

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 • 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**

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**



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 Mae. 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**

LA BRASSERIE DE 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. (Belgium)

6% **12.7oz \$20**

LA BRASSERIE DE BLAUGIES • Darbyste

Saison made with wheat, fermented with fig juice. Figs are not evident in the flavor, which is light, lemony and dry. (Belgium)

5.8% **12.7oz \$20**



Specialty and Vintage offerings available through Michael's Secret List

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**

VAL-DIEU

Blanche de Liège Rosée

A raspberry Witbier that is perfectly balanced. This fruity beer has delicious aromas of freshly picked raspberries balanced by the sparkling witbier.

4.4% **25cl \$11.50**

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 Fonteinens restaurant. A full-bodied, unfiltered, unpasteurized, cereal-forward homage brewed to Armand's original recipe.

5.2% **33cl \$12**

BAVIK • Super Pils

Obtains its unique flavor through an exceptional brewing process. Uses aromatic hops and guarantees a long and cold maturation process. Crisp Belgian Pils.

5.2% **33cl \$8**

ST-FEULLIEN • Grisette 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**

DE KONINCK • Bolleke

This is the taste of Antwerp. Of rough docks and full terraces. Of cargo bikes and summer evenings near the river bank. Slightly malty, slightly hoppy with a hint of caramel.

5.5% **25cl \$10**

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**

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 & 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**

VAN STEENBERGE • Piraat 7

A strategically-hopped Belgian Tripel with soft floral and bright citrus hop flavors, it walks the line between Blonde ale, triple and a soft IPA. It is a true "living beer" with secondary fermentation.

7% **25cl \$9**

LIEFMANS • Goudenband ⚡

An Oud Bruin w/ the richness & complexity of a vintage wine, resulting from mixed fermentation that takes 4 to 12 months. Refreshing nose & light sour aromas of caramel, apple, rhubarb & cherry.

8% **25cl \$11**

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**

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**

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**

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**

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**

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**

EVERYDAY

HAPPY HOUR

3PM - 5PM

LOCAL OPTION

Outlawger German Lager

16oz Can 5%

\$4

Menu as of June 1, 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

DOVETAIL • Grodziskie

Polish style smoked wheat beer has light, citrus-like overtones and a surprising hint of spicy smoke.
3.8% Pint \$8.50

GOLDFINGER

Summer Beer

An all German malt, single decocted, Leichtbier (light lager) hopped with Spalter Select and Saphir hops. Infinitely refreshing. (Downers Grove, IL)
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 \$11

PERENNIAL

Tropical Suburban Beverage

Gose-style ale brewed with lime, pineapple, mango, and sea salt. Tart and refreshing. (St. Louis, MO)
4.2% Goblet \$7.50

SCRATCH • Sassafra's Lager

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

REVOLUTION

Keller Cold Time

Unfiltered lager brewed low & slow, then mellowed in tanks for four weeks. This special unfiltered version was produced just for the Firestone Walker Invitational Beer Festival 2026.
4.8% Pint \$7

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 \$9

SIERRA NEVADA • Summerfest

A refreshing summer lager. Bright, balancing delicate and complex malt alongside spicy, floral hops. Hints of lemon zest lead into a dry finish. (Chico, CA)
5% Pint \$8

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 Ekuanot hops to France. Hop forward, yeast driven, w/ notes of white pepper, pear & passionfruit. (Esquelbecq, France)
5% 25cl \$12

ROARING TABLE • Rice

Japanese-Style Dry Lager with crisp notes of sushi rice, wildflower honey, and a mysterious case of disappearing sweetness. That's because it's delightfully extra dry. (Lake Zurich, IL)
5.1% Pint \$7.50

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

OLD IRVING • Della

Kölsch brewed w/ Pilsner & a touch of Vienna malt. Lightly hopped w/ Zuper Saazer, Hallertau Mittelfrüh, & Tettnang.
5.2% Pint \$6

STIEGL • Paracelsus

Pristine and unfiltered Bio Zwickl Lager. Brewed entirely w/ Austrian organic ingredients, in particular Laufener Landweizen, an ancient grain, grown & malted at the Stiegl-Farm, Wildshut. (Salzburg, Austria)
5.2% Teku Glass \$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

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

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

PHASE THREE • P3 Stout

Easy drinking oatmeal stout w/ chocolate & caramel malts. Flaked oats combined w/ enough roast to keep it balanced. (Lake Zurich, IL)
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

MAPLEWOOD

Wild Idaho Jorts

A hazy pale ale. It's a juice bomb, w/ loads of Idaho 7 hops, resulting in peach & pineapple notes & just the right amount of dankness.
6% Pint \$9

IS/WAS

The Finer Points of Bad Behavior Volume XXIX: Apricot & Brettanomyces

Features freshly picked apricots from Mick Klug Farms w/ a strain of Brettanomyces Bruxellensis known for white wine and SweetTarts aromas. Reminiscent of Pinot Gris w/ a pleasant acid & a touch of minerality on the finish.
6.1% 25cl \$10

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

MESSOREM

De L'Autre Côté

West Coast IPA made with Centennial, Chinook, Citra & Simcoe hops. Crisp & herbaceous. (Montréal, Canada)
6.7% Teku Glass \$12

OLD NATION

Strawberry M-43

New England IPA with subtle additions of strawberry aroma, flavor, and tartness. Calypso, Simcoe, Citra, and Amarillo hops. (Williamston, MI)
6.8% Teku glass \$9

FIRESTONE WALKER • pFreal

West Coast IPA brewed in partnership w/ pFriem Brewing (Hood River, Oregon) in celebration of the Firestone Walker Invitational Beer fest. Crisp malt body w/ Mosaic, Nectarone & Krush Cryo dry hops. Flavors of peach, tangerine peel & mango. (Paso Robles, CA)
7% Pint \$9

FONTA FLORA

Alpha vs Beta Carotene

IPA fermented with local carrots and dry-hopped with citra, mosaic and sabro hops. (Nebo, NC)
7% Teku glass \$12

ALLAGASH • Hive 56 (2023)

A barrel-aged dark sour ale brewed w/ fresh honey from their own beehives. A year of fermentation w/ a special blend of yeast strains in a large foudre, develops aromas of strawberry, lemon & even tropical fruit. Kegged 8/30/2023. (Portland, ME)
7.3% 25cl \$12

PRAIRIE ARTISAN

Beach Drink

Sour ale w/ tangerine, kiwi, coconut & marshmallow. *Contains lactose (Krebs, OK)
8% Goblet \$10

PHASE THREE

Pixel in the Machine

Hazy DIPA in collab w/ Parish Brewing (New Orleans, LA.) Utilizing 100% of their grain bill approach, hopped 100% w/ hand selected Citra & their unique Parish Citra Abstrax. Filled to the brim w/ a beautiful expression of Citra hops. (Lake Zurich, IL)
8% Teku Glass \$8.50

REVOLUTION

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

3 FLOYDS • Warmullet

Double IPA w/ aggressive hop aromatics to combine with assertive citrus notes. (Munster, IN)
8.1% Teku Glass \$10

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 Sniffer \$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 Sniffer \$8.50

CRUZ BLANCA

Rey Gordo 2023

Imperial stout aged in Bardstown bourbon barrels.
13% 5oz Sniffer \$8

DEEP WOOD SERIES

REVOLUTION

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 Sniffer \$10

