

DRAFT CIDER & MEAD

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. (*Ferdale, MI*)
6% **Imperial Half Pint \$8.50**

2 TOWNS • Ginja Ninja

Tropical and exotic, the Ginja Ninja's training is complete when raw ginger root collides with Northwest apples to deliver a balance of sweet and spicy. (*Corvallis, OR*)
6% **Goblet \$6**

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.

2018 ALBARIÑO Neboa

Rias Baixos, Spain
A fresh, precise expression of Albariño with an intense mineral streak. Floral, blossomy nose w/ peach & apricot aromas which carry through on the palate. Taut structure, complex fresh fruit, understated mid-palate weight, all on a strong backbone of mineral acidity. 12.5%
Quarter \$9. Half \$18. 750mL \$25.

2017 ROERO ARNEIS

Cascina Pace Piemonte, Italy
Straw yellow w/ greenish reflections. Notes of 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 hue and aromas of apple, pear, tropical citrus & pineapple. Subtle notes of cardamom, cinnamon & vanilla spice. On the entry, crisp vibrant flavors of guava, pear & green apple integrate w/ a touch of minerality and a medium body mouth feel. Full and lengthy finish. 13.5%
Quarter \$10. Half \$20. 750mL \$27.

ROSÉ

2018 ROSADO Viña Galana

Albacete, Spain
Estate grown grapes grown on a high plateau with cold winters and hot dry summers produce a rosado of light pink color, intense fruity aromas of strawberry and a smooth, well balanced palate. 100% Tempranillo. 12.5%
Quarter \$9. Half \$18. 750mL \$25.

VIRTUE • Rosé

A blend of hand pressed heirloom Michigan apples aged in French Oak barrels. Wine-like, with floral notes and a dry, crisp finish. (*Fennville, MI*)
6.7% **Goblet \$6.50**

SEATTLE CIDER • Gin Botanical

Semi-dry, fermented w/ spent gin botanicals from Batch 206 Distillery. Showcases lemon, orange rind, juniper, cucumber & verbena. Complex, clean, aromatic, & refreshing. (*Seattle, WA*)
6.9% **Goblet \$6**

WHAT'S A QUARTER?

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



QUARTER (250mL) HALF (500mL) 750 (750mL)

2017 ROSATO Poggio Anima 'Rafael' Terre Siciliane IGT Italy
Salmon pink. Spices, flowers & herbs complement red berries on the nose and in the mouth. Dense & juicy, with light red fruit flavors and floral notes carrying through on the finish. Firm acid holds it all together. 80% Zibibbo 20% Syrah. 12.5%
Quarter \$11. Half \$21. 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 nose of black cherry, dried raspberry, black tea, & earth. Tannins are fine and silky, and 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 & mint. 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



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

PALM • Spéciale

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 but beautifully sophisticated w/ full body & overtones of vanilla, dried cherry, stone fruit & cocoa.
5.5% **Goblet \$10**

ST. BERNARDUS • Wit

A traditional Belgian white beer developed and brewed in collaboration with the legendary Master Brewer Pierre Celis. Very pale and quite hazy. In aroma, it has a wheaty, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitiness and honeyish sweetness. Very refreshing!
5.5% **Goblet \$8.50**

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. Unsweetened, unfiltered, unpasteurised; no artificial anything added.
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**

HUYGHE • Averbode

Brewery Huyghe's Other Strong Golden Ale. Resounding, sweet malt and a pleasant hop character from carefully selected hops.
7.5% **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**

KWAK by Bosteels

Pours w/ a fine lasting head with aromas of wheat beer. Hints of bubblegum, vanilla, cloves, and a touch of spirit. Very smooth & spritzy, with vanilla notes in the palate; comes across very light for its strength. 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 with a creamy head. Brewed with raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Complexity & finesse!
8% **Goblet \$8**

GOUDEN CAROLUS • Classic

Dark, very balanced dosed caramel and aromatic malts provide, in combination with a traditional high fermentation, 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**

VAN STEENBERGE • Piraat

Hoppy interpretation of a strong golden ale with lot of Saaz character. Gold to bronze with a spicy hop aroma, creamy nutty palate, and fruity dry warming finish.
10.5% **Goblet \$10**

De Garre

The house beer for the famous De Garre pub in Bruges, Belgium. Brewed using traditional Belgian triple base with three times the amount of malt.
11% **Goblet \$10**

