

# DRAFT CIDER & MEAD

## EZ ORCHARD • Hawk Haus

Features heirloom apples in this small batch dry cider. (Salem, OR)

5.6% **Goblet \$8.50**

## 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% **Imperial Half Pint \$8.50**

## UNCLE JOHN'S • Perry

Made Michigan Bartlett Pears. Semi-dry and sparkling. Delicate freshness of pear, with subtle citrus notes. It's buttery and creamy body balance its slight acidity. (St. Johns, MI)

6.5% **Goblet \$6.50**

## VIRTUE • Seedling Orchard with Schaarbeek Cherries

Seedling Orchard is a friend to chefs and farmers markets for their quality hand picked heirloom fruit. Cider made w/Schaarbeek cherries 2015 harvest. (Fennville, MI)

7% **7oz Aspen Glass \$8.50**

# 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.**

### 2017 RIESLING TROCKEN

#### Weingut Dr. Heyden Estate Germany

From the limestone terroir of the Oppenheim slope. Pretty white peach and apricot aromas perfume this fruity dry Riesling. Ethereal and light in texture with a zippy mouthfeel and delicate red apple, quince and honey flavors. Easy drinking, approachable and food friendly. 12.5%

**Quarter \$10. Half \$20. 750mL \$27.**

### 2017 CHARDONNAY

#### Sean Minor Four Bears

##### Sonoma, California

This Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of apple, pear, tropical citrus and pineapple with subtle notes of cardamom cinnamon and vanilla spice. On the entry, crisp vibrant flavors of guava, pear and green apple integrate well with a touch of minerality and a medium body mouth feel which evolve into a full and lengthy finish. 13.5%

**Quarter \$10. Half \$20. 750mL \$27.**

## 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



Menu as of April 10, 2019  
Please note: prices do not include tax.

# BELGIAN DRAFTS



## CHIMAY • Dorée

Mild & light w/floral aromas, a hint of smoked malt & a touch of bitter. The taste is set by hops, lemon & coriander.

4.8% **Goblet \$8.50**

## VAN HONSEBROUCK

### Gueuze Fond Tradition

Very tart, classic gueuze based on a blend of young & old lambics. Spontaneously fermented, oak-aged to perfection. Fruity apple aromas Very dry finish.

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

## PALM • Speciale

Belgian Pale Ale made w/English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy.

5.2% **Goblet \$6**

## BOKOR VANDER GHINSTE

### Cuvée Des Jacobins Rouge

Unblended old lambic, aged for at least 18 months in oak barrels. Robust character with a full body. Overtones of vanilla, dried cherry, stone fruit & cocoa.

5.5% **Goblet \$10**

## BRASSERIE MINNE

### Ardenne Saison

Light orange, hazy, & slightly murky. Cereal background, slight grassiness, orange, pear, and a hint of pepper. Finishes semi-sweet and a bit of a fruity/earthy aftertaste.

5.5% **Goblet \$10**

## LA TRAPPE • Witte

Brewed using only water, wheat, and hops. No herbs are added. Saphir hops give the ale its citrusy aroma.

5.5% **Glass \$7.50**

## TIMMERMANS • Gueuze

Blend of carefully selected lambics—old aged for 3yrs in wooden barrels and young then refermented. A classic, not to be missed.

5.5% **7oz Aspen Glass \$7.50**

## 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**

## LEFFE • Blonde

Smooth & fruity, and it has a spicy aftertaste with a hint of bitter orange.

6.6% **Goblet \$7.50**

## DUBUISSON • Cuvée de Trolls

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. It harmonises quite beautifully with the well-rounded and delicate taste of this Blond Ale.

7% **Goblet \$10**

## WESTMALLE • Dubbel

Never before available on draft in the US! A reddish brown trappist ale, malty and fruit, featuring a 3 week secondary fermentation. This ale has a full, pale yellow head. The bouquet is full of esters and fruitiness. Notes of ripe banana predominate. The taste is fruity and slightly bitter, with a long, dry finish.

7% **Goblet \$10**

## POPERINGS • Hommel Bier

Hoppy, golden-bronze ale from a blend of pale malts & Brewers' Gold & Hallertau hops. Rose-like floweriness, orange-zestiness & a late, spicy, cumin seed dryness.

7.5% **25cl (8.5oz) Glass \$8.50**

## BRASSERIE LEFEBVRE • Barbär

Deep blonde in colour, unobtrusively scented w/honey and accompanied by a bouquet of floral, spicy and citrus notes.

8% **Goblet \$7.50**

## KWAK by Bosteels

Hints of bubblegum, vanilla, cloves and a touch of spirit. Smooth & spritzy, with vanilla notes in the palate. Sweet malt gives way to a dry finish.

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**

## ST. BERNARDUS • Tripel

Traditional abbey ale brewed in the classic "Triple" style of Belgium's best Abbey Ales. Blond to pale amber color w/a wonderful head, slightly sweet aroma and the orangey-grassy flavors of hops in the finish.

