

DRAFT CIDER & MEAD

TANDEM • Green Man

Inspired by the carvings in Roman Baths in the heart of UK cider country—Bath, England. Adventurous blend of Rhode Island Greenings for a subtly sweet cider. (*Suttons Bay, MI*)

5% **Goblet \$6**

VIRTUE CIDER • Percheron

Norman-style blend of last season's high-acid Michigan apples aged in French oak & refermented w/wild yeast. Strong body and a gentle finish. (*Fennville, MI*)

5.5% **Goblet \$7.50**

B. NEKTAR MEADERY

Zombie Killer Cherry Cyser

Cherry Cyser (mead & cider) made with Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but balanced nicely w/the tart cherries. (*Ferndale, MI*)

6% **Goblet \$8.50**

VANDER MILL • Apple Cider

Semi-sweet cider using a unique blend of Michigan apples to balance acidity and fresh fruit flavors. (*Spring Lake, MI*)

6.9% **Pint \$6**

WINE ON TAP

SERVED IN CARAFES

QUARTER (250ml) HALF (500ml) 750 (750ml)

WHITES

2014 GRÜNER VELTLINER

Pratsch Austria

100% Certified Organic. Herbal, fresh & spicy with notes of white pepper, apple & citrus on the palate. It has the "rainwater over rocks" minerality that's desirable in Austrian whites. Zippy acidity. 12%

Quarter \$10. Half \$20. 750ml \$27.

2015 CHARDONNAY

Liberty School Central Coast, CA

Aged 10 months sur lie in neutral French & American barrels. Fruit-driven blend offers up-front aromas of green apple & citrus blossom typical of the variety. Bright flavors of citrus, pineapple, bosc pear, honey & a subtle hint of toasted oak balanced by a clean, crisp finish. 88% Chardonnay, 7% Pinot Gris, 4% Marsanne, 1% Viognier. 13.5%

Quarter \$11. Half \$21. 750ml \$28.

2015 PINOT GRIS

J Vineyards California

From a winery founded in 1986 by Judy Jordan in Sonoma's Russian River Valley, their Pinot Gris opens with delightful aromas of honeysuckle, tangerine and Kaffir lime leaf. This fruit-forward and layered palate has notes of ripe green apple, Meyer lemon and tart pineapple that blend with hints of florals and crisp minerality. 13.8%

Quarter \$11. Half \$21. 750ml \$28.

ROSÉ

2017 VIN DE PAYS PONT DU GARD ROSÉ Domaine de la Patience

Costières de Nîmes, France

Rose peony color w/rich red-fruit aromatics. Grenache offers freshness on the palate w/persistent nectar on the nose. Crisp & fruity. 80% Grenache 20% Syrah. 12%

Quarter \$10. Half \$20. 750ml \$27.

WHAT'S A QUARTER?

Quarter = 1/3 bottle

Half = 2/3 bottle

750ml = full bottle



REDS

NV CÔTES DU RHÔNE

Les Vignerons D'Estézargues

"From The Tank" Gard, France Garnet-colored wine offering aromas & flavors of smoky red fruit, violets, berries, & good Old World minerality all tied up w/velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan, 10% Mourvedre. 13.5%

Quarter \$10. Half \$20. 750ml \$27.

2016 PINOT NOIR

Meta Willamette Valley, Oregon

This wine boasts a beautiful—unmistakably "Oregon"—nose of black cherry, dried raspberry, black tea, and earth. On the palate, the tannins are fine and silky. The finish is long, luscious, and deep with a core of ripe fruit and fresh, balanced acidity. 13.5%

Quarter \$11. Half \$21. 750ml \$28.

2015 NERO D'AVOLA Stemmari

Native varietal of Sicily, Nero d'Avola is the most widely planted & one of the most important red grapes of the island. Originally, primarily a blending grape, now commonly found as a single varietal wine that's often compared to Syrah. Sour red cherry, black plum, wild strawberry, violets, fresh thyme, black pepper & a touch of vanilla. 14%

Quarter \$9. Half \$18. 750ml \$25.

