

DRAFT CIDERS & MEAD

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*)
4.5% **Goblet \$6**

SHACKSBURY • Rosé

Paying homage to the winemaking world with a fun-loving but refined marriage of organic apples and wine grapes. Bright and crushable with notes of wild berries. (*Vergennes, VT*)
5.5% **Goblet \$6**

CASTELLUM (*San Diego, CA*)

Blueberry Pineapple

Semi sweet cider that pours a vibrant purple. Blueberry takes the lead while a sweet pineapple lingers on the palate.
6.5% **Goblet \$7**

SON OF MAN • Sagardo

Basque style cider, apples are pressed cider during the fall harvest, and nothing is added while it ferments and ages for 6 months until it is ready to drink in the spring. Very low to no carbonation. Basque cider is at its best with food and really good with our mussels. (*Cascade Locks, OR*)
6% **Goblet \$13**

ST. AMBROSE • Grateful Head

Mango, habanero, apple, and honey - time to get freaky! Not too hot but just the right spice. (*Beulah, MI*)
6.9% **Aspen \$10**



Hanssens Artisanal is the oldest independent geuze blender in the world.

Hanssens Bartholomeus, former major of Dworp, started to brew lambic in 1871, in the previous Saint-Antonius brewery. Nowadays, Hanssens Artisanal is directed by Sidy Hanssens, daughter of Jean, the fourth generation in this family's tradition. It has to be noted that Bartholomeus started as a lambic brewer, but after World War I, when the Germans took all the copper brew material to produce war equipment, he, like many others at that time, had to continue as a blender. The most significant difference between a gueuze blender and geuze brewer is that a gueuze blender buys wort (lambic wort) of lambic brewers and does not brew the lambic by his own.

EXPERIMENTAL RASPBERRY 2016

Belgian Lambic with fresh raspberries matured in oak barrels. It is unfiltered, unpasteurized and bottle conditioned. Tastes of very tart raspberries and dark fruit, oak, funk, vinegar and acidic notes.
6% **Bottle 12.7 oz \$25**

OUDBEITJE 2016

Lambic with Belgian Strawberries added. Currently the only commercially available, non-back sweetened strawberry lambic on the market. It was first blended in 2000 with a blend of Boon and Girardin lambic. Brewed Exclusively for B. United International's Masters Collection by Hanssens Artisanal.
5.8% **Bottle 12.7 oz \$18**

EXPERIMENTAL CASSIS 2016

Belgian Lambic with fresh black currants matured in oak barrels. It is unfiltered, unpasteurized and bottle conditioned. Fairly sour with some acidity on the nose and some oak tannins. Black currant is prevalent with some funkiness.
6% **Bottle 12.7 oz \$25**

OUDE KRIEK 2019

Each batch of Kriek offers different aromas and flavors only based on the century old knowledge of the Hanssens family. After blending the Kriek (with 70 kg of black Belgian cherries per 600 Lt. barrel) is bottled, corked and stored in the cellar for secondary fermentation at 50° -55° F for over one year.
5.8% **Bottle 12.7 oz \$20**

SCARENBECCA KRIEK 2016

100% pure young cherry lambic of only the rare Scharbeekse variety, a wild Belgian cherry. Over the years availability of Scharbeekse cherries has required Hanssens to supplement batches with Belgian Kelleris cherries from the Tienen area.
6% **Bottle 12.7 oz \$36**

OUDE KRIEK SCHAARBECKSE KRIEKEN 2017

Beer of spontaneous fermentation, the Old Differs from Hanssens Scarenbecca Kriek in that this oude kriek is a blend of 75% young lambic with Scharbeekse cherries and 25% old lambic to obtain a secondary fermentation in the bottle.
6% **Bottle 12.7 oz \$30**

BELGIAN DRAFTS

⚡ = Sour



BAVIG

Super Pils Unfiltered

Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty!
5.2% **Pint \$8.50**

TILQUIN • Gueuze ⚡

Blend of 50% of 1-year-old Meerts from Boon and 50% 1- & 2-year old lambics from Lindemans, Cantillon & Girardin; aged and blended by Tilquin.
5.3% **Glass \$12**

