

CIDER DRAFTS

VANDER MILL • Totally Roasted
Beginning with traditional hard apple cider then steeped w/ house made cinnamon roasted pecans that bring vanilla, cinnamon, and a nuttiness. A cider that 'tis of the season. *(Spring Lake, MI)*
*Contains nuts
6.5% **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**

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**

WILD BLOSSOM Red Snappah ****
Made with honey, ginger, coriander, hibiscus, and lemon. A sweet mead perfect for the holiday season.
10% **Aspen \$10.50**



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 Soul 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**



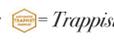
EVERYDAY
HAPPY HOUR
3PM - 5PM



MORE
BREWING COMPANY
VILLA PILS

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

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**

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**

TILQUIN • Mûre-Rhubarbe ⚡
A spontaneous fermentation beer obtained from the fermentation of frozen blackberries and fresh rhubarb in a blend of 50% of Meerts and 50% of 1 and 2 years old lambics.
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**

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**

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**

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**

ST. BERNARDUS • Abt 12
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.
10% **25cl \$12**

GOUDEN CAROLUS 🎄
Christmas
Strong, dark ruby red ale. Brewed in August, the beer rests a few months to reach an optimal balance. Three kinds of hops and 6 different kinds of herbs and spices define the rich taste of this Christmas beer.
10.5% **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**

Menu as of December 5, 2025
Please note: prices do not include tax.

Host your
HOLIDAY PARTY
at Hopleaf!

Group reservations & private room bookings available

Email events@hopleaf.com for details





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

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

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

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

URBAN CHESTNUT • Czech Pils

Golden, peppery, herbal and clean-finishing Czech style pilsner. They make this beer every year for the holiday season. (St. Louis, MO)
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

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

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

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

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

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

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 • Mean Old Tom (Nitro)

American-style stout made with flaked oats and aged on organic vanilla beans. Intense notes of coffee and dark chocolate lead way to subtle notes of natural vanilla. (Freeport, ME)

A perfect nitro pour takes a little time to settle, we appreciate your patience, as we serve it at its best.
6.5% Pint \$12

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

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 \$5

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

GHOST TOWN • Apotheosis

Aromatic and dank West Coast IPA with flavors of blueberry preserves, red currant, and lime. This is a special brewery to us as longtime Hopleaf employee Joe G's brother John is a brewer at Ghost Town! (Oakland, CA)
6.9% Pint \$8.50

MAPLEWOOD

Straight To Video
Hazy IPA double dry hopped with Mosaic hops, Belma CGX Cryo and an experimental berry Cryo blend. Notes of strawberry, and blueberry, with tropical citrus peel & overripe mango.
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

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

PHASE THREE

Velvet Mirage
Hazy IPA brewed with Xüil 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

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

DIEU DU CIEL!

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. (Montréal, Canada)
9.5% 5oz Snifter \$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

THE BRUERY

Partridge in a Pear Tree
Belgian-style quadrupel ale, with dark Candi sugar, Munich, Vienna malts and spices. Dark, fruity, and complex, with a rich malt backbone. (Placentia, CA)
11.3% 25cl Teku Glass \$11

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

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

DEEP WOOD SERIES

REVOLUTION

Deth's Tar 2025

A prolonged repose in bourbon-soaked American oak barrels adorns a dark chocolate profile with notes of toasted coconut and vanilla. A rich, supple texture of their Imperial Oatmeal Stout.
14.8% 5oz Snifter \$8

