# **DRAFT CIDERS & MEAD**

#### TANDEM · Crabster

Cortland, Northern Spy, MacIntosh, Liberty, Red Crabs and Wild Apples. Crisp, tart, and dry as a bone. (Sutton's Bay, MI)

Goblet \$6

#### ERIS · Blush

This is a "rose" cider made with tart cherries. Nicely spritzy with a dry finish.

#### **UNCLE JOHN'S** • Apricot

In this blend, UJ's combines traditional Apple Hard Cider and sweetens it with apricot juice, making a refreshing cider to kick off the spring and summer seasons. (St. John's, MI)

Goblet \$6.50

#### **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

#### WYLDEWOOD CELLARS

Peach Mead (St. Joseph, IL)

A sweet orange blossom honey wine blended with our peach wine. Tastes like the smoothest liquid honey.



# 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 CHARDONNAY

#### House of Brown California

95% Chardonnay, 5% Vermentino. The first & only Black-owned estate winery in Napa Valley. In 1980, the Brown family purchased & rehabilitated an abandoned ranch, officially establishing the Estate label in 1996. Aromas of pineapple, starfruit, & guava; notes of jasmine & orange blossoms. Light, crisp, elegant, juicy w/a bright yet round mouthfeel. Unoaked/stainless. 13.5%

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 \$16. Half \$32. 750mL \$44.

#### **REDS**

#### 2018 CABERNET SAUVIGNON

True Myth Paso Robles, California 83% Cab Sauv., 11% Edna Valley Syrah, 6% Petite Syrah. This is pure Paso Robles, full of polished aromas of black cherry, cinnamon & vanilla bean, leading to flavors of dark red fruits, cocoa powder & hints of black pepper & caramelized oak. Rich yet smooth, very approachable. Aged in new French and American oak casks for 18 months. 14.5%

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.

#### ROSÉ **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 March 24, 2023 Please note: prices do not include tax.

# **BELGIAN DRAFTS**

**\$** = Sour



#### PALM · Spéciale

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

#### VAL-DIEU · Cuvée 800

A toast to Val-Dieu's 800th anniversary. Celebrate this historic event with a beer brewed in the Cistercian Abbey of Val-Dieu. Rich in authentic taste, roundness and complexity, a subtle touch of hops... 25cL Glass \$11

#### **BLAUGIES** · Darbyste

Saison made with wheat, fermented with fig juice. Figs are not evident in the flavor, which is light, lemony and dry.

Goblet \$14

#### **FANTÔME** • Dark Spiritus

Another gorgeous dark saison from Fantôme full of mystery, intrigue and complexity.

Goblet \$14

#### **BOON** · Geuze Sélection

Creating Geuze on tap requires innovative steps to alter the bottled formula, to find a way to keep keg pressure down and still produce a "keg-conditioned" gueuze w/full-bodied 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 Glass \$12

#### **DUVEL MOORTGAT Duvel 6.66**

The Duvel Moortgat family brewery celebrated its 150th anniversary in 2021 with this new mild, full-bodied blond. No fewer than 6 different hop varieties are used. It's based on the noble & exclusive hop varieties Saaz & Styrian Golding, just like classic Duvel.

6.8%

25cL Glass \$9

# DUCHESSE ⋅ Red 5

by Brouwerij Verhaeghe

Formerly known as Barbe Ruby from the same brewery. Aromas of fruit with notes of almonds & slightly acidic cherries. Initially sweet & fruity, maintaining a good balance w/the refreshing taste of cherries. 25cL Glass \$12

#### **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

#### **DE RANKE** • Guldenberg

Full-bodied abbey Tripel, balanced between sweet and bitter. The name comes from the former Guldenberg abbey in Wevelgem where monks used to brew. 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

### RODENBACH · Red Tripel ∮

200th anniv. beer, inspired by the age-old blending of a young beer (in this case a tripel) w/a 2-year-old wood-aged foeder beer. The slightly sour freshness that's characteristic of Rodenbach, makes for refreshing & easy drinkability with complexity. The malty, fruity, wood-aged character comes to life in your glass. 25cL Glass \$12

#### ACHOUFFE · Houblon Chouffe

Flavored by 3 different types of hops, this Belgian IPA is appreciated for its pronounced bitterness combined w/the fruity tones of traditional Achouffe beers. It softens the strongest of characters.