VERMOUTH

ATXA VINO VERMOUTH ROJO

Destlerias Acha Spain

Can be enjoyed as an aperitif over ice or straight up with a slice of orange or lemon. Traditional Vermouth is a fortified & aromatized wine macerated with a selection of herbs, fruits and roots. Atxa is made in accordance with an old family recipe with a selection of botanicals including wormwood, gentian, and cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%

4oz Glass \$6

Hopleaf's Draft Lines
are maintained by



BELGIAN DRAFTS



CHIMAY • Dorée

Mild and light in taste, with floral aromas and a slight hint of smoked malt and a touch of bitter. The taste is set by hops, a dash of lemon (citrus) and coriander.

4.8% **Goblet \$8.50**

VAN HONSEBROUCK

Gueuze Fond Tradition

Pure taste of a true gueuze based on a blend of young & old lambics. Fruity apple aromas stand out. Slightly sour touches, characteristic of lambic beers, make their presence felt. Very dry in the finish.

5% **13oz Glass \$8**

LA TRAPPE • Witte

Brewed using only water, wheat, & hops. No herbs are added. Saphir hops a citrusy aroma. A real thirst-quencher on a hot summer's day & delicious drink at any other time of the year.

5.5% **Glass \$7.50**

TIMMERMANS

Oude Gueuze

Blend of lambics—old aged for 3yrs in wooden barrels & young—then refermented.

5.5% **Imperial Half Pint \$9**

DUCHESS DE BOURGOGNE

by Brouwerij Verhaeghe

Traditional Flemish red ale matured in oak casks; smooth with a rich texture and interplay of passion fruit, and chocolate, and a long, dry and acidic finish.

6.2% **Glass \$10**

BOON • Oude Kriek

One of the finest & most authentic of the 100% spontaneously fermented fruit-Lambics. 400g/litre of wild cherries fermented together w/a blend of young & old Boon lambic aged in oak casks.

6.5% **Goblet \$10**

ST. FEUILLIEN • Saison

Traditional Belgian farmhouse ale with hints of melon & apricot.

6.5% **Goblet \$8.50**

LEFFE • Blonde

Smooth & fruity, and it has a spicy after-taste with a hint of bitter orange.

6.6% **Goblet \$7.50**

POPERINGS • Hommel Bier

Hoppy, golden-bronze ale. Rose-like floweriness, orange-zestiness & a late, spicy, cumin seed dryness.

7.5% **25cl (8.5oz) Glass \$6.50**

BRASSERIE LEFEBVRE • Barbär

Deep blonde with aroma of honey and a bouquet of floral, spicy & citrus notes.

8% **Goblet \$7.50**

KWAK by Bosteels

Aromas of wheat beer w/hints of bubble-gum, vanilla, cloves & a touch of spirit. Very smooth & spritzzy, w/vanilla notes in the palate.

8% **Goblet \$8**

MAREDSOUS • Brune 8

Mahogany color, sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft background sourness.

8% **Goblet \$8**

TRIPEL KARMELIET by Bosteels

Golden-bronze ale w/a creamy head. Brewed w/ raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Complexity & finesse!

8% **Goblet \$8**

DE PROEF | THE BRUERY

Tripel Honey Kriek

Collaboration between De Proef Brouwerij and The Bruery. Belgian Tripel w/sour cherries & Yucatán honey. Deep pink hue w/aroma of tropical fruit & cherry. Sweetness from the honey & just a hint of Belgian funk.

9.3% **Imperial Half Pint \$10**

BRASSERIE DUPONT

Avec Les Bon Voeux

A farmhouse ale w/a touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeasty funk & a nearly perfect amount of spritz.

