

CIDER & MEAD 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**

VIRTUE • Lapinette (2025)
Featuring fruit from the 2022 and 2023 harvests, aged in French oak wine barrels, alongside 2024 harvest fruit aged in American oak foeders. This complex blend of sharp & bittersweet apples offers a nose of wet oak, earthy undertones, & overripe red apple, with a moderate tannic finish. Served on our still line. (*Fennville, MI*)
7.1% **Goblet \$11.50**

SHACKSBURY • Sweater Weather
Fall cider, aged in bourbon barrels, infused with warming spices and vanilla. (*Vergennes, VT*)
8% **Goblet \$7**

ST. AMBROSE CELLARS • Star Thistle
Medium-sweet traditional mead made from the purple star thistle flower honey found in Michigan. (*Beulah, MI*)
10.5% **5oz Snifter \$10**

WILD BLOSSOM • Blueberry Nectar
Mead made with local honey and Michigan blueberries. Bottle pour
12% **5oz Snifter \$15**



BELGIAN BOTTLES

DE CAM • Oude Lambiek (2003) ⚡
Aged in vats that are over 100 years old. It is a blend of unpasteurized 3-year old lambics specifically selected by brewer Karel Goddeau. It is a still lambic, and should be enjoyed similar to a fine white wine. It is a prized rare & spontaneously fermented ale.
5% **750mL \$40**

OUD 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**

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**

3 FONTEINEN • Toverbol ⚡
Blend of Loterbol Blond and 3 Fontainen lambik. Spontaneous refermentation in the bottle. Unfiltered and unpasteurized.
9.6% **375mL \$25**

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**

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**

DE LA SENNE • Nomi Hodai (2022)
Collaboration w/ Oxbow brewing of Maine. Barley & rice malt pale ale, is still drinking great for 4 years old! Some of the herbal hop notes have faded but in their absence is a dry, light funk
4.5% **11.2oz \$10**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



HUYGHE • Mongozo Coconut
A witbier made w/ buckwheat & blended with fresh coconut. Tropical.
3.6% **25cl \$12**

LIEFMANS • Peach
A refreshing & sparkling aperitif beer blended with real peach juice, balanced w/ hints of mango, apricot, lime, and pineapple.
3.8% **25cl \$11**

TIMMERMANS • Kriek Black Pepper ⚡
Crafted with traditional barrel-aged lambic and 100% natural cherries, and delicately spiced with black pepper.
4% **33cl \$12**

DE LA SENNE • Crisp & Bitter
English & German dry hopped Belgian Pale ale. Notes of bitter orange, mandarin, exotic flowers & gooseberry. The bitterness is long, balanced & very fresh. Collaboration w/ Sussex, England Brewery Burning Sky.
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**

SILLY • Stupid Silly Sour ⚡
Unblended Sour ale with aromas of tart cherries and raspberries. The initial taste is puckeringly sour with a soft sweet undertone.
5.5% **25cl \$12.50**

BOON • Geuze Sélection ⚡
To create their Geuze on draft, Boon had to create a new lambic blend by targeting specific foeders which were best suited to "keg conditioning." Tart and funky as a traditional lambic should be.
6.3% **25cl \$13**

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**

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**

ACHOUFFE • Chouffe Framboise
Aromas of fresh raspberry, floral notes & a subtle herbal touch. Not overly sweet, or sour. The fruit is balanced by dryness and a touch of malt sweetness.
7% **25cl \$11**

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**

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**

BLAUGIES • La Moneuse
A classic "saison" beer by virtue of its strength and its earthy, aged quality. Fresh but not overpowering hops, abundant yeasty, fruity flavors and a pleasant enticing mustiness. A.J. Moneuse (b. 1768), was a famous local bandit and gang leader, and an ancestor of the brewers' family.
8% **33cl \$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% **33cl \$13**

