

DRAFT CIDERS & MEADS

TANDEM • Cherry Jam

A blend of 40% cherry juice and 60% apple juice are fermented together to create this bright cider. High acidity balances the sweetness. (*Suttons Bay, MI*)

5% **Goblet \$7**

B. NEKTAR • Kill All the Golfers

Mead made with Gallyberry honey, black tea, and lemon juice. (*Ferndale, MI*)

6% **Aspen \$11**



UNCLE JOHN'S

American Heirloom

Utilizing a blend of apple varieties such as McIntosh, Baldwin & Cortland, grown on 50+ year old trees. Most apple trees are ripped out after 20 years as modern American orchards grow for store shelves. (*St. John's, MI*)

6.5% **Goblet \$7.50**

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**



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



VAL-DIEU

Blanche de Liège Rosée

A raspberry Witbier that is perfectly balanced. This fruity beer has delicious aromas of freshly picked raspberries balanced by the sparkling witbier.

4.4% **25cl \$11.50**

DE LA SENNE • Stouterik

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

SILLY • Stupid Silly Sour ⚡

Formerly used solely for the purpose of blending into their Saison and Silly Sour, Stupid Silly Sour has extreme green apple sour notes and subtle hints of brown sugar and biscuit malt.

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**

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**

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**

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**

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**

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**

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**



EVERYDAY
HAPPY HOUR
3PM - 5PM



BAVIK
Super Pils 5.2%
12oz cans
\$6



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

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

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

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 Fuggite hops.

4.5% Pint \$7

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

MAHRS BRÄU • Pils

Traditional Bohemian style Pils. Mahr's is a Bamberg, Germany brewery also brewing in California. Light and dry in body, with a soft herbal bitterness. The finish is pure, round, and harmonious. (Malibu, CA)

4.9% Pint \$11

DOVETAIL • Vienna Lager

Copper-colored, with warm, malty character, it's made with 100% Vienna malt and Styrian Golding hops.

5% Pint \$8.50

HIRT • Hirter Morchl

As one of Austria's oldest breweries, Hirt has been open since 1270. Their Dunkel is brewed with soft mountain spring water and roasted malts. Smooth and refreshing with dominant roasted malt flavors. (Austria)

5% .5L \$11

OFF COLOR • Critters

Funky wit beer brewed with coriander and tangerine peel, fermented with native yeast mixed cultures. Floral funk notes, slight hints of blueberry pie, white grape juice, subtle acidity.

5.2% Goblet \$10

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

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 Birrifico 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

ROARING TABLE • Märzen

German inspired "March Lager" often found at the annual Munich festivities. Rich, breadily, 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

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

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

MAINE • Peeper

Their original hoppy American Pale ale. Dry, clean, well-balanced with a generous dose of American hops. (Freeport, ME)

5.5% Pint \$11

BELL'S • Best Brown

A smooth, toasty brown ale that is always a staple of fall at the Hopleaf. Hints of caramel, cocoa, and a balanced malt body. (Kalamazoo, MI)

5.8% Pint \$7

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

GREAT NOTION

Blueberry Muffin

The sour beer that tastes just like a Blueberry Muffin. This longstanding classic is made with Oregon blueberries and baked to perfection. (Portland, OR)

6% Aspen \$11

BEACHWOOD • Patio Project

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

6.1% Pint \$9

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

SCRATCH • Barrel-Aged Sahiti

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

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

JESTER KING • Sky Flyer

Brewed in collaboration with Hop Butcher For The World. A Hazy IPA dry hopped with three varieties of New Zealand hops — Nectarone, Manilita, and the drippingly delectable Peacharine. (Austin, TX)

6.8% Pint \$11

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

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

MAGNANIMOUS • Juice Lord

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

7.5% Pint \$5

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

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

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 Haver, CT)

10.5% 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 Cuvée 15 2024

A blend of honey Stout and maple Barleywine 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

