

DRAFT CIDER & MEAD

TANDEM • Smackintosh

McIntosh, Rhode Island Greening, and Northern Spy. Sweet and tart with full apple flavor, a real crowd pleaser. Everything's better with a little Smack. (Sutton's Bay, MD)
4.5% **Goblet \$6**

UNCLE JOHN'S Cranberry Apple

A sweet/tart blend of original Apple and cranberry juice. (St. John's, MD)
6.5% **Goblet \$6**

VIRTUE • Rosé Cider

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**

Menu as of April 16, 2021

Please note: prices do not include tax.



SERVED IN CARAFES

QUARTER (250ml) HALF (500ml) 750 (750ml)

WINE ON TAP

WHITES

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 \$12. Half \$24. 750ml \$32.

2019 CHARDONNAY

Vina Robles California

Estate grown in southern Monterey where proximity to the bay and Pacific breezes create the perfect environment for this cool climate varietal. Fermented in both stainless steel and French oak and aged on its lees for 6 months to increase complexity and enrich the mouthfeel. Notes of apple, honey and lemon. 14.5%

Quarter \$12. Half \$24. 750ml \$32.

2019 BORDEAUX BLANC AOC

Chateau La Frenelle France

60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle. Family-owned since 1789. The estate passed from father to son for 7 generations until 1992 when it went to the first daughter born to the family since the French Revolution! Brilliant transparent yellow color with green highlights. Intensely aromatic nose of lemons, grapefruit and white peaches from the Sauvignon and honeysuckle and acacia flowers from the Muscadelle. The Semillon brings richness & roundness. Crisp & fruity on the palate with a silky long finish. 12.5%

Quarter \$13. Half \$26. 750ml \$36.

ROSÉS

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

Costières de Nîmes, 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 \$12. Half \$24. 750ml \$32.

2019 ROSÉ Pratsch Austria

100% Zweigelt This 100% organic wine is made from estate grown Zweigelt grapes that are similar to Gamay. It is delicate and dry featuring aromas of wild strawberries, peaches and pears backed by crisp refreshing acidity. 13%

Quarter \$12. Half \$24. 750ml \$32.

REDS

2017 CABERNET SAUVIGNON

Vina Robles California

Estate-grown, aged in French, Hungarian and American oak casks for 8 months when a small dose of Petite Verdot is added for structure, followed by 12 more months of aging in oak. The wine delivers loads of Paso Robles richness starting with lush aromas of black cherry, caramel and mocha cream. The palate starts soft and inviting with more cherry and caramel then firms up with tighter tannins and penetrating acidity. 14%

Quarter \$13. Half \$26. 750ml \$36.

2017 RESERVE CÔTES DU RHONE

Famille Perrin France

Granahe/Syrah/Mourvedre. This ripe fleshy wine is chock full of luscious mulberry & cassis flavors. Potent and fullbodied but with a brisk mineral sheen on the midpalate lends freshness. The finish is moderately long, framed by fine, soft tannins. This would be an excellent choice as one's everyday red wine. 13.5%

Quarter \$12. Half \$24. 750ml \$32.

2018 BARBERA

Ti Amo Lombardia, Italy

From the Pavia district of Lombardy, this 100% certified organic wine has the aroma of blackberries and spice and is soft but rich with a fruity palate. No oak. 13%

Quarter \$12. Half \$24. 750ml \$32.

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 \$24. 750ml \$32.

VERMOUTH

ATXA VINO VERMOUTH ROJO

Deslerias Acha Spain

Enjoy as an aperitif over ice or straight up w/ a peel 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 worm-wood, gentian, & cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%

4 oz. Glass \$7.

BELGIAN DRAFTS

⚡ = Sour



BOON • Kriek ⚡

Traditional Belgian Lambic fruit-beer, brewed according to the traditional Lambic style of spontaneous fermentation. Only fresh cherries (25%) are used. Slightly sweet, w/ the surprising natural fragrance of sour cherries and almonds.
4% **33cl Glass \$10**

GIRARDEN ⚡

Unblended Old Lambic

The base for Girardin's Geuze. Rarely released Unblended. The exact time when a lambic switches from jonge to oude is based on the fermentation progress and is at the brewer's or blender's discretion.
5% **Aspen Glass \$8.50**