25cL Glass \$10

#### CHIMAY • Blue (Grand Reserve)

A match made in heaven between luscious fruity aromas & 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. Redolently aromat-

ic, rich and velvety. 6 oz. Glass \$7 9.5%

#### 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. 25cL Glass \$8



**SATURDAY** MARCH



#### OLD IRVING · Mild Mage

English Mild brewed with high-quality malts -Maris Otter, Caramunich, Chocolate Rye- a touch of Belgian Candi sugar, and hopped with East Kent Goldings.

Pint \$6

#### MAPLEWOOD · Sprucette \*\*\*\*

Belgian-style table beer brewed w/a large portion of rye, lending body and spice. This Grisette was conditioned on Colorado- grown hand-picked spruce tips which add a woodsy character and depth Pint \$6.50

#### SCRATCH ⋅ Kvass 🗲 (Ava, IL)

Sour ale brewed with toasted house-made hearth bread mashed overnight. The bread liquor is then steeped with grains, sparged, boiled, and fermented with their sourdough culture. A surprisingly refreshing beer, tart and bready, reminiscent of a gose from the small addition of salt in the bread.

Goblet \$12

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#### **DOVETAIL** · Kölsch

A happy beer, sessionable, you'll want to have glass after glass. Fruity, floral, crisp. Pint \$8

#### **HOPLEAF'S HOUSE BEERS** are brewed for us by

**ART HISTORY BREWING** 

#### House Dark-Black Lager

Traditional Czech Dark Lager inspired by a classic from the 500-yr.old U Fleků brewery in Prague. Rich & complex, black as coal; starts off like a Porter but finishes crisp, clean, & dry.

4.8% Pint \$7

# House Pale—Pale Ale

Belgian-inspired Pale Ale fermented w/a yeast from a Belgian Trappist monastery. Brewed w/trad European malts & Belgian candy sugar but hopped with modern American Simcoe & Sultana hops. Dry-hopped with UK Fuggles. Moderately bitter at 27 IBU; a food-friendly everyday drinker.

5.8% Pint \$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

**BEGYLE** 

#### Can't Find A Bitter Man

English Style Bitter w/a light caramel malt body, cleansed with a dry toast finish. Easydrinking and sessionable. Pint \$7

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

#### **URBAN CHESTNUT** · Zwickel

Pronounced 'zv-ick-el', the flagship lager of classically crafted, timeless, Europeanstyle biers is an unfiltered, unpasteurized, German classic that finishes as a smoothdrinking, naturally cloudy bier. (St. Louis) Pint \$7.50

#### ALASKAN · Amber

Richly malty & long on the palate, with just enough hop backing to make this beautiful amber beer notably well balanced. (Juneau, AK)

#### Pint \$7.50 **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)

#### **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

5.4%

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

#### **DUNEYRR FERMENTA** PROJECT · Freya Franc ∮

Sour ale co-fermented with Cabernet Franc grapes and natural strawberry flavor. Jammy, dry and eloquent.

5.5% Goblet \$7.50

#### SOLEMN OATH \*\*\*\*

#### Extra Small Wave City Club

Lemon, lime ripples of Citra blown lessly to shore by the tropical blueberry lime zest breeze of Mosaic & Motueka in this hazy double dry hopped IPA. (Naperville)

#### **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

### SIERRA NEVADA · Pale Ale

No one was ready for Pale Ale in 1980, right before sparking the American craft beer revolution. Drink this Cascade hopped beer, it's still so good, especially on draft! (Chico., CA)

5.6%

Pint \$7

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#### BROOKLYN · Bel Air Sour ∮

Full of surprises, this sour ale starts up with bright notes of tropical fruit, yet finishes crisp and gently tart. Made with their proprietary Lactobacillus strain. (NY) 5.8% Goblet \$6

# **TEMPERANCE**

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**Restless Years** 

(Evanston) Pale ale made w/14% rye malt (lighter than most rye IPAs which go 20%.) Tropical aromatic hops and a spicy rye finish. Pint \$7

#### **HOPEWELL** • Clover Club

Sour Ale brewed with raspberry and a blend of five botanicals. Fruity, citrusy and herbaceous with a vibrant, spritzy tartness. 6.5% Pint \$7.50

#### 3 FLOYDS · Zombie Dust

This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse.

