

DRAFT CIDER & MEAD

VIRTUE • Michigan Apple

Semi-dry cider from heirloom Michigan apples, blended w/hand-pressed juice from this year's harvest. Ripe apples, a hint of oak, & a touch of sweetness. (Fennville, MI) 5.5% **Goblet \$5**

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**

BLAKE'S • Traffic Jam

Inspired by the juicy berries grown on their farm each summer. Balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries, this semi-sweet captivates the nuance of the farm, in each and every taste. (Armada, MI) 6.5% **Tall Goblet \$6**

UNCLE JOHN'S Sidra de Tepache

Inspired by the Mexican fermented fruit drink and made with apples and pineapple. (St Johns, MI) 6.9% **Goblet \$6.50**

WHAT'S A QUARTER?

Quarter = 1/3 bottle
Half = 2/3 bottle
750ml = full bottle



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

2017 ORGANIC ROSÉ Pratsch Niederösterreich Austria

Delicate and dry featuring aromas and flavors of wild strawberries, peach, and pear, backed by crisp, refreshing acidity. 100% organic Zweigelt. 11.5%

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

RED

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.

2017 SANGIOVESE DI TOSCANA

Poggio Anima Toscana, Italy

From mature vines in a single vineyard in the Colle Senesi. Dark ruby. Aromas of iris, rosemary & lavender, bright red cherries and mint explode from the glass. Youthful, easygoing palate offers juicy cherry, white pepper & clove hints alongside pliant tannins. 100% Sangiovese. 14%

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

VERMOUTH

ATXA VINO VERMOUTH ROJO Destlerias Acha Spain

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

4oz Glass \$6

BELGIAN DRAFTS



LOUD BEERSEL • Oude Lambiek

The base oude lambiek for Oude Beerseel's blends. The exact time when a lambic switches from jeune to vieux is based on the fermentation progress and is at the brewer's or blender's discretion. 5% **7oz Aspen Glass \$8.50**

VAN HONSEBROUCK

Gueuze Fond Tradition

Classic gueuze w/a blend of young & old lambics. Spontaneously fermented & oak-aged. Fruity apple aromas. Very dry finish. 5% **13oz Glass \$8**

ST. BERNARDUS • Wit

Traditional Belgian white beer. Pale and hazy. Wheaty aroma, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitness and honeyish sweetness. 5.5% **Goblet \$8.50**

DE HALVE MAAN • Brugse Zot

A very drinkable thirst-quencher with bags of character, brewed with four varieties of malt and two types of aroma hops. 6% **Goblet \$9**

BOON • Oude Kriek

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 after-taste with a hint of bitter orange. 6.6% **Goblet \$7.50**

DUBUISSON • Cuvée de Trolls

Dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. Harmonises beautifully w/the well-rounded and delicate taste of this Blond Ale. 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% **Goblet \$8.50**

GOUDEN CAROLUS • Ambrio

Full-tasting, but deceptively drinkable, amber ale w/a fruity taste & a hoppy edge. Brewed since the fourteenth century, and is the last of its style brewed in Belgium. 8% **Goblet \$8.50**

DELIRIUM RED by Huyghe

Deep red color and soft fruity aroma with hints of almond and mildly sour cherries. Sweet and fruity, with a nice balance between sweet and sour. 8% **Goblet \$10**

KWAK by Bosteels

Aromas of wheat beer w/hints of bubble-gum, vanilla, cloves & a touch of spirit. Smooth & spritzzy, w/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**

TRIPLE KARMELIET by Bosteels

Golden-bronze ale w/a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. 8% **Goblet \$8**

PETRUS CHERRY CHOCOLATE QUAD by De Brabandere Nitro

6 different types of roasted malts & delicious cherries. Nitrogen gives body and creaminess, making it extremely drinkable. 8.5% **Imperial Half Pint \$10**

DELIRIUM TREMENS by Huyghe

Pale blond and slightly malty with a nice touch of alcohol & spicy. Warming and round, with an aftertaste that is strong, long-lasting and dry bitter. 9% **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 spizitz. 9.5% **Goblet \$9**

STRAFFE HENDRIK • Quadrupel

Rich, intense dark ale. Brewed w/a subtle blend of specialty malts, giving an extremely dark color & complex character. 11% **Goblet \$10**



CHIMAY

• Pères Trappistes •

TUESDAY, MAY 21 • 7-10PM
CELEBRATING CHIMAY IN MAY!

