

CIDER DRAFTS

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 \$6.50

VANDER MILL • Totally Roasted

Beginning with traditional hard apple cider then steeped w/ house made cinnamon sticks and whole clove. Traditional Mexican "tepache" is a fermented pineapple drink dating back to the 1600's. (St Johns, MI)

* Contains nuts

6.5% Goblet \$7

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

ANXO • Cidre Blanc (Still)

100% Virginia & Pennsylvania-grown Goldrush apples fermented dry in stainless with Sauvignon Blanc wine yeast. Very little to no carbonation. (Washington D.C.)

6.9% Goblet \$8

WILD BLOSSOM

Red Snappah

Made with honey, ginger, coriander, hibiscus, and lemon. A sweet mead perfect for the holiday season.

10% Aspen \$10.50

Can & Bottle

UNCLE JOHN'S

Strawberry Lavender

Using their traditional apple blend and sweetened with strawberry juice. To switch things up a bit, they add lavender to give it a slight herbal touch. Perfectly balanced and showcasing the fruit. (St Johns, MI)

6.5% 16oz Can \$10

HAYKIN

Methode Ancestrale

Colorado Crabapples

Many Colorado crabapples are exceptional and are foraged 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. Semi-dry. Unknown crabapples foraged in Denver, Boulder, Arapahoe, and Adam Counties. Perfectly balanced and showcasing the fruit. Using their traditional apple blend and sweetened with strawberry juice. To switch things up a bit, they add lavender to give it a slight herbal touch. (Aurora, CO)

7.9% 750mL \$40

LAST CALL BOTTLES & CANS

GHOSTFISH *Gluten-free*

Kick Step IPA

A classic NW style IPA, golden in color with complex hop aromas of citrus, mango and pine. Sturdy, yet light bodied with a dry finish. A project beer with The Mountaineers, built on a spirit of wonder and a sense of adventure. (Seattle, WA)

5.5% 12oz Can \$8

Meteor Shower

Pale lager with a tasty malt character, expect a crisp body, light hue, and classic balance of noble hop spice. (Seattle, WA)

4.5% 12oz Can \$8

UNTITLED ART *Seltzers*

- Blackberry Agave
- Naval Orange Yuzu
- Prickly Pear Guava

5% 12oz Can \$5

FAIR STATE

Hop Water Citra & Centennial

6.5% 16oz Can \$5

KASTEEL

Donker

The very first beer of the Kasteel range is a full-bodied Quadrupel with hints of caramel, coffee and chocolate.

11% 16oz Can \$8

Rouge

A unique blend of Kasteel Donker and macerated cherries.

11% 16oz Can \$8

BOON • Framboise

Raspberry lambic was once a rarity and only produced for a few weeks during the summer. Frank Boon was the first brewer to again prepare a raspberry lambic in the summer of 1976. More than 300 grams per liter of fresh raspberries add a fresh fruity taste. The young lambic supports the flavor, but this is very much about raspberries, not the lambic.

5% 330mL \$12

HANSSENS

Scarenbecca Kriek 2016

Pure young cherry lambic traditionally of only the rare Schaarbeckse variety. The limited availability of these wild Belgian cherries has required Hanssens to supplement with Kelleris cherries from the Tienen area.

6% 12.7oz \$15

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist
🎄 = Christmas Beers



HUYGHE • Floris Cactus

Traditional Belgian Wheat beer made with cactus. Delicate and a lightly sweet, soft notes of green apple.

4.2% 25cl \$12

FANTÔME • Hermine

A witbier with the spirit of a saison. Notes of coriander, bitter orange & a bold spice profile.

4.5% 25cl \$12

DE LA SENNE • Zenne Pils

Unfiltered and unpasteurized Belgian Pilsner. It is slightly hazy, finely bitter, and very nicely drinkable. It is generously hopped with the most noble old varieties of German hops.

4.9% 25cl \$10

BAVIK • Super Pils Unfiltered

Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty!

5.2% 33cl \$8

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

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

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

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

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)

Kegged 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

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

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

BRASSERIE DUPONT

Avec Les Bon Voeux

Celebratory holiday saison first made in 1970. Les Bons Voeux means best wishes, & Dupont exhibits the holiday spirit in this beer made for the season. Redolently aromatic, rich & velvety.

9.5% 33cl \$13

HUYGHE • Delirium Noël

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

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

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

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



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

Christmas Ale

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

EVERYDAY

HAPPY HOUR

3PM - 5PM

MORE
BREWING COMPANY

VILLA PILS

MORE
Villa Pils
Pilsner
16oz Can 4.8%
\$4

Menu as of December 14, 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% .4L \$9

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

JEVER • Pilsener

Typifies the very dry style of pilsener from Friesland in the north-west corner of Germany. This remarkable beer is lagered for an impressive 90 days. (Jever, Germany)

4.9% .4L \$8.50

FAIR STATE • Pils

A German-style pilsner, dry and crisp with a grassy hop aroma from a large kettle addition of Hallertau Mittelfrüh. One hop, one malt, lager yeast. Simple and delicious. (Minneapolis, MN)

4.9% Pint \$7.50

SURLY • Hell

Light pale gold lager with breadly malt sweetness, floral hops, and a crisp, balanced finish. (Minneapolis, MN)

5% Pint \$6

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

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

TRIPTYCH • Dank Meme

Pale Ale hopped like a boss with Azacca, El Dorado and plenty of Citra in the finish. (Savoy, IL)

5.4% Pint \$7.50

BENT RIVER**Jingle Java Holiday Stout**

Coffee stout enhanced with vanilla, pecan, cinnamon, caramel and rum to give it a flavor that is the perfect compliment to the holidays. (Moline, IL) * Contains nuts

5.4% 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

RESIDENT CULTURE**Vandalism Spree**

Heavily fruited and tart kettle sour made with raspberries. (Charlotte, NC)

5.5% Goblet \$8

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

BELL'S • Amber

The beer that helped build the brewery and the first Bell's beer the Hopleaf carried.

