DRAFT CIDER & MEAD

FARNUM HILL • Odd Crush

A unique cider collaboration. Made of Vermont apples from Woodchuck's orchard partners, and New Hampshire bittersweet cider apples, harvested at their peak on Farnum Hill. Dry, local, unique, delicious with food. (Lebanon, NH)

Goblet \$9

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) Imperial Half Pint \$8.50

VIRTUE • Michigan Brut

French-Style cider showcasing the beauty and complexity of heirloom apples grown on Michigan's cider coast. Ripe apple aromas make way for crisp, tart flavors with a hint of yeasty goodness and a tart, dry, oaky lingering finish. (Fennville, MI)

6.7% Goblet \$6

VANDER MILL • Totally Roasted

Traditional hard apple cider steeped with VM's own cinnamon roasted pecans that bring vanilla, cinnamon, and a nuttiness to this product that makes it a truly unique cider. Totally Roasted is semi-sweet with a tart finish. (Spring Lake, MI)

Goblet \$6

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 \$11. Half \$21. 750mL \$27.

2017 RIESLING TROCKEN

Weingut Dr. Heyden Estate Germany

From the limestone terroir of the Oppenheim slope. Pretty white peach and apricot aromas perfume this fruity dry Riesling. Etherial and light in texture with a zippy mouthfeel and delicate red apple, quince and honey flavors. Easy drinking, approachable and food friendly. 12.5%

Quarter \$12. Half \$22. 750mL \$28.

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 \$11. Half \$21. 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 \$10. Half \$19. 750mL \$25

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 \$11. Half \$21. 750mL \$27.

2018 MALBEC CLASSICO

Altos Las Hormigas Argentina

After a careful sorting process, grapes are pressed & fermented separately w/indigenous yeasts in to express the vineyard they come from. Each tank is tasted 3 times a day to determine what is needed. Aged for a minimum of 9 months in concrete vats-no oak aging. On the nose, characteristic notes of fresh red plums, aromas of strawberries and a subtle note of peppermint. Great intensity, character and a silky texture, highlighted by juicy red fruit flavors with an interesting note of pepper. 100% Malbec grapes harvested by hand. 13.5%

Quarter \$11. Half \$21. 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 \$12. Half \$22. 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 \$11. Half \$21. 750mL \$27.

Hopleaf's Draft Lines



BELGIAN DRAFTS 5=Sour

HUYGHE • Floris Passion

Slightly golden w/a tiny hint of sour from the passion fruit evens out this otherwise sweet and refreshing aperitif style ale.

25cL (8.5oz) Glass \$8.50

LA TRAPPE • Puur

Easy-drinking, light Trappist Ale. Golden body w/bright white thick head. Intense balsamic aroma-cypress, mint, bread, rice. Spicy, light, & fresh, w/a nice bitterness.

12oz Glass **\$7**

CHIMAY • Dorée

Mild and light in taste, w/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.

25cL (8.5oz) Glass \$9 4.8%

GIRARDIN

Unblended Old Lambic >

The base Oude Lambiek for G.'s Gueuze. rarely released unblended. The exact time when a lambic switches from jonge to oude, based on the fermentation progress, is at the brewer's/blender's discretion.

7oz. Aspen Glass \$8.50

SLAAPMUTSKE

Old style Kriek 5

Flemish Old Style Sour with cherries 6.5oz Bell Glass \$6

VAN HONSEBROUCK Gueuze Fond Tradition >

Traditional gueuze aimed at connoisseurs. Based on a blend of young & old lambics. Apple aromas & very dry in the finish. 25cL (8.5oz) Glass \$10

DE RANKE • Franc Belge

Soft malty flavor, bitter but delicate thanks to the use of Fuggles-hops, a variety of Kent Golding. It's a unfiltered, unpasteurised beer with only whole hopcones. Imperial Half Pint \$9

PALM · Spéciale

Belgian Pale Ale made w/English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy. Goblet \$6 5.2%

BOKOR VANDER GHINSTE Cuvée Des Jacobins Rouge 🗲

Flemish Sour Ale, red in color w/a balance of malty sweetness & acidic sharpness. Made from spontaneously fermented and barrel-aged beer of at least 18 months. Cooled overnight in a large, shallow metal vessel called a coolship and then fermented and aged in large oak foudres.

25cL (8.5oz) Glass \$10

VAL DIEU

Cuvée Speciale 800 Ans

Light Belgian Pale Ale dry hopped for three weeks. Citrusy with light notes of apple, pear, & coriander. Limited!

Goblet \$12

ST. BERNARDUS · Wit

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

DE RANKE • XX Bitter

Made with pale pilsner malt and loads of Brewers Gold and Hallertau hop flowers. A real trendsetter for the current comeback of bitter ales in Belgium. Only whole leaf hops are used.

