

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 • Strawberry Guava
Strawberry and guava added to the fermentation create a well-balanced, totally dry cider bursting with notes of strawberry, pear, and grapefruit. (*Seattle, WA*)
6.2% Goblet \$6

UNCLE JOHN'S • Apricot

In this blend, UJ combines traditional Hard Apple Cider and sweetens it with apricot juice. Refreshing! (*St. John's, MI*)
6.5% Goblet \$6

VIRTUE • 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

WINE ON TAP

SERVED IN CARAFES
QUARTER (250ml) HALF (500ml) 750 (750ml)

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 \$11. Half \$21. 750ml \$27.

2018 ALBARIÑO Neboa
Rios Baixos, Spain
A fresh, precise expression of Albariño with an intense mineral streak. Floral, blossomy nose w/ peach & apricot aromas which carry through on the palate. Taut structure, complex fresh fruit, understated mid-palate weight, all on a strong backbone of mineral acidity. 12.5%
Quarter \$10. Half \$19. 750ml \$25.

2017 CHARDONNAY
Sean Minor Four Bears
Sonoma, California
Light golden hue and aromas of apple, pear, tropical citrus & pineapple. Subtle notes of cardamom, cinnamon & vanilla spice. On the entry, crisp vibrant flavors of guava, pear & green apple integrate w/ a touch of minerality and a medium body mouth feel. Full and lengthy finish. 13.5%
Quarter \$11. Half \$21. 750ml \$27.

ROSÉ
2017 ORGANIC ROSÉ
Pratsch Niederösterreich Austria
Made from estate-grown organic Zweigelt grapes, it's delicate and dry featuring aromas & flavors of wild strawberries, peach, & pear, backed by crisp, refreshing acidity. 100% Zweigelt. 11.5%
Quarter \$11. Half \$21. 750ml \$27.

2018 ROSADO Viña Galana
Albacete, Spain
Estate grown grapes grown on a high plateau with cold winters and hot dry summers produce a rosado of light pink color, intense fruity aromas of strawberry and a smooth, well balanced palate. 100% Tempranillo. 12.5%
Quarter \$10. Half \$19. 750ml \$25

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 \$11. Half \$21. 750ml \$27.

2016 PINOT NOIR
Meta Willamette Valley, Oregon
This wine boasts a beautiful nose of black cherry, dried raspberry, black tea, & earth. Tannins are fine and silky, and the finish is long, luscious, and deep with a core of ripe fruit and fresh, balanced acidity. 13.5%
Quarter \$12. Half \$22. 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 & mint. Youthful, easygoing palate offers juicy cherry, white pepper & clove hints alongside pliant tannins. 100% Sangiovese. 14%
Quarter \$11. Half \$21. 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 \$7

WHAT'S A QUARTER?

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



BELGIAN DRAFTS



LA TRAPPE • Puur
Easy-drinking, fresh, hoppy, light Trappist Ale. Greenish golden body w/ intense balsamic aroma—cypress, mint, bread, rice. Spicy, light, & fresh, w/ a nice bitterness.
4.7% 12oz Glass \$7

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% 25cl (8.5oz) Glass \$9

VAN HONSEBROUCK
Gueuze Fond Tradition
Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection.
5% 25cl (8.5oz) Glass \$10

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

BOKOR VANDER GHINSTE
Cuvée Des Jacobins Rouge
Flemish Sour Ale, red in color with a balance of malty sweetness & acidic sharpness. Made from spontaneously fermented and barrel-aged beer of at least 18 months in age. Cooled overnight in a large, shallow metal vessel called a coolship and then fermented and aged in large oak foudres.
5.5% 25cl (8.5oz) Glass \$10

ST. BERNARDUS • Wit
A traditional Belgian white beer. Very pale and quite hazy. In aroma, it has a wheaty, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitness and honeyish sweetness. Very refreshing!
5.5% Goblet \$8.50

BOON
Oude Schaarbeekse Kriek
One of the finest examples of 100% spontaneous fermentation fruit-Lambic. 400g of wild cherries per litre are fermented together w/ a blend of young & old Lambic that's been aged in oak casks. Schaabeekse is a variety of tart-acidic cherry which was unique to the Lambic Region and always used for Kriek. The supply decreased substantially over the years and became less common, making this a rare treat
6.5% 7oz Aspen Glass \$10

ST. FEULLIEN • Saison
Traditional Belgian farmhouse ale w/ hints of melon & apricot.
6.5% Goblet \$8.50

LEFFE • Blonde
Sunny color, slightly clovy aroma, restrained fruity palate, nutty creamy texture.
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 \$9.50

BRASSERIE LEFEBVRE • Barbär
Deep blonde in colour, Barbär's creamy head gives off a powerful aroma, unobtrusively scented w/ honey and accompanied by a bouquet of floral, spicy and citrus notes.
8% Goblet \$9

