DRAFT CIDERS & MEADS

ERIS • Pedestrian

Modern dry cider blended for everyone. Crisp, fresh, and pleasantly tart like a glass of Granny Smith.

5% Goblet **\$6**

VIRTUE • Michigan Blueberry Blend of local Michigan handpicked apples & blueberries. In autumn, the apples are picked in the crisp orchard air. In the summer, long warm days are spent picking blueberries in the fields. (*Feunville, MI*) 5.3% Goblet \$8

> Menu as of Oct. 3, 2022 Please note: prices do not include tax.

WINES ON TAP

REDS

2018 CABERNET SAUVIGNON Beckman California

Santa Barbara County, once a fledgling wine region, is now all grown up and producing some of the country's best wines. Founded in 1994 in the Santa Ynez Valley subregion, Beckmen wines are crafted almost exclusively from two vineyards: Los Olivos District AVA, and Ballard Canyon AVA. Their estate Cab is an eye-opening experience. This offering is dark, rich, & dense, loaded with vanilla, spice, cherry, cassis, black currant flavors and aromas and smooth tannins. 15%

Quarter \$15. Half \$30. 750mL \$42.

2021 TEMPRANILLO VT

Lobetia Castilla - La Mancha Deep cherry color with a violet shade. Aromas of red berries and cherries persist on the palate with notes of coco and sweet tobacco and a smooth harmonious finish. Certified organic and biodynamic. 13.5%

Quarter \$13. Half \$26. 750mL \$32.

2019 MALBEC

Chateau du Caillau Cahors, France This wine's ripe fruits show a softer side of Malbec, known in France as Côt, emphasizing blackberry flavors rather than tannins. There is a dry core but the wine's ripe, spicy flavors and acidity are what shine. 13.5% Quarter \$15. Half \$30. 750mL \$42.

NV CÔTES DU RHONE

Les Vignerons D'Estezargues —"From The Tank" France

This beautiful garnet-colored wine offers aromas & flavors of smoky red fruit, violets, lots of berries, & good Old World minerality all tied up w/velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan.

Quarter \$13. Half \$26. 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—this old family recipe includes wormwood, gentian, & cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%

4 oz. Glass \$8.

TANDEM • Clear Conscience

Bone-dry, normally taproom-only offering. The last apples of the season fermented to super-dryness– Jonathan, Greening, MacIntosh & JonaGold. (*Sutton's Bay, MI*) **6.8%** Goblet **\$6**

WILD BLOSSOM MEADERY **** Blueberry Pomegranate Cyser

All the berry sweetness. Plus the honey deepness. Add a little cider to even it out creating a very berry fantastical drink. Don't ignore the abv.



WHITES 2020 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 \$13. Half \$26. 750mL \$32.

CHENIN BLANC

Lubanzi South Africa This is a winery committed to be on the forefront of the highest social and environmental standards. It is made with 100% hand picked Chenin Blanc from the Swartland region. Filled with vibrancy, luminosity and clean minerality. Flavors of ripe summer melon, pear, white peach, and lemon peel on the palate. 12.5%

Quarter \$15. Half \$30. 750mL \$42.

2020 BORDEAUX BLANC AOC Chateau La Frenelle France

60% Sauv. Blanc, 30% Semillon, 10% Muscadelle. Family-owned since 1789. Brilliant transparent yellow w/green highlights. Intensely aromatic: lemons, grapefruit & white peaches from the Sauvignon, honeysuckle & acacia flowers from the Muscadelle. The Semillon brings richness & roundness. Crisp & fruity on the palate with a silky long finish. 12.5%

Quarter \$14. Half \$28. 750mL \$36

ROSÉS

NV ROSÉ Archer Roose

Luberon, Provence, France 65% Grenache Noir, 24% Syrah, 8% Carignan, 3% Grenache Blanc. Sustainably sourced rose created by winemaker Benjamin Mei who began his career as an intern in Burgundy before purchasing an estate in Provence. A dry, fruit-forward blend give this wine inviting aromas and notes of strawberries, raspberries, & apricot. 13% Quarter \$13. Half \$26. 750mL \$32.

PINOT NOIR ROSE NV

Eola Hills Legacy Estate Oregon Refreshing acidity and aromas of strawberries are the hallmarks of a Pinot Noir rose from Willamette Valley. Whole cluster pressed, followed by cool fermentation to preserve the ethereal aromas of strawberries, citrus, and violets, this elegant wine is well balanced. 13.5%

Quarter \$14. Half \$28. 750mL \$36.

