

DRAFT CIDER & MEAD

VIRTUE • Michigan Apple

Semi-dry cider from heirloom Michigan apples, blended w/hand-pressed juice from this year's harvest. Ripe apples, a hint of oak, & a touch of sweetness. (Fennville, MI)
5.5% **Goblet \$5**

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**

VANDER MILL • Casnovia

A blend of heirloom apples: Dabinette, Yarlington mill, Golden Russet & Spitzenber. Barrel fermented in white oak, left unfiltered. Bright apple flavor, full bodies and delicious. (Spring Lake, MI)
6% **Goblet \$7.50**

UNCLE JOHN'S Sidra de Tepache

Inspired by the Mexican fermented fruit drink and made with apples and pineapple. (St. Johns, MI)
6.9% **Goblet \$6.50**

WHAT'S A QUARTER?

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



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

2017 ORGANIC ROSÉ Pratsch

Niederösterreich Austria
Delicate and dry featuring aromas and flavors of wild strawberries, peach, and pear, backed by crisp, refreshing acidity. 100% organic Zweigelt. 11.5%
Quarter \$10. Half \$20. 750ml \$27.

RED

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.

2017 SANGIOVESE DI TOSCANA

Poggio Anima Toscana, Italy
From mature vines in a single vineyard in the Colle Senesi. Dark ruby. Aromas of iris, rosemary & lavender, bright red cherries and mint explode from the glass. Youthful, easygoing palate offers juicy cherry, white pepper & clove hints alongside pliant tannins. 100% Sangiovese. 14%
Quarter \$10. Half \$20. 750ml \$27.

VERMOUTH

ATXA VINO VERMOUTH ROJO

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

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**

LINDEMAN'S • Young Lambic ⚡

Pure, rare, young, uncarbonated, unblended, unswetened 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. 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**

VAN HONSEBROUCK Gueuze Fond Tradition ⚡

Classic gueuze w/a blend of young & old lambics. Spontaneously fermented & oak-aged. Fruity apple aromas. Very dry finish.
5% **13oz Glass \$8**

ST. BERNARDUS • Wit

Traditional Belgian white beer. Pale and hazy. Wheat, apple aroma & herbal-spicy notes: coriander, orange, and honey.
5.5% **Goblet \$8.50**

DE HALVE MAAN • Brugse Zot

A very drinkable thirst-quencher with bags of character, brewed with four varieties of malt and two types of aroma hops.
6% **Goblet \$9**

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**

DUBUISSON • Cuvée de Trolls

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. It harmonises quite beautifully with the well-rounded and delicate taste of this Blond Ale.
7% **Goblet \$10**

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% **Goblet \$8.50**

GOUDEN CAROLUS • Ambrio

Full-tasting, but deceptively drinkable, amber ale with a great fruity taste and a hoppy edge. The 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**

HUYGHE • Delirium Red

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

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**

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**

BRASSERIE DUPONT Avec Les Bon Voeux

A farmhouse ale w/a touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeasty funk & a nearly perfect amount of yeast.
9.5% **Goblet \$9**

STRAFFE HENDRIK • Quadrupel

Rich, intense dark ale. Brewed w/a subtle blend of specialty malts, giving an extremely dark color & complex character.
11% **Goblet \$10**



BELGIAN FRIED CHICKEN NIGHT! Monday, June 3rd

Belgian Fried Chicken night is the 1st Monday of the Month, unless otherwise noted.



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION

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

Menu as of May 12, 2019
Please note: prices do not include tax.

MORE CRAFT INSIDE >>>

WINE ON TAP

SERVED IN CARAFES

WHITE

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 ROERO ARNEIS

Cascina Pace Piemonte, Italy
Straw yellow w/greenish reflections. Notes of white pulp fruits, such as peach, and florals in the nose that recall flowers & chamomile. With age, the sensations of flint & hydrocarbons become more acute. Full & flavorsome, w/a proper acid balance and a pleasant aftertaste of deep saffron. Perfectly food friendly. 13%
Quarter \$10. Half \$20. 750ml \$27.

