

# DRAFT CIDERS & MEADS

## TANDEM • Cherry Jam

Semi-dry cherry apple blend. It is unique in that they de-stone and ferment the cherries from local fresh fruit rather than using a purchased juice. High acidity balances the sweetness. (Suttons Bay, MD)

5% **Goblet \$7**

## STORMALONG Kingston Black

Kingston Black apples are very sparsely grown here in the U.S. and originate in the UK. The freshly pressed juice has a distinct ruby color tasting sharp with a dense fruitiness. Musky tannins abound. This balance leads to a remarkable fermented cider.

(Sherborn, MA)  
6.5% **Goblet \$10**



## TANDEM • Evercrisp

The Evercrisp is a hybrid apple between the Honeycrisp and the Fuji. The cider is semi-dry with lower acidity.

(Suttons Bay, MD)  
6.6% **Goblet \$6**

## SCHRAMM'S MEAD Michigan Apple

Made with a carefully selected blend of locally sourced and pressed Michigan apple varieties. The sparkling, slightly drier, tart notes of the cider blend balance beautifully with the sweetness and body of the honey.

(Ferndale, MI)  
12.5% **Bell Glass \$16**



# BELGIAN DRAFTS

⚡ = Sour ☞ = Trappist



## DE LA SENNE • Stoutierik

Belgian Stout in the Irish style, light, dry, and freshly bitter with complex roasted notes. The scent is pleasantly fragranced 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**

## VAL-DIEU • Cuvée 800

Launched in 2016 on the occasion of the Cistercian Abbey's 800th anniversary. Belgian Pale Ale with a subtle touch of hops.

5.5% **25cl \$12**

## TILQUIN • Pêche Jaune ⚡

Made with 230 grams of fresh yellow peaches per liter. A blend of 50% of Meerts and 50% of 1 and 2 years old lambics.

5.8% **33cl \$15**

## BLAUGIES • Darbyste

Saison made with wheat, fermented with fig juice. Figs are not evident in the flavor, which is light, lemony and dry.

5.8% **33cl \$12**

## DE HALVE MAAN • Brugse Zot

A golden blonde, brewed with four different kinds of malt and two aromatic varieties of hop which give the beer its unique taste.

6% **33cl \$12**

## HET BOERENERF • Quetsche ⚡

Blend of young and old lambics, macerated with Quetsche plums.

6% **Aspen \$14**

## BOON • Geuze Sélection ⚡

To create their Geuze on draft, Boon had to create a new lambic blend by targeting specific foeders which were best suited to "keg conditioning." It presents a taste different to that of the bottled Geuze with less carbonation.

6.3% **25cl \$13**

## 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**

## 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**

## 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**

## TRIPLE 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**

## 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**

## ST. BERNARDUS • Abt 12

St. Bernardus Abt 12 is widely regarded as one of the best beers in the world. It is brewed in the classic Quadrupel style and adheres to the original 1946 recipe.

10% **25cl \$12**

## ACHOUFFE • N'Ice Chouffe

A dark beer that is slightly hoppy, spiced with thyme and curaçao, and made using orange peel.

10% **25cl \$11.50**

## 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% **33cl \$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**

# LUCCA WINE RED \$60 WHITE & ROSE \$50

Hopleaf owners Michael and Louise have been visiting Lucca for years and have had the pleasure of forming relationships with some of the local wine producers. The wines of Lucca are a rarity on American menus; most bottles are consumed locally. We think when you try them you'll know why they don't much care to share these wonderful wines beyond their borders. We are proud to share our little secret with our customers.

## (4,2) Tenuta di Valgiano, Palistorti 2021

### Colline Lucchesi

(60% Sangiovese; 40% a mix of Cigliegiolo, Canaiolo, Colorino, Barbera, Tazzelenghe, Syrah, and Merlot.) A nice balance of acidity to plump ripe red & black berries along with slight hints of cedar wood & minerals. 100% organic and biodynamic from oenologist Severio Petrilli, an evangelist for biodynamic agricultural practices.

14%

## (4,7) Buonamico, Cercatoja, 2018

### Montecarlo (near Lucca)

(Sangiovese, Syrah, Cabernet Sauvignon, Merlot) Intense & complex nose, with jammy black fruit, tobacco, cedar. Aged for 18 months in French Oak. Organically produced.

