

DRAFT CIDERS & MEADS

STORMALONG

Legendary Dry

A tannic, crisp cider made with bittersweet apples. These tannic apples are blended with more acidic American heritage apples which yield an almost 'champagne-like' character. (Sherborn, MA)

6.5% Goblet \$6

UNCLE JOHN'S • Cherry

It starts with a farm-fresh Apple Hard Cider, then uses a special family recipe and mix in Michigan Cherry Juice. This carbonated blush brings together Michigan's best tastes. (St. John's, MI)

6.5% Goblet \$7



RIBERA Y RUEDA



Ancient traditions shape contemporary winemaking in Ribera y Rueda, but it's most likely a place where few outsiders will venture, even if the region produces some of the most amazing wines.

Nestled in the high plains of Castilla y León in northern Spain, the regions of Ribera del Duero y Rueda have unusual beauty. Ribera del Duero's Tempranillo grapes survive scorching summers and frigid winters to produce bold red wines with depth and structure. While in Rueda, the rocky soils nourish Verdejo grapes that produce herbaceous, aromatic whites.

Verdejo is a very old white wine grape that was supposedly brought into the region over 1000 years ago before the Moorish rule of Iberia. Verdejo, is all about agriculture. Grapes are harvested using modern techniques as well as by hand depending on the slope of the vineyards, and all grapes are harvested at night because of the hot temperatures.

Ribera del Duero is home to the most exclusive red wines in Spain coveted by collectors the world over. The vines struggle in extreme temperature shifts, upwards of 40 degrees per day and high altitudes. Over a third of the vines are over 45 years old, with an additional 10% of vines 80+ years old. The result, Tempranillo grapes are smaller berries with thicker skins, darker color and acidity resulting in more complex wines.

HERMANOS DEL VILLAR ORO DE CASTILLA VERDEJO 2022

A family-owned winery located in Rueda, with a strong focus on crafting exceptionally high-quality wines. Its origins trace back to 1955 when Pablo del Villar Escudero arrived in Rueda. Located at a high elevation, overlooking Rueda, the vineyard is planted in a bed of river stones covering a limestone subsoil. Aromas of Meyer lemon and green apple are accented by suggestions of chalky minerals and sea salt. Dry and racy on the palate, offering lively citrus fruit and fresh fig flavors and a subtle touch of tarragon

12.5% Glass \$14

SEÑORÍO DEL SOTILLO CRIANZA 2016

Third generation family-owned and operated winery with over 80 hectares of prime quality vineyards ranging from 20 to 80 yr-old vines in the northernmost area of Ribera del Duero. Aged for 12 months in American and French oak barrels. Intense cherry red with medium to high opaqueness. Aromas of cinnamon, cumin and vanilla that give way to black and red fruits. Velvety and elegant in the mouth with ripe tannins. The acidity blends in perfectly with reminiscence of vanilla, cinnamon, toffee, cocoa, tobacco and exquisite flavors of clean leather. 100% Tempranillo

14.5% Glass \$14

FARNUM HILL • Dooryard (Still)

Aromas of honey, peach, and bittersweet apple, and the taste of beeswax, lime, and citrus peels, with barely-perceptible sweetness. Bright acid over broad bitter, and a full and moderately astringent mouthfeel. Light to no carbonation. (Lebanon, NH)

7.5% Goblet \$12

SHACKSBURY Sweater Weather

Fall cider, aged in bourbon barrels, infused with warming spices and vanilla. (Vergennes, VT)

8% Goblet \$7

SUPERSTITION MEADERY Post Malort

A traditional sweet mead aged in Jeppson's Malort barrels for 5 months. (Prescott, AZ)

15% Bell Glass \$15

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



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

DE LA SENNE Saison du Meyboom

Flavors of citrus, bergamot and kumquat, as well as notes of rustic cereals (spelt, wheat, and rye) and wild flowers. Very dry, as the style dictates.

5.5% 33cl \$13

DE RANKE • XX Bitter

A blond ale that is bitter for Belgian standards. Using whole leaf Hallertau hop flowers, pale pilsner malt and loads of Brewers Gold.

5.5% 25cl \$11

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% Aspen \$14

ARTEVELDE • Gentse Leute

Refreshing Blonde Ale with a gentle spice from the hops, herbs and spices. Pleasant texture and a creamy finish.