KWAK by Bosteels
Aromas of wheat beer w/ hints of bubble-gum, vanilla, cloves & a touch of spirit. Smooth & spritzly, w/ vanilla notes in the palate. Sweet malt gives way to a dry finish.
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 \$8.50

TRIPEL KARMELIET by Bosteels
Golden-bronze ale w/ a creamy head. Brewed w/ raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing, banana & vanilla notes.
8% Goblet \$10

STRAFFE HENDRICK • Tripel
Strong, rich, blond beer. The last authentic Tripel Ale of Bruges..
9% Goblet \$9

BRASSERIE DUPONT
Avec Les Bon Voeux
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 spritz.
9.5% 7oz Aspen Glass \$7.50

GOUDEN CAROLUS
Cuvée Van De Keizer Blauw
Award-winning Belgian strong dark ale. Dark caramel, light molasses, dates, plum, tobacco and clove all grace the tongue and contribute to a rich, satisfying, flavorful balance between sweet, tart, and bitter notes.
11% 25cl (8.5oz) \$8.50

CRAFT DRAFTS

5 RABBIT
Paletas—Cucumber and Lime
Refreshing wheat ale w/ cucumber & lime.
3.5% Tall Goblet \$6

DOGFISH HEAD • Slightly Mighty
A lo-cal IPA that's slight in calcs & carbs and mighty in hop flavor! Brewed w/ locally-grown barley; a touch of monkfruit delivers body and complexity while adding zero calories or carbs. Light-bodied and offering lingering balanced sweetness. (*Milton, DE*)
4% Pint \$6

ZWANZE WEEK STARTS SEPTEMBER 22!

Zwanze Day is Saturday, September 28. Zwanze WEEK starts Monday w/ special Belgians on tap and more. *Cantillon Returns to Hopleaf!*
Visit Hopleaf.com for all the details!
Event is free & open to public.

MORE CRAFT BEERS INSIDE >>>



18TH STREET

Lake Street Express

A refreshing session IPA with floral hop aromas, fruity hop flavors with a bitter finish. (Hammond, IN)

4.5% Pint \$6.50

SURLY • Hell

Not unlike a Zwickel Bier from Germany. 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)

4.5% Pint \$5

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 \$6.50

METROPOLITAN

Stromhaus Helles Lager

Tracy & the lost boys at Metropolitan brew this absolutely superb Munich style pils. Fresh, crisp, clean Helles.

4.7% Pint \$5

SIERRA NEVADA • Kellerweis

Hazy golden beer; one of the only American Hefeweizens made using the traditional Bavarian style of open fermentation, a difficult & labor-intensive technique which adds uncommon depth & flavor complexity. Deeply flavorful, refreshing. (Chico, CA)

4.8% 22oz. Glass \$8

ANCHOR • Steam

The Flagship beer of this brewery founded in 1896 is the "steam" beer made w/a blend of pale and caramel malts, fermentation with lager yeast at warmer ale temperatures in shallow open-air fermenters, & gentle carbonation in cellars through an all-natural process called kräusening. An American classic. (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

FIRESTONE WALKER • Rosalie

A delicious one-of-a-kind beer rosé with bright fruit flavors and luscious acidity. Co-fermented with Chardonnay and other wine grape varieties harvested just miles from the brewery and also incorporates a dash of hibiscus flower to achieve a brilliant color. (Paso Robles, CA)

5% Tall Goblet \$6

McAUSLAN

St. Ambroise Oatmeal Stout Nitro

Intensely black ale carries strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head.

5% Pint \$7

TEMPERANCE

All the World is Here

Cream Ale is brewed in collaboration with the Field Museum & Chicago Brewseum. Dry-hopped to perfection, it includes 2-row Chevalier barley malt & American corn varieties featured at the the World's Columbian Exposition of 1893.

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

SPITEFUL

Gold Coast Problems

Fruity refreshing witbier style ale spiced with coriander and citrus zest.

5.2% Tall Goblet \$6

VICTORY • Prima Pils

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

5.3% Pint \$6

FOUNDERS • Mosaic Promise

Mosaic hops and Golden Promise malt. Pleasing aroma & hop flavor w/the traditional barley's depth of flavor comprise this clean, rich, golden beer. (Grand Rapids, MI)

5.5% Pint \$6

SCORCHED EARTH Seed Money

A New World Belgian-style Pale Ale, featuring candy melon, strawberry, white grape, lemongrass, and sweet malt aromas and flavors courtesy of some of Europe's hottest trends in hops—Hallertau Blanc and Huell Melon hops. Super dry & refreshing! (Algonquin, IL)

5.5% Goblet \$6

HOPEWELL

Crudité's Mosaic

An oak-aged Wild Ale that's been dry-hopped with Mosaic hops. Notes of grapefruit, peach and lemon peel with a delicate acidity and bone-dry finish.

