

# DRAFT CIDERS & MEADS

**TANDEM • Smackintosh**  
McIntosh, Rhode Island Greening, and Northern Spy. Everything's better with a little Smack. This crowd pleaser is sweet and tart with full apple flavor. (*Suttons Bay, MI*)  
4.5% **Goblet \$6**

**CASTELLUM • Ube**  
A limited release, unique cider made with real ube (purple yam.) Subtle apple sweetness is balanced with the ube characteristics of coconut, vanilla, white chocolate and a slight nuttiness. (*San Diego, CA*)  
5.5% **Goblet \$7**



**NORTHMAN Orchard Project** ★★★★★  
Dabinett and Esopus Spitzenberg apples sing harmoniously amidst aromas of warm apricot, maraschino cherry and green apple. Fruit forward, with a delicate body and fresh acid, rounded out by smooth, integrated tannin. Blend of Dabinett and Esopus Spitzenberg apples from Dietrich Orchards, Conklin, MI.  
7.8% **Goblet \$11**

**SCHRAMM'S MEAD Red Agnes**  
Red currants provide deep floral aromatics, this mead is dangerously drinkable. Delicately balanced acidity which allows the honey and fruit to sing in harmony together. (*Ferndale, MI*)  
14% **5oz Snifter \$16**

## GUEUZERIE TILQUIN

Tilquin (or Gueuzerie Tilquin) is a Belgian lambic beer blendery based in Bierghes, Brussels, founded in 2009 by Pierre Tilquin. It is the only lambic blendery in the mainly French-speaking, southern region of Wallonia. Tilquin is exclusively the only blendery that is allowed to blend of one, two, and three-year-old lambics with wort acquired from Boon, Lindemans, Girardin, and Cantillon breweries.

**Oude Pinot Gris à l'Ancienne (2020/2021)**  
Beer of spontaneous fermentation, made from the fermentation of 280 grams of Pinot Gris grapes per liter of lambic. Unfiltered and unpasteurized, this beer is re-fermented in the bottle.  
8.4% **750mL Bottle \$50**

**Oude Riesling à l'ancienne (2020/2021)**  
Beer of spontaneous fermentation, made from the fermentation of 325 grams of Riesling grapes per liter of lambic. Unfiltered and unpasteurized, this beer is re-fermented in the bottle.  
7.7% **750mL Bottle \$50**

**Oude Sureau à l'Ancienne (2020/2021)**  
Beer of spontaneous fermentation, made from the fermentation of 125 grams of elderberries per liter of lambic. Unfiltered unpasteurized, this beer is re-fermented in the bottle.  
6.5% **750mL Bottle \$46**

**Oude Mirabelle à l'Ancienne (2020/2021)**  
During this season 20 | 21, a new fruit beer was blended, made from the fermentation of 240 grams of Mirabelle plums per liter of lambic.  
7% **750mL Bottle \$50**

# BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



**TIMMERMANS Pêche Cardamome** ⚡  
Crafted with traditional barrel-aged lambic and 100% natural peach, delicately spiced with cardamom.  
4% **30cl \$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**

**DE LA SENNE • 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**

**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% **33cl \$10**

**GIRARDIN • Oude Lambiek** ⚡  
Base oude lambiek for Girardin blends and brewed on site. Very low to no carbonation, this version is only available draft once a year.  
5% **Aspen \$12**

**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**

**ST. BERNARDUS • Tokyo Wit**  
An unfiltered wit ale, which has been brewed with a large amount of wheat, holding the middle between a white beer and a saison.  
6% **25cl \$11**

**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 varie-ties Saaz & Styrian Golding, just like classic Duvel.  
6.8% **25cl \$9**

**VERHAEGHE Duchesse Cherry** ⚡  
A blend of 1 and 2 year-old Duchesse de Bourgogne with local sour cherries added to the maturing beer. Aged in oak casks, and utilizing whole cherries from the Limburg region of Belgium.  
6.8% **25cl \$12**

**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**

**DUBUISSON • Cuvée des Trolls**  
Well-rounded and delicate Blonde Ale. The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma.  
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**

**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**


**ST. BERNARDUS • Abt 12 Nitro**  
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. The nitrogen version makes it more delicate, smooth, rich and creamy.  
10% **25cl \$12**

