

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

SEATTLE CIDER Pineapple Agave

Ripe, juicy pineapple aroma, soft tartness, & subtle tropical sweetness lead to a clean finish. (Seattle, WA)
6.5% Goblet \$5

2 TOWNS • La Mure

Inspired by lambic beers of Belgium. Apples & blackberries fermented w/ Lactobacillus. Aged in Willamette Valley pinot noir barrels for 1 year. Complex aromatics and a lactic tang. (Corvallis, OR)
7% 7oz Aspen Glass \$8.50

VIRTUE • Seedling Orchard with Schaebeek Cherries

Seedling Orchard is a friend to chefs and farmers markets for their quality hand picked heirloom fruit. Cider made w/ Schaebeek cherries 2015 harvest. (Fennville, MI)
7% 7oz Aspen Glass \$8.50

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 RIESLING TROCKEN

Weingut Dr. Heyden Estate Germany
From the limestone terroir of the Oppenheim slope. Pretty white peach and apricot aromas perfume this fruity dry Riesling. Etherial and light in texture with a zippy mouthfeel and delicate red apple, quince and honey flavors. Easy drinking, approachable and food friendly. 12.5%
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.

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

ATX 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 April 15, 2019
Please note: prices do not include tax.

BELGIAN DRAFTS



CHIMAY • Dorée

Mild & light w/ floral aromas, a hint of smoked malt & a touch of bitter. The taste is set by hops, lemon & coriander.
4.8% Goblet \$8.50

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.
5.5% Glass \$7.50

LEFFE • Blonde

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

DUBUISSON • Cuvée de Trolls

Dried orange peel added at the boiling harmonises beautifully w/ the well-rounded and delicate taste of this Blond Ale.
7% Goblet \$10

WESTMALLE • Dubbel

Reddish brown trappist ale, malty & fruity. The bouquet is full of esters, fruitiness, and ripe banana. The taste is fruity & slightly bitter, w/ a long, dry finish.
7% Goblet \$10

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

KWAK by Bosteels

Aromas of wheat beer w/ hints of bubble-gum, vanilla, cloves & a touch of spirit. Smooth & spritzzy, w/ vanilla notes in the palate. 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 \$8

ST. BERNARDUS • Tripel

Traditional abbey ale. Blond to pale amber color w/ a slightly sweet aroma and the orange-grassy flavors of hops in the finish.
8% Goblet \$9

TRIPEL KARMELIET by Bosteels

Golden-bronze ale w/ a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes.
8% Goblet \$8

BRASSERIE DUPONT

Avec Les Bon Voeux
Farmhouse ale w/ a touch of honey sweetness, grassiness, a bit of hop bitterness, yeasty funk & a perfect amount of spritz.
9.5% Goblet \$9

GOUDEN CAROLUS • Classic

Dark, balanced dosed caramel & aromatic malts provide a unique beer that unites the warmth of wine and the freshness of beer.
8.5% Goblet \$8.50



Monday, April 15

SOUR TAP TAKEOVER

DEL DUCATO

Tropical Chrysopolis
Pale yellow w/ complex nose: albedo of lemon, citron peel, horse blanket, mango, papaya, & pineapple. Sharp lactic acidity with a typical harshness from Brettanomyces, slightly blurred by reminiscences of vinegar.
3.8% 7oz Aspen Glass \$10

LO REZ

Tamarind Shortcut
Kettle soured version of a traditional German wheat beer, w/ an addition of Tamarind, adding a light spice. Light, tart, and effervescent.
3.9% Tall Goblet \$6

ELGOOD'S

Coolship Sour Mango
Fermented ale is produced in a building, parts of which remain original from 1795. Clean, crisp & refreshing. This one adds mango for sweetness and complexity.
5% 7oz Aspen Glass \$7

LINDEMAN'S

Young Lambic
Pure, rare, young, uncarbonated, unblended, unsweetened lambic. Variations in each batch are determined by many factors: brewing season, foudre history, and the magic of wild yeast. Draft only.
5% 7oz Aspen Glass \$10

OUD BEERSEL

Oude Lambiek
The base oude lambiek for Oud Beersel's blends. A principal component in the blend of Oud Beersel Oude Geuze Vieille. The exact time when a lambic switches from jeune to vieux is based on the fermentation progress and is at the brewer's or blender's discretion.
5% 7oz Aspen Glass \$8.50

