

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. (Ferndale, 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**

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.

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**

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, 10% Mourvedre. 13.5%
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.



BELGIAN DRAFTS



TIMMERMANS

Strawberry Lambic
Fresh, drinkable, deep-red colored beer. Aromas & flavours of tart ripe strawberries, bubblegum, & strawberry marmalade tamed by a high carbonation & light body.
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 & beautifully sophisticated w/ full body & overtones of vanilla, dried cherry, stone fruit & cocoa.
5.5% **Goblet \$8**

VAN HONSEBROUCK

Gueuze Fond Tradition
Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection.
6.5% **13oz Glass \$8**

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. Spicy Hallertau hops & complex saison yeast create deep flavors in this refreshing, effervescent beer.
6.9% **Goblet \$8.50**

POPERINGS • Hommel Bier

Hoppy, golden-bronze top fermented ale from a blend of winter, summer, & aromatic pale malts; soft water, from the brewery's own well; Brewers' Gold & Hallertau hops. Rose-like floweriness, orange-zestiness from the hops & a late, spicy, cumin seed dryness.
7.5% **25cl (8.5oz) Glass \$6.50**

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**

LUCIFER BLACK by Het Anker

Smooth dark ale with notes of dark chocolate and roasted malts. The sweet aftertaste rounds into a long, warming finish.
8% **Goblet \$7.50**

MAREDSOUS • Brune 8

Mahogany color, sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft background sourness.
8% **Goblet \$7.50**

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**

KASTEEL • Cuvée Du Chateau

Strong, dark brown beer that veers between sweet and bitter; malt has the upper hand. The Cuvée du Chateau has the characteristics of a madeirised beer, with initial hints of roast and caramelised malt, followed by delicate hop bitters in the finish. A fully-fledged gastronomic beer.
11% **Goblet \$10**

CRAFT DRAFTS

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**

DOGFISH HEAD • Namaste

Made with dried organic orange slices, fresh-cut lemongrass and a bit of coriander, this Belgian-style white beer is a great thirst quencher. (Milton, DE)
4.8% **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

TEMPERANCE • Smittytown ★★★★★

English-style Amber brewed w/refined English malts then bastardized with brazen American hops.

4.8% Pint \$6

PIPEWORKS ★★★★★**Passion Fruit Guppy**

Session ale brewed with Citra & Mosaic hops, and passion fruit.

5% Pint \$7

ALLAGASH • White

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)

5.1% Pint \$6

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 & malty. (Longmont, CO)

5.3% Pint \$6

SIERRA NEVADA**Sidcar Orange Pale Ale**

Using hops w/a bright, citrus-heavy character results in a hoppy pale ale brewed w/Cascade, Equinox, & Mandarin hops with a hint of orange peel. (Chico, CA)

5.3% 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

METROPOLITAN ★★★★★**Magnetron**

Deep rich color & malt, the Schwarzbier is smooth, light on the palate, & delicious.

5.5% Pint \$6.50

REVOLUTION • Fist City ★★★★★

Brewed w/lots of 2 row & red wheat w/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

ANCHOR • Porter

A blend of specially roasted pale, caramel, chocolate, and black malts, along with top-fermenting yeast, creates complexity without bitterness. (San Francisco, CA)

5.6% Pint \$6

MAPLEWOOD ★★★★★**Fat Pug** (Nitro)

Notes of dark chocolate & coffee, this Stout is rounded out by sweetness of Lactose (the "milk" of the milk stout).

5.6% Pint \$6

BELL'S • Best Brown

Smooth, toasty brown ale w/hints of caramel & cocoa. Deep malt body balanced by the generous use of American hops. (Kalamazoo, MI)

5.8% Pint \$6

GREAT LAKES**Dortmunder Gold**

Smooth lager w/more body & less hops than a pilsner, less malt & more hops than a Munich-style lager. (Cleveland, OH)

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

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

ANCHOR • Liberty IPA

Originally brewed in 1975 to commemorate Paul Revere's ride, this brew is a heavily hopped ale with a copper color and a hoppy nose. (San Francisco, CA)

6.2% Pint \$6

5 RABBIT • Vida y Muerte ★★★★★

Märzenbier brewed with dulce de leche & flavors inspired by hoja santa, a large leaf commonly used in Oaxacan cuisine.

