

Belgians in Bottles

DUVEL by the Moortgat Brewery
11.2 oz. \$8.
750ml \$20.
A Classic! This strong golden ale is surely one of the world's most beautiful & elegant beers. Prodigious creamy head, a champagne sparkle, notes of pear & a dry finish. Fermented three times, bottle-conditioned and suitable for cellaring. 8.5%

DEUS Brut Des Flanders
750ml \$45.
The true champagne of bottled beers. Extraordinary sparkling ale, fermented in the bottle, followed by the traditional "remuage et dégorgement" in the Champagne region of France. Fabulously aromatic, it tingles on the tongue w/ carbonation and has a fine dry finish. 11.5%

POPERINGS Hommelbier
11.2 oz. \$8.50
Hoppy, golden-bronze top-fermented ale from a blend of winter, summer & aromatic pale malts; soft water, from the brewery's own well; Brewers' Gold & Hallertau hops. Rose-like floweriness from the bottle-conditioning, orange-zestiness from the hops and a late, spicy, cumin-seed dryness. Very refreshing & cleansing. Try it before a meal. (-M. Jackson) 7.5%

LUCIFER by Brouwerij Het Anker
11.2oz \$8.50
After bouncing around a bit, this brand has found a home at Het Anker. Fruity and spicy, crisp and refreshing. Not unlike Duvel in styleand name! 8%

VAN STEENBERGE
Piraat 11.2 oz \$10.
Hoppy take on strong golden ale with lots of Saaz character. Gold/bronze; spicy hop aroma; creamy nutty palate; fruity dry in the warming finish. 10.5%

Gulden Draak 11.2 oz. . . . \$10.
(Golden Dragon) The flagship of this famous brewery. Dark brown triple ale with a creamy head, natural malt, toffeelike sweetness, hoppy accents. Barleywine strength at 10.5%

Monk's Cafe 11.2 oz \$7.50
Brewed as an exclusive private label for Philly's Belgian food & beer mecca Monk's Cafe; now available more widely. Oud Brun-style aged in oak casks. Classic sweetness balanced by tart, sour, & funky old wine notes. 5.5%

NEW! **BRASSERIE DE LA SENNE**
Taras Boulba. 330ml . . . \$7.50
A perfect session beer! Loaded with complex yeast flavors, hopped to perfection, and as drinkable as any beer you've ever tried. Brewed in Brussels since 2010. 4.5%

Notes:

- Please see our Wine List for bottled wines, and our Draft Menu for our wines on tap.
- Many of our bottles are very rare and hard to get. We apologize if we're temporarily out of something you were hoping to try.
- Also, we do our best to stay accurate, but prices, bottle sizes and Alcohol By Volume percentages (ABV) may change without notice.

For your reference, here are approximate bottle size conversions:
250ml ≈ 8.5oz ~ 33cl ≈ 11.2oz ~ 330ml ≈ 11.2oz
375ml ≈ 12.7oz ~ 500ml ≈ 17oz ~ 750ml ≈ 25.4oz

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GOUDEN CAROLUS
by Brouwerij Het Anker—probably Belgium's oldest still-operating brewery.

Ambrio 11.2 oz. \$9.
Using only Belgian hops, this Mechelen Brown-style ale is rich w/sweet caramel & raisin notes. 8%

Carolus Classic 11.2 oz . . . \$9.
Strong, deep copper-red color, complex aroma, warm finish. 8.5%

Cuvée Van de Keizer Blauw 330ml \$12.
Brewed once a year to celebrate the birth of Charles V; an award-winning Belgian Strong Dark Ale that pours a deep ruby brown w/a velvety beige head. The sweet, aromatic notes of wood, yeast, plums, caramel & spice in the nose are borne out in the taste: dark caramel, light molasses, dates, plum, tobacco & clove all grace the tongue and contribute to a rich, satisfying flavor balanced between sweet, tart & bitter notes. "Cuvée van der Keizer" translates to "Gran Cru of the Emperor"! 11%

Cuvée Van de Keizer Rood 750ml \$20.
Strong blond ale launched in 2008 for the 10th anniversary of their Cuvée van de Keizer Blauw. Pours hazy golden-orange w/a bright white head and effervescent carbonation. Slightly spicy aroma, w/notes of hay, honey, citrus. Sweet & malty initially, w/mild orange characteristics & pleasant spiciness/sharpness reminiscent of a tripel. Moderate hop bitterness & botanical notes of coriander, cardamom, & citrus add complexity. 10%

Tripel 11.2 oz \$9.
Aged at length in cellar & bottle, pours hazy pale orange w/big candy & floral aroma. Complex array of fruit notes—inc. apricots, pears, & apples. 9%

BOSTEELS Kwak 33cl \$10.
Named for innkeeper Pauwel Kwak, who brewed this beer starting in 1791. A deep amber beer w/earthy aroma; hearty & warming. 8.4%

DE BRASSERIE HUYGHE
Delirium Tremens
11.2 oz. \$10.
Strong blonde ale w/excellent sweet/dry balance. A very rewarding discovery. 8.5%

Delirium Nocturnum
11.2 oz \$10.
Very well-balanced dark ale w/sweet aromatic nose. Triple-fermented using 3 different yeast strains & 5 different malts. Raisin, bittersweet chocolate & aniseed flavors. Long finish developing into a hoppy aftertaste. 8.5%

DE BRABANDERE
Petrus Aged Pale Ale
11.2 oz. \$9.
24-30 months in wood. Old-golden-hued. Oaky aroma w/hints of sherry & fruit, sourness in the finish. 7.3%

Petrus Oud Bruin
11.2 oz. \$9.
Mahogany-colored; rich, soft, chocolatey notes, vanilla oakiness, dessert apple fruitiness, maybe passion fruit and restrained acidity. Nice with duck. 5.5%

Petrus Aged Red Ale
11.2 oz. \$9.
Constructed from a base of Double Brown Ale, w/15% of Petrus Aged Pale blended in to provide a dry character & impart a slight sour essence. Finally the brewer adds fresh cherries, evident in the rich thick head. A perfect blend of sweet & sour w/a cherry undertone. Remarkably drinkable at 8.5%

GREEN'S QUEST
Enterprise Dry-Hopped Lager—Gluten-Free
500ml \$11.
Brewed at the respected De Proef Brewery. Pale golden w/a mix of citrus-floral sensations on the nose. Clean, crisp, light malt taste, but w/herbal, hoppy finish. Body & mouthfeel light & refreshing. Ingredients: Water, millet, buckwheat (soba), brown rice, sorghum, hops, yeast. 4.1%

More Belgians next pages >>>

Why Drink Beer from a Glass?



Many beers, especially the Belgians, have their own distinctive glasses, each designed to highlight its beer's particular character. Beer is best appreciated when poured into its glass, as it finishes what the brewer started: the beer "opens up"—producing a frothy head, releasing its aroma, revealing its beautiful color—and is then truly ready to drink.

Bottle drinkers, give it a try!

Saisons

belgian farmhouse Ales

BRASSERIE DUPONT Tourpes

Classic agricultural brewery dating from 1850, set around a farmyard, in the Dupont family since 1920. Still uses original cast iron brewing vessels.

Saison Du Pont 330ml \$7.50
Herbal, hoppy, peppery fruitiness; rocky head. Long dry finish. 6.5%

Moinette Blonde 33cl \$11.
Refreshing coppery blond ale w/many fine hop aromas thanks to its subtle balance between sweet, bitter & fruity. The selection of yeasts imparts its typical farmhouse-style aroma and taste. A re-fermentation in the bottle, which continues for a long time in the cellar, results in complex taste & harmonious bouquet. 8.5%

Foret 330ml \$11.
Organic Saison Ale. Belgium's only certified organic ale. Bold, dry and herbal. Ingredients grown on their own farm. 7.5% *Limited Availability—when it's gone it's gone!*

DE GLAZEN TOREN

Saison d'Erpe-Mere 750ml \$25.
Very traditional hoppy Saison w/ fruity-spicy elements. 6.9%

Jan de Lichte 750ml \$25.
"Strong" Double Wit brewed with barley and wheat malts, oats & buckwheat. Hazy gold, light effervescent body w/wheat & grass in nose. Spicy, somewhat yeasty, softly malty, a little earthy. Grass-citrus finish. Easy-drinking and pleasant! 7.5%

Cuvée Angelique 750ml \$25.
Made by the female members of OPA Aalst (local brand of Zythos.) Belgian Double-style; rich dark fruit & spice. Best beer yet from a Hopleaf favorite brewery! 8.5%

ST. FEULLIEN Saison 12oz can. \$6.50
Nice spritz, notes of citrus & wheat, and a malty finish w/a a bit of tart wildness. Subtle & delicious offering from one of the few female-run Belgian breweries. 6.5%

BRASSERIE DE SILLY Silly Saison 33cl \$8.50
Amber saison w/moderate alcohol level that makes having another very easy. Subtle fruitiness balanced by Kent & Hallertau hops 5%

See more from St. Feuillien & De Silly, opposite and below.