Still Lambiek

Unblended version of the Lambiek, intended to emulate the flavor of the bag in box Lambiek that you receive when you are at the 137 year old brewery or in Belgium. Pulled directly from the casks w/ little to no carbonation. Very tart, refreshing & funky.
5.6% 7oz Aspen Glass \$8.50

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

DOVETAIL

Special Collaboration Blend
Funky, complex & mildly tart. 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

MORE SOURS & CRAFT INSIDE >>>

BELGIAN & CRAFT DRAFTS

☀ = Sour ★★★ = Chicagoland

Celebrating 27 years in 2019



VERZET
Oud Bruin Cherry (harvest 2018) ☀
 Classic Flanders Sour Oud Bruin with the addition of cherries fresh from harvest.
 6% 7oz Aspen Glass \$9

RODENBACH • Foederbier ☀
 Unfiltered version of the iconic Rodenbach Flemish Red (Classic). This one comes straight out of the oak to you.
 6% 7oz Aspen Glass \$9

BOON • Geuze Sélection ☀
 To create Geuze on draft, Brewery Boon had to take innovative steps to alter the formula, creating a new lambic blend. They defined the characteristics of the lambic needed for kegged Geuze targeting lambic from specific foeders which were best suited to the new specifications. This solution provides a way to keep keg pressure down and still produce a “keg conditioned” Geuze with a full-bodied taste and signature Geuze Boon sour fruitiness. This new formula presents a taste different to that of the bottled Geuze with less carbonation & a different mouth-feel experience.
 6.3% 7oz Aspen Glass \$10

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% Goblet \$10

Unblended Oude Lambiek ☀
 Rare opportunity to try an Unblended lambic from one of the worlds premier lambic brewery blenders. This is one of many flavor profiles that would normally go into creating something more balanced and approachable. (See Dovetail Hopleaf Collaboration blend) Even we don't know what to expect.
 7% 7oz Aspen Glass \$10

WHINER • Save the Queen ☀
 Blackberry & honey in their coolship. Aged in cabernet barrels. Great sourness and floral finish. The honey is from their local rooftop beekeeper, Bike-A-Bee Honey.
 6.9% 7oz Aspen Glass \$5.50

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

La Folie Grand Reserve PX ☀
 Iconic sour ale (and Hopleaf favorite). La Folie matured for another 9 months in Pedro Ximenez Sherry casks, then infused with Tahitian Vanilla beans. (Fort Collins, CO)
 8% 7oz Aspen Glass \$7

POLLYANNA
Roselare Project (Pomegranate) ☀
 Four small batch mixed fermentation ales fermented & aged in whiskey barrels for at least 20 months before adding a different fruit to each beer. The Pomegranate variant is tart & fruity w/whiskey, vanilla, & caramel notes from the wood.
 9% 7oz Aspen Glass \$5

LAGUNITAS
Sonoma Farmhouse Brett Stout ☀
 Brett Stout fermented w/a slight funk of Brettanomyces, Lactobacillus, & house Ale Yeast. Then housed in Sonoma County red-wine barrels for up to 4 years. Smooth, tart, & sultry.
 11.3% Imperial Half Pint \$5

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

SURLY • Hell
 Not unlike a German Zwickel Bier. Hops takes a back seat to the Pils malt sweetness & fresh bread aroma. The color is... hell (Deutsch for light). (Minneapolis, MN)
 4.5% Pint \$5

5 RABBIT • La Protesta ☀
 A hoppy Golden ale continuing the feelings behind what inspired “Chinga Tu Pelo” without a loss of the passion, spreading their message of love, hope, and resistance. This year proceeds go towards the Young Center for Immigrant Children's Rights.
 4.8% Tall Goblet \$6

ANCHOR • Steam
 A blend of pale & caramel malts, fermentation w/lager yeast at warmer ale temperatures in shallow open-air fermenters. Gentle carbonation in cellars through a process called krausening. (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

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

McAUSLAN
St. Ambroise Oatmeal Stout Nitro
 Brewed from 40% dark malts and roasted barley, this intensely black ale carries strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head to this highly rated Stout.
 5% Pint \$6

