

# HOPLEAF'S MENU as of NOV. 11, 2020 vers. 4

*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

## 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, spicy duck breast, 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

## ☞ SOUP *while it lasts!*

- **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**

## HOT COCKTAILS *New!* —\$10 each

- **BOURBON, HONEY, LEMON** • **GIN, CURAÇAO, CITRUS**
- **RYE, FERNET, MAPLE** • **RUM, BUTTERED, SPICED**
- **TEQUILA, BLACK BERRY, SAGE, AGAVE**

## BEERS & CIDERS *Please see other side....*

**...AND NOW BACK TO OUR USUAL NOVEMBER WEATHER...**

# BEERS IN BOTTLES & CANS

## Belgians

**VAN STEENBERGE**  
Piraat 10.5% 11.2 oz. . . . . \$10

**DEDOLLE BROUWERS**  
*Their 40th Anniversary year!*  
Arabier 8% 11.2 oz. . . . . \$12.  
Oerbier 9% 11.2 oz. . . . . \$12.  
Dulle Teve 10% 1.2 oz. . . . . \$12.

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

**GREEN'S QUEST**  
Gluten-Free Lager 4.1%  
500ml. . . . . \$11.

## Trappists & Abbeys

**CHIMAY**  
Première (Red) 7% 11.2oz. . . \$10.  
Cinq Cents (White) 8%  
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.

**ROCHFORT**  
"6" 7.5% 11.2oz . . . . . \$10.  
"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.

🍷 **VAN HONSEBROUCK**  
St. Louis Gueuze Fond Tradition  
5%. 11.2oz. . . . . \$14.  
St. Louis Fond Tradition Kriek . .  
6.5%. 12.7 oz. . . . . \$14.

🍷 **HANSSENS ARTISANAAL**  
Scarenbecca Kriek 6.4%  
375ml . . . . . \$25.

🍷 **BOON**  
Geuze 6.5% 750ml . . . . . \$25.  
Kriek **2013 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**  
♦ Peche 3% 250ml . . . . . \$9.  
♦ Framboise 4% 250ml . . . \$9.  
♦ Ginger Gueuze 6%  
750ml . . . . . \$45.  
🍷 Cuvée René Oude Kriek 7%  
750ml. . . . . \$45

## USA

**GOOSE ISLAND** Chicago  
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.  
Kalamazoo Stout 6% 12oz . . \$6.

**DOVETAIL** Chicago  
Vienna Lager 16 oz Can. . . . \$6.

**HALF ACRE** Chicago  
Daisy Cutter 5.6% 16oz Can . \$6.

**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  
Pear 5% 12oz Can . . . . . \$6.  
Rosé 6.7% 12oz Can . . . . . \$6.  
Brut 6.7% 12oz Can . . . . . \$6.

**ATHLETIC** Stanford, Conn.  
Run Wild IPA (Non-Alcoholic)  
12 oz Can . . . . . \$5.

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# DRAFT BEERS

Lagunitas **Day Time IPA** 4%  
—\$6 pint  
5 Rabbit **Chinga Tu Pelo** 4.8%  
*Blonde Ale* —\$6 pint  
Dovetail **Lager** 4.8%  
—\$7.50 tall glass  
Firestone Walker **DBA** 5%  
*English Bitter* —\$7.50 imperial pint  
Hirter **Morchl Dunkel Lager** 5%  
—\$7 glass 500ml  
Unibroue **Blanche du Chambly**  
5% —\$6.50 goblet  
Allagash **White** 5.1% —\$7 pint  
Firestone Walker **Pivo Pils** 5.3%  
—\$6.50 glass  
Metropolitan **Flywheel** 5.5%  
—\$6 pint  
Dogfish Head **60-Minute IPA** 6%  
—\$7 pint  
Great Lakes **Edmund Fitzgerald**  
5.8% *Porter* —\$6 pint  
Three Floyds **Zombie Dust** 6.4%  
—\$8 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 goblet  
Planks **Dunkel Weizenbock**  
7.9% —\$6 half pint  
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*

Temperance **Might Makes Right**  
9.6% *Imperial Stout* —\$8 bell glass  
Three Floyds **Permanent Funeral**  
10.5% *Pale Ale* —\$8 half pint

## 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** Gran Cru 6%  
—\$12 glass  
De Brabandere **Petrus Red** 8.5%  
*aka Aged Red* —\$9 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  
Dupont **Avec les Bon Voeux** 9%  
—\$12 goblet  
St. Bernardus **Abt 12** 10%  
—\$12 goblet

## CIDERS on draft

Tandem Cider **Smackintosh** 4.5%  
—\$6 goblet  
Uncle John's **Cranberry Apple**  
6.5% —\$6 goblet  
Farnum Hill **Dooryard Cider**  
7.5% —\$10 goblet

## Europe

**KROMBACHER** Weizen NA  
(Non-Alcoholic) Germany  
11.2oz. . . . . \$5.  
**GUINNESS** Ireland  
Pub Draft 4.2% 14.9 oz Can . . . \$6.