6.2% 33cl \$10

VERHAEGHE

Duchesse de Bourgogne ⚡

Traditional Flemish red ale matured in oak casks; smooth w/ a rich texture. After the first and secondary fermentation, it goes for maturation into the oak barrels for 18 months. The final product is a blend of younger 8 months old beer w/ 18 months old beer.

6.2% 25cl \$13

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

VAL-DIEU • Winter Ale

A Belgian amber ale with sweetness of selected spices and port wine. A highly pronounced aroma of yeast and malt.

7% 25cl \$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

FANTÔME • Dark Chocolat

A Belgian Dark Farmhouse Ale with Cocoa and Chili Pepper.

8% 25cl \$12

TRIPEL KARMELIET by Bosteels

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

8.4% 3L \$15

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

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

ST. BERNARDUS

Christmas Ale 2024 🎄

Brewed annually for the holiday season, the long winter nights are perfect moments to savour this ale with or without friends and to enjoy its unique, complex taste.

10% 25cl \$12

HUYGHE

Delirium Noël 2023 🎄

Brewed only for Christmas and New Years, with caramel malts and spices of the season. A warm and complex perfect holiday tradition.

10% 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% 33cl \$14

EVERYDAY

HAPPY HOUR

3PM - 5PM

VINTAGE

NORTH COAST

Old Stock Ale 12%

\$5

Menu as of December 1, 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



Celebration 🌲

Freshly picked hops, rushed from farm to brewery, creating powerful citrus and pine flavors. Pure hops, balanced with rich caramel malt.

6.8% Pint \$7.50

Torpedo Extra IPA

American IPA; citrus, pine and herbal character. Using a revolutionary method of dry-hopping designed at Sierra Nevada.

7.2% Pint \$7.50

Weizenbock

Sunny golden with an alluring aroma of spiced banana bread and vanilla custard. If you like their unfiltered Kellerweis, you will love this bigger, bolder bock version.

8% Teku Glass \$9

Barrel-Aged Superfest

Every year Sierra collaborates with a different German brewery to create their Oktoberfest. They also brew an imperialized version of this ever-changing recipe and age it in whiskey barrels. The result is a smooth-drinking, strong lager with complex caramel and vanilla notes from its time nestled in bourbon soaked oak.

11.5% 10oz Glass \$9

SPITEFUL

Bowmanville Brown

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

4% Pint \$8

CROOKED STAVE • Sour Rose ⚡

Wild ale fermented with mixed culture of wild yeast, Sour Rosé undergoes fermentation in large oak foeders on second-use with raspberries and blueberries. Unfiltered and naturally wild. (Denver, CO)

4.5% Goblet \$7

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

OFF COLOR • Le Petite Ferme 🇺🇸

Table Farmhouse ale fermented with a French saison yeast, the final beer is peppery and bone dry. A concentrated elderflower tea is added post fermentation to add layers of floral flavor and tropical fruit notes.

4.8% Goblet \$6

PERENNIAL • Pils

Dry-hopped, unfiltered lager with 100% German malt and Tettnang and Saphir hops. (St. Louis, MO)

5% Pint \$8

PILOT PROJECT

Standard Goods Lager

Crisp, clean, beer flavored beer. It's made and tastes like a lager should. (Milwaukee, WI)

5% Pint \$5

OFF COLOR

Pumpkin Beer for Cafés

Sure, it's a pumpkin beer so it tastes a lot like everything else that is pumpkin spiced. But it gains a sweet, nutty, & earthy twist from cold brewed red rooibos tea and vanilla beans.

5% Pint \$7.50

AMERICAN SOLERA

Rattlesnake

Hazy Pale Ale dry-hopped with Strata hops. Citrus and tropical fruit notes. (Tulsa, OK)

5% Pint \$8.50

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% .5L \$10

GOLDFINGER • Rauchbier 🇺🇸

Delightfully smoky on the nose, but the smoke gives way to malty and subtle floral notes. Malty sweetness is balanced by smoke and finishes dry with flavors of biscuits, bread, and toast. (Downers Grove, IL)

5.1% Pint \$8

ART HISTORY • Diviner 🇺🇸

A classic Dunkelweizen. Malty with a balance of banana & clove flavors. (Geneva, IL)

5.2% Pint \$8.50

SCRATCH • Wild Carrot & Nettle

Blonde farmhouse ale brewed with wild carrots, lemongrass, lemon basil and nettle. Fermented with their wild house culture. Easy drinking with a spicy, herbal, lemony finish. (Ava, IL)

