

# DRAFT CIDERS

## TANDEM • Smackintosh

McIntosh, Rhode Island Greening, and Northern Spy. Sweet and tart with full apple flavor, a real crowdpleaser.

4.5% **Goblet \$6**

## VIRTUE • Solar Hop

Dry-hopped dry cider using hops from in and around Virtue's home of Fennville, Michigan. Light and bright with a little bit of citrusy hop kick. (Fennville, MI)

6.7% **Aspen Glass \$6.50**

## 2 TOWNS • Made Marion

A rich ruby-hued blend of Marionberries & hard apple cider. Ripe berry flavors and a crisp apple bite (Corvallis, OR)

6% **Goblet \$6**

## WILD BLOSSOM MEADERY

### Raspberry Peach Nectar

A wine made from nectar collected by honey bees from wildflowers of Illinois prairies fermented with raspberries and peaches.

12% **Aspen Glass \$9**



## SERVED IN CARAFES

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

# WINES ON TAP

## REDS

### 2018 CABERNET SAUVIGNON

#### Beckman California

There's just no doubt that Santa Barbara County, once a fledgling wine region, is now all grown up and producing some of the country's best wines. Founded in 1994 in the Santa Ynez Valley subregion, Beckmen wines are crafted almost exclusively from two vineyards: Los Olivos District AVA, and Ballard Canyon AVA. Their estate Cab is an eye-opening experience. This offering is dark, rich, and dense, and loaded with vanilla, spice, cherry, cassis, black currant flavors and aromas and smooth tannins. 15%

**Quarter \$14. Half \$28. 750ml \$42.**

### 2016 BORDEAUX SUPERIOR

#### Chateau de Bonhoste France

70% Merlot, 20% Cab. Sauvignon, 10% Cab. Franc. Estate was established in 1977 when Bernard & Colette Fournier purchased the 11th century chateau and its 44 hectares of vineyards, located 6 km south of St Emilion. The garnet-colored wine has aromas of red fruits and toasty notes. Full-bodied, supple and balanced with silky tannins and fruity notes on the finish. 12%

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

### 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.**

### 2018 RESERVE CÔTES DU RHONE

#### Famille Perrin France

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

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

### 2020 CABERNET FRANC,

#### "L'HURLUBERLU" Loire Valley

#### Sébastien David

This delicious red is aged in clay amphora and is pressed by the traditional foulage method (i.e. by foot). "Hurluberlu" translates into 'crank' or 'eccentric'! 100% biodynamic and served chilled!

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

## WHITES

### 2020 PINOT GRIGIO

#### Valdinevola Italy—E. Veneto

3 months on the lees. Strong straw color, with characteristic aromas of tropical fruit, pear and citrus. Delicate mouthfeel, slightly acidulous, lingering. 12%

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

### 2018 CHARDONNAY

#### House of Brown California

95% Chardonnay, 5% Vermentino. Brown is the first & only Black-owned estate winery in Napa Valley. In 1980, the Brown family purchased & rehabilitated an abandoned ranch in the eastern hills there, officially establishing the Brown Estate label in 1996. Aromas of pineapple, starfruit, & guava; notes of jasmine & orange blossoms. Light, crisp, elegant, and juicy with a bright yet round mouthfeel. 14%

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

### 2020 BORDEAUX BLANC AOC

#### Chateau La Frenelle France

60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle. Family-owned since 1789. Brilliant transparent yellow color w/green highlights. Intensely aromatic nose: lemons, grapefruit & white peaches from the Sauvignon, honeysuckle & 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.**

## ROSÉ

### 2020 JENNY AND FRANÇOIS

#### ROSÉ Domaine de la Patience

#### Costières de Nîmes, France

From the southernmost appellation of the Rhône and from organic grapes from the Domaine de la Patience, an easy-drinking, light rosé full of red berry fruit notes. Perfect for summer. Grenache/Cinsault 12%

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

## VERMOUTH

### ATXA VINO VERMOUTH ROJO

#### Destlerias 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 wormwood, 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



## LOUD BEERSEL • Oude Lambiek ⚡

Brewed at Brouwerij Boon and barreled at Oud Beersel, this is the base oude lambiek for OB's blends.

