

DRAFT CIDER & MEAD

VIRTUE • Michigan Cherry

A bright apple-forward aroma, crisp apple flavors, and finishes with a lightly sweet and tart hint of cherries. (Fennville, MI)

5% **Goblet \$6**

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**

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 19, 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**

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**

LOUD BEERSEL • Oude Lambiek ⚡

The base oude lambiek for Oud Beersel's blends. A principal component in the blend of Oud Beersel Oude Geuze Vieille.

5% **7oz Aspen Glass \$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**

ST. BERNARDUS • Wit

Traditional Belgian white beer developed and brewed in collaboration with the legendary Master Brewer Pierre Celis. Very pale & quite hazy. Wheaty, apple-like aroma & herbal-spicy notes. Coriander and orangey fruitiness & honeyish sweetness.

5.5% **Goblet \$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**

LOUD BEERSEL • 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**

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**

VERZET

Oud Bruin Cherry (harvest 2018) ⚡

Classic Flanders Sour Oude Bruin with the addition of cherries fresh from harvest.

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 targeted lambic from specific foeders which were best suited to the new specifications. This provided a way to produce a "keg conditioned" Geuze with a full-bodied taste and signature sour fruitiness. Tastes different than the bottled Geuze with less carbonation & a different mouth-feel.

6.3% **7oz Aspen Glass \$10**

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% **Goblet \$10**

LEFFE • Blonde

Smooth & fruity, and it has a spicy after-taste with a hint of bitter orange.

6.6% **Goblet \$7.50**

BOON 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**

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 bubblegum, 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**

TRIPEL KARMELIET by Bosteels

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

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

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**

MORE SOURS & CRAFT INSIDE >>>

BELGIAN & CRAFT DRAFTS

⚡ = Sour ⚡⚡⚡ = Chicagoland

Celebrating 27 years in 2019



SIERRA NEVADA

Hazy Little Thing

Unfiltered, unprocessed, and straight from the tanks, creating a West Coast-style version of a New England style IPA.

6.7% Pint \$5

Good beer & healthful lives requires clean water. Friday thru Monday (4/19-4/22) 100% of pre-tax revenue from Sierra Nevada's Hazy Little Thing will be donated to the Environmental Law and Policy Center to protect our Midwest lakes and waterways. On Earth Day, a portion of proceeds from ALL our beer sales will go towards the same mission.

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 Brett, 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

DESCHUTES • Da Shootz!

Clean, lightly toasted, light citrus, bubbly, and refreshing. A simple style with low ABV and low IBU so you can keep on keeping on. Hopped with Tettnang, Lemondrop, and Azacca. (Bend, OR)

4% 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 kräusenig. (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

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

McAUSLAN

St. Ambrose 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

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

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

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

POLLYANNA

Coffee Fun Size

Loads of Tugboat Coffee in this Milk Stout with peanut, vanilla bean, cocoa nib, and sea salt. The best part of waking up is the Fun Size in your cup!

6.1% Imperial Half Pint \$7.50

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

OMMEGANG • Pale Sour ⚡

Elegant sour beer, unique in that it's not wood-aged. Aged over several months in stainless tanks, master blenders blend new batches w/older ones until the optimal balance of flavors is reached. Interplay of sweet & sour. Soft mouthfeel 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

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

TOPPLING GOLIATH • King Sue

Citra hopped double IPA will make followers cheer & enemies crumble. But don't take this beer lightly, when King Sue is on a rampage, nothing will stand in its way. (Decorah, IA)

7.8% Imperial Half Pint \$7

NEW BELGIUM

La Folie Grand Reserve PX ⚡

Iconic sour ale (a 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

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

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

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

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

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

BOULEVARD • 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