BELGIAN DRAFTS 5= Sour

ST. FEUILLIEN • 5

Pale blond ale, clear & bright, with strong sparkling character. The nose is fresh & hoppy w/delicate fruity hints empowered by nuances of citrus zests. Starts off sweet & slightly malty. Round & full-bodied with a fine, pleasant bitterness on the finish. 5% Goblet \$10

PALM · Speciale

Belgian Pale Ale made w/English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy. 5.2% Goblet \$7.50

ST. BERNARDUS • Wit

Traditional Belgian white beer, very pale and quite hazy. Zesty tastes of coriander & orange, background touches of spicy cloves, fragrant w/fruit & citrus, all balanced by the creaminess of the wheat. Very refreshing!

5.5% 25cL Goblet \$10

BOON • Geuze Sélection 🗲 🚽

To create Geuze on draft, Brouwerij Boon had to take innovative steps to alter the bottled formula. Defining the characteristics needed for the kegged Geuze, they targeted specific foeders of lambic. The solution provides a way to keep keg pressure down and still produce a "keg-conditioned" gueuze with/ fullbodied flavor & signature sour fruitiness. The new formula offers a taste experience different to that of the bottled Geuze w/ less carbonation & different mouthfeel.

6.3% 25cL (8.5oz) Glass \$12

MOORTGAT (DUVEL MOORTGAT) Duvel Single Fermented

Enjoyed by ĎM brewery staff for decades. Typical Duvel flavors & aromas already emerging, but lower in alcohol & carbonation, w/a slightly lighter, crisper taste. 6.8% 12oz Glass \$9

DE GLAZEN TOREN Saison d'Erpe-Mere

Brewed exclusively with natural ingredients. The combination of spicy Hallertau hops and complex saison yeast create the deep flavors in this refreshing and effervescent beer. 6.9% Goblet \$12

PETRUS • Sour Passionfruit **\$** by De Brabandere

A blend of the famous Petrus Aged Pale sour (100% foederbeer aged 24 mos.) and passionfruit. Genuinely marvelous–a harmonious union of tart & sweet embodied in one single remarkable beer. 7.3% 25cL Gloss \$10

ACHOUFFE • Houblon Chouffe

Flavored by 3 different types of hops. Bel-gian IPA w/pronounced bitterness balanced by the fruity tones of traditional Achouffe beers.

33cL Glass \$10

KWAK

Pours w/a fine lasting head with aromas of wheat beer w/hints of bubblegum, vanilla, cloves & a touch of spirit. Very smooth & spritzy, w/vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish. 8% Glass \$12

LIEFMANS • Goudenband *****

Infinitely complex in aroma & flavor w/ notes of maltiness & tartness throughout. An unsurpassed old brown w/the richness & complexity of a vintage wine. 8% 25cL (8.5oz) Glass \$10

MAREDSOUS • Brune 8

Sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft sourness in the background. 8% Goblet \$10

TRIPEL KARMELIET by Bosteels

Golden ale w/a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Still brewed to an authentic beer recipe from 1679 from the former Carmelite monastery in Dendermonde. 8% Goblet \$12

BRASSERIE LEFEBVRE • Barbãr

Soft honey blond with a bouquet of floral and spicy citrus notes. Full of finesse and balance with just enough sweetness. Not always available, not to be missed! 8% Goblet \$11

FANTÔME • La Dalmatienne

Dry, as a saison should be, but there's a wonderful hint of graham cracker sweetness that plays alongside the more dank, musty and herbal notes in this beer. 8% Goblet \$14

DELIRIUM TREMENS by Brouwerij Huyghe

Pale blond and slightly malty with a nice touch of alcohol & spicy. Warming and round, with an aftertaste that is strong, long-lasting and dry bitter. 9% 25cL (8.5oz) Gloss \$10

Continued on other side

HOPLEAF HOUSE BEERS

For our 30th Anniversary! Made for us by Brewmaster Greg Browne at ART HISTORY BREWING

House Dark—Black Lager

Traditional Czech Dark Lager inspired by a classic from the 500-year-old U Fleků brewery in Prague. Rich & complex, black as coal; starts off like a Porter but finishes crisp, clean, & dry. 70% Czech 2 Row, 18% Floor Mated Bohemian Dark Pilsner, 8% Cara Bohemian, 4% Carafa Special Type III mals & Zuper Saaz hops. 4.8% Pint **\$6.50**

House Pale-Pale Ale

An easy drinking, moderately bitter ale–27 IBU. A food-friendly everyday drinker. Omega's Belgian Ale yeast, 79% Bohemian Pilsner, 9% Vienna & 4% Caramunich Malts and 8% invert sugar. The kettle hops are Simcoe; the dry hopping uses UK Fuggles. 5.8% Pint \$6.50

hoplear

BELGIANS&CRAFT DRAFTS

Belgians—Continued from other side

GOUDEN CAROLUS • Tripel

Originally brewed for the Knights of the Golden Fleece in 1491! This golden specialty beer is brewed with the best Belgian ripe barley and hops, to preserve as much pure aroma as possible. 9%

