

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**

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**

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**



SACRILÈGE

VENDANGES 2024

Since 2020 in Montpellier, France Sacrilège has specialized in mixed fermentation and local indigenous fermentation to highlight its terroir. Using mixed yeast cultures, fermentation on Languedoc grape pomace, development of yeasts from flowers and fruits, and aging in Hérault winemaker oak barrels. Creating wild, complex beers that blur the lines between wild beer and natural wine. All of these beers are aged for a few months in barrels before blending with different grape varietals.



LE PIC 2024 ⚡ ■ ■

Blend of grape ale naturally fermented on Grenache, Cinsault, Syrah et Carignan pomaces (indigenous yeasts). Harvest 2022 and 2023, 10 to 20 months in oak barrels.

// Hybrid between a small natural sparkling wine and a wild beer! Aging in barrels longer than "La Combe" gives it more complexity and aromas leaning towards lambic. Delicate notes of fruit, grapes and oak. Funk and long tannic finish.

6.7% **25cl \$14**



LA COMBE 2024 ⚡ ■ ■

Blend of grape ale naturally fermented on Syrah, Grenache and Carignan pomaces (indigenous yeasts) of 2023 harvest of "domaine de Morties" (Pic St Loup). 8 months in oak barrels

// A fresher, lighter and fruitier blend than "Le Pic" with more contained acidity. Notes of red and black fruit with a lighter and more delicate finish.

5.8% **25cl \$14**



CUVÉE COURSON 2024 ⚡ ■ ■

Blend of a beer fermented on white Grenache and Grenache Noir pomace (indigenous yeasts) aged in barrels and a fresh saison fermented with our mixture of local yeasts. For this vintage, grape marc was added to the lees of our Apricot 2023 vintage.

// Nose of stone fruit and farm cider. Light and dry beer on the palate. The saison's touch of bitterness brings length on funky notes!

5% **25cl \$14**



CUVÉE BOURGEON 2024 ⚡ ■ ■

Blend of beer fermented on white Ugni pomace from "Domaine Inebriati" (Hérault). Aging for 8 months in barrels.

// Delicate, lightly sour beer, more powerful than the "Cuvée Courson". Notes of fresh grapes on the nose. The palate is lively and well structured fueled by the delicate aromas of Ugni blanc, citrus and quince. Length on wild notes of fermentation.

6.5% **25cl \$14**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



KASTEEL • Wit

Balanced flavor of zesty citrus, spicy ginger and biscuity maltiness. The harmonious blend of sweet, sour and spicy flavors is topped with coriander and lemongrass for a crisp, dry and refreshing finish.
4.8% **25 cl \$10**

DE LA SENNE • Stouterik

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**

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**

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**

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**

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**

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**

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% **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**



LAMBEIK FABRIEK

Jart-Elle 2024 ⚡

Classic blend of 1, 2 & 3 years old lambic. Then the lambic has a maceration with fresh cherries for 6 months.

6% **25cl \$12**

Colon-Elle 2024 ⚡

A blend of 1-year old lambic and bourbon whiskey barrels from brewery Het Anker Gouden Carolus.

8.5% **25cl \$13**

Brett-Elle 2024 ⚡

A blend of 1, 2 & 3 years old lambic that are aged in oak barrels.

6.3% **25 cl \$12**

Natur-Elle 2023 ⚡

A certified organic Geuze. This unique blend of different lambic vintages is completely organic, pure, unfiltered and not pasteurized. A refreshingly tart mix of green apple, orange, lemon zest and lemon juice flavors with a moderate funkiness.

6.2% **Bottle 12.7oz \$25**

EVERYDAY
HAPPY HOUR
3PM - 5PM



VINTAGE
NORTH COAST
Old Stock Ale 12%
\$5

Menu as of October 26, 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

SPITEFUL

Bowmanville Brown

English style brown ale with flavors of toasted nuts and biscuits, accented by a touch of bitterness from the East Kent Golding hops.

4% Pint \$8

FAIR STATE • Today is Tomorrow

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

4.2% Pint \$7.50

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

MESSOREM • Skeleton Bot

Lager made in collaboration with Human Robot Brewing Philadelphia, PA. Brewed with Tettnang and Motueka hops for a clean finish. (Montréal, Canada)

5% Teku Glass \$12

ROTHAUS

Pils Tannen Zäpfle

Aromatic Tettnang 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

2ND SHIFT • Katy

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

5.4% Goblet \$6.50

MIDWEST COAST

Refuse to Sink

A California Common beer inspired by Anchor Steam. Toasted malt and caramel highlight this uniquely American amber beer. (Chicago, IL)

5.4% Pint \$7

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

WEIHENSTEPHAN

Hefeweissbier

Founded in 1040, it is the oldest continuously operating brewery in the world. Hefeweizen brewed according to centuries-old brewing tradition on the Weihenstephan hill. (Bayern, Germany)

5.4% .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

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

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



OFF COLOR

Aqua Predator

Season Wet hopped with Michigan Crystal hops... because wet hops are better than dry hops! (Well, maybe they are not better, but they are certainly are not worse.) (Chicago, IL)

6.5% Goblet \$6

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

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

OTHER HALF • Comfort Hops

A hazy Imperial IPA brewed with a hand-selected Citra, Galaxy and Mosaic blend of hops giving notes of lychee, sweet orange, mango, and passion fruit. (Brooklyn, NY)

8.5% Teku Glass \$10

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

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

BELL'S • Expedition Stout 2024

One of the earliest examples of a Russian Imperial Stout in the United States. A huge malt body is matched to a heady blend of chocolate and dark fruit. (Kalamazoo, MI)

10.5% 10oz Glass \$8

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

Deth by Bramble 2024

Imperial stout aged in bourbon barrels with blackberry, boysenberry, and marionberry. A bouquet of fresh, ripe fruit and bourbon give way to restrained malty sweetness punctuated by barrel and supple acidity.

13% Bell Glass \$12



(Montpellier, France 🇫🇷)

FEATURING 4 VENDANGES VINTAGES ON DRAFT

See descriptions on the back



Menu as of October 26, 2024

Please note: prices do not include tax.