.5% / IBU 20)

Aroma: Citrus, melon, notably cantaloupe, with pear followed by stone fruit, spicy aromas, and sweet aromatics Flavor: Slightly sweet and subtly bitter, both lingering, in light body with soft, tingling carbonation.

2) Beau Regard / Blueberry Mixed Fermentation Sour Ale (ABV 5.6% / IBU 10)

Beau Regard is the latest and greatest addition to the Black Heron Project. Beau Regard is a blend of mixed-culture saisons aged on blueberries from the Skagit Valley. The aroma is a beautiful mixture of berries, oak, white wine, and melon. The taste... that's for you to find out! The Black Heron Project is a passion project where we create small-batch experimental beers that focus on local grain, local hops and local fruit.

Garden Path Fermentation-Burlington

1) The Prime Barrel Age. 4th Edition Barrel-Blended Native Yeast Ale (ABV 7.4% / IBU 19)

Each edition of the Prime Barrel Age is a unique blend of mature, barrel-aged native yeast ales brewed using locally grown and malted grains and Pacific Northwest hops and naturally conditioned with local honey. The 4th Edition was blended and packaged in July, 2019, combining 5 different beers that had spent an average of one year in oak.

2) The Spontaneous Ferment: 3 Year Blend 3 Year Spontaneous Blend (ABV 5.5%)

This Skagit Valley beer was inspired by, and is a tribute to, some of our favorite Belgian breweries in the Zenne Valley. It is a blend of spontaneously fermented beers inoculated in our coolship overnight, then fermented and aged in oak for one, two, and three years respectively. Before packaging, the beer was re-inoculated with fresh spontaneous wort for natural conditioning. Santé!



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Ghostfish Brewing-Seattle

1) All My Exes Live in Jalisco Belgian Style Tripel (ABV 9.3% / IBU 25)

Synergy-the partnership of separate forces creating a better whole than they would on their own. In much the same way, we find it difficult to get through hard times alone and thrive when engaging with collaboration, team effort, and camaraderie. This special beer, made for our 7th anniversary, perfectly encapsulates this notion we hold dear, marrying the classic Belgian Tripel flavors of light spice, citrus, and banana with a kiss of tequila and oak, culminating in a smooth, unique experience of botanical bliss.

2) Shrouded Summit Belgian White Ale (ABV 4.5% / IBU 20)

A hazy golden body capped with a snowy head, a wintry burst of juniper and citrus on an updraft of Belgian-style aromatics of banana, citrus and clove. Brewed with malted millet, rice and buckwheat, with the addition of Crystal hops, coriander, juniper berry and orange peel.

3) Comfortably Plum Wild Ale (ABV 7% / IBU 5)

Wild ale fermented on locally sourced Italian plums. Aged four months on fruit and then keg conditioned. Floral bouquet aroma and farmhouse yeast aroma. Ripe plum, pleasant fruit, and sharp acidity that follows through to the end of the palate.

Obec Brewing-Seattle

1) Darkest Night Quad (ABV 11.9% / IBU 27)

The 2021 edition of our Darkest Night Quad, this big Belgian ale is malty, yet surprisingly drinkable. Fermented on Italian plums for a slightly fruity finish.

2) Winter Saison (ABV 7.3% / IBU 28)

The winter edition of our lineup of season saisons. A black saison, featuring winter wheat, grains of paradise, and buckwheat honey.

3) Barrel Aged Belgian Tripel (ABV 9.3% / IBU 18)

We pulled something special out of our cellars for this event. We took some of our St. Alvin Belgian tripel, patiently aged it in oak, and packaged up a small amount of the result. Big apricot and stone fruit flavor, delicate mouthfeel, and slightly tart. Limited to one 1/6 bbl for this event.

Optimism Brewing-Seattle

1) Passionfruit Solarpunk (ABV 5.2% / IBU 24)

Named for a new, utopian genre of science fiction, our series of sour beers super-tangy, and conditioned with real passionfruit. Our Passion Fruit Solarpunk won a silver medal at the Washington Beer Awards in the category of American-Style Fruit Beers, so go on, give it a try!

2) Forward (ABV 12% / IBU 24)

Our boldest Belgian with the rich, malty flavor of raisins and molasses.

Reuben's Brews-Seattle

1) Heart of the Wood (ABV 8%)



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This historic, high-gravity style is traditionally only brewed in fall when fresh crops of hops and barley emerge. The beer ages over the following summer where it re-ferments in the barrel by Brettanomyces or “British fungus”. Keeping with tradition, we’ve brewed and aged a 2020 harvest fresh hop beer in oak with Brett and then dry-hopped it again this autumn with 2021 harvest fresh hops. This is a modern take on a historical predecessor of the India Pale Ale.

2) Farm & Oak: Montmorency Cherry (ABV 7.6%)

A dark rye sour fruit beer re-fermented with brettanomyces and aged for 6 months on Montmorency cherries from Rowley + Hawkins fruit farm.

3) Farm & Oak: Aprium (ABV 7.6%)

Mixed fermentation blonde ale aged in oak and conditioned for a number of months on 2019 harvest apriums from Collins Family Orchards in Selah, WA.

4) Brettania: Windsor (ABV 7.4%)

A rustic saison aged in oak for six months with our house mixed brettanomyces culture. The beer was then dry-hopped with Hallertau Blanc and Loral®, and refermented in the bottle.

Terramar Brewstillery-Edison

1) Dubbelee- Belgian Dubbel (ABV 7.3% / IBU 23)

Brewed to celebrate Terramar's 2 year anniversary. This Dubbel boasts a rich, complex malt profile from a variety of Skagit Valley Malts with rounded bitterness from Northern Brewer and Saaz hops. Subtle notes of plum, fig, toasted caramel and spice come from fermentation and conditioning with a Belgian Abbey Ale strain.

2) Apricity Winter Saison - Belgian Saison (AB 7.2%)

Named for the warmth of the winter sun, this rustic winter Saison is medium bodied yet dry, with spicy clove and peppercorn phenolics, bubblegum and fruity esters, and herbal notes. Brewed with Skagit valley grown and malted Fritz Pilsner, Triticale, Skagit White Wheat, Obsidian and Vienna malt and Mt. Hood hops.

Triplehorn Brewing-Woodinville

1) Stupid Monk-E - Belgian Tripel (ABV 9.5% / IBU 32)

2019 Washington Beer Awards Light-Abbey Inspired Ale Gold Medal. This abbey-style ale is smooth yet complex. We use local honey to highlight sweet esters of banana and orange peel which are balanced out with strong notes of clove and coriander. This beer remains one of our highest rated and awarded beers.

2) Mystic - Belgian Strong Dark Ale (ABV 9.9% / IBU 27)

Malty and sweet, caramel and plum notes highlight this strong ale while mild notes of spices carry through to balance it out and gives Mystic its Belgian character.

3) Twee - Apricot Kettle Soured Farmhouse Saison (ABV 4% / IBU 10)

Brewed in collaboration with Valley House Brewing, this beer is light, soft and smooth! Fermented with apricot puree to impart a wonderfully tart and fruity finish.



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WABL Beer

Beardslee Public House-Bothell

Grapple Belgian Tripel (ABV 9% / IBU 22)

An American version of a classic Belgian ale made famous by the monks in Belgium.

On the palate notes of flint and orange marmalade mingle with the sweet ethanol and luscious mouth feel. This potent sipper features Idaho Gem and Kazbek hops.