9.5% **Goblet \$9**

ST. BERNARDUS • Abt 12

Abbey ale brewed in the classic Quadrupel style. Dark w/a full, ivory-colored head. Fruity aroma, full of complex flavours & long bittersweet finish w/a hoppy bite.

10% **Goblet \$10**

GOUDEN CAROLUS

Cuvée Van De Keizer Blauw

Award-winning Belgian strong dark ale. Dark caramel, light molasses, dates, plum, tobacco & clove. Rich, satisfying, flavorful balance between sweet, tart, & bitter.

11% **Glass \$10**

KASTEEL • Cuvée du Château

Strong, dark brown beer that veers between sweet & bitter; malt has the upper hand. Characteristics of a madeirised beer, w/ initial hints of roast & caramelised malt, followed by delicate hop bitters in the finish.

11% **Goblet \$10**

PETRUS • Quad Nitro

This Quadrupel is brewed with 6 different types of malts using nitrogen instead of CO2 creating a rounder taste and a better mouthfeel. Malty and truly unique.

11.5% **Goblet \$10**

CRAFT DRAFTS

FOUNDERS • All Day IPA

Brewed w/a complex array of malts, grains & hops. Balanced for optimal aromatics & clean finish. (*Grand Rapids, MI*)

4.7% **Pint \$4**

BEGYLE

Can't Find a Bitter Man

An English Style Bitter with a light caramel malt body, cleansed with a dry toast finish. Easy drinking and sessionable.

5% **Pint \$6**

BRAUEREI HIRT

Hirter Morchl Dunkel

Brown lager brewed w/mountain spring water & roasted malts. Smooth & refreshing w/roasted malt flavors & a hint of hops.

5% **Glass \$7**

MORE CRAFT INSIDE >>>



McAUSLAN 🇨🇦
St. Ambrose Oatmeal Stout Nitro
 Black ale brewed from 40% dark malts & roasted barley. Strong hints of espresso & chocolate. Oatmeal adds body & a mocha-colored head to this highly rated Stout.
 5% Pint \$6

PERENNIAL • Saison de Lis
 Straw colored Belgian-style Saison brewed with chamomile flowers. Fermented with a traditional saison yeast strain that imparts fruity & spicy notes that dovetail perfectly w/ the tea-like quality of the chamomile. Finishes dry, tart, & refreshing. (St. Louis, MO)
 5% Goblet \$6

ALLAGASH • White
 Traditional Belgian-style wheat beer, light & slightly cloudy w/ a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)
 5.1% Pint \$6

FIRESTONE WALKER • Pivo Pils
 Hallertau-grown Magnum hops w/ Spalter Select & dry-hopped w/ German Saphir. Floral & spicy herbal notes w/ hints of bergamot & lemongrass. (Paso Robles, CA)
 5.3% Pint \$6

VICTORY • Prima Pils
 Classic European pilsner, made in the USA w/ German pilsner malt, Czech & German hops. (Downingtown, PA)
 5.3% Pint \$6

ANCHOR • Porter
 A blend of specially roasted pale, caramel, chocolate, and black malts, along with top-fermenting yeast, creates complexity without bitterness. (San Francisco, CA)
 5.6% Pint \$6

GREAT LAKES Dortmund Gold
 Smooth lager w/ more body & less hops than a pilsner, less malt & more hops than a Munich-style lager. (Cleveland, OH)
 5.8% Pint \$6

TOPPLING GOLIATH Pseudo Sue
 Single hop ale showcasing the Citra hop. Named for the largest T-rex fossil ever discovered, she roars w/ ferocious aromas of grapefruit, citrus, mango & evergreen. Delicate in body w/ a mild bite in the finish. (Decorah, IA)
 6.2% Pint \$7

THREE FLOYDS Zombie Dust
 Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.
 6.4% Pint \$7

WHINER • Le Tub ⚡
 Slightly tart, funky, farmhouse ale blended w/ 10% Cabernet barrel aged house saison.
 6.4% Goblet \$6

