

# 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

## UNCLE JOHN'S

### Sidra de Tepache

Traditional hard apple cider with pineapple juice, piloncillo sugar, with cinnamon sticks and whole clove. Traditional Mexican "tepache" is a fermented pineapple drink dating back to the 1600's. (St. Johns, MI)

6.5%

Goblet \$8.50

## 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

## DANSK MJØD • Viking Blod

Mead brewed based on a recipe from about the year 1700, and the ingredients are pure and 100% natural. A traditional mead with dried hibiscus, with a sweet, floral taste. (Billund, Denmark)

19%

Bell Glass \$15



Creating lambic is the work of many people at 3 Fonteinen, each with their craft and passion. In the grain fields, in the orchards, in the brewery, in the barrel room and far beyond... Lambic culture lives thanks to character of its people. People who work(ed) every day to keep beautiful traditions moving. People with stories of the past and the present.

## Hommage (season 19/20) Blend No. 72

They blended a krieckenlambik and a frambozenlambik in a forty-sixty proportion and with a final fruit intensity of 529 grams of fruit per liter of Hommage. The weighted average maceration time was five months, and they used both jonge and two-year old lambik from seven barrels and eleven brews. This bottle aged for a year in their warm room before its release.

6.3%

375ml Bottle \$40

## Oude Kriek Intens Rood (Season 19/20) Blend No. 77

Macerated for almost 10 months on five different lambics from two barrels. Another four different lambics from another two barrels were used in the blending process. The final fruit intensity was about 442 grams of sour cherries per liter of Intens Rood.

6.8%

375ml Bottle \$25

## Oude Kriek (season 19/20) Blend No. 35

For this specific Oude Kriek, they macerated sour cherries with jonge lambikken from three different brews and from one and the same barrel, during six months on stainless steel. They blended with another jonge lambik to a final fruit intensity of 353 grams of sour cherries per liter of Oude Kriek. They kept this bottle for almost 18 months in their cellars before releasing.

6.8%

375ml Bottle \$25

## Frambozenlambik Oogst (season 19/20) Blend No. 33

For this Frambozenlambik, they macerated raspberries from Ferme Framboos for four months on jonge lambik at a fruit intensity of 382 grams of raspberries per liter of lambik. Lighter in color due to the applied maceration technique, the raspberry characteristics in aroma and taste of this Frambozenlambik present themselves while opening up. They let this Frambozenlambik rest for almost 18 months before releasing it.

6.8%

375ml Bottle \$40

# BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



## LINDEMAN'S • Framboise ⚡

Young lambic that is at least one year old with added raspberry juice. Resulting in a wonderfully delicate and aromatic beer.

2.5%

25cl \$11

## 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

## 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%

25cl \$10

## BAVIK • Super Pils

Obtains its unique flavor through an exceptional brewing process. Uses aromatic hops and guarantees a long and cold maturation process. Crisp Belgian Pils.

5.2%

33cl \$8

## 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

## 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." Tart and funky as a traditional lambic should be.

6.3%

25cl \$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

## PETRUS • Passion Fruit ⚡

A blend of the famous Petrus Aged Pale sour (100% foederbeer aged 24 mos.) and passionfruit. Genuinely marvelous—a harmonious union of tart & sweet embodied in one single remarkable beer.

7.3%

25cl \$13

## 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

## ACHOUFFE • La Chouffe

Pale Blonde ale with citrus notes, followed by a refreshing touch, pleasantly spiced. Light hop profile. This was the first beer made at the brewery 40 years ago.

8%

25cl \$8

## CHIMAY • White (Cinq Cents)

A classic unpasteurized Trappist Tripel, originally brewed in 1966. Rich fruity taste balanced w/ floral notes & nuances of spices.

8%

25cl \$12

## HUYGHE • Delirium Red

Fruit ale that is sweet and fruity, with a nice balance between sweet and sour. Hints of almond and mildly sour cherries.

8%

25cl \$10

## 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

## DE GLAZEN TOREN • Canaster

A Scotch Ale brewed w/ dark malts to add a hint of black chocolate. Aromas of banana and raisins.

