

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**

B. NEKTAR • Zombie Killer
Cyser (mead & cider) made with Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but balanced from the tart cherries. (*Ferndale, MI*)
5.5% **Goblet \$10**

UNCLE JOHN'S • Perry
Made from juicy Michigan-grown Bartlett Pears. Showcases the delicate freshness of pear, with subtle citrus notes. Its buttery and creamy body balances its slight acidity (*St. Johns, MI*)
6.5% **Goblet \$8**

VIRTUE • Estate Cider (2025)
A blend of Virtue estate grown apples, then hand-picked by their cidemakers from the orchard. Fermented and then aged in French oak & foeders. (*Fennville, MI*)
6.9% **Goblet \$12**



WINES OF ITALY

(C32) Pietro Beconcini Fresco di Nero 2023
(100% Tempranillo) Italy
100% Organic Rose is an early-harvest Toscana IGT wine. It is versatile, harvested a month before its natural ripening to take advantage of the soft acidity of this grape and the fruit that comes from an early ripening. In the cellar the Fresco di Nero is vinified completely with a short maceration on the skins and with spontaneous malolactic fermentation in autumn. Notes of fresh strawberry, citrus, and savory mineral notes. **12.5% \$50**

(C14) Tiberio 2022 Trebbiano d'Abruzzo
(100% Trebbiano) Italy
From old vines, inland from the seaside town Pescara. Clear, brilliant, light yellow with green tinges. Fresh aromas of apricot, grapefruit, jasmine and orange blossom, anise. Crisp and clean with zippy aromas and flavors of green apple, anise & almond. Finishes with noteworthy balance, length & sneaky concentration. Excellent with seafood. **13% \$50**

(C27) Vietti 2024 Roero Arneis DOCG
(100% Arneis) Italy
From selected vineyards, characterized by limestone- and clay-rich soil, in the municipality of Santo Stefano Roero, where the grapes are harvested by hand around early September. Fresh floral, citrus and melon aromas, with mineral and almond notes. Dry, medium-bodied with fresh acidity. Well-balanced, elegant, with good complexity and persistence. **13.5% \$50**

(C16) Caiarossa 2021 Bianco IGT
(Viognier & Chardonnay) Italy
Rhône meets Tuscany: an elegant blend of Viognier and Chardonnay from this Tuscan estate's chalkiest terroir. Vinified and matured in old French oak to enhance its complexity. The nose is redolent of stone fruits, with a honeyed, waxy quality and hints of white pepper. The palate shows surprising restraint, with a lean, crisp and utterly refreshing finish. Fully organic and biodynamic. **13% \$50**

(2,8) Tenuta Aquilaia 2021 Cilieggiolo
(100% Cilieggiolo) Italy
Appealing ripe black cherry aromas, warm and spicy with a hint of black pepper. The palate has rounded blackberry and plum fruit backed by supple tannins. Generous, richly flavoured and mellow, with a fresh, lightly savoury finish. A modern expression of an ancient Etruscan tradition that goes back 2000. Grapes are harvested by hand and fermented at a controlled 26°C with 15 days of skin maceration. Malolactic fermentation takes place immediately after primary. **14% \$60**



BELGIAN DRAFTS



ST. BERNARDUS • Extra 4
Classic Belgian "Single", light golden, full of flavor and character. Brewed w/ more hops & bitterness than other St. Bernardus abbey ales. Unique, tasty, refreshing quencher.
4.8% **25cl \$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**

BRASSERIE DUPONT
Monk's Stout
First made in the 1950s at the Dupont farm-brewery. Dry classic version of a Belgian stout, with a slight touch of fruit that balances it on the palate.
5.2% **25cl \$12**

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**

LIEFMANS • Kriek-Brut ⚡
A blend of Oud Bruin & Goudenband from different vintages, w/ black cherries. It matures over a year & a half, allowing the flavors of wood & almond to become more intense & complex.
6% **25cl \$11**

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**

CORSENDONK • Blond
Hop aromas on the nose w/ spices & fruit notes. Initial spice on the palate gives way to a balanced bitterness.
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 & Styrian Golding. Mild, expressive & deliciously drinkable.
6.66% **33cl \$10**

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**

LEROY • Poperings Hommelbier
Hoppy Golden strong ale w/ orange, grapefruit notes from the hops. A sweet hoppy honeyed finish w/ a hint of cumin spice.
7.5% **25cl \$11**

