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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

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!
Arariber 8% 11.2 oz. ... $12.
Orrier 9% 11.2 oz. ... $12.
Dulle Teve 10% 12 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.

**ROCHEFORT**
“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 6.3% 12.7oz ... $25.
- Hommage 5.3% 750ml ... $30.
- Gueuze Armand & Gaston 6.5% 12.7oz ... $30.

**HANSSENS ARTISANAL**
Scarenebeke Kriek 6.4%
375ml ... $25.

**BOON**
Geuze 6.5% 750ml ... $25.
Kriek 2013 or ’14 5%
11.2oz ... $12.
Oude Gueuze à 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)

**LINDENMANS**
- 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.

### DRAFT BEERS

**LAGUNITAS DAY TIME IPA**
4% ... $6 pint

5 Rabbit **Chinga Tu Pelo**
4.8% ... $6 pint

**DOVETAIL LAGER**
4.8% ... $7.50 tall glass

**Firestone Walker DIPA**
6.5% ... $7.50 imperial pint

**Hirter Morch Dunkel Lager**
5% ... $7 glass 500ml

**UNIBRoue Blanche du Chambly**
5% ... $6.50 goblet

**Allagash White**
5.1% ... $8 pint

**Firestone Walker Pivo Pilis**
5.3% ... $8.50 glass

**Metropolitan Flywheel**
5.5% ... $8 pint

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

**Great Lakes Edmund Fitzgerald**
5.8% Porter ... $8 pint

**Three Floyds Zombie Dust**
6.4% ... $8 pint

**Revolution Anti Hero IPA**
6.5% ... $8 pint

**Sierra Nevada Hazy Little Thing**
6.7% ... $8 pint

**Ommegang Pale Sour**
6.9% ... $10 pint

**Bells Two Hearted Ale**
7% ... $10 pint

**New Belgium La Folie**
7% ... $10 pint

**Sour Brown Ale** ... $10 pint

**Planks Dunkel Weizenbock**
7.9% ... $6.50 pint

**Spiteful Working for the Weekend**
7.9% **DIPA** ... $6 pint

**Half Acre Logue 8.2%**
**DIPA** ... $10 half pint

**Boulevard Tank 7**
8.5% ... $7 pint

**Belgian Farmhouse Style**
- $10 pint

**TRAPPIST ABBEY**
- $10 pint

**DRAUGHT BEERS**
- $10 pint

**BELGION ON DRAFT**
- $10 pint

**CIDER ON DRAFT**
- $6 pint

**GUINNESS**
Ireland
Pub Draft 4.2% ... $6.

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