25cL (8.5oz) Glass \$12

CHIMAY 150 (AKA GREEN)

Brewed for the brewery's 150th birthday. Strong blonde ale, refreshing & fruity, tasty & intense. Mint, bergamot, lime, & eucalyptus aromas are enhanced by a touch of invigorating ginger. Mellow, rounded body & smoky, spicy flavour, typical of Chimay beers. Brewed w/Saaz & Hallertau Mittelfrüh hops, & an added secret spice! 20cL Glass \$12 10%

STRAFFE HENDRIK • Quadrupel

Rich, intense dark ale. Brewed w/a subtle blend of specialty malts, giving an extremely dark color & complex character. 33cL Glass \$12 11%

CRAFT DRAFTS

METROPOLITAN • Microvolt ****

Table Lager, light-bodied but generous in flavor. Malty hints of mango and melon; finishes crisp, citrusy, and floral. 3.8% Pint \$6.50

HIDDEN HAND • The 77 ****

Naturally sparkling Chicago Neighborhood Lager- the preferred beer of the City of Win. An unbreakable fortress city resting on the shores of the great water, forged together as a collection of 77 communities Pint \$5 4%

GOOSE ISLAND • Honkers ****

Back again after a hiatus! Immensely drinkable bitter session beer. Fruity hop aroma w/rich malt middle for perfect balance. Pint \$7 4.3%

ODELL · Sippin' Pretty

Loaded with a unique blend of açai, guava, & elderberry, balanced w/a delicate addition of Himalayan pink sea salt. Bright pink color; refreshing with a slightly tart finish. Goblet \$6 4.5%

URBAN ARTIFACT • Key Punch 🗲

Key lime fruit tart brewed with two key limes, a speck of vanilla and a pinch of salt. (Cincinnati, OH) Goblet \$5.50 4.5%

SOLEMN OATH · Lü

Softly drinkable and highly sessionable Kolsch keeps Cologne's beer flag flying. This beer won a Bronze Medal at the Great American Beer Festival in the German-Style Kolsch category in 2016. Pint \$7 4.7%

DOVETAIL • Lager

Golden, malty, rich, creamy complex lager with aroma of malt and fresh hops. Easy to drink with a lingering pleasant aftertaste. 4.8% Pint \$7.50

FIND HOPLEAF HOUSE BEERS ON OTHER SIDE OF MENU

JEVER • Pilsener

by Friesisches Brauhaus zu Jever This remarkable beer typifies the very dry style of pilsener from Friesland in the northwest corner of Germany. It is lagered for an impressive 90 days! (Jever, Germany) 4.9%

.5 Liter Glass \$8

OFF COLOR Beer for Lounging

Single hop American Pale Ale, using only U.S. Cascades that provide big aroma & a mild bitterness, balanced with a breadcrumb malt profile. Pint \$6 5%

OLD NATION • Pret Wit

Pret means "ready" to most Francophones and "fun" in the Belgian Flemish dialect. Strong backbone of wheat & oat malts, which lend body & fullness to light citrus notes of coriander & bitter orange peel. (Williamston, MI)

Goblet \$6

ALLAGASH • White

5%

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Longtime Hopleaf mainstay! (Portland, ME) Glass \$7 5.1%

MAPLEWOOD Nothing to Luge

Cold pale ale is as crispy as it gets. Using pilsner & rice, fermented & dry-hopped at cooler temps, results in a clean, bright canvas for the large amount of hops added. Pint \$7.50 5.2%

AFTERTHOUGHT (Lombard) **** Honey Expression #1 **5**

1st release in a new line of mead barrelaged beers, a blonde saison fermented and then aged in an unfruited Pips mead barrel that housed bourbon prior to mead. Goblet \$11

5.2% **BEGYLE** • Blonde ****

Supremely easy-drinking American blonde ale with a faint estery profile balanced by slight bitterness.

Goblet \$5 ****

DUNEYRR Night Fall Sangria 🗲

5.4%

Sangria punch hybrid ale co-fermented w/ guava, pomegranate, blood orange, blueberry, black currant and vino rosso grapes. Goblet \$7.50 5.3%

FIRESTONE WALKER • Pivo Pils

Pivo is the beer that helped liberate American pilsner from the clutches of industrial beer. Inspired by the dry-hopped Tipopils from Birrificio Italiano, Brewmaster Matt Brynildson created this beer that sparked a legion of new craft pilsners across the U.S. (Paso Robles, CA) 5.3%

Pint \$7.50

WEIHENSTEPHANER Hefeweissbier

Golden-yellow wheat beer, w/fine-pored white foam, aroma of cloves, refreshing banana flavour. Full-bodied, w/a smooth yeast taste. (Bayern, Germany) 5.4%

