

STEELGAARDEN

DAILY SPECIALS:

5pm to 9pm (unless otherwise stated)

Steelgaarden "BOGO" Monday

Buy One Appetizer Get One Appetizer for FREE*
AND \$3 PINTS of Golden Ale in the Steelgaarden Lounge!
*of equal or lesser value, good for dine-in only in the Steelgaarden Lounge

Tres Amigos Tuesday

3 Soft Shell Tacos for \$3

Soft shell tacos stuffed with seasoned ground beef and cheddar jack cheese. Served with sides of chopped lettuce & tomato.

*Add sour cream or salsa for 50¢ each. Add guacamole \$1.5

3 Churros for \$3

Fried Mexican pastry tossed with sugar & cinnamon. Served with vanilla ice cream drizzled with chocolate sauce.

Brew Works Margarita for \$3

Tequila & orange liqueur shaken with sour mix & lime.

Served straight up or over ice with a salted rim.

*Frozen or flavored margaritas not included.

Witty Wednesday

Comedy Trivia with Steve and Kate starts at 8pm!

\$2 Wits in the Steelgaarden Lounge

Firkin Thursday

Hand-crafted, one of a kind Cask Ale tapped at 5pm

Charity Cask night the first Thursday of every month!

Sensational Sunday

"Show Your Spirit Brunch": Bring your congregation's bulletin & we'll give you
\$2 OFF ANY BRUNCH MENU ITEM, \$3 BLOODY MARYS! 11am - 4pm

STEELPIPES KARAOKE @ 10pm every Sunday

\$5 Featured Martinis all day, all night!

NEW! BBW Happy Hour:

Enjoy Happy Hour at the bar 5 to 7pm Weekdays.

*Offers are also available at high top tables & in the Lounge.

**\$2 OFF
ALL FLAGSHIP
PINTS!**



**\$2 OFF
ALL
APPETIZERS!**

TheBrewWorks.com

WELCOME TO THE STEELGAARDEN BELGIAN LOUNGE

Over the past 12 years, Bethlehem Brew Works has taken small steps in the Bethlehem area and beyond to educate people about what we feel is one of life's greatest pleasures, a quality glass of beer. The next logical step for us was to open a comfortable lounge area where people could relax and take in the sensory voyage that is drinking a beer. Our decision to include over 100 Belgian beers on our menu, in addition to our fine house brewed beer and other popular spirits was fueled mainly by the fact that this beer is so distinct and wonderful, so carefully crafted and delicious that we feel everyone should be able to experience it. We do not feel that we are getting away from our roots as a small, family owned brewpub by including these fine imports. Rather, the beers we have selected are not mass-produced but instead are often made by monks, small breweries, or families like ours. Though they are by no means local to us, we feel that these beers have the potential to become as close to some of your hearts as our Fegley's ESB, or the Steel Workers' Oatmeal Stout is to ours. We hope that this pair, as it meets and ages will create an atmosphere in which people will grow in their love of good beer. We feel that the two places will complement, yet not mirror or mock one another. In essence, we feel that the Brew Works and the Steelgaarden, to use a Belgian beer term are a "marriage parfait," or the perfect marriage.

For those of you who have enjoyed our beer since we opened our doors in 1998, and for others who are new to us, but have adventurous taste buds in the genre of beer, this "Brew Works Belgian Infusion" should be an exciting adventure. For others, whose idea of adventurous beer drinking may include Heineken or J.W. Dundee's Honey Brown Lager, you may want to begin with our Valley Golden Ale and work gingerly outwards from there. The tastes, aroma and appearance of these beers can be quite intimidating to say the least. If you taste sourness so strong that your cheeks pucker, or smell something that might resemble Fido on his bath day, fear not, there is nothing wrong with your beer. Belgian beers have an immense range of sense teasers, and most are incredibly pleasing. They range in color from off-white and cloudy to deep chocolate brown. They range in taste from puckering cherry to musty caramel. They range in smell from cotton candy to mildewed basement. They range in alcohol content from approximately 3% to 12% abv (alcohol by volume). Unlike the minimal (if any) difference between the mass-produced American Light Lagers, no two of these beers will taste alike. Select something that sounds appealing (we are here to help you with this). Pour it slowly and fully (if possible) into your glass being careful not to disturb the sediment that often sits on the bottom or side of the bottle. Swirl it around in the glass and take in the several distinct aromas the beer will emit. Sip it and let it envelop your tongue. For the most enjoyment, let the beer settle and warm slightly (to approx 45-55 degrees). Most importantly take your time to finish the beer and then order another!

Though there are hundreds of Belgian beers, we have painstakingly selected the beers that we felt would offer an excellent sampling of the world-renowned tastes of Belgium. Each of these beers have been reviewed by, and come highly recommended from such beer experts as Michael Jackson. We do sincerely apologize if you try a style that you personally do not like, however, there will be no refunds for beer.

Relax and enjoy!



Where to start.....

