

DRAFT CIDER & MEAD

UNCLE JOHN'S • Blueberry

The balance of crisp apple blended with sweet blueberry juice showcases the elegant flavors of ripe blueberries and finishes soft on your palette. (St. Johns, MI)

5.5% **Goblet \$6**

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**

VIRTUE CIDER • Cherry Mitten

The Mitten with cherry juice and aged in bourbon barrels. (Fennville, MI)

6.5% **Goblet \$7**

VANDER MILL • Nunica Pine

Hard Apple cider provides a base of fruit & acidity, while Columbus hops unveil an earthy bitterness. (Spring Lake, MI)

6.8% **Goblet \$6**

WINE ON TAP

SERVED IN CARAFES

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

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 \$9. Half \$18. 750ml \$27.

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 \$18. 750ML \$27.

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 \$9. Half \$18. 750ml \$27.

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 varieties of red-flesh plums to create this truly unique cider/plum wine. 6.5%

Quarter \$7. Half \$14. 750ml \$21.

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 \$10. Half \$20. 750ML \$30.

REDS

2014 CLARET

Bonny Doon—"A Proper Claret"

Santa Cruz, California

"Claret" is a little heard term, used in France from the 13th–17th Century & later in export markets to describe old school Bordeaux blends which at one time were much lighter in color. This one is darker than the historic blend w/a nose full of juicy berries followed by raspberry, cherry, cranberry, blackberry, loamy earth, currant & hints of vanilla on a palate that added more earthen notes to balance the fruit. The wine exhibits good structure & length, along with soft tannins. Unfiltered. 36% Cabernet Sauvignon, 22% Petit Verdot, 22% Tanet, 9% Syrah, 7% Merlot, 3% Cabernet Franc, 1% Petite Sirah. 13.2%

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 \$18. 750ML \$27.

2016 CABERNET SAUVIGNON

Chop Shop Santa Ynez Valley, CA.

A hearty Cabernet. Bold tannins with raspberries and pomegranate on the palate. Texture is nice with a long gritty finish. 14.3%

Quarter \$9. Half \$18. 750ml \$27.

BELGIAN DRAFTS



TIMMERMANS • Strawberry

Fresh, drinkable, deep-red colored beer. Aromas & flavours of tart ripe strawberries, bubblegum, & strawberry marmalade tamed by a high carbonation & light body. A fragrant of sour cherries & almonds.

4% **Goblet \$8.50**

VANDER GHINSTE

Oude Bruin

West Flanders Brown beer blended w/lambic aged in oak for 18 months. Well-balanced sourness & slight bitterness followed by a hint of sweetness.

5.5% **Goblet \$9**

RODENBACH • Alexander

A Flanders Red Ale blend of 1/3 young and 2/3 two-year old ale matured in oak foeders, that is macerated w/sour cherries.

5.6% **Goblet \$10**

BOULEVARD|DUVEL

Collaboration #7 (aka Two Oak Lager)

Built on a base of two-row pale malt, White Wheat, honey malt & corn grits, this Oak-Aged Lager showcases Riesling grape juice, peaches & lemon zest in a crisp lager hopped w/Nelson Sauvin, Lemondrop & Hallertau Blancs. French oak staves impart fruit, spice, toast & tannins similar to aging in a fresh/virgin French oak barrel.

6% **Tall Goblet \$7**

HANSENS • Oude Lambik

As with all Gueuzes, Hanssens' is a mixture of several vintages to produce a lambic which is refreshingly tart & fruity. One step further is that this is a blending of lambics from different producers. Very limited.

6% **Bell Glass \$8 Goblet \$15**

ST. FEUILLIEN • Saison

Traditional Belgian farmhouse ale w/hints of melon & apricot.

6.5% **Goblet \$8.50**

VAN HONSBROUCK

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**

POPERINGS • Hommel Bier

Hoppy, golden-bronze top fermented ale from a blend of winter, summer, & aromatic pale malts & Brewers' Gold & Hallertau hops. Rose-like floweriness, orange-zestiness & 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 Cents (AKA Blue)

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**

GOUDEN CAROLUS • Ambrio

Full-tasting, but deceptively drinkable, amber ale with a great fruity taste and a hoppy edge. Ambrio has been brewed since the fourteenth century, and is the last of its style brewed in Belgium. Truly a Belgian Pale Ale in modern terms.

8% **Goblet \$8.50**

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 & spritzy, w/vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.

8% **Goblet \$8**

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**

TRIPLE 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**

DELIRIUM TREMENS by Huyghe

Strong blonde ale w/excellent sweet/dry balance. Very rewarding!

9% **Goblet \$8.50**

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

NORTH COAST • Belgio

Dry-Hopped Pale Ale infused w/Citra, Simcoe, & Mosaic hops for a tropical finish. Light & spritzy, fermented to brut-like dryness w/Saison yeast. (Fort Bragg, CA)

4.1% **Goblet \$5**

MAPLEWOOD

Orange Crushinator

Session IPA w/blood orange & vanilla beans.

