

DRAFT CIDERS & MEADS

STORMALONG Farmstand Unfiltered

Unfiltered hard cider reminiscent of classic farmstand fresh apple cider pressed and sold at harvest. Blend of 100% high-quality, fresh pressed, locally sourced apples. It's crisp, refreshing, with a savory balance of tart and sweet. (Sherborn, MA)

4.5% **Goblet \$6**

B. NEKTAR • Zombie Killer

Cyser (mead & cider) made with Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but balanced nicely w/ the tart cherries. (Ferndale, MI)

5.5% **Aspen \$11**

SHACKSBURY • Arlo

A dry yet tart Basque cider in collaboration with Petritegi Sagardoa, located just outside of San Sebastian in Spain. Petritegi presses and ferments their apples in enormous, decades-old chestnut barrels; then ship this fermented cider to Vermont where it is blended with New England apples. (Vergennes, VT)

6% **Goblet \$6**

UNCLE JOHN'S Strawberry Lavender

Perfectly balanced and showcasing the fruit. Using their traditional apple blend and sweetened with strawberry juice. To switch things up a bit, they add lavender to give it a slight herbal touch. (St. John's, MI)

6.5% **Goblet \$8**



WINE BY THE BOTTLE \$50

At the Hopleaf, we want to offer an exceptionally fine selection of wines, from some of the best producers in the Old and New Worlds, to those who prefer wine or who are taking a break from beer for the evening. We also believe that many times people shop by price instead of choosing what best suits their food or the occasion, so we have one set price list.

(C14) Tiberio Trebbiano d'Abruzzo 2020 Italy

From old vines, inland from the seaside town Pescara. Clear, brilliant, light yellow with green tinges. Fresh aromas of apricot, grapefruit, jasmine and orange blossom, anise. Crisp and clean with zippy aromas and flavors of green apple, and almond. Finishes with noteworthy balance, length and sneaky concentration.

13%

(C27) Marchese Incisa Della Rochetta 2017 Roero DOCG Arneis 100% Arneis, Italy

A terroir-driven wine, grown in the sandy soils of the Roero hills in Piemonte. Straw yellow, it expresses an unrivaled fruitiness, a delicate freshness and minerality. Immediate notes of caramel, tangerine and honeysuckle; middle notes of acacia, green apple and cedar. Palate: Full-bodied, smooth, crisp. Though aromas are sweet, the taste is far from it. Stone fruits & canteloupe; grapefruit & fresh almonds. Fresh, with great persistence.

12%

(C29) Pojer & Sandri (Veneto) "Palai" 2020 100% Muller Thurgau, Italy

Intense yellow Soave with mineral, earth, and subtle citrus notes, from the smaller, historic portion (hence "Classico") of the greater Soave-producing region.

12.5%

(C34) Adami Bosco di Gica, Valdobbiadene DOCG Prosecco Superiore NV, Italy

Nose: Rich, with excellent fruit, releasing scents of yellow apple & peach, and notes of wisteria & acacia blossom. Wonderful balance and elegance complement a pleasurable crisp spiciness. Palate: Delicious vein of acidity, displaying crisp, savoury mouthfeel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance.

11%

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



DE LA SENNE • Taras Boulba

Light blonde ale, generously hopped with the finest aromatic hops, giving it a very refreshing character and a scent reminiscent of citrus.

4.5% **33cl \$12**

DE KONINCK • Bolleke

This is the taste of Antwerp. Of rough docks and full terraces. Of cargo bikes and summer evenings near the river bank. Slightly malty, slightly hoppy with a hint of caramel.

5.2% **25cl \$9**

RODENBACH • Classic ⚡

The original "Flanders Red Ale." Mixed fermentation and maturation in oak foeders, give it the same sweet-sour flavor and complexity as wine. 3/4 young beer and 1/4 beer matured two years in oak. The perfect aperitif or session ale, brewed since 1821.

5.2% **33cl \$12**

ST. BERNARDUS • Tokyo Wit

An unfiltered ale, which has been brewed with a large amount of wheat, holding the middle between a white beer and a saison.