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.
5% **25cl Glass \$10**

BOKOR VANDER GHINSTE

Cuvée Des Jacobins Rouge ⚡

Flemish Sour Ale, red with a balance of malty sweetness and acidic sharpness. Made from spontaneously fermented and barrel-aged beer of at least 18 months in age.
5.5% **30cl Glass \$12**

PETRUS OUDE BRUIN ⚡

by De Brabandere

Mahogany-colored; rich, soft, chocolatey notes, vanilla oakiness, dessert apple fruitiness, maybe passion fruit and restrained acidity. Nice with duck.
5.5% **25cl Glass \$10**

BROUWERIJ VERHAEGHE

Duchesse de Bourgogne

Traditional Flemish red ale matured in oak casks; smooth with a rich texture and interplay of passion fruit, and chocolate, and a long, dry and acidic finish.
6.2% **Goblet \$10**

DUVEL • Single-Fermented

Brewery staff at Duvel Moortgat have enjoyed Duvel Single Fermentation for decades, traditionally cold filtering a small portion of this beer for sale, at a few select locations. Brewing & first fermentation take about 30 days; then the beer is tasted by the brewmaster & his staff. Typical Duvel flavors & aromas emerge, but it's lower in alcohol & carbonation, and the taste is slightly lighter and crisper.
6.8% **Glass \$8.50**

DUBUISSON • Cuvée de Trolls

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. It harmonises quite beautifully with the well-rounded and delicate taste of this Blond Ale
7% **Goblet \$10**

WESTMALLE • Dubbel

Dark brown malty double with a surprisingly dry finish from Trappist Westmalle founded in 1831.
7% **Goblet \$12**

ACHOUFFE • LaChouffe

Strong Golden Ale, a bit on the sweet side, w/ just enough hops to dry the palate.
8% **Goblet \$10**

BRASSERIE LEFEBVRE • Barbär

Deep blonde w/ a creamy head that gives off a powerful aroma, w/ a touch w/ honey and a bouquet of floral, spicy and citrus notes.
8% **Goblet \$9**

ST. FEULLIEN • Blonde

Deep golden w/ a fine, airy head. Bouquet very fragrant, clearly showing the influence of aromatic hops, with a fruity citrus note conferred by the use of spices. Intense but distinctive bitterness; dominant malt expressed with fullness in the mouth, though the finish is dry and hoppy.
7.5% **25cl Glass \$10**

KWAK by Bosteels

Aromas of wheat beer, hints of bubblegum, vanilla, cloves & a touch of spirit. smooth & spritzzy, with vanilla notes in the palate. Sweet malt gives way to a dry finish.
8% **Goblet \$10**

TRIPEL KARMELIET by Bosteels

Golden ale with a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Still brewed to an authentic beer recipe from 1679 originating in the former Carmelite monastery in Dendermonde. Written over 300 years ago, this recipe describes the use of three kinds of grain: wheat, oats and barley.
8% **Goblet \$12**

BRASSERIE DUPONT

Moinette Ambrée

Made w/ acacia honey famed in Belgium for its floral delicacy. Pale golden, w/ a beautiful honeycomb aroma accented by orange & citrus notes. The richness coaxes the palate into thinking the beer is sweet, but the finish is close to bone dry with a noticeable hop tang. First made in the 1880's, the style went dormant, then was revived in 1997 by brewer Olivier DeDeycker.
8.5% **Goblet \$12**

CHIMAY • Grande Réserve (aka Blue)

Originally brewed as a Christmas beer in 1948, this dark ale has rich flavors of mulling spices and caramel, with a smooth palate and warming finish.
9% **25cl (8.5oz) Glass \$10**

DELIRIUM TREMENS by Huyghe

Hoppy strong golden ale w/ a lot of Saaz character. Spicy hop aroma, creamy nutty palate, & fruity dry warming finish.
9% **Goblet \$10**

STRAFFE HENDRIK • Tripel

Strong, rich, blond beer. The last authentic Tripel Ale of Bruges.
9% **25cl (8.5oz) Glass \$9**

BRASSERIE DUPONT

Avec Les Bon Vieux

The strongest of Dupont's farmhouse ales. 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 \$12**

ST. BERNARDUS • Abt 12

Abbey ale brewed in the classic Quadrupel style. Dark with a fruity aroma, complex flavors and a long bittersweet finish with a hoppy bite. Full-bodied taste and a perfect equilibrium between malty, bitter & sweet.
10% **Goblet \$12**

MORE BELGIANS ON FLIP SIDE >>>>>



BELGIANS CONT.

