

CIDER & MEAD DRAFTS

STANDARD MEADERY

PB&J
Session Mead made with Concord grapes, honey & peanuts. (*Villa Park, IL*)
5% **Aspen \$10**

STORMALONG

Happy Holidays
Featuring a blend of holiday spices, unfiltered hard cider is bursting with flavors of freshly baked apple pie and mulled cider. Made with allspice, cinnamon, nutmeg, cloves, ginger, and organic brown sugar. (*Sheborn, MA*)
5.2% **Goblet \$7**



VIRTUE CIDERS



(*Fennville, MI*)

Lapinette 2025

Featuring fruit from the 2022 and 2023 harvests, aged in French oak wine barrels, alongside 2024 harvest fruit aged in American oak foeders. This complex blend of sharp & bittersweet apples offers a nose of wet oak, earthy undertones, & overripe red apple, with a moderate tannic finish.
7.1% **750mL Bottle \$35**

Papillon 2021

Cider made from the apple wine varietal with notes of overripe apple, citrus, tropical fruit, honey, vanilla, and an earthy finish.
8.6% **750mL Bottle \$35**

The Mitten Reserve Birthday 2021

Cider aged for a year in 2020 Bourbon County Brand Stout Birthday Barrels. The cider-makers work closely with partners to select the best barrels, age and blend until the cider is perfect. Virtue's founder Gregory Hall is the mastermind behind Bourbon County Brand Stout and this is an homage to 10 years of making cider as well as the birth date of BCBS. Notes of brown sugar, toffee, stroopwafel and a strong bourbon finish.
10.1% **750mL Bottle \$40**

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 Johns, MI*)
6.5% **Goblet \$7**

TANDEM • Bittersweet Cherry

Sweet-tart Michigan cherries weave through a backbone of refined tannins. 100% Dabinett apples grown at Versnyder orchards, Lake Leelanau, MI, blended with juice from Montmorency & Balaton cherries. (*Suttons Bay, MI*)
6.9% **Goblet \$11**

BELGIAN DRAFTS

⚡ = Sour = Trappist
🎄 = Christmas Beers



BAVIK • Super Pils Unfiltered

Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty!
5.2% **33cl \$8**

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 \$10**

BRASSERIE DUPONT

Monk's Stout
First made in the 1950s in at the Dupont farm-brewery. Dry classic version of a Belgian stout, with a slight touch of fruit that balances it on the palate.
5.2% **25cl \$12**

TILQUIN • Oude Gueuze

Blend of 50% of 1-year-old Meerts from Boon and 50% 1 & 2-year old lambics from Lindemans, Cantillon & Girardin; aged and blended by Tilquin.
5.4% **Aspen \$12**

KERKOM • Bink Blond

First made by the brewery in 1988, a dry-hopped blonde ale. Balanced w/ a floral bitterness & biscuity malt richness. Aromas of fresh-cut grass, citrus zest, & subtle spice
5.5% **25cl \$12**

ST. BERNARDUS • House Blond

Brewed in the historic WWI Kazematten brewery of Ypres, crafted with four grains, four herbs, and locally grown hops. Smooth, gently sweet, balanced by subtle spice and earthy herbal notes.
6% **25cl \$11**

DE RANKE • XX Bitter

A pale blond ale that is bitter for Belgian standards. Using whole leaf Hallertau hop flowers, pale pilsner malt and loads of Brewers Gold.
6% **25cl \$11**

BLAUGIES • La Vermontoise

Hill Farmstead collaboration, a saison made with malt, spelt and American hops. It stands out with its substantial bitterness and its dry and subtly lemony finish.
6% **33cl \$12**

VERHAEGHE VICHTE

Duchesse de Bourgogne
Refreshing Flemish old red/brown ale, matured for months in oak casks. Smooth, rich texture w/ an interplay of passion fruit, chocolate and a long dry acidic finish.
6.2% **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**

CHIMAY • Silver (175)

A pale blonde ale brewed to celebrate Scourmont Abbey's 175th anniversary. Notes of citrus, red apple and spices. Balanced freshness and spicy complexity.
6.5% **25cl \$12**

DUVEL MOORTGAT • Duvel 6.66

A mild, full-bodied blonde ale. Just like the classic Duvel, it's based on the noble and exclusive hop varieties Saaz and Styrian Golding. Mild, expressive and deliciously drinkable.
6.66% **33cl \$10**

VAN STEENBERGE • Piraat 7

A strategically-hopped Belgian Tripel with soft floral and bright citrus hop flavors, it walks the line between Blonde ale, triple and a soft IPA. It is a true "living beer" with secondary fermentation.
7% **25cl \$8**