BRASSERIE DE SILLY

Silly Sour 33cl \$8.50
Brewed since the brewery's founding by Marcelin Meynsbrughen in 1850! Composed of 13% young beer & 87% aged beer. Complex, fruity, pleasantly acidic. Very intense & refreshing sensations. 5.5%

Silly Scotch 33cl \$8.50
A generous, full-mouthed beer reminiscent of a liqueur. Lovely red-copper hue hides below its beige head. Scent of brioche w/raisins, fruit jam & fresh raspberry. The initial, most striking impressions are of honey & caramel. Flavors of prunes & roast malt come through in the finish. 7.5%

Stupid Silly Sour 750ml \$25
No Belgian brewery has embraced America's love for pushing boundaries more than Brasserie De Silly. The brewers thought it would be funny to see the faces of a group of Americans sampling their pure sour ale, but were shocked when the guests lit up with excitement! Formerly used solely for blending into the Saison & the Silly Sour, it has extreme green apple sour notes & subtle hints of brown sugar & biscuit malt. 5.5%

More De Silly in Saisons, above!

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HALVE MAAN

This is the last active brewery in the historical city of Bruges. The town archives first mention the brewery in 1546. Since 1856, the famous brewing family Maes-Vanneste has owned the brewery.

Brugse Zot 33cl \$8.
Brewed w/4 malts & 2 aromatic hop varieties, it's fruity & refreshing. 6%

Straffe Hendrik Brugs Tripel
11.2 oz \$8.50
Hazy golden color, sweet malt, spice, and lots of yeast. A bit spritzzy. 9%

Straffe Hendrik Brugs Quadrupel
11.2 oz \$9.
Rich, intense dark Belgian ale. A subtle blend of specialty malts to give the ale an extremely dark color & a chewy, malty complex character. 11%

ALVINNE

Cuvée de Montagne
500ml \$20
Dark red beer, aged for 8 mos. in Pomerol wine barrels from Bordeaux. Arguably the most complex beer yet from Picobrouwerij Alvinne! 14%

DEDOLLE BROWERS

Arabier 11.2 oz \$11.
Light, citrusy, pale, hoppy. Strong golden ale; sweetish w/hoppy aroma 8%

Oerbier 11.2 oz \$11.
Brown Ale w/nice tartness & sweet finish. Double dark \$ smooth with sweetness offset by licorice tones. 9%

Oerbier Reserva 11.2 oz . . \$15.
Occasional Availability. Specially reserved Oerbier aged in Bordeaux casks for 18 mos. Concentrated flavor & alcohol. Rare & very limited. 13%

Dulle Teve 10° 11.2 oz \$11.
The website: "Dulle Teve means Mad Bitch, but the US govt. does not like the name, so we said 'TRIPLEL.'" All-malt brew w/white candy in the kettle & refermented. 10%

Stille Nacht 11.2 oz \$12.
De Dolle's Christmas offering. Highest density of any Belgian beer (27° Pl), boiled for 5 hours; brewed w/pale malt w/white candi sugar in the kettle. Nugget hops & dry hopping bring extra bitterness to balance the extreme sweetness (due to the density.) The taste triangle is completed w/some acidity of the fermentation. 12%

BRASSERIE D'ACHOUFFE

Small artisanal brewery in the Ardennes.

LaChouffe 11.2 oz \$7.50
Strong Golden Ale, a bit on the sweet side, w/just enough hops to dry the palate. 8%

Houblon Chouffe
11.2 oz \$7.50
A unique marrying of the traditions of English IPAs w/the innovations of American Double IPAs and the classic Belgian way of brewing. A beautifully balanced Tripel, hazy gold w/impresive, longlasting head, big malty body, distinct hop dryness, expressive estery fruitiness. 9%

ST. FEULLIEN

Since 1873, the Friart family has brewed sophisticated, delicious beers at their brewery, which uses gravity, not pumps, to transfer beer before and after fermentation. Malt, hops, & water all go to the top of the building and beer comes out the basement

Grand Cru 11.2 oz \$10.
This exceptionally well-crafted extra blond beer owes its strong character to secondary fermentation in the bottle, along with a quintessential blend of the most noble hops and the finest fermentation aromas. 9.5%

Triple 3 Liter (Jeraboam) . . . \$100.
Pale amber w/rich nose from a unique combination of aromatic hops & spices. Secondary fermentation in the bottle imparts the nose & the very strong, exceptionally lingering taste. We don't have many of these Jeraboam—the 3-liter bottles—so break one out for your next large group! 8.5%

St. F's Saison on facing page

LA CARACOLE

Nostradamus 33cl \$10.
Very complex Wallonian brown ale; rich, warming, a bit piquant w/licorice & mocha flavors, pear & toasted bread background notes. Perfect for after-dinner or as nightcap. 9.5%

LIEFMANS

Goudenband 375ml \$12.
The classic Flemish oud bruin ale & the base for Leifmans' other beers. Notes of funky yeast, vinegar, dried plums, and wood. 8%

More Belgians next pages >>>



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RODENBACH

Classic Flemish Red

500ml can \$6.
Flemish sour ale blend of 1/4 aged “mother beer” (matured in oak foeders at least two years) with 3/4 of a younger, sweeter counterpart. Pours hazy brown w/ auburn highlights and a small beige head. Aromas inc. sour cherry, vinegar, dark berry, green apple & grape; notes of sour candy, caramel & coffee. In the mouth it’s a little less tart but features red currant, fig, raisin & spice w/ notes of wood, vanilla & red wine. Medium-bodied mouthfeel smooth w/ active carbonation. 5.2%

NEW! **Gran Cru** 11.2oz. . . \$7.50

This masterpiece is 2/3 aged and just 1/3 fresh beer. The aged beer is amazing stuff. Extremely dry, reaching 98% attenuation in some vats, and drops to a pH lower than lambic’s. 6%

NEW! **Alexander** 11.2oz. . . \$9.

A world classic. A blend of 1/3 young and 2/3 two-yr.-old ale matured in oak foeders, macerated with sour cherries. 5.6%

DE KAZEMATTEN

A side project of St. Bernardus, whose brewers, searching for caves in which to age their beers, found military tunnels near the town of Ypres. These “Kazematten”, built in the 1650s to store arms & munitions, were used extensively during WWI by the British Army.

Grotten Santé 33 cl \$9.

Spicy mahogany-hued Belgian brown ale that undergoes a 2nd fermentation in the bottle. The last creation of the late master brewer, Pierre Celis of Hoegaarden & Celis White fame, it was formerly St. Bernardus’ Grottenbier—“cave beer” matured in a cave for 2 mos. Malty w/ tastes of burnt sugar & fruit; moderate bitterness w/ slight farmyard finish; herbal & zesty. Brewed by this relatively new brouwerij only since 2014. 6.7%

ICHTEGEMS

Gran Cru 11.2 oz. \$10.

Flemish Red Ale. Blend of 40% young sweet ale, 60% mature ale, aged in Bordeaux casks for 2 years. Not as sour as Rodenbach, nor as sweet as Duchesse. 6.5%



BROUWERIJ VERHAEGHE

Duchesse du Bourgogne

11.2oz. \$12.
Refreshing Flemish old red ale, matured in oak casks. Smooth, rich texture w/ interplay of passion fruit & chocolate, & a long dry, acidic finish. 6.2%

Vichtenaar 11.2oz. \$12.

Flemish red-brown ale matured in oak casks for 8 months. Fruity sour oak notes, flavors of Madeira & vanilla, and the acidity of a fresh apple. 5.1%

Echt Kriekenbier 11.2oz. . . \$12.

Cherry ale based on Vichtenaar with local sour cherries added during the maturation process in wood casks. Final product is a blending of 1, 2 & 3-year-old beers. 6.8%

BOCKOR-VANDER GHINSTE

Oud Bruin

250ml \$8.50

A West Flanders sour ale. Tart and acidic w/ notes of plums & sour cherries. A good introduction to the style because it’s a bit less sour and more easy-drinking than many of its competitors. Formerly called Belleghems Bruin. 5.5%

Cuvée des Jacobins

330ml \$10.50

Unblended old lambic, aged for 18 months or more. Robust character but beautiful & sophisticated, w/ a full body & overtones of vanilla, dried cherry, stone fruit & cocoa. A complex, beautiful sour beer. 5.5%

Cuvée des Jacobins Prestige

330ml \$12

A unique and one-time brew: 100% foederbeer, fermented and matured for 18 months in oak casks from the Cognac-region. Manually filled in kegs, directly from the foeder! Cuvée Des Jacobins Prestige is a fruity, complex and lightly sour beer of spontaneous fermentation and has a beautiful amber color. 7.6%

Kriek des Jacobins

330ml \$8.50

The wort of malted barley & wheat is first boiled & then transported to the brewery’s open cooling vessel. Afterwards it spontaneously ferments in big oak barrels, giving the beer its refined flavour & aroma. Then cherries are added. The fruitiness of the aroma clearly reveals itself in the mouth. Well-balanced, pleasant, slightly sweet. 4.5%

Omer 11.2 oz \$8.50

Traditional blond ale made of excellent summer malted barley from the Loire region of France and pure water. 3 varieties of hops from Germany, Slovenia & the Czech Republic are used to give the beer its unique aroma and bitterness. 8%

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KASTEEL by Brouwerij Van Honsebrouck

Rouge

11.2 oz. \$10.
Kasteel Brown Ale matured 6 mos. w/ sour cherries. Good as an aperitif or dessert. 8%

Tripel 11.2 oz. \$10.

