

DRAFT CIDERS & MEADS

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 • Blueberry
A balance of crisp apple cider blended with sweet blueberry juice showcases the elegant flavors of ripe blueberries and finishes soft on your palate. (*St. John's, MI*)
6.5% **Goblet \$7.50**

STORMALONG Grimes Golden
From their rare apple series. Pleasantly tart with hints of peaches and plums and a subtle oakiness. Grimes Golden originated in Virginia in the 1800's and is one of the parents of the Golden Delicious. It is self-fertile and an excellent pollinator for other varieties. (*Sherborn, MA*)
6.9% **Goblet \$11**



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



LINDEMANS • Framboise 🔥
Made with a young lambic that is at least one year old made with added raspberry juice. Resulting in a wonderfully delicate and aromatic beer.
2.5% **25cl \$10**

DE LA SENNE • Stoutirik
Belgian Stout in the Irish style, light, dry, and freshly bitter with complex roasted notes. The scent is pleasantly fragrant by the presence of an English aromatic hop.
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**

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**

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**

HET BOERNERF 🔥
Muscat Mu'Siek
Blend of young and old lambics with maceration of cherries & muscat bleu grapes.
7.9% **Aspen \$14**

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 (Grande 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 Steenberge**
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**





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 Fleků 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

ROARING TABLE • Märzen

German inspired "March Lager" often found at the annual Munich festivities. Rich, breadly, deeply malty beer that's both creamy and crisp, thanks to the yeast strain and an ambitious mash schedule.

(Lake Zurich, IL) 5.4% Pint \$8

MIDWEST COAST

Refuse to Sink

A California Common beer inspired by Anchor Steam. Toasted malt and caramel highlight this uniquely American amber beer.

5.4% Pint \$7

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

ANDECHS • Spezial Hell

Classic festival beer in the tradition of old Bavarian brewing. Round malt body with a soft flavor. Balance of sweet accents and bitter hoppiness.

(Andechs, Bayern Germany) 5.9% .5L \$12

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.

6% Aspen \$11

SIERRA NEVADA

Oktoberfest 2024

Authentic Oktoberfest is a collaboration with Brauerei Gutmann, an iconic German brewer that's been family-owned since 1707. This classic Festbier is smooth and balanced with biscuity malt flavor and a clean finish.

(Chico, CA) 6% Pint \$8

OEC • La Fée Verte

"10th Anniversary Blend" Sour Ale brewed with spices matured in Leatherbee Distillers Absinthe and Gandona Vineyards Cabernet Sauvignon barrels.

(Oxford, CT) 6% Aspen \$11.50

SCRATCH • Barrel-Aged Sahti

Northern European-inspired dark beer mashed in an oak puncheon through a bed of juniper branches. Brewed over a wood fire in a copper kettle with additional juniper branches, then aged in oak for a year with wild yeast and bacteria.

(Ava, IL) 6.4% Goblet \$13

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

MAPLEWOOD

World Outside

A rich and full bodied porter that has big notes of caramel and chocolate, with hints of coffee and toasted malt throughout.

6.5% Pint \$9

OUTER RANGE • In the Steep

Balanced New England IPA made w/ Citra hops. Grapefruit and Tangerine notes yet earthy w/ a mellow apricot finish.

(Frisco, CO) 6.7% Pint \$9

CINDERLANDS

Pineapple Gulpin

West Coast IPA brewed with pineapple, simcoe, simcoe cryo, centennial, chinook and Amarillo hops.

(Pittsburg, PA) 6.9% Pint \$10

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

TRILLIUM • Headroom

Imperial IPA brewed every year since 2015. Laden with over 8 pounds per barrel of Galaxy and Mosaic Hops, this year's batch displays huge aromas of pressed orange, lemon zest, and papaya with a burst of fresh grassy hops.

(Canton, MA) 8% 10oz Glass \$12

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

MAINE • Dinner

Special double IPA made with 7 lbs of Citra, Falconer's Flight, Mosaic and Simcoe hops per barrel. Aromas of mango, passionfruit, and pineapple.

(Freeport, ME) 8.2% 10oz Glass \$12

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

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

NORTH COAST

Rye Whiskey Barrel Aged Old Rasputin XXII

Vintage 2019. Russian Imperial Stout aged in Rye whiskey barrels. Notes of dark malt, peppery rye spice, cocoa, chocolate, and whiskey warmth. The complexity of this beer has remained regardless of age.

(Fort Bragg, CA) 11.9% Bell Glass \$12

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 Cellar Cuvee 15 2024

A blend of honey Stout and maple Barley-wine aged in select bourbon barrels. Notes of chocolate cake, peanut brittle, rich maple syrup and marshmallow.

(Athens, OH) 14.7% Bell Glass \$12

DEEP WOOD SERIES

REVOLUTION

Double Barrel V.S.O.D. 2023

Occupying the epicenter of patience, refinement, and extremity, a foreboding incantation of swirling malt, spirit, and oak concentrated over several years prized bourbon barrels. Cocoa, vanilla, and stone fruit emanate from the glass, with each decadent sip punctuated by American oak and warming alcohol.

17.9% Bell Glass \$12

EVERYDAY
HAPPY HOUR
3PM - 5PM

VINTAGE
NORTH COAST
Old Stock Ale 12%
\$5

SCHNEEEULE • Hot Irmi

Berliner Weisse with habaneros, orange, lemon and pomegranate. Habaneros are meant to mimic a ginger flavor with a spiciness similar to a strong tea.

(Berlin, Germany) 3% 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

ODELL • Sippin' Pretty

Loaded with a unique blend of açai, guava, & elderberry, balanced with a delicate addition of Himalayan pink sea salt. Bright pink color; refreshing with a slightly tart finish.

(Fort Collins, CO) 4.5% Teku Glass \$7

ART HISTORY • Kräusen

A lager that is carbonated through the Kräusen 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

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

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 conc.

(Krebs, OK) 5.2% Goblet \$8

URBAN CHESTNUT

Oachkatlschwoaf (O-Katz)

"Export" style lager, brewed for Oktoberfest, malty yet well balanced like the bier traditionally served at Oktoberfest in Munich.

(St. Louis, MO) 5.4% Pint \$7.50