TANDEM • Smackintosh

McIntosh, Rhode Island Greening, and Northern Spy. Everything's better with a little Smack. This crowd pleaser is sweet and tart with full apple flavor. (Sutton's Bay, MI)

CASTELLUM • Blueberry Pineapple

Semisweet cider that pours a vibrant purple. Blueberry takes the lead while a sweet pineapple lingers on the palate. (San Diego, CA) Goblet \$6.50

ANGRY ORCHARD (Walden, NY) **Newtown Pippin**

Unfiltered & dry, this single-variety New York heirloom cider showcases the complexity of the once abundant, now rare, Newtown Pippin apple.

Goblet \$10

FARNUM HILL Dooryard Cider — (Still)

Aromas of honey, peach, & bittersweet apple; flavors of beeswax, lime, & citrus peel, with barely-perceptible sweetness. Bright acid over broad bitter, with a full, moderately astringent mouthfeel. There is little to no carbonation in this cider. (Lebanon, NH) Goblet \$11

ACE • Blackjack 21 (Sebastopol, CA) Special anniversary cider celebrates 30 years of cider making. A single varietal, the local Sonoma Gravenstein apple, is fermented and then oak-aged in Sonoma Chardonnay barrels. Only a limited number of Blackjack 21 is made each year.

9% 10oz. Glass \$7



WINES ON TAP

SERVED IN CARAFES

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

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.

REDS

2018 CABERNET SAUVIGNON

Beckman Santa Barbara County, Cal. 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 & 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.

2020 MALBEC

Altos Las Hormigas Argentina

After a careful sorting process, grapes are pressed & fermented separately w/ indigenous yeasts in to express the vineyard they come from. Aged for a minimum of 9 months in concrete vats—no oak aging. Great intensity, character and a silky texture, highlighted by juicy red fruit flavors with an interesting note of pepper. 100% Malbec grapes harvested by hand. 13.7%

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

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.

ROSE 2021 PROVENCE ROSÉ

Le Charmel Eastern Provence, Fr. 30% Syrah, 30% Cinsault, 20% Mourvèdre, 10% Grenache, 10% Rolle. From picturesque hillside vineyards w/clay & limestone soils, the grapes are manually picked, hand-sorted, and fully de-stemmed on site. Harvested from late Aug thru mid Sept. 12.5%

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

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 \$10

Menu as of Feb 3, 2023 Please note: prices do not include tax.

PALM • Speciale

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

DE HALVE MAAN Brugse Zot

A golden blonde, brewed with four different kinds of malt and two aromatic varieties of hop which give the beer its unique taste.

Glass \$11

RODENBACH • Grand Cru 🗲

Consists of 1/3 young beer and 2/3 beer matured two years in oak. A complex beer with a great deal of wood and esters, slightly sweet, extremely acidic and fruity, with grapes and even cherries discernible.

25cL Glass \$11

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. 12oz Glass **\$9**

WESTMALLE • Dubbel

For over 200 years, the monks of Westmalle have been choosing to live a life of prayer and work. There is a farm, a cheese dairy and a brewery inside the walls of the Trappist abbey. This beer is rich, complex, herby and fruity with a fresh-bitter finish.

33cL Glass \$12

PETRUS · Sour Framboise §

by Brouwerij De Brabandere

A blend of the famous Petrus Aged Pale Sour (a 100% beer that is aged 24 months in foeders) and fresh raspberries. The result is this genuinely marvelous harmonious union of tart and sweet.

25cL Glass \$11

ACHOUFFE • La Chouffe

A tale from the Belgian Ardennes: the gnomes of the Valley of the Fairies discovered the secret of making this golden beer in an old grimoire. Slightly hoppy taste, fresh coriander notes & fruity accents. 25cL Glass \$10

BLAUGIES • La Moneuse

Named for A. J. Moneuse (b. 1768), a famous local bandit and gang leader, and ancestor of the brewers' family. A classic saison beer by virtue of its strength and its earthy, aged quality. It has a hardy, semi-dry malt character, a fresh but not overpowering hoppiness, abundant yeasty, fruity flavors and a fairly strong, but pleasant and enticing mustiness.

Goblet \$14

DE LA SENNE · Jambe-de-Bois

A powerful and full-bodied Tripel. It has a scent of ripe banana and a subtle blend of old varieties of aromatic hops. The malt dominates, supported by a long and delicate bitterness.

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 & spritzy, w/vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.