If you are not sure what you may like from our selection of Belgian Beers, here are a few of my suggestions:

Chimay Grand Reserve – A Classic Trappist Dubbel. Dark brown color, creamy mouthfeel but highly carbonated with a somewhat dry finish. Malty with notes of chocolate, raisin and hazelnut. A good starter before moving on to the other Dubbels.

Rochefort 10 – Dark brown, warm alcohol, fruity, chocolaty, complex flavors. The best of the dark Trappist Ales. Expensive but worth it!

Orval – Light Amber in color. Hoppy (flowery) and fruity (citrus) nose. Light and bubbly mouthfeel. Nice hoppy bitterness. Not sweet at all, very dry finish.

Lindemans Framboise - A lambic style with sweetness from the fruit nicely balanced with the tart flavors produced during the lambic fermentation. If you think you don't like beer, try one of the fruit lambics.

La Chouffe Ale – Beer brewed by gnomes? This is a truly a magical beer. Wonderful citrus and coriander nose. Amber in color. Slightly sweet with a very clean finish.

Duvel – Very pale in color with an incredible head when poured into a large tulip shaped Duvel glass. Vanilla nose. Slight hop bitterness with vanilla and citrus flavors. Although the color is pale, it has a very malty flavor. The high alcohol content becomes more apparent as the beer warms up. If you enjoy Duvel, try Lucifer or Delirium Tremens.

Temperature – Notice how the flavor of your beer changes and improves as it warms up to cellar temperature (55°F). Try ordering a beer and allow it to warm up in the bottle before you pour it or better yet, let the bottle warm up before it is even opened.

These are just a few of my recommendations and suggestions. Please ask your bartender if you have any questions or would like some other recommendations. I am sure that you will be able to find a beer that suits your taste whether you are a wine drinker, scotch drinker, or someone who has never enjoyed beer at all! Cheers!

-Rich Fegley ☘

Michael Jackson? What does he know about beer? No, he's not the one with the white glove! Michael Jackson is the world's leading writer on beer, and is well known for his love of Belgian brews. His books include *Michael Jackson's Great Beers of Belgium*, *Michael Jackson's Beer Companion*, *The Pocket Guide to Beer* and *The Complete Guide to Single Malt Scotch*. You can visit his website at www.beerhunter.com.

Don't forget to visit us at TheBrewWorks.com!

STEELGARDEN

BEER MENU

Special Ales - Beers that fall outside of the other styles.
Full bodied and some are spiced (subtle spiciness).

	<u>Style</u>	<u>a.b.v.</u>	
La Chouffe Ale	Special Ale	8.0	25oz \$17
Unibroue Trois Pistoles	Strong Dark Ale	9.0	\$7
Unibroue Maudite	Strong Red Ale	8.0	\$7
Rader Amber	Amber	10.5	\$7.5
Ommegang Hennepin (Cooperstown, NY)	Saison	7.5	25oz \$14
Urthel Bock	Special Ale	7.5	\$8
Urthel Hop-It	Pale Ale	9.5	12oz \$8 25oz \$14.5



Strong Ale & Barleywine - Ranging from amber to dark brown in color. Body ranges from medium to full body also. Very complex flavor profiles from the yeasts, malts and use of candi sugar. It is difficult to place these beers in a specific category.

	<u>Style</u>	<u>a.b.v.</u>	
De Dolle Oerbier	Strong Ale	7.5	\$8
Gouden Carolus Grand Cru of the Emperor	Strong Ale	8.0	25oz \$14
McChouffe	Scotch Ale	8.5	25oz \$17
N'Ice Chouffe	Barleywine	10.0	25oz \$17
Abbaye Des Rocs Grand Cru	Strong Ale	9.0	\$8

Blonde, Pale Ale, & Strong Ale - Very complex flavor profiles from the yeasts, malts and use of candi sugar. The Blondes are "lighter", Pales are a little "hoppier" and the Strong Ales are fuller bodied with higher alcohol content.

	<u>Style</u>	<u>A.B.V.</u>		
Abbey du Val-Dieu Blonde	Blonde	6.0		\$7
Belzebuth (France)	Strong Golden	15.0	8oz	\$9
Corsendonk Pale Ale	Pale Ale	7.5		\$7.5
Rader Blonde	Blonde Ale	6.5		\$7.5
De Dolle Arabier (Hoppy)	Pale Ale	7.8		\$8
De Dolle Boskeun (Made with honey)	Pale Ale	7.0		\$8
Delirium Tremens	Strong Golden	8.5		\$8.5
Duvel	Strong Golden	8.5		\$8
North Coast Thelonious Monk	Strong Ale	9.0		\$8
Brooklyn 1	Strong Ale	9.0	25oz	\$16.5
Orval (Trappist Ale)	Pale Ale	6.0		\$9
North Coast Prangster	Golden	7.6		\$8
Vapeur Cochonette	Strong Ale	9.0		\$8



Seasonal Ales - Brewed seasonally, Check availability with bartender.