.5 Liter Glass \$8.50

Menu as of Oct. 3, 2022 Please note: prices do not include tax. Sour ★★★★★ = Chicagoland

ANCHOR • Porter

A blend of specially roasted pale, caramel, chocolate, and black malts, along with top-fermenting yeast, creates complexity without bitterness. (S.F., CA) Pint \$6.50 5.6%

TIGHT HEAD • Scarlet Fire **** This GABF gold medal-winning Irish Red Ale has a nice balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with Åmerican Ale yeast, the hops are East Kent Goldings, as tribute to its Irish heritage. (Mundelein) Pint \$7 5.6%

DOGFISH HEAD (Milton, DE) 60 Minute IPA

A powerful but balanced East Coast IPA w/a lot of citrusy hop character-it's the session beer for hardcore enthusiasts! Pint \$7

6% **MIDDLE BROW**

Neighborhood

A saison/farmhouse. Or rather a neighborhood beer. Fermented with yeast captured from MB's garden, brewed with midwestern grains from Sugar Creek Malting. Goblet \$6 6%

SPITEFUL • Alley Time

Crisp, refreshing pale ale brewed with Pilsen malts & a single addition of Simcoe hops, perfect for our fleeting summer. Pint \$7 6%

GOLDFINGER (*Downers Grove*) ****** Oktoberfest Marzen**

Mimicing the Old World tradition of brewing in March and allowing it to cold-condition all the way until September, produces this incredibly clean balance between malty sweetness and herbal hop character. Glass \$7 6.1%

PIPEWORKS

Diamond Hold

Juicy, smooth hazy IPA, puffed up w/oat malt & deep waves of marmalade, jasmine, blackberry, & pink lemonade flavors thanks to the Citra, Mosaic, & Cryo Mosaic hops combo. Pint \$8.50 6.1%

3 FLOYDS · Zombie Dust ****

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley. Pint \$8 6.4%

ALLAGASH • Haunted House

Doomed by a love of pitch-black porters and their House Beer, Allagash summoned the recipe for Haunted House: a hoppy dark ale of roasted barley & Blackprinz malt. Hopped w/Crystal, Chinook, & Saaz, it ends with a ghost of coffee-flavored bitterness & hauntingly complex malty palate. (Portland, ME) Tall Goblet \$7 6.66%

SIERRA NEVADA Hazy Little Thing

Unfiltered, unprocessed, & straight from the tanks, creating a West Coast-style version of a New England style IPA. (Chico, CA) Pint \$7 6.7%

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

Celebrating 30 years in 2022

SCRATCH

Persimmon Farmhouse Ale Intensely tropical farmhouse ale made w/native persimmons & Illinois-grown Mackinac hops. Pineapple and citrus on the nose w/

crisp, bone-dry finish. (Ava, IL) Goblet \$12 6.9%

BELL'S • Two Hearted Ale

Bell's most bitter ale, beautifully copper, w/dense creamy head & full blast of hops! Longtime Hopleaf favorite. Pint \$7

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. (Ft. Collins, CO) Goblet \$8 7%

ROARING TABLE Rotor Glow

Downhill coming in hot before the hard left with little room for error, the sudden flash of orange discs turning kinetics into light and heat and energy. Here's an IPA for a feeling like that. (Lake Zurich, IL) 7%

Tall Goblet \$8

BEACHWOOD • Amalgamator

Dynamic West Coast-style IPA, delightfully light in body and bursting with unique aromas & flavors. A massive dry hop charge of Mosaic lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes. (Long Beach, CA) 7.1% Pint \$8.50

HOP BUTCHER TO THE WORLD

Blazed Orange Citra & Strata-hopped milkshake double IPA brewed with lactose, vanilla & oranges. 7.5% 10oz. Glass \$9

PHASE THREE (Lake Zurich) **** Feline Fine

Bright hop flavors like fresh lemon, orange zest and zesty citrus sing and dance in this double IPA. Simcoe, Mosaic and Strata hops are sure to have you feline fine. 7.8%

Tall Goblet \$8.50

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33cL Glass \$12

Bell Glass \$7.50

UNIBROUE La Fin Du Monde

(Spencer, Mass.)

10.2%

13%

Buntastic

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, Quebec) Glass \$8

SPENCER • Monk's Reserve 🐖 The last of these kegs ever! Fragrant,

robust, & full-bodied, classic Trappist

Quadrupel is mahogany-hued, crowned

w/a dense, tan, frothy head. Its multi-for-

ward flavor profile yields to a warm finish.

Imperial stout inspired by carrot cake. It's

made with real carrots, so you can count it

as a healthy snack. (Oklahoma City, OK)

PRAIRIE ARTISAN ALES