

DRAFT CIDER & MEAD

TANDEM • Drifecta

Place your bets on this dry cider; apples, yeast, and a low slow ferment: Win, Place, and Show! Apples: McIntosh, Northern Spy, Jonathan (*Sutton's Bay, MD*)

6.5% **Goblet \$6**

UNCLE JOHN'S • Perry

Made from juicy Bartlett Pears grown in Michigan. Semi-dry and sparkling with carbonation, it's uncommonly refreshing. Showcases the delicate freshness of pear,

with subtle citrus notes. It's buttery and creamy body balance its slight acidity. (*Sr. John's, MI*)

6.5% **Goblet \$6.50**

VIRTUE • Rosé Cider

A blend of hand pressed heirloom Michigan apples aged in French Oak barrels. Wine-like, with floral notes and a dry, crisp finish.. (*Fennville, MI*)

6.7% **Goblet \$6**



SERVED IN CARAFES

QUARTER (250ml) HALF (500ml) 750 (750ml)

WINE ON TAP

WHITES

2014 GRÜNER VELTLINER

Pratsch Austria

100% Certified Organic. Herbal, fresh & spicy with notes of white pepper, apple & citrus on the palate. It has the "rainwater over rocks" minerality that's desirable in Austrian whites. Zippy acidity. 12%

Quarter \$12. Half \$24. 750ml \$32.

2019 CHARDONNAY

Vina Robles California

Estate grown in southern Monterey where proximity to the bay and Pacific breezes create the perfect environment for this cool climate varietal. Fermented in both stainless steel and French oak and aged on its lees for 6 months to increase complexity and enrich the mouthfeel. Notes of apple, honey and lemon. 14.5%

Quarter \$12. Half \$24. 750ml \$32.

2019 BORDEAUX BLANC AOC

Chateau La Frenelle France

60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle. Family-owned since 1789.

The estate passed from father to son for 7 generations until 1992 when it went to the first daughter born to the family since the French Revolution! Brilliant transparent yellow color with green highlights. Intensely aromatic nose of lemons, grapefruit and white peaches from the Sauvignon and honeysuckle and acacia flowers from the Muscadelle. The Semillon brings richness & roundness. Crisp & fruity on the palate with a silky long finish. 12.5%

Quarter \$13. Half \$26. 750ml \$36.

REDS

2018 BARBERA

Ti Amo Lombardia, Italy

From the Pavia district of Lombardy, this 100% certified organic wine has the aroma of blackberries and spice and is soft but rich with a fruity palate. No oak. 13%

Quarter \$12. Half \$24. 750ml \$32.

2015 MALBEC

Cayrou "Le Sang" Cahors, France

Organic. Its grapes are sourced from one of the estate's plots of Cot (known to us by its Argentine name, Malbec) that is known to produce less tannic grapes. The resulting wine is smoother and more fruity than other selections from the estate. Notes of dark fruits predominate. 13%

Quarter \$12. Half \$24. 750ml \$32.

2015 NERO DI AVOLA

"Asmodeus", Poggio Anima Italy

Translates to "Hill of the Soul". Nero di Avola is the most widely planted grape in Sicily. Dark red. Aromas of red berries violets and spices. Supple on the palate, with subtle herbal nuances lifting but not overwhelming the wine's red fruit and sweet spice flavors. Finishes smooth with a floral note emerging at the end. 13%

Quarter \$13. Half \$26. 750ml \$36.

2018 RESERVE CÔTES DU RHONE

Famille Perrin France

Granache/Syrah/Mourvedre. This ripe fleshy wine is chock full of luscious mulberry & cassis flavors. Potent & fullbodied but a brisk mineral sheen on the midpalate lends freshness. Moderately long finish framed by fine, soft tannins. An excellent choice as one's everyday red wine. 13.5%

Quarter \$12. Half \$24. 750ml \$32.

