

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 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 yeast. 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 after-taste 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 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

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

Hopleaf's Draft Lines are maintained by



Menu as of June 14, 2019
Please note: prices do not include tax.

MORE CRAFT INSIDE >>>



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

MAPLEWOOD ⚡⚡⚡
Crushinator
 Session IPA made using 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

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

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

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 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. Developed by brewmaster Phil Leinhart, and the master blenders at their sister brewery, Liefmans, in Oudenaarde, Belgium. (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

METROPOLITAN ⚡⚡⚡
Cold Hop
 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

5 RABBIT ⚡⚡⚡
Licuada De Mamey
 Big juicy pillowy milkshake IPA combined with the Mamey fruit which has a delightful taste and creamy texture and the addition of vanilla, orange blossom honey, and Sabro hops.
 8% Goblet \$7

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
 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

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. (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, 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