

Beers/Beverages



the Belgian Monk

BEER - FOOD - ABSOLUTION

ON TAP

ADRIAEN BROUWER TRIPEL:

Spicy premium organic tripel with citrus aromas, mild hints of hops, powerful and full-bodied [9%] \$9

◆ SEASONAL AVERBODE

ABBEY: Aromas of dried fruit and malt. Taste of clean hops, yeast and lemon zest [7.5%] \$9

BELL'S TWO-HEARTED IPA:

Massive pine and grapefruit hops aroma; bready and sweet caramel flavor; long malty finish [7%] \$6.50

◆ SEASONAL CHIMAY CINQ CENTS (WHITE):

Belgian tripel with aromas of fresh hops and yeast. Fruity notes of muscat and raisins [8%] \$9

DELIRIUM TREMENS: Golden beer; strong pale ale; it's been called The World's Best Beer [8.5%] \$8.50

◆ **SEASONAL DEN 12:** Bourbon Barrel Aged. Thick, heavy bodied Belgian strong dark ale. Aromas of candi sugar and thick malts with hints of dark fruits [12%] \$9

DUCHESSE DE BOURGOGNE:

Flemish red sour ale; oak barrel aged; passion fruit and chocolate flavor; long, dry acidic finish [6%] \$8.50

◆ SEASONAL ENAME BLONDE:

Aromas of sweet malt, hints of tropical fruit and citrus fruits, suggestions of hops, light minerality [6.6%] \$7

◆ SEASONAL ENAME TRIPEL:

Blonde abbey beer, tastes of citrus, pineapple, peach, nectarine and herbs [8.5%] \$8.50

FERRE: Belgian quad, fine whiskey touch, pleasant, liquorice, apple, caramel, earthy, complemented by notes of wood and vanilla. The round taste starts out soft and flows into light bitterness with whiskey flavors [12%] \$8

FLORIS FRAMBOISE: Raspberry beer with an excellent sweet-sour balance. Wheat beer with coriander and orange zest notes [3.6%] \$7.50

GUINNESS: Dark Irish dry stout; flavor is dry with sweet undercurrent [4.2%] \$6.50

◆ SEASONAL HOPPA HONTAS:

Aroma is hoppy, taste bitter and the aftertaste dry bitter. Belgian wit [5.5%] \$6.50

LLAMA MAMA MILK STOUT

STOUT - MILK / SWEET: This Medium body; light carbonation; coffee and caramel aroma; sweet milk sugar flavor balanced by dry roast coffee finish [6.9%] \$6.50

PALM: Belgian amber; caramel aroma; sweet berry and floral flavor; light and refreshing [5.4%] \$6.50

PAUWEL KWAK: Spiced amber beer; earthy aroma; malty character with a touch of licorice; warm finish like caramelized banana; herbs and orange zest create a slightly bitter aftertaste [8.4%] \$9

REEF DONKEY: American pale ale; grapefruit bitter and caramel sweetness [5.5%] \$6.50

ST. BERNARDUS ABT 12: Dark color; fruity aroma, flavor of figs, toasted bread and caramel; hoppy bite; bittersweet finish [10%] \$8.50

STELLA ARTOIS: European lager comparable to Carlsberg or Fosters; very popular Belgian export beer [5%] \$6.50

◆ SEASONAL TRIPEL

KARMELIET: Complex golden-to-bronze color with aromas of vanilla mixed with citrus. Brewed with wheat, oats and barley [8%] \$9

HOUSE SPECIALITIES

BLOODY MONK: Cutwater Vodka Lime Soda, Bloody Mary Mix, Palm [5%] \$12

FILTHY NUN: Delirium Tremens, Duchesse De Bourgogne, and Framboise Lambic [8.5%] \$11

MONK-A-RITA: Cutwater Vodka Lime Soda, Sauvignon Blanc, Margarita Mix [8%] \$12

DRUNK MONK BEER SHOT: Ferre, Den 12 and Duchesse De Bourgogne [12%] \$8

Domestic Bottles:

Bud Light/ Budweiser/ Bud 55 \$3.75

Coors Light \$3.75

Heineken 0.0 \$3.75

Miller Lite \$3.75

Michelob Ultra \$3.75

Michelob Ultra Pure Gold \$3.75

Wine:

Pinot Noir \$9/\$32

Cabernet Sauvignon \$9/\$32

Rose \$8/\$28

Chardonnay \$9/\$32

Pinot Grigio \$8/\$28

Sauvignon Blanc \$8/\$28

Split - Moscato / Prosecco \$9

*PRICES AND BEERS SUBJECT TO CHANGE.

NOT SURE? TRY A BEER FLIGHT!



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Bottles/Specialties:

Chimay Blue: Dark ale with rich flavors of mulling spices and caramel [9%] **\$8**

Cutwater Vodka Soda \$4.50
Lime • Cucumber • Grapefruit

Delirium Nocturnum: Belgian Strong Dark Ale. Aromas of roasted malt and brown sugar; taste of banana and dark fruits; crisp carbonation; spicy bitter finish [8.5%] **\$8**

Dutchess Petite: Barrel aged sour ale [4.5%] **\$8**

Duvel: Golden ale with elements of citrus [8.5%] **\$6**

Delirium Red: Fruit Beer. Fresh tart cherry and sweet berry aroma and flavor; creamy carbonation; slight earthy and oak finish [8%] **\$7**

Ferre [10%] **\$8.50**

Gentse Strope [6.9%] **\$6**

Hoegaarden [4.9%] **\$6.50**

Houblon CHOUFFE IPA [9%] **\$7**

Lefe Blonde [6.6%] **\$7**

Schöfferhofer Grapefruit
[2.5%] **\$4.50**

Smirnoff Ice **\$4**

St. Bernardus Wit [5.5%] **\$5**

Stella Cidre [5.5%] **\$5**

Stella [5%] **\$5**

Munchies:

Voodoo/ Gatortators Chips **\$3**

Add a side of beer cheese **\$2**

Belgian Frites \$6

Fresh Baked Pretzels \$7

Frites Americaine \$8

Meat & Cheese Platter \$13

Monk Bites \$12

Sausage & Cheese Platter \$13

Sweet 'n' Spicy Meatballs \$13



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MONDAY 7 - 9 PM MONK-A-DELIC MUSIC BINGO

ASK ABOUT OUR DART TOURNAMENT

THE BELGIAN MONK DOUBLE ELIMINATION BLIND DRAW WITH SUPER SHOOT DART TOURNAMENT - SIGN UP

Join other dart players for fun and friendly competition while enjoying the best beer and most delicious food in Punta Gorda. \$10 Entry Fee. Super Shoot Raffle \$2 per ticket or 10 for \$8. Drink Special: \$5 Delirium Tremens. 20% off select appetizers.