DESCHUTES • Fresh Haze
 A hazy twist on your main squeeze. (Fresh Squeezed! Get it?) Explodes w/ orange citrus & a soft malt body. (Bend, OR)
 6.5% Pint \$7

LO REZ • Mesa Fault ⬢⬢⬢
 Inspired by the chili warmth of Mesa Arizona cuisine paired w/ Lo Rez's Memory Fault. A touch of spice, heat, & smoke come from the guajillo/chipotle blend while the rich malty base adds body.
 6.5% Pint \$7

MAPLEWOOD Fizzle Drizzle III ⬢⬢⬢
 A tart IPA with a ton of plum and lemon peel with a dry hopping for good measure. This one drinks like pink lemonade!
 6.5% Goblet \$6.50

NEW BELGIUM | OUDE BEERSEL Transatlantique Kriek ⚡
 A blend of Oud Beersel's Kriek and New Belgium's Golden Sour. (Fort Collins, CO & Belgium)
 6.5% Goblet \$8

OFF COLOR Apex Predator ⬢⬢⬢
 Farmhouse Ale w/ the scent of juicy fruit & a hazy, golden body. Crystal dry-hopping completes the dry finish w/ a fruity bite.
 6.5% Tall Goblet \$6

WAR PIGS (3 FLOYDS & MIKKELLER) Lazurite ⬢⬢⬢
 Bright, juicy IPA w/ loads of tropical flavors that has become one of their flagship beers.
 6.8% Pint \$6

OLD IRVING • Beezer ⬢⬢⬢
 DDH IPA hopped with Citra and Mosaic.
 6.9% Pint \$6

OMMEGANG • Pale Sour ⚡
 Elegant, drinkable sour beer aged over several months in stainless tanks. Interplay of sweet & sour. Soft with a delicate body and clean finish. (Cooperstown, NY)
 6.9% Goblet \$7

BELL'S • Two Hearted
 Bell's most bitter ale, beautifully copper colored, w/ dense creamy head & full blast of hops! (Kalamazoo, MI)
 7% Pint \$6

OFF COLOR • Bare Bear ⬢⬢⬢
 In the Finnish tradition of brewing beer in saunas! Full of rye, juniper & spicy yeast esters, this sahti might inspire you to build your own sauna to ride out this winter.
 7% Goblet \$6

REVOLUTION • Brut Hero ⬢⬢⬢
 Effervescent, sparkling with white grape, passion fruit, and lemon notes and capped with an extra dry champagne-like finish.
 7% Tall Goblet \$6.50

4 HANDS • Absence of Light
 New and improved Peanut Butter Chocolate Milk Stout. This is a beer that deserved to stand on its own, so they rebranded it and gave it a bit more body. (St. Louis, MO)
 7.1% Imperial Half Pint \$6

AVERY • Apricot Sour
 Bushels of juicy apricots and bright bursts of oak barrel aged tartness are seamlessly infused to cultivate this deliciously distinctive and succulent sour ale. (Boulder, CO)
 7.3% 7oz. Aspen Glass \$8

PENROSE • Midwest Vice
 This juicy IPA packs a hazy heat with radical flavors of Citra & Mosaic hops. Waves of flaked barley, oats and raw wheat crash onto the pastel shores of your palate, leaving behind a tidal pool of tropical flavors in their wake. (Geneva, IL)
 7.5% Imperial Half Pint \$6

STONE • Scorpion Bowl
 Floral and citrus notes from Mosaic, Loral, & Mandarin Bavaria create a fruit punch-like palate in this strong American IPA designed after the cocktail. (Escondido, CA)
 7.5% Imperial Half Pint \$5

LAGUNITAS Hazy Memory ⬢⬢⬢
 Cloudy IPA full of oats and smooth wheatly-esque-ish-ness, packed with some of the murkiest, juiciest, turbid Loral 291, Hallertau Blanc, Galaxy, and Citra hops. It's a huge flavor you won't forget!
 7.7% Imperial Half Pint \$5

