

# DRAFT CIDER & MEAD

## B. NEKTAR MEADERY

**Zombie Killer Cherry Cyser**  
Cherry Cyser (mead & cider) made w/ Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but balanced nicely w/ the tart cherries. (Ferdale, MI)  
6% **Goblet \$8.50**

## 2 TOWNS • Ginja Ninja

Tropical and exotic, the Ginja Ninja's training is complete when raw ginger root collides with Northwest apples to deliver a balance of sweet and spicy. (Corvallis, OR)  
6% **Tall Goblet \$6**

## VIRTUE CIDER • Lapinette

Virtue's 2nd release, a Norman-style cidre brut, aged patiently in French oak barrels. (Fennville, MI)  
6.2% **Pint \$6.50**

## VANDER MILL • Dry

Made from a variety of American heritage apples including: Winesap, Baldwin, Northern Spy, & Jonathan. It's a dry cider w/ a clean fruit flavor & slight carbonation. (Spring Lake, MI)  
6.5% **Goblet \$6**

# WINE ON TAP

## SERVED IN CARAFES

### WHITES

#### 2014 SAUVIGNON BLANC

**Taft Street Russian River Valley**  
This crisp refreshing wine has aromas of passion fruit, guava, & pink grapefruit. A fine mineral edge frames citrus flavors of key-lime on the palate, while lively acidity provides a polished mouth feel on the finish. The grapes come from two vineyards, are fermented in stainless separately & blended during racking in November. 14.1%  
**Quarter \$10. Half \$18. 750ml \$28.**

#### 2014 GRUNER VELTLINER

**Pratsch Austria**  
100% Certified Organic. This wine is herbal, fresh & spicy w/ notes of white pepper, apple & citrus on the palate. It has the "rainwater over rocks" minerality that's desirable in Austrian whites. Zippy acidity. 12%  
**Quarter \$9. Half \$17. 750ML \$25.**

#### 2014 CHARDONNAY

**Sean Minor—"Four Bears"**  
*Central Coast, California*  
Golden straw in color and displaying aromas of pears, apples, & tropical nuances w/ subtle notes of butter. On entry, pear & green apple flavors are framed by nice acidity which integrates well w/ the medium body mouth feel. The green apple & peach flavors evolve into a hint of minerality that adds complexity to the lengthy finish. A portion is fermented in French oak barrels & later blended. 13.5%  
**Quarter \$10. Half \$18. 750ml \$28.**

### JERKUM

#### PLUM JERKUM

**Mission Trail Monterey, CA**  
Plum Jerkum has been variously described as brewed in the same way as cider & as a fruit wine, although the terminology implies slightly different methods. It's native to the north Cotswolds—particularly to the county of Worcestershire, where plum cultivation was once centered. Mission Trail is the first & only California 100% Plum Jerkum derived from the state's premier red-flesh plum orchards. Uses a proprietary blend of 14 different varietals of red-flesh plums to create this truly unique cider/fruit wine. 6.5%  
**Quarter \$9. Half \$17. 750ml \$25.**

**QUARTER (250ml) HALF (500ml) 750 (750ml)**

### ROSÉ

#### 2016 Maison Fortant Provence

Brilliant pale pink color, highly aromatic with delicate notes of raspberry, peaches and white blossoms. The terroir shines through on the palate giving impressions of freshness and balance. Lovely length with a mineral and saline finish. Grenache, Cinsault, Syrah. 12.5%  
**Quarter \$9. Half \$15. 750ML \$25.**

### REDS

#### 2014 MALBEC

**Altos Las Hormigas Mendoza, Arg.**  
Grapes from different vineyards are vinified separately before the final blend. Deep ruby w/ flecks of blue & even brick. This wine has a nose w/ traditional notes of crunchy plum, cherries, & chocolate cake but surprises w/ hints of banana & passion fruit. Super fine tannins & balanced acidity frames a palate of plum, blueberry & white pepper. Can be paired with both light fare or heavier dishes, but also can be enjoyed alone. 13.5%  
**Quarter \$10. Half \$18. 750ml \$28.**