ROSÉS

2018 RESERVE CÔTES DU RHONE

ROSÉ Famille Perrin France

Cinsault/Grenache/Mourvèdre/Syrah. Flavors of sweet-tart raspberry & crisp watermelon rind quench thirst in this dry rosé. Full-bodied & silky, it's briskly concentrated, finishing w/ an invigorating minerality. Exceptional weather conditions for the 2018 vintage. Beautiful. 13%

Quarter \$12. Half \$24. 750ml \$32.

2019 ROSÉ Pratsch Austria

100% Zweigelt. 100% organic wine made from estate-grown Zweigelt grapes (similar to Gamay.) Delicate and dry featuring aromas of wild strawberries, peaches and pears backed by crisp refreshing acidity. 13%

Quarter \$12. Half \$24. 750ml \$32.

VERMOUTH

ATXA VINO VERMOUTH ROJO

Destlerias Acha Spain

Enjoy as an aperitif over ice or straight up w/ a peel of orange or lemon. Traditional Vermouth is a fortified & aromatized wine macerated w/ herbs, fruits and roots. Atxa is made in accordance with an old family recipe with botanicals including wormwood, gentian, & cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%

4 oz. Glass \$7.

BELGIAN DRAFTS

⚡ = Sour



LINDEMANS • Cassis ⚡

Fermented w/wild airborne yeast and refermented w/the juice of crushed blackcurrants. Deep reddish-purple w/exceptional aroma, flavor, & complexity. Fuller-bodied & soft, yet still refreshing & crisp.

3.5% **Glass \$6.50**

BOON • Kriek ⚡

Traditional Belgian Lambic fruit-beer, brewed according to the traditional Lambic style of spontaneous fermentation. Only fresh cherries (25%) are used. Slightly sweet, w/the surprising natural fragrance of sour cherries and almonds.

4% **33cl Glass \$10**

VAN HONSEBROUCK

Gueuze Fond Tradition ⚡

Traditional gueuze aimed at connoisseurs. Based on a blend of young & old lambics. Apple aromas & very dry in the finish.

5% **25cl Glass \$10**

BOKOR VANDER GHINSTE

Cuvée Des Jacobins Rouge ⚡

Flemish Sour Ale, red with a balance of malty sweetness and acidic sharpness. Made from spontaneously fermented and barrel-aged beer of at least 18 months in age.

5.5% **30cl Glass \$12**

BROUWERIJ VERHAEGHE ⚡

Duchesse de Bourgogne

Traditional Flemish red ale matured in oak casks; smooth with a rich texture and interplay of passion fruit, and chocolate, and a long, dry and acidic finish.

6.2% **Goblet \$10**

HOF TEN DORMAAL • Kriek ⚡

An original Belgian Farmhouse ale, brewed traditionally w/real sour cherries & other ingredients from the family farm. Spontaneously fermented from yeast on our homestead, and then aged for many months in oak barrels.

6.5% **Aspen Glass \$6**

DUVEL • Single-Fermented

Brewery staff at Duvel Moortgat have enjoyed Duvel Single Fermentation for decades, traditionally cold filtering a small portion of this beer for sale, at a few select locations. Brewing & first fermentation take about 30 days; then the beer is tasted by the brewmaster & his staff. Typical Duvel flavors & aromas emerge, but it's lower in alcohol & carbonation, and the taste is slightly lighter and crisper.

6.8% **Glass \$8.50**

DUBUISSON • Cuvée de Trolls

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. It harmonises quite beautifully with the well-rounded and delicate taste of this Blond Ale

7% **Goblet \$10**

PETRUS • Sour Passionfruit ⚡

by De Brabandere

A blend of the famous Petrus Aged Pale sour (100% foederbeer aged 24 months in foeders) and passionfruit, resulting in this harmonious union of tart & sweet.

7.3% **25cl Glass \$11**

BRASSERIE LEFEBVRE • Barbär

Deep blonde w/a creamy head that gives off a powerful aroma, w/a touch w/honey and a bouquet of floral, spicy and citrus notes.