Pint \$8

ODELL • St. Lupulin

This dry-hopped Extra Pale Ale is a tribute to the resin within the revered hop flower, tended with devotion by the mythical St. Lupulin. (Ft. Collins, CO) Pint \$7.50

**JOLLY PUMPKIN** (Dexter, MI) La Roja du Kriek 🔸

Foeder aged for 11 ½ months to develop complexity while still maintaining the presence of cherry. Tart, fruity, and earthy Pint \$8.50

#### MAINE · Another One

Intensely hoppy American Pale Ale made with Cascade, Citra and Simcoe hops. Aromas of pineapple, mango, and guava. Pint \$12

#### SPITEFUL • Mrs. O'Leary's \*\*\*\* Chocolate Milk Stout

Cow, Fire, Chocolate? Milk stouts contain lactose, for a bit of sweetness, and as a rule are dark, creamy and rich.

Tall Goblet \$7.50

# NITEGLOW · R02

Brewed with Dayglow S01, a sugary Costa Rican coffee. Expect a dangerously drinkable coffee stout w/rich notes of chocolate cake, dark fruit & a velvety mouthfeel. Goblet \$8

#### **BOULEVARD** • Tank 7

A trad Belgian-style farmhouse ale, and ongtime Hopleaf favorite. The perfect combination of elements came together in Boulevard's #7 fermenter. (KC, MO) Goblet \$7

# HALF ACRE · Deep Space \*\*\*\*

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

10oz. Glass \$7

#### POLLYANNA · Jötenheimer \*\*\*\*

Eisbock is the apex of lagerbier. The White Whale, Jötunheimr is an eisbocklager that was freeze distilled on a balmy -11F Illinois night to transform an 8.0% ABV bock lager into a 10.0% ABV eisbock. Freeze distilled by Pollyanna's St Charles distillery.

10oz. Glass \$10

# **UNIBROUE**

30e Anniversaire

For their 30th Anniversary Unibroue has released a rare example of a Belgian-Style Stout. Using aromatics and proud of their Quebec heritage, they added some maple syrup to this brew.(Chambly, Quebec) Goblet \$10

**ODELL** • Barreled Treasure

An imperial stout aged in both bourbon and rum barrels and awakened with a hefty dose of coffee. (Ft. Collins, CO) 10oz. Glass \$10

# **REVOLUTION** ----

#### **Boss Ryeway**

This velveteen Ryewine was



aged for 15 months in WhistlePig The Boss Hog VIII: LapuLapu's Pacific barrels. These beautifully crafted French oak casks were originally used to age single-island Philippine rum before finishing one of the most sought-after rye whiskeys in the world.

14.9% Bell Glass \$10

It's a permanent draft line here at Hopleaf for Revolution's Deep Wood Series!

Menu as of March 24, 2023 Please note: prices do not include tax.

#### FRIDAY MARCH 24, HOPLEAF WELCOMES...

#### HIDDEN HAND \*\*\*\*

### The 77

Naturally sparkling Chicago Neighborhood Lager- the preferred beer of the City of Win. The fortress city resting on the shores of the great water, forged together as a collection of 77 communities.

4% Pint \$5

## Plush

Double dry-hopped IPA with Citra, Mosaic, Pacifica, & El Dorado hops. Maximum floof, floral blossom, super lemon haze, pillowed pear, & supple tropic stone fruit.

6.6% Pint \$7

#### The Faceless Ones

Double dry-hopped Double Hazy IPA with Citra, Lotus, Sultana, & Eukanot hops. A tropical and vivid visage of equatorial haze and pulp juice pop. 7.6% Tall Goblet \$7

#### **BBA Black Night Sighs**

Bourbon barrel-aged Imperial Milk Stout infused w/robust dosage of fresh vanilla and more than 8 pounds per barrel of glorious hand-toasted coconut.

12.5% Bell \$10

# **CINDERLANDS** (Pittsburgh, PA)

#### Three Kings **Both Great and High**

Czech-style dark lager aged in foeders and ex-imperial stout bourbon barrels. Brewed in collab with Burial Beer Co.

5.7% Tall Goblet \$8

### Treasure Exists to be Found

Hazy IPA brewed in collab w/Hidden Hand. Malt, hops, & yeast sourced from Midwest suppliers. Michigan Idaho 7 and El Dorado, along with Rakau hops.

6.4% Pint \$8

#### **Hazy Danger: Extreme**

Hazy double IPA brewed w/Brooklyn's Other Half Brewing. Hopped w/ Nelson Sauvin, Rakau, New Zealand Cascade.

8.3% 10oz. Glass \$8