2017 CHARDONNAY

Sean Minor Four Bears
Sonoma, California
Light golden straw hue and 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 Nimes, 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.

2018 ROSATO Scarpetta Frico

Tuscany, Italy
Light bodied rosé from indigenous Tuscan varietals. Natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé. 90% Sangiovese, 5% Canaiolo, 5% Ciligiolo. 12%
Quarter \$9. Half \$18. 750ml \$25.



HACIENDA BEER CO

Baileys Harbor, WI
CHICAGO DEBUT

Draft

HACIENDA Am I Coming In Clear
Motueka dry hopped saison naturally conditioned with a blend of Brettanomyces.
5.3% Goblet \$8

L'hiver
Foeder-aged brett saison w/ginger, cardamom & orange peel.
7.4% 7oz Aspen Glass \$5

Bottle

Strange Waves Azacca
Mixed fermentation saison aged in white wine barrels & dry hopped in the barrel with Azacca hops. Available while supplies last.
6% 500mL Bottle \$18

PERENNIAL • Hopfentea ☀
The Hopleaf/Perennial collaboration! Traditional German Berliner Weiss tweaked w/a tea blend to impart a slight apricot hue & botanical aromatics. (St. Louis, MO)
4.2% Goblet \$7

SURLY • Hell
Not unlike a German Zwickel Bier. Filtered & fermented w/lager yeast. American 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

FOUNDERS • All Day IPA
Brewed w/a complex array of malts, grains & hops. Balanced for optimal aromatics & clean finish. (Grand Rapids, MI)
4.7% Pint \$4

LEFT HAND Flamingo Dreams Nitro
Nitro Berry Wit. Super smooth & refreshing subtle zing from berry notes with a striking pink color. (Longmont, CO)
4.7% Tall Goblet \$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

McAUSLAN St. Ambrose Oatmeal Stout Nitro ★★
Intensely black ale w/strong hints of espresso & chocolate. Oatmeal adds body & a long-lasting mocha-colored head.
5% Pint \$6

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

DOVETAIL • Vienna Lager ★★★
Copper in color w/a warm 100% Vienna malt character & Styrian Golding hop finish.
5.1% 17oz Glass \$7.50

UNIBROU Éphémère Cassis ★★
Limited seasonal beer. Blackcurrant aromas enhanced by a mild astringency.
5.5% Goblet \$6.50

GREAT LAKES • Cloud Cutter
Citrusy hop flavors and aromas barrel roll through a cloud cover of pillowy wheat and crisp malt. (Cleveland, OH)
5.1% Pint \$6

DOG FISH HEAD • SuperEIGHT ☀
Super gose w/prickly pear, mango, boysenberry, blackberry, raspberry, elderberry, kiwi juices, toasted quinoa & red Hawaiian sea salt. Vibrant red color, with flavors of berries & watermelon, along with a slightly tart—yet refreshing—finish. (Milton, DE)
5.3% Tall Goblet \$6

FIRESTONE WALKER • Pivo Pils
Magnum hops as foundation; Spalter Select for floral aromatic & spicy herbal notes; dry-hopped w/Saphir for a touch of bergamot zest & lemongrass. (Paso Robles, CA)
5.3% Pint \$6

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

SOLEMN OATH Punk Rock for Rich Kids ★★★
Light caramel sweetness and fruity Belgian yeast compliment the unique flavor and aromatics of a single hop variety.
5.5% Goblet \$5

THORNBRIDGE • Jaipur ★★
Packed full of American hops, it bursts with powerful citrus flavors. Remarkably smooth finish in a deliciously drinkable IPA.
5.9% Goblet \$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

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

SPITEFUL • Alley Time ★★★
Brewed w/Pilsen malts & a single addition of Simcoe hops, perfect for sharing those explicative-heavy stories w/a cold one in hand.
6% Pint \$6

SIERRA NEVADA • Brut IPA
Bone dry champagne-style finish. Late hop additions give balanced bitterness and a bright pop of citrus flavor.
6.2% Pint \$6