PIRAAT by Van Steenberge

Hoppy interpretation of a strong golden ale with lot of Saaz character. Gold to bronze w/spicy hop aroma, creamy nutty palate, and fruity dry warming finish.

10.5% Goblet \$12

DE GARRE by Van Steenberge

The house beer for the famous De Garre pub in Brugges, Belgium. Brewed using traditional Belgian tripel base w/3x the amount of malt to achieve the ABV.

11% Goblet \$10

N. AMERICA & EUROPE

SURLY • Hell

Not unlike a Zwickel Bier from Germany. Filtered & fermented w/lager yeast. American hops takes a back seat to the Pils malt sweetness & fresh bread aroma. The color is... hell (Deutsch for light). (Minneapolis)

4.5% Pint \$5

POLLYANNA • Lite Thinking

2019 GABF Gold Medal winner in the American Lager/American Light Pilsner category, this light crisp lager has nice malt character & some notes of citrus. At 135 calories, it is nearly guilt-free! (Roselle, IL)

4.7% Pint \$6

BRASSERIE DES FRANCHES-MONTAGNES

√225 Saison ⚡

Orig. BFM's 15th anniv. beer (the square root of 225). Belgian-style Saison matured in their own used Abbaye de Bon Chien barrels for 4 mos. to give it a slight funky sourness.

5% Goblet \$12

FIRESTONE WALKER • DBA

Double Barrel Ale. DBA is the beer that started it all in 1996, a tribute to the traditions of the great British Pale brewers of Burton-on-Trent using FW's patented Firestone Union oak barrels to create a mild blend of vanilla & toasted oak flavors touched w/an elegant hint of English noble hops. (Paso Robles, CA)

5% Imperial Pint \$7

HIRTER MORCHL • Dunkel

Deep brown lager brewed w/soft mountain spring water & roasted malts at a brewery founded in 1270. Very smooth and refreshing w/dominant roasted malt flavors and just a hint of hop bitterness. (Austria)

5% Glass \$7

SIERRA NEVADA • Pale Ale

Deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops for fragrant bouquet and spicy flavor. (Chico, CA)

5% Pint \$6

ÚNĚTICKÝ • Pivovar

Classic full-bodied Bohemian lager, unpasteurised, unfiltered, using only highest quality Czech malt from historic Malthouse Kounice (est. 1590) & local hops from the Žatec area. Matured in lager tanks in the historic cellar for at least 20 days. Features an earthiness in flavor & aroma. (Czech Rep.)

5% Pint \$10

DOVETAIL • Vienna Lager

Copper in color w/a warm 100% Vienna malt character & Styrian Golding hop finish..

5.1% 17oz. Glass \$7.50

UNIBROUQUE Blanche de Chambly

Produced with a blend of Quebec unmalted wheat and very pale barley malt to which spices and natural aromatics are added, along with a light hopping.

5% Goblet \$5

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

AYINGER • Brau Weisse

This yeast-cloudy wheat beer is distinguished by a refined top-fermented flowery-yeast character and distinct banana aroma. Full-bodied, very soft and mild with lively, champagne-like sparkle. Refreshing! (Aying, Germany)

5.1% 22oz. Glass \$8

LAGROW

Refreshing, refined, organic Blonde featuring orange zest showcased through pure ingredients and finished off with a bubbly, smooth taste.

5.15% Goblet \$6

VICTORY • Prima Pils

Bold and perfectly balanced, Prima has set the gold standard for Pilsners since 1996 with its German and Czech noble hops and German malt. (Downingtoun, PA)

5.3% Pint \$6

METROPOLITAN • Flywheel

The spicy hop flavors and bitterness you expect in a Pilsner, but with the malt bill amped up for balance. A gentle hop aroma reminds you of the beer your folks drank at the ballpark when you were a kid, then proceeds into the firm malt flavors of bread or biscuit. Earthy and bright hop bitterness. Everything wraps up dry and crisp.

