

DRAFT CIDER & MEAD

B. NEKTAR MEADERY

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

PACIFIC COAST Dry Hard Pinot Grigio

Combination of dry, hand crafted cider, California Pinot Grigio & an exclusive Frost Fermentation process. (*Lodi, CA*)
6.5% Goblet \$5

VIRTUE CIDER • Rosé

A blend of hand pressed heirloom Michigan apples aged in French Oak barrels. Wine-like, with floral notes and a dry, crisp finish. (*Fennville, MI*)
6.7% Goblet \$6.50

VANDER MILL • Cherry Chuckle

Dry hard apple blended with Michigan balaton cherry juice for an experience that is refreshingly tart. (*Spring Lake, MI*)
6.9% Goblet \$6

WINE ON TAP

SERVED IN CARAFES

WHITES

2014 GRÜNER VELTLINER

Pratsch Austria
100% Certified Organic. Herbal, fresh & spicy with 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 \$10. Half \$20. 750mL \$27.

2017 CHARDONNAY

**Sean Minor Four Bears
Sonoma, California**
This Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of apple, pear, tropical citrus and pineapple with subtle notes of cardamom cinnamon and vanilla spice. On the entry, crisp vibrant flavors of guava, pear and green apple integrate well with a touch of minerality and a medium body mouth feel which evolve into a full and lengthy finish. 13.5%
Quarter \$10. Half \$20. 750mL \$27.

2015 PINOT GRIS

J Vineyards California
From a winery founded in 1986 by Judy Jordan in Sonoma’s Russian River Valley, their Pinot Gris opens with delightful aromas of honeysuckle, tangerine and Kafir lime leaf. This fruit-forward and layered palate has notes of ripe green apple, Meyer lemon and tart pineapple that blend with hints of florals and crisp minerality. 13.8%
Quarter \$7.50. Half \$15. 750ml \$20.

ROSÉ

2017 VIN DE PAYS PONT DU GARD ROSÉ Domaine de la Patience

Costières de Nîmes, France
Rose peony color w/ rich red-fruit aromatics. Grenache offers freshness on the palate w/ persistent nectar on the nose. Crisp & fruity. 80% Grenache 20% Syrah. 12%
Quarter \$10. Half \$20. 750mL \$27.

WHAT'S A QUARTER?

Quarter = 1/3 bottle
Half = 2/3 bottle
750mL = full bottle



QUARTER (250mL) HALF (500mL) 750 (750mL)

REDS

NV CÔTES DU RHÔNE

**Les Vignerons D’Estézargues
"From The Tank" Gard, France**
Garnet-colored wine offering aromas & flavors of smoky red fruit, violets, berries, & good Old World minerality all tied up w/ velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan, 10% Mourvedre. 13.5%
Quarter \$10. Half \$20. 750mL \$27.

2016 PINOT NOIR

Meta Willamette Valley, Oregon
This wine boasts a beautiful—unmistakably “Oregon”—nose of black cherry, dried raspberry, black tea, and earth. On the palate, the tannins are fine and silky. The finish is long, luscious, and deep with a core of ripe fruit and fresh, balanced acidity. 13.5%
Quarter \$11. Half \$21. 750mL \$28.

2015 NERO D’AVOLA Stemmari

Native varietal of Sicily, Nero d’Avola is the most widely planted & one of the most important red grapes of the island. Originally, primarily a blending grape, now commonly found as a single varietal wine that’s often compared to Syrah. Sour red cherry, black plum, wild strawberry, violets, fresh thyme, black pepper & a touch of vanilla. 14%
Quarter \$9. Half \$18. 750ml \$25.

VERMOUTH

ATXA VINO VERMOUTH ROJO

Destlerias Acha Spain
Can be enjoyed as an aperitif over ice or straight up with a slice of orange or lemon. Traditional Vermouth is a fortified & aromatized wine macerated with a selection of herbs, fruits and roots. Atxa is made in accordance with an old family recipe with a selection of botanicals including wormwood, gentian, and cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%
4oz Glass \$6

Hopleaf’s Draft Lines
are maintained by



Menu as of March 11, 2019
Please note: prices do not include tax.