6.2% Aspen Glass \$6.50

HOFSTETTEN

Hochzeitsbier von 1810

A Marzen Lager made just as it would've been for the very 1st Oktoberfest in Munich in 1810. (St. Martin/Mühlkrems, Austria)

6.3% Pint \$10

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?), this juice bomb explodes with orange citrus and a soft malt body. (Bend, OR)

6.5% Pint \$7

THERE BE DRAGONS

Royal Blood

A lambic-inspired blend of 3-year, 2-year and 1-year old Chasing Harvest Ale aged wild in Pinot Noir French oak barrels.

From one of the smallest production breweries in the world. Enjoy it while you can! (Otango, NZ)

6.5% 7oz Aspen Glass \$8

OMMEGANG • Pale Sour

Elegant, drinkable sour. Unique in that it's not wood-aged. Aged over several months in stainless tanks, new batches blended with older ones until the optimal balance of flavors is reached. Fine interplay of sweet & sour; soft mouthfeel w/delicate body and clean finish. (Cooperstown, NY)

6.9% Goblet \$7

ALEMAN • SoulMan

American Brown Ale with hand made salted caramel added during the brewing. Rich and malty with nice roasted notes.

7% Pint \$6.50

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

EPIC • N.E. IPA (Citrалush)

This hazy New England-Style IPA is brimming with LUSH flavors of melon, guava, and cantaloupe without the typical bitterness of an IPA. With an abundance of late addition Citra and Mosaic hops and even more generous dry hop additions. (Salt Lake City, UT)

7% Goblet \$8.

NEW BELGIUM • La Folie

A wood-conditioned beer, resting in French Oak barrels for 1-3 years. With sour apple notes, dry effervescence, & earthy undertones. (Fort Collins, CO)

7% Goblet \$7.50

NOON WHISTLE

Squishy Gummy

This Northeastern IPA is a big ol' hazy juice bomb packed with Citra, Mosaic & Simcoe hops; giving off flavors of bright citrus, passion fruit, berry and pine. (Lombard, IL)

7.1% Goblet \$7

REVOLUTION

Northeast Hero

Engaging fruit-forward hop character joins an irresistibly silky finish in this hazy IPA. Two separate dry hop additions, inc. Citra, Cashmere, Galaxy, Mosaic, and Denali, create a fusillade of American hop flavor.

7% Pint \$7

ODELL • Brett Golden Sour

A complex sour brett beer, unique in its showcasing of a wild yeast, clean lactic tartness, & complex wood characters. A sipper; best enjoyed slowly & w/a meal. (Fort Collins, CO)

7.5% 7oz Aspen Glass \$7

LAGUNITAS • Hazy Memory

Cloudy IPA full of oats and smooth wheatly-esque-ish-ness, packed with some of the murkiest, juiciest, turbid Loral 291, Hallertau Blanc, Galaxy, and Citra hops

7.7% Imperial Half Pint \$5

HALF ACRE • Wand

Brewed to hum, targeting resin and blazing forest fruits, using house 2-row, Vienna, malted oats and malted wheat alongside Simcoe, Amarillo and Mosaic hops for expressive mango, citrus and peach qualities with a stabilizing dankness.

7.8% Goblet \$6.50

GREAT LAKES • Nosferatu

It's that time of year again. Imperial Red Ale features ruby red color with a toasty malt body lurking beneath a stunning hop bite. (Cleveland, OH)

8% Goblet \$6

HAMMERHEART • Löyly

A Minnesota take on a trad N. European Sahti. It's brewed utilizing a hand-hewn kuurna (hollowed-out log) with juniper branches and juniper berries. Slightly smoky finish. (Lino Lakes, MN)

8.9% Imperial Half Pint \$6

GOLDEN PRAIRIE

Doppel Alt

Only one other brewery in the world brews a doppel alt! GP's DoppelAlt is a darker, slightly roasty version of their flagship ale, Golden Prairie Alt, with hints of chocolate malt and a balanced hop profile. A pioneer of Chicago craft beer in 1991, and a Hopleaf favorite when we were all new, GP has been resurrected by brewmaster/founder Ted Furman within Argus Brewery on the South Side.

9% Imperial Half Pint \$5

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

WISEACRE • Trye

Pete Crowley and Davin TRYED to brew a double rye IPA with Citra and Cryo Simcoe. The outcome BLOWED minds... (Memphis, TN)

9% Imperial Half Pint \$5

THREE FLOYDS • Hops O.P.

A double IPA brewed in collaboration with WarPigs Brewing USA's Erik Ogershok. Look to the past to find the path forward. Let the hops be your guide. Join the vanguard.

9.2% 6.5oz Bell Glass \$6.50

NORTH COAST

Brother Thelonious

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)

9.4% Goblet \$7

STONE • wOotstout

A special collab with Drew Curtis, Greg Koch, and Wil Wheaton, this Imperial Stout uses the soft flavors of wheat, the delicacy of pecans, and the rustic flavors of oak and Bourbon. Whether it's a thought of a summer campfire or to pair with a desert, it's the right choice. (Escondido, CA)

13% 6.5oz Bell Glass \$5