5.5% Pint \$6

GREAT LAKES

Edmund Fitzgerald Porter

Roasty aroma, bittersweet/coffee flavors, bold hop presence. (Cleveland, OH)

5.8% Pint \$6

BELL'S • Amber

The beer that helped build the brewery! Features both toasted & sweet caramel notes, balanced with herbal & citrus hop aromas, capped by a clean bitterness. (Kalamazoo, MI)

5.8% Pint \$6

BELLS • Oberon

Light-bodied American wheat beer that's easy-drinking & thirst-quenching w/notes of biscuits, lemon, yeast & floral hops.

5.8% Pint \$6

3 FLOYDS • Center Square

100% Brettanomyces fermented peach Berliner-style Weisse. Tart, fruity and refreshing.

5.9% Tall Goblet \$6

3 FLOYDS • Zombie Dust

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

6.4% Pint \$7

DESCHUTES • Obsidian Nitro

A stout as black as the nearby volcanic flow from which it is named. Dive into its dark, robust depths with intense layers of espresso and chocolate. Roasted malt and barley give it a full, toasty finish. (Bend, OR)

6.4% Pint \$6

WHINER • Le Tub

Slightly tart, funky, farmhouse ale blended with 10% Cabernet barrel-aged house saison.

6.4% Goblet \$6

OFF COLOR • Apex Predator

Sweet scent of juicy fruit from a hazy, golden body. Crystal dry-hopping adds fruity bite to the dry finish.

6.5% Tall Goblet \$6

DESCHUTES • Fresh Haze

A hazy twist on your main squeeze. (Fresh Squeeze! Get it?) Explodes with juicy orange citrus & a soft malt body. (Bend, OR)

6.5% Pint \$7

HALF ACRE • Bodem

A reflection of how HA is feeling about go-to IPAs in today's spectrum of plants and brewing perspective. Ripe tropical fruit flesh with soft melon and berry.

6.7% Pint \$7

REVOLUTION A Little Crazy

Pale Ale, Munich & Caramunich malts provide toasty flavor with hints of caramel. Belgian Wit yeast for hints of spice & a slight tartness. Dry-hopping with Cascade & Citra hops add aromas of fresh citrus rind.

6.8% Tall Goblet \$6

BELL'S • Two Hearted Ale

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 ⚡

New Belgium's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. With sour apple notes, dry effervescence, & earthy undertones.

7% Goblet \$7.50

DOG FISH HEAD • Hazy-O!

Brewed w/4 types of oats – malted, rolled, naked, and oat milk – for a lactose-free, hop-forward hazy beer that is smooth and refreshing. *Literally* truckloads of oats & wheat create the sumptuous, full-bodied base. Liberally dry-hopped w/varieties that deliver an abundance of tropical notes, inc. citrus, mango & pineapple. This first-of-its-kind beer is a collaboration between the brewery and Elmhurst, a family-owned New York plant-based milk producer. (Del.)

7.1% 16oz. Glass \$8

PLANK • Dunkel Weizenbock

Boozy hybrid of dunkelweizen and bock. (Bayern, Germany)

7.8% Imperial Half Pint \$7

SPITEFUL

Working For the Weekend

American Double IPA made w/Maris Otter & Red Wheat. Floral & citrus aromatics from Citra & Centennial dry-hopping.

7.9% Imperial Half Pint \$5

MAPLEWOOD • Big Pulpy

Double dry hopped double IPA. Notes of mango and pineapple and an insane amount of hop aroma.

8% Imperial Half Pint \$7

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. (Smokestack Series) Fermenter #7 is where the perfect comb o of elements came togeth-er for this version of a tra d 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 \$7.

ALLAGASH

From Maine With Love #2

This beer idea was inspired by a cocktail known as the "Boulevardier." By brewing with lambrusco grape must, angelica root, and bitter orange peel, this bourbon barrel-aged ale brings together notes of orange zest, caramel, bourbon, and a hint of grape. (Portland, Maine)

8.6% Goblet \$7.

UNIBROUQUE

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. (Chambly, Montreal)

9% Goblet \$9

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

NORTH COAST

BBA Old Rasputin

Bourbon Barrel-Aged version of this classic boozy Imperial Russian Stout. (Fort Bragg, CA)

11.1% Bell Glass \$6

GOOSE ISLAND

Bourbon County Stout 2019

BCS are built on a base of Willamette Hops, 2 Row, Caramel, Chocolate, Debittered Black, Munich, and Roast Barley malts. 2019 was aged in a mix of barrels from Buffalo Trace, Hill and Wild Turkey.

14.7% Bell Glass \$8

Welcome Back to Hopleaf!