

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**

ST. AMBROSE CELLARS

Black Madonna

Sour blackberry session mead. Tart, with sweet honey. Very unique! (*Beulah, MI*)

6% **Aspen \$10**

UNCLE JOHN'S • Pear

A softer blend, made from our traditional Apple and Michigan Bartlett Pear Juice. Delicately light cider that showcases orchard freshness, with a subtle buttery finish.

(*St. John's, MI*)
6.5% **Goblet \$7**

FARNUM HILL • Dooryard

Dry cider w/ aromas of honey, peach, and bittersweet apple. Taste of beeswax, lime, and citrus peels, w/ barely-perceptible sweetness. Bright acid, a full and moderately astringent mouthfeel. (*Aurora, CO*)

7.5% **Goblet \$12**

in Bottle

VIRTUE

The Mitten Reserve 2021

Aged for a year in 2020 Bourbon County Brand Stout Barrels. Notes of brown sugar, caramel, toffee, stroopwafel & bourbon.

(*Fennville, MI*)
10.5% **750mL \$60**

3 FONTEINEN BOTTLES



Oude Geuze Cuvée Armand & Gaston (season 19/20) Blend No. 6 ⚡

This specific blend of Oude Geuze consists of eight different lambikken that have fermented and matured on five different barrels. The oldest lambik was brewed in 2016 rendering the weighted average age of this blend upon release to about 55 months. Bottled 11/21/2019

7% **375mL Bottle \$40**

Tuverbol ⚡

Blend of Loterbol Blond and 3 Fonteinien lambik. Spontaneous refermentation in the bottle. Unfiltered and unpasteurized.

9.6% **375mL Bottle \$25**

Nocturne (season 21/22) Blend No. 47 ⚡

A spontaneously fermented full malt beer. Not your typical lambik beer, but their take on a Vlaams Oud Bruin. The beer was brewed with five different barley malts, from pilsner malt to dark roasted malts, and no wheat whatsoever.

8% **750mL Bottle \$40**

Perzik Geel (season 21/22) Blend No. 14 ⚡

In 2022 local harvest had been non-existent for the last three summers. So for this blend they macerated freshly hand-picked yellow peaches from an organic producer in Northern Spain. They used only two- and three-year old lambikken for macerating, and the maceration took almost five months. The weighted average of the peach blend upon bottling is almost 24 months. The final proportion of fruit used is 384 grams per liter. Bottled 5/1/2022.

6.7% **750mL Bottle \$70**

Drui Muscaris (season 21/22) Blend No. 23 ⚡

Made with macerated muscaris grapes (a white grape varietal), picked at Hoenshof in the summer of 2021. The grape must was macerated on two- and three-year old lambikken. Maceration took almost four months before blending and bottling. This brings the weighted average age of the blend to more than 22 months. The final fruit proportion is 396 grams of muscaris grapes per liter of lambik. Bottled 1/27/2022

8.3% **750mL Bottle \$70**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



DE LA SENNE • Stoutierik

Belgian Stout in the Irish style, light, dry, and freshly bitter with complex roasted notes. The scent is pleasantly fragrant by the presence of an English aromatic hop.

4.8% **25cl \$12**

BAVIK • Super Pils Unfiltered

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

5.2% **33cl \$8**

DE RANKE • Saison de Dottignies

A high-fermenting saison with a relatively low alcohol content which makes for a well-balanced beer. Hopped and thirst-quenching, typical of saison-styled beers.

5.5% **25cl \$12**

ST-FEULLIEN • Grisetete Blanche

This traditional Belgian white beer stands on its own. At the start of the century, in Hainaut, every small brewery produced this style of beer which was drawn from wooden barrels.

5.5% **25cl \$11**

VANDER GHINSTE ⚡

Cuvée Des Jacobins Rouge

A Flemish Sour that has been matured in oak casks for 18 months. Balance of malty sweetness and acidic sharpness, with flavors vanilla, dried cherries and cocoa.

5.5% **25cl \$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**

DUVEL MOORTGAT • Duvel 6.66

A mild, full-bodied blonde ale. Just like the classic Duvel, it's based on the noble & exclusive hop varieties Saaz and Styrian Golding. Mild, expressive & deliciously drinkable.

6.66% **33cl \$10**

CHIMAY • Red Première

Brewed for the first time in 1862, it is the oldest of the Chimay Trappist beers. A balanced Dubbel w/ a blend of fruit and sweet biscuity malt flavors. Refreshing minerality & smooth bitterness.

7% **25cl \$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**

BROUWERIJ VERHAEGHE ⚡

Duchesse Red

Aromas of fruit w/ notes of almonds & slightly acidic cherries. Initially sweet and fruity & maintains a good balance w/ the refreshing taste of cherries.