8% **Goblet \$9**

## 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**

## GOUDEN CAROLUS • Classic

Dark, balanced dosed caramel & aromatic malts provide a unique beer that unites the warmth of wine and the freshness of beer.

8.5% **Goblet \$8.50**

## BRASSERIE DUPONT

### Avec Les Bon Voeux

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**

## FRIDAY, APRIL 12

### GOUDEN CAROLUS SINGLE MALT RELEASE

Distilled from the mash of Gouden Carolus Tripel. Featuring the "Belgian Handshake"—a neat pour with a GC Classic; and the "New Fashioned"—housemade cherry simple syrup and house orange biters—as well as other Gouden Carolus favorites.



MORE CRAFT INSIDE >>>



**POLLYANNA** ★★★  
**Lexical Gap 2019**  
 Brewed 3/26, kegged 4/9, tapped 4/10. This is as fresh as it gets! Sometimes, the English language just doesn't have a word for something. There are words like YOLO, twerk, and OMG, but for some reason there isn't a plural for "you." Sorry, but "ya'll" or "youse" or even "you guys" doesn't quite fill the lexical gap. Lexical Gap IPA is straight west coast, you guys (see what we did there?). Brewed w/massive amounts of Citra, Centennial, Simcoe, and Columbus hops, finding a word to describe your gratification might be pretty tough. Most expletives, however, will probably suffice.  
 7.3%    Imperial Half Pint \$5

**FOUNDERS • All Day IPA**  
 Brewed w/a complex array of malts, grains & hops. Balanced for optimal aromatics & clean finish. (Grand Rapids, MI)  
 4.5%    Pint \$4

**SURLY • Hell**  
 Not unlike a German Zwickel Bier. Hops takes a back seat to the Pils malt sweetness & fresh bread aroma. The color is... hell (Deutsch for light). (Minneapolis, MN)  
 4.5%    Pint \$5

**5 RABBIT • La Protesta** ★★★  
 Hoppy Golden ale continuing the feelings behind what inspired "Chinga Tu Pelo". This year proceeds go to the Young Center for Immigrant Children's Rights.  
 4.8%    Tall Goblet \$6

**ANCHOR • Steam**  
 A blend of pale & caramel malts, fermentation w/lager yeast at warmer ale temperatures in shallow open-air fermenters. Gentle carbonation in cellars through a process called kräusening. (San Francisco, CA)  
 4.9%    Pint \$6

**SPITEFUL • Dark Lager** ★★★  
 Bohemian-inspired Dark Lager has a refined malt complexity, but won't tire you out if you want a few.  
 4.9%    Pint \$6

**BRAUEREI HIRT** ==  
**Hirter Morchl Dunkel**  
 Brown lager from a brewer founded in 1270. Smooth & refreshing w/roasted malt flavors and a hint of hop bitterness.  
 5%    Glass \$7

**FIRESTONE WALKER**  
**DBA Nitro**  
 Fresh twist on a classic. Caramel malts & noble hops delivered with unprecedented smoothness. (Paso Robles, CA)  
 5%    Pint \$6

**McAUSLAN** 🇨🇦  
**St. Ambrose Oatmeal Stout** Nitro  
 Intensely black ale w/strong hints of espresso & chocolate. Oatmeal adds body & a lasting mocha-colored head.  
 5%    Pint \$6

**TEMPERANCE** ★★★  
**Fence Jumper**  
 Cream Ale w/slight fruity ester notes and clean finish. Delicately dry hopped with Chinook, adding hints of juicy grapefruit to balance the grainy sweetness.  
 5.1%    Pint \$6

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

**DOVETAIL • Vienna Lager** ★★★  
 Copper in color w/a warm 100% Vienna malt character & Styrian Golding hop finish.  
 5.1%    17oz Glass \$7.50

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

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

**BELL'S • Oberon**  
 Light-bodied American wheat beer that's easy-drinking & thirst-quenching w/notes of biscuits, lemon, yeast & floral hops. (Kalamazoo, MI)  
 5.8%    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

**HALF ACRE • Dark Trail** ⚡ ★★★  
 Mixed culture foeder saison w/aromas of stone fruit and mild barnyard atop bread & mandarin orange. Balanced acidity & a mineralogy in the finish.  
 6%    7oz Aspen Glass \$5

**SOLEMN OATH** ★★★  
**Taproom Exclusive**  
 Ironically named collaboration w/Hopleaf & Bavarian Lodge. Cold weather stout with rye spice, smooth finish, notes of chocolate & coffee. Exclusively brewed for select retail partners, rather than SO's taproom!  
 6%    Pint \$6

**SIERRA NEVADA • Brut IPA**  
 IPA brewed for a bone dry champagne-style finish. Balanced bitterness & a bright pop of citrus flavor. Intriguing & drinkable.  
 6.2%    Pint \$6

**TOPPLING GOLIATH**  
**Pseudo Sue**  
 Single hop ale showcases the Citra hop. Named for the largest T-rex fossil ever discovered, she roars w/ferocious aromas of grapefruit, citrus, mango & evergreen from the single hop—Citra. Delicate body w/a mild bite. (Decatur, LA)  
 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