6% **25cl \$10**

BLAUGIES • La Vermontoise

Hill Farmstead collaboration, a saison made with malt, spelt and American hops. It stands out with its substantial bitterness and its dry and subtly lemony finish.

6% **33cl \$12**

BRASSERIE DUPONT

Saison Dupont

Regarded as a classic Belgian seasonal ale, this beer was designed to quench the thirst of farm workers. Brewed in winter, it is left to ferment in wooden barrels before being served.

6.5% **33cl \$12**

HET BOERNERF ⚡

Lambiek Amarone Barrel

Lambic aged for 2 years in an Amarone wine barrel.

6.5% **Aspen \$12**

DUVEL MOORTGAT • Duvel 6.66

The Duvel Moortgat family brewery celebrated its 150th anniversary in 2021 w/ this new mild, full-bodied blond. No fewer than 6 different hop varieties are used. It's based on the noble & exclusive hop varieties Saaz & Styrian Golding, just like classic Duvel.

6.8% **25cl \$9**

DUBUISSON • Cuvée des 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% **25 cl \$12**

TILQUIN • Stout Rullquin ⚡

Beer of mixed fermentation, made by blending 7/8 of Rulles Brune and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels.

7% **33cl \$15**

WESTMALLE • Dubbel 🍷

For over 200 years, the monks of Westmalle have been choosing to live a life of prayer and work. There is a farm, a cheese dairy and a brewery inside the walls of the Trappist abbey. This beer is rich, complex, herby and fruity with a fresh-bitter finish.

7% **33cl \$12**

MAREDSOUS • Brune

Abbey Brown brewed by Benedictine monks of the Abbey of Maredsous in the Belgian Ardennes. Originally only brewed for Christmas but has become a year round staple.

8% **25cl \$10**

DE RANKE • Guldenberg

A full-bodied abbey Tripel, balanced between sweet and bitter. The origin of the name comes from the former Guldenberg-abbey in Wevelgem where monks used to make beer.

8% **25cl \$11**

KWAK by Bosteels

A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy a beer on the road.

8.4% **33cl \$14**

TRIPEL KARMELIET by Bosteels

A classic golden Belgian Tripel. Brewed using a 3-grain recipe rediscovered from the 1679 Carmelite monastery; refined yet balanced, with soft fruity notes and a surprisingly delicate taste.

8.4% **.3L \$15**

HUYGHE • Delirium Tremens

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.

8.5% **25cl \$10**

ACHOUFFE • Houblon Chouffe

This Belgian IPA is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers: it softens the strongest of characters.

9% **25cl \$10**

CHIMAY Blue (Grand Réserve)

First brewed as a Christmas beer by the monks of Scourmont Abbey in 1956. It begins with a light sweet note before the creamy caramel transitions to a soft Mocha combined with an intense spicy taste, culminating in a delicious candied fruit finish.

9% **25cl \$12**

DE GARRE by Van Steenberghe

This gem of a Belgian Triple is the house beer for the famous pub of the same name, located down a long alley in Bruges.

11% **33 cl \$14**

STRAFFE HENDRIK • Quad

The sophisticated blend of special kinds of malt give this beer a complex character, combining a delicate dryness w/ hints of coriander, dark fruits, anise and roasted chestnuts.

11% **25cl \$11**



Menu as of September 14, 2024
Please note: prices do not include tax.



HOPLEAF'S HOUSE BEERS

are brewed for us by
ART HISTORY BREWING

House Dark—Black Lager

Traditional Czech Dark Lager inspired by a classic from the 500-year-old U Flekú brewery in Prague. Rich & complex, black as coal; starts off like a Porter but finishes crisp, clean, & dry.

4.8% Pint \$7.50

House Pale—Pale Ale

Belgian-inspired Pale Ale fermented w/a yeast from a Belgian Trappist monastery. Brewed w/trad European malts & Belgian candy sugar but hopped with modern American Simcoe & Sultana hops. Food-friendly everyday drinker.

5.8% Pint \$7.50

FOREST AND MAIN • Fäks Lager

Pale Lager brewed in collaboration with Human Robot in Philadelphia, PA. Double decocted and hopped with Styrian Fox.