BELGIAN DRAFTS



CHIMAY • Dorée

Mild and light in taste, with floral aromas and a slight hint of smoked malt and a touch of bitter. The taste is set by hops, a dash of lemon (citrus) and coriander.
4.8% Goblet \$8.50

VAN HONSEBROUCK

Gueuze Fond Tradition
Pure taste of a true gueuze based on a blend of young & old lambics. Very tart, classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection. Fruity apple aromas stand out. Very dry in the finish.
5% 13oz Glass \$8

PALM • Speciale

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

LA TRAPPE • Witte

Brewed using only water, wheat, and hops. No herbs are added. Saphir hops give the ale its citrusy aroma. A real thirst-quencher on a hot summer’s day that also makes for a delicious drink at any other time of the year.
5.5% Glass \$7.50

ST. FEULLIEN • Grisette Blanche

This traditional beer was the pride of the local breweries & quenched the thirst of the most demanding customers! At the Friart Brewery, this beer, of which the formula is a carefully kept secret, was called the Grisette. A few years ago, the St-Feuillien Brewery decided to take up the tradition.
5.5% Goblet \$6

TIMMERMANS • Gueuze

Blend of carefully selected lambics—old aged for 3yrs in wooden barrels and young then refermented. A classic, not to be missed.
5.5% 7oz Aspen Glass \$7.50

BOON • Oude Kriek

400g/litre of wild cherries fermented together w/ a blend of young & old Boon lambic aged in oak casks. Unsweetened, unfiltered, unpasteurised; no artificial anything added.
6.5% Goblet \$10

LEFFE • Blonde

Smooth & fruity, and it has a spicy after-taste with a hint of bitter orange.
6.6% Goblet \$7.50

POPERINGS • Hommel Bier

Hoppy, golden-bronze ale from a blend of 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, unobtrusively scented w/ honey and accompanied by a bouquet of floral, spicy and citrus notes.
8% Goblet \$7.50

DELIRIUM RED by Brouwerij Huyghe

Deep red colour, with a light pink, compact and lacing head. Soft fruity aroma, with hints of almond and mildly sour cherries. Sweet and fruity, with a nice balance between sweet and sour. An excellent dessert beer.
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 & spritzzy, w/ vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.
8% Goblet \$8

ST. BERNARDUS • Tripel

Traditional abbey ale brewed in the classic “Triple” style of Belgium’s best Abbey Ales. Blond to pale amber color with a wonderful head, slightly sweet aroma and the orangey-grassy flavors of hops in the finish. Wonderfully drinkable and surprisingly light.
8% Goblet \$9

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 \$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

GOUDEN CAROLUS • Classic

Dark, very balanced dosed caramel and aromatic malts provide, in combination with a traditional high fermentation, a unique beer that unites the warmth of wine and the freshness of beer.
8.5% Goblet \$8.50

BRASSERIE DUPONT

Avec Les Bon Voeux
The strongest of Dupont’s farmhouse ales, but the alcohol isn’t all that detectable. 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

KASTEEL • Cuvée du Château

Strong, dark brown beer that veers between sweet and bitter; malt has the upper hand. 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



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION

for details contact our events coordinator at
events@hopleaf.com or 773-334-9851

MORE CRAFT INSIDE >>>



FOUNDERS • All Day IPA

Brewed w/a complex array of malts, grains & hops. Balanced for optimal aromatics & clean finish. (*Grand Rapids, MI*)

4.5% Pint \$4

5 RABBIT • La Protesta

Hoppy Golden ale continuing the feelings behind what inspired "Chinga Tu Pelo", spreading their message of love, hope, & resistance. This year proceeds go to the Young Center for Immigrant Children's Rights.

4.8% Tall Goblet \$6

ANCHOR • Steam

The Flagship beer of this brewery founded in 1896 is the "steam" beer made w/pale and caramel malts, fermentation with lager yeast at warmer ale temperatures in shallow open-air fermenters, & gentle carbonation in cellars. (*San Francisco, CA*)

4.9% Pint \$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

BRASSERIE DES FRANCHES-MONTAGNES

√225 Saison

Belgian-style Saison matured in their used Abbaye de Bon Chien barrels for 4 months to give it a slight funky sourness.