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

DESCHUTES • Fresh Haze
A hazy twist on your main squeeze. (Fresh Squeezed! Get it?) Juicy, w/orange citrus and a soft malt body. (Bend, OR)
6.5% Pint \$7

WAR PIGS (3 FLOYDS & MIKKELLER) Foggy Geezer ★★★
Super fruity and dank with a firm bitterness. Citrus, peach and tropical fruit aromas.
6.8% Pint \$6

BELL'S • Two Hearted
Copper colored, w/dense creamy head & full blast of hops! (Kalama, MI)
7% Pint \$6

HALF ACRE • GoneAway ★★★
A western charged firecracker. Conjuring the classics & then laid on a bed of pale malt. This IPA shoots straight to the bitter edge before falling into a mellow haze. Deep gold & ready to travel into the distance.
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

REVOLUTION • Cryo-Hero ★★★
The cryo hop pellets used are processed to consolidate the lupulin—which preserves oils & resins for an even bigger showcase of Citra, Simcoe, Mosaic, and Centennial. Every pound of cryo hops packs the punch of two pounds of the regular hops. Huge hop character & massive aroma complement a light, smooth golden beer.
7% Pint \$6

THREE FLOYDS Temple of the Sun ☀ ★★★
Second collaboration w/the mighty Skeltonwitch. Kettle-soured IPA brewed with loads of Southern Hemisphere hops. Tart, refreshing ale w/lingering notes of tropical fruit, raspberry and currants.
7% Tall Goblet \$6

WILD BEER CO. Modus Vivendi ★★
Combines unpredictability of wild yeast with the subtle complexity of maturation in oak barrels. A transformation of an old English ale into a beer that is Wildly different. Unique, dark, flavorful w/a smooth, rich, full body & complex fruit flavors of berries, sweet cherries & tannins.
7% 7oz Aspen Glass \$8

SOLEMN OATH Most Important Beverage of the Day ★★★
Full-bodied, creamy mouthfeel with fluffy cocoa alongside roast & citrus coffee notes. Brewed w/two Intelligentsia coffees—Ljulu Lipati Zambia for bright, acidic, tart grapefruit notes & French Roast for the darker, deeper coffee elements.
7.2% Imperial Half Pint \$8

STONE • Scorpion Bowl
Floral and citrus notes from Mosaic, Loral, and Mandarina Bavaria hops dish up a mouthwatering fruit punch to the palate in this strong American IPA designed after the cocktail. (Escondido, CA)
7.5% Imperial Half Pint \$5

MAINE • Dinner
Maine's first Double IPA. Dry, refreshing and hoppy. They focused on hop flavor and aroma here. To maximize hop character, they dry hopped Dinner twice with over 6 lbs. of hops per barrel. For the best experience, please enjoy as fresh as possible. Citra, Falconer's Flight, Mosaic, Simcoe. (Freeport, ME)
8.2% Imperial Half Pint \$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

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

ODELL • 180 Shilling
In 1989 Odell opened with flagship, 90 Shilling. Still a favorite today, celebrating the Silver Anniversary with a double version of the recipe that started it all. 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. Thanks for 25 years of beers, and here's to many more. Cheers! (Fort Collins, CO)
9.6% Imperial Half Pint \$9

LAGUNITAS Undercover Investigation Shut-Down ★★★
An oxymoronic 'Imperial Mild'—A redux. Defiant as to style... The brewer can say for sure it is unforgiven and unrepentant.
9.7% Imperial Half Pint \$5

NEW HOLLAND • Dragon's Milk
Aging in oak for over 120 days extracts flavors from the wood, contributing to this strong ale's complex character. Hints of bourbon flavor perfectly complement the roasted malts. (Holland, MI)
11% Imperial Half Pint \$5

SHORT FUSE Dark Realm with Banana ★★★
Russian imperial stout Dark Realm w/over 600 lbs of banana purée. Big complex flavors of a Russian imperial stout combined w/banana gives off flavors of your favorite frozen treat, chocolate covered banana's.
11% Imperial Half Pint \$5

Hopleaf's Draft Lines are maintained by