8.7%

25cl \$9.50

## VAN STEENBERGE • Piraat

In the 17th and 18th century, Strong golden ales like Piraat were highly prized and sought after by seafaring pirates and their captains. Created in 1988 it is a perfect combination of malty, sweet and hops.

10.5%

25cl \$8

## STRAFFE HENDRIK

### Brugs Quadrupel

A special malt blend gives this beer a complex character. Combining a delicate dryness with hints of coriander, dark fruits, anise and roasted chestnuts.

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%

33cl \$14



## Petite Boulba

A table blonde ale. The aroma is floral, with notes of fresh cereals. On the palate, white fruits and fine herbal touches. Slightly bitter, dry and refreshing finish.

2.8%

33cl \$12

## Taras Boulba

Light blonde ale, generously hopped with the finest aromatic hops, giving it a very refreshing character and a scent reminiscent of citrus.

4.5%

33cl \$12



Menu as of April 13, 2025

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**

**FOREST AND MAIN • Fasçade**

A beautiful malt bill of quality German Pilsner malt to showcase French hop, Strisselspalt. Lovely doughy vanilla lager yeast and malt notes, and herbal almost liquorice-like Strisselspalt character. (Ambler, PA)  
**4.2% Pint \$7.50**

**BLIND CORNER • Taper**

Light, crisp, and refreshing American Lager. Easy drinking. (Naperville, IL)  
**4.2% Pint \$6**

**PIPEWORKS • Plum Catcher**

Sakura wood (cherry blossom) sour ale brewed with ripe plums. Juicy stone fruit flavors, balanced by sourness and subtle floral notes from the Sakura wood.  
**4.3% Teku Glass \$8**

**HALF ACRE • SkipJack**

Extra Pale Ale (XPA) is crisp and light. Dry hopped with HBC 1019 and Nelson creates flavors of peach rings, island guava, and underlying dank, grassy notes.  
**4.5% Pint \$9**

**ROARING TABLE****Closer Apart**

An unfiltered "Zwickel" Pilsner with bright, floral noble hops on a delicate malt body reminiscent of shortbread. Collab w/ Mickey Finn's Brewery.  
**4.7% Pint \$7.50**

**MICHAEL PLANK****Grandpa Plank's Weissbier**

Unfiltered and unpasteurized, a fresh take on an Old Bavarian Weissbier, using special Ariana hops. Notes of cassis, stone fruits, pear, and tropical citrus. (Bayern, Germany)  
**4.8% Teku Glass \$9.50**

**SAMUEL SMITH****Pure Brewed Organic Lager**

Lager brewed using only organic malted barley, organic hops, & medium-soft water to bring out its delicate flavor and soft hop finish. (Tadcaster, England)  
**5% Pint \$10**

**FIRESTONE WALKER • DBA**

English style Pale Ale. The first beer FSW made in 1996. Partially fermented in an oak-barrel brewing system. It stands as an iconic tribute to traditional cask fermented English ales. Caramel, English toffee and toasted oak flavors. (Paso Robles, CA)  
**5% Pint \$8.50**

**JESTER KING****Autumnal Dichotomous 2024**

Tart Farmhouse ale with grilled pumpkins, then blended with young beer and mature barrel aged beer. The addition of sage and Hoja Santa (aka Mexican pepperleaf), captures the Texas terroir. (Austin, TX)  
**5.1% Goblet \$9**

**IS/WAS • Country Beer**

Reminiscent of a French Farmhouse ale. Made in collaboration w/ Hop Butcher. A quaffable, beer made with pilsner malt, crystal rye, spalter select & NZ cascade hops.  
**5.1% Goblet \$8**

**SCRATCH****Cedar Hickory Leaf Pale Ale**

English-style pale ale brewed with hickory leaves and juniper branches. Earthy spice complements a crisp, malt-forward pale ale. (Ava, IL)  
**5.1% Pint \$12**

**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 Birrificio 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**

**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**

**SCHLENKERLA****Fastenbier (Lentbeer 2024)**

An unfiltered Rauchbier, brewed in accordance with the Bavarian Pilsener Law of 1516. Full-bodied, highly drinkable with a strong malty flavor, and a smoky taste. (Bramburg, Germany)  
**5.5% .4L \$11**