**ALLAGASH • Little Sal** ⚡  
 Brewed w/a pound of Maine blueberries per gallon & aged with pediococcus and lactobacillus in oak red wine barrels. Dark amber color with lingering blueberry flavor & a moderate tartness. Biscuity notes give way to a juicy sweetness, followed by a long, drying finish. (Portland, ME)  
 6.5%    7oz Aspen Glass \$7

**HAMMERHEART**  
**Laurentian Porter**  
 Mesquite smoked porter with spruce tips. (Lino Lakes, MN)  
 6.5%    Goblet \$6

**DOGFISH HEAD**  
**American Beauty**  
 Pale ale is brewed w/granola & wildflower honey. Boasts malty and sweet notes of honey, toasted grain & citrus. (Milton, DE)  
 6.5%    Pint \$6

**OMMEGANG • Pale Sour** ⚡  
 Elegant sour beer, unique in that it's not wood-aged. Aged over several months in stainless tanks, master blenders blend new batches w/older ones until the optimal balance of flavors is reached. Interplay of sweet & sour. Soft mouthfeel 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

**HOPEWELL | 4 HANDS** ★★★  
**Style Points**  
 Brut IPA brewed w/Idaho 7, Ekuanot and El Dorado hops and a quirky yeast from Norway. Brimming with stone fruit, tropical citrus and melon up front, capped by a super-dry finish. (Chicago/St. Louis, MO)  
 7%    Tall Goblet \$6

**NEW BELGIUM • La Folie** ⚡  
 New Belgium's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. Sour apple notes, dry effervescence, & earthy undertones. (Fort Collins, CO)  
 7%    Goblet \$6.50

**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

**REVOLUTION** ★★★  
**Spirit of Revolt**  
 Imperial IPA made by the women of Rev in honor of International Women's Day. Dry-hop blend of Cascade, Cashmere, and Styrian Fox. Notes of citrus, pineapple, & melon. Portion of sales benefit Connections for Abused Women and their Children.  
 8.2%    Imperial Half Pint \$5

**OFF COLOR • Growl** ★★★  
 A Belgian Quad style big ole' dark beer filled with ethanol (and stone fruit esters).  
 8.5%    Goblet \$7.50

**UNIBROU** 🇨🇦  
**La Fin du Monde**  
 Triple-style golden ale recreates the style of beer developed in the Middle Ages by trappist monks for special occasions.  
 9%    Goblet \$7

**STONE • Enjoy by 4/20/19**  
 Enjoy this monster IPA fresh. That's the idea. All the hops with a strong malt backbone. (Escondido, CA)  
 9.4%    Imperial Half Pint \$6

**TEMPERANCE • The Drop** ★★★  
 Smooth and dangerously drinkable. The Drop is the beer for that feeling of complete abandon. Over 3 pounds of 4 types of hops per barrel are balanced with rich malt goodness. This beer may never return, so catch it while you can.  
 9.4%    Imperial Half Pint \$6

**ODELL • 180 Shilling**  
 In 1989 Odell opened w/flagship, 90 Shilling. A double version of the recipe w/a roasted malt base balanced by earthy hops and aged on oak. Notes of toffee, plum, vanilla & dried cherry. (Fort Collins, CO)  
 9.6%    Imperial Half Pint \$9

**BEGYLE • Quagmire** ★★★  
 American Double IPA featuring Galaxy and Mosaic Hops.  
 9.7%    Imperial Half Pint \$5

**LAGUNITAS** ★★★  
**Undercover Investigation Shut-Down**  
 An oxymoronic "Imperial Mild"—A redux. Defiant as to style...The brewer can say for sure it is unforgiven and unrepentant.  
 9.7%    Imperial Half Pint \$5

**HALF ACRE • Navaja** ★★★  
 Double India Pale Ale brewed with Golden Promise malt, hopped with Mosaic, Simcoe, Citra and CTZ.  
 10%    Imperial Half Pint \$6

**ALLAGASH • James Bean**  
 Hopped w/Nugget & Hallertau then fermented with house yeast. After fermentation & aging in bourbon barrels for almost 2 months, cold-brewed coffee is added. Notes of caramel, bourbon, and coffee. (Portland, ME)  
 10.1%    Imperial Half Pint \$7.50

**FOUNDERS • CBS 2018**  
 Imperial Stout w/chocolate & coffee, aged in maple syrup-bourbon barrels. Same base beer as KBS, an imperialized version of Breakfast Stout. Rich maple syrup, roasted coffee and velvety chocolate meld together. (Grand Rapids, MI)  
 11.6%    6.5oz Bell Glass \$8

**FIRESTONE WALKER • Sucaba**  
 Boozy bourbon & American oak aromas combined w/chocolate malt undertones. Complex malt flavors are framed in oak with hints of dark chocolate, vanilla, toasted coconut & a touch of dark cherry. (Paso Robles, CA)  
 11.3%    6.5oz Bell Glass \$7.50