TEMPERANCE
Fence Jumper
 Cream Ale w/slight fruity ester notes and clean finish. Delicately dry hopped with Chinook, adding hints of juicy grapefruit to balance the grainy sweetness.
 5.1% 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

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

BELL'S • Oberon
 Light-bodied American wheat beer that's easy-drinking & thirst-quenching w/notes of biscuits, lemon, yeast & floral 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

SOLEMN OATH
Taproom Exclusive
 Ironically named collaboration w/Hopleaf & Bavarian Lodge. Cold weather stout with rye spice, smooth finish, notes of chocolate & coffee. Exclusively brewed for select retail partners, rather than SO's taproom!
 6% Pint \$6

SIERRA NEVADA • Brut IPA
 This is a new take on IPA brewed for a bone dry champagne-style finish. Late hop additions give the beer balanced bitterness and a bright pop of citrus flavor. It's as intriguing as it is drinkable.. 6.2%
 6.2% Pint \$6

TOPPLING GOLIATH • Pompeii
 Inspiration for their newest Hop Patrol IPA comes from the House of Faun in Pompeii, Italy. At this site, some of the world's most famous mosaics were preserved under layers of ash after the eruption of Mount Vesuvius. Just as Mount Vesuvius preserved the complex mosaics of Pompeii, this single-hop IPA preserves the luxurious taste of the Mosaic hop. (Decorah, IA)
 6.2% Pint \$7

THREE FLOYDS
Zombie Dust
 Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.
 6.4% Pint \$7

HAMMERHEART
Laurentian Porter
 Mesquite smoked porter with spruce tips. (Lino Lakes, MN)
 6.5% Goblet \$6

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

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

REVOLUTION
Spirit of Revolt
 Imperial IPA made by the women of Rev in honor of International Women's Day. Brewed with specialty malts, this beer features a smooth, round body. Dry-hop blend of Cascade, Cashmere, & Styrian Fox hops. Notes of citrus, pineapple, and melon. A portion of sales will benefit Connections for Abused Women and their Children.
 8.2% Imperial Half Pint \$5

UNIBROU
La Fin du Monde ☀
 Triple-style golden ale recreates the style of beer developed in the Middle Ages by trappist monks for special occasions.
 9% Goblet \$7

STONE • Enjoy by 4/20/19
 Enjoy this monster IPA fresh. That's the idea. All the hops with a strong malt backbone. (Escondido, CA)
 9.4% Imperial Half Pint \$6

ODELL • 180 Shilling
 A double version of the 90 Shilling. Bigger now, with a hearty roasted malt base balanced by subtle earthy hops and aged on oak to create notes of toffee, plum, vanilla and dried cherry. (Fort Collins, CO)
 9.6% Imperial Half Pint \$9

HALF ACRE • Navaja ☀
 Double India Pale Ale brewed with Golden Promise malt, hopped with Mosaic, Simcoe, Citra and CTZ.
 10% Imperial Half Pint \$6

ALLAGASH • James Bean
 Hopped w/Nugget & Hallertau then fermented with house yeast. After fermentation & aging in bourbon barrels for almost 2 months, cold-brewed coffee is added. Notes of caramel, bourbon, and coffee. (Portland, ME)
 10.1% Imperial Half Pint \$7.50

FOUNDERS • CBS 2018
 Imperial Stout w/chocolate & coffee, aged in maple syrup-bourbon barrels. Same base beer as KBS, an imperialized version of Breakfast Stout. Rich maple syrup, roasted coffee and velvety chocolate meld together. (Grand Rapids, MI)
 11.6% 6.5oz Bell Glass \$8

BOULEVARD
Bourbon Barrel Quad
 Abbey-style quadrupel separated into a number of oak bourbon barrels where it ages for varying lengths of time, some for up to three years. Cherries are added to make up for the “angel's share” of beer lost during barrel aging. Selected barrels are then blended for optimum flavor. The resulting beer retains only very subtle cherry characteristics, with toffee and vanilla notes coming to the fore. (Kansas City, MO)
 11.2% Imperial Half Pint \$7

Rye on Rye
 Rye on Rye begins life as a brawny, tawny rye ale before being aged in freshly-emptied Templeton Rye barrels. Deep amber in color, this celebration of spicy rye malt and rye whiskey features notes of charred oak, vanilla and a delightful boozy sweetness. (Kansas City, MO)
 12% Imperial Half Pint \$7