14.5%

## (5,4) Fabbrica di San Martino Colline Lucchese Rosso "Arcipressi", 2020

### Colline Lucchesi

Certified Bio-dynamic, this wine is an ancient field blend of 70 year old vines made with 15 local varietals, red and white. Notes of pressed red flowers, lemon peel and mandarin. Black pepper and juniper berries in the background. Medium body, soft tannins and a simple finish.

12%

## (C30) Tenuta di Valgiano, Palistorti Bianco 2021

### Colline Lucchesi

(50% Trebbiano, 25% Vermentino, 25% Malvasia & Grechetto)

Hand-harvested estate-grown grapes. Aromatically rich: white flowers, citrus rind, fresh almonds, cut grass. Medium-bodied. Fermented in French oak barrels and aged on lees for six months. Only 5,000 bottles produced!

13%

## (C26) Fattoria Sardi 2023 IGT Toscana Rosato (Organic Sangiovese & Cilieggiolo)

### Colline Lucchesi

Soft salmon pink. Crisp & refreshing on the nose, notes of wild roses, raspberries and melon with a fading aroma of cream. Luscious, refreshing, enjoyable with well-balanced minerality and acidity. Bright, fresh fruit on the finish. Certified Organic.

13%

**EVERYDAY**  
**HAPPY HOUR**  
**3PM - 5PM**



**BAVIK**  
Super Pils 5.2%  
12oz cans  
**\$5**



Menu as of October 20, 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 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

## MIDDLE BROW ⚡

### Bloc Party Plum

A Berliner Weisse with berries, plum & cinnamon.

4% Goblet \$7

## FAIR STATE • Today is Tomorrow

Italian Pilsner in collab with Live Oak Brewing (Austin, Texas) Extra lagering time results in a pilsner that is rich and velvety, but also crisp and bright.

(Minneapolis, MN)

4.2% Pint \$7.50

## MODERNE DUNE

### Moot Life

English Pub Ale leans more towards the side of an English IPA with a graham cracker maltiness provided by English Maris Otter malt and a nice earthy hoppiness from imported English Fuggle hops.

4.5% Pint \$7

## TEMPERANCE

### Basement Party Lager

Unfiltered American Lager is easy-drinking and exceedingly refreshing. (Evanston, IL)

4.9% Pint \$5.50

## FIRESTONE WALKER

### Unfiltered DBA

A tribute to English Pale Ales fermented in the cask. Biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a smooth malty middle with ribbons of caramel, English toffee and toasted oak.

(Paso Robles, CA)

5% Pint \$9

## ROARING TABLE

### Muse of Embers

Smoked Helles Lager infused with a hint of beachwood fire. This lager brings a bit of smoke, complexity and intrigue to a familiar experience. (Lake Zurich, IL)

5% Pint \$8

## 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

## ROTHAUS

### Pils Tannen Zäpfle

Aromatic Tettanang and Hallertau hops, domestic malt from summer barley, and pure spring water from the high Black Forest give this balanced Pils it's unique spicy and fresh taste. (Germany)

5.1% Pint \$9.50

## 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

## BEGYLE • Flannel Pajamas

Smooth-bodied oatmeal stout features aromas of roasted malts, cocoa, with flavor notes of fudge, coffee and caramel.

5.4% Pint \$6.50

## 2ND SHIFT • Katy

Foeder-Fermented & Aged American Style Farmhouse Ale with Brettanomyces Lambicus. (St. Louis, MO)

5.4% Goblet \$6.50

## URBAN CHESTNUT

### Count Orlok

A black pumpkin wheat ale. Nosferatu (Bird of Death), aka Count Orlok was THE German Count Dracula. He was a blood-sucking vampire, but being German he must've enjoyed beer too, right?

(St. Louis, MO)

5.4% Pint \$7.50

## 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

## PRAIRIE ARTISAN ⚡

### Pumpkin Pie Treat

Sour ale with pumpkin pie spice blend and toasted marshmallow flavor. (Krebs, OK)

5.5% Aspen \$9

## GOLDFINGER

### Vienna Lager

A lager with malt complexity, yet infinite drinkability. Due to the double decoction method of brewing, they achieved a unique depth of malt flavor that is balanced by Czech Saaz hops.

5.5% Pint \$8

## MARZ • Jungle Boogie

A unique wheat beer, provides a body of light caramel and amber sweetness. Finished with fruity Rooibos tea to build a tower full of ripe stone fruit.