(Ambler, PA)

5% Pint \$12

CROOKED STAVE

Garden Biere

Lightly tart wild saison has a very rich dark honey color with wild and earthy aromas. Lovely lime and lemon citrus finish.

(Denver, CO)

5.2% Goblet \$6

2ND SHIFT • Kölsch

Slightly dry & crisp. Bright & light, fermented like a lager. (St. Louis, MO)

5.2% Pint \$7

PRAIRIE ARTISAN ⚡

Rainbow Sherbet

Sweet, sour, and is exactly as advertised, with raspberry, pineapple and orange. A sour ale that tastes like a melted rainbow sherbet ice cream cone. (Krebs, OK)

5.2% Goblet \$8

FIRESTONE WALKER • Pivo Pils

Pivo is the beer that helped kick the doors down and liberated American pilsner from the clutches of industrial beer. Inspired by the dry-hopped Tipopils from Birrificio Italiano. Brewmaster Matt Brynildson drew upon multiple European influences to create this one-of-a-kind beer that sparked a legion of new craft pilsners across the U.S. (Paso Robles, CA)

5.3% Pint \$8

ANDECHS • Weissbier Hell

Traditional Weissbier brewed by one of the last genuine monastery breweries managed by an active religious order, entirely independent of corporations. The Benedictines of St. Boniface Abbey have been serving people in Andechs since 1455. (Andechs, Bayern Germany)

5.5% .5L \$11

ALLAGASH • White

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)

5.5% Pint \$8

BENEDIKTINER • Festbier

The closest thing to heaven: Brewed in Lich in accordance with the original Benedictine recipe. The aromatic profile of Ettal cellar yeast paired with a soft bitterness from the hops. (Bayern, Germany)

5.8% Pint \$9.50

THE LOST ABBEY • Devotion

An ode to a Traditional Abbey Belgian Blonde Ale with a mild bitterness up front and underlying notes of fresh hay, grassy fields and a subtle spice. (San Marcos, CA)

6% Goblet \$6

MIDDLE BROW ⚡

Farm Work Rice Wine Lees

Lager aged in Oak Foeder, blended with their house made rice wine & lees. Clean, crisp, but ends with an acidic funk.

6% Aspen \$7.50

GREAT NOTION • Seedless ⚡

Tart and refreshing Gose with watermelon and dragonfruit. (Portland, OR)

6% Aspen \$11

OEC • La Fée Verte ⚡

"10th Anniversary Blend"

Sour Ale brewed with spices matured in Letherbee Distillers Absinthe and Gandona Vineyards Cabernet Sauvignon barrels. (Oxford, CT)

6% Aspen \$11.50

3 FLOYDS • Zombie Dust

This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse. (Munster, IN)

6.5% Pint \$8

CINDERLANDS

Pineapple Gulpin

West Coast IPA brewed with pineapple, simcoe, simcoe cryo, centennial, chinook and Amarillo hops. (Pittsburg, PA)

6.9% Pint \$10

3 FLOYDS • Broo Doo 2024

Brewed during the hop harvest with a portion of "wet" hops. These fresh off the vine hops impart intense tropical fruit, citrus, and spicy notes with floral aromas of orange and pine. A true celebration of the hop harvest. (Munster, IN)

7% Pint \$8.50

BEACHWOOD • Amalgamator

Dynamic West Coast-style IPA, delightfully light in body and bursting with unique aromas & flavors. Mosaic hops lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes. (Long Beach, CA)

7.1% Pint \$9

MAGNANIMOUS • Juice Lord

Hazy IPA with Citra, Mosaic, & Vic Secret hops. (Tampa, FL)

7.5% Pint \$5

GREAT LAKES • Nosferatu

Rich and roasty double red IPA. Nice caramel malt flavor finishes with a sticky resinous lingering bitterness. (Cleveland, OH)

8% Teku Glass \$7.50

SPITEFUL

God Damn Pigeon Porter

If you live in the city, you are well aware of the pigeon menace. This rich and roasty Porter will take your mind off of those God Damn pigeons. This beer is dank, chocolatey. Hints of coffee and toffee with a slight hop presence.