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**

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**

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**

ACHOUFFE • N'Ice Chouffe

A spiced winter beer to enjoy from mid-October to mid-February. Smooth & strong, w/ spicy notes of thyme & curaçao, this dark beer warms hearts, making even the coldest winters joyful.
10% **25cl \$11.50**

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.
A perfect nitro pour takes a little time to settle, we appreciate your patience, as we serve it at its best.
10% **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% **Glass \$14**

EVERYDAY
HAPPY HOUR
3PM - 5PM

TRIPPING ANIMALS
No Mames
Lager
16oz Can 6%
\$4

Menu as of November 17, 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

SPITEFUL**Bowmanville Brown**

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

4% Pint \$8

GOLDFINGER • Winter Beer

Lager to hit the desired notes of wintery palates, subtle spice, soft sweetness & dark fruit depth. Rye malt grown & malted in Indiana by Sugar Creek. The spice from the rye serves as a great complement to the French Barbe Rouge hops. (Downers Grove, IL)

4.2% Pint \$8

CONISTON • Bluebird Bitter

Quite simply, a wonderful beer in the traditional English style. It has a nice orange aroma, balanced by biscuity malt. Tart and hoppy finish well-balanced by creamy malt. (Coniston, England)

4.2% Pint \$12

CROOKED STAVE • Rad Riot

Sour ale with grapefruit. Tart and loaded w/ punchy grapefruit flavor. (Denver, CO)

4.5% Goblet \$8

REVOLUTION • Cold Time

Lager brewed with pure water from the Great Lakes, Midwest two-row barley, Mexican lager yeast, and a touch of German hops before it's brewed low & slow.

4.8% Pint \$6.50

FRAUGRUBER • Pils

Pilsner produced by a German micro brewery. Regionality is a big issue for the brewery, having their own brewing barley of the Steffi and Marthe varieties; grown by 4 local farmers and then malted by a nearby malt house. (Bayern, Germany)

4.8% Pint \$12

FAIR STATE • Black Pils

A clean & crushable dark lager that delivers crisp pilsner flavors. Light-bodied & crisp w/ subtle notes of chocolate, toasted bread, coffee & a clean, snappy finish. (Minneapolis, MN)

4.9% Pint \$7

ANDECHS**Weissbier Dunkel**

A dark wheat beer from the Holy Mountain offers a harmonious interplay of fruit aromas; in particular ripe banana and pineapple, with caramel and cocoa tones in the background. (Andechs, Bayern Germany)

5% Teku Glass \$10

WARPIGS • Mussel Beach

The Hopleaf & WarPigs collaborated to make a Wit beer to cook our World Famous Mussels. We think this beer is great for drinking and cooking our mussels. Subtle notes of vanilla and baking spices meld perfectly with the citrus notes provided by two types of orange peel. (Munster, IN)

5.1% Pint \$7

SCRATCH • Basil Pale Ale

The baby version of their Basil IPA. Brewed w/ sweet basil, lemon basil & tulsi basil. Light & refreshing w/ notes of mandarin orange, peach & basil flavor. (Ava, IL)

5.2% Goblet \$11

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

IS/WAS • Maestra 2025

Saison fermented on roasted Salmiana agave hearts from Villasuso Artisanal. Layered & complex w/ notes of sultanas, serrano peppers, tanned leather, honey-suckle, brûléed banana, prunes, grilled pineapple, a whisper of smoke, & a touch of acidity.

5.4% Goblet \$12

WEIHENSTEPHAN**Kristallweissbier**

A crystal clear wheat beer is a true jewel of the Bavarian State Brewery Weihenstephan. Fresh citrus aromas and fine banana notes are evident in the flavor, while the fine bubbles imparts a pleasant effervescence. (Bayern, Germany)

5.4% .5L \$10

BEGYLE • Flannel Pajamas

Smooth-bodied oatmeal stout features aromas of roasted malts, cocoa, with flavor notes of fudge, coffee and caramel.

5.4% Pint \$7

ALLAGASH**Once Upon An Orchard: Pawpaw Fruit**

Aged on a blonde wild ale, paw paw fruit (their trees are the largest fruit producing trees in the US and is similar to a tropical fruit) it adds notes of mango, tangy passion fruit, and pineapple, all with a dry finish. (Portland, ME)

5.4% 25cL \$12

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

EAGLE PARK • Merely Freshman

Their annual fresh hopped IPA, is loaded with freshly harvested, whole cone, Cascade and Centennial hops. (Milwaukee, WI)

5.6% Pint \$10

ROARING TABLE • Augie

A soft, creamy Bavarian-Style Pilsner, with a pleasant bitterness that's a bit less aggressive than you'll find in northern German versions. Drinks easy with a wonderful balance of malt and wildflowers. (Lake Zurich, IL)

5.5% Pint \$8

FIRESTONE WALKER

Primal Elements: Raspberry & Blueberry
A radiant, ruby-hued sour bursting with raspberry, blueberry, and wild funk. Bright tartness meets soft sweetness in a lively, refreshing sip. (Paso Robles, CA)

6% Aspen \$10

MARZ**Abuelita's Mole Stout**

Full-bodied oatmeal stout brewed w/ guajillo, pasilla, ancho, chile de arbol chiles cacao nibs & cinnamon. Layers of chocolate, dark fruits, raisins, & a slight spicy kick.