Imperial Half Pint \$9

BOON

Oude Schaarbeekse Kriek 🗲

One of the finest examples of 100% spontaneous fermentation fruit-Lambic. Schaabeekse is a variety of tart-acidic cherry which was unique to the Lambic Region and always used for Kriek. The supply decreased substantially over the years and became less common, making this a rare treat.

7oz Aspen Glass \$10

ST. FEUILLIEN · Saison

Traditional Belgian farmhouse ale w/hints of melon & apricot.

Goblet \$8.50

LEFFE • Blonde

Sunny color, slightly clovy aroma, restrained fruity palate, nutty creamy texture. Goblet \$7.50

DE GLAZEN TOREN · Saison d'Erpe Mere Gerookt Fumme

Special edition of Saison d'Erpe Mere. Blended w/a portion of Aecht Schlenkerla Maerzen. Smoky, dry, hoppy, fruity, & slightly veiled beer.

6.9% 7oz. Aspen Glass \$7.50

DRIE FONTEINEN Beersel Zwet.be 5

Brewed at De Proef for Drie Fonteinen. Dark beer (porter) with fermentation using traditional 3 Fonteinen brettanomyces.

6.5oz Bell Glass \$8

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% 25cL (8.5oz) Glass \$9.50

BRASSERIE LEFEBVRE • Barbar

Blond with a creamy head and powerful aroma scented w/honey and accompanied by a bouquet of floral, spicy and citrus notes. Goblet \$9

KWAK by Bosteels

Aromas of wheat beer with hints of bubblegum, vanilla, cloves & a touch of spirit. Smooth & spritzy with vanilla notes.

Goblet \$9

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. Goblet \$8.50

TRIPEL KARMELIET by Bosteels

Golden-bronze ale with a creamy head. Restrained hoppiness, generous spice, fruity banana & vanilla notes.

Goblet \$10

MORE BELGIAN & CRAFT INSIDE >>>

WHAT'S A QUARTER? Quarter = $\frac{1}{3}$ bottle



are maintained by

DE DOLLE • Oerbier

Brown ale with nice tartness and a sweet finish. Smooth with sweetness offset by

Imperial Half Pint \$8.50

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.

Goblet \$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 yeasty funk & a nearly perfect amount of spritz.

7oz Aspen Glass \$7.50 9.5%

LA CARACOLE · Nostradamus

Very complex Wallonian brown ale; rich, warming, a bit piquant with licorice and mocha flavors, pear and toasted bread background notes.

9.5% Imperial Half Pint \$10

GOUDEN CAROLUS

Cuvée Van De Keizer Blauw Award-winning Belgian strong dark ale.

Dark caramel, light molasses, dates, plum, tobacco and clove all grace the tongue and contribute to a rich, satisfying, flavorful balance between sweet, tart, and bitter notes.

25cL (8.5oz) \$8.50

VAN STEENBERGE • 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.

Imperial Half Pint \$8.50

CRAFT DRAFTS

REVOLUTION

Every Day-Hero

Smooth-drinking beer w/a blend of Sabro, El Dorado, Centennial, Cascade, Citra, & Mosaic hops alongside a soft mouthfeel. It's brewed to enjoy for the long haul, even if you've got a full day of heroics in mind.

HALF ACRE • On The Lawn

Lemon-lime, peach fuzz, and subtle cedar in this American Pale Ale.

Pint \$6.50

FOUNDERS · All Day IPA

Naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest day's work. (Grand Rapids, MI)

Pint \$5

METROPOLITAN Stromhaus Helles

Tracy & the lost boys at Metropolitan, brew this absolutely superb Munich style pils just for you. You won't find a fresher, crisper, cleaner Helles on this side of the Atlantic.

Pint \$6

SIERRA NEVADA · Kellerweis

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

22oz Glass \$8

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.

Pint \$6

McAUSLAN

St. Ambroise Oatmeal Stout Nitro

Brewed from 40% dark malts and roasted barley, this intensely black ale carries strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head to this highly rated Stout. Pint \$7

TEMPERANCE All the World is Here

The World's Columbian Exposition of 1893 put a star on Chicago's flag because it progressed and defined a city of new ideas mixed with old. This Cream Ale is crafted by Temperance, the Field Museum, and the Chicago Brewseum. Dry-hopped to perfection, it includes 2-row Chevalier barley malt and American corn varieties

featured at the Exposition.

Pint \$6

ALLAGASH • White

A traditional Belgian-style wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curação orange peel, this beer is fruity, refreshing and slightly cloudy in appearance. Longtime Hopleaf mainstay! (Portland, ME)

5.1%

Pint \$6

DOVETAIL • Vienna Lager

Copper in color w/a warm 100% Vienna malt character & Styrian Golding hop finish. 17oz Glass \$7.50 5.1%

FIRESTONE WALKER • Pivo Pils

Hallertau-grown Magnum hops as foundation; Spalter Select for floral aromatic & spicy herbal notes; dry-hopped w/German Saphir for a touch of bergamot zest & lemongrass. (Paso Robles, CA)

Pint \$6.50

ALLAGASH • TruePenny

Belgian-style Pilsner with a classic grain bill and noble hops. It distinguishes itself with a hint of wild beer, blended for balance. (Portland, ME)

Pint \$6.50

SPITEFUL • Alley Time

**** Well-balanced pale ale with Pilsen malts & a single addition of Simcoe hops.

Pint \$6

UNIBROUE • Saison 13

Pale amber color & red-orange hue. Brewed with 13 select ingredients. Offers the perfect combination of malt, fruit and spices punctuated by the fresh hops taste.