HUYGHE • Delirium Nocturnum
A Belgian strong dark ale. Touches of caramel, mocha, chocolate w/ a hint of licorice and coriander spice. Slight hop bitterness yet balanced from the roasted and chocolate malts.
8.5% **25cl \$12**

ST-FEUILLIEN • Grand Cru
The brewery took years to perfect Grand Cru as a draft offering before release. A blonde nectar masterpiece undergoes fermentation in the keg. Crisp, dry, effervescent; a truly magical beer.
9.5% **25cl \$14**

ST. BERNARDUS • Abt 12
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.
10% **25cl \$12**

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**



Duvel

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**



Menu as of October 20, 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

BRUTALIST • Industry Plant

A crisp clean American Lager brewed locally. Meant to quench your macro thirst with a artfully crafted lager.

4.5% Pint \$6

GASTHAUS & GOSEBRAUEREI **Original Leipziger Gose**

Gose is a regional beer specialty that was brought to Saxony-Anhalt in the year 1738. Originally it comes from Goslar, a small town in Lower Saxony & the river "Gose." Refreshing & slightly sour. Brewed w/ lactic acid, coriander seeds & salt. (Leipzig, Germany)

4.6% 25cl \$9

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% 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

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

SAINT ERRANT **Birra Errant**

A smooth Italian style pilsner. Firm bitterness is balanced by a malt backbone. Finishes bright, with an aromatic kiss of traditional herbal and citrus hops.

5% Pint \$7.50

OFF COLOR **Pumpkin Beer for Cafés**

Sure, it's a pumpkin beer so it tastes a lot like everything else that is pumpkin spiced. But it gains a sweet, nutty, and earthy twist from cold brewed red rooibos tea and vanilla beans.

5% Pint \$8

AYINGER • Bräuweisse

Full-bodied Hefeweizen, with a champagne-like sparkle. A light, typical wheat beer taste is expressed, the bitter tone of which can scarcely be detected. (Germany)

5.1% .5L \$11

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

GOLDFINGER **Vienna Lager**

A lager with malt complexity, yet infinite drinkability. Due to the double decoction method of brewing, they achieved a unique depth of malt flavor that is balanced by Czech Saaz hops. (Downers Grove, IL)

5.5% Pint \$8.50

GREEN MAN • ESB

A classic, brewed with 100% English ingredients. Using only Simpsons Malts, English Fuggle hops & a classic English ale yeast strain. Malty notes of toasted biscuit, toffee & caramel, along w/ dried fruit from the yeast. (Asheville, NC)

5.5% Pint \$8

MAINE • Fall

Stout made with cold brew coffee. Aromas of dark chocolate, coffee, and molasses. (Freeport, ME)

5.6% Pint \$12

BRASSERIE DIEU DU CIEL! **Solstice d'Été Pêche-Abriçot**

Sour wheat beer brewed w/ peaches and apricots. Rich with lively acidity. (Montréal, Canada)

5.9% 25cl \$12

SUNCATCHER **Wet Hop Pale Ale**

A very special pale ale brewed with freshly harvested, un-kilned Chinook hops from the Bells Brewing hop yard in Comstock, Michigan

6% Pint \$9

OTHER HALF • Oyster

A hazy Pale Ale brewed with a blend of hand-selected hops giving notes of lychee, orange, floral, and mild pine. Does NOT contain oysters. :) (Brooklyn, NY)

6% Teku Glass \$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

ALLAGASH • Haunted House

A hoppy dark ale doomed by a love of pitch-black porters & their House Beer. Made w/ roasted barley & blackprinz malt & hopped w/ Crystal, Chinook & Saaz hops. Finishing w/ a ghost of coffee-flavored bitterness & hauntingly complex malty palate. (Portland, ME)

6.66% Pint \$8.50

SCRATCH • Spiced Brown Ale

Brown ale brewed w/ toasted hickory bark, juniper, & sweet clover. Smooth, malty backbone complemented by pine, vanilla, & toasted marshmallow flavors from the wild spices. (Ara, IL)

6.7% Pint \$12

HALF ACRE **Original Reaper**

A straightforward, classic stout, first brewed in 2018. Dark & delicate, silky smooth, with roasted cocoa bitterness, toffee & dark fruit.

