

# DRAFT CIDERS & MEADS

## TANDEM • Smackintosh

McIntosh, Rhode Island Greening, and Northern Spy. Everything's better with a little Smack. This crowdpleaser is sweet and tart with full apple flavor. (*Sutton's Bay, MD*)  
4.5% **Goblet \$6**

## UNCLE JOHN'S Cranberry Apple

A sweet/tart blend of original Apple and cranberry juice. (*St. John's, MI*)  
6.5% **Goblet \$7**

SEE BELOW FOR A  
BASQUE-STYLE CIDER ON TAP!

## FARNUM HILL Dooryard Cider

(Lebanon, NH)

Aromas of honey, peach, bittersweet apple, and the tastes of beeswax, lime, & citrus peels, with barely-perceptible sweetness. Bright acid over broad bitter, and a full and moderately astringent mouthfeel.  
7.5% **Goblet \$11**

## DANSK MJØD • Viking Blod



A traditional mead with dried hibiscus. Based on a recipe from about the year 1700. The ingredients are pure and 100% natural. (*Bilund, Denmark*)  
19% **Bell Glass \$12**



SERVED IN CARAFES

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

# WINES ON TAP

## REDS

### 2018 CABERNET SAUVIGNON

**Beckman Santa Barbara County, Cal.**  
Founded in 1994 in the Santa Ynez Valley subregion, Beckman 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

**Domaine de la Patience France**  
Grenache, Syrah, Carignan, Mourvedre blend. From a family estate close to the Rhone and the Pont du Gard established in 1930 and certified organic since 2007. Elegant notes of smoky red fruit, violet, sweet herb & a note of baking chocolate. The palate is rich with ripe cherry and berry flavors, and a mineral note that is followed by supple acidity and velvety tannins. 12%  
**Quarter \$13. Half \$26. 750ml \$32.**

## VERMOUTH

### ATXA VINO VERMOUTH ROJO

**Dextlerias 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.**

## 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.**

### 2021 PINOT GRIS

**Eola Hills Willamette Valley, Oregon**  
Harvested by hand from the Legacy Estate Vineyards. Rich and vibrant, with crisp natural acidity balancing out lush notes of grapefruit, honeyed lemon and orange peel, this juicy wine is a supreme representation of this beloved varietal. 12.5%  
**Quarter \$14. Half \$28. 750ml \$36.**

### 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.**

## ROSÉ

### 2021 PROVENCE ROSÉ

**Le Charmel France**  
30% Syrah, 30% Cinsault, 20% Mourvedre, 10% Grenache, 10% Rolle. From an estate to the east of Aix-en-Provence near the coast. From picturesque hillside vineyards with clay and limestone soils, the grapes are manually picked, hand-sorted, and fully de-stemmed on site. Harvested from the late Aug thru mid Sept. 12.5%  
**Quarter \$14. Half \$28. 750ml \$36.**

## • • • CIDER • • •

### BASAJAUN Son of Man

**Cascade Locks, Oregon**  
Exclusive collab between Son of Man and Basque cidermakers Maite Ojanguren & Haritz Urrestarazu. Fermentation takes place in a mix of stainless steel & large chestnut foeders. It is Sagardo's wild cousin—more sour, more salty, more wild. Very light if any carbonation. Adventure! 6%  
**Goblet \$14.**

# BELGIAN DRAFTS

⚡ = Sour



## DE LA SENNE • Taras Boulba

Light blonde ale, generous in the finest aromatic hops for a very refreshing character and a scent reminiscent of citrus.  
4.5% **Goblet \$12**

## 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**

## DE RANKE

### Saison de Dottignies

A high-fermenting saison w/relatively low alcohol content, which makes for a well-balanced beer. Hopped and thirst-quenching, typical of saison-styled beers.  
5.5% **Goblet \$12**

## BR. DE SILLY • Stupid Silly Sour

Formerly used solely for the purpose of blending into their Saison and Silly Sour, SSS has extreme green apple sour notes & subtle hints of brown sugar & biscuit malt.  
5.5% **25cl Glass \$9**

## DE GLAZEN TOREN

### Saison d'Erpe-Mere Gerookt

Special smoked malt edition of Sd'EM blended w/a portion of Aecht Schlenkerla Maerzen & brewed using artesian water, barley & wheat malts, Belgian candy sugar, hops, & yeast. A smoky, dry, hoppy, fruity, & slightly veiled beer.  
6.9% **Goblet \$13**

## MOORTGAT (DUVEL MOORTGAT)

### Duvel Single Fermented

Enjoyed by DM 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**

## CHIMAY Red

The oldest of the Chimays. Its coppery color and sweet, fruity taste make it a particularly tasty dark ale.  
7% **25cl Glass \$12**

## FANTÔME • Garden Ghost

Collaboration with small Flemish brewery 't Hofbrouwerijke, a saison lightly bitter w/Belgian hops, lime peel, grapefruit peel.  
7.5% **Goblet \$14**

## KWAK

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

## 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 • Barbär

Soft honey blond w/bouquet of floral & spicy citrus notes. Full of finesse & balance w/just enough sweetness. Not often here.  
8% **Goblet \$11**