5.2% Goblet \$12

2ND SHIFT • Katy ⚡

Solera Method Foeder Aged Farmhouse Ale. They remove 50-75% of a batch from the foeder, and then rebrew a fresh batch to blend with the aged batch left in the foeder tank with Brettanomyces. The resulting beer is a mixture of aged beer with high sour levels. (St. Louis, MO)

5.4% Goblet \$6.50

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

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

AFTERTHOUGHT ⚡

Circle Tour: Red Raspberry

Blend of blonde saisons aged in oak and refermented with approximately 3 pounds per gallon of red raspberries. (Austin, TX)

5.5% Aspen \$11

HALF ACRE

Chocolate Camaro

Chocolate milk stout brewed with cocoa nibs and lactose. The lactose lends to a Swiss Miss cocoa note with toasted nuts & brioche.

5.8% Pint \$9

DIEU DU CIEL!

Solstice D'Été 3 Fruits ⚡

Sour wheat beer with blueberries, blackberries and raspberries. Tangy flavors of wild fruits, with raspberry in the lead.

5.9% 33cl \$12

PRAIRIE ARTISAN • Slush ⚡

Sour ale with strawberry and raspberry puree. Finished with fresh lemon and lime zest. (Krebs, OK)

6.1% Goblet \$8

MAINE • Woods & Waters

IPA to commemorate the establishment of the Katahdin Woods and Waters National Monument. Maine-grown barley and wheat, along with generous amounts of hops, reminiscent of the outdoors. Cheers to Mother Nature and all she provides us! (Freeport, ME)

6.2% Pint \$12

OUTER RANGE • Drift

Bright and light New England IPA with Strata and Nelson hops. (Frisco, CO)

6.3% Pint \$9

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

ALLAGASH • Foliage Report

A malty and crisp Belgian-style dubbel, with notes of toffee, caramel, and classic Belgian fruitiness. (Portland, ME)

7% Goblet \$10

BEACHWOOD • Citraholic

Hopheads rejoice! West Coast IPA double-dry-hopped for 2 weeks w/ lots of Citra, & a touch of Columbus, imparting heavy aromas of citrus & tropical fruits w/ melon & gooseberry nuances. (Long Beach, CA)

7.1% Pint \$9

DROWNED LANDS

Green Yield

Unfiltered IPA brewed with Pilsner malt, oats, and wheat, hopped with Amarillo, Simcoe, Citra, and New Zealand Cascade. Bright, refreshing beer with loads of honeydew, peach, and dank aromas. (Warwick, NY)

7.2% Pint \$12

GREAT LAKES

Christmas Ale 2024 🌲

A Yuletide's worth of holiday spices, fresh honey, cinnamon, and ginger flavors to keep you a-wassailing all season long. (Cleveland, OH)

7.5% Pint \$8

DIEU DU CIEL!

Pêché Mortel Classique

Imperial Stout infused with espresso coffee during the brewing. An intense dark beer with roasted malt flavors enhanced by bitter coffee. The dry finish is long and persistent. First brewed in the Montréal brewpub in October of 2001. Nitro pour

9.5% Bell Glass \$12

Pêché Mortel Bourbon 2024

Once fermentation is complete, Pêché Mortel is aged several months in bourbon oak barrels, which imparts some vanilla and woody aromas as well as bourbon flavors. This beer was first crafted at the Montreal brewpub in May of 2009.

9.5% Bell Glass \$12

Pêché Mortel Framboise

Variant of Pêché Mortel brewed with raspberries. Acidity from the fruit and coffee come together in harmony, adding complex and fruity aromas. Reminiscent of Black Forest gâteau!

9.5% Bell Glass \$12

Pêché Mortel Val Ambré 2024

Five months maturation in Val Ambré barrels, an eau-de-vie (a distilled beverage), made from the fermentation and distillation of maple sap. Adding an oaky dimension with notes of vanilla and caramel. The coffee expresses delicate mocha flavors. Instead of the more heavily roasted character of classic Pêché Mortel.

9.5% Bell Glass \$12

HOOF HEARTED

Stackin' Paper

Triple New England IPA with 10lbs per bbl of galaxy hops. (Marengo, OH)

10.5% 10oz Glass \$10



REVOLUTION 🇺🇸

Straight Jacket 2024

The soul of Barleywine channeled through vivifying bourbon barrels and blended with an alchemist's touch. Notes of caramel, stone fruit, brown sugar, and vanilla.

15% Bell Glass \$12

