

# 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. (Ferndale, 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 VERDEJO Viña Galana

**Albacete, Spain**  
Estate grown grapes coming from a vineyard on a high plateau with cold winters and hot dry summers produce a wine lemon green in color with intense aromas of mango, passion fruit, green grass and elderflower. Light bodied and fresh due to a good 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 & spritzly, 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. Restrainted 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 Brugges, Belgium. Brewed using traditional Belgian triple base with three times the amount of malt.  
11% Goblet \$10

# CRAFT DRAFTS

## NEW BELGIUM • Mural

In collaboration with Mexico City's Cerveceria Primus, this agua fresca ale features hibiscus, agave, watermelon and lime for a fresh, vibrant sip. Inspired by the Mexican agua fresca tradition of fruit infused beverages. (Fort Collins, CO)  
4% Tall Goblet \$6

## PERENNIAL • Hopfentea

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

## HOPEWELL

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

Hopleaf's Draft Lines are maintained by



Menu as of June 12, 2019  
Please note: prices do not include tax.

MORE CRAFT INSIDE >>>



**MAPLEWOOD** 🍷  
**Crushinator**  
 Have one, have many, Crushinator was meant to be crushed. This Session IPA uses a vienna malt base and flaked maize to create great body and depth in a low ABV beer. The hops and yeast provide loads of tropical citrus and peach, with a hint of earthy spice. Hoppy. Tropical Citrus. Sessionable.  
 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

**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

**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

**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

**SÜNNER • Kellerbier** 🍷  
 The unfiltered, fresh-from-the-tank version of Sünnerr Kölsch. Hazy appearance and a more intense flavor than Kölsch. The aroma is yeasty, slightly hoppy and bready. On the palate, Sünnerr Kellerbier is fuller in body than normal Kölsch and has a more complex, very dry, character with notes of hay, bread, honey and a nice, clean bitterness.  
 5.3% 22oz. Glass \$7.50

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

**AYINGER** 🍷  
**Jahrhundert-Bier**  
 First brewed in 1978 to celebrate the 100th anniversary of the brewery. Golden-yellow color w/a slightly flowery yeast, honey-ish aroma, & a little spicy. Full-bodied in initial taste, mild before swallowing and soft with a refined sparkle and fades with a well-balanced hint of bitterness.  
 5.5% Pint \$7.50

**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

**NEW BELGIUM • 1554**  
 Belgian style dark ale with a surprisingly bright taste and a dry, chocolatey 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. (Fort Collins, CO)  
 6% Pint \$6

**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

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

**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

**NEW BELGIUM • La Folie** 🔥  
 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. 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 Strisselspalt hops. Sweeter malt impression on the palate that ends surprisingly dry on its finish. Anchoring bitterness to balance the booze.  
 7.2% Pint \$6

**SURLY • One Man Mosh Pit**  
 An absurd dose of Amarillo, Citra, and Mosaic dry-hopping. Juicy and hazy, it's the perfect soundtrack to the music in your head. Running in a circle and shoving yourself optional. (Minneapolis, MN)  
 7.2% Pint \$7

**HALF ACRE** 🍷  
**Beer 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...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 & peach. (Milton, DE)  
 8% Imperial Half Pint \$5

**BOULEVARD • Tank 7**  
 (Smokestack Series) Fermenter #7 is where the perfect combo of elements came together for this version of a trad 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

**NEW BELGIUM • Oscar** 🔥  
 (Aged in Blackberry Whiskey Barrels)  
 Oscar Aged in Blackberry Whiskey Barrels is a 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. From individual barrel expressions, fruit and spice experimentation and fermentation explorations, the Wood Cellar Reserve represents ambitious efforts in two big passions—wood & beer. (Fort Collins, CO)  
 8.8% 7oz Aspen Glass \$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