4.5% **Pint \$6**

Hopleaf's Draft Lines are maintained by



MORE CRAFT INSIDE >>>



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**

LEFT HAND • Cream Ale (Nitro)

As silky and smooth as you'd expect from a Nitro pour, and with the lower ABV you want, it says "I'll have another" without regrets.. (Longmont, CO) 4.7% **Pint \$6**

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**

DOGFISH HEAD • Namaste

Witbier chock full of flavor. Dried organic orange slices, fresh-cut lemongrass, peppercorns & coriander for a refreshing and sessionable experience. (Milton, DE) 5% **Pint \$6**

GREAT DIVIDE • Velvet Yeti (Nitro)

Surprisingly velvety & rich mouthfeel rounds out roasty, caramel & toffee notes to tame this abominable beer. (Denver, CO) 5% **Pint \$6**

SAMUEL SMITH

Oatmeal Stout This opaque stout, has an unusually silky texture & complex, medium-dry velvet palate, & bittersweet finish. 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**

VICTORY

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

MARZ • Jungle Boogie

An American Wheat beer w/just enough complex malt character to balance the hops & fruity rooibos tea flavors. 5.4% **Goblet \$6**

ANCHOR • Porter

A blend of specially roasted pale, caramel, chocolate, & black malts, along w/top-fermenting yeast, creates complexity w/out bitterness. (San Francisco, CA) 5.6% **Pint \$6**

BELL'S • Best Brown

Smooth, toasty brown ale w/hints of caramel & cocoa. Deep malt body balanced by 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**

METROPOLITAN

Iron Works Hoppy top-fermented Altbier, polished by the wisdom & patience of lagering. 5.8% **Pint \$6**

FIRESTONE WALKER

Luponic Distortion #6 Mix of seven different hop varieties, led by two hops grown in the up-and-coming region of Michigan. Bright, citrusy grapefruit notes. (Paso Robles, CA) 5.9% **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**

PERENNIAL • Keith's Corner

An IPA brewed with Golden Promise, Munich 1, then dry hopped with Motueka, Denali, & Exp #06297. We promise the last Hop is not robotic. (St. Louis, MO) 6% **Pint \$6**

JOLLY PUMPKIN

Fuego del Otoño Ale brewed with chestnut and spices. Gentle amber malts lead smooth caramel notes, gently lapping against a shore of distant forgotten spice. A beer to contemplate and enjoy! (Dexter, MI) 6.1% **Goblet \$8.50**

GREAT DIVIDE | MAPLEWOOD

Great/Wood (Collaboration) Hazy, dry Farmhouse Ale w/Equinaut hops, Blauggies & Hill Farmstand Yeast. Citrus & tropical notes flow through, ending w/a cleansing finish. (Denver & Chicago) 6.4% **Pint \$6**

THREE FLOYDS

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

WHINER • Miaou

Blended cabernet wine barrel-aged Belgian wheat, dry hopped w/Hallertau Blanc hops. 6.5% **Goblet \$7.50**

FOUNDERS • Red's Rye

Pours a spectacular crimson w/a creamy tan head. Generous addition of rye malt accentuates a spicy, crisp finish. (Grand Rapids, MI) 6.6% **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**

HALF ACRE • Sticky Fat

In Early Fall, farmers pick whole cone hops to brew a wet hopped Black Beer w/a very sticky character. Beware the Sticky Fat Bear. 7% **Imperial Half Pint \$6**

SOLEMN OATH

Snaggletooth Bandana Medium-bodied IPA w/massive grapefruit, pineapple, & super-ripe mango aromas. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun. 7% **Pint \$6**

REVOLUTION • Mosaic Hero

IPA brewed w/Pale & CaraFoam malts & Naked Golden Oats for a rich copper color & smooth mouthfeel. Warrior, Mosaic & Zythos in the brewkettle & dry hopped Mosaic to enhance the aromas of tropical fruit, citrus & fresh pine. 7.5% **Imperial Half Pint \$5**

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**

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**

PIPEWORKS • Glaucus

A Belgian style IPA marrying bold & spicy Belgian yeasty with bright citric American hops in a way even the gods would adore. 8% **Imperial Half Pint \$5**

GOOSE ISLAND

Smoked Heller Bock Part of the Fulton and Wood Series, it's malty body gives way to a sweet tobacco smoke flavor. Feel the leaves changing. 8.2% **Imperial Half Pint \$5**

5 RABBIT • Huitzi

Belgian Strong Golden Ale, brewed w/hibiscus flowers, ginger, Thai palm sugar & local Chicago honey. 9% **Goblet \$6**

CRUZ BLANCA • Marigold

Belgian Strong Ale w/Black Raspberries, Ethiopian Guji Coffee, & Light Piloncillo. 9.5% **Goblet \$6.50**

SIERRA NEVADA • Hoptimum

This reimagined Hoptimum is their hoppiest beer yet. A blend of tropical & citrus hop aroma that delivers a refined yet aggressive character. (Chico, CA) 10.4% **Imperial Half Pint \$6**

UNIBROU

Blonde De L'Enfer "Blonde from Hell" brewed to celebrate Unibroue's 25th anniversary. Smooth golden blonde ale w/delicate balance of spice, malt, & hop flavors. Fine Champagne-like effervescence. 10.5% **Goblet \$8**

BRUERY • The Order

A Belgian-inspired Dark abbey ale features dark-fruited character from dates, Belgian-style sugars and subtle spicing from coriander, which compliments the Belgian yeast esters. 10.6% **Goblet \$8.50**

LAGUNITAS • Fusion 46

Deep & malty. Hints of dark fruit, & a depth charge from aging 10 months in Motenique rum barrels. Swim at your own risk. 12.6% **Bell Glass \$5**



NEW BELGIUM

Fort Collins, CO
Blending Session with Lauren Limbach
Sunday, November 12th - 1-3pm

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. 7% **Goblet \$6.50**

Sour Saison

French-style Saison aged in Foeders & blended w/a rustic, champagne-like Farmhouse Ale. Aromas of grape, pepper, coriander, & clove. 7% **Goblet \$5**

Le Terrior

Wild Ale barrel-aged for two years & then dry-hopped w/Amarillo and Cascade hops for 8 days. 7.5% **Goblet \$6.50**

Oscar 65

Very rare, small batch wild & sour ale aged from individual barrel expression, pronouncing flavors of fruit, spice, wood, &, of course, beer. 8.5% **Imperial Half Pint \$6**

KEGS FOR KIDS! POUR OF THE DAY



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**

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!