

DINING IN

SANDWICHES all w/our Pommes Frites

Nueske Ham—\$18

on pumpernickel w/gruyere cheese, tarragon slaw & herb aioli

CBJ—\$18

on sourdough w/housemade cashew butter, fig jam, & raclette; w/Stilton mac-&-cheese

Grass-fed Brisket—\$18

on light rye w/whole-grain mustard & dill pickle

Housemade Kielbasa—\$18

on hoagie roll w/whole-grain mustard & giardiniera

Brat Burger—\$15

house-ground bratwurst-spiced pork patty seared off w/sautéed kraut n' onions & emmentaler; on onion bun w/mustard aioli & lemon Tabasco pickles

Pork Schnitzel—\$15

butter-milk-brined pork loin pounded thin & coated in breadcrumbs, fried crispy; on a pretzel bun, w/smoky pickled cabbage & mustard aioli

Catfish Hoagie—\$16

cornmeal-&-seasoned flour-crust catfish filet; on a brioche hoagie roll w/remoulade, lemon Tabasco pickles & frisée

SPECIALS *while they last!*

• Charcuterie—\$15

soppressata and Calabrese salami, Prairie Breeze cheese, w/ housemade pickles, toast points, sourdough crackers

• Chicken Wings—\$11

cooked in duck fat, crisped up in the fryer, tossed w/miso-chili-lime sauce, topped w/sriracha-maple cashew & scallions.

BELGIAN-STYLE MUSSELS w/Pommes Frites

For One—\$15 / For Two—\$26

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme & bay leaf

SIDE SALAD — \$6

mesclun mix, cherry tomatoes, red wine vinaigrette

ENTRÉE SALAD—\$10

mesclun mix, cherry tomatoes, house-pickled veg, crumbled bleu cheese, red wine vinaigrette

ADD BACON—\$1

CAULIFLOWER SALAD—\$9

roasted cauliflower, shaved carrot, baby frisée, orange supremes, pickled golden raisins, fried capers, pistachio-cashew dukkah, tahini vin

Sides:

MAC & CHEESE —\$7 FRITES —\$7

HOPLEAF MENU *as of Sept. 12, 2020*

Please wear your mask when engaging with staff anywhere at Hopleaf and when you get up from your table. (Per new Illinois mask mandate, Aug. 26)

BEERS ON DRAFT

Lagunitas **Day Time IPA** 4% — \$6 pint

Siepps **Extra Pale** 4.5%
Historic Chicago beer, revived & brewed at Metropolitan Brewing —\$6 pint

Anchor **Steam** 4.9% — \$6 pint

Hirter **Morchl Dunkel Lager** 5%
— \$7 glass 500ml

Metropolitan **Flywheel** 5%
German-style Pilsner — \$6 pint

Unibroue **Blanche du Chambly** 5%
— \$6.50 goblet

Allagash **White** 5.1% — \$7 pint

Ayenger **Brau Weisse** 5.1% — \$8 glass 22 oz

Dovetail **Vienna Lager** 5.1%
—\$7.50 tall glass

Lagrow Organic **Citra Blonde Ale** 5.1%
—\$6 pint

Firestone Walker **Pivo Pils** 5.3%
— \$6.50 glass

Maplewood **Fat Pug Stout** 5.6% — \$6 pint

Revolution **Oktoberfest** 5.7% —\$6.50 pint

Dogfish Head **60-Minute IPA** 6% — \$7 pint

Three Floyds **Zombie Dust** 6.4% —\$8 pint

DRAFTS CONTINUED ON OTHER SIDE

WINES ON DRAFT *are priced by 1/4, 1/2, Full (750ml) Carafes*

WHITE :

Pratsch 2018 Grüner Veltliner 11.5% —\$12/\$24/\$32

Vina Robles Chardonnay 14.5% —\$12/\$24/\$32

Chateau La Freynelle AOC 2019 Bordeaux Blanc 12.5%
60% Sauv. Blanc, 30% Semillon, 10 Muscadelle —\$13/\$26/\$36