Creamy medium body, big alcohol. 11%

Donker 11.2 oz \$10.

Strong, malty brown, sweet Quad! 11%

LOUD BEERSEL

Bersalis Tripel

11.2oz. \$9.
Blond tripel w/ firm character from a brewery long known for their lambics. The full-bodied taste of wheat malt evolves from a fruity-bitter to a round sweet taste. The spice notes come front in the finish. 9.5%

Oud Beersel’s Lambics are below.

Lambics

Spontaneously fermented beers from the Lambeck region. Whereas most beers are fermented by cultured yeast under tightly-controlled conditions, these instead utilize airborne wild yeasts. These bottle-conditioned beers develop further complexity through aging in wooden barrels prior to bottling. Lambics can be divided by style into **Traditional** 🍷 (sour, tart) & **Modern** ♠️ (sweet, foudroyante).

LOUD BEERSEL (Vandervelden)

One of the smallest lambic breweries in Belgium, producing “uncompromisingly traditional lambic, gueuze and kriek”. Dates from 1882, but still essentially a 1-man operation.

Oud Beersel Gueuze 375ml \$15.

Following spontaneous fermentation in wooden barrels (no yeast or sugar added), young and old lambic are blended. Tart, refreshing, naturally sour w/ musty sweetness. “The white sparkling wine of the beer world.” 6%

Oud Beersel Kriek 375ml \$18.

Whole fresh cherries added to gueuze. The acidity of champagne; bouquet & delicate flavor of cherries; balance of almondy dryness. 6.5%

Oud Beersel Framboise 375ml \$18.

Whole fresh raspberries added to young lambic, providing seasoning and sparking another fermentation, resulting in great complexity. As with the kriek—the acidity of champagne, bouquet & delicate flavor of raspberries, and a balance of almondy dryness. 5%

Oud Beersel’s Bersalis Tripel on page 6

🍷 **GIRARDIN Gueuze** 12.7 oz \$20.

Neither filtered nor centrifuged. Quite traditional & cidery. Very complex palate with lots of aromatic flavors, including sour apple & lemon juice. 5%

🍷 **3 FONTEINEN** **NEW!**

Unfiltered, unpasteurized, unadulterated. Traditional Lambic is living, cultural heritage rooted in the Zenne valley!

Oud Gueuze 2018 375ml \$20.

The lambics herein are brewed with only: 60% barley malt, 40% unmalted wheat, aged hops, & water, spontaneously fermented by wild yeasts. A true Gueuze – a blend of 1-, 2-, and 3-year old lambics, unfiltered and unpasteurized, and aged in the bottle for at least a year after blending. Refermentation in the bottle gives this Gueuze its famous champagne-like spritziness. 6%

Armand & Gaston 375ml \$22.

A blend of 1-, 2-, and 3-year old traditional lambics. Spontaneous fermentation, patient maturation in oak barrels, and continued evolution in the bottle result in a distinctively complex beer. No two bottlings are alike, as there are multiple variables in the blending process, a variety of barrel sizes and shapes, differences in aged lambic proportions, etc. This cuvée, like all of their lambic, is 100% natural, authentic, spontaneously fermented, and crafted with steadfast adherence to tradition, like Armand and Gaston Debelder have always done it. 6%

🍷 CANTILLON

After many years where Cantillon was virtually unavailable in the Chicago marketplace, some does find its way to Hopleaf. Ask your server.

More Lambics on next page >>

belgians—lambics

See previous page for explanation of symbols

BOON

100% spontaneously fermented by wild yeast. Barrel-aged for 2 years. Frank Boon, the premier revivalist brewer in Belgium, uses only whole fruits in his lambics—no additional syrups or extracts. Aromatically fruity, tart & unblended, w/a great balance of flavors. (Boon spells gueuze without the initial “u”.)

Geuze 2011 6.5% **Framboise** 5.5% **Kriek 2013, 2014** 5%
375ml \$15

Geuze Mariage Parfait 2011* 375ml \$15.
Very traditional, acidic & tart lambic that fans of the genre consider a classic. We agree. 8%

Kriek Mariage Parfait 2014* 375ml \$15.
Traditional Belgian “Oude Kriek” Lambic ale. Spontaneously fermented in the bottle. 8%

**The Mariage Parfaits are only occasionally available—please ask your server!*

NEW! **Oude Geuze A L'Ancienne—Numbered Casks** 33cl \$28.
The bottles of Traditional Oude Geuze with cask numbers combine beer from one specific wooden cask (mono brew) with a very small quantity of young Lambic (blend) that starts the refermentation in the bottle. Every cask gives the gueuze its own very specific flavour. The number on the bottle always refers to the number of the cask.

Vat 91—Cask #91 was a calvados cask in Normandy, France. This foeder produces an excellent gentle lambic, soft and full bodied. 8%

Vat 92—Cask #92, was used by wine makers in the Rhône Valley, France. 92 is the favourite of the Boon tasting team: oakwood, complex and perfectly balanced, with smoky and spicy touches. 8%

Vat 108—The very wine-like accents of this oude gueuze combine w/a distinctive ‘old beer’ character, which provides full-bodied & robust flavour, with unmistakable hints of volatile acidity that never overwhelm. 8%

Vat 110—Cask #110 used to serve as a cognac cask. It provides slightly dry but very full-bodied flavour, with a hint of vanilla & dry fruit. 8%

VAN HONSEBROUCK


St. Louis Gueuze Fond Tradition 11.2oz \$14.
Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection. 5%

St. Louis Fond Tradition Kriek 12.7 oz. \$14.
Pours out its lightly acidulous, slightly prickly body in a purple hazy color accompanied by a frothy light pink head. Layered complexity in the nose with nutty Amaretto almond notes—an elegant start to a beer w/a juicy, mouthwatering intermission and a sweet & stylish cherry finish. Sweet w/discreet hint of almond from the pits of the Oblacinska cherries. Spends 6 months aging in casks. 6.5%

◆ **DE TROCH Oude Gueuze 2014** 12.7oz \$12.
The De Troch family has been a mainstay of the Wambeek community for nearly 2 centuries as “gentleman farmers,” brewers, and even as heads of city hall. In fact, their family won election of the mayor’s office from 1885-1976 except for one 6-year term. (In that election, Louis De Troch lost the 1933 election by 15 votes to a competitive brewer!) Currently, the brewery is owned by the Raes family—when the last De Troch died without a child, his sister and her husband (a Raes) took over the brewery in 1940. Their Oude Gueuze is tart, lemony, with notes of lime, orange, touches of funk and barnyard. 5.5%

◆ **TIMMERMANS** 11.2oz \$10.
Of the sweeter and more modern lambic bent. Only slight tartness in the background. Lots of fresh fruit aroma and taste.

Framboise (raspberry) 4% **Fraises** (strawberry) 4% **Kriek** (cherry) 4%

 **Oude Gueuze** 750ml \$25.
Classic traditional lambic from a longtime producer. A blend of carefully selected lambics—old lambic aged for 3 yrs. in wooden barrels & young lambic which continues the spontaneous fermentation in the bottle. Refermented for 4 mos. after bottling. Continues to improve for 20 years. 5.5%

belgians—lambics

HANSENS ARTISANAAL

Oude Gueuze 375ml \$15.
Lambic from the last free-standing blender (negociant) in the world, each bottle aged over 3 years. “Refreshingly fruity & rhubarby flavor,” said M. Jackson. 5.8%

Oude Kriek 375ml \$15.
750ml \$30.
Similar to the Oude Gueuze, brewed w/cherries. 6%

Oudbeitje 375ml \$20.
Strawberries in the nose & palate! 2-year-old lambic (blend of Boon and Girardin) conditioned w/150kg of natural strawberries per 600-liter barrel. Tart and dry; a fine aperitif. 6%

Scarenbecca Kriek 375ml \$25.
Very rare lambic made from Schaarbeek cherries from a now mostly urbanized area of Brussels that once was all cherry orchards. Very tart, extremely limited. 6%

TILQUIN

Belgium’s first new lambic blendery in nearly 15 years. The mastermind & driving force behind the project is Pierre Tilquin, 37, who was educated as a bioengineer and holds a Ph.D. in statistics and genetics.

