

# 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*)  
6.9% Imperial Half Pint \$8.50

## VIRTUE • Northcider

Cider love note to Chicago. A proper farmhouse cider made with local fruit on their farm in Michigan. Northcider is a hopped cider made with Cascade and Centennial hops. (*Fennville, MI*)  
6.7% Goblet \$6

## OVERGROWN ORCHARD ★★★★ Monument

A blend of heirloom cider apples aged 18 months, 6 months in French Oak. Unfiltered. Unpasteurized. Fermented to Dry. Aromas of strawberry, citrus peel, & light oak. Palate is melon-forward w/ crushed-stone minerality, tart with soft tannins.  
6.8% Glass \$7.50

## 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

# WINE ON TAP

SERVED IN CARAFES  
QUARTER (250ml) HALF (500ml) 750 (750ml)

## 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 Baixas, 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 & flavorful, 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.

## 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

## 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, casygoing palate offers juicy cherry, white pepper & clove hints alongside pliant tannins. 100% Sangiovese. 14%  
Quarter \$10. Half \$20. 750ml \$27.

## ROSÉ

### 2017 ORGANIC ROSÉ

**Pratsch Niederösterreich Austria**  
Made from estate-grown organic Zweigelt grapes, it's delicate and dry featuring aromas & flavors of wild strawberries, peach, & pear, backed by crisp, refreshing acidity. 100% Zweigelt. 11.5%  
Quarter \$10. Half \$20. 750ml \$27.

### 2017 VIN DE PAYS PONT DU GARD ROSÉ Domaine de la Patience

**Costières de Nimes, 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



# BELGIAN DRAFTS



## LA TRAPPE • Puur

Easy-drinking, fresh, hoppy, light Trappist Ale. Golden body and balsamic aroma. Spicy & fresh, w/ a nice bitterness.  
4.7% 12oz Glass \$6

## CHIMAY • Dorée

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

## RODENBACH • Foederbier ⚡

Unfiltered version of the iconic Rodenbach Flemish Red. This one comes straight out of the oak to you.  
6% 7oz Aspen Glass \$9

## BOON • Oude Kriek ⚡

400g/litre of wild cherries fermented together w/ a blend of young & old Boon lambic aged in oak casks. Unsweetened, unfiltered, unpasteurized.  
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

## ST. BERNARDUS • Pater 6

Traditional dubbel, chestnut in color, very fruity w/ notes of melon & very fresh banana, finishing with slight bitterness.  
6.7% Goblet \$8.50

## CHIMAY • 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

## WESTMALLE • Dubbel

Dark brown malty double with a surprisingly dry finish from Trappist Westmalle founded in 1831.  
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

## KWAK by Bosteels

Hints of bubblegum, vanilla, cloves, & a touch of spirit. Smooth & spritzzy. 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

## TRIPEL KARMELIET by Bosteels

Golden-bronze ale with a creamy head. Brewed with raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing w/ banana & vanilla notes.  
8% Goblet \$8

## GOUDEN CAROLUS • Classic

Dark, balanced dosed caramel & aromatic malts provide, in combination with a traditional high fermentation, a unique beer. The warmth of wine & the freshness of beer.  
8.5% Goblet \$8.50

## LA GUILLOTINE by Huyghe

Golden blond, multigrain beer w/ a very persistent, lacing head. Complex smell, w/ a citrus aroma, followed by hop aromas.  
8.5% 25cl (8.5oz) Glass \$10

## 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 yeast funk & a nearly perfect amount of spritz.  
9.5% Goblet \$9

## VAN STEENBERGE • Piraat

Hoppy strong golden ale w/ a lot of Saaz character. Spicy hop aroma, creamy nutty palate, & fruity dry warming finish.  
10.5% Goblet \$10



Tuesday • July 16  
**SAISON DAY**

Featured Drafts: St. Feuillien Saison  
Bottle Specials: \$2 off all Saison bottles and \$2 off St. Feuillien Grand Cru.  
PLUS! Glassware giveaway & Jeraboom 3L bottle opening at 8pm to share!