Goblet \$7

5 RABBIT • Vida y Muerte

Märzenbier (Oktoberfest-style) w/dulce de leche & flavors inspired by hoja santa. Dulce de leche is a type of milk caramel widely used throughout Latin America. Hoja santa is a large leaf commonly used in Oaxacan cuisine due to the richness in its flavor & aroma. A new seasonal that celebrates the traditional Día de los Muertos.

Goblet \$7

THREE FLOYDS Zombie Dust

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley. Pint \$7

Cherry Canus Invertus 5

Flemish-style red ale. Slightly tart with a subtle maltiness this beer is sure to please. This go around 3F added cherries.

7oz Aspen Glass \$10 6.5%

GOOSE ISLAND Sofie Paradisi

Sofie, as you have come to know and love her, is a saison brewed with orange peel and aged in wine barrels. Keep citrus in the family, Paradisi uses grapefruit.

6.7% 7oz Aspen Glass \$5

OMMEGANG • Pale Sour •

Elegant, drinkable sour. Aged over several months in stainless tanks, new batches blended with older ones until the optimal balance of flavors is reached. Fine interplay of sweet & sour; soft mouthfeel w/delicate body and clean finish. (Cooperstown, NY) Goblet \$7

AROUND THE BEND

Juice Trials #3

How much is too much when it comes to hops? How juicy can an IPA be? Dunno. Let's find out. This 3rd trial puts Citra and Simcoe to the test. Aromas of lemon-lime & grapefruit along with a dank, earthy quality.

BELL'S • Two Hearted Ale

Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! (Kalamazoo, MI)

LIC BEER PROJECT See Clearly Now

Brewed in collaboration with 4 Counties Beer Collaborative. West Coast Style IPA with Columbus, Cascade, Simcoe, and Amarillo. (Long Island City, NY)

NEW BELGIUM • La Folie >

Wood-aged, sour brown. Spends 1 to 3 years in oak barrels known as foeders. Sharp and sour, full of green apple, cherry, and plum-skin notes. (Fort Collins, CO)

Goblet \$7.50

NOON WHISTLE Squishy Gummy

This Northeastern IPA is a big ol' hazy juice bomb packed with Citra, Mosaic & Simcoe hops; giving off flavors of bright citrus, passion fruit, berry and pine.

7.1%

*

Pint \$7.50

Pint \$6

Pint \$8

Menu as of October 13, 2019 Please note: prices do not include tax.

DOGFISH HEAD • Flesh & Blood

IPA w/lemon flesh, blood orange juice & orange and lemon peel. Warrior, Centennial, and a rare experimental hops for the resinous characteristics of an American IPA with the explosive, zesty fruitiness and subtle dry tartness of citrus. (Milton, DE) Imperial Half Pint \$5

GREAT LAKES • Nosferatu

Imperial Red Ale features ruby red color with a toasty malt body lurking beneath a stunning hop bite. (Cleveland, OH)

Goblet \$6

HAMMERHEART Flaming Longship

Deeply malty scotch ale with a bit of beechwood smoke for depth. (Lino Lakes, MN) Imperial Half Pint \$6

18TH STREET · Cone Crusher

Bursting with an overwhelming amounts of citrusy Amarillo hops. Tropical fruit overtones of orange and mango, while being backed by a pleasing earthiness to make for a crushable beer. (Hammond, IN)

Imperial Half Pint \$5 8.6%

TOPPLING GOLIATH

Mornin' Latte

Big Imperial stout bursting with coffee aroma and flavor.

8.9% Imperial Half Pint \$8

GOLDEN PRAIRIE Doppel-Alt

Darker, slightly roasty version of their flagship ale, Golden Prairie Alt, with hints of chocolate malt and a balanced hop profile.

Imperial Half Pint \$5

NORTH COAST

9%

Brother Thelonious Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar figure in both nose & palate. Rich & mouthfilling; yeasty sweetness & alcohol w/also some hop bitterness. (Fort Bragg, CA)

Goblet \$7 9.4%

FOUNDERS

11.9%

Underground Mountain Brown

Imperial brown ale, earthy sumatra coffee and a year aging in caves. Malts complement the bold sumatra coffee perfectly, while time spent immersed in oak creates layers of depth and complexity. (Grand Rapids, MI)



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION

for details contact our events coordinator at events@hopleaf.com or 773-334-9851