**CHIMAY Green (Cent Cinquante)** 🍷  
Strong Ale brewed to celebrate the 150th birthday of the brewery. Mellow body with a smoky, spicy flavor, and a touch of hop bitterness. Brewed with Saaz & Hallertau Mittelfrüh hops, plus an added secret spice.  
10% **25cl \$12**

**VAN STEENBERGE Gulden Draak**  
A dark brown Triple Ale re-fermented in the keg, which in itself makes it an exceptional beer. Complex taste with notes of caramel, roasted malt and coffee makes it unique.  
10.5% **25cl \$9**

**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 \$12**



## DELIRIUM


**Delirium Barrel Aged Sour Blonde** ⚡  
Blonde ale spent 18 months in barrels before maturing further in tanks. Refreshingly acidic beer w/ the malty richness of a proper Belgian tripel.  
10.8% **25cl \$12**

**Delirium Black**  
Strong Belgian Dark Ale aged in Willet Bourbon Barrel Aged in 10 months. Flavors of spices, bitterness, oak, bourbon, and vanilla.  
11.5% **25cl \$13**

**EVERYDAY**

## HAPPY HOUR

**3PM - 5PM**



**MORE**  
**Wizard Mode**  
16oz Can 4.9%  
**\$5**

Menu as of May 15, 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



(Maplewood, MO)

**À La Table Blend #4**

Traditionally brewed to be extremely refreshing. An airy and fluffy malt bill, fermented with wild Missouri yeast & their house Saison blend before being aged in Missouri oak for several months & naturally conditioned.

2.5% 25cL \$10

**Le Saisonier Blend #6**

A table beer made w/ European malts, hopped assertively w/ European hops & aged in a Missouri Oak Foedre for 6 months with a blend of Missouri microflora to create a delicate, yet expressive experience from this naturally conditioned beer.

4% 25cL \$10

**Old Soul**

Malt-forward lagerbier with Czech yeast and hops. Drinks like a Märzen, but with more assertive late hop additions from the Czech Saaz and Bohemia hops to give it more of a classic herbal aroma.

5.8% 33cL \$10

**Parallels 2022**

Double Barrel Aged version of their Parfait base. A blend of Barrel Aged and Oak Aged Imperial Stouts which were blended and then racked back (double barrel aged) into Willett Barrels. After this final aging, it is finished with fresh ground cinnamon sticks, vanilla beans, and Barrel Aged maple syrup.

14% 5oz Snifter \$14

**ROTHAUS****Pils Tannen Zäpfle**

Aromatic Tettanang 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

**HALF ACRE • Akari Shogun**

A hoppy wheat beer is a classic of old that highlights the bolt of lemon-lime grapefruit rollup that is Motueka and Galaxy. An easy drinker with a lingering dry finish that allows those hops to shine bright.

5.1% Pint \$7.50

**STIEGL • Paracelsus**

Pristine and unfiltered Bio-Zwickl Lager. Brewed entirely with Austrian organic ingredients, in particular Laufener Landweizen, an ancient grain, grown and malted at the Stiegl-Farm, Wildshut. (Salzburg, Austria)

5.2% Teku Glass \$9

**IS/WAS • Anchois**

A single hop in a mid gravity saison, highlighting "Anchois" Hops. This hop is extremely unique & with a nice watermelon profile

5.3% Goblet \$9

**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

**SCRATCH****Juniper & Lemon Balm Pale Ale**

Classic 90's-era American-style pale ale. Pine and citronella notes cap an easy drinking malt profile and clean finish. (Ava, IL)

5.5% Pint \$12

**GOLDFINGER****Vienna Lager**

Unique depth of malt flavor balanced by Czech Saaz hops in this copper-colored brew, medium-bodied for a slightly more robust drinking experience. (Downers Grove, IL)

5.5% Pint \$8

**BROTHERSHIP****AntiMatter**

Double Dry Hopped New England IPA with 100% Citra hops. (Mokena, IL)

5.8% Pint \$10

**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

**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

**SAINT ERRANT****Rivers of Suggestion**

West Coast IPA with Centennial, Cascade, Simcoe and Mosaic.

