

CIDER DRAFTS

STORMALONG

Farmstand Unfiltered

Unfiltered hard cider reminiscent of classic farmstand fresh apple cider pressed and sold at harvest. Blend of 100% high-quality, fresh pressed, locally sourced apples. It's crisp, refreshing, with a savory balance of tart and sweet. (Sherborn, MA)

4.5% **Goblet \$6.50**

HAYKIN • Redlove 2024

A collection of red-fleshed apple varieties from a Swiss breeding program. The apples produce the character of raspberries, strawberries, and cotton candy. 100% Redlove apples from Stemlit Growers. (Aurora, CO)

5% **Goblet \$12**

TANDEM • Dry Perry

100% Flemish Beauty pears. We fermented until dry, a great Perry is always sought by some, and this one holds up to the test. (Suttons Bay, MI)

6% **Goblet \$8**

VIRTUE • Jack Pine 2025

A blend of Dabinett, Northern Spy, Wine-sap, and Golden Russet from the 2023 and 2024 Harvest. A sharp and bright cider w/ a firm tannic finish. (Fennville, MI)

7.7% **Goblet \$11.50**

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**

MICHAEL'S SECRET LIST

HILL FARMSTEAD • Damon (2024)

Imperial stout blend of 28 month aged in Elijah Craig 18-year barrels & a second aged 31 months in Willet barrels. The result is a meaningful & deeply layered expression of their imperial stout, shaped by time & spirit, w/ resonant notes of dark chocolate, oak & a gentle warmth. Bottled 12/6/2024. (Greensboro Bend, VT)

10% **500ml \$70**

HILL FARMSTEAD • Samuel (2023)

A base of buckwheat, spelt & Vermont wildflower honey. Deeply inspired by two farmhouse ales; Le Sarrasin & Vera Mac. It aspires to blend essential elements of each in a novel representation of a continuing effort towards refinement & intentionality. It takes a long rest in wine barrels & many months of bottle conditioning. Bottled 10/17/2023. (Greensboro Bend, VT)

6% **750ml \$80**

SIDE PROJECT BREWING • Punchdown (Blend #1)

Missouri Wild Ale that is aged in wine barrels with California Pinot Noir grapes. A beer/wine hybrid, where 51% of the liquid is Missouri Wild Ale and the remaining 49% is Pinot Noir that was co-fermented with the Missouri Wild Ale. Pinot Noir sourced directly from S & L Vineyards of Lodi, California, for its herbaceous tones to provide balance to bright acidity. (St. Louis, MO)

9% **375ml \$25**

SIDE PROJECT BREWING • Blanc de Blancs (Blend #2)

A Biere de Champagne malt bill that was fermented in wine barrels with California Chardonnay grapes and aged in oak for more than 18 months. (St. Louis, MO)

10% **375ml \$25**

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**

EVERYDAY

HAPPY HOUR

3PM - 5PM

LOCAL OPTION

Outlawger German Lager

16oz Can 5% **\$4**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



DE LA SENNE • Witz

A light, 100% organic Brussels wheat beer that contains no spices, made with wheat & oats. The fact is that historically & contrary to popular belief, Belgian wheat beers didn't contain spices. Has a light refreshing acidity.

4.2% **25 cl \$12**

3 FONTEINEN • Beersel Lager

A tribute to Armand Debelder's love of Franconian Kellerbier. Every year Armand would make a pilgrimage to Bamberg & its surrounds to drink local lager. Eventually the idea set in that he could brew a local alternative to mass-produced pilsner to be poured at the 3 Fonteinen restaurant. A full-bodied, unfiltered, unpasteurized, cereal-forward homage brewed to Armand's original recipe.

5.2% **33cl \$12**

BLAUGIES • Saison d'Epeautre

Classic Saison ale brewed w/ spelt. Very dry & a hint of wheaty tartness. It has a wonderfully heady, musty, cellar character that is unmistakably Belgian & a lot like champagne.

6% **33cl \$12**

RODENBACH ⚡

Grand Cru 2022

A unique, unblended Flanders Red-Brown ale matured in oak casks for 2 years. Only the best casks are used, after which the beer is subjected to a strict sampling selection. It has a uniquely balanced acidic taste and a long, fresh and fruity aftertaste. Age only adds to the complexity.

6% **25cl \$13**

CORSENDONK • Bruin

Caramelized malt on the nose w/ hints of ripe fruit. Well balanced bitterness, hints of fruit, toasted bread, licorice, coffee & caramel.

6.3% **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 \$13**

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**

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**

3 FONTEINEN • Beersel Blond

An unfiltered, unpasteurized Belgian Blonde Ale. Armand Debelder originally designed the recipe for the 3 Fonteinen restaurant in Beersel as a lighter, drier alternative to the mass-produced options of the style regularly found through the country.