5% **Aspen Glass \$8.50**

## ST. FEULLIEN • 5

Pale blond ale, clear & bright, with strong sparkling character. The nose is fresh & hoppy w/delicate fruity hints empowered by nuances of citrus zests. Starts off sweet & slightly malty. Round & full-bodied with a fine, pleasant bitterness on the finish.

5% **Goblet \$10**

## PALM • Speciale

Belgian Pale Ale made w/English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy.

5.2% **Goblet \$6**

## 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..

6.5% **Aspen Glass \$10**

## DE DOLLE BROUWERS

### XL Pale

Belgian-style Pale Ale brewed for the 40-year anniversary of the brewery—15 November (1980-2020).

6.5% **Imperial Half Pint \$10**

## DUCHESSE CHERRY ⚡

### by Brouwerij Verhaeghe

A blend of 1- and 2-year-old Duchesse de Bourgogne with local sour cherries added to the maturing beer. Aged in oak casks; whole cherries from the Limburg region of Belgium.

6.8% **Goblet \$10**

## MOORTGAT (DUVEL)

### Duvel Single Fermented

Brewery staff at Duvel Moortgat have enjoyed this for decades: traditionally they've cold-filtered a small portion of this beer for sale, at a few select places in Belgium, more widely in the UK & USA. Brewing & 1st fermentation takes about 30 days, at which stage it's called "single-fermented." Typical Duvel flavors & aromas already emerging, but lower in alcohol & carbonation, w/a slightly lighter, crisper taste.

6.8% **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% **25cl (8.5oz) Glass \$10**

## WESTMALLE • Dubbel



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

7% **33cl Glass \$12**

## ALVINNE

### Cuvée Freddy Framboos ⚡

Sigma dark sour ale aged on red wine barrels (Margaux, Pomerol or St-Emilion) macerated on 15 kg/hl raspberries.

8% **Aspen \$10**

## BARBĀR

Soft honey blond with a bouquet of floral and spicy citrus notes. Full of finesse and balance with just enough sweetness. A classic not to be missed when available.

8% **Goblet \$10**

## KWAK

Pours w/a fine lasting head with aromas of wheat beer w/hints of bubblegum, vanilla, cloves & a touch of spirit. Very smooth & spritzzy, w/vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.

8% **Glass \$10**

## MAREDSOUS • Brune 8

Sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft sourness in the background.

8% **Goblet \$10**

## TRIPEL KARMELIET by Bosteels

Golden ale w/a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Still brewed to an authentic beer recipe from 1679 from the former Carmelite monastery in Dendermonde.

8% **Goblet \$12**

## ACHOUFFE • Houblon Chouffe

Flavored by 3 different types of hops. This Belgian India Pale Ale is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers.

9% **33cl Glass \$10**

## DELIRIUM TREMENS by Huyghe

Pale blond & slightly malty with a nice touch of alcohol & spice. Warming and round, with an aftertaste that is strong, long-lasting and dry bitter.

9% **Goblet \$12**

## BRASSERIE DUPONT

### Avec Les Bon Voeux

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 w/a full, ivory-colored head. Fruity aroma, full of complex flavours & long bittersweet finish w/a hoppy bite.

10% **Goblet \$12**

## STRAFFE HENDRIK

### Quadrupel

Rich, intense dark ale. Brewed w/a subtle blend of specialty malts, giving an extremely dark color & complex character.

11% **25cl (8.5oz) Glass \$10**

Menu as of Jan. 3, 2022

Please note: prices do not include tax.

Happy New Year!



**DOVETAIL • Altbier** ⚡⚡⚡  
Dovetail's rendition of this amber-hued, malty, lightly hopped Düsseldorf classic.  
4.2%    Pint \$6.50

**ODELL • Sippin' Tropical** ⚡  
A delicately tropical fruited sour ale packed with pineapple, passion fruit, and tangerine, and balanced by a touch of Himalayan pink sea salt. (Fi. Collins, CO)  
4.5%    Tall Goblet \$6

**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

**ANCHOR • Steam**  
For many, this is the granddaddy of all craft beers. Fritz Maytag took over the dying Anchor Brewery in 1965. The flagship beer of this brewery founded in 1896 is the "steam" beer made w/ a blend of pale & caramel malts, fermentation w/ lager yeast at warmer ale temperatures in shallow open-air fermenters, and gentle carbonation in cellars through an all-natural process called kräusening. An American classic. (S.F., CA)  
4.9%    Pint \$6