## ST. FEUILLIEN • Saison

Traditional Belgian farmhouse ale with hints of melon & apricot.  
6.5% Goblet \$8.50

also from St. Feuillien

## ST. FEUILLIEN • Blonde

Deep golden color with fine & airy head. Very fragrant, showing the influence of aromatic hops, as well as the contribution of a citrus note from the use of spices. Intense but distinctive bitterness and dominant malt expressing itself by its fullness in the mouth. Dry and hoppy finish.  
7.5% 25cl (8.5oz) Glass \$9

## ST. FEUILLIEN • Triple

White, smooth, compact head w/ a pale amber color that denotes the beer's distinctive maltiness. Rich aroma w/ aromatic hops, spices, & the typical fruity bouquet of a Belgian fermentable.  
8.5% 25cl (8.5oz) Glass \$9.50

MORE CRAFT BEERS INSIDE >>>



## BELGIAN NATIONAL WEEK schedule

Wednesday • July 17

**ABBEY ALES** *Featured Drafts:* St. Bernardus Wit, Pater 6, Averbode, Val Dieu Grand Cru, Corsendonk Tripel, Tripel Karmelite, Lefje Blond, Maredsous Brune + \$2 off Abbey Style Ales

Thursday • July 18

**BELGIAN LAMBICS** *Featured Draft:* Boon Oude Kriek + \$2 off Belgian Lambics

Friday • July 19

**BELGIAN WEEK WRAP UP**  
*Featured Drafts:* Duvel Single & La Chouffe Cherry + \$2 off Duvel Small, \$4 off Duvel Large bottles.

**5 RABBIT** ⭐⭐⭐⭐  
**Paletas—Cucumber and Lime**  
Refreshing wheat ale/Gose with cucumber and lime.  
3.5% Tall Goblet \$6

**OFF COLOR • Spots** ⭐⭐⭐⭐  
Berliner-style Weiss with tropical fruits. Passion fruit and grapefruit peel balanced by a lively acidity & slight touch of funk.  
3.8% Tall Goblet \$6

**FOUNDERS • Green Zebra** ⚡  
Subtly sour and a little sweet, this Watermelon Gose is a lightly-hopped treat with a hint of satisfying juiciness. Soft mouthfeel and a dry finish from the addition of sea salt. (Grand Rapids, MI)  
4.6% Tall Goblet \$6

**SIERRA NEVADA • Kellerweis**  
Hazy golden beer; one of the only American Hefeweizens made using the traditional Bavarian style of open fermentation. Uncommon depth & flavor complexity. Deeply flavorful, refreshing. (Chico, CA)  
4.8% 22oz. Glass \$7.50

**DOGFISH HEAD • SeaQuench** ⚡  
Sour session quencher made w/lime peel, black lime & sea salt. A citrusy-tart union of 3 German beer styles brewed into one—a Kolsch, a salty Gose, & a Berlinerweiss. (Milton, DE)  
4.9% Tall Goblet \$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% 7oz Aspen Glass \$7

**McAUSLAN** 🇨🇭  
**St. Ambroise 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

**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

**ANDERSON VALLEY**  
**Summer Solstice** Nitro  
Copper color w/a lacy, white head. Aroma of malt & caramel. Creamy, smooth body envelops a pleasantly sweet caramel flavor w/a subtle, spicy finish. (Boonville, CA)  
5% Pint \$7

**LO REZ** ⭐⭐⭐⭐  
**Blackberry Shortcut** ⚡  
From the ever more famous Shortcut series of Berliner Weisse style Ales, this one has got all the blackberries, making it the juiciest slightly sour summer quencher yet.  
5.7% Tall 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** 🇬🇧  
Hoppiness builds in the mouth & bursts w/ powerful citrus fruit flavors with a remarkably smooth finish.  
5.9% Goblet \$7.50

**ALARMIST • Le Jus** ⭐⭐⭐⭐  
2018 CABF Gold Medal Winner. Hazy IPA. New England-style juice bomb. Mosaic & Citra hops and a bit of lactose.  
6% Pint \$7

**SAUGATUCK • Piquant Parrot** ⚡  
Mixed fermentation American Wild Ale. (Douglas, MI)  
6% 7oz Aspen Glass \$5

**SURLY • Stunner**  
Tropical-style ale, dry-hopped w/Amarillo, El Dorado, and Mosaic. Notes of orange, papaya, & mango. A hint of lactose sweetness makes for easy-drinking. (Minneapolis, MN)  
6% Pint \$6

**TOPPLING GOLIATH**  
**Pseudo Sue**  
This single hop ale showcases the Citra hop. Named for the largest T-rex fossil ever discovered. Ferocious aromas of grapefruit, citrus, mango & evergreen. Delicate in body w/a mild bite in the finish. (Decorah, Iowa)  
6.2% Pint \$7