Oude Gueuze Tilquin a l’Ancienne 12.7 oz \$20.
A spontaneous fermentation beer obtained from the blending of 1-, 2- and 3-year-old lambics. Unfiltered & unpasteurized; refermented in the bottle for a minimum of 6 mos. The lambics used were fermented and matured in their barrels at the blendery using worts brewed by Boon, Lindemans, Girardin & Cantillon. The taste is tart with a slight dry bitterness because of the youth of the oak barrels used—they still release some tannins. Fresh lemony nose. 60% malted barley, 40% wheat. Only aged hops used. 6.4%

LINDEMANS

◆ **Cassis** 12oz \$12.
Tart and sweet, tasting of currants. 4%


◆ **Pomme** 12oz \$12.
Tart apple aroma & flavor w/slight lambic sourness in the background. 4%


◆ **Framboise** 250ml \$9.
Magnificent aroma, delicate raspberry palate w/undertones of fruity acidity; elegant, sparkling clean natural taste, lovely rose color. 4%

◆ **Peche** 250ml \$9.
Sparkling, refreshing taste of peaches. Flavorful and beautifully balanced. Wonderful in place of cider or champagne. 3%

◆ **Kriek** 12oz \$12.
Beautiful pour: deep red w/pink head, & lovely lacing as you drink. Big cherry nose w/a bit of yeast. Rich thick smooth mouthfeel, slight tartness & plenty of cherry flavor/sweetness till the end. 4%

◆ **Strawberry** 250ml \$9.
Lindemans first new fruited lambic in over a decade. Choosing strawberry was easy: the complex sweetness of the fruit matches perfectly the sourness of lambic, resulting in a balanced marriage of sweet and sour. Made from 1- year-old oak-aged lambic & strawberries. 3.5%

 **Cuvée René Gueuze** 12oz \$12.
Unfiltered & aged-in-bottle “Gran Cru”. Named for brewery founder Rene Lindeman. Cidery, winey palate; complex flavor. 5%

 **Cuvée René Oude Kriek** 750ml \$45.
Traditional Kriek brewed w/wild yeast from the surrounding air, water, malted barley, wheat, aged hop flowers & selected wild cherries. Deep cherry red clear body, tart taste with a moderate sourness and an authentic cherry skin presence. No added sugar. 7%.

◆ **Ginger Gueuze** 750ml \$45.
Breaking the mold among existing beer styles, Lindemans developed the Botanical Lambics, a collection of old gueuzes w/a twist. This is the 3rd in the series. It’s based on a blend of 12-month-old lambic with 2- to 3-year-old lambic, fermented in oak with fresh ginger. Bottle-conditioned, golden-hued, it combines the sourness of lambic with the subtle flavors of fresh ginger. 6% *Limited Availability—when it’s gone it’s gone!*

❖ Trappist Ales ❖

Avoiding contact with the ungodly world outside, the trappists remain true to the rule of living off their own land, labor & resources. Such principles gave a strong foundation to their brewing traditions, but many allowed the art to be lost. Trappist breweries are owned & run by active Benedictine Abbeys. There are only 11 true Trappist breweries and Hopleaf offers beers from 7 of the 8 that are available in the USA.

CHIMAY

Belgium's best-known & biggest monastery—founded in 1850; brewing begun in 1861; the first monks in Belgium to sell their beer commercially. Its products are, in the monastic tradition, top-fermented strong ales conditioned in the bottle. Within this tradition the Chimay beers have a house character that is fruity both in intense aroma and palate.

Première (Red) 11.2 oz \$10. 750ml \$25.
Full copper color, notably soft palate, hint of black current. 7%

Cinq Cents (White) 11.2 oz \$10. 750ml \$25.
Firm dry body, slender for its gravity, w/plenty of hop character in the finish & a quenching hint of acidity. A noble beer with character a bit different from the other Chimays. 8%

Grande Réserve (Blue) 11.2 oz . . . \$12. 750ml \$30.
Characteristic Chimay depth of aromatic fruitiness, a Port among beers. The version in a corked 750ml bottle is called Grand Reserve. The larger bottle size and different method of sealing seem to mature the beer in a softer manner. 9%

Dorée 11.2 oz \$10.
Historically not sold commercially & only available as "Speciale De Poteaupré" at Auberge de Poteaupré in Chimay, Belgium. Usually reserved for the use of the Chimay Trappist monks and served with their meals. Bready with some citrus notes. Drink like a monk! 4.8%

NEW! Barrel-Aged Grand Réserve 2019 375 ml \$35.
Fermented 3 times—in tank, in barrel & in bottle. Soft vanilla notes hit the nose first and unleash a wave of fruity & spicy aromas. A sublime hint of orange gives a pleasant citrus accent, a perfect match for the sweet caramel. A floral undertone with camomile, crowned by a subtle touch of pomegranate and a dash of almond liqueur. Delicious apricot and candied fruit with creamy mocha crowns the full-bodied complexity of the beer. The aftertaste also packs a delicious punch, with an astounding spicy kick & refreshing taste of green apple. Aged in 40% French oak & 60% American oak. 10.5%

Barrel-Aged Grand Réserve Rum Edition 375 ml \$35.
Deep brown w/a bright glint. Extremely fine, smooth foam with a slight shade of cream. On the nose, notes of vanilla, marzipan & wood share predominate. On the palate, the woodiness cloaks the bread crust, roasted malt, rum & smoke notes. Aged in 36% French oak, 42% American oak & 22% rum barrels. 10.5%

Barrel-Aged Grand Réserve Cognac Edition 2016 750 ml \$65.
Stands out from classic Chimay Blue thanks to the many nuances provided by the additional fermentation in wooden barrels. Color & head as above Rum edition. Notes of black tea, jasmine & wood. On the palate, wood, bread crust, roasted malt, mocha, cognac & smoke. The balance between roundness & power is best appreciated with age. Aged in 38% French oak (2nd use), 22% American oak (2nd use), 22% new cognac barrels, & 18% of new chestnut. 10.5%

STIFT ENGELSZELL ABBEY Austria

A member of the Trappist beer consortium only since May 2012, the only one located in Austria. Founded in 1293, shuttered & reopened many times, they've been famous in the past for cheese, medicinal liqueurs & agricultural products. They've now turned to brewing to support themselves & their charitable works.

Gregorius 330ml \$11.
Named after Abbot Gregorius Eisvogel who led refugee monks from the Alsace in France to Stift Engelszell. A Belgian-style Dark Strong Ale made w/organic honey produced near the abbey, bottle-conditioned with Alsatian wine yeast. 9.7%

Benno 330ml \$11.
Named after Abbot Benno Stumpf who came to Engelszell with monks from several abbeys seized or destroyed by the Nazis or Communists during or after WWII. Brewed in the style of a Dubbel with honey. 7.2%

belgians—trappists

ROCHFORT

These strong dark ales are identified by their gravity in Belgian degrees.

"6" 11.2 oz \$10.
Copper/russet colored, earthy-sweet aroma and flavors; hints of caramel & raisins. 7.5%

"8" 11.2 oz \$12.
Tawny and fruity with a suggestion of figs. 9.2%

"10" 11.2 oz \$14.
Dark brown & rich with depths of fruity & chocolaty flavors. 11.5%

ORVAL 11.2 oz \$12.

Founded in 1070 by Benedictines from Calabria; rebuilt many times over the centuries after being sacked in several conflicts. This beer, Orval's only offering, gains its unusual orangy color from the use of 3 malts plus white candy sugar in the kettle. Dry-hopped secondary fermentation lasts 5-7 weeks; bottle-conditioning lasts 2 months. This Trappist also stands apart as the only one to use Brettanomyces. It's a true world classic. 6.9%

WESTMALLE

Founded in 1831, the monastery has brewed since its early days, though it was slow to make its products available commercially. It remains the most withdrawn of the Trappist monasteries, not encouraging visitors. They produce three beers, including a single known as "Extra" which is available only to the Brothers.

Double 11.2 oz \$12. 750ml \$25.
A dark brown ale, malty but quite dry. 7.0%

Triple 11.2 oz \$12. 750ml \$25.
Strong w/a pale, almost pilsner color. Its mash is made exclusively of pilsner malts from Germany & France, but following the classic procedure, candy sugar is added to the kettle. Three hopping stages. Faintly citrus fruitiness, rounded body, & alcoholic kick. Strong herbal aroma and dense head. 9.5%

NEW! TRAPPIST ACHEL

Achel Brewery or Brouwerij der Sint-Benedictusabdij de Achelse Kluis is the smallest of the Belgian Trappist breweries.

Extra 750 ml \$35.
This huge, copper-colored, bottle-conditioned ale is the flagship from the tiny brewery at the St. Benedictus Abbey at Achel, in the Northeast of Belgium. A very satisfying beer, with just a little malt sweetness, dried fruit flavors, warm sherry notes, and a brisk balancing backdrop of fresh hop bitterness. Achel is by far the smallest of Belgium's six Trappist monasteries, and one of only two in which the monks themselves still take a hand in the daily operation of the brewery. 9.5%

Achel 8 330 ml \$12.
A pale, strong, fruity, hoppy Trappist ale. Achel 8° is hard to find even in Belgium; in the U.S. it's up there with the rarest of beers. This blond, flavorful beer is a surprisingly refreshing brew for its strength. It is lightly filtered, but still wholesomely hazy with yeast remaining and refermenting in the bottle. 8%

ZUNDERT The Netherlands

Trappist 8 330ml \$12.
A beer that the abbey describes as "slightly unruly" — a beer you must take time to savor & understand. Bottle-conditioned, chestnut-colored, w/aromas of caramel, herbs & spices. Initially floral & slightly sweet; character develops from light caramel to a lovely, dry, mellow hoppy bitterness as the flavor opens up. 8%

TRE FONTANE Rome, Italy

Tripel 330ml \$15.
Honeyish, mildly herbal w/a subtle eucalyptus aftertaste. Mildly spicy, balanced by a stiff bitterness. Dry finish w/residual malt, fruit, and hops. L'Abbazia delle Tre Fontane, located in the heart of Rome, is surrounded by beautiful eucalyptus trees planted by monks starting in 1870. They believed it had healing qualities that could prevent malaria. Recently, thanks to the discovery of an ancient beer recipe, the monks began brewing using the surrounding eucalyptus as a spice, creating the 11th official Trappist Beer in the world. 8.5%

More on next page>>

belgians—trappists

DE KONINGSHOEVEN from Trappist abbey Schaapskooi in the Netherlands.