**EINBECKER Brauherren Pils** 🇩🇪  
Historic unfiltered Brauherren Pilsner allows us to enjoy the best hops & selected fine malts that bring the classic Einbecker slightly bitter character. Elegant, fresh, and harmonious. 4.9%  
Pint \$7

**FIRESTONE WALKER • DBA**  
Double Barrel Ale. A tribute to the traditions of the great British Pale brewers of Burton-on-Trent, using 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

**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

**UNIBROUQUE Blanche de Chambly** 🇨🇦  
Produced with a blend of Quebec unmalted wheat & very pale barley malt to which spices & natural aromatics are added, along with a light hopping. (Chambly, Quebec, Canada)  
5%    Glass \$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

**FIRESTONE WALKER • Pivo Pils**  
Refreshing, light-bodied & hop-driven. Delicate lightly toasted malt flavors underscore noble German hop character. Hops: Hallertau-grown Magnum for the lupulin foundation, generous amounts of Spalter Select for floral aromatic & spicy herbal notes. Dry-hopped w/ German Saphir for a touch of bergamot zest & lemongrass. (CA)  
5.3%    Pint \$6.50

**WEIHENSTEPHANER Hefeweissbier** 🇩🇪  
(Bayern, Germany)  
Golden-yellow wheat beer, w/ fine-pored white foam, aroma of cloves, refreshing banana flavour. Full-bodied, w/ a smooth yeast taste.  
5.4%    .5 Liter Glass \$8

**HALF ACRE • Tome** ⚡⚡⚡  
Pale hazy orange with a bright white head. Lively, guava forward fluff with subtle cedar notes..  
5.5%    Pint \$7

**SURLY • Twisted Midnight**  
A robust mix of dark rich chocolate, roasted malts, & coconut gives this stout a perfect mix of sweetness & depth. (Minneapolis, MN)  
5.6%    Pint \$6

**ODELL • Isolation**  
Ever been in a warm, cozy cabin and had a secret desire to get snowed in? To celebrate the winter season, Odell offers this traditional winter ale made with premium malts imported from England. (Fi. Collins, CO)  
6.1%    Pint \$6

**MAPLEWOOD The Charlatan** ⚡⚡⚡  
American Pale Ale generously hopped w/ Simcoe & "C" hops. Look for fresh citrus & tropical flavors & some earthy pine notes. The low co-humulone hops provide a smooth bitterness that balances out the round malt backbone.  
6.1%    Pint \$6

**METROPOLITAN • ArcWelder** ⚡⚡⚡  
It's Arc Welder seasonal Dunkel Rye!  
6.1%    Pint \$7.50

**FIRESTONE WALKER Nec Bones** ⚡  
3000 lbs of Honey Fire nectarines were delivered whole to Barrelworks Buellton, hand-processed & pitted, added to FW's French Oak Foeder and topped up with a blend of 18-24-month-old oak-fermented propriety base beer. After aging 1 year another 2000 lbs of fresh nectarine purée was added to the tank and things rode for another 6 months. Bright and delicious, with an amazing aroma. (Paso Robles, CA)  
6.3%    Aspen \$9

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

**DESCHUTES • Fresh Squeezed**  
This mouthwateringly delicious IPA gets its flavor from a heavy helping of citra and mosaic hops. (Bend, OR)  
6.4%    Pint \$6

**SPENCER • Trappist Ale** 🇧🇪  
America's First Trappist Beer. Inspired by the traditional refractory ales brewed by the monks for their dinner tables. Full-bodied, golden-hued ale w/ fruity accents, dry finish & light hop bitterness; unfiltered & unpasteurized, preserving live yeast that naturally carbonates in bottle & keg. (Spencer, MA)  
6.5%    Goblet \$10

**SCRATCH • Barrel-Aged Queen Anne's Lace**  
Lightly tart amber ale aged in a puncheon, made w/ wild carrot stems & fresh flowers. Brewed in their copper kettle and fermented with their wild house culture. Tart and herbal with a lightly oaky finish. (Ava, Illinois)  
6.7%    Goblet \$12

**SIERRA NEVADA • Celebration**  
Deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops for fragrant bouquet and spicy flavor. (Chico, CA)  
6.8%    Pint \$6

**ANCHOR • Christmas Ale**  
Smooth & creamy winter warmer w/ rich flavors of cacao, toffee & roasted nuts, & subtle hints of honey & herbal spice. 44th annual release.  
6.9%    Pint \$6