5% Goblet \$10

BRAUEREI HIRT

Hirter Morchl Dunkel

Brown lager from a brewer founded in 1270. Smooth & refreshing w/roasted malt flavors and a hint of hop bitterness.

5% Glass \$7

BREWDOG • 5 A.M. Saint

Red Ale with 5 malts, 5 hops and 5% abv. Jump in and you'll find berry bouncing off marmalade clashing with caramel cosying up to chocolate buzzing off spice sizzling with toast laced with lychee and colliding with biscuit. (*Winchester, OH*)

5% Pint \$6

FIRESTONE WALKER

DBA Nitro

DBA is the beer that started it all in 1996, but you might say that Nitro DBA is its truest form yet. Caramel malts & noble hops in unprecedented smoothness, revealing new intricacies. (*Paso Robles, CA*)

5% Pint \$6

McAUSLAN

St. Ambrose Oatmeal Stout Nitro

Brewed from 40% dark malts & roasted barley. Strong hints of espresso & chocolate. Oatmeal adds body & a mocha-colored head.

5% Pint \$6

ALLAGASH • White

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. (*Portland, ME*)

5.1% Pint \$6

DOVETAIL • Vienna Lager

Copper in color w/a warm 100% Vienna malt character & Styrian Golding hop finish.

5.1% 17oz Glass \$7.50

LAGROW • Citra Blonde

Refreshing, refined, organic Blonde. Orange zest showcased through pure ingredients and finished off with a bubbly, smooth taste.

5.15% Goblet \$6

HALF ACRE • Smoking Gull

Intense tropical fruit, berry salad, and a touch of pine produced by multiple doses of Mosaic and Citra.

5.3% Goblet \$6.50

VICTORY • Prima Pils

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

5.3% Pint \$6

FIRESTONE WALKER • Pivo Pils

Hallertau-grown Magnum hops w/Spalter Select & dry-hopped w/German Saphir. Floral & spicy herbal notes w/hints of bergamot & lemongrass. (*Paso Robles, CA*)

5.3% 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

DOVETAIL

Special Collaboration Blend

Funky, complex & mildly tart. Compares with Belgian Gueuze beers we have carried for many years at Hopleaf. Created in collaboration w/Hopleaf's Michael Roper and Joe Huminiak & Kaiser Tiger's Pat Berger together with Hagen Dost at Dovetail.

6% 7oz Aspen Glass \$8

SOLEMN OATH

Taproom Exclusive

Ironically named collaboration with Hopleaf and Bavarian Lodge to brew a cold weather stout, w/subtle rye spice & a smooth finish highlighted by notes of baker's chocolate and fresh ground coffee. Exclusively brewed for select Solemn Oath retail partners rather than SO's taproom!

6% Pint \$6

THREE FLOYDS

Zombie Dust

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.

6.4% Pint \$7

THREE FLOYDS • Deesko

Berliner style Weisse Beer.

6.5% 7oz Aspen Glass \$6

OLD NATION M-43

IPA w/complex character from the combination of Calypso, Amarillo, Citra, and Simcoe hops. Notes of pineapple, pango and grapefruit come through in the huge, yet surprisingly delicate aroma. Hop bitterness is not particularly intense, which leads to a very drinkable, juicy IPA even non-IPA fans love. (*Williamston, MI*)

6.8% Pint \$7.50

OMMEGANG • Pale Sour

Elegant, drinkable sour beer aged over several months in stainless tanks. Interplay of sweet & sour. Soft with a delicate body and clean finish. (*Cooperstown, NY*)

6.9% Goblet \$7

BELL'S • Two Hearted

Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! (*Kalamazoo, MI*)

7% Pint \$6

MAPLEWOOD • Juice Pants

Healthily hopped New England Style IPA showcasing a variety of hops that change every time it's brewed. It is fermented with Conan yeast which gives it a crazy stone fruit and peach flavor which works beautifully together with the hops. Limited release brewed periodically in small batches.

7% Pint \$7

NEW BELGIUM • La Folie

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

REVOLUTION

Northwest Hero

Featuring hops from the Pacific Northwest, this IPA cuts balanced grapefruit & pine bitterness w/floral and spice notes.