LaTrappe Quadrupel 11.2 oz \$10.
Very strong full malt richness, brandy-like alcohol. Made since 1991. 10%

LaTrappe Oak-Aged Quadrupel 375ml \$30.
In 2009, they started maturing Quadrupel in barriques (oak barrels). It's now had over a year's time aging for a fantastic evolution of flavors. The amber Quadrupel itself has a warm, well balanced flavor. The extra aging imparts an even richer, unique, distinct taste. 10%

LaTrappe Dubbel 750ml \$20.
A true Trappist Dubbel was brewed for the first time in 1987 with only water, barley malt, hops, and yeast—as it still is today. Dark & malty with fruity esters and a delicate aroma. 7%

LaTrappe Tripel 750ml \$20.
A special and strong Trappist ale brewed with coriander to give this golden elixir some spicy aromatic notes behind the fruity, bittersweet, body. 8%

WHAT ABOUT WESTVLETEREN?

The monks of St. Sixtus no longer wanted to operate a commercial brewery, preferring to brew and sell just enough to support themselves—only in restricted quantities at the monastery, just a few hours a week, only to individual customers*—who must promise not to sell to others! For the drinker, an alternative is to try the beers from St. Bernardus, who for years brewed licensed versions of the Westvleteren beers, sold under the St. Sixtus name.

When the monks enlarged their brewhouse, the official relationship ended. However, the beer lives on as St. Bernardus 8, 12 & Tripel.

(*Visit www.sintsixtus.be for the very particular instructions!)



Abbey-Style Ales

While only the Trappists still have their own breweries, other orders in Belgium made beer in the past. As a means of raising funds for their own support or for pastoral work, these abbeys commission commercial brewers to make beers for them or license their names.

ST. BERNARDUS

Abt 12 11.2 oz \$12.
Richly textured brown ale so dark it's almost ebony; smooth, creamy & full-bodied. Very assertive, like a warming coconut brandy. 8%

Tripel 11.2 oz \$10.
Pale amber color w/a wonderful head, slightly sweet rosewater aroma; orangey-grassy flavors of Styrian hops in the finish. 7.5%

Prior 8 11.2 oz \$10.
Dark, sweet, mellow beer—essentially a dark Tripel. Ruby-to-purple; smooth, creamy rich texture that's almost oily, malt-fruit complexity reminiscent of coconut. 8%

Pater 6 11.2 oz \$9.
Traditional dubbel, chestnut in color, very fruity w/notes of melon & very fresh banana, finishing w/slight bitterness. Easy drinking! 6.7%

LEFFE Brune 11.2 oz \$7.50
Traditional Belgian abbey-style beer, deep brown w/full, sweet, fruity aroma. 6.5%

CORSENDONK

These beers' roots are in a 15th Century Augustinian priory.

Agnus Tripel 11.2 oz \$9.
Golden and perfumy; produced by DuBocq of Purnode in Nanur province. 8.1%

Pater Dubbel 11.2 oz \$9.
Dark & chocolatey; made in Bios in Ertevelde, East Flanders. 7%

continued>>

belgians—abbey-style

MAREDSOUS by Duvel Moortgat

Brune 8 11.2 oz \$7.50
Dark deep ruby w/decent head & lace. Richly savory & sweet on the nose; big fruity & malty palate w/ chocolatey malts & toffeeish sweetness. Yeast & dry wood/smoke & spicy alcohol in the finish. Grows even better as it warms. 8%

Tripel 10 11.2 oz \$7.50
Bottle-conditioned golden-amber ale with elegant smoothness that belies its strong alcohol content. It has a luscious head and aromas of pear, citrus and honey. Flavor is spicy and fruity with a balanced, long, and warming finish.

TRIPLE KARMELIET 11.2oz \$10.

Inspired by the 3-grain beer brewed in the 1600's by the Carmelites of Dendermonde; made by Bosteels brewery in nearby Buggenhout. Launched in 1996 to acclaim. Made from raw & malted barley, wheat & oats. Golden to bronze w/a creamy head; great finesse & complexity. Restrained hoppiness, generous spicing, fruity banana & vanilla character from the house yeast. 8.4%



North American Belgian-Style

OMMEGANG Cooperstown, NY

Hennepin Ale 12oz \$6.
Farmhouse/saison-style ale artfully spiced with coriander, ginger, orange peel & grains of paradise, with champagne-like effervescence leading to a crisp, dry finish. Goes nicely with charcuterie! 7.7%

BOULEVARD Kansas City, Missouri

Tank 7 (Smokestack Series)
12oz \$6.
Fermenter Number Seven is the black sheep of Boulevard's cellar family. When their brewers were experimenting on a traditional Belgian-style farmhouse ale, the perfect combination of elements came together in that very vessel. Begins w/a big surge of fruity aromatics & grapefruit-hoppy notes; this complex, straw-colored ale tapers to a peppery, dry finish. 8.5%

VICTORY Downingtown, Penna.

Golden Monkey 12oz \$5.
Authentic Triple-style w/German malts & Belgian yeast, w/fruit & floral notes some spice & sweetness. 9.5%

NORTH COAST Fort Bragg, CA

PranOster 12oz \$6.
Belgian-style Golden Ale. Floral nose, full fruity flavor & a clean finish. 7.6%

Le Merle 375ml \$10.

Rustic Flanders-style "Saison" ale. Mildly sour w/nice hops in background, highly carbonated & refreshing. Clearly inspired by DuPont & very well done. 7.9%.

More North Coast craft beers on pg 17

ALLAGASH Portland, Maine

This small brewery, a longtime friend of Hopleaf, uses the méthode champenoise for all of their bottled beers—just prior to bottling, when no carbonation is present in the beer, a fresh dose of sugar & yeast is added. After bottling, the beer is aged in their temperature-controlled cellar, where the yeast ferments the sugar & naturally carbonates the beer.

Saison 12oz \$6.

American interpretation of the classic Belgian farmhouse style. Golden-hued and full-bodied; brewed w/a 2-Row blend, malted rye, oats & dark Belgian candi sugar. Tettnang, Bravo & Cascade hops. Fermented w/a traditional saison yeast strain, it exhibits notes of spice & tropical fruit in the nose. Citrus & peppery spice dominate the flavor, making way for pleasant malt character. Remarkably dry finish. 6.1%

Tripel Reserve 12oz \$6.
750ml \$15.

Lighter in color than the double. Complex fruit & spice aroma complemented by a full palate with suggestions of honey. Long warm finish. 9%

White 12oz \$6.

Allagash's take on a trad Belgian wheat beer, delicately balances full flavor w/crisp, refreshing taste & subtle hints of spice. Naturally cloudy, bottled w/yeast. 5%

BROOKLYN New York

Find Brooklyn's Local 2 on pg.17

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belgian-style north americans

NEW BELGIUM Fort Collins, Colo.

Trippel 12oz \$5.
Like their Abbey Dubbel, this recipe was updated in 2015 to include a new yeast variety & even more complex malt profile. This golden beer opens w/a bold blast of spicy Noble hops—Saaz and Hallertau Mittlefruh—and gives way to the fruity aromas offered by their traditional Belgian yeast. Brewed w/Pilsner & Munich malts, Trippel is classically smooth & complex, & sings w/a high-note of sweet citrus before the pleasantly dry finish delivers a warm, strong boozy bite. Bottle-conditioned. 8.5%

Abbey 12oz \$6.
This Belgian-style Dubbel was one of the first beers NB released way back in 1991. Since then it's become their most award-winning offering; in 2015, they updated the recipe. Strong on character, rich in flavor, garnet-brown. Seven malts—inc. caramel Munich & chocolate—and a definitive Belgian yeast, waft off sweet, spicy aromas. Rich tones of chocolate & dark caramel mix with nuanced dried cherries, burnt sugar & figs. Sweet & roasty upfront; slightly bitter finish. Bottle-conditioned. 7%

La Folie 2015 22oz \$20.
Brewmaster Peter Bouckaert came to New Belgium from Rodenbach and this beer reflects that legacy. Aged in French oak casks, it has the vinous sour flavor one would expect. Complex & delicious. 6%

Le Terroir 22oz \$20.
Terroir is the French term meaning "Of the Earth," used to reference the environmental conditions that affect wines. NB likes to think about the terroir of their foeders—these wooden barrels age their sour beer in varying temperatures, humidity & vibrations. The terroir of New Belgium, so to speak. Adding in another variable by dry-hopping w/peachy, mango-like Amarillo hops, this beer changes every time they brew it. 7.5%

GOOSE ISLAND Chicago

Find all the Goose Island beers in next menu section. Page 16-17

UNIBROUVE Chambly, Quebec

Maudite 12oz \$6.
Mahogany-hued, rich & complex. 8%

Blanche de Chambly 12oz \$6.
Produced from a blend of Quebec unmalted wheat & a very pale barley malt to which spices & natural aromatics are added along w/a light hopping. 5%