ROSÉ :

Domaine de la Patience —\$12/\$24/\$32

2018 Vin de Pays Pont du Gard Rosé Costières de Nîmes—80% Grenache 20% Syrah

Domaine Julien & Fils —\$12/\$24/\$32

2018 Murviel les Béziers IGP 50% Cinsault 50% Grenache

Pratsch 2018 Neidrösterreich Rose 100% Zweigelt —\$12/\$24/\$32

RED :

Famille Perrin 2017 Côtes du Rhône. 60% Grenache, 20% Syrah, 20% Mourvedre —\$12/\$24/\$32

Cyril Henriques “The Minimalist”

2015 Cotes di Roussillon 50% Grenache, 35% Syrah, 15% Carignan —\$13/\$26/\$36

St Andre Corbin St Georges-St Emilion 14%

2017 Bordeaux 70% Cabernet Sauvignon 30% Merlot —\$13/\$26/\$36

Luna Wine “Lunatic Blend” 2018 Napa Valley

34% Sangiovese, 28% Petite Syrah, 22% Alicante, 16% Tempranillo —\$15/\$30/\$40

WINES IN BOTTLES *Please see the separate menu for our beautiful list!*



Buy 2 Firestone Walker beers and at least 1 item from our food menu between now and Sept. 30, 2020. Text **BACK4BEER to 24587**, Upload the form and a photo of original receipt—or visit Back4BeerRebate.com and follow redemption instructions. You'll receive a \$4 payment via Venmo or check within 4 to 6 weeks!

DRAFT BEERS

CONTINUED

- Off Color **Apex Predator** 6.5%
Farmhouse Ale — \$6.50 tall goblet
- Revolution **Anti Hero IPA** 6.5%
— \$6.50 pint
- Sierra Nevada **Hazy Little Thing**
6.7% — \$7 pint
- Ommegang **Pale Sour** 6.9%
— \$6 goblet
- Bells **Two Hearted Ale** 7%
— \$7.50 pint
- New Belgium **La Folie** 7%
Sour Brown Ale — \$10 goblet
- 5 Rabbit **Gringolandia Super Pils**
7% — \$6 pint
- Half Acre **Logue** 8.2%
DIPA — \$6 half pint
- Boulevard **Tank 7** 8.5% — \$7 goblet
Belgian Farmhouse-style
- North Coast **Brother Thelonious**
9.4% *Dark Abbey Ale* — \$7.50 goblet
- Dogfish Head **World Wide Stout**
18% (!) — \$6 bell glass

BELGIANS on draft

- Boon **Kriek** 4% — \$10 aspen glass
- Chimay **Dorée** 4.8% — \$10 goblet
- St Louis **Gueuze Fond Tradition** 5%
— \$12 goblet
- St Feuillien **Saison** 6.5%
— \$10 goblet
- Leffe **Blonde** 6.6% — \$7.50 goblet
- St Bernardus **Pater 6** 6.7%
— \$12 goblet
- De Brabandere Petrus
Foeder-Aged Pale Ale 7.3%
— \$8.50 aspen glass
- Poperings **Hommelbier** 7.5%
— \$12 goblet
- Barbār** 8% — \$10 goblet
- Maredsous **8 Brune** 8%
— \$10 goblet
- Kwak** 8.4% — \$12 glass
- Tripel Karmeliet** 8.4%
— \$12 goblet
- Delirium Tremens** 8.5%
— \$12 goblet

CIDERS on draft

- Tandem Cider **Green Man** 5%
— \$6.50 tall goblet
- Uncle John's **Apricot Cider** 6.5%
— \$6 goblet
- Farnum Hill **Dooryard Cider** 7.5%
— \$10 goblet

BEERS IN BOTTLES

Belgians

BROUWERIJ VERHAEGHE

- Vichtenaar 5.1% 11.2oz \$12.
- Echt Kriekenbier 6.8%
11.2oz \$12.

