

CIDER DRAFTS

UNCLE JOHN'S • Winesap

Winesap apples are known for their deep red color, firm, crisp texture, and a distinctive spicy, wine-like flavor. They are a medium-sized apple, often with a round or oblong shape, and have a balanced sweet-tart taste with subtle savory notes. (St Johns, MI)

6.5% **Goblet \$7.50**

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**

LARGE FORMAT BELGIAN BOTTLES

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 weighted 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**

WYLDEWOOD CELLARS

Elderberry Mead

Award-winning mead made with elderberries and honey. In ancient times, it was traditional to give mead to newlywed couples as a gift. It's where the term "honeymoon" came from. (Saint Joseph, IL)

12% **5oz Snifter \$10**

in Bottle

CHRISTIAN DROUIN

Poiré

Fine bubbles give way to a beautiful expression of a Normandy pear cider. Notes of honey and crisp apple are balanced with barnyard dryness. Bottle conditioning adds to its effervescence. Produced with the pears Plant de Blanc, Muscadet, Tricotin, Avenelle & Poirde de Grise. 100% natural. (Normandy, France)

4.2% **750mL \$45**

BELGIAN DRAFTS

🔥 = Sour 🍷 = Trappist



HUYGHE • Floris Cactus

Traditional Belgian Wheat beer made with cactus. Delicate and a lightly sweet, soft notes of green apple.

4.2% **25cl \$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**

BLAUGIES • Darbyste

Saison made with wheat, fermented with fig juice. Figs are not evident in the flavor, which is light, lemony and dry.

5.8% **33cl \$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**

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**

CHIMAY • Red (Première)

Brewed for the first time in 1862, it is the oldest of the Chimay Trappist beers. A balanced Dubbel w/ a blend of fruit and sweet biscuity malt flavors. Refreshing minerality & smooth bitterness.

7% **25cl \$12**

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 • Duo

A golden blonde is a blend of 60% Tripel & 40% Extra. It has the freshness of Extra w/ the fruity body of Tripel. Resulting in a refined balance of hop & fruit aromas.

7.2% **33cl \$13**

LEROY • Poperings Hommelbier

Hoppy Golden strong ale w/ orange, grape-fruit 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**

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**

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**

DE GARRE by Van Steenberge

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**

GOUDEN CAROLUS

Cuvée van de Keizer Imperial Dark

A Belgian Strong Dark Ale, it is smooth & fruity w/ a warming fullness. Complemented by notes of roasted malt, caramel & plums. Meaning 'Grand Cru of the Emperor'; it has a refined complexity & intense aroma.

11% **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**

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**

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**

Menu as of October 3, 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

WELDWERKS ⚡

2 Fruit 2 Furious

Tart & fruity sour ale brewed with orange & peach. (Greeley, CO)

4.2% 25cl \$9

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

ART HISTORY • Kräusen

A lager that is carbonated through the Kräusening process (adding a small amount of vigorously fermenting lager beer to a larger amount of lager beer that has just finished fermenting) Horizontally lagered. (Geneva, IL)

4.6% Pint \$6

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

BOW & ARROW • Denim Tux!

Crisp, unfiltered, Southwest take on an American Pilsner. Made with local heritage New Mexico Blue Corn. (Albuquerque, NM)

4.9% Pint \$8

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

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

AYINGER • Bräuweise

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

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

URBAN CHESTNUT 🍷

O-Katz

"Export" style lager, brewed for Oktoberfest, malty yet well balanced like the beer traditionally served at Oktoberfest in Munich. (St. Louis, MO)

5.4% Pint \$7

ALLAGASH ⚡

Farm to Face (2024)

This beer begins as a blonde ale, fermented with house yeast. After primary fermentation, pediococcus and lactobacillus are added then it is aged for ten months with three pounds of peaches from Berry Fruit Farm in Maine. (Portland, ME)

5.6% 25cl \$12

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

GRIMM • Dream Encounter

A hazy pale ale featuring Citra, Nelson, Galaxy & Azacca hops. Implausible hop character is juicy & dank. Big tropical notes of passionfruit, mango & strawberry. (Brooklyn, NY)

5.8% Teku Glass \$12

BRASSERIE DIEU DU CIEL! 🍷

Rosée d'Hibiscus

A delicate wheat beer w/ floral & tangy notes. Hibiscus flowers are used during brewing to bring in a rosy hue and grapefruit freshness. (Montréal, Canada)

5.9% 25cl \$10

ANDECHS • Spezial Hell 🍷

Classic festbier lager brewed in the tradition of old Bavaria. Round malt body with a soft flavor. Balanced sweet malts and bitter hoppiness. (Andechs, Bayern Germany)

5.9% Pint \$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

SCRATCH • 49 Lager

The lagered version of their farmhouse beer, brewed w/ a winter concoction of 49 different leaves, roots, bark, fruit, & fungi, heavy on the spicy, citrusy branches of the winter season. Crisp from the cold fermentation w/ an array of light herbal notes & a cooling, dry orange-peel-like finish. (Ava, IL)

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

BLIND CORNER

Neon Vacancy

Hazy IPA w/ notes and aromas of lime sherbet, crushed gooseberry, & ripe pineapple. Has a bright citrus edge before fading into a cool resinous finish. (Naperville, IL)

6.5% Pint \$9

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

SIDE PROJECT ⚡

Bretta Sang #2

Sour ale w/ bold flavors of blood oranges w/ the fermentation characteristics of select Brettanomyces & Lactobacillus strains. This ale was fermented in and aged in French Oak Puncheons for 10 months. (Maplewood, MO)

7% 25cl \$12

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

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

WEIHENSTEPHAN • Vitus

A Weizenbock that is lagered for an extended period of time making it full-bodied and effervescent. Notes of citrus & clove with a hint of banana. (Freising, Germany)

7.7% .5L \$12

MAPLEWOOD

New Morning

Hazy Double Dry-Hopped Double IPA brewed with Idaho 7 Dynaboo, Krush Hyperboost, Strata Cryo, Riwaka, and Nelson Sauvin hops.

8% Teku Glass \$9

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

BROTHERSHIP

Jupiter Storm

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

10.4% Half Pint \$9.50

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

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

Double Barrel Straight Jacket (2026)

This blend of English-style Barleywines was aged between 18-24 months in a variety of premium bourbon barrels before being finished in freshly-dumped Eagle Rare casks. A slightly fortified malt structure provides just enough sweet lift on the palate to accommodate the added lumber & spirit.

16.5% 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 October 3, 2026

Please note: prices do not include tax.