

# 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**

**UNCLE JOHN'S Strawberry Lavender**  
Perfectly balanced and showcasing the fruit. Using their traditional apple blend and sweetened with strawberry juice. To switch things up a bit, they add lavender to give it a slight herbal touch. (*St. John's, MI*)  
6.5% **Goblet \$8**

**GARAGISTE Prickly Pear/ Pink Guava**  
A semi-sweet Session Mead made with organic honey, prickly pears and pink guava. All natural. (*Tampa, FL*)  
6.8% **Aspen \$12**

**FARNUM HILL • Dooryard**  
Aromas of honey, peach, and bittersweet apple, and the taste of beeswax, lime, and citrus peels, with barely-perceptible sweetness. Bright acid over broad bitter, and a full and moderately astringent mouthfeel. (*Lebanon, NH*)  
7.5% **Goblet \$12**



FRIDAY JULY 21<sup>st</sup>

## Belgian National Day

**CANTILLON • Kriek**  
Blend of lambics and sour cherries - 200 g of cherries per liter of beer. Beer with a slightly acidic taste of red fruit complemented with subtle almond flavors. Kriek brings out its maximum "fruitiness" when drunk young. After soaking for two to three months, the lambic has extracted the full colors, fragrances and flavors of the sour cherries. At that point it is blended with one-year-old lambic, which contributes the sugars necessary for secondary fermentation in the bottle.  
5.5% **750ml \$70**

**CANTILLON • Sang Bleu**  
Lambic blend with blue honeysuckle, or haskap, berries. For the past two years, they have been making a fruited blend with Camerise berries in small quantities. These berries are slightly sweet with a beautiful acidity. Sang Bleu is powerful and very fruit-forward, but still maintains a nice, mellow balance between acidity and astringency.  
6% **750ml \$75**

**CANTILLON Bruocsella 1900 Grand Cru**  
A classic, specially selected single batch of lambic, aged three years in the cask. The only unblended real lambic you can find anywhere. Very low to little carbonation.  
5% **750ml \$60**



**CANTILLON • Classic Gueuze**  
The backbone of Cantillon's lineup. 100% Lambic traditional Geuze. It is fermented only with wild airborne yeasts from the Senne Valley in Brussels and is aged in centuries-old oak casks. It also certified organic in Belgium.  
5% **750ml \$50**

**ST. BERNARDUS 75th Anniversary**  
St. Bernardus '75 Years Anniversary' is the final element in the celebration of the brewery's 75th anniversary. In honor of the occasion, the brewers have created a festive 'tripel style' birthday beer. Extremely limited edition of 11,000 bottles, and only as 75cl. Every bottle is marked with its own, unique number!  
8.7% **750ml \$40**

**BROUWERIJ BOON Oude Geuze Apogee**  
Oude Geuze Apogee is a celebration of Frank Boon's extraordinary achievements. At the same time, this one-off edition celebrates the handover to Jos and Karel Boon. That transition from one generation to another is reflected in the composition of this geuze. Because for Apogee, Frank created a special blend with lambic beers from the oldest (N° 79) and from the newest (N° 83) foeder.  
7% **750ml \$80**

**BROUWERIJ BOSTEELS DeuS Brut Des Flandres**  
Biere de Champagne. DeuS is a beautiful, brilliant-golden colored ale first brewed at Bosteels and then transferred to the Champagne region of France where it is matured like a champagne with the bottles inverted and the yeast expunged and bottle reworked. The original and one True Champagne of beers.  
11.5% **750ml \$45**

# BELGIAN DRAFTS

🔥 = Sour



**PALM • Spéciale**  
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/ a relatively low alcohol content which makes for a well-balanced beer. Hopped and thirst-quenching, typical of saison-styled beers.  
5.5% **25cl \$11.50**

**PETRUS • Bordeaux**  
Smooth, velvety Flanders Red Ale aged in oak barrels for 2 years. The name refers to the barrels used in the aging process and the ruby red color that reflects its warm and smooth finish.  
5.5% **25cl \$11**

**BLAUGIES • La Vermontoise**  
Hill Farmstead collaboration, a saison made with malt, spelt and American hops. It stands out with its substantial bitterness and its dry and subtly lemony finish.  
6% **Goblet \$12**

**ST. BERNARDUS • Tokyo Wit**  
Famed for its hints of citrus, combined with florals of chamomile and fruity yeast aromas of banana and red apple. Attentive drinkers may also detect hints of clove and vanilla, as well as the typical esters of the unique St.B. yeast.  
6% **25cl Goblet \$10**