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% **.2L \$12**

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**

BRASSERIE DUPONT
Moinette Blonde
A complex Blonde ale, created in 1955 & Dupont's flagship product in Belgium. The name "Moinette" is a corruption of the old French "moëne", meaning "swamp", a very common feature in the region at the time.
8.5% **25cl \$12**

ACHOUFFE • Chouffe IPA
Belgian IPA w/ pronounced bitterness yet balanced by a fruit undertone. Formerly known as Houblon Chouffe.
9% **25cl \$11.50**

DE DOLLE • Oerbier
Big Boozy brown ale with nice tartness and a sweet finish. Smooth with sweetness offset by licorice tones.
9% **25cl \$12**

CHIMAY 
Green (Cent Cinquante)
Strong Ale brewed to celebrate the 150th birthday of the brewery. Mellow body with a smoky, spicy flavor, and a touch of hop bitterness. Brewed with Saaz & Hallertau Mittelfrüh hops, plus an added secret spice.
10% **25cl \$13**

DE GARRE by Van Steenberghe
Belgian Triple that is the house beer for the famous pub in Brugges under the same name. The pub is well concealed down a long alley where only beer lovers in search of this gem can successfully find it.
11% **Glass \$14**



HUYGHE
Floris Cactus
Traditional Belgian Wheat beer made with cactus. Delicate and a lightly sweet, soft notes of green apple.
4.2% **25cl \$12**

Delirium Red
Cherry ale that is sweet and fruity, with a nice balance between sweet and sour. Hints of almond and mildly sour cherries.
8% **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**



Menu as of August 11, 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

HALF ACRE • Little Horse

IPA w/ a soft malt base, flavors of citrus, guava & dank resin.

3.5% Pint \$6.50

ARKANE ALEWORKS

Can't Elope

Berliner Weiss ale brewed with fresh cantaloupe. Bright acidity w/ juicy, melon Light & effervescent. (Largo, FL)

4% 25cl \$10

BLIND CORNER • Taper

Light, crisp, and refreshing American Lager. Easy drinking. (Naperville, IL)

4.2% Pint \$5.50

IS/WAS • Wit Saison

A Saison that is inspired by Witbier w/ coriander, orange peel, & peppercorns.

4.6% Goblet \$6.50

DOVETAIL • Kölsch

A happy beer, sessionable, makes you want to have glass after glass. Fruity, floral, crisp.

4.6% Pint \$8

WELDWERKS

Guava Lime Gose

Sour wheat ale made with sea salt, coriander, lime juice & guava puree. Tart, refreshing & margarita like. (Greeley, CO)

4.7% Teku Glass \$7

SIERRA NEVADA • Kellerweis

American Hefeweizens made using the traditional Bavarian style of open fermentation. This difficult & labor-intensive technique adds uncommon depth & flavor complexity. (Chico, CA)

4.8% Teku Glass \$7

MAPLEWOOD • Lil' Pulpy

IPA double dry-hopped w/ Citra, Mosaic, & El Dorado. Bursting w/ juicy mango, ripe pineapple, & a touch of dankness.

5% Pint \$8.50

URBAN CHESTNUT • Zwickel

Classically crafted, timeless, European-style lager is an unfiltered, unpasteurized, German classic that finishes as a smooth-drinking, naturally cloudy beer. (St. Louis, MO)

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

BRASSERIE DIEU DU CIEL!

Boire Prague Et Mourir

Typical Czech-style blonde lager. Delicate Saaz hop aromas. Grassy and herbaceous hop profile with flavors of fresh bread and dried hay. (Montréal, Canada)

5.1% Pint \$12

GOLDFINGER • Krakow

An homage to their ancestor Marcus Goldfinger who ran a brewery in Krakow in the late 19th century. Unfiltered lager uses Moravian barley, the type the Goldfinger's in Poland would have used, for a pleasant grainy malt character. Balanced by a trio of classic Polish hops: Lubelski, Marynka & Tomyski which provide herbal & loral complements. Collab w/ Schilling Beer Co. (Downers Grove, IL)

5.2% Pint \$8.50

HOPEWELL • Kristalweizen

Crystal-clear, filtered version of their classic style Hefeweizen. Refreshing banana & clove notes w/ a crisp finish.