Éphémère 12oz \$6.
A light wheat ale brewed with apples & spices. Refreshing & aromatic. 5.5%

Don de Dieu 12oz \$6.
Tripel-style, bottle-fermented Abbey-type beer, white w/golden highlights. Made w/unmalted wheat; cloudy with suspended yeast. Strong yet mellow. Brewed once a year, in December. 9%

Fin du Monde 12oz \$6.
Triple-fermented in the style of the Trappist triples. Slightly tart; balanced flavors of wild spices, malt & hops. 9%

La Terrible 750ml \$20.
Dark Abbey Ale, strong & full of roasted malt flavor w/a fruity aroma. 10.5%

Trois Pistoles 12oz \$6.
Mellow flavor, dark color w/a ripe fruit aroma reminiscent of old port. 9%

17 12oz \$22.
Brewed once a year since 2007 (the brewery's 17th anniversary), aged in French oak, and inspired by Trappist traditions, this Grand Reserve dark ale is exceptional. Notes of dark fruits, roasted malt and spice. 10%

À Tout Le Monde (Megadeth) 12oz \$6.
This saison ale was brewed at the request of Dave Mustaine, lead singer of heavy metal band Megadeth & fan of Unibrouve beers. It uses a dry-hopping technique and, to date, has the lowest alcohol content of any Unibrouve beer. A refreshing easy drinker! 4.5%

TWO BROTHERS Warrenville, IL

Prairie Path 12oz \$5.
Belgian-style Golden Ale; full-flavored, slightly bitter, clean & refreshing. Belgian malts along w/the Saaz & Goldings hops give great drinkability. All malt, & next-to-no gluten—it tests beneath 5 ppm! 5.1%



North America— Craft Beers

HALF ACRE Chicago

Daisy Cutter Pale Ale 16oz can \$6.
A W. Coast-style Pale chock-full of dank, aromatic hops. The very popular flagship beer from a Hopleaf customer & staff favorite. 5.2%

Pony Pils 16oz can \$6.
Easy drinking, crisp, refreshing. 5.8%

METROPOLITAN Chicago

Dynamo Copper Lager 12oz \$6.
A Vienna lager brewed in the Austrian tradition, using only malted barley, featuring a notably spicy hop flavor. As always the Metropolitan brewers are focused on finesse & balance, as smooth cereal sweetness gives way to a toasty finish. 5.8%

MAPLEWOOD Chicago

Charlatan 16oz can \$7.
Generously hopped with Simcoe & "C" hops, you might catch this offering fresh citrus & tropical flavors. You might also pick up some earthy pine notes. The Charlatan's low cohumulone hops provide a smooth bitterness that balances its round malt backbone. 6.1%

TIGHTHEAD Mundelein, Illinois

Scarlet Fire Red Ale 16oz can \$6.
Irish/American style Red Ale featuring a great balance of caramel malt sweetness & subtle toasty notes from roasted barley. Brewed w/American Ale yeast, and East Kent Golding hops. 5.6%

NEW HOLLAND Holland, Mich.

Dragon's Milk 12oz \$7.50
Stout aged in bourbon barrels, with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath. 11%

DIEU DU CIEL! Montreal, Quebec

Péché Mortel Stout 11.2oz \$9.50
From a brewery that's a Hopleaf staff favorite! Intensely black dense beer w/very pronounced roasted flavours. Fair trade coffee is infused during the brewing process, intensifying the bitterness of the beer and giving it a powerful coffee taste. 10%

REVOLUTION Chicago

Anti-Hero 12oz can \$6.
An American hop assault, iconic ale featuring a blend of 4 hop varieties which create crisp bitterness and impart massive floral and citrus aroma. 70 IBU 6.5%

THREE FLOYDS Munster, Indiana

Alpha King 12oz \$6.
Robust malt flavor & medium body, balanced by strong dry-hopping. Deep orange color, bold citrus hop aroma & a dry finish. 6.5%

Gumballhead 12oz . . . \$6.50

American Wheat Beer brewed with red wheat and boat loads of amarillo hops gives this summer brew a lemony finish. The slight haze in the bottle is from the bottle-conditioning, where yeast is added to the bottle for a secondary fermentation. Gumballhead is a Skingraft Comics hero. 5.5%

DOG FISH HEAD Lewes, Delaware

90 Minute IPA 12oz \$6.
This Imperial IPA features a single constant 90-minute hop addition—Cascade, Columbus & Chinook—balanced by plenty of English 2-row barley, then dry hopped to reach 90 IBU. The 2003 Champion of Real-Brew.com's Battle of the Beers. 9%

World Wide Stout 12oz . \$15.

Brewed w/a ridiculous amount of barley, WWS is dark, rich, roasty & complex. This ageable ale always clocks in at 15-20% ABV & has a depth more in line with a fine port. 70 IBU, 18% (!)

BROOKLYN BREWING New York

Black Chocolate Stout 12 oz \$6.
Famous, award-winning rendition of the Imperial Stout style that once was made exclusively for Catherine the Great. 3 mashes are used to brew each batch, achieving luscious deep dark chocolate flavor through the blend of specialty roasted malts. Brewed every year for the winter season.. 10%

Local 2 750ml \$20.

Dark ale brewed w/Belgian dark candy sugar & NY State wildflower honey. 9%

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Hopleaf Goblets & Pint Glasses

1 for \$5
4 for \$15

Ask your Bartender or
Server...



north american craft beers

GOOSE ISLAND Chicago

Matilda 12oz. \$6.
Greg Hall's homage to Orval Trappist ale includes a rare yeast that imparts a fruity spiciness. Lots of hops balances the complex maltiness. Enjoy w/mussels! 7%

Sofie 12oz. \$6.
Farmhouse/Saison. Effervescent, hazy golden w/notes of orange citrus, herbs & flowers and a bit of wild yeast funkiness. Dry finish. Very food friendly. 6.5%

Juliet 765ml \$40.
Fermented w/wild yeasts & aged in Cabernet barrels for 6 months with blackberries. Tart, fruity, a bit sour. Winelike tannins & woodiness. 6.7%

Lolita 765ml \$35.
Pale ale fermented w/wild yeasts, aged in French & Amer. red wine casks for 18 months w/50 pounds of Michigan's Klug Farm raspberries. 7%

Gillian 765ml. \$48.
White pepper, strawberry & honey blend harmoniously in this farmhouse ale. Partially aged in wine barrels for a slightly tart & pleasantly sweet brew with refreshingly effervescent body. 9.5%

Halia 765ml \$40.
Halia means "remembrance of a loved one" in Hawaiian and is a farmhouse ale aged in wine barrels with whole peaches. Bright & effervescent fruit notes on a soft, hazy, body that finishes slightly tart & sweet. 7.5%

Madame Rose 765ml \$48.
A sour brown krick made w/Michigan sour cherries, aged in oak barrels over 2 years with a rosclare yeast culture. It's an homage to Belgium's first female Brewmaster, Rose Blancquaert-Merckx. As the former manager of the historic Liefmans brewery, Rose was dedicated to brewing beers using the traditional methods of the region. She worked tirelessly to share the Oude-Bruin style of beer with the world. Rosa's passion for the tradition of brewing at Liefmans was an inspiration to the Goose Island brewers. 6.5%

The Bourbon County Brand Stouts

In 1992 Greg Hall wanted to brew something truly unique for the brewpub's 1,000th batch, he just needed inspiration. Then a chance encounter between Greg and Jim Beam's Booker Noe led to Goose Island acquiring the barrels for what was to become the world's first bourbon barrel-aged beer. Since then hundreds of breweries have followed Greg's lead as BCS became one of the most influential beers in modern brewing history.

Bourbon County Brand Stout 2017, 2019 16.9 oz \$25.
2017-14.8%, 2019-14.7%

BCS Barleywine 2017 16.9 oz. \$30.
Aged in the second-use barrels that were once home to Kentucky bourbon, this trad English-style barleywine possesses the subtlety of flavor that only comes from a barrel that's gone through many seasons of ritual care. This year's variant picks up more bourbon barrel character by switching from third- to second-use barrels. The intricacies of the previous barrel denizens - oak, charcoal, hints of tobacco and vanilla, and that signature bourbon heat - are all present in this beer. Hearty & complex, it's a titan and a timeline - a bold, flavorful journey through the craft of barrel aging. 14.4%

BCS Coffee Barleywine 2018 16.9 oz. \$30.
w/Intelligensia Guatemalan coffee beans aged in 4-yr. Heaven Hill casks. 15.1%

BCS Wheat Wine 2018, 2019 16.9 oz \$30.
The 2018 Festival of Wood and Barrel-Aged Beers (FoBAB) award-winning variant is back for its second year, this year aged 100% in Larceny wheated bourbon casks from our partners at Heaven Hill. The result is a softer flavor profile, full of caramel, vanilla, butterscotch, and toffee flavors, all while carrying the nuances of Larceny bourbon barrels. 2018-15.4%, 2019-15.3%

BCS Rye Reserve 16.9 oz \$30.
A showcase for how a premium single source bourbon barrel can influence the nuances and flavors of our original BCS. The 2019 Reserve Rye is aged in 100% Rittenhouse Rye barrels - lovingly referred to as "the bartender's favorite" rye. Rittenhouse's Barrels had a unique effect on the original imperial stout, imparting flavors of fruit and spice. Reserve Rye accentuates all that makes Rittenhouse and Bourbon County unique. 14.5%

continued>>

north american craft beers

GOOSE ISLAND *The Bourbon County Brand Stouts continued*

BCS Bramble Rye with Blackberries 2018 16.9 oz \$30.
Aged in Heaven Hill rye whiskey barrels with raspberries & blackberries. 12.7%

BCS Proprietors 2018 16.9 oz 14.4% \$45.