6.5% Pint \$10

**JESTER KING • Juiceship**

What is it? Is it a fruited IPA? Is it a farmhouse ale? Hard to say! It's a beer w/ a Hazy IPA grist & whirlpool hopping, cooled overnight in a coolship, fermented w/ Norwegian farmhouse yeast (Voss Kveik) in stainless steel, re-fermented w/ peach puree, fresh-squeezed pineapple & orange juice.

Dry hopped w/ New Zealand Nectaron Cryo & hand-selected Simcoe Cryo. (Austin, TX)

6.8% Teku Glass \$9

**FONTA FLORA • Mimosa City**

A mimosa-style white ale fermented with fresh oranges, conditioned on earl grey tea and coriander. (Nebo, NC)

7% Goblet \$9

**BIRRIFICIO DEL DUCATO****Oud Brunello**

Collaboration with Oxbow Brewery in Maine; born from a mutual idea, to bring the pride of Italian Brunello wine to an innovative beer. Sour ale has sweet & sour notes accompanied by the unmistakable aroma of spending ten months in Brunello barrels. A rare treat! (Parma, Italy)

7% Aspen \$12

**BEACHWOOD • Amalgamator**

Dynamic West Coast-style IPA, delightfully light in body and bursting with unique aromas & flavors. Mosaic hops lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes. (Long Beach, CA)

7.1% 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

**MAPLEWOOD****Highs and Mids**

Double IPA brewed and double dry-hopped with Strata, Citra, Columbus, and Ekuanot hops. This is a dank and sticky hazy with overripe tropical notes that has hints of pine forest and herb.

8% Teku Glass \$10

**ALLAGASH • Tripel**

A celebration of a classic Belgian style is filled with notes of passionfruit and honey. Crisp, and refined it pulls from a tradition that began centuries ago in Belgian Abbeys. (Portland, ME)

9% Teku Glass \$6.50

**PHASE THREE • To the Max**

A hazy triple IPA bursting with juicy guava, bright pineapple, & ripe kiwi. Built on Midwest malt, wheat, & oats. (Lake Zurich, IL)

10% 10oz Glass \$9

**JACKIE O'S • Barlow 2024**

Imperial Stout brewed w/ heaps of roasted malt and rye aged in rye whiskey barrels for 19 months. Aromas of marzipan, toasty oak, & cacao. (Athens, OH)

11.4% 5oz Snifter \$11

**MAGNANIMOUS****Relic of Damnation**

A blend of imperial stout aged in Old Elk Wheated Bourbon & Old Elk Wheated Bourbon Light Char barrels for 18 months with hazelnuts & coconut added. Collaboration with Mikerphone Brewing (Tampa, FL)

12.5% 5oz Snifter \$10

**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% 5oz Snifter \$10

**DOVETAIL • Grodziskie**

Polish style smoked wheat beer has light, citrus-like overtones and a surprising hint of spicy smoke.

3.8% Pint 8.50

**BLIND CORNER • Taper**

Light, crisp, and refreshing American Lager. Easy drinking. (Naperville, IL)

4.2% Pint \$6

**HOPEWELL • Plain English**

Brown ale modeled after the traditional examples found in London and the southern half of England at large. Notes of toffee, caramel and light chocolate.

4.2% Pint \$7.50

**DOGFISH HEAD****Festina Pêche**

Berliner Weisse style sour ale made with peaches to gently soften the sourness of the beer. (Milton, DE)

4.5% Teku Glass \$7

**SIERRA NEVADA • Pils**

A craft lager made w/ Pilsner Malt, Saphir, and Crystal Lupulin hops. Crisp and refreshing w/ citrus notes. (Chico, CA)

4.7% Pint \$8

**3 FLOYDS • Gumballhead****Blood Orange & Lemon**

The original Gumballhead Wheat Pale Ale boosted with the addition of blood orange and lemon. (Munster, IN)

4.8% Pint \$7.50

**EVIL TWIN NYC****Greenhouse Pils!**

A German style Pilsner conditioned on an American Foudre. Drinks light & crispy. Notes of honey biscuits and subtle flowers. (Brooklyn, NY)

5% Pint \$7.50

**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