5 RABBIT Crímenes de Pasión(fruit) ⬢⬢⬢
 North East Style IPA w/ Vic Secret, Azzaca, and Ariana with passion fruit added.
 8% Goblet \$6

SIERRA NEVADA • Hop Bullet
 A Double IPA, with a double-barreled blast of Magnum hops and lupulin dust to emphasize the intense pine and citrus flavors of classic West Coast hops.
 8% Imperial Half Pint \$5

MIDDELBROW • Ad Astra ⬢⬢⬢
 A salted scotch ale with a touch of roast & chocolate. Big, bold and malty with warming alcohol.
 8.1% Imperial Half Pint \$5

METROPOLITAN Generator Doppelbock ⬢⬢⬢
 Bocks have provided nutrition to fasting German monks during Lent for centuries. We don't fast, we aren't monks, & honestly, we don't even know exactly when Lent occurs. But we are pleased to honor this tradition w/ Metropolitan's seasonal brew.
 8.2% Imperial Half Pint \$6

NORTH COAST Brother Thelonious
 Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar figure in both nose & palate. Rich, yeasty sweetness & alcohol w/ some hop bitterness. (Fort Bragg, CA)
 9.4% Goblet \$7

ALLAGASH • Trollekelder
 On top of oak and vanilla notes, this rich and full-bodied dark wheat ale gains a deep, earthy quality after spending three months in peated Scotch barrels. (Portland, ME)
 9.8% Imperial Half Pint \$8.50

BROOKLYN Black Chocolate Stout
 Russian Imperial Stout w/ dark chocolate aroma and flavor from artful blending of 6 malts and 3 distinct mashes. (Brooklyn, NY)
 10% Imperial Half Pint \$6

HALF ACRE • Deep Space ⬢⬢⬢
 Half Acre's house IPA, Space, doubled. Falconer's Flight & Citra hops course you far into the unknown.
 10% Imperial Half Pint \$6

UNIBROU Ale Gâteau Forêt-Noire 🇨🇦
 This anniversary brew offers roasted malt aromas, dark chocolate flavors & delicate fruity accents that lead to a slightly tart finish. Think liquid "Black Forest" cake!
 10.5% Imperial Half Pint \$7.50

FOUNDERS • KBS
 Strong stout brewed w/ a hint of coffee and vanilla then aged in oak bourbon barrels. Strong bourbon undertones come through in the finish. (Grand Rapids, MI)
 11.2% Imperial Half Pint \$10

FIRESTONE WALKER Anniversary XXII
 Each year Firestone hosts a barrel aged blending competition w/ local winemakers & this year the winning blend is from Thacher Winery, along with TH Estate Wines, & help from friend & master bread maker Arie Litman. A blend of bourbon, rum & gin barrels. Here is the final blend for XXII Anniversary Ale: Stickee Monkee - 44%, Parabola - 22%, Bravo - 22%, Rum Barrel Helldorado - 7%, Gin Barrel Helldorado - 5%. (Paso Robles, CA)
 12.7% 6.5oz Bell Glass \$8

DOGFISH HEAD • Fruit-Full Fort
 A twist on the beloved Fort w/ raspberry, blackberry, boysenberry & elderberry. Reminiscent of a jammy red wine. (Milton, DE)
 15-18% 6.5oz Bell Glass \$8



SUPER STOUT
Pregame Highlights
 Special tappings of rare stouts every Sunday in December & January at 5:00pm.
January 13—Pre-barrel Preview:
Non-barrel aged versions of Goldmund, Big Hugs, Abraxas, & Dino Smores
January 20—BCS Midnight Orange
January 27—Don't Forget the Belgians:
Scotch Silly Chardonnay Barrel, Straffe Hendrik Heritage 2013, and Gulden Draak Calvados Barrel Reserve.
February 3—Super Stout Sunday @ 12pm!