BCS Midnight Orange 2018 16.9 oz. \$40.
Aged in bourbon barrels with orange peels and cocoa nibs added. 15.2%

Goose Island BCS Cafe De Olla 2019 \$40.
Created in partnership with their next door neighbors, Intelligensia Coffee, this BCS varietal is inspired by the traditional Mexican beverage of the same name. Coffee beans & cold coffee were added to Original Bourbon County Stout, with later additions of cassia bark, orange peel, and panela sugar. The resulting beer is layered in complexity; coffee & orange permeate the nose and are followed by notes of cinnamon, chocolate, and a pleasant sweetness. 13.5%

Goose Island BCS Mon Chéri 19 \$40.
"Mon Chéri" means "my darling" in French and this recipe is a love letter from brewer Quinn to his wife, who loves cherries. Made with Balaton & Montmorency cherries, brewed with oats and a dash of brown sugar creating aromas of amaretto and almond. One sip will bring you flavors of cherry cobbler, vanilla, and chocolate, followed by a silky, velvety finish. 14.1%

BELL'S (Kalamazoo Brewing) Mich.

3rd Coast Old Ale 12oz. . . . \$6.
A deep amber barley wine, the brandy of ales. The focus is on malt; offers notes of burnt caramel & other earthy malt flavors. Designed w/vintage aging in mind, the malt aspect is matched to a heavy complement of hops. Sharply bitter at first, this will fold into the malt character over time and balance out the maltiness. 10.2%

Porter 12oz \$5.
Dark ale for all occasions. Blend of dark malts imparting flavors of coffee & chocolate w/some smoky roasted notes. 5.6%

Kalamazoo Stout 12oz . . . \$5.
Deep dark, full-bodied roasty stout. 6%

Amber 12oz \$5.
Bell's flagship beer, deep copper & richly flavored. Malts - mostly pale but also some Munich & caramel - bring a slightly sweet flavor that's balanced by a melange of American hops. 5.8%

Two-Hearted Ale 12oz . . . \$5.
Bell's most bitter ale, beautifully copper hued, w/dense creamy head & full blast of hops! 7%

Cherry Stout 12oz. \$6.
This unique ale begins its life as a powerful & richly sweet stout to which Michigan tart cherries are added. The resulting black brew is complex, sweet & tart w/distinct cherry finish. Improves with cellaring. 7%

Expedition Stout 12oz . . . \$6.
One of the earliest examples of Russian Imperial Stout in the U.S. Crafted specifically w/aging in mind, it offers a huge malt body paired w/a heady blend of chocolate, dark fruit & other aromas. Pouring almost pitch black, features roasted malt/coffee flavors w/just the right amount of hoppiness for balance. Ideal for cold weather. 10.5%

ANCHOR San Francisco, CA

Porter 12oz. \$5.
America's first porter. Rich, dark & complex, yet somewhat lighter-bodied than many other porters. Caramel, chocolate, deep coffee notes. 6.3%

Liberty Ale 12oz. \$5.
America's first IPA! Heavily Cascade-hopped, copper-colored w/hoppy nose & creamy persistent head. First brewed in 1975 to commemorate Paul Revere's ride! 5.9%

Steam 12oz. \$5.
A true original, steam beer lies somewhere between ale & lager. Unique combination of flavors, well-hopped w/a pleasantly malty character. 5%

SIERRA NEVADA Chico, CA

Pale Ale 12oz. \$5.
American classic since 1981. 5.6%

2018 Bigfoot 12oz. \$6.
A beast of a beer, brimming with bold flavors of bittersweet malt and heaps of aggressive whole-cone Pacific Northwest hops. First introduced in the winter of 1983, Bigfoot is a cult-classic beer brewed in the barleywine style, meaning a strong, robust, bruiser of a beer with the refined intensity of a wine. Bigfoot is prized by beer collectors for its supreme cellarability. Under the proper conditions, it can age like a fine wine, developing new flavors and character as it matures in the bottle. 9.6%

More on next page>



north american craft beers

NORTH COAST Fort Bragg, CA

Old Rasputin Imperial Stout 12oz. \$6.

A style from England favored by the Russian Imperial Court. Huge, malty & well-hopped. This beer, like Rasputin, stands up to anything & will not die! 9%

Old Stock Ale 12oz. \$7.

Perhaps the classic American Old Ale, eminently cellarable. Made with imported British malt & hops. Rich mahogany-hued wonderful “evening ender.” 11.7%

N.Coast's Belgian-style beers on pg. 14

FIRESTONE WALKER Paso Robles, CA

Union Jack IPA 12oz. \$6.

An instant classic, the recipient of numerous awards inc. back-to-back wins at the Great American Beer Festival. Abounds w/hop aroma & character. Well-balanced, west coast IPA dry-hopped 3 separate times, each lot providing more & more of the grapefruit citrus hop aroma & flavor it's known for. Overall it utilizes over 4 pounds of pacific northwest hops per barrel. 7.5%



Europe & UK

Germany

G. SCHNEIDER & SOHN

Aventinus 16.9 oz. \$8.

The world's oldest top-fermenting wheat doppelbock, made since 1907 as a creative response to bottom-fermented doppelbocks popular at the time. 8.2% “Aventinus has a huge head, an insistent sparkle, malty notes in the nose, chocolate, fruit & spices in the palate & slightly clove-like finish,” wrote M. Jackson.

Schneider Weiss Tap 7 500ml. \$8.

It's the art of brewing in its purest form for true wheat beer connoisseurs: “Mein Original” – the traditional wheat beer brewed unaltered since 1872 in accordance w/Georg I. Schneider's original recipe. Deep amber colour, harmonically balanced and strong. Open fermented & bottle conditioned. 5.4%

SCHLOSSBRAUEREI AU HALLERTAU

1809 Berliner Weisse 20 oz. \$12.

One of the rare, antique & interesting regional beer styles of Germany. A wheat beer brewed w/top-fermenting yeast & lactobacillus culture, w/wort that is not boiled but heated to just below boiling before transfer to open fermenters. Tart, sour & acidic, a historic adventure in beer. 5%

SCHLENKERLA Rauchbier 16.9oz. \$10.

This smoked beer's flavor comes from beechwood fire underneath the malt-drying kiln—the smoke penetrates the malt. Dark, aromatic bottom-fermented beer. Cellar-matured. 5.1%

LEIPZIGER GOSE 12oz. \$8.

Top-fermented wheat beer, 60% wheat/ 40% barley, plus coriander, salt & lactic acid bacteria. A rare German beer that's not “Reinheitsgebot” —it has ingredients other than malt, hops, yeast & water. Refreshing & full of interesting flavor. 4.5%

UERIGE Alt 11.2oz \$10.

The classic Duesseldorfer Altbier: medium-bodied w/balanced, clean maltiness; hops & dryness in the finish. Michael Jackson called this “the most assertive, complex and characterful of the alts.” 4.6%

KROMBACHER Weizen NA 11.2oz \$5.

Effervescent, full-bodied with a tangy fruitiness. This is the unique well-balanced taste of Krombacher Weizen without alcohol.

continued>>

europeans + uk

Czech Republic

PILSNER URQUELL 12oz \$6.

At last properly protected in brown bottles and shipped in brewery owned climate controlled containers, the quintessential Continental pilsner now shows itself much closer to the way it is enjoyed in Pilsen, the birthplace of the style. Easy drinking with a nice dose of Saaz hops. 4.4%

England

FLAG Porter 12 oz. \$6.

Several bottles of porter recovered from an 1825 English Channel shipwreck found their way to brewing scientist Keith Thomas in 1988. One bottle yielded enough yeasty sediment to culture up & use in a Whitbread Porter recipe from the period. Once the most popular brewing style in England, porter fell out of favor & for a time was not produced at all. In a great revival, the style is presented here in its original glory. 5%

A. LE COQ Imperial Double Stout 9.3oz \$10.

Brewed By Harvey's in the UK. “A. Le Coq Imperial Extra Double Stout is a towering achievement, on the same level as a great old Barolo or vintage port. It makes a mind-boggling match with venison in sour cherry sauce and is a fine accompaniment to game sausages, particularly wild boar...” —*Garrett Oliver, The Brewmaster's Table* 9%

Ireland

GUINNESS Pub Draft 14.9oz Can \$6.

Available in 120 countries in 19 variations of which only 6 come from the original St. James Gate brewery in Dublin, including this one, the nitrogen-capsuled can. The brewery claims to use the original yeast; all the grain for the St. James version is grown in Ireland. 4.2%

Scotland

TRAQUAIR

Dating back to 1107, Traquair was originally a hunting lodge for the kings and queens of Scotland. Later it became a refuge for Catholic priests in times of terror. The Stuarts of Traquair supported Mary, Queen of Scots and the Jacobite cause without counting the cost. Now they are brewing very small batch traditional ales.