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. 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. Goblet \$12

CHIMAY • Blue (Grand Reserve)

A match made in heaven between luscious fruity aromas and delicious chocolate. Beautiful dark ale w/compact light brown head. Begins lightly sweet before caramel creaminess gives way to soft mocha & spiciness, and a candied fruit finish. 25cL Glass \$12

DUPONT • Avec Les Bon Voeux

Les Bons Voeux means best wishes, which is what Brasserie Dupont sends with this very special saison ale brewed for the holidays. Redolently aromatic, rich and velvety. 6 oz. Glass \$7

ST. BERNARDUS · Abt 12

Widely regarded as one of the best beers in the world. Brewed in the classic Quadrupel style, adhering to the original 1946 recipe. 25cL Goblet \$12

GULDEN DRAAK

by Van Steenberge

Dark brown-red w/caramel, mocha & chocolate aromas. Alcohol & softness followed by increasing bitterness from the hops and roasted & chocolate malts. Nice balance: bitterness, sour, & sweet finish. 10.5% 25cL Glass \$8

ALVINNE

Cuvée d'Erpigny Monbazillac 🗲

Full-bodied dark ale, a barrel-aged version of Pays d'Erpigny, aged in Monbazillac barrels (sweet white wine). Ideal as a dessert beer.

Bell Glass \$10 15%

HOPLEAF'S HOUSE BEERS

Brewed 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. 4.8% Pint \$6.50

House Pale — Pale Ale

An easy drinking, moderately bitter ale—27 IBU. A food-friendly everyday drinker. 5.8% Pint \$6.50

OUR 10TH SUPER STOUT SUNDAY IS FEBRUARY 12!

METROPOLITAN • Microvolt ****

Table Lager, light-bodied but generous in flavor. Malty hints of mango and melon throughout; finishing crisp, citrusy, floral. Pint \$7

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

MODERNE DUNE Little Gift

Winter red ale with Belma and El Dorado hops. Dry and malty with notes of strawberries and pine.

Pint \$7.50

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%

> FIND HOPLEAF'S **HOUSE BEERS** ON OTHER SIDE OF **MENU!**

HOPEWELL • Belly Up ESB ****

English-style Bitter brewed with UKsourced hops & malt. Floral, earthy hop aromas balance harmoniously w/a full malt profile that carries notes of toasted bread, biscuit & a pleasant nuttiness.

Pint \$7.50

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 Germanstyle Kolsch category in 2016.

Pint \$7 4.7%

GOLDFINGER • Pils

Beautiful representation of German pilsner malt & noble hops. The inspiration for this comes from Brewer Tom's unforgettable experience drinking his favorite Pilsner in the German Alps. (Downers Grove)

Pint \$8

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 breadcrumb malt profile.

Pint \$6

DOVETAIL • Vienna Lager

Copper-colored, with warm, malty character, it's made with 100% Vienna malt and Styrian Golding hops.

Pint \$8

FIRESTONE WALKER • Pivo Pils

This beer helped liberate American pilsner from the clutches of industrial beer. Inspired by the dry-hopped Tipopils from Birrificio Italiano, Brewmaster Matt Brynildson drew upon multiple European influences to create this one-of-a-kind beer. (Paso Robles, CA) 5.3% Pint \$7.50

An extra dank W. Coast IPA brewed with copious amts. of the stickiest hops available. Aromas of dank weed, pine, tropical fruits, notably bitter, and crisp. (Minneapolis, MN)

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 Liter Glass \$8.50

ALLAGASH · White

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

MARZ • Pear Jungle Boogie ****

American wheat beer with just enough complex malt character to balance the hops, fruity rooibos tea and pear.

Goblet \$7 5.5%

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

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

SCRATCH (Ava, IL) Foeder-Aged Grapevine 🗲

Farmhouse ale brewed with wild grapevines, fermented with their house culture, then aged for a year in an oak foeder. Lightly tart w/notes of oak, peaches, & white grapes; similar to an oak-aged sauvignon blanc. Goblet \$12

ASLIN • How Now Brown Cow

Milk stout with peanut butter and chocolate. It has rich aromas of peanut butter, and has a smooth chocolatey finish. (Alexandria, VA) Tall Goblet \$9

MIDDLE BROW • And •

Grissette aged in wine barrels, re-fermented with Michigan raspberries.

Aspen \$7.50

FIRESTONE WALKER

Frieky Bones 5 (Paso Robles, CA) A reimagination of Krieky Bones, Barrelworks' classic. Made with Michigan Montmorency cherries, co-fermented w/a base of Flanders-style ale that spent 2 years in an oak foeder. Matured in oak for another 4 mos. to create an incredible wild ale that doubles down on delicious fruit flavors.