7% **25cl \$13**

PETRUS • Passion Fruit ⚡

A blend of Petrus Aged Pale sour (100% foeder beer aged 24 mos.) & passionfruit. 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% **33cl \$11**

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**

KWAK by Bosteels

A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy a beer on the road.

8.4% **Glass \$15**

TRIPLE KARMELIET by Bosteels

A classic golden Belgian Tripel. Brewed using a 3-grain recipe rediscovered from the 1679 Carmelite monastery; refined yet balanced, with soft fruity notes and a surprisingly delicate taste.

8.4% **.3L \$15**

ST-FEULLIEN • Tripel

Traditional Abbey Triple that is sparkling orangish-golden in color with a brilliant white foam. Highly aromatic with vivid hop resins leaping out of the glass. The flavor is bright, malty, and spicy.

8.5% **25cl \$11**

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 Tripel is the house beer for the famous pub of the same name, located down a long alley in Bruges.

11% **Glass \$14**

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**

EVERYDAY
HAPPY HOUR
3PM - 5PM
LOCAL OPTION
Outlawger
German Lager
16oz Can 5%
\$4

Menu as of April 12, 2026

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**

FAIR STATE • Bottom Text

English Mild ale w/ subtle roast, caramel notes & a refreshing, lightly bitter finish. (Minneapolis, MN)
4% Pint **\$7.50**

BRUTALIST • Industry Plant 🇺🇸

A crisp clean American Lager brewed locally. Meant to quench your macro thirst with a artfully crafted lager.
4.5% Pint **\$6**

PERENNIAL • Mile Marker Saison

Table-strength Belgian-style saison brewed with pilsen malt, spelt, Contessa & Eureka hops. (St. Louis, MO)
4.5% Goblet **\$8**

CROOKED STAVE • Sour Rose ⚡

Wild ale fermented w/ mixed culture of wild yeast, it then undergoes fermentation in large oak foeders on second-use with raspberries and blueberries. Unfiltered and naturally wild. (Denver, CO)
4.5% Goblet **\$7**

BLACKSTACK • Slopes

French style pilsner made w/ French Pilsner Malt & a kiss of corn, hopped comfortably with French Strisselspalt Unfiltered & naturally carbonated. (Saint Paul, MN)
4.6% Pint **\$8.50**

ROARING TABLE 🇺🇸

Canadian Fire
Smoked Dark Lager. Note of campfire, baker's chocolate w/ a caramel finish. (Lake Zurich, IL)
4.6% Pint **\$8**

SCRATCH • Dry-Hopped Apple

Dry, tart & refreshing farmhouse ale co-fermented w/ heirloom apples aged in a foeder. Tastes of crisp, fresh apple, slightly tropical notes from the hops, w/ a hint of vanilla from six months of oak-aging. (Ava, IL)
4.7% Goblet **\$12**

AFTERTHOUGHT ⚡ 🇺🇸

Reflections: Red Raspberry
Blend of saisons conditioned on second-use red raspberries, & one part saisons aged 18 months in a neutral oak barrel. Tart, funky w/ light raspberry notes. (Lombard, IL)
5% Aspen **\$10**

ROTHAUS 🇩🇪

Pils Tannen Zäpfle

Aromatic Tetanang 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**

WARPIGS • Mussel Beach

A Hopleaf & WarPigs special collaboration, this witbier was brewed for our World Famous Mussels & it happens to be a beer we all want to drink. Subtle vanilla & baking spice meet bright citrus from two varieties of orange peel. (Munster, IN)
5.1% Pint **\$7**

FOREST AND MAIN

Vincino Pilsner

Italian Pilsner made w/ Italian Eraclea Pilsner malt and hopped strongly w/ German Select hops. Notes of late spring pear blossoms, Asian pear & an herb garden. (Ambler, PA)
5.1% Pint **\$8**

ALLAGASH • White

Belgian-style wheat beer brewed w/ oats, malted wheat, & raw wheat. Spiced w/ their own special blend of coriander & Curaçao orange peel. Longtime Hopleaf mainstay! (Portland, ME)
5.2% Pint **\$8.50**

SUNCATCHER 🇺🇸

Michigan Pale Ale
Balanced foundation of pale malt, made with Southwest Michigan Chinook, Cashmere, Nuggets hops. Notes of pineapple, berry and resin.
5.2% Pint **\$9**

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**

AECHT SCHLENKERLA 🇩🇪

Fastenbier (Lentbeer 2025)
An unfiltered Rauchbier, brewed in accordance with the Bavarian Purity Law of 1516. Full-bodied, highly drinkable with a strong malty flavor, and a smoky taste. (Bramburg, Germany)
5.5% .4L **\$11**

MARZ • Chayakada 🇺🇸

Saison w/ mace (seed covering of nutmeg) which adds a subtle, aromatic quality. Addition of Indian black tea gives an earthy depth.
5.5% Goblet **\$7.50**