House Ale 500ml \$12

Beautiful easy-drinking Scotch Ale, fermented in oak over 7 days, then transferred into cold storage tanks or barrels and matured over a period of weeks. Rich, medium-bodied and well blended. As traditional a Scotch Ale as you may ever find in the US. 7.2%

Switzerland

BRASSERIE DES FRANCHES-MONTAGNES (BFM)

The Swiss craft beer renaissance started with this brewery in the Jura Mountain region.

Abbaye de St. Bon-Chien 750 ml \$45.

Named in fond memory of the excellent (now late) brewery cat. Delightfully complex Belgian-style Strong Ale from the Jura Mtns. in the NW border region of Switzerland. Treads the boundary between port, wine & beer. Aged in wooden casks previously used to age Merlot, Merlot Cabernet, Whisky and then Grappa; then finally blended from different casks for optimal balance and complexity. Amazing nose featuring spices (cinnamon, wood), fruit, spirits, licorice, vegetal dryness. Palate features grapes, chocolate, vanilla, brown sugar! Smooth & velvety, turning slightly vinous w/very subdued bitterness. Long port-like finish. Great w/rich foods like duck, balsamic vinegar, very dark chocolate. 11%

v225 Saison 33cl \$15.

18th Century Historical Ale originally brewed for the 15th anniversary of the brewery. Matured in St. Bon-Chien oak barrels for 4-5 months, it is the little sister of the Bon-Chien, a slightly sour & bitter rustic Saison. 6%

Find Austria on next page>>

Europeans + UK

Austria

BRAUEREI SCHLOSS EGGENBERG

Samichlaus 11.2oz \$10.
Once “the world’s strongest beer”, made in Switzerland for over 20 years. Brewed only on St. Nicholas Day (Dec. 6th) then lagered for 10 mos. before bottling for the next year’s celebration. 4 malts: 1 pale, 3 dark. Fermented at high temps for 2 weeks. Densely malty creaminess w/some yeast notes, & a warming brandy-like alcohol finish. Great w/robust dishes, chocolate, or on its own after dinner. 14%

Samichlaus Helles 11.2oz \$10.
Strong & sippable! Sweet & alcoholic aroma; pours bright gold with no head. Starts with clinging honey sweetness, followed by alcoholic heat, yeast & malt, faint cherry? Despite its uncarbonated appearance, it sparkles on the tongue. 14%



Ciders

France

CLOS NORMAND Brut Cider 750ml \$12.
Refreshing, light, dry; lightly carbonated; very fresh apple taste. 4%

DOMAINE DUPONT Cidre Bouche Fermier 750ml \$25.
Exceptional cider from the 6000-tree Dupont orchard, family-owned since 1837. 6 types of apples, picked manually at 3 stages of ripeness; proportions of the varieties is exact. Slow-fermented, naturally carbonated, unfiltered. Full-bodied, complex & woody. Very small quantities produced. 5.5%

CHRISTIAN DROUIN Poiré Pear Cider 750ml \$30.
From Normandy. Blend of 5 varieties of estate-grown pears. 4%

Spain

GURUTZETA SAGARDO Sidra Natural 750ml \$20.
Gurutzeta is a traditional style; Sagardotegi is where the production happens during fall’s harvest time, and where the new vintage is released during the Txotx* season late January through early May. (*pronounce it ‘coach’). During the Txotx, people flock to the Sagardotegi to drink the fresh ciders directly from the massive chestnut barrels, and to eat traditional Basque dishes. These ciders should be poured from a height of about 20-30 cm (8-12”) into a tall & wide glass. This sets off the “txinparta”, where the carbonated bubbles burst & quickly disappear. The glass should be filled until it measures 3 fingers and the cider should be drunk right away. 6%

England

ASPALL Suffolk Dry Cyder 500ml \$12.
This Dry English Cider is full of apple flavor that captures the essence of an orchard; light on the tongue with a clean crisp refreshing apple taste. 7%

New York

ORIGINAL SIN

Cider 12oz. \$5.
Made w/N. Y. State Granny Smith apples. Not too sweet, lightly carbonated & a bit tart. 6%

Dry Rosé Cider 12oz can \$5.
The blush-colored & slightly sweeter juice of rosé cider comes from adding adding grape skin extract to the cidermaking process. 6.5%

Michigan on next page>>

Ciders & Meads & More

Michigan

VIRTUE CIDER Fennville, Michigan

Michigan Apple 12 oz. \$5.
A tart and crisp semi-dry cider is made from all sorts of Michigan-grown apples, fermented deep in our cool cellar and aged in French oak, then blended with this year’s fresh-pressed juice. Michigan Harvest offers the scent of the orchard, a hint of oak, and a touch of sweetness. 5.5%

Michigan Brut 12 oz \$5.
French-style cidre showcasing the beauty & complexity of heirloom apples grown on Michigan’s Cider Coast. Ripe apple aromas make way for crisp, tart flavors w/a hint of yeasty goodness and a tart, dry, oaky lingering finish. 6.7%



Meads



Made from fermented honey, mead is probably the oldest alcoholic beverage in the world. English mead dates to 700AD.

United States

WILD BLOSSOM MEADERY Chicago, Illinois

Blanc de Fleur 3oz glass \$7.
Dry mead made w/local wild flower honey. 12%

Blueberry Nectar 3oz glass \$7.
Made w/local honey & 20% Michigan blueberries. 12%

B. NEKTAR Ferndale, Michigan

This meadery opened their doors officially on August 2, 2008: National Mead Day! Pushing the boundaries of normal honey winemaking, B. Nektar uses exotic spices, herbs, peppers, & blending juices, making meads meant for drinking heartily rather than sipping.

Zombie Killer 500ml \$15.
Hopleaf customers have become the #1 consumers anywhere of this beverage. Zombie Killer is actually a “cyser”—a combination of mead and cider. Made with tart Michigan cherries and lightly carbonated; very easy drinking. 6%



Other



California

JUNESHINE San Diego

Honey Ginger Lemon Hard Kombucha 12oz. can \$6.
Organic ginger juice, honey and lemon with green tea. 6%

GIFT CARDS

In whatever amount you desire. Please ask your server or bartender, or find the link to order on hopleaf.com





Reserve our
Private Room or South Bar
for your Special Occasion.

Contact our Events
Coordinator at
events@hopleaf.com
or 773-334-9851.

Advance details on our
website—hopleaf.com.

Spirits at Hopleaf

**Not an exhaustive list—please ask your server
or have a look at the bar!**

Bourbon

| | |
|---------------------------------------|-----|
| Four Roses Small Batch | \$9 |
| Elijah Craig 12 Year | 10 |
| Michter's Kentucky Straight | 10 |
| Belle Meade | 9 |
| Koval | 9 |
| Makers Mark | 9 |

Rye

| | |
|--|----|
| Double Rye | 9 |
| Old Potrero Single Malt Straight Rye Whiskey | 12 |
| Whistle Pig | 12 |
| Bulleit Small Batch 95 | 10 |

Whiskey

| | |
|--|----|
| Old Potrero 18th Century | 12 |
| Jameson, Triple Distilled | 9 |
| Canadian Club | 7 |
| Jack Daniels, Sour Mash—Old #7 | 9 |

Single Malt Scotch

| | |
|---|----|
| Balvenie, 12yr Double Wood (Speyside) | 10 |
| Auchentoshan, Three Wood (Lowlands) | 10 |
| Laphroaig, 10yr (Islay) | 10 |
| Springbank, 10yr (Campbelltown) | 10 |
| GlenDronach 12 yr (Highland) | 10 |
| Dewars, White Label | 8 |

Rum

| | |
|--|---|
| Plantation Original Dark (Trinidad and Tobago) | 9 |
| Zaya, 12yr (Trinidad and Tobago) | 9 |

Vodka/Gin/Genever

| | |
|--|----|
| North Shore Vodka | 9 |
| North Shore Sol Chamomile Citrus | 9 |
| Karlssons Gold Potato Vodka | 10 |
| North Shore Gin | 9 |
| Anchor Distilling Junipero Gin | 10 |
| Diep 9 Old Genever (Belgium) | 10 |

Tequila

| | |
|--------------------------------|----|
| Patrón XO Cafe | 9 |
| Pura Sangre-Repasado | 9 |
| Pura Sangre-Anejo | 10 |

Brandy/Cognac/Armagnac/Calvados

| | |
|---|----|
| Pierre Ferrand, 1er Cru Ambre | 12 |
| Rémy Martin, VSOP | 10 |
| Corbois VSOP Bas Armagnac | 12 |
| Vecchia Romagna Brandy | 10 |
| Roger Groult Calvados Pays d'Auge | 10 |
| 6-year Cantillon Kriek Cask-Aged | |

Cordials, Liquors, Digestifs

| | |
|------------------------------|---|
| Baileys | 9 |
| Jepson's Malort | 6 |
| Campari | 9 |
| Drambuie | 9 |
| Disaronno Amaretto | 9 |
| Fernet Branca | 9 |
| Jagermeister | 8 |
| Kahlúa | 9 |
| Pernod | 9 |