# **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) Imperial Half Pint \$8.50 6%

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

WHAT'S A QUARTER?

Quarter =  $\frac{1}{3}$  bottle Half =  $\frac{2}{3}$  bottle

750mL = full bottle

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

Goblet \$6.50

# 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 Nîmes, France Rose peony color w/rich red-fruit aromatics. Grenache offers freshness on the palate w/persistant 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.



# Niederösterreich Austria

Delicate and dry featuring aromas and flavors of wild strawberries, peach, and pear, backed by crisp, refreshing acidity. 100% organic Źweigelt. 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% Čarignan, 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%

# **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

OUD BEERSEL • Oude Lambiek 5 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.

7oz Aspen Glass \$8.50 5%

### **VAN HONSEBROUCK** Gueuze Fond Tradition 🗲

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

### PALM · Speciale

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

### 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. Goblet \$9 6%

### BOON • Oude Kriek **\$**

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 aftertaste with a hint of bitter orange. Goblet \$7.50 6.6%

### **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. Goblet \$10 7%

### **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 w/a fruity taste and a hoppy edge. Brewed since the fourteenth century, and is the last of its style brewed in Belgium. Truly a Belgian Pale Ale in modern terms. Goblet \$8.50 8%



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 bubblegum, vanilla, cloves & a touch of spirit. Smooth & spritzy, 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! Goblet \$8 8%

**HUYGHE** • Delirium Tremens

Pale blond and slightly malty with a nice touch of alcohol & spicy. Warming and round, with an aftertaste that is strong, long-lasting and dry bitter. 9%

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

# STRAFFE HENDRIK • Quadrupel

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



# **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 15, 2019 Please note: prices do not include tax.

# **CRAFT DRAFTS**



# WEDNESDAY, MAY 15 • 4-6PM

### **COFFEE TALK WITH POLLYANNA BREWING**

Brewers and owners will be on hand to share a beer and chat about beer and beer politics as part of Illinois Craft Beer Week.

### \*\*\*\* POLLYANNA Henry Milk Chocolate Lager

Inspired by their son's inevitable milk interest, head brewer, Brian, and his wife, Angie, decided to brew a Chocolate Milk Lager with Cocoa Nibs and Vanilla Beans to celebrate the birth of their first child, Henry. Super smooth with lots of dark chocolate from the Cocoa Nibs and real Madagascar Vanilla Beans.

### 6.5% Pint \$8 **Bourbon Barrel-Aged Coffee**

Fun Size

Already a Fun Size treat, this Milk Stout is aged with all sorts of Smuggler's Cove Bourbon Barrel Aged coffee, peanut, vanilla bean, cocoa nib, and sea salt in Bourbon Barrels for 9 months. The result is nearly King Sized! Imperial Half Pint \$7.50 7%

# 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) Pint \$5 4.5%

# FOUNDERS · All Day IPA

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

### **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

# 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

# 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 🗲

This is BFM's 15th anniversary beer (the square root of 225). A Belgian-style Saison matured in their used Abbaye de Bon Chien barrels for 4 months to give it a slight funky sourness.

Goblet \$10

# **McAUSLAN**

5%

5.1%

5.3%

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

# ALLAGASH • White

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

5.1% Pint \$6

### UNIBROUE Éphémère Cassis

Limited seasonal beer. Blackcurant aromas enhanced by a mild astringency.

Goblet \$6.50 5.5%

# **GREAT LAKES** • Cloud Cutter

Citrusy hop flavors and aromas barrel roll through a cloud cover of pillowy wheat and crisp malt. (Cleveland, OH)

Pint \$6

### DOGFISH 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)

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) Pint \$6 5.3%

### VICTORY • Prima Pils

Classic European pilsner, made in the US w/German pilsner malt, Czech & German hops. (Downingtown, PA) Dint \$A

3.378	TIM QO
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, Jaipur's hoppiness builds in the mouth & bursts w/ powerful citrus fruit flavors with a remarkably smooth finish. Deliciously drinkable ÍPA. 1 L C C 7 50

5.9%	Goblet \$7.50
THREE FLOYDS	****

### Center Square 🗲

Tart, fruity and refreshing. 100% Brettanomyces fermented peach Berliner Weisse. 5.9% 7oz Aspen Glass \$6 **9** = Sour **\*\*\*\*** = Chicagoland

Special Collaboration Blend 🗲

Funky, complex & mildly tart. Collabora-

tion w/Hopleaf's Michael Roper and Joe

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!

