

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

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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**

TRIPLE 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. Mild hop bitterness and champagne-like finesse on the finish.

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

BRASSERIE DUPONT

Avec Les Bon Voeux

The strongest of Dupont's farmhouse ales, but the alcohol isn't all that detectable. A touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeast 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 and clove contribute to a rich, satisfying, flavorful balance between sweet, tart, and bitter notes.

11% **Glass \$10**

KASTEEL • Cuvée du Château

Strong, dark brown beer that veers between sweet and bitter; malt has the upper hand. Characteristics of a maderized beer, with initial hints of roast and caramelised malt, followed by delicate hop bitters in the finish. A fully-fledged gastronomic beer.

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**



BELGIAN FRIED CHICKEN NIGHT!

Monday, February 4th

Belgian Fried Chicken night is the 1st Monday of the Month, unless otherwise noted.

NO FRIED CHICKEN ON JAN 7

MORE CRAFT INSIDE >>>



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. (*Austria*)

5% Glass \$7

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

Dortmunder 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

18TH STREET • Chasing Paper

Citra Hopped Pale provides massive citrus flavor & big juicy finish without all the alcohol we are used to. (*Hammond, IN*)

6.2% Pint \$6.50

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

OLD IRVING • Beezer

DDH IPA hopped with Citra and Mosaic.

6.9% Pint \$6

OMMEGANG • Pale Sour

Elegant, drinkable sour beer, unique in that it's not wood-aged. Aged over several months in stainless tanks, master blenders blend new batches with older ones until the optimal balance of flavors is reached. An elegant interplay of sweet and sour and the mouthfeel is 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

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 wheaty-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

HALF ACRE • Wand

Brewed to hum, targeting resin & forest fruits, using house 2-row, Vienna, malted oats and malted wheat alongside Simcoe, Amarillo & Mosaic hops. Mango, citrus and peach qualities w/a stabilizing dankness.

7.8% Goblet \$6

5 RABBIT

Crímenes de Pasión(fruit)

North East Style IPA w/Vic Secret, Azzaca, and Ariana with passion fruit added.

8% Goblet \$6

GOOSE ISLAND

Fathomless

4th and final Fulton & Wood series of the year. Ruby black Baltic Porter w/a roasty aroma & notes of molasses and dark fruit. Bittersweet chocolate, tobacco, & fruity character from the bock yeast w/a medium body & a lingering woody mouthfeel.

8% Imperial Half Pint \$6

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

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

BELL'S • Traverse City Whiskey Barrel 3rd Coast Old Ale

Begins as Third Coast Old Ale which is then aged in Traverse City Whiskey Company Barrels. This interpretation of an American Barley-wine includes notes of Carmel, vanilla, fig and burnt sugar. (*Kalamazoo, MI*)

12.2% Imperial Half Pint \$6

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 6—BCS Vanilla

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!



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION

for details contact our events coordinator at events@hopleaf.com or 773-334-9851