

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/Sulton mac-&-cheese

Grass-fed Brisket—\$18

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

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

buttermilk-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-crusting catfish filet; on a brioche hoagie roll w/remoulade, lemon Tabasco pickles & frisée

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 2.5%
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 Neidrosterreich Rose 100% Zweigelt
—\$12/\$24/\$32

RED :

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

Vina Robles 2017 Cabernet Sauvignon 14%
—\$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!

HOPLEAF'S MENU as of SEPT.22, 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)

SPECIALS while they last!

• Charcuterie—\$15

spicy smoked duck breast, Prairie Breeze cheese, w/ housemade pickles, toast points, sourdough crackers

• Kielbasa Plate—\$15

house-made and -smoked Kielbasa sausage, w/fried potatoes covered in garlic-herb aioli, smoky pickled red cabbage & whole grain mustard

BELGIAN-STYLE MUSSELS For One—\$15 / For Two—\$26

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme & bay leaf; w/Pommes Frites

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

BEERS ON DRAFT

Lagunitas DayTime IPA 4% —\$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

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

Three Floyds Zombie Dust 6.4% —\$8 pint

Great Lakes Oktoberfest 6.5% —\$6.50 pint

Off Color Apex Predator 6.5%
Farmhouse Ale —\$6.50 tall goblet

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% —\$10 goblet
Sour Brown Ale

5 Rabbit Gringolandia Super Pils 7%
—\$6 pint

Noon Whistle Squishy Gummy 7.1%
—\$7.50 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

DRAFTS CONTINUED ON OTHER SIDE INCLUDING BELGIANS & CIDERS!

DRAFT BEERS

CONTINUED

BELGIANS on draft

- Boon **Kriek** 4% – \$10 aspen glass
 Chimay **Dorée** 4.8% – \$10 goblet
 St Louis **Gueuze Fond Tradition** 5% – \$12 goblet
Palm 5.4% – \$6 goblet
 Brouwerij Verhaeghe
Duchesse De Bourgogne 6.2% – \$10 goblet
 St Feuillien **Saison** 6.5% – \$10 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
Barbär 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 & CANS

Belgians

BROUWERIJ VERHAEGHE

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

VAN STEENBERGE

- Monk's Café 5.5% 11.2 oz. \$7.50
 Gulden Draak 5.5% 11.2 oz. \$10
 Piraat 10.5% 11.2 oz. \$10

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.

ROCHFORD

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

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 Lambiek 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

- 🍷 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.

BELL'S Michigan

- Porter 5.6% 12oz \$5.
 Amber 5.8% 12oz \$5.

DOGFISH HEAD Lewes, Delaware

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

GOOSE ISLAND Chicago

- Vienna Lager 16 oz Can. . . . \$6.

HALF ACRE Chicago

- Daisy Cutter 5.6% 16oz Can . \$6.

NEW HOLLAND Michigan

- Dragon's Milk 11% 750ml \$7.50.

NORTH COAST Fort Bragg, CA

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

VIRTUE CIDER Michigan

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

Europe

KROMBACHER Weizen NA

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

PILSNER URQUELL Czech Republic

- 4.4% 16oz Can. \$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:

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