Brewed w/Pilsen malts & Simcoe hops,

SIERRA NEVADA • Brut IPA

This is a new take on IPA brewed for a

Medium-bodied single hop pale ale show-

casing Citra hops from the Yakima Valley.

A hazy twist on your main squeeze.(Fresh Squeezed! Get it?) Juciy, w/orange citrus

WAR PIGS (3 FLOYDS & MIKKELLER)

Super fruity and dank with a firm bitterness.

Citrus, peach and tropical fruit aromas.

Copper colored, w/dense creamy head &

A western charged firecracker. Conjuring

malt. This IPA shoots straight to the bitter

edge before falling into a mellow haze. Deep

New Belgium's original wood-conditioned

beer, resting in French Oak barrels for 1-3

years. Sour apple notes, dry effervescence,

**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

hop character & massive aroma complement

of two pounds of the regular hops. Huge

a light, smooth golden beer.

& earthy undertones. (Fort Collins, CO)

the classics & then laid on a bed of pale

gold & ready to travel into the distance.

NEW BELGIUM • La Folie 🗲

**BELL'S** • Two Hearted

full blast of hops! (Kalamazoo, MI)

HALF ACRE · GoneAway

**DESCHUTES** • Fresh Haze

and a soft malt body. (Bend, OR)

perfect for sharing those explicative-heavy

SPITEFUL · Alley Time

stories w/a cold one in hand.

intriguing as it is drinkable.

**THREE FLOYDS** 

Zombie Dust

Foggy Geezer

Huminiak & Kaiser Tiger's Pat Berger

together with Hagen Dost at Dovetail.

DOVETAIL

**SOLEMN OATH** 

**Taproom Exclusive** 

6%

6%

6.2%

6.4%

6.5%

6.8%

7%

7%

7%

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Celebrating 27 years in 2019

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Pint \$6

Pint \$7

Pint \$7

Pint \$6

Pint \$6

Pint \$6

Goblet \$6.50

Pint \$6

11%

\*\*\*\*

\*\*\*\*

7oz Aspen Glass \$8

### 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. 7oz Aspen Glass \$8 7%

### **5 RABBIT • Super Pils** \*\*\*\*

Cool-fermented w/house ale yeast for clean, smooth flavor & the barest hint of fruitines. Perfect balance of malt and hops in classic pils fashion-just stronger. Unfiltered. Pint \$6 7.2%

# **STONE** • Scorpion Bowl

Floral & citrus notes from Mosaic, Loral, and Mandarina Bavaria hops. Mouthwatering fruit punch to the palate in this IPA designed after the cocktail. (Escondido, CA) Imperial Half Pint \$5 7.5%

**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. Imperial Half Pint \$6 8.2%

### **TOPPLING GOLIATH · Baxter**

Mosaic, Citra, Nelson, & Sabro hops create hints of peach, orange, and candied honey in this hazy beer. (Decorah, IA) Imperial Half Pint \$6.50

# La Fin du Monde

originally developed in the Middle Ages by trappist monks for special occasions. 9%

Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar in both nose & palate. Rich & mouthfilling; yeasty sweetness & alcohol w/also some hop bitterness. (Fort Bragg, CA) Goblet \$7 9.4%

A double version of the 90 Shilling. Bigger, w/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%

### 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

### **SHORT FUSE** \*\*\*\*

Dark Realm with Banana

Russian imperial stout Dark Realm w/over 600 lbs of banana purée. Big complex flavors combined w/banana gives off flavors of your favorite frozen treat, chocolate covered banana's.



Pint \$6 **METROPOLITAN** 

bone dry champagne-style finish. Late hop additions give the beer balanced bitterness and a bright pop of citrus flavor. It's as

Pint \$6 \*\*\*\*

8.8% UNIBROUE

Triple-style golden ale recreates the beer

Goblet \$7

14

\*\*\*\*

# **NORTH COAST Brother Thelonious**

**ODELL • 180 Shilling** 

Imperial Half Pint \$9

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