VAL DIEU • Cuvée 800

Launched in 2016 on the occasion of the Cistercian Abbey's 800th anniversary. Blonde ale with subtle touch of hops.
5.5% **25cl \$9**

ST. BERNARDUS • Wit

Master Brewer Pierre Celis. Very pale & quite hazy. Zesty tastes of coriander & orange, w/ background touches of spicy cloves, fragrant with fruit & citrus. These zingy herbs are balanced by the creaminess of the wheat. Very refreshing and great w/ food!
5.5% **25cl Goblet \$10**

ACHOUFFE • Chouffe Soleil

This refreshing Belgian Blonde has delicious citrus flavors, with a touch of vanilla and peppery notes. Luminous and slightly cloudy at the same time.
6% **25cl Glass \$10.50**

DE RANKE • XX Bitter

A blond ale that is bitter for Belgian standards. Using whole leaf Hallertau hop flowers, pale pilsner malt and loads of Brewers Gold.
6% **Goblet \$12**

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**

BRASSERIE DE LA SENNE

Brussels Calling

The base is always a blonde, but they change the hops every year. The result is a very balanced "Belgian IPA". Elegant bitterness, that reinforces the freshness of the beer.
6.5% **33cl \$14**

DUVEL MOORTGAT

Duvel 6.66

The Duvel Moortgat family brewery celebrated its 150th anniversary in 2021 w/ 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**

WESTMALLE • Dubbel

For over 200 years, the monks of Westmalle have been choosing to live a life of prayer and work. This beer is rich, complex, herby and fruity with a fresh-bitter finish.
7% **33cl Glass \$12**

PETRUS ⚡

Aged Pale Single Foeder

A 100% foeder beer, aged for 24 months in a single oak foeder. Traditional Aged Pale utilized multiple foeders, making this beer different from the well known Petrus Aged Pale.
7.3% **25cl \$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**

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 \$14**

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**

HUYGHE • Delirium Tremens

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 \$10**

CHIMAY • Blue (Grand Réserve)

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.
9% **25cl Glass \$12**

PIRAAT by Van Steenberge

In the 17th and 18th century, Strong golden ales like Piraat were highly prized and sought after by seafaring pirates and their captains. Created in 1988 it is a perfect combination of malty, sweet and hops.
10.5% **25cl Glass \$8**

DE GARRE by Van Steenberge

This gem of a Belgian Triple is the house beer for the famous pub of the same name, located down a long alley in Bruges.
11% **Glass \$14**

CRAFT DRAFTS

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**

RESIDENT CULTURE ⚡ Quantum Wobble

Kettle sour fruited heavily with guava, mango, and blood orange. (*Charlotte, NC*)
4% **Goblet \$8**

ODELL • Sippin' Pretty (ft. Collins)

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

Continued on other side



HAPPY HOUR
2pm-6pm EVERYDAY

House beer cans \$5
for in house dining or to take away.

Menu as of May 27, 2023

Please note: prices do not include tax.



Continued from other side

METROPOLITAN
Blazed as Helles

A traditional Helles Lager with a hint of malt character, grassy noble-hop aroma on a backbone of subtle smoke. High drinkability makes this beer one that you can hit again & again.

4.7% Pint \$8

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.

(Naperville, IL) 4.7% Pint \$7

DOVETAIL • Lager

A Franconian-inspired pale lager and their "haus beer." Golden, malty, rich, creamy and complex with aroma of malt and fresh hops.

4.8% Pint \$8

FRAUGRUBER • Pils

Pilsner produced by a German micro brewery. Regionality is a big issue for the brewery, having their own brewing barley of the Steffi and Marthe varieties; grown by 4 local farmers and then malted by a nearby malt house. (Bayern, Germany)

4.8% Tall Goblet \$10

HOPLEAF'S

are brewed for us by
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 \$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. Food-friendly everyday drinker.