## DE GLAZEN TOREN

### Ondineke Oilsjetersen

Classic Tripel brewed using traditional methods with aromas of orchard fruits, banana, spice, yeast and caramel. Named for a character in the novel *Chapel Road* by Flemish author Louis Boon.  
8.5% **25cl Glass \$12**

## ACHOUFFE • N'ice Chouffe

We recommend that you enjoy this beer from mid-October to mid-February, preferably by the fireplace. It is dark, slightly hoppy, spiced with thyme and curaçao, and made using orange peel.  
10% **25cl Glass \$12**

## ST. BERNARDUS • Abt 12

Abbey ale brewed in the classic Quadrupel style. Dark w/a full, ivory head. Fruity aroma. Full of complex flavours & a long bittersweet finish with hoppy bite.  
10% **25cl Goblet \$12**

## STRAFFE HENDRIK • Quadrupel

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

# GUEUZERIE TILQUIN

Based in Bierghes, Brussels, founded in 2009 by Pierre Tilquin, **Tilquin is the only lambic blendery** in the mainly French-speaking, southern Belgian region of Wallonia.

*All of these beers involve the 50%-50% blend described in the Geuze.*

- A Note for the Uninitiated—traditional lambics are extremely tart—sour, even! •

## Geuze

The basis for all that follows here.

Blend of 50% 1-yr.-old Meerts\* from Boon and 50% 1- & 2-yr.-old lambics from Lindemans, Cantillon & Girardin. The taste is tart, dry and refreshing. The nose is fresh and lemony. (\* a low alcohol lambic also called March beer)

5.3% **Glass \$10**

## Sureau

Organic elderberries 150gr/ liter of lambic, in the 50/50 blend.

5.6% **Glass \$12**

Menu as of Nov. 23, 2022

Please note: prices do not include tax.

HOPLEAF WILL BE  
CLOSED ON  
THANKSGIVING



**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.  
4%    Pint \$5

**GOOSE ISLAND • Honkers** ⚡⚡⚡  
Back again after a hiatus! Don't miss out on this immensely drinkable bitter session beer. Combines a fruity hop aroma with a rich malt middle to create a perfectly balanced beer.  
4.3%    Pint \$7

**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.  
4.5%    Goblet \$6

**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.  
4.7%    Pint \$7

**GOLDFINGER • Pils** ⚡⚡⚡  
Beautiful representation of German pilsner malt & noble hops, inspired by Brewer Tom's unforgettable experience drinking his favorite Pilsner in the German Alps. (*Downers Grove*)  
4.9%    Pint \$8

**AROUND THE BEND Vixen** ⚡⚡⚡  
Delicate pistachio cream ale with cinnamon.  
5%    Pint \$7.50

**OFF COLOR Beer for Lounging** ⚡⚡⚡  
Single hop American Pale Ale, using only U.S. Cascade hops that provide big aroma & mild bitterness, balanced with a bread-crumble malt profile.  
5%    Pint \$6

**PLANK • Oid Dunkles** 🇩🇪  
Michael Plank brewed this Dunkel in honor of his Grandfather's (Michael Plank the 15th) 80th birthday. He used his Grandfather's historic recipe.  
5.2%    Tall Goblet \$9.50

**ROARING TABLE Precesser** ⚡⚡⚡  
Lager brewed with a mixed bag of grain, dry-hopped with Motueka and Wai-iti from the Southern Hemisphere. Crisp, lemon-lime, breadly malt. (*Lake Zurich, IL*)  
5.4%    Pint \$7

**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

**METROPOLITAN • Heliostat** ⚡⚡⚡  
Unfiltered Zwickel lager meant to be enjoyed raw, cloudy, and as fresh as humanly possible. Pronounced "zv-ick-el", aka kellerbier—a type of lager that is typically neither clarified nor pasteurised.  
5.3%    Pint \$7

**BEGYLE • Flannel Pajamas** ⚡⚡⚡  
Smooth-bodied oatmeal stout features aromas of roasted malts, cocoa, with flavor notes of fudge, coffee and caramel.  
5.4%    Pint \$6.50

**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

**ALLAGASH • White**  
Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (*Portland, ME*)  
5.5%    Pint \$8

**PRAIRIE ARTISAN Pumpkin Pie Treat** ⚡  
Sour ale with pumpkin pie spice blend and toasted marshmallow flavor. (*OK City, OK*)  
5.5%    Aspe \$8.50

**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*)  
5.6%    Pint \$6.50

**WHINER • Bleu Tub** ⚡ ⚡⚡⚡  
A blended barrel-aged Wild Saison with blueberries.  
5.6%    Goblet \$6

**BELL'S • Amber** (*Comstock Twp, MI*)  
Features both toasted & sweet caramel notes from carefully selected malts, balanced with herbal & citrus hop aromas.  
5.8%    Pint \$7

**SCRATCH • Black Cherry Sour** ⚡  
Sour black ale brewed w/wild cherry bark harvested from the woods around the brewery, fermented with wild in-house mixed culture. Notes of chocolate-covered cherries & a tart wine-like finish. (*Ava, IL*)  
5.8%    Goblet \$12