6.3% Pint \$6

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

ODELL • St. Lupulin

Extraordinary hop oils in the yellow lupulin resin provide pleasing floral aromas and clean, crisp finish for this dry-hopped Extra Pale Ale. (Fort Collins, CO)

6.5% Pint \$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

DOVETAIL • Festbier ★★★★★

A light, but malty Oktoberfest beer. Toffee, caramel, a hint of apricot, with a bit of toast creating a dry finish.

6.8% 17oz Glass \$7

WAR PIGS (3 FLOYDS & MIKKELLER) ★★★★★**Lazurite**

Bright, juicy IPA w/loads of tropical flavors that has become one of their flagship beers.

6.8% Pint \$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

NEW BELGIUM • La Folie ⚡

New Belgium's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. Sour apple notes, dry effervescence, & earthy undertones. (Fort Collins, CO)

7% Goblet \$6.50

ALE ASYLUM • Velvetten Habit

IPA w/a vibrant floral nose & juicy Citra hop intensity. Hint of malty sweetness balances the crisp hop finish. (Madison, WI)

7.5% Imperial Half 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. Real cacao, 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

FIRESTONE WALKER**Sour Opal** ⚡

American "Gueuze" w/a flavors & aromas of aged cheese, earthy mustiness, & the crisp assertive tannic acidity of Viognier barrels. Guava mingles w/passion fruit, pineapple & tart cherry notes, creating a quenching acidity. (Paso Robles, CA)

7.7% Goblet \$10

MISKATONIC • Epilogue ★★★★★

This Imperial IPA offers a drier, more drinkable malt bill which complements the tropical fruit crush of Citra, Simcoe, and Amarillo hops.

8% Imperial Half Pint \$5

ELYSIAN • Space Dust IPA

Hopped with Chinook hops for bitterness plus late and dry additions of Citra and Amarillo hops adding a lemongrass finish. (Seattle, WA)

8.2% Imperial Half Pint \$5

NOON WHISTLE ★★★★★**Gummypocalypse**

Imperial Northeast IPA with Simcoe, Citra and El Dorado hops.

8.2% Imperial Half Pint \$5

BOULEVARD • Tank 7

Fermenter #7 is where the perfect combo of elements came together for this version of a trad Belgian-style farmhouse ale. Begins w/a big surge of fruity aromatics & grapefruit-hoppy notes; tapers to a peppery, dry finish. (Kansas City, MO)

8.5% Goblet \$6.50

LAGUNITAS • Sakitumi ★★★★★

This Double-ish IPA is punched up with Sake Yeast and Rice, then hopped-up to balance with bitterness.

9.1% Imperial Half Pint \$5

NORTH COAST**Brother Thelonious**

Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar figure in both nose & palate. Rich & mouthfilling; yeasty sweetness & alcohol w/also some hop bitterness. (Fort Bragg, CA)

9.4% Goblet \$7

STONE • Hail to the Hop Thief

A dry-hopped Double IPA, left unfiltered, that is as big as you'd expect from Stone. Bold, hoppy, and boozy. All Hail!!! (Escondido, CA)

9.8% Imperial Half Pint \$5

**Hopewell & Whiner Road Trip Tapping**

Celebrating their Wild Ale Collaboration Brews!

HOPEWELL • Noodles ★★★★★

Dry-hopped 100% Brett Saison fermented in stainless steel w/Hopewell and Whiner's house brettanomyces yeast cultures. A quicker brett fermentation schedule & Sorachi Ace + Huell Melon dry hop combine to offer a complex blend of ripe pineapple, funk & citrus zest notes throughout, finishing just dry enough to clean off the palate.

5.1% Goblet \$6

WHINER • Oodles of Noodles ★★★★★

100% barrel fermented wild ale w/Whiner's Brett Lambicus and Hopewell's Brett Amalgamation. Pleasant House Bakery raw wheat for the malt bill & dry hopped w/Sorachi Ace & Huell Melon hops. Fermented in barrels for 3 months.

5.5% Goblet \$6

KEGS FOR KIDS! POUR OF THE DAY**VICTORY****Prima Pils**

Classic European pilsner, made in the USA w/German pilsner malt, Czech & German hops. (Downingtown, PA)

5.3% Pint \$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!