

# Grape Escape

Fine wines can cost a fortune, but some **top-notch beers** are less than \$30 for the same-size bottle—and they're great with Thanksgiving dinner. **BY JESSE L. YORK**

Instead of  
sparkling wine



Under  
\$10



### Green Flash Tripel

**\$7.50 for 650 ml**  
This zesty, floral American tripel—a type of high-alcohol beer created by Belgian monks—is ideal for people who love to start a meal with a glass of full-flavored cava.

Instead of  
white wine



### Ommegang Hennepin

**\$6.50 for 750 ml**  
This fruity ale from Cooperstown, NY, is similar to German gewürztraminer. Its clove-like spice pairs perfectly with a side of roasted sweet potatoes.

Instead of  
red wine



### Chimay Red

**\$9 for 750 ml**  
Belgian monks brew this classic beer, which has peppery spice balanced by a raisin-like sweetness. It's as capable as any full-bodied merlot of standing up to stuffing and gravy.

Instead of  
dessert wine



### Southern Tier Pumking Imperial Pumpkin Ale

**\$8 for 650 ml**  
Pouring a glass of this rich ale is sort of like taking a pie out of the oven: The smell of cinnamon, cloves and vanilla will make you want to dive right in.

Under  
\$20



### Rogue Morimoto Imperial Pilsner

**\$17 for 750 ml**  
Brewed in Oregon with input from Iron Chef Masaharu Morimoto, this crisp pilsner has a slight bitterness that will get your mouth watering for the big bird.



### Captain Lawrence Xtra Gold

**\$16 for 750 ml**  
This Belgian-style beer tastes slightly fruity at first, but each sip has a dry finish. Like a California chardonnay, it's great served with turkey and all the fixings.



### Saint Somewhere Saison Athene

**\$12 for 750 ml**  
Made in Tarpon Springs, FL, this gently spiced beer is brewed with rosemary, black peppercorns and chamomile. Like zinfandel or syrah, it's a terrific match for lamb.



### Dogfish Head Fort

**\$17 for 750 ml**  
Over 30 pounds of pureed raspberries go into every barrel of this slightly sweet beer. It pairs best with rich desserts. Or just add a scoop of vanilla ice cream to it for a grown-up float.

Under  
\$30



### Brouwerij Bosteels Deus

**\$25 for 750 ml**  
This effervescent, apple-flavored beer is aged just like champagne and is as luxurious as beer gets. It deserves to be served in style, so break out the fancy stemware.



### Allagash Confluence

**\$23 for 750 ml**  
This Maine ale has a balanced tart-sweet flavor that's good for fans of off-dry whites like riesling and muscat. It's a great complement to cranberry sauce.



### Cantillon Saint Lamvinus

**\$29 for 750 ml**  
Wine grapes are added to this Belgian lambic while it ages in oak barrels, giving it a deep-purple hue—perfect for turkey lovers who demand big, bold reds with dinner.



### Brooklyn Black Ops

**\$22 for 750 ml**  
Aged in bourbon barrels, this stout is jet-black and so intensely flavored that it could stand in for after-dinner cognac. Serve it with dark-chocolate desserts.