

# HOPLEAF'S MENU *as of* OCT. 16, 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/Stilton 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 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

### 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

Meta 2018 Sonoma Pinot Noir 13.5% —13/\$26/\$36

## WINES IN BOTTLES

*Please see the separate menu for our beautiful list!*

## 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

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

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

## SPECIALS *while they last!*

### • Fried Chicken Wings — \$12

tossed in a honey-garlic-ginger sauce and topped with sesame seeds and scallions.

### • Soup: Red Lentil — \$7

carrot, onion, celery and garlic cooked with tomato and spices.

## 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

Dovetail **Lager** 4.8% —\$7.50 tall glass

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

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

Allagash **White** 5.1% — \$7 pint

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

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

Metropolitan **Flywheel** 5.5% — \$6 pint

Anchor **Porter** 5.6% — \$6 pint

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

Maplewood **Son of Juice** 6.3% — \$7 pint

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

Deschutes **Fresh Haze** 6.5%  
*New England IPA* — \$7 pint

Revolution **Anti Hero IPA** 6.5%  
— \$6.50 pint

Sierra Nevada **Hazy Little Thing** 6.7%  
— \$7 pint

Ommegang **Pale Sour** 6.9% — \$7 goblet

Bells **Two Hearted Ale** 7% — \$7.50 pint

New Belgium **La Folie** 7%  
*Sour Brown Ale* — \$10 goble

Three Floyds **Broo Doo** 7% — \$7.50 pin

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



# DRAFT BEERS

CONTINUED

Spiteful Working for the Weekend 7.9% DIPA - \$6 Goblet

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

Allagash Nocturna BBA Stout 9.5% Allagash Black aged in Bourbon casks w/Vanilla Beans - \$7 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

Rodenbach Classic 6.2% - \$10 glass

St Feuillien Saison 6.5% - \$10 goblet

De Brabandere Petrus Red 8.5% aka Aged Red - \$9 aspen glass

Poperings Hommelbier 7.5% - \$12 goblet

Barbâr 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

Dupont Avec les Bon Voeux 9% - \$12 goblet

St. Bernardus Abt 12 10% - \$10 goblet

## CIDERS on draft

Tandem Cider Smackintosh 4.5% - \$6. goblet

Farnum Hill Dooryard Cider 7.5% - \$10 goblet

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# BEERS IN BOTTLES & CANS

## Belgians

### BROUWERIJ VERHAEGHE

Echt Kriekenbier 6.8% AKA "Duchesse Cherry" 11.2oz . . . . \$12.

### VAN STEENBERGE

Gulden Draak 10.5% 11.2 oz. \$10  
Piraat 10.5% 11.2 oz. . . . . \$10

### GREEN'S QUEST

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

### DEDOLLE BROUWERS

Arabier 8% 11.2 oz . . . . . \$11.  
Oerbier 9% 11.2 oz. . . . . \$11.  
Dulle Teve 10% 1.2 oz. . . . . \$11.

DUVEL 9.5% 11.2 oz . . . . . \$10.

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## Trappists & Abbeys

### CHIMAY

Cinq Cents (White) 8% 11.2oz. . . . . \$10.  
Première (Red) 7% 11.2oz. . . \$10.  
Grande Reserve (Blue) 9% 11.2oz. . . . . \$10.

### WESTMALLE

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

ORVAL 6.2% 11.2oz . . . . . \$12.

### ROCHEFORT

"6" 7.5% 11.2oz . . . . . \$10.  
"8" 9.2% 11.2oz . . . . . \$12.  
"10" 11.5% 11.2oz . . . . . \$14.

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## 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.  
✦ Peche 3% 250ml . . . . . \$9.

✦ Framboise 4% 250ml . . . . \$9.  
✦ Ginger Gueuze 6% 750ml . . . . . \$45.

🍷 Cuvée René Oude Kriek 7% 750ml. . . . . \$45

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### TIMMERMANS

🍷 Oude Gueuze 750ml . . . \$25.  
🍷 Oude Kriek 750ml. . . . \$25.

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## 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.

### DOVETAIL Chicago

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

### HALF ACRE Chicago

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

### NEW HOLLAND Michigan

Dragon's Milk 11% 12oz . . . . . \$7.50.

### NORTH COAST Fort Bragg, CA

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

### ODELL Fort Collins, Colorado

Sippin' Pretty 4.5% 12oz Can \$6.  
Fruited Sour: Acai, Guava, & Elderberry

### VIRTUE CIDER Michigan

Michigan Apple 5.5% 12oz Can \$6.  
Pear 5% 12oz Can . . . . . \$6.

Rosé 6.7% 12oz Can . . . . . \$6.  
Brut 6.7% 12oz Can . . . . . \$6.

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## Europe

### KROMBACHER Weizen NA

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

### PILSNER URQUELL Czech Republic

4.4% 16oz Can. . . . . \$5.

### GUINNESS Ireland

Pub Draft 4.2% 14.9 oz Can . . \$6.

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A Reminder:

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We thank you for your cooperation!