CRAFT DRAFTS

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**

HOPEWELL

Nitro Cold Brew ⭐⭐⭐
A "session coffee ale" born out of love of iced coffee in summertime. Subdued base of dark malts lays the foundation for loads of coffee. Each year features a different coffee.
4.5% **Pint \$6**

SOLEMN OATH

Questionable Couch ⚡ ⭐⭐⭐
German style kettle sour with coriander.
4.5% **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**

Hopleaf's Draft Lines are maintained by



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

MORE CRAFT INSIDE >>>



NEW BELGIUM BREWING

Fort Collins, CO

MONDAY, JUNE 10 • 6-8PM

PERSONALIZED ETCHED GLASSWARE GIVEAWAY

Not only do you get to keep the glass, but get it personalized before you take it home when you order any New Belgium draft beer.

NEW BELGIUM • Mural

Collaboration with Mexico City's Cerveceria Primus. Agua fresca ale featuring hibiscus, agave, watermelon and lime for a fresh, vibrant sip. Inspired by the Mexican agua fresca tradition of fruit infused beverages.

4% Tall Goblet \$6

NEW BELGIUM • 1554

Belgian style dark ale with a surprisingly bright taste and a dry, chocolaty finish—one evocative of dark brews enjoyed in Belgian taverns 500 years ago. Not a porter, not a stout, not a Brunne—it's 1554.

6% Pint \$6

NEW BELGIUM • La Folie

Wood-conditioned beer, resting in French Oak barrels for 1-3 years. Sour apple notes, dry effervescence, & earthy undertones.

7% Goblet \$6.50

NEW BELGIUM • Oscar

(Aged in BlackBerry Whiskey Barrels) Dark sour ale aged in blackberry-flavored whiskey barrels. Part of the Wood Cellar Reserve series, a collection of rare, small-batch wild & sour ales expertly aged by the most award-winning sour brewery in America.

8.8% 7oz Aspen Glass \$7

SIERRA NEVADA • Kellerweis

Hazy golden beer; one of the only American Hefeweizens made using the traditional Bavarian style of open fermentation, which adds uncommon depth & flavor complexity. Deeply flavorful, refreshing. (Chico, CA)

4.8% 22oz. Glass \$7

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

McAUSLAN

St. Ambrose Oatmeal Stout Nitro Intensely black ale w/strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head.

5% Pint \$6

METROPOLITAN OFF COLOR COLLABORATION Squee!!!

Unfiltered Czech-style pilsner fermented with OC's wild yeast harvested from blueberry skins and Metro's house Lager strain. Fresh baked bread and marzipan notes, slight natural wine funk, and a hint of blueberry in the finish.

5% Goblet \$8

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

STIEGLBRAUEREI

Paracelsus

Amber-colored, natural & traditional beer specialty from Salzburg. Only Austrian ingredients from controlled biological cultivation. Brewed w/Laufener Landweizen—an ancient grain grown & malted at the Stiegl Farm. Velvety, mild taste.

5.2% Pint \$7

BEGYLE

Stout of Spice and Fire

Milk Stout w/Chipotle & Cinnamon.

5.3% Imperial Half Pint \$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

REVOLUTION

Sun Crusher

American Wheat Ale brewed with Apollo & Amarillo hops, with a dry-hop blend of Crystal, Amarillo, and Mosaic. Mellow bitterness and pronounced flowery aroma.

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

CIGAR CITY • Maduro

Northern English-style Brown Ale. Flaked oats in the malt bill adds a silky body & works to mesh the roasted, toasted and chocolate components in a complex malt profile. (Tampa, FL)

5.5% Pint \$6

LO REZ • Voxel

The bones of a classic saison but dry hopping makes the complete package really pop. Belgian yeast brings fruity esters while El Dorado hops and Lemondrop hops give off aromas and tastes of lemon grass, bubble gum, mango, and musk melon. A wheat-forward malt bill creates an easy drinking and lightly creamy saison.

5.6% Goblet \$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

THORNBRIDGE • Jaipur

Packed full of American hops, Jaipur's hoppiness builds in the mouth & bursts with powerful citrus fruit flavors with a remarkably smooth finish.

5.9% Goblet \$7.50

SPITEFUL • Alley Time

Brewed w/Pilsen malts & Simcoe hops, perfect for sharing those explicative-heavy stories with a cold one in hand. A well balanced pale ale.

