

CIDER & MEAD DRAFTS

STANDARD MEADERY

PB&J
Session Mead made with Concord grapes, honey & peanuts. (*Villa Park, IL*)
5.2% **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**

UNCLE JOHN'S • Heirloom

Utilizing a blend of apple varieties such as McIntosh, Baldwin & Cortland, grown on 50+ year old trees. Most apple trees are ripped out after 20 years as modern American orchards grow for store shelves. (*St Johns, MI*)
6.5% **Goblet \$7.50**

STOUT SEASON

SIDE PROJECT BREWING • With Tarpey 2025

A special collaboration blend created with their longtime friend Matt Tarpey of The Veil Brewing Co. This beer is a blend of 57.1% Barrel Aged Imperial Stout and 42.9% Barrel Aged Barleywine, featuring threads from barrels of MJK, OWK, Vibes, and Horchata that rested in oak for 15 to 26 months. After blending, the beer was conditioned on 20lbs of Uganda, Comoros, and Madagascar vanilla beans, highlighting their shared love for rich, complex vanilla character. (*St. Louis, MO*)
15% **375mL Bottle \$50**

PERENNIAL ARTISAN ALES • Barrel-Aged Abraxas 2025

Barrel-aged imperial stout with ancho chili peppers, cacao nibs, vanilla beans, and cinnamon sticks. Aged 26-31 months in a combination of Willet Bourbon, Willet Wheated Bourbon, Reclamation Rye, Willet Rye and Wild Turkey Rare Breed. *Contains Lactose (*St. Louis, MO*)
12.8% **750mL Bottle \$65**

TRILLIUM • Barrel-Aged Feed Your Sou 2022

Collab with Weathered Souls Brewing. Featuring barley smoked on a Primitive Pit smoker over New England maple and oak. Rich baker's chocolate, caramelized brown sugar, sticky molasses, and freshly-ground coffee with an underlying complementary smoke profile. (*Canton, MA*)
5.5% **500mL Bottle \$40**

BELL'S • Black Note 2023

Blends the complex aromatics of Expedition Stout with the velvety smooth texture of Double Cream Stout, each aged in freshly retired oak bourbon barrels for months. (*Kalamazoo, MI*)
11.1% **12oz Bottle \$14**



EVERYDAY

HAPPY HOUR

3PM - 5PM

TRIPPING ANIMALS

No Mames

Lager

16oz Can 6%

\$4

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**

VIRTUE • Lapinette 2025

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

VIRTUE • Papillon 2021

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

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 blonde 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**

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**

3 FONTEINEN

Oude Kriekenlambik (Still)

Kepped on 6.24.25. They macerated full cherries for more than five months on young and very old lambik, brewed between 2022 & 2024. Average age of the lambik is 22 months, w/ 100% natural fermentation. This beer is intended to be still.
6.87% **Aspen \$14**

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 • Christmas Ale 2025

Brewed annually for the holiday season, dark winter ale is filled with winter cheer and feels like Christmas in a glass. Warm, cozy and inviting.
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% **Glass \$14**

**Host your
HOLIDAY PARTY
at Hopleaf!**

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bookings available

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Menu as of November 22, 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

AECHT SCHLENKERLA**À la Grodziskie**

Made w/ smoked wheat malt, dried over an open oak fire in their own malt house & particularly aromatic hops from Lubelski. Collab with Polish Brewery Pinta, who has been brewing their Polish Smoked beer for 15 years. (Bamberg, Germany)

2.9% Teku Glass \$9

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 wintry 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

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 Birificio 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) (Paso Robles, CA)

5.3% Pint \$8

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. (Freising, 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

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

IS/WAS • Wisp 2025

Smoked Saison featuring Sjørdal malted barley. Created in a traditional Nordic process of drying the malt over Alder wood fires which imparts a unique smoke character.

5.9% Goblet \$10

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

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

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

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

BEACHWOOD • Umeboshi

Fruited Gose takes inspiration from 'Japanese salt plums'. Bright fruitiness & funk dominate w/ flavors of juicy plum & melon. Mouth watering acidity, sea salt & finish dry. (Long Beach, CA)

6.5% Aspen \$10

MAINE**Son of Sapping Mammoth**

The friendship between Half Acre and Maine Beer Company and the good times shared have become as legendary as their first collaboration. An IPA featuring Midwest-grown grain as a tribute to Chicago friends. (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 C'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

PHASE THREE**Velvet Mirage**

Hazy IPA brewed with Xül Brewing. Hopped with Citra, Krush, Nectarone, and Riwaka. Ripe pineapple and peach drift into lime leaf. (Lake Zurich, IL)

7.8% Teku Glass \$8.50

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

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

**DIEU DU CIEL!**

Montréal, Canada

Pêché Mortel Nitro 2025

Imperial Coffee Stout infused during the brewing w/ espresso. Roasted malt flavors enhanced by bitter coffee. The dry finish is long & persistent. This beer was first brewed in October of 2001.

9.5% 5oz Snifter \$8

Pêché Mortel Bourbon 2025

Imperial Coffee Stout aged for six months in Heaven Hill bourbon oak barrels.

Which imparts some vanilla & woody aromas as well as typical bourbon flavors.

9.5% 5oz Snifter \$10

Pêché Mortel Rhum 2025

Imperial Coffee Stout aged in rum barrels for five months from Côte-des-Saints distillery (Quebec). Slightly spicy fruit & mocha aromas.

9.5% 5oz Snifter \$10

Pêché Mortel Dulce de Leche 2025

Imperial Coffee Stout brewed with dulce de leche. A smooth version of the classic variant w/ caramel aromas & a complex sweetness, balanced by flavors of roasted coffee beans.

9.5% 5oz Snifter \$9

DIEU DU CIEL!

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