8% **Goblet \$9**

BRASSERIE DUPONT

Bière de Miel

Made with acacia honey famed in Belgium for its floral delicacy. Pale golden, w/the beautiful aroma of honeycomb accented by orange and citrus notes. The richness coaxes the palate into thinking the beer is sweet—but the finish is close to bone dry with a noticeable hop tang. The Dupont Brewery first made this beer in the 1880s; the style went dormant, then was revived in 1997 by brewer Olivier DeDeuycker.

8% **25cl Glass \$10**

TRIPEL KARMELIET by Bosteels

Golden ale with a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Still brewed to an authentic beer recipe from 1679 originating in the former Carmelite monastery in Dendermonde. Written over 300 years ago, this recipe describes the use of three kinds of grain: wheat, oats and barley.

8% **Goblet \$12**

ACHOUFFE • Houblon Chouffe

Flavored by 3 different types of hops. This Belgian India Pale Ale is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers.

9% **Goblet \$10**

CHIMAY • Grande Réserve (aka Blue)

Originally brewed as a Christmas beer in 1948, this dark ale has rich flavors of mulling spices and caramel, with a smooth palate and warming finish.

9% **25cl (8.5oz) Glass \$10**

DELIRIUM TREMENS by Huyghe

Hoppy strong golden ale w/a lot of Saaz character. Spicy hop aroma, creamy nutty palate, & fruity dry warming finish.

9% **Goblet \$10**

STRAFFE HENDRIK • Tripel

Strong, rich, blond beer. The last authentic Tripel Ale of Bruges.

9% **25cl (8.5oz) Glass \$9**

BRASSERIE DUPONT

Avec Les Bon Voeux

The strongest of Dupont's farmhouse ales. A touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeasty funk & a nearly perfect amount of spritz.

9.5% **Goblet \$12**

ST. BERNARDUS • Abt 12

Abbey ale brewed in the classic Quadrupel style. Dark with a fruity aroma, complex flavors and a long bittersweet finish with a hoppy bite. Full-bodied taste and a perfect equilibrium between malty, bitter & sweet.

10% **Goblet \$12**

PIRAAT by Van Steenberghe

Hoppy interpretation of a strong golden ale with lot of Saaz character. Gold to bronze w/spicy hop aroma, creamy nutty palate, and fruity dry warming finish.

10.5% **Goblet \$12**

Menu as of May 7, 2021

Please note: prices do not include tax.



DOG FISH HEAD • Slightly Mighty

A lo-cal IPA, slight in cal's & carbs with mighty hop flavor! Brewed with locally-grown barley, and a touch of monkfruit that delivers body & complexity but adds zero calories or carbs. Light-bodied; lingering balanced sweetness. (Milton, DE)

4% Pint \$6

TEMPERANCE • Greenwood Beach

Blonde ale w/loads of juicy summer pine-apple flavor & subtle, green, earthy pine-apple-rind finish. Very sessionable.

4% Pint \$6

SURLY • Hell

Not unlike a Zwickel Bier from Germany. Filtered & fermented w/lager yeast. American hops takes a back seat to the Pils malt sweetness & fresh bread aroma. The color is... hell (Deutsch for light). (Minneapolis)

4.5% Pint \$5

BEGYLE • Can't Find A Bitter Man

An English Style Bitter with a light caramel malt body, cleansed with a dry toast finish. Easy drinking and sessionable.

5% Pint \$6

BRASSERIE DES FRANCHES-MONTAGNES

√225 Saison ⚡
Orig. BFM's 15th anniv. beer (the square root of 225). Belgian-style Saison matured in their own used Abbaye de Bon Chien barrels for 4 mos. to give it a slight funky sourness.

