

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**

HAYKIN • Lucy 2025
Lucy apples are a modern variety created by crossing Mountain Rose and Honeycrisp. The apple has bright pink flesh and delicate pink juice. The flavor bursts with ripe strawberry, watermelon, and tangerine. 100% Lucy apples developed at Topcliff Orchards. (*Aurora, CO*)
6.2% **Goblet \$12**



UNCLE JOHN'S • Apricot
A blend of traditional Apple cider with apricot juice. This carbonated blend brings fresh citrus notes making this a uniquely refreshing cider. (*St. John's, MI*)
6.5% **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
TANDEM • Earnest Batch #2020
They support sustainability by partnering with local growers and respect their environment. United in earnest with four local growers to explore Leelanau and Old Mission's choicest cider specific apples. Resulting in an easy sipping dry cider. (*Suttons Bay, MI*)
8.5% **750ml \$22**

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 a 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**

FIRESTONE WALKER • Anniversary Ale XIX (2015)
Rich, chocolaty & chewy with brandy-soaked raisin & holiday fruitcake flavors. The blend is anchored by equal parts Stickee Monkee (Belgian style Quad) that was aged in Bourbon & Whiskey Barrels @ 33.33% and Parabola (Russian Imperial oatmeal stout) aged in Bourbon barrels @ 33%, which creates a dense chocolate truffle-like base. Velvet Merkin (Oatmeal Stout) @ 16.6% and Bravo (Imperial Brown ale aged in Bourbon & brandy barrels) lend their spicy oak, leather & fruity accents. (*Paso Robles, CA*)
13.8% **22oz \$40**

SURLY • Pentagram (2017)
100% Brettanomyces dark sour ale aged in used red wine barrels. Flavors of sour cherry, tobacco, oak & barnyard funk. All balanced w/ use of dark Munich malts. Bottled 3.20.2017. (*Paso Robles, CA*)
6.66% **750ml \$30**



Specialty and Vintage offerings available through Michaels 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**

BOON • Framboise ⚡
Raspberry lambic was once a rarity and only produced for a few weeks during the summer. Frank Boon was the first brewer to revive raspberry lambic. Brewed using 25% fresh raspberries & 5% wild cherries.
5% **25cl \$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 Fontein 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**

VAL-DIEU • Hop
Created to celebrate the abbey's 800th anniversary. A dry hopped blonde ale w/ citrus notes that add freshness.
5.5% **25cl \$12**

ST-FEULLIEN • Grisette Blanche
This traditional Belgian white beer stands on its own. At the start of the 19th century in Hainaut, every small brewer 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 ⚡
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**

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**

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**

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**



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

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

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

GOLDFINGER Spring Beer

Sometimes referred to as "Frühlingsbier," this is a German-style unfiltered pale lager presenting soft doughy & bread-like malt characteristics with a balanced noble hop aroma. (Downers Grove, IL)
4.8% Pint \$7.50

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

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

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

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, & Tettmang.
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

SAINT ERRANT • Nagelbett

German style Pilsner is brilliantly clear, crisp, w/ a crackery malt backbone balanced by a sharp, spicy, and floral German hop profile.
5.2% Pint \$9

SCRATCH • Elderflower & Plum

Farmhouse ale brewed with elderflowers from their property & heirloom green gage plums. Floral, effervescent w/ a touch of almond, stone fruit & a lightly tart finish. (Ava, IL)
5.3% Goblet \$12

MIDWEST COAST

English Sporting Beer
ESB (Extra Special Bitter) is a staple in the pub culture in England. Has a nice malt backbone that balances well with earthy, herbal, and slightly fruity English hops.
5.3% Pint \$7.50

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

GREEN MAN • Porter

Made of a rich flavorful blend of English Crystal & roast malts hung on a backbone of Simpsons Golden Promise. Hops stay out of the way allowing the malt complexity to shine. (Asheville, NC)
6% Pint \$8

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

FONTA FLORA Beets, Rhymes, & Life

West Coast style IPA aged on local beets and dry-hopped with Mosaic and Strata. (Nebo, NC)
7% Teku glass \$12

MARZ • Gay IPA

Double Dry Hopped Hazy IPA brewed in celebration of Pride Month a portion of the proceeds benefits Brave Space Alliance. Notes of ripe apricot, papaya & mango. *Contains lactose*
7.2% Pint \$10

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

PHASE THREE

Pixel Populus
Hazy DIPA in collab w/ Brujos Brewing, of Portland, Oregon who has been pumping out some of the best hazy IPAs for a while now. Utilizing threads from their grain bill, processes, featuring huge amounts of oats, pale pilsner malt & hopped w/ Citra, Citra Cryo, Mosaic & Nelson Sauvin hops. (Lake Zurich, IL)
8% Teku Glass \$8.50

PRAIRIE ARTISAN Beach Drink

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

3 FLOYDS • Warmullet

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

MESSOREM

De Nos Sarcophages
Hazy double IPA made with Mosaic & Cashmere hops. Featuring notes of lime & tangerine, w/ a subtle floral finish. (Montréal, Canada)
8.6% Teku Glass \$12

CRUZ BLANCA

Rey Gordo 2023
Imperial stout aged in Bardstown bourbon barrels.
13% 5oz Snifter \$8

GOOSE ISLAND

Bourbon County Cherries Jubilee 2025
Imperial stout aged in freshly emptied bourbon barrels, & finished in cognac barrels. After aging it was blended with Montmorency cherries, citrus, & panela. Notes of burnished cocoa & vibrant dark stone fruit w/ a caramelized citrus finish.
14.5% 5oz Snifter \$9.50

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 bready, fruity malt expressions.
15.8% 5oz Snifter \$10



JOIN THE HOPLEAF AS WE WELCOME OUR BELGIAN BEER FRIENDS

DUVEL CHICAGO GLASS GIVEAWAY, RAFFLE & SWAG FROM BELGIAN BRANDS.

IMPORTERS WILL ALSO BE OPENING SPECIALTY LARGE FORMAT BOTTLES.