**ALLAGASH • White**

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Longtime Hopleaf mainstay! (Portland, ME)  
**5.5% Pint \$8**

**ALESMITH • Anvil ESB**

First made by the brewery in 1995. Malty slightly hoppy aroma. Caramel and malty flavors with a perfect balance of imported English hops. (San Diego, CA)  
**5.5% Pint \$7.50**

**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. (Downers Grove, IL)  
**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**

**OXBOW****Universal Consciousness**

A bourbon barrel-aged dark farmhouse ale brewed with Midnight wheat and Maine-grown oats, aged on Montmorency cherries. (Newcastle, ME)  
**6% Aspen \$11**

**GREEN MAN • Porter**

Made of a rich flavorful blend of English Crystal & roast malts hung on a backbone of Simpsons Golden Promise. Hops stay out of the way allowing the malt complexity to shine. (Asheville, NC)  
**6% Pint \$8**

**GREAT LAKES****Conway's Irish Ale**

A malty Irish ale with a notable biscuit and caramel malt flavors. (Cleveland, OH)  
**6.3% Pint \$6.50**

**CASEY • East Bank 2023**

An old world style farmhouse ale fermented and aged in neutral oak wine barrels for 8 months with local honey. 100% Colorado ingredients. (Glenwood Springs, CO)  
**6.5% Aspen \$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**

**SURLY • Furious**

Aggressively hopped and citrusy, but with a chewy, caramel malt backbone. The beer that built Surly and one of the first beers they brewed. (Minneapolis, MN)  
**6.7% Pint \$7**

**GREEN BENCH • Sunshine City**

Double dry hopped IPA w/ equal parts Mosaic, Citra, and Azacca hops, for an intensely tropical profile reminiscent of tangerine, nectar, papaya, peach, kiwi, and pineapple. (St. Petersburg, FL)  
**6.8% Pint \$9**

**MAINE • Lunch**

"East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical & citrus fruits & pine dominate, w/a subtle malt sweetness. (Freeport, ME)  
**7% Pint \$12**

**HOP BUTCHER****Blazed Orange**

Citra & Strata-hopped milkshake double IPA Brewed with lactose, vanilla and oranges.  
**7.5% Teku Glass \$10**

**MAPLEWOOD****Methode Haze**

Double IPA double dry hopped with Citra and Meridian hops. A tropical juice bomb.  
**8% Teku Glass \$10**

**DROWNED LANDS • Early Leaf**

Double IPA w/ a showcase of Simcoe and Cashmere hops. Juicy tropical and citrus flavors shine, but this beer also has some nice herbal and earthy notes. (Warwick, NY)  
**8.4% Teku Glass \$10**

**DUNEYRR****Homage In Bruges**

Belgian Style Tripel brewed Hallertau hops.  
**8.7% Teku Glass \$8**

**POLLYANNA****Jötunheimr 2025**

Eisbock is the apex of lagerbeer. The White Whale, Jötunheimr is an Eisbock Lager that was freeze distilled on a cold Illinois night to transform an 8.0% ABV Bock Lager into a 10.0% ABV Eisbock. Freeze distilled by Pollyanna's St Charles distillery. (Lemont, IL)  
**10% 10oz Glass \$10**

**RESIDENT CULTURE****Single Barrel Select: Barrel 95**

Unblended and non adjuncted single barrel selected Imperial Stout aged in a Willet Sour Mash Bourbon barrel. This barrel was filled in March of 2022 and spent a total of 27 months in the barrel. (Charlotte, NC)  
**11% Bell Glass \$12**

**BROOKLYN****Black Ops Four Roses Small Batch 2024**

Imperial stout aged in Four Roses Small Batch Bourbon barrels, notes of decadent cocoa nibs and rich oak. (Brooklyn, NY)  
**12.4% Bell Glass \$9**

**DEEP WOOD SERIES****REVOLUTION****Deth by Bramble 2024**

Imperial stout aged in bourbon barrels w/ 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 \$11**

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

**MIKERPHONE**  
**Sound Czech**  
16oz Can 4.5%  
**\$5**