5% Goblet \$12

FIRESTONE WALKER • DBA

Double Barrel Ale. A tribute to the traditions of the great British Pale brewers of Burton-on-Trent, using FW's patented Firestone Union oak barrels to create a mild blend of vanilla & toasted oak flavors touched w/an elegant hint of English noble hops. (Paso Robles, CA)

5% Imperial Pint \$7

HIRTER MORCHL • Dunkel

Deep brown lager brewed w/soft mountain spring water & roasted malts at a brewery founded in 1270. Very smooth and refreshing w/dominant roasted malt flavors and just a hint of hop bitterness. (Austria)

5% Glass \$7

PERENNIAL • Saison de Lis

Straw-colored Belgian-style Saison brewed w/chamomile flowers. Fermented w/a traditional saison yeast strain for fruity & spicy notes that dovetail perfectly with the tea-like quality of the chamomile. Finishes dry, tart, & refreshing. (St. Louis, MO)

5% Goblet \$6

SIERRA NEVADA • Pale Ale

Deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops for fragrant bouquet and spicy flavor. (Chico, CA)

5% Pint \$6

UNIBROU

Blanche de Chambly

Produced with a blend of Quebec unmalted wheat & very pale barley malt to which spices & natural aromatics are added, along with a light hopping. (Chambly, Quebec, Canada)

5% Goblet \$5

ALLAGASH • White

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)

5.1% Pint \$6

NOON WHISTLE

Leisel Weapon

Unfiltered & refreshing Hefeweizen, German-style wheat beer. Cloudy golden with yeast providing aromas of banana, citrus and clove. Wheat malt lends breadly note. (Lemont, IL)

5.2% 22oz.Glass \$6.50

STIEGLBRAUEREI

Paracelsus

Only Austrian ingredients from controlled biological cultivation are used in this amber-colored, natural, & traditional beer specialty from Salzburg. Brewed with Laufener Landweizen – a fine ancient grain grown and malted at the Stiegl-Farm Wildshut. This completes the velvety mild taste – an absolute delight. (Austria)

5.2% Pint \$7

VICTORY • Prima Pils

Bold and perfectly balanced, Prima has set the gold standard for Pilsners since 1996 with its German and Czech noble hops and German malt. (Downingtown, PA)

5.3% Pint \$6

METROPOLITAN • Flywheel

The spicy hop flavors and bitterness you expect in a Pilsner, but with the malt bill amped up for balance. A gentle hop aroma reminds you of the beer your folks drank at the ballpark when you were a kid, then proceeds into the firm malt flavors of bread or biscuit. Earthy and bright hop bitterness. Everything wraps up dry and crisp.

5.5% Pint \$6

ANCHOR • Porter

A blend of specially roasted pale, caramel, chocolate, and black malts, along with top-fermenting yeast, creates complexity without bitterness. (San Francisco, CA)

5.6% Pint \$6

ART HISTORY • Lincoln Highway

Longtime Chicago beer aficionados will be glad to know that Greg Browne has found a new home to brew his nailed-down solid versions of classic styles. We're introducing their beers at Hopleaf w/their American Pale Ale. Perfectly balanced between its Cascade hops & malt sweetness, it's aromatic, refreshing and crisp. (Geneva, IL)

5.8% Pint \$6

BELLS • Oberon

Light-bodied American wheat beer that's easy-drinking & thirst-quenching w/notes of biscuits, lemon, yeast & floral hops.

5.8% Pint \$6

GREAT LAKES

Dortmunder Gold

Smooth lager w/more body & less hops than a pilsner, less malt & more hops than a Munich-style lager. (Cleveland, OH)

5.8% Pint \$6.

BELLS • Kalamazoo Stout

Smooth, full-bodied stout offers a blend of aromas and flavors of dark chocolate and freshly roasted coffee, balanced with a significant hop presence. (Comstock, MI)

6% Pint \$6

DOVETAIL • Maibock

Nice clean light bock, meant for the spring, after drinking all the Doppelbock over the winter.

6.3% Pint \$7.50

MAPLEWOOD • Son of Juice

Hazy IPA dripping w/fruit juice notes. Pilsner malt & oats make a perfect canvas for loads of Mosaic, Simcoe & Nugget hops.

6.3% Pint \$7

3 FLOYDS • Zombie Dust

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.