GREEN'S QUEST

- Gluten-Free Lager 4.1%
500ml \$11.

RODENBACH

- Vintage 2016 7% 750ml . \$35.

DUVEL 9.5% 11.2 oz \$10.

Trappists & Abbeys

CHIMAY

- Cinq Cents (White) 8%
750ml \$25.
11.2oz \$10.
- Première (Red) 7% 11.2oz . . \$10.
- Grande Reserve (Blue) 9%
11.2oz \$10.
- Barrel-Aged Grand Reserve
10.5% 375ml \$35.

WESTMALLE

- Dubbel 7% 11.2oz \$12.
- Tripel 9.5% 11.2oz \$12.

ORVAL 6.2% 11.2oz \$12.

ROCHFERT

- "8" 9.2% 11.2oz \$12.
- "10" 11.5% 11.2oz \$14.



welcomes you back!

Lambics

Traditional — 🍷 Modern — ✦

3 FONTEINEN

- 🍷 Oude Gueuze 6.2%
12.7oz \$25.
- 🍷 Oude Kriek 6.5%
12.7oz \$30.
- 🍷 Hommage 5.3%
750ml \$50.
- 🍷 Cuvée Armand & Gaston
6.5% 12.7oz \$30.

DE CAM

- Oude Lambick 4.8%
750ml \$50.

VAN HONSEBROUCK

- St. Louis Gueuze Fond Tradition
5% 11.2oz \$14.
- St. Louis Fond Tradition Kriek . .
6.5% 12.7 oz \$14.

HANSSENS ARTISANAAL

- Oude Gueuze 5.8% 375ml . \$15.
- Scarenbecca Kreik 6.4%
375ml \$25.

BOON

- Geuze 6.5% 750ml \$25.
- Kriek **2012, '13 or '14**
5% 11.2oz \$12.
- Oude Geuze a l' Ancienne
— Numbered Casks 330ml . . \$28.

Vat 91—(Calvados cask) 8%

Vat 92—(wine, Rhône Valley) 8%

Vat 108—(wine) 8%

Vat 110—(cognac cask)

LINDEMANS

- ✦ Kriek 4% 12oz \$12.
- ✦ Framboise 4% 250ml \$9.
- ✦ Peche 3% 250ml \$9.
- ✦ Ginger Gueuze 6%
750ml \$45.
- 🍷 Cuvée René Oude Kriek 7%
750ml \$45.

TIMMERMANS

- ✦ Kriek (cherry) 4% 11.2oz . . \$10.
- 🍷 Oude Gueuze 750ml . . . \$25.
- 🍷 Oude Kriek 750ml \$25.

USA

GOOSE ISLAND Chicago

- BCS 2017 Barleywine 14.1%
16.9oz \$30.

- BCS 2019 Wheatwine 15.4%
16.9oz \$30.

- Madame Rose 6.5%
765ml \$48.
- Gillian 9.5% 765ml \$48.

DOG FISH HEAD Lewes, Delaware

- World Wide Stout 18%!
12oz \$15.

NORTH COAST Fort Bragg, CA

- Le Merle 7.9% 375ml \$10.
- Old Stock Ale 11.7% 12oz . . \$7.

VIRTUE CIDER Michigan

- Michigan Apple 5.5%
12oz Can \$5.
- Rosé 6.7% 12oz Can \$4.
- Brut 6.7% 12oz Can \$5.

Germany

KROMBACHER Weizen NA

- (Non-Alcoholic)
11.2oz \$5.

UK

GUINNESS Pub Draft 4.2%

- 14.9 oz Can \$6.

HARVEY'S Le Coq

- Imperial Double Stout 10%
9.3 oz \$10.

A Reminder:

For the health and safety of everyone, please wear your mask when engaging with staff anywhere at Hopleaf and also when you get up from your table.

We thank you for your cooperation!