#### NV CÔTES DU RHONE

**Les Vignerones Estezargues—"From The Tank"**  
This beautiful garnet-colored wine offers aromas & flavors of smoky red fruit, violets, lots of berries, & good Old World minerality all tied up w/ velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan.  
**Quarter \$9. Half \$15. 750ML \$25.**

#### 2016 PINOT NOIR

**Sean Minor—"Four Bears"**  
*Central Coast, California*  
Displays aromas of cherry, strawberry, and raspberry fruit with a hint of earthy notes. On the palate, the Pinot offers bright flavors of strawberry and cherry combined with hints of tobacco. The bright acidity combined with sweet oak results in a lingering finish. 13.5%  
**Quarter \$10. Half \$18. 750ml \$28.**

Hopleaf's Draft Lines are maintained by



# BELGIAN DRAFTS



## TIMMERMANS • Framboise

Red-amber in color, fresh raspberry aroma, with a sweet-sour taste.  
4% **Goblet \$8.50**

## LA TRAPPE • Puur

Easy-drinking, fresh, hoppy, light Trappist Ale. Greenish golden body w/ bright white thick head. Spicy, light, & fresh, w/ a nice bitterness.  
4.7% **12oz Glass \$5**

## PALM • Speciale

Belgian Pale Ale made w/ English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy.  
5.2% **Tall Goblet \$6**

## BOCKOR

### Cuvée Des Jacobins Rouge

Unblended old lambic, aged for at least 18 months in oak barrels. Robust character but beautifully sophisticated w/ full body & overtones of vanilla, dried cherry, stone fruit & cocoa.  
5.5% **Goblet \$8**

## LA CARACOLE • Troublotte

More subtle than other witbiers, with an aroma of tangy lemon zest, Tellicherry peppercorns, and cotton candy. Underneath, spicy Saaz hops peek through, lending complexity to the nose.  
5.5% **Goblet \$8.50**

## BOON • Oude Kriek

One of the finest & most authentic of the 100% spontaneously fermented fruit-Lambics. 400g/litre of wild cherries fermented together w/ a blend of young & old Boon lambic aged in oak casks.  
6.5% **33cl Glass \$10**

## ST. BERNARDUS • Pater 6

Traditional dubbel, chestnut in color, very fruity w/ notes of melon & very fresh banana, finishing w/ slight bitterness.  
6.7% **Goblet \$8.50**

## GLAZEN TOREN

### Saison d'Erpe-Mere

Dry, hoppy, fruity & slightly veiled beer. Unusually for this style, no herbs or spices create its fruity, spicy profile. A combination of spicy Hallertau hops & complex saison yeast is enough to create deep flavors in this refreshing, effervescent beer.  
6.9% **Goblet \$8.50**

## POPERINGS

### Hommel Bier (Dry Hopped)

Hoppy, golden-bronze top fermented. This fresh batch exudes aromas of yeast, fruits, alcohol, & spicy hops. A sweet yeasty/malty backbone, honed by alcohol & grassy hops, leads to a dry & bitter finish.  
7.5% **25cl (8.5oz) Glass \$7**

## BRASSERIE LEFEBVRE • Barbär

Deep blonde in colour, Barbär's creamy head gives off a powerful aroma, unobtrusively scented w/ honey and accompanied by a bouquet of floral, spicy and citrus notes.  
8% **Goblet \$7.50**

## CHIMAY • Cinq Cent (AKA White)

Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an afterbitterness which melts in the mouth. Top-fermented unpasteurized Trappist Tripel. A classic.  
8% **Goblet \$10**

## KWAK by Bosteels

Pours w/ a fine lasting head with aromas of wheat beer w/ hints of bubblegum, vanilla, cloves & a touch of spirit. Very smooth & spritz, w/ vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.  
8% **Goblet \$8**