OFF COLOR • Capycorn 🇺🇸

Belgian style blonde ale is a mythical blend of bread aromatics emerging from under a pillow head and pear spiked oat milk latte sprinkled with allspice.
5.5% Teku Glass **\$7**

WARPIGS • Bouffant Jellyfish ⚡

Passionfruit & Pink Guava sour named after the 1990's Texas indie funk metal band of head brewer Erik Ogershok. (Munster, IN)
5.5% Goblet **\$7**

MIDWEST COAST 🇺🇸

Fire Watch
Dark, nutty oatmeal stout boasts hints of chocolate and a perfect blend of sweetness and roast.
5.8% Pint **\$7.50**

BELL'S • Oberon

Wheat ale that is sunshine in a glass. Citrusy, easy drinking and refreshing. (Kalamazoo, MI)
5.8% Pint **\$8**

SIERRA NEVADA • Springfest

An IPA tribute to farmers who help make their beer possible. Citrus blossom aromas from organic hops & sustainably sourced barley. A small part of a larger commitment to source half of their ingredients from sustainable farming by 2030. (Chico, CA)
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**

XUL • PB&J Mixtape

Peanut butter and grape jelly ale, straight from your childhood.
*Contains Nuts *Gluten Free (Knoxville, TN)
6.5% Aspen **\$9**

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.
6.5% Pint **\$7**

ALLAGASH ⚡ Coolship Resurgam

A wild ale blend of both old and young unfruited spontaneous beer. The name comes from the motto of Portland, Maine: "I shall rise again". (Portland, ME)
6.6% 25cL **\$12**

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 **\$8**

BEACHWOOD • Peak Pursuit

Modern citrusy, dank West Coast IPA w/ Citra, Mosaic, Idaho 7, HBC-586, Ekuator & HBC-682 hops. (Long Beach, CA)
7.1% Pint **\$10**

HALF ACRE 🇺🇸 Beer Hates Astronauts

IPA with an intense focus on Citra hops, bursts with ripe, funky Citra hop aromas and creamy peach flavor built on Vienna malt, for a slightly sweet caramel base.
7.8% Teku Glass **\$9**

GOLDFINGER 🇺🇸 Zfotonator Doppelbock

The Munich monks invented the Doppelbock to sustain them during lengthy fasts. Rich malty sweetness, deep flavors of molasses, caramel, & dark fruit finish w/ an earthy mineral quality. Often referred to as "liquid bread." (Downers Grove, IL)
7.8% Teku Glass **\$7.50**

PHASE THREE 🇺🇸 Sweet Appalachia

Double dry-hopped hazy double IPA w/ notes of bright pineapple & juicy ripe guava. Phase Three will donate a portion of this beer's proceeds to Beloved Asheville, to support those still struggling from Hurricane Helene. (Lake Zurich, IL)
8% Teku Glass **\$9**

EQUILIBRIUM • Galaxy Flare

New England double IPA w/ white wheat, flaked oats, & 100% hand selected Victorian Galaxy hops. Flavors of Florida navel orange, passionfruit, lychee, & grapefruit. (Middletown, NY)
8.5% Teku Glass **\$10**

NORTH COAST Old Rasputin Nitro 2024

Russian Imperial Stout produced in the tradition of 18th Century English brewers who supplied the court of Russia's Catherine the Great. (Fort Bragg, CA)
9% Teku Glass **\$7.50**

BOTTLE LOGIC Whorls & Whispers 2024

Imperial stout aged in hand selected bourbon barrels. Conditioned w/ Mostra Coffee "Ghost Bear" espresso beans & Filipino cacao nibs. Hints of oak w/ notes of whiskey caramel & a whisper of vanilla. (Anaheim, CA)
14% 5oz Snifter **\$12**

HALF ACRE 🇺🇸 Vanilla Benthic 2024

Bourbon barrel-aged stout w/ toasted coconut & vanilla. Aged in 4-year Willett bourbon barrels for 11 months, 18-year Elijah Craig bourbon barrels for 11 months, 6-year Four Roses bourbon barrels for 11 months, 8-year Elijah Craig bourbon barrels for 11 months & 4-year Willett bourbon barrels for 23 months.
14.3% 5oz Snifter **\$8.50**

OLD IRVING 🇺🇸 Barrel-Aged Champurrado Coffee Krampus 2025

Blend of Buffalo Trace & 13 Year Willett Bourbon Barrel-Aged Imperial Stout w/ vanilla, cocoa nibs, Saigon cinnamon, Hexe coffee, & chilis. 2025 FoBAB Bronze Medal Winner.
15% 5oz Snifter **\$12**

DEEP WOOD SERIES

REVOLUTION 🇺🇸 Gravedigger Billy

An old favorite from the early days of Revolution makes a return. This bourbon barrel-aged Scotch Ale has a delicate smokiness alongside American oak and bourbon character.
13.46% 5oz Snifter **\$8**