**MAPLEWOOD** ⭐⭐⭐⭐  
**Son of Juice**  
Hazy IPA dripping w/fruit juice notes. Pilsner malt & oats make a perfect canvas for loads of Mosaic, Simcoe & Nugget hops.  
6.3% Pint \$7

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

**DESCHUTES • Fresh Haze**  
A hazy twist on your main squeeze (Fresh Squeezed! Get it?). Explodes w/juicy orange citrus and a soft malt body. (Bend, OR)  
6.5% Pint \$7

**PERENNIAL • Thoroughly New**  
Hazy IPA brewed with Hop Butcher for the World! Dry-hopped w/a 40/40/20 blend of Citra, Mosaic, & Strata, this beer reminds us of dank smells, the syrup from Tropical Blend fruit cups, and drinking frozen pineapple drinks out of pineapples on the beach. (St. Louis, MO)  
6.5% Pint \$8.50

**REVOLUTION • Anti-Hero** ⭐⭐⭐⭐  
Their flagship IPA is supremely aromatic, crisp, & drinkable. A blend of Chinook, Centennial, Crystal, & Citra creates a crisp clean bitterness & imparts massive floral & citrus aromas. Warrior hops add an additional bitterness to the brew.  
6.5% Pint \$6.50

**HALF ACRE • Vallejo** ⭐⭐⭐⭐  
IPA brewed w/coastal spirit. A hop crusher that sharply dives into the very deep waters of bitter beers.  
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, new batches are blended with older ones until the optimal balance of flavors is reached. Elegant interplay of sweet & sour. Soft with 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

**DEL DUCATO** 🇮🇹 🇮🇹  
**Oud Brunello** ⚡  
Collaboration with Oxbow out of Newcastle, ME. Flanders red or brown style sour aged in Oak Barrels. Rich, complex, rare.  
7% 7oz Aspen Glass \$9

**MAINE • Lunch**  
"East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical & citrus fruits & pine dominate, w/a subtle malt sweetness. (Freeport, ME)  
7% Pint \$8.50

**NEW BELGIUM • Le Terrior** ⚡  
Wild Ale barrel-aged for two years & then dry-hopped w/Amarillo and Cascade hops for 8 days. (Fort Collins, CO)  
7.5% Goblet \$7

**SCORCHED EARTH** ⭐⭐⭐⭐  
**Exiled Angel**  
Belgian-style Golden Strong ale. Fruit, honey, bubblegum, peppercorn, & spice notes. Well-carbonated, medium-bodied, and finishes dry.  
7.5% Goblet \$6

**LAGUNITAS • CitruSinensis** ⭐⭐⭐⭐  
They took some fresh Sanguinello Blood oranges, juiced 'em, concentrated that juice (without heat) and threw it into a wheater version of our New Dogtown Pale Ale. The end result? A refreshingly hopped pale-ish ale with a huge citrus burst!  
7.9% Goblet \$5

**TOPPLING GOLIATH**  
**Twisted Galaxy**  
Showcasing the alluring tropical notes of the galaxy hop, twisted galaxy is a juicy double IPA that pushes the citrus and pineapple notes of the beloved galaxy hop to the foreground. (Decorah, Iowa)  
8% Imperial Half Pint \$7

**STONE • Revengeful Spirit**  
Bigger and more aggressive version of 2017's Vengeful Spirit IPA, with pineapple and Mandarin orange, packed with extra hops alongside real citrus & tropical fruit. A beer, like revenge itself, best served cold. (Chico, CA)  
8.2% Imperial Half Pint \$5

**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

**EPIC • Chasing Ghosts**  
Double Hazy New England Style IPA. Release #1 with Cashmere and Citra Hops. (Salt Lake City, UT)  
10.3% Imperial Half Pint \$6

**NEW HOLLAND**  
**Dragon's Milk**  
Aging in oak for over 120 days extracts flavors from the wood, which contribute to this strong ale's complex character. Hints of bourbon flavor perfectly complement the roasted malts. (Holland, MI)  
11% Imperial Half Pint \$5

**FOUNDERS • Dankwood**  
Imperial red IPA, reDANKulous, aged in oak bourbon barrels, w/notes of rich caramel that highlight the malt & complexity from the bourbon barrels. Dank, sticky & slightly sweet sipper, it's the perfect alchemy of wood & hops. (Grand Rapids, MI)  
12.2% Imperial Half Pint \$6.50



**RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION**  
for details contact our events coordinator at [events@hopleaf.com](mailto:events@hopleaf.com) or 773-334-9851

Menu as of July 16, 2019  
Please note: prices do not include tax.