## TRIPEL KARMELIET by Bosteels

Golden-bronze ale w/ a creamy head. Brewed w/ raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Complexity & finesse!  
8% **Goblet \$8**

## DE PROEF | NEW GLARUS

### Abtsolution

Quad w/ aromas & flavors of raisin, dark fruits, Belgian yeast & sweet grains.  
9% **Goblet \$8**

## BRASSERIE DUPONT

### Avec Les Bon Voeux

The strongest of Dupont's farmhouse ales. A touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeasty funk & a nearly perfect amount of spritz.  
9.5% **Goblet \$9**

# CRAFT DRAFTS

## WISEACRE • Lightning Rod

Traditionally low ABV style synonymous with English Pale Ales. Golden & light bodied w/ assertive hop bitterness, but unlike an American Pale/IPA. (Memphis, TN)  
3.5% **Pint \$6**

## PERENNIAL • Hopfentea

*The Hopleaf/Perennial collaboration!*  
Traditional German Berliner Weiss—tweaked w/ a homemade tea blend to impart a slight apricot hue and botanical aromatics. (St. Louis, MO)  
4.2% **Goblet \$6.50**

## SURLY • Hell

Not unlike a Zwickel Bier from Germany. Filtered & fermented w/ lager yeast. American hops takes a back seat to the Pils malt sweetness & fresh bread aroma. (Minneapolis)  
4.5% **Pint \$4**

## HALF ACRE • Tuna

Sessionable EPA, riding along a medium bodied frame before crashing into tropical fruits, a touch of floral, and pine.  
4.7% **Pint \$6**

MORE CRAFT INSIDE >>>



**DOVETAIL • Lager** ★★★★  
Golden, malty, rich, creamy complex lager with aroma of malt and fresh hops. Easy to drink with a lingering pleasant aftertaste.  
4.8% 17oz Glass \$7

**DOG FISH HEAD • SeaQuench** ⚡  
Sour session quencher made w/lime peel, black lime & sea salt. A citrusy-tart union of 3 German beer styles brewed into one—a Kolsch, a salty Gose, & a Berlinerweiss. (Milton, DE)  
4.9% Tall Goblet \$6

**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 \$6

**PIPEWORKS** ★★★★  
**Passion Fruit Guppy**  
Session ale brewed with Citra & Mosaic hops, and passion fruit.  
5% Pint \$7

**FIRESTONE WALKER • Pivo Pils**  
Hallertau-grown Magnum hops as foundation; Spalter Select for floral aromatic & spicy herbal notes; dry-hopped w/German Saphir for a touch of bergamot zest & lemongrass. (Paso Robles, CA)  
5.3% Pint \$6

**LEFT HAND • Sawtooth** (Nitro)  
Easy-drinking English ale, well-balanced with significant yet mellow hop presence. Medium-bodied; maltiness increases as the beer warms. (Longmont, CO)  
5.3% Pint \$6

**VICTORY • Prima Pils**  
Classic European pilsner, made in the USA w/German pilsner malt, Czech & German hops. (Downingtown, PA)  
5.3% Pint \$6

**ALLAGASH • White**  
Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)  
5.5% Pint \$6

**FOUNDERS • Mosaic Promise**  
Mosaic hops and Golden Promise malt. Pleasing aroma & hop flavor w/the traditional barley's depth of flavor comprise this clean, rich, golden beer. (Grand Rapids, MI)  
5.5% Pint \$6

**GOOSE ISLAND** ★★★★  
**Old Man Grumpy**  
Simple pale ale brewed with two-row and caramel malts. Kettle hops are Cascade and Chinook. Dry hopped with Meridian.  
5.5% Pint \$6

**MARZ • Jungle Boogie** ★★★★  
American Wheat beer w/just enough complex malt character to balance the hops & fruity rooibos tea flavors.  
5.5% Goblet \$6

**METROPOLITAN** ★★★★  
**Magnetron**  
Deep in rich color & malt, this Schwarzbier is smooth, light on the palate, & dangerously delicious.  
5.5% Pint \$6.50