7% **33cl \$12**

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**

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**

FANTÔME • Dark Juice

A dark saison brewed w/ toasted chicory & fig syrup. Steve & Jason of Polymath brewery (Chino, CA) traveled to Belgium to make this beer. Sadly Steve passed before being able to try this beer.

8% **25cl \$12**

TRIPEL 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**

KWAK by Bosteels

A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorin' 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**

ACHOUFFE • Chouffe IPA

Belgian IPA w/ pronounced bitterness yet balanced by a fruit undertone. Formerly known as Houblon Chouffe.

9% **25cl \$11.50**

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**

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 May 14, 2026

Please note: prices do not include tax.



Chicago, IL 🇺🇸

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**

Freedom Lemonade

Sour ale brewed w/ cane sugar & lemon juice. Bright sweetness of real lemons for a refreshingly tart finish.

4.5% **Teku Glass \$7**

Sun Crusher

A refreshing pale wheat ale that is juicy & refreshing w/ radiant citrus notes.

5.3% **Pint \$8.50**

Pils

This Chicago Pilsner is a statement of tradition & quality. Crisp & refreshing w/ a Noble hop finish.

5.5% **Pint \$9**

Saison d'Leaf

Hopleaf brewed this beer in collab w/ our friends at Revolution. A Belgian-style saison aged sur lie on Viognier lees from Herman Story Wines in Paso Robles, CA. Lees contact provides supple fruit, oak, & acid, conjuring notes of mixed fermentation examples without the funk.

8% **33cl \$10**

Sur Lie

Collaboration with Surly Brewing, a stout blend aged in bourbon barrels and finished on freshly emptied red wine barrel lees from winery Herman Story in Paso Robles, CA. In the case of Herman Story's lees, it's also going to be also-stinkingly loaded with oak, fruit, and organic acid. The other half of the blend was rebarreled back into fresh bourbon barrels.

13.6% **5oz Snifter \$9**

HILL FARMSTEAD

No Bad Parts

A non-alcoholic malt beverage. Made w/ well water, organic lime juice, Strata hops, & malted barley. Bright citrus, gentle hop aromatics & a refreshing finish. Kegged 3/25/2026.

<.5% **Pint \$8**

CONISTON

XB Bluebird Bitter

Their traditional English Bitter, with Mount Hood American Hops. The result is a smooth ale with floral hints, light malt tones and a hoppy freshness. (Coniston, England)

4.2% **Pint \$12**

PERENNIAL • Mile Marker Saison

Table-strength Belgian-style saison brewed with pilsen malt, spelt, Contessa & Eureka hops. (St. Louis, MO)

4.5% **Goblet \$8**

ROARING TABLE

Canadian Fire

Smoked Dark Lager. Note of campfire, baker's chocolate w/ a caramel finish. (Lake Zurich, IL)

4.6% **Pint \$8**

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**

WALDHAUS • Diplom Pils

Classic German pils made from water of the Black Forest. Made w/ Tettnang, Spalt & Hallertau hops. (Weilheim, Germany)

4.9% **Teku Glass \$12**

GOLDFINGER

Bohemian Pilsner

Traditionally brewed lager using soft Plzn water, 100% Czech Saaz hops, and triple decocted. This beer exemplifies Czech brewing techniques and ingredients. (Downers Grove, IL)

5% **Pint \$8.50**

HILL FARMSTEAD

Florence (2025)

Foudre aged Belgian inspired wheat ale crafted from American malted barley, organic Vermont wheat, European & American hops, their distinctive farmhouse yeast & well water. Kegged 9/18/25. (Greensboro Bend, VT)

5% **25cl \$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**

AECHT SCHLENKERLA

Rauchbier – Pale

Bamberg's specialty a classic smoked beer but as a pale Märzen. Made w/ a lighter smoked malt this Märzen matures for months in historic rock cellars. (Bramburg, Germany)

5.1% **.4L \$10**

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**

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**

MAPLEWOOD

Softcore Mutation : Tropical Foeder

A mixed culture fermentation that spent 10 months conditioning on mango, passionfruit, and pineapple in an American oak foeder. Tart, complex and refreshing, with complex tropical notes.

5.5% **Aspen \$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**

SCRATCH • Fig Porter

Porter brewed w/ a hefty dose of chocolate malt from Sugar Creek Dist, mashed through juniper, & brewed with Chicago Hardy figs from their property. Cinnamon, orange peel, & pine aromas complement a rich, chocolatey base beer. (Ava, IL)

5.6% **Pint \$12**

DOVETAIL • Saison

Brewed w/ 100% Pilsner malt, French Strisselspalt, Hallertau Blanc hops, & an expressive Belgian yeast. A rustic expression of straw, hay, grass & white grape. Open-fermentation offers notes of bubblegum & black pepper.