7.1% Pint \$6

SURLY • Todd the Axe Man

Potent IPA w/fresh American aroma hops on a base of rich Golden Promise malt, Surly's signature malt. (*Minneapolis, MN*)

7.2% Pint \$7

WHINER • Fur Coat

Belgian Style Dark Ale.

7.3% Goblet \$6

NORTH COAST • PranQster

Following Belgian tradition by using a mixed culture of antique yeast strains results in a floral nose, a full fruity flavor and a clean finish. (*Fort Bragg, CA*)

7.6% Goblet \$5

LAGUNITAS • Super Cluster

This out-of-this-world ale is a galactic blast from the glass, a Citra supernova in the sky, jettisoning lupulin lusciousness through the cosmos & across the universe of your palate.

8% Goblet \$5

METROPOLITAN

Generator Doppelbock

Bocks have provided nutrition to fasting German monks during Lent for centuries. We don't fast, we aren't monks, & honestly, we don't even know exactly when Lent occurs. But we are pleased to honor this tradition w/Metropolitan's seasonal brew.

8.2% Imperial Half Pint \$6

18TH STREET • Deal with the Devil

Brewed as a salute Spiteful Brewing, this is a beer that comes with a price: their souls. After securing a box of foolproof, sought-after hops, they came up with a juicy pale ale that's low in bitterness & huge in tropical flavors. Unfiltered. (*Hammond, IN*)

8.5% Imperial Half Pint \$6

DESTIHL • Haze of the Dead

Booming amounts of Citra and Simcoe hops piercing through the melodic mouthfeel of flaked oats, wheat & pils malts, concocting into a juicy, dazy Double IPA that will be sure to wake the dead. (*Normal, IL*)

8.5% Imperial Half Pint \$6

STONE | NEW REALM

Literally Wrote the Book

For 10 awesome years, Mitch Steele served as Stone Brewing's Brewmaster. He helped develop some of the most celebrated and influential beers while also (quite literally) writing the book on IPAs. In 2016 he moved to Atlanta to co-found his own brewery, New Realm. In 2019, Stone got to work with him once again.

(*Escondido, CA / Atlanta, GA*)
9% Imperial Half Pint \$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

SIERRA NEVADA • Bigfoot

An award-winning American barleywine boasting a dense, fruity bouquet, an intense flavor palate and a deep reddish-brown color. Huge hoppiness in its earthy aroma, a chewy palate, and a great depth of flavor.

9.6% Imperial Half Pint \$6

BELL'S • Hopslam

6 hop varieties added to the brew kettle & then dry-hopped w/ Simcoe hops. Grapefruit, stone fruit, & floral notes. A generous malt bill & a dollop of honey keep the balance in check. (*Kalamazoo, MI*)

10% Imperial Half Pint \$6

ALLAGASH • James Bean

Hopped w/Nugget & Hallertau then fermented with house yeast. After fermentation and aging in bourbon barrels for just shy of 2 months, cold-brewed coffee is added. Notes of caramel, bourbon, and coffee. (*Portland, ME*)

10.1% Imperial Half Pint \$7.50

SPITEFUL • Corporate Guy

We all know that guy...the one who says he's gonna shoot you an email...the one who winks and throws you the finger gun...so next time this guy tries to hand you a business card, grab our very sophisticated Wheat Wine instead and have something that actually matters in your hand.

11% Imperial Half Pint \$5

TWO BROTHERS

Bare Tree 2018

Wheatwine featuring the Two Brothers' original Hefe Weizen recipe taken to new heights with a higher strength and an aromatic finish.

11% Imperial Half Pint \$6

BUCKLEDOWN • Significant

Aged in Kentucky whiskey barrels for 6 months, this stout boasts roasty flavors and notes of coffee and chocolate. Its rich mouthfeel supports the hint of bourbon and a smooth warming finish.

11.5% Imperial Half Pint \$7

FOUNDERS • KBS 2018

Strong stout brewed with a hint of coffee and vanilla then aged in oak bourbon barrels. The process ensures that strong bourbon undertones come through in the finish. (*Grand Rapids, MI*)

12.3% Imperial Half Pint \$10