5.2% Teku Glass \$9

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

PHASE THREE • P3 Amber

Medium-bodied Amber Ale w/ caramel sweetness & toasty bread notes, balanced w/ an herbal hop character. (Lake Zurich, IL)

5.2% Pint \$7

CROOKED STAVE • St. Bretta

Wild ale fermented w/ house mixed-culture of Brettanomyces. A re-imagining of early farmhouse saisons brewed in Europe, fresh citrus characteristics w/ yeast-driven tropical fruit flavors & aromas. Unfiltered & naturally wild. (Denver, CO)

5.2% 33cl \$7

AYINGER • Bairisch Pils

A Bavarian master brewed the first beer according to the pilsner method in the town of Pilsen. Aromatic hops from the "Hallertau" region of Bavaria add an aroma and flavor only available from this region. (Bayern, Germany)

5.3% .4l \$9

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 Birificio 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)

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 \$11

'T IJ • Blondie

Belgian style Blond ale is crisp w/ slight malt aromas. Brewed w/ their own IJ yeast. (Amsterdam, Netherlands)

5.8% 25cl \$11

PERENNIAL

Giant Steps Blend 6

Belgian style ale aged in French oak barrels with cucumber, juniper, grapefruit, and lime. (St. Louis, MO)

6% 25cl \$12

FIRESTONE WALKER

Primal Elements:

Dragonfruit, Pineapple & Mango Foeder-aged sour w/ bright acidity & candied sweetness. Extraordinary expression of fruit. (Paso Robles, CA)

6% 25cl \$11

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

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

SAINT ERRANT

Dr. Dry Hop

Collaboration w/ Phase Three. West Coast IPA w/ Nelson Sauvin, Strata, Citra & Motueka hops. Utilizing cold pressed hop juice, liquid lupulin & Dynaboo. Notes of white wine, dank citrus, w/ ample bitterness.

6.5% Pint \$9

TRILLIUM

Double Dry Hopped Fort Point

Hazy IPA dry-hopped w/ Citra. Juicy tropical fruit flavors of pineapple & mango, create elevated green, herbaceous aromatics. (Canton, MA)

6.6% Pint \$12

SCRATCH

Wild Cherry Bière De Garde

Brewed over a wood fire in a copper kettle with grain from Sugar Creek Malt, Illinois-grown hops, and wild cherry bark from their property. Woodsy, slightly smoky bark character with bright cherry aromas. (Ava, IL)

7% Goblet \$12

HOP BUTCHER • Floe

West Coast IPA culled right from a northern California glacier. Citra, Mosaic, Nectarone & Krush hops. Clean, dry and crisp.

7.25% Pint \$9

OTHER HALF • Dankest Days

A hazy, fruity & dank Imperial IPA brewed to celebrate the dankest days of the year. In collaboration w/ Finback, Fidens & Hop Butcher. (Brooklyn, NY)

8% Pint \$10

BROTHERSHIP

EXPT: 010 (Experimental Series)

Double Dry Hopped New England Double IPA w/ Peacharine, Kohia Nelson, Citra & Citra Cryo hops. (Mokena, IL)

8.2% Teku Glass \$10

UNIBROUE

La Fin du Monde

A Belgian triple style that is a tribute to Quebec, the land encountered by 16th-century French explorers who thought they'd reached the end of the world. (Chambly, QC, Canada)

9% 25cl \$7

JESTER KING

Doom Forge VIII (2026)

Imperial coffee stout made w/ Dark Matter Coffee (Austin, TX)

12% 5oz Snifter \$6.50

PERENNIAL

Barrel-Aged Abraxas (2025)

Barrel-aged imperial stout w/ ancho chili peppers, cacao nibs, vanilla beans, & cinnamon sticks. Aged 26-31 months in a combination of Willet Bourbon, Willet Wheated Bourbon, Reclamation Rye, Willet Rye and Wild Turkey Rare Breed. *Contains Lactose

12.8% 5oz Snifter \$11

DEEP WOOD SERIES

REVOLUTION

Supermassive Café Deth 2026

After a painstaking eighteen months of aging, this slightly sweet blend of Deth's Tar meets its cosmic binary in the form of freshly roasted Dark Matter coffee to the tune of ten pounds per oak barrel.

14.3% 5oz Snifter \$10.50

EVERYDAY HAPPY HOUR 3PM - 5PM



Petrus
Aged Pale
Sour Ale
12oz Can 7.3%

\$6