5.7% **Goblet \$7**

HILL FARMSTEAD • Arthur (2018)

Farmhouse ale crafted from American malted barley, American & European hops, their farmhouse yeast & well water. Kegged 8/31/2018. (Greensboro Bend, VT)

6% **25cl \$10**

HILL FARMSTEAD • Arthur (2025)

A Farmstead ale crafted from American malted barley, American & European hops, their farmhouse yeast & well water. Kegged 7/9/2025. (Greensboro Bend, VT)

6% **25cl \$10**

SPITEFUL

Norm is an S.O.B.

German-style Roggenbier (historical beer using Rye malt), noble German hops, & Hefeweizen yeast.

6% **Pint \$8**

HILL FARMSTEAD

Civil Disobedience Blend 31 (2018)

In June of 2016, the oldest constituent of this blend began as a batch of Arthur that had been brewed & dry-hopped solely w/ Cascade, conditioned in puncheons. Joining it was Sankt Hans that began its wine barrel aging in February of 2017; single wine barrels of Dorothy, Nordic Saison, and Leaves of Grass (brewed with sorrel), all from summer of 2017; wine barrels of Anna from autumn of 2017; and finally, a nuanced contribution of depth from a strand of Biere de Norma from 2018. Each element was chosen to complement and optimistically strengthen the final whole. Kegged 5/2/2018. (Greensboro Bend, VT)

6% **25cl \$14**

HILL FARMSTEAD

Plum: 2021 Harvest

Each harvest season, they choose various barrels of Farmstead ales that exhibit sympathetic characteristics for pairing with local fruit varieties and this season it is plum's from Elmore Roots Nursery in Vermont. The care & the work w/ the land translates fully into the fruit's seasonal expression, especially with these varieties of plums. A thoughtful representation of the fruit in season. Kegged 3/23/2022. (Greensboro Bend, VT)

6% **25cl \$12**

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**

URBAN CHESTNUT

German Porter

A rich, robust lager. Their version of a classic "Starkbier" or German Porter. Less fruity & more dry than traditional English Porters. (St. Louis, MO)

7% **Pint \$8**

HILL FARMSTEAD • Everett

American porter crafted from American malted barley, English & German roasted malts, American hops, their ale yeast & well water. Decadent in its depth, w/ a complex backbone of chocolate, coffee & malty sweetness. Kegged 4/22/26. (Greensboro Bend, VT)

7.2% **Teku Glass \$12**

OTHER HALF • Bird Cage

Hazy Imperial IPA brewed w/ a hand-selected blend of Citra, Nelson Sauvin, Sabro & Cryonotes hops. Notes of lychee, coconut nectar, sweet orange & tropical citrus juice. (Brooklyn, NY)

8% **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**

HILL FARMSTEAD

Fear & Trembling

A Baltic Porter brewed w/ malt that was hand-smoked over maple wood by their Danish friend & former colleague, Anders Kissmeyer. This version was brewed with malts smoked onsite w/ a blend of native woods, fermented w/ lager yeast & conditioned in stainless. Kegged 1/15/2026. (Greensboro Bend, VT)

9% **33cl \$11**

HILL FARMSTEAD

Beyond Good and Evil (2025)

Bourbon barrel-aged maple imperial stout. First brewed in December of 2016, crafted w/ malted wheat & Vermont maple syrup. It then rests contentedly in hand-selected bourbon barrels for at least a year. Kegged 4/25/25.

10% **5oz Snifter \$10**

HILL FARMSTEAD

Madness & Civilization 15th Anniversary (2025)

Brewed in honor of their 15th anniversary. A blend consisting of their most cherished imperial stout, Damon, aged for two years in Bourbon barrels, two other yet-to-be release imperial stouts, one aged in a Bourbon barrel for a year & the other aged in a single tawny Port barrel for a year; & then aged in Bourbon for nearly two years. Kegged 4/3/25. (Greensboro Bend, VT)

10% **5oz Snifter \$10**

BLACKSTACK • Free Lunch

A triple New England IPA w/ hand selected citra, strata, mosaic, New Zealand nelson sauvin & krush hops. (Saint Paul, MN)

10.1% **10oz glass \$10**

SURLY • BA Darkness 2025

Russian Imperial stout aged in Elijah Craig bourbon barrels, then aged in French Oak. Full-bodied w/ substantial chocolate, brown sugar & molasses notes, w/ abundant woody oak character. (Minneapolis, MN)

12% **5oz Snifter \$7**

BROOKLYN Black Ops

(Four Roses Small Batch) 2024

Imperial stout aged in Four Roses Small Batch Bourbon barrels, notes of decadent cocoa nibs and rich oak. (Brooklyn, NY)

12.4% **5oz Snifter \$7.50**