

Mugs Ale House will be hosting a 'Belgian Beer' event on the 4th and 5th 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. 5oz. samples will be poured for between \$3.50 and \$4.50 depending upon the beer. The event will begin at 11AM each day and will continue throughout the day. The list of beers for each day is as follows:

SATURDAY, DECEMBER 4, 2010

Allagash Four 10%

Made from four malts, four varieties of hops, four natural sugars, and fermented four times.

Anderson Valley Brother David's Triple 10%

Smooth, more than a little wild, and at 10% alcohol, it's bound to raise your spirits.

BrewDog Stone Bashah 8.6% Black Belgian Double IPA

Hop flavors, grapefruit bitterness mixed with coco, dark roasted malts, and raisins.

Brü Rm. at BAR Flemish Red 2005

Bruery Mischief 8.5%

Golden and hoppy is effervescent, dry, hoppy and crisp.

Bush Ambrée (Scaldis) 12%

Amber color from caramel malt and bitter sweet taste.

Captain Lawrence St. Vincent's Dubbel 8%

Flavors of ripe fruit, figs and chewy malt and an underlying roastiness and caramel sweetness at the end.

Goose Island Fleur 2005 7%

Tart and fruity ale, resulting from fermentation with hibiscus flowers and wild yeasts.

Goose Island Matilda 2007 7%

Made with a rare yeast that suggests a fruity and spicy flavor. Complex maltiness balanced with a profuse amount of hops.

Ithaca Excelsior! Twelve 10%

Brewed with French malts, German hops, then fermented with Trappist yeast strains. Chestnut color, with a balance of fruity and spicy aromas, and dry finish.

Jolly Pumpkin Luciernaga (The Firefly) 6.5%

Pale ale with gentle hop aroma. Coriander and Grains of Paradise round out the spicy palate, melting into a finish of hoppiness.

McKenzie Brew House Abbey 8 2009 8%

Abbey Style Dubbel Ale.

Mikkeller Monks Elixir 10%

Dark ale with dominant yeast character, malt background and balanced hop notes.

Noël des Géants 8.5%

Unpasteurized, Unfiltered, Bottle-Refermented ale made in a medieval castle in Belgium.

North Coast Brother Thelonius 9%

Dark Strong Ale, rich and robust named after the jazz master.

Ommegang Adoration 10%

Traditional winter ale, brewed with unusual spicing. Coriander, Cardamon, Mace, Grains of Paradise, Sweet Orange Peel.

Pretty Things Fluffy White Rabbits Hoppy Triple 8.5%

Hoppy Tripel Style Ale.

Smuttnose Belgian Stout 8.3%

Brewed to refill the bourbon barrels that were used in the Ry(e)an Ale project.

St Feuillien Cuvée de Noël 9%

Full-bodied with a smoothness from caramelized malts, controlled fermentation and long cold storage.

Struise Tsjeeses 10%

Orange blond abbey triple

Weyerbacher Blasphemy 11.8%

QUAD aged in bourbon barrels

SUNDAY DECEMBER 5, 2010

Affligem Noël 2009 9%

Rich and dark like a Dubbel. Sumptuous and smooth Christmas Ale.

Allagash Grand Cru 7.2%

Deep golden color, malty palate with taste and aroma of smoke and licorice, plus hints of fruit and spice.

Allagash Tripel 2003 9%

Passion fruit and herbal aroma, with subtle notes of banana and honey surfacing.

Avery Collaboration Not Litigation 8.9%

Collaboration of Salvation, the name of two intricate Belgian-style ales created by Vinnie Cilurzo of Russian River Brewing and Adam Avery of Avery Brewing.

Bush de Noël (Scaldis Noel) 12%

Sweet Christmas beer with a pleasant flavor of hops.

Corsendonk Christmas Ale 8.5%

Smooth malty, with smoky, spicy and citrusy notes, and lingering finish that is lightly tart.

Dogfish Head Au Courant 1999 7%

Golden ale brewed with black currants.

Ellezelloise Hercule Stout 9%

Lagered for in German oak casks, malty, but dry, with a hint of sweetness in the finish.

Flying Fish Grand Cru Winter Reserve 2009 6.8%

Lightly filtered, malt flavors, a spicy hop presence and a clean, dry finish.

Mikkeller Santas Little Helper 10.9%

Made with spices & cocoa powder.

Moinette Brune 8.5%

Abbey Dubbel with an herbal bouquet from hops, and a slightly sweet finish.

Nøgne Ø God Jul Winter Ale 8.5 %

Dark ale brewed specially for the Christmas season, with complex taste of caramel.

Sierra Nevada Saison Versa 5.2%

Farmhouse ale with an essence of orange, coriander, and spicy pepper overtones.

Sixpoint Belgian Rye PA 7.7%

Belgian Rye IPA Style.

Southern Tier Tripel 2006 9%

Vintage Tripel Style Ale.

St Feuillien Saison 6.5%

Farmhouse golden beer with flavor full of rich nuances and a slight tang.

Stone 10.10.10 Vertical Epic Ale 9.5%

Made with flowers, triticale, candi sugar & just-pressed Muscat, Gewurztraminer and Sauvignon Blanc grapes from South Coast Winery.

't Smisje Speciaal 2009 10.5%

Spiced Ale

Victory Wild Devil Ale 6.7%

HopDevil subjected to a wild yeast fermentation, adds a sour into the sweet malt and citrus accented hops.

Weyerbacher Quad 2004 11.9%

Vintage strong dark ale with rich complex aromas and flavor.



BELGIUM 2 BROOKLYN 5



Saturday, December 4 &
Sunday, December 5, 2010
Mugs Ale House
125 Bedford Avenue
Brooklyn, NY

