

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**

SUPERSTITION MEADERY
Pillars of Creation
Semi-sweet dark cherry cider finishes slightly tart. (*Prescott, AZ*)
5.5% **Aspen \$14**



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 Johns, MI*)
6.5% **Goblet \$8**

VIRTUE • Winesap (2023)
A single varietal cider. This prized cider apple dates back to colonial times. Winesaps are sweet with a tangy finish and can be used for eating, cooking and especially for making cider. Notes of red apple, light stone fruit, & honey. (*Fennville, MI*)
7.5% **Goblet \$12**

LARGE FORMAT BELGIAN BOTTLES

ST-FEUILLIEN • Quadrupel (2023)
Complex & finely caramelized aroma w/ shades of Madeira wine, candied fruit & an intense touch of fermentation esters. Bitterness is present but sweet & blends harmoniously w/ the malty structure.
11% **750mL \$25**

OULD BEERSEL • Bzart Kriekenlambiek (2013)
Traditionally brewed with real sour cherries and with Oud Beersel Lambic that matured in wooden barrels. It contains some 400 grams of sour cherries per liter. Bottled and then the "Méthode Classique" (Classic Method) is applied for several months. This means that after adding sugar and a sparkling wine yeast, the "liqueur de tirage", this kriekenlambiek is re-fermented. Carbon dioxide develops and is locked in the bottle which causes the lambic to become effervescent.
8% **750mL \$40**

BOON • Mariage Parfait (2014)
Consists of 95% mild lambic, aged at least three years and specially reserved for this purpose, and 5% young lambic. The latter provides the fermentable sugars and wild yeasts. After mixing in a vessel of 25,000 liters, the wort is filtered and chilled. The bottles are placed in a climate-controlled space for the secondary fermentation. Soft, mildly sour berry taste, harmonizes with the oak barrels' aromas. Vanilla notes followed by a bitter aftertaste of cloves. Sublime.
8% **750mL \$45**

RODENBACH • Caractère Rouge (2013)
Rare Flanders red ale blended from two-year oak-aged beer & young beer, it is macerated with fresh sour cherries, raspberries & cranberries for six months before bottle-conditioning. Tart, fruity w/ a vinous, Burgundy like finish. Some of the strong fruit flavors will be gone due to the age of the beer, but it is still drinking nicely.
7% **750mL \$35**

WESTMALLE • Tripel
The slow brewing process and secondary fermentation in the bottle produce a complex beer that has a fruity aroma of ripe banana and a lovely nuanced hop nose. The soft and creamy flavor, with its bitter note carried by the fruit aroma, is full of finesse and elegance. Also enjoy the deliciously long, dry finish.
9.5% **750mL \$35**

ALVINNE • The Oak Melchior (2018)
Ale brewed with mustard seeds then Aged in French Monbazillac (a sweet white wine from the South of France) barrels for 8 months.
11% **750mL \$25**

LINDEMANS • Cuvée René Kriek (2016)
To produce this beer, the cherries ferment in lambic that is at least 6 months old in huge 10,000-liter oak barrels (foudres). After another 6 months the beer is bottled and then undergoes a spontaneous second fermentation process which, after a few months, will produce the CO2 to which this authentic beer owes its carbonation and distinctive foamy head. Bottled February 2, 2016.
7% **750mL \$45**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



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**

ST. BERNARDUS • Tokyo Wit
An unfiltered wit ale, which has been brewed with a large amount of wheat, holding the middle between a white beer and a saison.
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% **15cl \$9**

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**

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**

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**

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**

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**

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**

ROCHEFORT • Triple Extra
In the early 1920s the monks at Rochefort brewed an extra-strong blonde beer. Now, 100 years later the monks make this beer inspired by the original recipe. Superbly complex with hints of citrus.
8.1% **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% **.2L \$12**

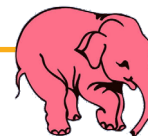
KWAK by Bosteels
A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy 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**

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**

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**



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**

Menu as of September 10, 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

SUNCATCHER**Golden Ale**

Light, easy going Golden/Blonde ale hopped w/ Zappa and Chinook, has a firm herbal bitterness similar to De La Senne's Taras Boulba.

3.5% Pint \$9

OFF COLOR • Yuzu Kosho

Berliner Weiss brewed with the addition of red chili peppers, a dash of salt and yuzu. Sliced chili pepper aroma and mildly sweet green pepper flavor. Heat up front w/ and citrus notes of prickly pear and lemon.

3.8% Teku Glass \$11

ANDERSON VALLEY**Briney Melon Gose**

Boasting thirst-quenching tartness balanced by subtle watermelon flavors & aromas. Gentle additions of sea salt refreshingly harmonize acidity & fruity sweetness. (Boonville, CA)

4.2% Teku Glass \$6

CROOKED STAVE • Sour Rose

Wild ale fermented w/ mixed culture of wild yeast, it then undergoes fermentation in large oak foeders on second-use with raspberries and blueberries. Unfiltered and naturally wild. (Denver, CO)

4.5% Goblet \$7

DOVETAIL • Kölsch

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

4.6% Pint \$8

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

PERENNIAL • Southside Blonde

Belgian-Style Blonde Ale, light-bodied and dry with a hint of fruitiness from the yeast. (Southside Blonde)

5% Teky Glass \$7

MOUNT SAINT BERNARD**Tynt Meadow Blond**

Brewed using centuries-old Trappist traditions w/ a distinct English twist. Light & bittersweet in a classic English style, w/ nose of lemon zest & hints of orange, vanilla, & sherbet. (Leicestershire, England)

5% 33cl \$12

BEGYLE**Can't Find a Bitter Man**

An English Style Bitter with a light caramel malt body, cleansed with a dry toast finish. Easy drinking and sessionable.

