

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 • Dabinett (2025)
The Dabinett apple is a classic English cider apple varietal, which produces a bittersweet cider. (*Fennville, MI*)
7.5% **Goblet \$12**

LARGE FORMAT BELGIAN BOTTLES

ST-FEUILLEIN • 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**

LOUD 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**

3 FONTEINEN • Cask Finish Series: Cognac No. 51 (Season 23/24)
Small batch blend of three lambics aged on cognac barrels for more than twenty months. The lambic originates from five different brews of which more than 60% was brewed w/ local Pajottenland cereals. As most lambics have been brewed in 2020, the weight-average age of this blend is over 46 months. The barrels come from a small scale, independent cognac distillery from the Charente region, France, & is renowned for their focus on terroir & quality. Bottled 6/11/2024
8.62% **750mL \$100**

TILQUIN • Rullquin 2018-2019
Beer of mixed fermentation, obtained from a blending of 7/8 of Rulles Brune (Stout de Gaume) and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is re-fermented for 6 months in the bottle.
7% **750mL \$42**

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**

LOUD BEERSEL • Bzart Lambiek (2013)
The "Lambiek Oud Beersel" that was used has matured during thirteen moons in old wooden barrels in Oud Beersel's cellars. This lambic is bottled and then the "Méthode Classique" (Classic Method) is applied during another thirteen moons. This means that after adding sugar and a sparkling wine yeast, the "liqueur de tirage", this lambic is re-fermented. Carbon dioxide develops and is locked in the bottle which causes the lambic to become effervescent. Other intrinsic steps, such as the "remuage" (riddling) and the "dégorgement" (disgorging) follow, which eventually lead to a sparkling, refined beverage.
8% **750mL \$40**

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**

LOUD BEERSEL • Matcha Tea
Lambic aged for 18 months, finely ground matcha powder is added for two weeks. Distinct green tea notes & a subtle, tart, funky finish.
6.8% **25cl \$14**

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**

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**

BLAUGIES
BDB (Blonde de Blaugies)
Belgian Strong Blonde ale has a rustic feeling. Flavors of bitter tangerine peel, apricot & yellow plums. Lightly toasted favors w/ a slight pepper note.
8% **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**

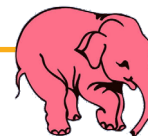
KWAK by Bosteels
A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy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

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

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. (St. Louis, MO)

5%

Teku 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

GOLDFINGER**Smoke Two Lagers**

This is your gateway to smoked beers. It presents like a classic helles first: breadly, rich malt flavor w/ appropriate dryness. Subtle smoke derived from a pinch of beechwood smoked malt & oak smoke laden yeast. Subtle, yet layered smoke character. (Downers Grove, IL)

5%

Pint \$8.50

MIKERPHONE**Hey Mambo, Mambo Italiano!**

Italian Style Pilsner has a nice floral note from the hops, finishing clean with a malty sweetness. (Elk Grove Village, IL)

5%

Pint \$8

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

OFF COLOR • Scurry

A German style dark honey ale, made w/ Pils, Dark Munich, Wheat & Chocolate malts. Honey, milk chocolate aromas meld with oatmeal and bread crust flavor notes.

5.3%

Pint \$7.50

ROARING TABLE 🍷**Märzen (2026)**

German inspired "March Lager" similar to the beer often found at the annual Munich festivities. Rich, breadly, 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

BRASSERIE DIEU DU CIEL! 🇨🇦**Blanche du Paradis**

An unfiltered, Belgian-style Wit beer brewed w/ the traditional spices, coriander & Curaçao orange peel. Delicate bouquet of citrus & spice, underpinned by notes of toasted bread. Refreshing w/ subtle acidity. (Montréal, Canada)

5.5%

33cl \$10

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

URBAN CHESTNUT**Fest Bier** 🍷

A smooth, clean, pale lager w/ a moderately strong malty flavor & a light hop character. (St. Louis, MO)

5.9%

Pint \$7

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

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

MAINE • Woods & Waters

IPA w/ Maine-grown barley & wheat, along w/ generous amounts of hops, reminiscent of the outdoors. Made to commemorate the establishment of the Katahdin Woods & Waters National Monument. Cheers to Mother Nature & all she provides us! (Freeport, ME)

6.2%

Pint \$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

THE LOST ABBEY 🍷**Genesis of Shame**

An Oak Foeder aged Brettanomyces beer, married with a fresh blond base beer, and kissed with peaches. (San Marcos, CA)

6.5%

Goblet \$7

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

DOVETAIL • Festbier 🍷

Lager that matured through the summer & aged to perfection for months. Crisp and delightful.

6.7%

Pint \$9

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

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

HALF ACRE**Eight Billion Genies**

Double Hazy IPA. Strata, Mosaic & Citra hops. Big fruit salad aromatics, strawberry and lemon-lime sherbet flavors with a balanced bitterness through the finish.

8%

Teku Glass \$9

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

BROTHERSHIP**Jupiter Storm**

Double Dry Hopped West Coast Triple IPA with Simcoe, Nectaron & Columbus Cryo Citra hops. (Mokena, IL)

10.4%

Half Pint \$9.50

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

TEMPERANCE**Might Meets Right (High West Bourbon & Rye Barrel Aged) (2021)**

Imperial stout aged in a combination of High West Rye & Bourbon barrels. Lots of barrel, vanilla, oak & whiskey notes. (Evanston, IL)

12.5%

5oz Snifter \$8

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

in Bottle**AVERY** • Expletus (2016)

Sour ale aged in Tequila Barrels with Cherries. The age has taken off some cherry notes but they are still present. A wonderful expression for a 10year old beer. (Boulder, CO)

5.9%

11.2oz Bottle \$9

EVERYDAY HAPPY HOUR

3PM - 5PM

Perennial

Coastal Arch
West Coast Pilsner
16oz Can 4.7%

\$4

Menu as of September 21, 2026

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