5.8% Pint \$7

ANCHOR • Steam

For many, this is the granddaddy of all craft beers. When Fritz Maytag took over the dying Anchor Brewery in 1965, he created the template that other craft brewing pioneers followed. The Flagship beer of this brewery founded in 1896 is the "steam" beer made w/a blend of pale and caramel malts, fermentation w/ lager yeast at warmer ale temperatures in shallow open-air fermenters, & gentle carbonation in cellars through an all-natural process called kräusening. An American classic. (S.F., CA)

4.9% Pint \$6.50

BEGYLE**Can't Find a Bitter Man**

An English Style Bitter with a light caramel malt body, cleansed with a dry toast finish. Easy drinking and sessionable.

5% 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 bread-crumb malt profile.

5% Pint \$6

HILL FARMSTEAD • Edward

(Greensboro Bend, VT)

Hill Farmstead Brewery rests upon the land that was once home to Edward and his five children. In his honor, this American Pale Ale is dutifully crafted from American malted barley, a plethora of American hops, our ale yeast and water from Edward's well. It is unfiltered and dry hopped.

5.2% Goblet \$10

FIRESTONE WALKER • Pivo Pils

This beer helped liberate American pilsner from the clutches of industrial beer. Inspired by the dry-hopped *Tipopils* from Birificio 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

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

KLOSTERBRAUEREI ANDECHS**Weissbier Hell** (Andechs, Germany)

Traditional Weissbier brewed by one of the last genuine monastery breweries managed by an active religious order, entirely independent of corporations. Served in Andechs since 1455.

5.5% .5L \$10

ANDERSON VALLEY**Boont Amber** (Boonville, CA)

Balance is what makes this so unique: rich, crystal malts give this beer a deep copper hue and contribute a slight caramel sweetness while the herbal, spicy bitterness from carefully selected whole-cone hops impart a crisp, clean finish.

5.8% Pint \$7.50

BELL'S • Oberon (Kalamazoo, MI)

A blend of specially roasted pale, caramel, Wheat ale that is sunshine in a glass. Citrusy, easy drinking and refreshing.

5.8% Pint \$7

CEREBRAL • Embodied Energy

Hazy IPA w/ Mosaic, Idaho 7 & Nectaron. Notes of dried Cantaloupe, the Tangerine pith, the sweet Papaya. (Denver, CO)

6% Tall Goblet \$10.50

ALLAGASH • Saison

Thier interpretation of a classic Belgian farmhouse-style ale. Saisons were once brewed to slake the thirst of farmers returning from a long day of toil; they were spicy, light, and drinkable. (Portland, ME)

6.1% Goblet \$8

BEACHWOOD (Long Beach, CA)**Coolship Chaos w/ Yuzu**

A blend of one-year spontaneous barrels refermented w/ yuzu added. The flavor is delicate with bright citrus complimented by notes of pine, stone fruit & earthy funk.

6.4% Aspen \$12

OXBOW • Alpino

Strong lager brewed w/ European malts & hops. (Newcastle, ME)

6.5% 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

GOOSE ISLAND • Sofie

An effervescent Belgian Style Farmhouse Ale evoking memories of GI back in the day. Wine barrel-aged with an abundance of hand-zested orange peel.

6.5% Goblet \$9

HIDDEN HAND**Moon dust Fortunes** (Naperville, IL)

Double Dry-Hopped Hazy IPA with Citra, Mosaic, Motueka, and Nelson Sauvin hops.

6.6% Pint \$8.50

OMMEGANG • Solera

Elegant, drinkable sour. Unique in that it's not wood-aged. Aged over several months in stainless tanks, new batches blended w/ older ones. Developed by brewmaster Phil Leinhart, & the master blenders at their sister brewery, Liefmans, in Oudenaarde, Belgium.

6.9% Teku 14oz \$7

FIRESTONE WALKER**Union Jack** (Paso Robles, CA)

Named for the British Lion who co-founded the brewery, it is hopped to high hell yet eminently balanced from start to finish. This is a fad-proof IPA for any hop head.

