

HOPLEAF'S MENU *as of* SEPT.25, 2020

Please wear your mask when engaging with staff anywhere at Hopleaf and when you get up from your table.

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-crust catfish filet; on a brioche hoagie roll w/remoulade, lemon

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 Neidrösterreich 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!

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

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

CHARCUTERIE — \$22

capicola, calabrese salami, prosciutto, Prairie Breeze cheese, w/ rustic polenta bread, olive oil & antipasto olives.

KIELBASA —\$15

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

☞ SPECIALS *while they last!*

• Roasted Potato & Guanciale Flatbread — \$12

potato, chili flake, Emmentaler cream and crispy Guanciale topped w/ baby arugula & lemon vinaigrette

• Tomato & Chevre Flatbread — \$11

confit cherry tomatoes, roasted garlic-goat cheese, caramelized onions topped w/baby arugula and lemon vin

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** **FRIES —\$7**

BEERS ON DRAFT

Lagunitas Day Time 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

**DRAFTS CONTINUED ON OTHER SIDE
INCLUDING BELGIANS & CIDERS!**

DRAFT BEERS

CONTINUED

New Belgium **La Folie** 7%
Sour Brown Ale – \$10 goblet
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

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 Cafe 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.

ROCHFORT

"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 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

🍷 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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