6% Pint \$6

EINBECKER • Mai-Ur-Bock

In spring, the Einbecker brews a particularly special beer, the Mai-Ur-Bock. A pleasantly-bitter Bock/Helles Lager only available in the spring—as long as supplies last.

6.5% Pint \$7.50

THREE FLOYDS

Zombie Dust

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.

6.4% Pint \$7

WHINER • Pretty Bird

Straight barrel-aged saison/farmhouse ale.

6.8% 7oz Aspen Glass \$6

OMMEGANG • Pale Sour

Elegant, drinkable sour, 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 is reached. Interplay of sweet and sour and the mouthfeel is soft w/a delicate body & 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

WILD BEER CO.

Modus Vivendi

Combines the love of the unpredictability of wild yeast with the subtlety and complexity of maturation in oak barrels. A study in patience, it takes at least 90 days for the wild yeast to work its magic. A transformation of an old English ale into a beer that is Wildly different. A unique, dark, flavourful beer with a smooth, rich, full body and complex fruit flavours of berries, sweet cherries and tannins.

7% 7oz Aspen Glass \$8

5 RABBIT • Super Pils

Classic pilsner character in a big, bold beer that drinks like an IPA. Clean, smooth flavor with just a hint of fruitiness. Balance of malt and hops in classic pils fashion—just stronger. Unfiltered.

7.2% Pint \$6

FOUNDERS • Centennial IPA

Citrus accents from the abundance of dry hopping. Sweet, yet balanced. Malty undertones balance the hop character for a finish that's not too bitter. (Grand Rapids, MI)

7.2% Pint \$6

METROPOLITAN

Cold Hope

Biere De Garde brewed in collaboration with Pelican. Ripe plum and dark raisin notes on aroma. Subtle spiced herb compliments of the late addition Striselspalt hops. Sweeter malt impression on the palate that ends surprisingly dry on its finish. Anchoring bitterness to balance the booze.

7.2% Pint \$6

HALF ACRE

Bear Hates Astronauts

Official IPA of The God Hates Astronauts Comic Book brewed with Vienna Malt and Citra Hops.

7.7% Imperial Half Pint \$5

18TH STREET | MARZ

Interstellar Battle

Not so much of a battle really. It's an Imperial/Double IPA Collaboration between two of the best. (Hammond, IN & Chicago)

8% Imperial Half Pint \$6

DOGFISH HEAD

The Perfect Disguise

Looks like a straightforward Kölsch with a crisp Kölsch yeast and traditional German malts and hops...but hiding deeper is the double dry-hopping of an American Double IPA, with nearly 4 lbs. of German and American hops per barrel. It brings tropical flavors of citrus, tangerine, mango, gooseberries and peach. (Milton, DE)

8% Imperial Half Pint \$5

BOULEVARD • Tank 7

Traditional Belgian-style farmhouse ale. Begins w/a big surge of fruity aromatics & grapefruit-hoppy notes; tapers to a peppery, dry finish. (Kansas City, MO)

8.5% Goblet \$6.50

18TH STREET | MIKKELLER

Grapefruit Dead

Double IPA with Amarillo hops, grapefruit juice and grapefruit zest. (Hammond, IN & Denmark)

8.6% Imperial Half Pint \$7

UNIBROU

La Fin du Monde

This triple-style golden ale recreates the style of beer originally developed in the Middle Ages by trappist monks for special occasions. The first of its kind to be brewed in North America.

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

The Waldos' Special Ale

Big copper Imperial IPA. Herbacious. Botanical. Dank. Resinous. As teens, The Waldos were a unique group hell-bent on unusual adventures; the beginning of '420' was one of these! (Google it!) The Waldos are still together as a group, still carrying on.

11.3% Imperial Half Pint \$5

Sonoma Farmhouse Brett Stout

Fermented w/a slight funk of Brettanomyces, Lactobacillus, & house Ale Yeast. Then housed in Sonoma County red-wine barrels for up to 4 years. Smooth, tart, and sultry, w/a certain Sonoma-esque-ish-ness.

11.3% Imperial Half Pint \$5

SIERRA NEVADA

Trip in the Woods: Vintage Barrel-Aged Bigfoot Barleywine

Bourbon Barrel-Aged version of Sierra Nevada's classic award-winning American barleywine boasting a dense, fruity bouquet, an intense flavor palate and a deep reddish-brown color. Its big maltiness is rounded out by the wood aging. (Chico, CA)

12.1% 6.5oz Bell Glass \$6