**REVOLUTION • Fist City** ★★★★  
Brewed w/lots of 2 row & red wheat with a little specialty malt for a beautiful golden hue. A blend of Centennial, Citra, Chinook, Cascade & Crystal hops give the beer its flavor and aroma.  
5.5% Pint \$6

**BELL'S • Best Brown**  
A smooth, toasty brown ale with hints of caramel and cocoa, the malt body has the depth to stand up to cool weather, but does not come across as heavy. This balancing act is aided by the generous use of American hops. (Kalamazoo, MI)  
5.8% Pint \$6

**DESCHUTES • Fresh Squeezed**  
This mouthwateringly delicious IPA gets its flavor from a heavy helping of citra and mosaic hops. (Bend, OR)  
6% Pint \$7

**LEFT HAND • Milk Stout** (Nitro)  
Milk sugar in your stout is like cream in your coffee. Dark & delicious, America's great milk stout will change your perception of what a stout can be. (Longmont, CO)  
6% Pint \$6

**LIKE MINDS • A. Nouveau** ⚡  
A blend of 16 month and 6 month sour saison. Bright, with an almost candy-like aroma. A dry and oaky mid-palate with a clean, funky finish. (Milwaukee, WI)  
6% Goblet \$7.50

**OXBOW • Farmhouse Pale Ale**  
Belgian Pilsner malt provides the base for an abundance of American hops & the brewery's farmhouse yeast to shine together in this refreshing ale. (Newcastle, ME)  
6% Pint \$7

**SIERRA NEVADA | FAUST**   
**MILTENBERGER • Oktoberfest**  
A deep golden color with deceptively rich malt flavor and balanced by traditional German-grown whole-cone hops. (Chico, CA)  
6% Pint \$6

**MAPLEWOOD** ★★★★  
**The Charlatan**  
American Pale Ale generously hopped w/Simcoe & "C" hops. Look for fresh citrus & tropical flavors & some earthy pine notes. The low co-humulone hops provide a smooth bitterness that balances out the round malt backbone.  
6.1% Pint \$6

**GREAT DIVIDE** ★★★★  
**Strawberry Rhubarb** ⚡  
Strawberry is the yin to rhubarb's yang. Sour bursts w/sweet & bites w/tart. (Denver, CO)  
6.2% Goblet \$6

**5 RABBIT • Vida y Muerte** ★★★★  
Märzenbier (Oktoberfest-style) brewed with dulce de leche and flavors inspired by hoja santa. Dulce de leche is a type of milk caramel widely used throughout Latin America. Hoja santa is a large leaf commonly used in Oaxacan cuisine due to the richness in its flavor and aroma. A new seasonal that celebrates the traditional Día de los Muertos (Day of the Dead).  
6.3% Goblet \$6

**BLACKBERRY FARM** ★★★★  
**Boundary Tree**  
Hop-forward Farmhouse Ale brewed with Hallertau Blanc & Citra hops. (Walland, TN)  
6.3% Goblet \$6.50

**THREE FLOYDS** ★★★★  
**Zombie Dust**  
Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.  
6.4% Pint \$6.50

**AVERY • IPA**  
Citrusy, floral bouquet & a rich, malty finish. Pineapple, mango, & passion fruit cleanse the palate. (Boulder, CO)  
6.5% Pint \$6

**LOST ABBEY • Genesis of Shame**  
Blended oak aged beer from one of their foeders, married it w/a fresh blond base beer, & kissed the whole thing w/peaches. (San Marcos, CA)  
6.5% Goblet \$6

**OFF COLOR** ★★★★  
**Apex Predator**  
Sweet scent of juicy fruit from a hazy, golden body. Crystal dry-hopping adds fruity bite to the dry finish.  
6.5% Tall Goblet \$6