Meet Hugues Glaitigny from Chimay and enjoy their beers with food special made with Chimay cheese!

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**

Première (AKA Red)

The oldest of the Chimays. Its coppery color and sweet, fruity taste make it a particularly tasty dark ale. 7% **Goblet \$8.50**

Cinq Cents (AKA White)

Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an afterbitterness which melts in the mouth. Top-fermented unpasteurized Trappist Tripel. A classic. 8% **Goblet \$8.50**

Grande Réserve (AKA Blue)

Dark ale with a powerful aroma. Its complex flavor improves with passing time. 9% **11.2oz Bottle \$12**
750ml Bottle \$30

Menu as of May 21, 2019
Please note: prices do not include tax.

MORE CRAFT INSIDE >>>

WINE ON TAP

SERVED IN CARAFES

WHITE

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 ROERO ARNEIS

Cascina Pace Piemonte, Italy

Straw yellow w/greenish reflections. Notes of white pulp fruits, such as peach, and florals in the nose that recall flowers & chamomile. With age, the sensations of flint & hydrocarbons become more acute. Full & flavorsome, w/a proper acid balance and a pleasant aftertaste of deep saffron. Perfectly food friendly. 13%

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

2017 CHARDONNAY

Sean Minor Four Bears

Sonoma, California

Light golden straw hue and 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.

2018 ROSATO Scarpetta Frico

Tuscany, Italy

Light bodied rosé from indigenous Tuscan varietals. Natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé. 90% Sangiovese, 5% Canaiolo, 5% Ciligiolo. 12%

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



PERENNIAL • Hopfentea ⚡
The Hopleaf/Perennial collaboration! Traditional German Berliner Weiss tweaked w/a tea blend to impart a slight apricot hue & botanical aromatics. (St. Louis, MO)
4.2% Goblet \$7

REVOLUTION ⚡⚡⚡
Freedom of Speech ⚡
Peach Kettle Sour made with Greek yogurt, peach concentrate, and Saison yeast. Lacto strains in the yogurt produce a tart character to balance the peachy sweetness.
4.4% Tall Goblet \$6

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

BRASSERIE DES FRANCHES-MONTAGNES +
√225 Saison ⚡
This is BFM's 15th anniversary beer (the square root of 225). A Belgian-style Saison matured in their used Abbaye de Bon Chien barrels for 4 months to give it a slight funky sourness.
5% Goblet \$10

McAUSLAN ⚡⚡
St. Ambroise Oatmeal Stout Nitro
Intensely black ale with strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head.
5% Pint \$6

SURLY • Heatslayer
Crisp, refreshing Kölsch style lager. (Minneapolis, MN)
5% Pint \$5

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

BEGYLE ⚡⚡⚡
Stout of Spice and Fire
Milk Stout w/Chipotle & Cinnamon.
5.3% Imperial Half Pint \$6

DOGFISH HEAD • SuperEIGHT ⚡
Super gose w/prickly pear, mango, boysenberry, blackberry, raspberry, elderberry, kiwi juices, toasted quinoa & red Hawaiian sea salt. Vibrant red color, with flavors of berries & watermelon, along with a slightly tart—yet refreshing—finish. (Milton, DE)
5.3% Tall Goblet \$6

FIRESTONE WALKER • Pivo Pils
Magnum hops as foundation; Spalter Select for floral aromatic & spicy herbal notes; dry-hopped w/Saphir for a touch of bergamot zest & lemongrass. (Paso Robles, CA)
5.3% Pint \$6

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

SOLEMN OATH ⚡⚡⚡
Punk Rock for Rich Kids
Light caramel sweetness and fruity Belgian yeast compliment the unique flavor and aromatics of a single hop variety.
5.5% Goblet \$5

UNIBROU ⚡⚡
Éphémère Cassis
Limited seasonal beer. Blackcurrant aromas enhanced by a mild astringency.
5.5% Goblet \$6.50

THORNBRIDGE • Jaipur ⚡⚡
Packed full of American hops, Jaipur's hoppiness builds in the mouth & bursts w/ powerful citrus fruit flavors with a remarkably smooth finish. Deliciously drinkable IPA.
5.9% Goblet \$7.50