5% Pint \$7

BRASSERIE DIEU DU CIEL**Ça Mon Ami, C'est une Pinte!**

A light golden ale w/ low bitterness, bready aromas & subtle notes of citrus & honey. (Montréal, Canada)

5% 33cl \$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

HIRT • Privat Pils

As one of Austria's oldest breweries, Hirt has been open since 1270. A refreshing & mild Pils. Malty on the palate, forest honey tones & a harmoniously bitter finish. (Austria)

5.2% Pint \$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 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)

5.3% Pint \$8

ROARING TABLE**Märzen (2026)**

German inspired "March Lager" similar to the beer often found at the annual Munich festivities. Rich, bready, deeply malty beer that's both creamy and crisp, thanks to the yeast strain and an ambitious mash schedule. (Lake Zurich, IL)

5.4% 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 \$11

GOLDFINGER**Vienna Lager**

Unique depth of malt flavor balanced by Czech Saaz hops in this copper-colored brew, medium-bodied for a slightly more robust drinking experience. (Downers Grove, IL)

5.5% Pint \$8

BELL'S • Best Brown

A smooth, toasty brown ale that is always a staple this time of year at the Hopleaf. Hints of caramel, cocoa, and a balanced malt body. (Kalamazoo, MI)

5.8% Pint \$8

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

SIDE PROJECT**Marietta Ave. #6**

Farmhouse Pale Ale fermented in & aged in French Oak Puncheons w/ Belgian Saison yeast & a blend of soft Brettanomyces strains. It was brewed with floral, citrusy American hops & naturally conditioned. (Maplewood, MO)

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

SCHLENKERLA**Rauchbier - Urbock**

The complex sibling of the classic Märzen smokebeer. Exactly like the classic all its barley malts are smoked over beechwood logs. Its higher smokemalt concentration and longer maturation in the 700 year old cellars underneath Bramburg create a taste profile of most intense smokiness beautifully balanced w/ deep malt sweetness. (Bamberg, Germany)

6.5% .4L \$11

SAINT ERRANT**Temperance Gatecrasher**

Back again & being brewed Saint Errant. This English style IPA stands apart from ultra bitter IPA's. Balanced w/ bountiful aromatic hops & a touch of malt sweetness.

6.6% Pint \$8

OUTER RANGE • In the Steep

Balanced New England IPA made with Citra hops. Grapefruit and Tangerine notes yet earthy with a mellow apricot finish. (Frisco, CO)

6.7% Pint \$8

HALF ACRE • GoneAway

Made once a year this West Coast IPA with Chinook & Simcoe hops results in a piney and dank sip.

6.8% Pint \$8.50

FONTA FLORA • Mimosa City

A mimosa-style white ale fermented with fresh oranges, conditioned on earl grey tea and coriander. (Nebo, NC)

7% Goblet \$9

MAPLEWOOD**Nectaron Juice Pants**

Bombarded with New Zealand grown Nectaron hops. A showcase of passionfruit, orange pulp, and hints of ripe pineapple throughout.

7% Pint \$10

ALLAGASH**Confluence (2024)**

Strong Golden Ale fermented w/ their house Brettanomyces & house yeast strain. After fermentation, lengthy aging stainless steel develops unique flavors of & spice. Prior to kegging it is dry hopped w/ Glacier hops (Portland, ME)

7.5% 25cl \$11

SCRATCH • Honey Beer

Tripel-style strong ale brewed w/ local honey & fermented with their house culture. Classic dry & spicy character w/ a peppery phenolic aroma, which morphs to bubble gum & blonde stone fruits as it warms. (Ava, IL)

7.9% Goblet \$12

GRIMM • Lambo Door

Hazy Double IPA hopped w/ Citra, El Dorado & Simcoe. Soft & smooth juice bomb packed w/ flavors of overripe peaches, mango, Concord grape, coconut cream & gummy bear juice. (Brooklyn, NY)

8% Teku Glass \$12

BELL'S • Citrus Hopslam

Imperial IPA using Nectaron and Citra hops delivering bright citrus and tropical fruit. (Kalamazoo, MI)

10% Half Pint \$6.50

THE BRUERY • Lights Out

Imperial stout with coffee, big roasty notes with creamy a sweetness and a whisper of dry bitterness. (Placentia, CA)

10.5% Half Pint \$10

MAPLEWOOD**Barrel Aged Cuppa Neat: GD15 2025**

Imperial stout aged in George Dickel 15 year old bourbon barrels for 26 months. Brewed to showcase the expression of the barrels used. Rich w/ bakers chocolate, & barrel notes throughout, accented with hints of vanilla. No adjuncts were used.

14% 5oz Snifter \$9

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**Voodoo Brewing****Oh Mama**

American Lager

19.2oz Can 6%

\$4