6.8% Pint \$8.50

DOVETAIL • Dubbel

Trappist-style ale is double-decocted & malty w/ flavors of cocoa, caramel & raisin bagel. The Belgian yeast really shines w/ spritely notes of black pepper & a gentle floral character.

6.8% 33cl \$7

OMMEGANG • Pale Sour

Gently tart, delicately sweet & refreshing, crafted exclusively by Liefmans, their sister blendery in Belgium. Begins w/ a mixed-culture fermentation in open copper vats, followed by months of aging. Master blenders regularly mix new batches w/ older ones to achieve the perfect balance of sweet & sour. (Cooperstown, NY)

6.9% Teku Glass \$8

FAIR STATE**New Zealand Cold IPA**

Loaded with aromatic New Zealand hops, waves of tropical fruit, juicy stone fruit, and citrus over a crisp, dry backbone. (Minneapolis, MN)

7% Pint \$7.50

MAINE • Lunch

"East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical & citrus fruits & pine dominate, w/ a subtle malt sweetness. (Freeport, ME)

7% Pint \$12

FONTA FLORA • Mimosa City

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

7% Goblet \$9

BEACHWOOD**Elemental Existence**

West Coast IPA celebrates the essential harmony of water, malt, hops & yeast w/ vibrant aromas & bold flavors. Made w/ Mosaic, Simcoe, Citra, Riwaka & Mosaic terpenes. Collab w/ There Does Not Exist Brewery. (Long Beach, CA)

7% Pint \$9

BOW & ARROW **Lav Letters to the Southwest**

Fruited Gose brewed with lavender, lemon and butterfly pea flowers. (Albuquerque, NM)

7% 33cl \$9

WEIHENSTEPHAN **Korbinian**

Doppelbock with notes of plums and figs, balancing the dark malt aromas reminiscent of toffee, nuts and chocolate. (Freising, Germany)

7.4% .3L \$10

FIRESTONE WALKER**Diesel Thunder**

Limited-edition beer has big, bold, bright tropical and berry notes with a cannabis diesel hop intensity. A rare taste of their small-batch innovation. (Paso Robles, CA)

8% Teku Glass \$8.50

PRIMITIVE **Confident Misinformation (2023)**

Cocktail sour finished on ruby port and rye whiskey casks w/ super vanilla oaky backbone & a jammy fruit finish. Collab w/ Voodoo Brewing. (Longmont, CO)

9.6% 25cl \$12

MORE • Triple Moreover

A hazy double dry hopped triple IPA. Loaded with Citra, Motueka, & Simcoe hops. (Villa Park, IL)

10% Half Pint \$10

FIRESTONE WALKER**Revolution of Ruby (2025)**

Collaboration with Revolution Brewing. A ruby-hued, dry-hopped American barleywine with bold aromatics, brisk bitterness, and no barrel restraint. (Paso Robles, CA)

10% 5oz Snifter \$8

PRAIRIE ARTISAN **Sticky Mittens (2025)**

A bourbon barrel aged imperial stout made with cinnamon, vanilla, maple, and pecans. *Contains Pecans* (Krebs, OK)

13.9% 5oz Snifter \$12

SCHLOSS EGGENBERG **Samichlaus Classic**

Doppelbock brewed once a year on December 6 and then aged for ten months. As this beer ages it becomes more complex. Light malty notes of vanilla, toffee, chocolate, & reminiscent of matured brandy. (Vorchdorf, Austria)

14% 5oz Snifter \$8

DEEP WOOD SERIES**REVOLUTION** **Deth's Tar (2026)**

A prolonged repose in bourbon-soaked American oak barrels adorns a dark chocolate profile with notes of toasted coconut and vanilla. A rich, supple texture of their Imperial oatmeal stout.

14.8% 5oz Snifter \$8

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