6% Teku Glass \$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

OEC • Nebula

Coolshipped & open fermented Black IPA, w/ aromas of citrus & pine from 3 classic American hops. Behind the hops is a smooth dark beer w/ a semi dry finish. (Oxford, CT)

6.5% Teku Glass \$11

MAINE • Little Whaleboat

IPA feat. aromas of tropical fruit, grapefruit, pine, & floral notes of rose & chamomile. The brewery assisted the Maine Coast Heritage Trust in the purchase of Little Whaleboat Islands, a cluster of 3 small islands & ledges in Casco Bay, a vital link in the chain of protected islands that provide sanctuary to wildlife. (Freeport, ME)

6.5% Pint \$12

SIERRA NEVADA**Northern Hemisphere Harvest**

Wet Hop IPA created in 1996 w/ Cascade & Centennial hops from the Yakima Valley in Eastern Washington. Harvested & shipped as "wet" un-dried hops then added to the brew kettle while the hop resins & oils are still at their peak. (Chico, CA)

6.7% Pint \$8.50

MAPLEWOOD**Melting Mosaic**

Hazy IPA love letter to Mosaic hops and is double dry hopped with a hefty amount. Huge notes of dank citrus and overripe tropical fruit.

7% Pint \$10

GHOST TOWN • Inhume

Classic West Coast IPA features Citra, Simcoe & Centennial hops. It's clean, clear w/ notes grapefruit, melon, and pine. This is a special brewery to us as longtime Hopleaf employee Joe G's brother John is a brewer at Ghost Town! (Oakland, CA)

7% Pint \$7.50

GREAT LAKES**Christmas Ale 2025**

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

7.5% Pint \$8

HOP BUTCHER**The Jewels**

Double Hazy IPA hopped w/ some sticky, tropical citrus & wild berry Mosaics alongside prickly pineapple & Yakima national pine forest Vic Secrets. Supple, soft w/ a touch of hoppy grip.

7.5% Pint \$10

HALF ACRE**Eight Billion Genies**

Double Hazy IPA. Strata, Mosaic & Citra hops. Big fruit salad aromatics, strawberry and lemon-lime sherbet flavors with a balanced bitterness through the finish.

8% Teku Glass \$9

THE BRUERY • Mango Charm'd

Golden sour rye ale is puckering magic, with tart mango and sweet vanilla. Creamy vegan marshmallows create a long, dreamy finish. (Placencia, CA)

8.1% Aspen \$10

PRIMITIVE BEER**Confident Misinformation 2023**

Cocktail sour finished on ruby port and rye whiskey casks w/ super vanilla oaky back bone & a jammy fruit finish. Collab w/ Voodoo Brewing. (Longmont, CO)

9.6% Aspen \$12

MAPLEWOOD**Morbidly Obese Pug: Chocolate Mousse**

Indulgent imperial chocolate stout w/ complex notes of dark, milk chocolate, hints of vanilla & an unmistakable pudding-skin vibes. Dessert in a glass; bold, silky, & nostalgic.

10% 5oz Snifter \$6.50

3 FLOYDS**Trolls Trolls Trolls 2024**

Imperial Stout aged for over a year in bourbon barrels with vanilla beans. (Munster, IN)

13% 5oz Snifter \$11

DEEP WOOD SERIES

REVOLUTION**Vanilla Deth 2025**

Barrel-aged Imperial Oatmeal Stout w/ hand-split whole vanilla beans. Pronounced vanilla flavor & aroma blends harmoniously w/ chocolatey caramel maltiness and blend of American & French oak.

13.5% 5oz Snifter \$10

GOOSE ISLAND**Bourbon County Macaroon 2024**

An imperial stout aged for a full year in bourbon barrels before adding rich cocoa nibs, sweet candied ginger and toasted coconut. This decadent stout is an homage to the flavors of homemade coconut macaroons with a twist of nostalgia.

14.6% 5oz Snifter \$9.50

Host your HOLIDAY PARTY at Hopleaf!

Group reservations & private room bookings available

Email events@hopleaf.com for details



Menu as of November 17, 2025

Please note: prices do not include tax.