**OMMEGANG • Solera** ⚡  
(formerly Pale Sour) Elegant, drinkable Sour. Fine interplay of sweet & sour; soft mouthfeel w/ delicate body and clean finish. (Cooperstown, NY)  
6.9%    Goblet \$7

**BELLS • Cherry Stout**  
Tinted ruby-black, Cherry Stout gains its signature tartness from 100% Montmorency cherries grown in Michigan's Traverse City region. Rather than doubling up on sweetness, this tart cherry varietal serves as a counterpoint to the warm, dark chocolate notes from the malt bill. (Comstock, MI)  
7%    Pint \$8

**BELL'S • Two Hearted Ale**  
Bell's most bitter ale, beautifully copper colored, w/ dense creamy head & full blast of hops! (Comstock, MI)  
7%    Pint \$6

**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 \$10

**NEW BELGIUM • La Folie** ⚡  
NB's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. With sour apple notes, dry effervescence, & earthy undertones. (Fi. Collins, CO)  
7%    Goblet \$7.50

**RHINEGEIST • Crumb Cake** ⚡⚡⚡  
Imperial Red Ale with lactose, vanilla, and cinnamon. A dessert-like brew dreamt up by brewer Dylan for Rheingest's Limited Brewer's Series. Limited, draft-only release. (Cincinnati, OH)  
7%    Pint \$6

**NOON WHISTLE Hop Prism Blue**  
Up next in NW's Hop Prism series, this Simcoe and Mosaic-hopped India Pale Ale is like a ray of golden sunshine. Nicely balanced bitterness for a delicious IPA (Lombard, IL).  
7.3%    Pint \$7

**3 FLOYDS • Aggromaster** ⚡⚡⚡  
Take Robert the Bruce—the full-bodied Scottish-style Ale with its well-rounded malty profile & roasted biscuit-like notes, and add coffee. Of course.  
7.5%    Pint \$6

**REVOLUTION • Double Dry-Hopped Tropical Hero** ⚡⚡⚡  
Hit the pipeline with a juicy riptide of pineapple, tangerine, & coconut character crested from massive waves of Sabro, Mosaic, & Citra hops. The soft, sweet wave of tropical flavors rise out of each smooth, hazy sip.  
7.6%    Pint \$6.50

**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

**THE BRUERY • Mischief**  
Belgian-style Golden Strong Ale, hoppy w/ effervescent floral aromas and citrus notes. Dry, hoppy, and crisp. (Placencia, CA)  
8.5%    Goblet \$7

**DOGFISH HEAD 90 Minute IPA** (Milton, DE)  
An imperial IPA best savored slowly. Esquire Magazine calls it "perhaps the best IPA in America." Great malt backbone that stands up to the extreme hopping rate.  
9%    Imperial Half Pint \$6

**SURLY • Abrasive**  
A massive dose of Citra hops launches this legendary double IPA (Minn.'s first, & a nod to Surly's abrasives factory origin) into the hophead stratosphere. (Minneapolis, MN)  
9.2%    Imperial Half Pint \$5

**WAR PIGS • Chaos Monger** ⚡⚡⚡  
"The arduous road to hop enlightenment is wrought with chaos. Let the sentinel chaosmonger be your beacon to finding beer of character." Imperial IPA.  
9.2%    Imperial Half Pint \$8.50

**HALF ACRE • Big Hugs** ⚡⚡⚡  
Russian Imperial Coffee Stout. This beer is a thug. Available each year sometime in Dec.; HA works with Dark Matter Coffee to keep each batch as ruthless as it is tender.  
10%    Imperial Half Pint \$6

**ALLAGASH • Curieux** (Portland, ME)  
Allagash's original foray into barrel aging: their Tripel Ale kept for 8 weeks in Jim Beam bourbon barrels in the cold cellars, then blended back with a portion of fresh Tripel. The resulting beer is soft with coconut & vanilla notes, with hints of bourbon.  
11%    Bell \$6

## COCKTAILS!

*Evil Queen's Toddy,  
Apple-all Spritz,  
Bòn Nwi, Brown Derby,  
Jack Rose, Bee's Knees —  
see our separate Cocktails list  
in the menu holder!*



Happy New Year!

Menu as of Jan. 3, 2022  
Please note: prices do not include tax.