5.7% Goblet \$7

## CROOKED STAVE • Blue Gesha

A dark sour ale aged in oak foeders with fresh Washington blueberries and Gesha coffee beans from Corvus Coffee. Burgundy base sour ale has complex layers of fruity and floral notes with a rich earthiness and oak finish. (Denver, CO)

6% Aspen \$11

## BEACHWOOD • Patio Project

Aromatic West Coast IPA featuring Mosaic & Citra hops. (Long Beach, CA)

6.1% Pint \$9



## THE LOST ABBEY

### Unseen Things

A tropical Rye IPA that lives between bitter and juicy. Made with Mosaic, Cascade, and Strata hops, it finishes with crisp bright finish and soft bitter resins.

(San Marcos, CA)

6.2% Pint \$7.50

## SCRATCH • Black Walnut

Dark lager brewed with Southern Illinois black walnuts, crushed and toasted in a wood-fired oven and added to the boil.

(Ava, IL)

6.2% Goblet \$12

## 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

## OLD NATION • Kastanie

A bock beer in collaboration with Urban Chestnut. German style bock lager is malty, with slight caramel notes and a nice slight hop finish. (Williamston, MD)

6.5% Pint \$7

## ALLAGASH • Haunted House

Doomed by a love of pitch-black porters and their House Beer, Allagash summoned the recipe for Haunted House. This hoppy dark ale is roasted barley and blackprinz malt. Hopped with Crystal, Chinook, and Saaz hops, this beer ends with a ghost of coffee-flavored bitterness and hauntingly complex malty palate. (Portland, ME)

6.66% Pint \$8.50

## MAPLEWOOD

### Straight To Video

Hazy IPA double dry hopped with Mosaic hops, Belma CGX Cryo and an experimental berry Cryo blend. Notes of strawberry, and blueberry, with tropical citrus peel & overripe mango.

7% Pint \$10

## HOP BUTCHER

### Gut Feeling

West Coast Double IPA in collaboration with 2nd Shift Brewery (St. Louis). Made with Nelson Sauvin, CTZ and HBC hops.

7.5% Teku Glass \$9

## HALF ACRE

### 8 Billion Genies

Double Hazy IPA. Strata, Mosaic & Citra hops layer in strawberry, blueberry & grapefruit flavors with an underlying green onion funk.

8% Teku Glass \$9

## MAINE • Dinner

A special double IPA made with 7 lbs of Citra, Falconer's Flight, Mosaic and Simcoe hops per barrel. Aromas of mango, passionfruit, and pineapple. Undertones of garlic, onion, and pine. (Freeport, ME)

8.2% 10oz Glass \$12

## OXBOW • After Hours

Barrel-aged sour farmhouse ale brewed w/ Maine-grown red wheat, midnight wheat, oats, German smoked malts & Maine wildflower honey. (Newcastle, ME)

8.5% Aspen \$11.50

## 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

## INSIGHT CELLARS ⚡

### Transcending Terroir 2021

Collaboration with De Garde (Oregon). They imported 1.5 year old Spontaneous Oregon Wild Ale and blended it with 75% Danish Saison. After aging for 2 years in oak, macerated Pinot Noir grapes from Rhodt, Germany are added. Then an additional year in oak barrels to further refine the delicate and nuanced flavors.

(Denmark)

8.9% Aspen \$14

## POLLYANNA

### Barrel Aged Tenth Anniversary Lager

For their Tenth Anniversary, they brewed a Baltic Porter and aged it in Pollyanna Bourbon, Pollyanna Wheated Bourbon, and Pollyanna Rye Whiskey Barrels.

(Lemont, IL)

10% Bell Glass \$8

## ABOMINATION • Rare Fog

Brewed with golden promise and a heavy flaked wheat and oat malt bill. It's then triple dry hopped with Mosaic, Pacific Jade, Citra, Summit and a ridiculous amount of Galaxy. Fluffy, juicy, pillowy and dank.

(North Haven, CT)

10.5% 10oz Glass \$12

## FIRESTONE WALKER

### Oakpocalypse Now 2024

A barrel aged Barleywine collab with Revolution. Aged in WhistlePig Oak Rye barrels for nine months, then half into Herman Story red wine barrels & the remainder with new French oak staves in WhistlePig casks for three months. Complex rye whiskey & red wine tones with notes of vanilla, toffee, licorice, & dark fruits. (Paso Robles, CA)

11.8% Bell Glass \$10

## CRUZ BLANCA

### Rey Gordo 2022

Imperial stout aged in Jim Beam and Maker's Mark bourbon barrels.

13% Bell Glass \$10

## 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