**BALLAST POINT** ★★★★  
**Grapefruit Sculpin**  
In this take on BP's signature IPA the tart freshness of grapefruit proves to be a perfect complement to the citrusy hop character. (San Diego, CA)  
7% Pint \$7

**BELL'S • Two-Hearted Ale**  
Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! (Kalamazoo, MI)  
7% Pint \$6

**JOLLY PUMPKIN** ★★★★  
**Maracaibo Especial**  
Rich brown ale inspired by the enigmatic monastic brews of Belgium, & the mysterious mist shrouded jungles of the tropics. Brewed w/round cacao, & spiced w/cinnamon & sweet orange peel for a sensual delight. (Dexter, MI)  
7.5% Goblet \$8.50

**BROOKLYN • Sorachi Ace** ★★★★  
Cracklingly dry, hoppy unfiltered golden farmhouse ale, featuring the rare Sorachi Ace hops. Fermented w/their special Belgian yeast strain; S.Ace hops added post-fermentation. Bright spicy lemon zest aroma. Like sunshine in a glass. (Brooklyn)  
7.6% Goblet \$6.50

**TWO BROTHERS** ★★★★  
**Atom Smasher**  
Heft, full-bodied lager reminiscent of Marzen beers from days gone by. Aged in oak foudres to add a complexity unmatched by the imported version of Oktoberfest beers today. Just add Ledersosen!  
7.7% Imperial Half Pint \$5

**LAGUNITAS** ★★★★  
**Wilco Tango Foxtrot**  
A malty, robust Imperial Brown Ale. Rich, smooth, dangerous & chocolatey.  
7.83% Imperial Half Pint \$5

**SPITEFUL** ★★★★  
**Working for the Weekend**  
American Double IPA made w/Maris Otter & Red Wheat. Floral & citrus aromatics from Citra & Centennial dry-hopping.  
7.9% Imperial Half Pint \$5

**GREAT LAKES • Nosferatu**  
Ruby red in color with a toasty malt body lurking beneath a stunning hop bite. (Cleveland, OH)  
8% Imperial Half Pint \$5

**ALLAGASH • Cuvée d'Industrial**  
A blend of twenty-four select barrels from their wild beer cellar, including chestnut, port, rum, aquavit, American oak, Sauternes, and red wine creating aromas of apple, grape, caramel, and clove. Flavors of biscuit, slight mocha, and cinnamon come together with clean acidity due to the addition of 4 different wild yeasts. (Portland, ME)  
8.6% Goblet \$7.50

**NORTH COAST • Le Merle**  
A rustic ale, pale in color, inspired by the rich brewing traditions of the Flanders region. Abundant hops & a Belgian yeast strain contribute exotic aromas of tropical fruit. (Fort Bragg, CA)  
9% Goblet \$6

**UNIBROU**   
**La Fin du Monde**  
This triple-style golden ale recreates the style of beer originally developed in the Middle Ages by trappist monks for special occasions. The first of its kind to be brewed in North America.  
9% Goblet \$7

**SURLY • Eleven**  
Belgian-style Quad together with 100% Brett-fermented wheat beer. Turn your amp up to eleven, but we can guess you're already there. (Minneapolis)  
10% Imperial Half Pint \$5

**FIRESTONE WALKER • Bravo**  
Single-hopped strong brown ale brewed using the Bravo hops. This beer is then aged for up to a year in circa 1990's used Heaven Hill bourbon barrels. (Paso Robles, CA)  
13.5% Bell Glass \$6

**KEGS FOR KIDS!**   
**POUR OF THE DAY**

**ANCHOR** ★★★★  
**Blood Orange Blonde**  
Refreshingly unique Blonde Ale w/delectable, juicy, & tart Blood Orange. Deep crimson in color. (San Francisco, CA)  
4.5% Tall Goblet \$6

100% of the proceeds of this beer goes to Friends of Peirce for educational enhancements at Helen C. Peirce School of International Studies!, our local CPS elementary school!

Menu as of September 15, 2017  
Please note: prices do not include tax.