THREE FLOYDS ⚡⚡⚡
Center Square ⚡
Tart, fruity and refreshing. 100% Brettanomyces fermented peach Berliner Weisse.
5.9% 7oz Aspen Glass \$6

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

SPITEFUL • Alley Time ⚡⚡⚡
Brewed with Pilsen malts and a single addition of Simcoe hops, perfect for sharing those explicative-heavy stories with a cold one in hand. Alley time can be any time, but it can only be one place. Or you can enjoy this well balanced pale ale here.
6% Pint \$6

GREAT LAKES
Holy Moses Raspberry White
In the spirit of Moses Cleaveland's thirst for discovery, this classic White Ale meets fresh, juicy raspberries to forge a glass worth planting a flag in (or an orange slice!) (Cleveland, OH)
6.2% Tall Goblet \$5

SIERRA NEVADA • Brut IPA
Bone dry champagne-style finish. Late hop additions give the beer balanced bitterness and a bright pop of citrus flavor.
6.2% Pint \$6

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

SKETCHBOOK ⚡⚡⚡
Hazemanian Devil
Soft bodied Hazy IPA with big tropical fruit notes and citrus flavors balanced out with a soft spiciness. Brewed in collaboration with Against the Grain in Kentucky.
6.66% Pint \$7.50

HALF ACRE • Bodem ⚡⚡⚡
A reflection of how HA is feeling about go-to IPAs in today's spectrum of plants and brewing perspective. Ripe tropical fruit flesh with soft melon and berry.
6.7% 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
A major longtime Hopleaf favorite. Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! (Kalamazoo, MI)
7% Pint \$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

WILD BEER CO. ⚡⚡
Modus Vivendi ⚡
Combines unpredictability of wild yeast with the subtle complexity of maturation in oak barrels. A transformation of an old English ale into a beer that is Wildly different. Unique, dark, flavorful w/a smooth, rich, full body & complex fruit flavors of berries, sweet cherries & tannins.
7% 7oz Aspen Glass \$8

5 RABBIT • Super Pils ⚡⚡⚡
Classic pilsner character in a big, bold beer that drinks like an IPA. Cool-fermented with our house ale yeast for a clean, smooth flavor with just the barest hint of fruitiness. Perfect balance of malt and hops in classic pils fashion—just stronger. Unfiltered for better body and foam.
7.2% Pint \$6

TEMPERANCE • The Brume ⚡⚡⚡
Brewed as a collaboration with the talented brewers of Illuminated Brew Works, the Brume is Temperance's first foray into this strange, foggy realm. With its softer edges, tropical notes, and refreshing finish, this double dry hopped IPA challenges long-held beliefs and captures the imagination.
7.4% Pint \$7

MAPLEWOOD ⚡⚡⚡
Mr. Shakey Strawberry
Milkshake IPA brewed w/hundreds of pounds of fresh strawberry puree & vanilla beans. Lactose (milk sugar) and oats are used to develop a thick n rich body. Finished with a heavy dry hop of Belma hops to add even more strawberry depth.
7.5% Goblet \$7

STONE • Scorpion Bowl
Floral & citrus notes from Mosaic, Loral, and Mandarin Bavaria hops. Mouthwatering fruit punch to the palate in this IPA designed after the cocktail. (Escondido, CA)
7.5% 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

GOOSE ISLAND ⚡⚡⚡
Hombre Secreto
Saison that has been aged in Lunazul tequila barrels with Brettanomyces. Brewed as a collaboration between Goose Island, Lunazul Tequila, and Big Star.
9% Imperial Half Pint \$6

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

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

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

CENTRAL STATE
Coffee Nephilim
This giant of a stout is as dark as the night. Infused with Unicorn Blood Espresso from the wizards at Dark Matter Coffee, this rich and roasty stout is perfect for enjoying after vanquishing mythical foes. (Indianapolis, IN)
11% Imperial Half Pint \$6.50

FUNKWERKS • Dark Prophet
Deep mahogany-colored dark strong ale. Wonderful aroma of vanilla, dark fruits, and spicy oak. With the addition of cacao nibs, the chocolatey flavor is complemented by fig, date, & oak undertones. Oak tannins balance the chocolate malt flavors and the beer finishes with a slight alcohol warmth. (Fort Collins, CO)
11.6% Imperial Half Pint \$8



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION
for details contact our events coordinator at events@hopleaf.com or 773-334-9851