8.2% Pint \$8.50

BOULEVARD • Saison Brett

Farmhouse base that is conditioned with various yeasts, including Brettanomyces, a wild strain that imparts a distinctive earthy quality. (Kansas City, MO)

8.5% Goblet \$11

TRILLIUM • Citra Cutting Tiles

An exploratory series of Double IPAs featuring raw local wildflower honey. Dosed with 100% Citra in the kettle and a massive dry hop addition. (Canton, MA)

8.5% 10oz Glass \$12

FAIR STATE • Hex Signs

A juicy fruit forward Hazy Double IPA in collab with Barn Town Brewing (Des Moines, IA.). (Minneapolis, MN)

8.6% Teku Glass \$5

MESSOREM

Statim Finis Xtm Turbo

Hazy double IPA with fruit flavors yet balanced with hop bitterness. (Montréal, Canada)

8.7% 10oz Glass \$12

EVIL TWIN NYC

Crème De La Crème

Hazy Triple IPA in collab with Other Half brewed with Milk sugar and Citra, Galaxy & Mosaic hops. Notes of ripe tropical, citrus and stone fruits. (Brooklyn, NY)

10% 10oz Glass \$12

HIDDEN HAND

BBA Black Night Sighs 2023

Bourbon Barrel-Aged Imperial Milk Stout with Toasted Coconut & Madagascar Vanilla. (Naperville, IL)

12.3% Bell Glass \$11

BOTTLE LOGIC

Stronger Than Fiction 2024

A malt-rich American Strong Ale aged in a blend of bourbon barrels. A caramel base melts into the subtle, silky sweetness of raw coconut with a blend of Mostra-roasted coffee beans. (Anaheim, CA)

13% Bell Glass \$13

JACKIE O'S

BA Iron Sharpens Iron

Bourbon barrel aged Doppelsticke Altbier ale aged for 16 months in bourbon barrels, this obscure style presents with notes of rich oak, toffee, and vanilla. (Athens, OH)

13.8% Bell Glass \$12

DEEP WOOD SERIES

REVOLUTION

Coconut Deth 2024

A diabolical dose of toasted coconut accentuates the naturally-occurring American oak flavors found in Deth's Tar Barrel-aged Imperial Oatmeal Stout. Roasty dark chocolate, graham, and vanilla notes.

14.3% Bell Glass \$12

EVERYDAY HAPPY HOUR

3PM - 5PM



VINTAGE
NORTH COAST
Old Stock Ale 12%
\$5

PHASE THREE • Clipping In

Ultra refreshing Radler and packed with light & bright notes of grapefruit zest. (Lake Zurich IL)

2.5% Pint \$6

SCHNEEEULE • Yasmin

Berliner Weisse flavored with jasmine flowers. It is a pleasant and elegant with a jasmine flavor, without being perfumed. (Berlin, Germany)

3.5% Aspen \$12

CONISTON • Bluebird Bitter

Quite simply, a wonderful beer in the traditional English style. It has a nice orange aroma, balanced by biscuity malt. Tart and hoppy finish well-balanced by creamy malt. (Coniston, England)

4.2% Pint \$12

SCRATCH • Sassafraass Pilsner

A smooth and effervescent pilsner-style lager brewed with sassafras leaves from their property. Light and refreshing with a touch of citrus aroma from the sassafras. (Ava, IL)

4.5% Teku Glass \$12

HALF ACRE

Fruit Friends POG

The second installment of fruit friends features passionfruit, orange and guava. Juicy with a touch of tartness, yet finishes crisps and clean.

4.5% Teku Glass \$8

ART HISTORY • Kräusen

A lager that is carbonated through the Kräusening process (adding a small amount of vigorously fermenting lager beer to a larger amount of lager beer that has just finished fermenting) Horizontally lagered. (Geneva, IL)

4.6% Pint \$6

JESTER KING • Nani?!

Pale Lager brewed with Jasmine Rice & Sorachi Ace Hops then lagered for 8 weeks. (Austin, TX)

4.8% Pint \$8.50

GOLDFINGER • Pils

Beautiful representation of German pilsner malt and noble hops. The inspiration for this beer comes from Brewer Tom's unforgettable experience drinking his favorite Pilsner in the German Alps. (Downers Grove, IL)

4.9% Pint \$8