**DOG FISH 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!  
6%    Pint \$7

**FAIR STATE (Minneapolis, MN) The Original Hot IPA**  
Behold, Hot IPA—a new hybrid style that employs expressive old-world yeasts that prefer warmer temps—[with a grain bill and hopping schedule you'd see in a Hazy IPA. Tons of oats, wheat, spelt, Citra, & Strata hops combine w/a dry, crisp body, & a rustic ester profile that brings lemon, orange, & spice to the table.  
6%    Pint \$8.50

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

**HALF ACRE • Lava Run** ⚡⚡⚡  
Strata focused west coast hazy IPA, dank and tropical, offering pronounced melon, star fruit, and kiwi.  
6.3%    Tall Goblet \$9

**3 FLOYDS • Zombie Dust** ⚡⚡⚡  
This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse.  
6.5%    Pint \$8

**WARPIGS • V**  
Marzen-style rauchbier brewed in celebration of WarPigs USA's fifth anniversary.  
6.5%    Pint \$8

**ALLAGASH Coolship Resurgam** ⚡  
A blend of both old and young unfruited spontaneous beer. The name comes from the motto of Portland, Maine: "I shall rise again". Coolship Resurgam won a Silver medal at the 2010 GABF. (*Portland, ME*)  
6.6%    Aspen \$11

**OLD IRVING Wytchwood** ⚡⚡⚡  
Centennial, Chinook, & Mosaic-hopped IPA brewed with Colorado Blue Spruce tips.  
6.66%    Pint \$7.50

**SURLY • Furious**  
The beer that built Surly and one of the first they brewed. Aggressively hopped & citrusy, but with a chewy, caramel malt backbone. (*Minneapolis, MN*)  
6.7%    Pint \$7

**DREKKER ( Fargo, ND) CHONK Birthday Cake** ⚡  
Oh lawd... This sundae sour is baked up with a mountain of confetti cake, filled with strawberry and raspberry jelly then covered in frosting and plopped a candle on top. It's a party and Chonk if you want to!  
6.8%    Aspen \$9

**SIERRA NEVADA Celebration Ale**  
Each year, SN visits the Pacific Northwest to hand-select the best Cascade and Centennial hops, race the harvest home, and brew immediately to capture citrus, pine, and floral notes at their absolute peak—the aromas and flavors for the perfect winter beer, first brewed in 1981! (*Chico, CA*)  
6.8%    Pint \$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

**BRASSERIE AU BARON Cuvée des Jonquilles** 🇫🇷  
Almost impossible to find even in France, and intrepid beer-lovers usually have to make their way to the restaurant to get it. The family that has run the restaurant and the brewery since 1989 comes from Belgium, and connoisseurs will note that the Cuvée des Jonquilles has a strong affinity with the classic Belgian saison beers. (*Cassignies, France*)  
7%    Goblet \$12

**PHASE THREE Pineapple Coconut Ube Chantilly** ⚡⚡⚡  
Milkshake IPA brewed w/vanilla, lactose, pineapple, coconut & ube. The addition of ube gives this beer a purple hue, and a nice smooth mouthfeel. (*Lake Zurich, IL*)  
7.2%    Goblet \$9

**WELD WERKS Fade Away, Perfect**  
Brewed in collab w/Blackstack Brewing. Hazy DIPA; expect notes of orange cream-sicle, mango, tons of vanilla, a touch of pine, and a little lemon-lime soda. (*Greeley, CO*)  
8.9%    Imp. Half Pint (10 oz.) \$9

**BELLS • HopSlam 2022**  
Starting with six different hop varieties added to the brew kettle & culminating with a massive dry-hop addition of Simcoe hops, this is the most complex hopping schedule in the Bell's repertoire.  
10%    10 oz. (Imp. Half Pint) \$6

**MAPLEWOOD Cuppa Stuff** ⚡⚡⚡  
Insanely thick and robust stout brewed with chocolate, vanilla and coffee. The subtle coffee notes come from a blend of beans hand-picked with Chicago's Metric Coffee. "No dunking required, the cookies are already in there!"  
11%    10 oz. (Imp. Half Pint) \$10

**CRUZ BLANCA Maravilla 2021** ⚡⚡⚡  
Rich sweet malt Scotch Ale with a toffee and caramel backbone.  
12.5%    10 oz. (Imp. Half Pint) \$10

**REVOLUTION Deth's Tar 2022** ⚡⚡⚡  
A prolonged repose in bourbon-soaked American oak barrels adorns a dark chocolate profile with notes of toasted coconut and vanilla. Rich, supple texture belies the unholy power of this Imperial Oatmeal Stout.  
14.8%    Bell Glass \$8

**THE 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 Flekú brewery in Prague. Rich & complex, black as coal; starts off like a Porter but finishes crisp, clean, & dry.  
70% Czech 2 Row, 18% Floor Malted Bohemian Dark Pilsner, 8% Cara Bohemian, 4% Carafo Special Type III malts & 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

**HOPLEAF IS CLOSED ON THANKSGIVING**

*Menu as of Nov. 23, 2022*  
*Please note: prices do not include tax.*