	<u>Style</u>	<u>a.b.v.</u>		
Delirium Noel	Seasonal Ale	9.0	12oz	\$8.5
N'Ice Chouffe	Barleywine	10.0	25oz	\$17

Fruit Lambic, Gueuze, Oud Bruin (Flemish Red/Brown)

Truly unique styles of beer. The lambic fermentation is wild, that is the wort (unfermented beer) is left open to the night air for inoculation by wild yeasts and bacteria. Fruit such as cherries (kriek) or raspberries (framboise) are added to balance the tartness of the lambic. Some are sweeter or tarter than others. Some may have characteristic funky, vinegary, or barnyard aromas. Gueuze is a blend of old and young lambics. The Oud Bruin sourness is derived from yeasts and bacteria added by the brewer.



	<u>Style</u>	<u>A.B.V.</u>	
De Troch Chapeau – Plum	Fruit Lambic	3.0-4.0	\$11
Duchesse de Bourgogne (<i>Delicious!</i>)	Flemish Red	6.2	\$7.5
Hanssens Kriek - Very dry, tart, authentic lambic	Fruit Lambic	5.5	\$7.5
Hanssens Oudbeitje (Strawberry)	Fruit Lambic	5.5	\$17
Lindeman's Kriek	Fruit Lambic	4	\$10
Lindeman's - Framboise	Fruit Lambic	3.5	\$10
Lindeman's Peche	Fruit Lambic	4	\$10
Lindeman's Pomme	Fruit Lambic	4	\$10
Oud Beersel Framboise	Fruit Lambic	6.0	\$13
Vichtenaar (<i>from the brewers of Duchesse!</i>)	Flemish Red	5.1	\$8
Oud Beersel Kriek	Fruit Lambic	6.5	\$13

Trappist Ale - Ales brewed by the Trappist order of monks. There are only six Trappist monasteries that have breweries in Belgium and another is located in the Netherlands. Each has its own distinct flavor profile. These are truly classic beers and quite possibly the finest ales in the world.

	<u>Style</u>	<u>a.b.v.</u>		
Chimay Red	Dubbel	7.0		\$8
Chimay Grande Reserve	Dubbel	9.0	25oz.	\$17
Chimay White	Trippel	8.0		\$8
Orval	Pale Ale	6.0		\$9
Rochefort 8°	Dubbel	9.2		\$9
Rochefort 10°	Dubbel	11.3		\$12
Rochefort 6°	Dubbel	7.5		\$9
Westmalle Dubbel	Dubbel	7.0		\$8



Dubbel/Brown Ale - Dark amber to dark brown in color, lightly hopped, maltiness is more of a complex fruitiness rather than a uniform sweetness. The nose (aroma) sometimes has a dark-fruit character, like plums or raisins. Fermented with "house" yeasts which produce distinct aromas and spiciness.

	<u>Style</u>	<u>a.b.v.</u>		
Brooklyn 2	Brown	9.0	25oz	\$16.5
Abbey du Val-Dieu Brown	Abbey Dubbel	8.0		\$8
Allagash Dubbel (Portland, Maine)	Abbey Dubbel	7.6		\$6
Corsendonk Brown Ale	Abbey Brown	7.5		\$8
The Lost Abbey- Avant Garde	Abbey Ale	7.0	25oz	\$14.5
Gouden Carolus	Brown/Red Ale	8.0		\$7.5
Ommegang Abbey Ale Cooperstown, NY	Dubbel	8.5	25oz	\$15
St. Bernardus Prior 8	Abbey Brown	8.0		\$9
St. Bernardus Abt 12 (Think Westveteren 12)	Abbey Brown	10.0		\$9
St. Bernardus Abt 12	Abbey Brown	10.0	25oz	\$20

Wit/White - wheat beer brewed with coriander, bitter orange peel and other spices. Pale yellow color, cloudy (white) from the yeast that remains suspended in the beer.

	<u>Style</u>	<u>a.b.v.</u>	
Allagash White	Wit/White	5.5	\$6
Caracole Troublette	Wit/White	5.5	\$7.5
St. Bernardus Witbier	Wit/White	5.5	\$7.5

Tripel - Made entirely with pale (Pils) malts to produce a pale yellow to deep golden color. The addition of light candi sugar boosts alcohol levels and the yeast produces spicy, sometimes clove-like aroma.



	<u>Style</u>	<u>a.b.v.</u>	
Abbaye Des Rocs Tripel Imperiale	Abbey Tripel	10.0	25oz \$14
Abbey du Val-Dieu Tripel	Abbey Tripel	9.0	\$8
Affligem Tripel	Abbey Tripel	8.5	25oz \$15
LaTrappe Tripel (Holland)	Tripel	8.0	\$8
La Chouffe Houblon	Ipa Tripel	9.0	25oz \$17
St. Bernardus Tripel	Abbey Tripel	7.5	\$7.5
Tripel Karmeliet	Abbey Tripel	8.0	\$8
Weyerbacher Merry Monks (Easton, PA)	Abbey Tripel	9.3	\$6

Quadrupel - Similar to a Tripel but darker with a fuller body and higher alcohol content.

	<u>Style</u>	<u>a.b.v.</u>	
Ommegang Three Philosophers	Quadrupel	9.8	\$9
Urthel Samaranth	Quadrupel	11.5	\$9

