

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 \$26**

UNCLE JOHN'S • Cherry

Starts with a farm-fresh apple hard cider, then applies a special family recipe and mixes in Michigan cherry juice. This carbonated blush brings together Michigan's best flavors. (*St. John's, MI*)
6.5% **Goblet \$7**

SEE BELOW FOR A
BASQUE-STYLE CIDER ON TAP!

WINES ON TAP

SERVED IN CARAFES

QUARTER (250mL) HALF (500mL) 750 (750mL)



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

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.

VIRTUE • Michigan Brut

French-style cider showcasing the beauty and complexity of heirloom apples grown on Michigan's cider coast. Ripe apple aromas make way for crisp, tart flavors with a hint of yeasty goodness and a tart, dry, oaky lingering finish. (*Dexter, MI*)
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. (*Billund, Denmark*)
19% **Bell Glass \$12**

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 cidemakers Maite Ojaguren & 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**

TILQUIN • Mure

A lighter version of Oude Mûre Tilquin à l'Ancienne (available only in bottles.) Same recipe as the Oude, with frozen blackberries 260 gr/liter of lambic, but lighter in alcohol, due to the 50/50 Tilquin blend (50% 1-yr.-old Meerts from Boon/50% 1- & 2-yr.-old lambics from Lindemann, Cantillon & Girardin.)
4.8% **Glass \$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**

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

An extremely dry Saison, a collaboration with small Flemish brewery 't Hofbrouwerijke. Light bitter taste with Belgian hops, lime peels and grapefruit peels.
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**

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 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**

TRIPLE KARMELIET by Bosteels

Golden ale w/a creamy head. Restrained hoppiness, generous spicing, fruited 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**

GULDEN DRAAK • Smoke

by Van Steenberghe
Delivers all the sweet and bready malt flavors synonymous with Gulden Draak. Classic plus strong hints of smoke delivered by specialty malts that are dried over an open flame.
10.5% **25cL Glass \$10.50**

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**

Menu as of Nov. 30, 2022

Please note: prices do not include tax.

THE RETURN OF CHICKEN AND WAFFLES

DECEMBER 5TH @ 5PM

PAIRED WITH GOTTA GET UP TO GET DOWN COFFEE MILK STOUT MADE WITH METROPOLIS COFFEE; ALSO FEATURING TINY BOMB PILSNER & STRIZZLE IPA. MEET THE BREWER AND HEAR ABOUT HIS CHICAGO ROOTS AND RELATIONSHIP WITH CHICAGO'S METROPOLIS COFFEE



5148 N CLARK ST, CHICAGO, IL 60640





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

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

DOVETAIL • Vienna Lager ⚡⚡⚡
Copper-colored, with warm, malty character, it's made with 100% Vienna malt and Styrian Golding hops.
5.1% Pint \$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

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

AECHT SCHLENKERLA ⚡
Rauchbier Märzen
Considered the classic example in its category, brewed for centuries in the baroque town of Bamberg in Franconia (Bavaria). Following ancient malting traditions, all its select barley malts are kilned over a fire of beechwood logs. Brewed in classic copper vessels; matured for months in 14th century cellars.
5.4% Tall Goblet \$10

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% Aspen \$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

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!
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

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!
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. (Gussignies, France)
7% Goblet \$12

MAPLEWOOD ⚡⚡⚡
Melting Mosaic
This juicy love letter to Mosaic hops is double dry-hopped with a hefty amount of them. Huge notes of dank citrus and overripe tropical fruit.
7% Pint \$8.50

MODIST • Dreamyard
New England IPA made from oats & wheat. Splendidly hazy with aromas of stonefruit, pineapple, and citrus. An insane amount of Citra and Sultana hops per barrel make this beer an incredibly juicy and citrusy treat with an approachable level of bitterness. (Minneapolis, MN)
7.1% Pint \$8.50

PHASE THREE • F-Stop ⚡⚡⚡
Hazy DIPA brewed with Citra, El Dorado, & Vic Secret hops. Notes of tropical fruit juice, pear, fruit candy, pineapple with subtle pine. (Lake Zurich, IL)
7.5% Tall Goblet \$8.50

SPITEFUL ⚡⚡⚡
God Damn Pigeon Porter
If you live in the city, you are well aware of the pigeon menace. This rich and roasty Porter will take your mind off of those God Damn pigeons. This beer is dank, chocolatey. Hints of coffee and toffee with a slight hop presence.
8.2% Goblet \$6.50

OFF COLOR ⚡⚡⚡
Dino S'mores
Imperial marshmallow stout with chocolate mousse dominant aromas while vanilla and marshmallow cream highlight rich dark malt character with a deceptively mild alcohol presence for an imperial stout.
9.5% 10 oz. (Imp. Half Pint) \$10

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

CRUZ BLANCA ⚡⚡⚡
Maravilla 2021
Imperial blonde ale aged in rum and rye whiskey barrels with Mexican vanilla.
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