

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



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



Nehou Ringsrud Orchard, WA

Nehou is a classic French cider apple. It is reminiscent of honey and chamomile tea, baked apple, a dusting of cocoa, with a soft tannic core. 75% Nehou and 25% Calville Blanc d'hiver from Ringsrud Orchard in Wenatchee, WA. 2021 vintage.

7.8%

750ml Bottle \$30

Crimson Gold O'Brien Farms, WA

Crimson Gold is a crabapple that was developed by Albert Etter, a creator of other exceptional heirloom apples, in California during the mid-twentieth century. This apple is for the tart lover, with razor sharp kumquat acidity that tastes like a tart mimosa, tight minerality, and light floral notes. 100% Crimson Gold apples from O'Brien Farms, Prosser, WA. 2021 Vintage

7.5%

750ml Bottle \$30

French Cider Apples Idyll Acres, OR and Ringsrud Orchard, WA

Traditional French cider making values apples that exude dark, earthy, and enigmatic character. Eight different French cider apples are blended to evoke caramel, dates, brown sugar, hay, toasted marshmallow, and leather. They are thick, rich, and complex, with prominent tannin. Vilberie, Muscadet de Bernay, Bedan, Nehou, Reine de Pommes, Calville Blanc d'Hiver, Marie Menard, and Marechal apples grown at Idyll Acres and Ringsrud Orchard. 2021 Vintage.

6.9%

750ml Bottle \$40

Method Ancestrale Colorado Crabapples Foraged

Many Colorado crabapples are exceptional and they forage them across the state. There are more than 20 varieties blended in this bottle. Together they evoke enigmatic and magical flavors of clove, fennel, persimmon, black tea, flower petals, and lemon. Unknown crabapples foraged in Denver, Boulder, Arapahoe, and Adam Counties. This bottle was aged 14 months sur lie and disgorged by hand. 2021 Vintage.

7.9%

750ml Bottle \$60

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist
🌲 = Christmas Beers



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 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%

25 cl \$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%

25 cl \$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

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 varie-ties 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 • Caeymaex 2024

Ale brewed with spices, water, barley, hops, yeast, and candy sugar.

8%

25cl \$12

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

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

BRASSERIE DUPONT

Avec Les Bon Voeux 🌲

Les Bons Voeux means best wishes, which is what Brasserie Dupont sends with this very special saison ale, first made in 1970. Redolently aromatic, rich and velvety.

9.5%

33cl \$13

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

STRAFFE HENDRIK

Xmas Blend 2024 🌲

For this special Xmas Blend, the master brewer combines selective barrel aged Quadruple and a young Quadruple.

11%

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

DUBUISSON • Scaldis Noël 🌲

The ideal beer to add luster to end-of-year celebrations. Brewed solely from malts, hops, candy sugar and water. The use of caramel malts produces a copper-colored beer with a full, rounded taste.

12%

33cl \$13

EVERYDAY

HAPPY HOUR

3PM - 5PM

VINTAGE

NORTH COAST

Old Stock Ale 12%

\$5

Menu as of December 4, 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 w/ flavors of toasted nuts & biscuits, accented by a touch of bitterness from the East Kent Golding hops.

4% Pint \$8

HIDDEN HAND

The 77 Lager

Crisp and refreshing light lager crafted in homage to the 77 Chicago communities.

(Naperville, IL) 4% Pint \$5.50

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

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, and 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



Chico, CA

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

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 its 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

HALF ACRE • Far Star ⚡⚡⚡

Cold Weather Lager, brewed for the cold weather months this easy drinking lager is a perfect complement for the holiday season.

5.1% Pint \$7.50

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. Longtime 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

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

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

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

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

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)

10% Pint \$9

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

DROWNED LANDS

Deep Terra

Double IPA with Motueka, Wakatu, and Cashmere. Super soft, creamy, delicate, and packed with bright tropical hoppiness. (Warwick, NY)

8.2% Pint \$12

DIEU DU CIEL!

Péché 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

Péché Mortel Bourbon 2024

Once fermentation is complete, Péché 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

Péché Mortel Framboise

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

9.5% Bell Glass \$12

Péché 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 Péché Mortel.

9.5% Bell Glass \$12

ALLAGASH

The Grand Season 🎄

Enjoy this gift of a big, Belgian-style holiday ale, filled with festive notes of caramel, toffee, and mulling spices. Brewed in the tradition of dark and robust Belgian holiday ales. (Portland, ME)

10% 25cl \$7

HOOF HEARTED

Stackin' Paper

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

10.5% 10oz Glass \$10

DEEP WOOD

SERIES

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