6.4% Pint \$7

DESCHUTES • Fresh Haze

A hazy twist on your main squeeze. (Fresh Squeezed! Get it?) Explodes with juicy orange citrus & a soft malt body. (Bend, OR)

6.5% Pint \$7

SPENCER • Trappist Ale

America's First Trappist Beer. Inspired by the traditional refractory ales known as pater-bier—"fathers' beer" in Flemish. Sessionable beers, brewed by the monks for their dinner table, are typically only available at the monastery. This is a full-bodied, golden-hued ale w/fruity accents, dry finish & light hop bitterness, unfiltered & unpasteurized, preserving live yeast that naturally carbonates the beer in bottle & keg. (Spencer, Mass)

6.5% Goblet \$10

LO REZ • Primary Element

Belgian-farmhouse-style ale brewed with a wild yeast that imparts some citric and black pepper notes.

6.6% Goblet \$6

HALF ACRE • Bodem

A reflection of how HA is feeling about going to IPAs in today's spectrum of plants and brewer's perspective. Ripe tropical fruit flesh with soft melon and berry.

6.7% Pint \$7

REVOLUTION A Little Crazy

Pale Ale, Munich & Caramunich malts provide toasty flavor with hints of caramel. Belgian Wit yeast for hints of spice & a slight tartness. Dry-hopping with Cascade & Citra hops add aromas of fresh citrus rind.

6.8% Tall Goblet \$6

OMMEGANG

Solera (formerly Pale Sour) ⚡

Elegant, drinkable sour. Fine interplay of sweet & sour; soft mouthfeel w/delicate body and clean finish. (Cooperstown, NY)

6.9% Goblet \$7

BELL'S • Two Hearted Ale

Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! (Kalamazoo, MI)

7% Pint \$6

NEW BELGIUM • La Folie ⚡

NB's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. With sour apple notes, dry effervescence, & earthy undertones. (Fi. Collins, CO)

7% Goblet \$7.50

POLLYANNA • Lexical Gap

Straight West Coast IPA. Brewed with massive amounts of Citra, Centennial, Simcoe, & Columbus hops. Always ridiculously fresh to us. (Lemont, IL)

7.3% Pint \$7

PLANK

Dunkel Weizenbock

Boozy hybrid of Dunkelweizen—distinguished by its sweet malteness and chocolate-like character w/banana & clove esters from weizen ale yeast—and strong German Bock Lager. (Bayern, Germany)

7.8% Imperial Half Pint \$7

SPITEFUL

Working For the Weekend

American Double IPA made w/Maris Otter & Red Wheat. Floral & citrus aromatics from Citra & Centennial dry-hopping.

7.9% Imperial Half Pint \$5

AVENTINUS

Weizen Doppelbock

Launched in 1907 by Mathilde Schneider; named after the 16thC Bavarian historian, Johannes Aventinus. Sweet malty aroma invites you into this complex full-bodied beer. Fruity yeast esters break through pronounced notes of caramel, raisins & dark bread. Extremely smooth mouthfeel, with subtle strength at the finish. 8.2%

8.2% 1/2 Liter Glass \$10

3 FLOYDS

Apocalypse Cow

Complex, double India Pale Ale w/intense citrus/floral hop aroma balanced by a velvety malt body which has been augmented w/lactose milk sugar.

8.6% Imperial Half Pint \$8.50

OMMEGANG • Valar Dohaeris

Pours a beautiful copper w/a full, fluffy white head. Sweet grain & honey are prevalent in the aroma. The flavor opens with a bright sweetness thanks to the Belgian candi sugar used in brewing. The finish is moderately dry and effervescent with just a hint of Belgian yeast character.

9% Goblet \$6.50

UNIBROU

La Fin Du Monde

This triple-style golden ale recreates the style of beer originally developed in the Middle Ages by trappist monks for special occasions. The first of its kind to be brewed in North America. (Chambly, Montreal)

9% Goblet \$9

SPENCER • Trappist Quadrupel

Fragrant, robust, & full bodied classic Trappist Quadrupel, mahogany in color w/dense, tan, frothy head. Multi-forward flavor profile yields to a warm finish. (Spencer, Mass)

10.2% Goblet \$12

NORTH COAST

BBA Old Rasputin

Bourbon Barrel-Aged version of this classic boozy Imperial Russian Stout. (Fort Bragg, CA)

11.1% Bell Glass \$6