Aspen \$10

ROARING TABLE

Shimmercut (Lake Zurich)

Exploring the liminal territory of modern IPA, where eastern haze, western sulfates, & resurgent IBUs reimagine the outlines of this truly transformational style. Hopped with Idaho 7, Nelson Sauvin, & Citra. Pint \$8.50

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

FAIR STATE • Big Doinks

ST. ERRANT • Lewes

Hazy IPA hopped w/Citra, Cashmere,& El Dorado. US-brewed version of our collab w/Lewes, England-based Beak Brewing. Beak's version was named "Illinois". Tall Goblet \$9

CEREBRAL • Rare Trait

Their House IPA with Citra, El Dorado & Mosaic. When it comes to IPA, this is their crown jewel, mission statement, a proverbial shot over the bow, the raison d'etre. Notes of Tangerine, Mango and Candied Peach, but riding a restrained bitterness that has defined their style from Day 1. (Denver, CO) 6.7% Tall Goblet \$11

OMMEGANG · Solera >

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

Goblet \$7

MIKERPHONE The Black IPA Parade

West Coast-Style Black IPA with Columbus, Simcoe, Citra, and Amarillo Hops. (Elk Grove Village)

Goblet \$10

3 FLOYDS • Aggromaster

Take Robert the Bruce, a full-bodied Scottish-style ale w/a well-rounded malty profile & roasted biscuit-like notes, and add coffee. Tall Goblet \$7.50

AECHT SCHLENKERLA Eiche Oak Smoke

Following centuries-old recipes, all malts made at the Schlenkerla brewery are dried by wood fire. While for the classic Aecht *Schlenkerla Rauchbier* traditionally beech has been and still is used, the malt for Schlenkerla Oak Smoke is kilned with oak wood. The resulting Oak Smoke Malt has a smoother and more multilayered smoky note than the intensely aromatic Beech Smoke Malt.

Tall Goblet \$11

UNIBROUE • Maudite

Wrapped in a red cloak, this aromatic and complex beer reveals a scent of spice, orange and malt, followed by caramelized notes and a finish as hot as dying embers. (Chambly, Montreal)

Goblet \$10.50

NITEGLOW • R02

Coffee Stout brewed with Dayglow S01, a sugary Costa Rican coffee. Expect a dangerously drinkable stout with decadent notes of chocolate cake, dark fruit and a velvety mouthfeel.

8.4% Goblet \$8

BOULEVARD • Tank 7

A traditional Belgian-style farmhouse ale, the perfect combination of elements came together in Boulevard's #7 fermenter. You could call it fate, but they called it Tank 7. Goblet \$7 8.5%

THE BRUERY • Mischief

This wickedly good golden ale is fiendishly dry-hopped to add a layer of complexity to its fruity, crisp Belgian-style character. Citrus and resin aromas combine with notes of ripe melon, pear, and a slight peppery spice. (*Placentia, CA*) Goblet \$7 8.5%

WILD BEER CO.

Iduna Grand Cru 🗲

Named for the Norse goddess of youth & apples, this is an equally divine Belgianstyle saison w/copious New Zealand hops, freshly harvested Somerset apple juice and wild yeast. Secondary fermentation with champagne yeast. (Somerset, England) Aspen \$10.50

FRI. FEB. 3 ~ 3PM

HALF ACRE

The Launch of

Hazy IPA rooted in El Dorado & HBC 586 hops. Just enough bitterness to keep it grounded in the Half Acre flavor realm. Big mouthfeel, easy-drinking and clean. 6.5% Pint \$8.50

Deep Space

Imperial IPA ventures deeper into gravity fueled by Citra, Comet & Falconers Flight for piney sap IBUs supported & complemented by grain malts that provide a dry, crisp finish.

10% 10oz. Glass \$7

• Orin •

This barrel program veteran & FOBAB favorite returns as a blend of 2 vintages aged in bourbon & apple brandy barrels for 10 mos., then bourbon & madeira barrels for 21 mos. As Strong Ale, this receives a more complex malt bill & higher hopping rate for barrel-favorable bitterness. Whiskey & oak from the outset; crème brulée, savory prune jam & a trail of molasses follow.

13% Bell Glass \$10

EQUILIBRIUM • Dream Lab

Hazy triple IPA collab w/Brooklyn's Other Half Brewing. Bright creamy tropical flavor in a big juicy profile. Pours a glowing tangerine hue; aromas of passionfruit, lime, peach, & pineapple integrated w/a bright citrus backdrop. (Middletown, NY) 10oz. Glass \$10

SIERRA NEVADA · Narwhal

10.2%

Imperial stout inspired by the mysterious creature that thrives in the deepest fathoms of the frigid Arctic Ocean. Featuring incredible depth of malt flavor, rich with notes of espresso, baker's cocoa, roasted grain and a light hint of smoke. (Chico, CA)

10oz. Glass (Imp.Half Pint) \$8 10.2%

EXECUTION DEEP WOOD SERIES: Boss V.S.O.J.

Two-and-a-half years after filling these WhistlePig Boss Hog Calvados finishing barrels with sweet component Barleywine, they've re-emerged with mindbending oaky nuances and a silky, mature malt structure the likes of which we've not hereto seen.

13.3% Bell Glass \$11



Menu as of Feb. 3, 2023 Please note: prices do not include tax.