

CIDER DRAFTS & MEAD

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 • Kermerrien 2024

A historic French cider apple from Brittany. It evokes iced tea and lemon in an Arnold Palmer, layered with dark caramel and a gentle bitterness of orange peel. Made from 100% Kermerrien apples grown at Idyll Acres. This cider is semi-dry. (Aurora, CO)

5.6% **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**

IQHILIKA MEADERY

Cape White Fig

The leaves of the Cape Fig tree are blended with sweet mead to create a taste like honeyed fruit. Matured in South African Thelema Mountain Vineyards wine barrels during the journey to the U.S. (Eastern Cape, South Africa)

12% **5oz Bottle Pour \$13**



BELGIAN DRAFTS

🔥 = Sour 🍷 = Trappist



DE LA SENNE • Petite Boulba

A table blonde ale. The aroma is floral, with notes of fresh cereals. On the palate, white fruits and fine herbal touches. Slightly bitter, dry and refreshing finish.

2.8% **25 cl \$10**

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**

FANTÔME

Ectôplâsmic Schwilly Stix

Collaboration w/ the Brähery. Saison brewed w/ wheat, Thai lime leaf, Motueka hops, secret spices & Dany's secret green potion. (We never know Fantôme's secret ingredients)

6% **25cl \$12**

VERHAEGHE VICHTE ⚡

Duchesse de Bourgogne

Refreshing Flemish old red/brown ale, matured for months in oak casks. Smooth, rich texture w/ an interplay of passion fruit, chocolate and a long dry acidic finish.

6.2% **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**

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% **25cl \$14**

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**

ACHOUFFE • La Chouffe

Pale Blonde ale with citrus notes, followed by a refreshing touch, pleasantly spiced. Light hop profile. This was the first beer made at the brewery 40 years ago.

8% **25cl \$8**

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 Hoor' 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**

HUYGHE • Delirium Tremens

Golden strong ale brewed w/ three different types of yeast strains and utilizing triple fermentation. Fine sparkle w/ a biscuit malt spice, finishing floral & dry.

8.5% **25cl \$10**

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.

10% **25cl \$12**

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 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**

GOUDEN CAROLUS

Cuvée van de Keizer Imperial Dark Meaning 'Grand Cru of the Emperor'; strong ale develops a refined complexity and intense aromas over the years. Smooth and fruity w/ a warming fullness. Complemented by notes of roasted malt, caramel, and plums.

11% **25cl \$12**

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 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 • 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 \$50**

LOST ABBEY • Angel's Share (2015)

Barrel aged strong ale infused with copious amounts of dark caramel malt to emphasize the vanilla and oak flavors found in freshly emptied bourbon barrels. Each batch spends no less than 9 months aging in the oak. (San Marcos, CA)

12.5% **12.7oz \$15**

EVERYDAY

HAPPY HOUR

3PM - 5PM

LOCAL OPTION

Outlawger German Lager

16oz Can 5%

\$4

Menu as of May 21, 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



Chicago, IL 🇺🇸

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

Peach Brandy Barrel D.B.V.S.O.J.

This three-year-spanning cuvee of Straight Jacket Barleywine hailed from a mix of American & French oak bourbon & rum barrels before its terminal six-month repose in Peach Brandy casks. A marriage of young & old components provides a harmonious balance of breadly, fruity malt expressions.
15.8% 5oz Snifter \$10

FAIR STATE • Bottom Text

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

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

HOPEWELL • Peach Cut ⚡ 🇺🇸

A classic Berliner Weisse made w/ peaches. Gently tart & pillowy w/ a pleasant peach flavor, followed by a spritzzy, drying finish.
4.5% Teku Glass \$7

CROOKED STAVE • Sour Rita ⚡

Citrus sour ale inspired by a margarita. Brewed with lime, salt and orange zest. Tart and refreshing. (Denver, CO)
4.5% Goblet \$9

SCRATCH • Sassafras Lager

A smooth and effervescent pilsner-style lager brewed with sassafras leaves from their property. Light and refreshing with a touch of citrus aroma from the sassafras. (Ava, IL)
4.5% Pint \$12

ART HISTORY • Kräusen 🇺🇸

A lager that is carbonated through the Kräusen process (adding a small amount of vigorously fermenting lager beer to a larger amount of lager beer that has just finished fermenting) Horizontally lagered. (Geneva, IL)
4.6% Pint \$6

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 • Pils 🇺🇸

Beautiful representation of German pilsner malt and noble hops. The inspiration for this beer comes from Brewer Tom's unforgettable experience drinking his favorite Pilsner in the German Alps. (Downers Grove, IL)
4.9% Pint \$8

MAPLEWOOD • Driptide 🇺🇸

Clean, refreshing hoppy Pilsner showcasing Mosaic hops & Mosaic Abstrax. Citrus zest, ripe mango, & juicy blueberry notes, with a hint of pine.
5% Pint \$9

PERENNIAL • Hommel Bier

The first beer they made. A dry-hopped Belgian Pale Ale which defies tradition by combining Centennial and Cascade hops in the kettle, American malts, & a Belgian yeast strain. Earthy, spicy tones from the yeast & a slight orange note contributed by the hops. (St. Louis, MO)
5% Goblet \$6

THIRIEZ • Bon Entonnement 🇧🇪

Hoppy Farmhouse Saison in collab with Strange Bird (NY), bringing Ekuano hops to France. Hop forward, yeast driven, w/ notes of white pepper, pear & passionfruit. (Esquelbecq, France)
5% 25cl \$12

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

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

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

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 Birrificio 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

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

JACKIE O'S • Razz Wheat

A fruited wheat beer brewed w/ natural raspberry puree during fermentation. A continuum of sour sweetness held together by a wheat back bone. (Athens, OH)
5.5% Teku Glass \$7.50

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

PHASE THREE • P3 Stout 🇺🇸

Easy drinking oatmeal stout w/ chocolate & caramel malts. Flaked oats combined w/ enough roast to keep it balanced.
5.8% Pint \$7

SPITEFUL 🇺🇸

Norm is an S.O.B. German-style Roggenbier (historical beer using Rye malt), noble German hops, & Hefeweizen yeast.
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

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

BLIND CORNER 🇺🇸

Lunar Delay Hazy IPA made w/ Dolcita, LupoMax, El Dorado & Citra hops. Notes of candied stone fruit, bruised pineapple, & a low, resinous finish. (Naperville, IL)
6.6% Pint \$9

BEACHWOOD • Amalgamator

Dynamic West Coast-style IPA, delightfully light in body and bursting with unique aromas & flavors. Mosaic hops lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes. (Long Beach, CA)
7.1% Pint \$9

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. (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

PIPEWORKS 🇺🇸

BA Jones Dog Rye Edition 2025 Imperial milk stout aged in Hillrock Double Cask Rye Whiskey barrels then rested w/ cacao nibs & vanilla beans.
12.9% 5oz Snifter \$8.50