7% Pint \$7.50

SPITEFUL

Mrs. O'Leary's Chocolate Milk Stout Mrs. O'Leary was excessively milking her cow, because she owed money all over town. One day she tugged too hard and the cow had enough! W/ one spiteful kick, the lantern exploded and flames engulfed the city.

7% Tall Goblet \$7.50

BEACHWOOD**Octopus Arcade** (Long Beach, CA)

West Coast-Style IPA, mosaic, Idaho 7 and Ekuanot combine for notes of blueberry, tropical fruit and evergreen pine resin.

7.1% Pint \$8.50

PIPEWORKS**Excellent Expedition**

Hazy IPA with Amarillo, Azacca, Simcoe, Cryo Amarillo, and Cryo Simcoe hops. Packed with a galactic charge of cryo hops.

7.5% Tall Goblet \$8

MAPLEWOOD**Highs and Mids**

A double IPA brewed and double dry-hopped with Strata, Citra, Columbus, and Ekuanot hops. This is a dank and sticky hazy with overripe tropical notes that has hints of pine forest and herb.

8% Tall Goblet \$10

HALF ACRE**Double Daisy Cutter**

Dank & dewy aromas pop with bright melon. Full bodied with a thick fluffy mouthfeel that drips with ruby grapefruit & gushy gooseberry.

8.2% Tall Goblet \$8.50

EQUILIBRIUM • Greenstone

Hazy DIPA with a Citra whirlpool and a healthy dry hop of Riawaka and Nelson. Flavors of bright orange, passionfruit, mango, and Riesling grape with lighter notes of berry, white pepper, and New Zealand earth. (Middletown, NY)

8.5% 10oz. Glass \$10.50

SCRATCH • Elderberry Ale

Strong ale brewed w/ elderberries from the property and boiled for over three hours in our wood-fired copper kettle. Bready, caramel malt character w/ flavors of blueberries, dried cherries and raisins; complemented by a tannic backbone. (Ava, IL)

8.8% Goblet \$13

OEC • Saturnalia

Interpretation of a Belgian Trappist-style Quad. It is brewed using authentic Belgian Pilsner, Pale ale, Special B, and Cara malts. The beer undergoes a warm fermentation using a classic Belgian Trappist yeast strain. (Oxford, CT)

10.2% Goblet 12

3 FLOYDS**BA Blot Out the Sun 2022**

Spending over a year in bourbon barrels, this massive Imperial Stout extinguishes all light with notes of chocolate, molasses, and brown sugar and whiskey notes from the barrel aging.

11.4% Bell Glass \$11

BFM**Abbaye de Saint Bon-Chien 2022**

Unique ale aged in Merlot, Cabernet, Whisky and then Grappa. wooden casks. It manages to merge all the complex aromas of a vintage red wine with the flavors of the wood and its former contents. (Saignelégier, Switzerland)

12% Bell Glass \$11

SCHLOSS EGGENBERG**Samichlaus Classic (2021)**

As one of the rarest specialty doppelbocks in the world, brewed one day a year, then aged for 10 months. Complex dry toasted malt nose, intensely sweet on the palate and lightly carbonated. (Austria)

13% Bell Glass \$10

PRAIRIE ARTISAN**Chocolate Noir (2022)**

Barrel aged imperial stout with cocoa nibs and vanilla. (Krebs, OK)

14.3% Bell Glass \$12

DEEP WOOD
SERIES**REVOLUTION****V.S.O. Gravedigger**

Imperial Scotch Ale, aged for two-years in Eagle Rare, Elijah Craig, and WhistlePig Rye barrels. Notes of toffee, maple, and dried fruit accented with subtle beechwood smokiness.

14.9% Bell Glass \$11

WINES
• ON DRAFT •

Look for draft wines in the new wine booklet.



Menu as of May 27, 2023

Please note: prices do not include tax.