Toasted & sweet caramel notes, balanced w/ herbal & citrus hop aromas. (Kalamazoo, MI)

5.8% Pint \$7.50

MAINE • Woods & Waters

IPA to commemorate the establishment of the Katahdin Woods and Waters National Monument. Maine-grown barley and wheat, along with generous amounts of hops, reminiscent of the outdoors. Cheers to Mother Nature and all she provides us! (Freeport, ME)

6.2% Pint \$12

ART HISTORY • Wenceslas

Dark Bohemian-style lager brewed for the season. It pays homage to Wenceslaus the First Duke of Bohemia. A wonderful dark holiday lager. (Geneva, IL)

6.4% 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

FAT ORANGE CAT**Baby Kittens**

A lovely hazy IPA. Medley of fresh citrus, mangos, and pineapple. It finishes with a hint of pine and invigorating grapefruit. (East Hampton, CT)

6.5% Pint \$7

HIDDEN HAND**Neverbright: Fresh Hop**

Simcoe fresh hopped Black IPA. Chocolate-orange, and citrus-resin with a punched up pine and grapefruit twist. (Naperville, IL)

6.66% Pint \$9

SIERRA NEVADA • Celebration

Freshly picked hops, rushed from farm to brewery, creating powerful citrus and pine flavors. Pure hops, balanced with rich caramel malt. (Chico, CA)

6.8% Pint \$7

ROARING TABLE • Jubilation

Holiday IPA is an homage to Sierra Nevada Celebration. Honey amber in color and flavors of grapefruit, pine resin, and caramel candy. (Lake Zurich, IL)

6.8% Pint \$8

OMMEGANG • Pale Sour

Gently tart, delicately sweet & refreshing, crafted exclusively by Liefmans, their sister blendery in Belgium. Begins w/ a mixed-culture fermentation in open copper vats, followed by months of aging. Master blenders regularly mix new batches w/ older ones to achieve the perfect balance of sweet & sour. (Cooperstown, NY)

6.9% Teku Glass \$8

MAPLEWOOD**Juice Pants: Boosted Citra**

Hazy IPA with an amplified Citra hop concentrate. Packed with layers of orange, mango, and bright citrus zest.

7% Pint \$10

THIRIEZ • Thelma

Beautiful red-hued Saison infused with hibiscus & voatsiperifery (a peppercorn considered one of the best peppers in the world.) Tart, floral with a nice herbal note from the pepper. (Esquelbecq, France)

7% 25cl \$12

EVIL TWIN NYC**What Even is Blue Raspberry Anyway?**

Brewed with raspberries. Nostalgic notes of lemon & candy raspberries. Moderate tartness with a touch of sweetness. (Brooklyn, NY)

7% Aspen \$6.50

HALF ACRE • Coal Flower

Black IPA with a bright nose and clean midnight malts. Citrus flavors give way to cocoa and slow-blooming coffee.

7% Pint \$9

3 FLOYDS • Alpha Klaus 2025

Alpha King's festive cousin. A big American Xmas Porter brewed with English chocolate malt, Mexican sugar and, of course, tons of strange American hops. (Munster, IN)

7.3% Pint \$8.50

ALLAGASH • Confluence

A strong golden ale that benefits from mixed fermentation and dry hopping techniques. This layered approach creates a unique blend of fruit and spice flavors along with an incredibly silky mouthfeel. (Portland, ME)

7.5% 25cl \$11

OFF COLOR**Reine des Renards Framboise**

Flemish wild ale aged in a French Calvados foedre with raw apple cider for 12 months then re-fermented on Michigan raspberries. Vibrant, almost candy-like raspberry intertwined with deeper notes of baking spice and apple strudel with a quick dash of tartness.

8.1% Aspen \$9

GOLDFINGER • Baltycki

A Baltic Porter Inspired by the dark beers of Poland, a showcase of Polish ingredients & brewing techniques. Flavors of chocolate & molasses followed by an herbal subtle stone fruit hop flavor. A beer whose origins come from English strong porters that were exported to a region where lager brewing was more common. (Downers Grove, IL)

8.4% Teku Glass \$7.50

DIEU DU CIEL!**Péché Mortel Rhum 2025**

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

9.5% 5oz Snifter \$10



(Placencia, CA)

6 Geese-A-Laying

Dark and toasty winter ale, brewed with cape gooseberries, this malty ale displays notes of plums, dark cherry and bright, citrus-like flavors from the namesake berries.

11.7% 25cl Teku Glass \$11

7 Swans-A-Swimming

Belgian quadrupel, is rich, complex, with notes of raisin bread, dried apricots and burnt caramel.

9.1% 25cl Teku Glass \$11

**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

DEEP WOOD SERIES**REVOLUTION****Apple Brandy Ryeway 2025**

Playfully explorative rendition of Ryeway to Heaven (BA Ryewine) features American oak apple brandy barrels. A slightly sweeter blend provides more room for malt-derived flavor development in-barrel, balancing the impact of a wondrously expressive spirit.

12.3% 5oz Snifter \$10

PRAIRIE ARTISAN**Barrel Aged Grand Hazelnut Reserve 2025**

After an extended rest in bourbon barrels, the brewers rested on heaps of dark chocolate and hazelnuts. Tastes like liquid Nutella. (Krebs, OK) * Contains nuts

13.5% 5oz Snifter \$12

Host your HOLIDAY PARTY at Hopleaf!

Group reservations & private room bookings available

Email events@hopleaf.com for details



Menu as of December 14, 2025

Please note: prices do not include tax.