**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.  
6% **33cl \$12**

**CANTILLON • Fou'Foune**  
Blend of lambics aged 18 to 20 months and with Bergeron apricots. Very fragrant, perfectly balanced with the flavor of the apricot.  
6% **Aspen \$15**

**LIEFMANS • Kriek Brut**  
A perfect blend of Oud Bruin and Goudenband from different vintages, with the addition of black cherries. The beer is matured for 18 months, the perfect marriage between the fresh accents and slightly acidic flavor.  
6% **25cl \$11**

**RODENBACH Grand Cru**  
Consists of 1/3 young beer and 2/3 beer matured two years in oak. The result is a complex beer with a great deal of wood and esters. Slightly sweet, extremely acidic and fruity, with grapes and even cherries discernible.  
6% **25cl \$12**

**OUD BEERSEL Oude Vieux Lambiek**  
This beer is only brewed during the colder months of the year and ferments spontaneously in a natural way thanks to the specific microflora and continues maturing in wooden barrels for up to 3 years.  
6% **25cl Glass \$12**

**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**

**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.  
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**

**FANTÔME Mayor Unusual's Meeow!**  
A special beer brewed in collaboration with the Brähery. Brewed with andaliman peppercorns, lotus hops and Fantôme's magic.  
8% **25cl \$12**

**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**

**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**

**CHIMAY • Green (Cent Cinquante)**  
Chimay 150 was brewed to celebrate the 150th birthday of the brewery. Strong blonde ale that is refreshing and fruity, tasty and intense. Its mint, bergamot, lime and eucalyptus aromas are enhanced by a touch of invigorating ginger. Its mellow, rounded body and smoky, spicy flavour is typical of Chimay beers. Brewed with Saaz and Hallertau Mittelfrüh hops, a secret spice is added to produce this unique taste.  
10% **20cl Glass \$12**

**DE DOLLE • Dulle Teve**  
Brewed in the tradition of a Belgian Triple. It's high density stems from large amounts of pale malt increased with pale candi sugar in the brew kettle. Unfiltered and unpasteurized.  
10% **33cl \$14**

**STRAFFE HENDRIK • Quad**  
The sophisticated blend of special kinds of malt give this beer a complex character, combining a delicate dryness with hints of coriander, dark fruits, anise and roasted chestnuts.  
11% **33cl \$12**

**DE GARRE** by Van Steenberghe  
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**

Menu as of July 21, 2023  
Please note: prices do not include tax.



**SPITEFUL** ⚡⚡⚡  
**Grapefruit Radler**  
 Lager made with Grapefruit.  
 2.7% Tall Goblet \$6.50

**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

**CONISTON • Bluebird Bitter** 🇬🇧  
 Quite simply, a wonderful beer in the traditional English style. It has a nice orange aroma, balanced by biscuity malt. Tart and hoppy finish well-balanced by creamy malt.  
 4.2% Pint \$8

**BRASSERIE THIRIEZ** 🇫🇷  
**Extra (Esquelbecq, France)**  
 A hoppy Saison with characteristics of an English bitter: it's not too strong, very dry, and eminently drinkable. Using a rather unusual hop grown in Kent, England called 'Bramling Cross.'  
 4.5% Goblet \$12

**MAPLEWOOD** ⚡⚡⚡  
**Coaster King**  
 Collaboration with Goldfinger Brewing Company, this traditional ale was brewed with finest Bavarian malts and Goldfinger's hand selected German Tettnanger hops. The crispness and quafability are a result of fermenting this ale at colder temperatures more traditional for a lager.  
 4.5% Pint \$8

**JESTER KING • Mr. Mingo**  
 A mildly tart farmhouse ale with roselle hibiscus. Brewed with well water, Texas-grown barley and wheat, and fermented in stainless steel with their mixed culture brewers yeast and naturally-occurring yeast from the land. (Austin, TX)  
 4.8% Goblet \$7

**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-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

**ROARING TABLE • Pils** ⚡⚡⚡  
 Here is a time machine that doesn't require a flux capacitor. In each sip we can taste the midwestern summers of our misspent youth. Pair this beer with some fond memories of your own! Hopped with Hallertauer Mittelfrueh and Saphir. (Lake Zurich, IL)  
 4.9% Pint \$7



*Farewell to* **ANCHOR**  
**Steam**  
 The Flagship beer of this brewery founded in 1896, a true San Francisco icon, Steam Beer is America's original craft beer, named for the 19th century practice of fermenting beer outdoors due to the lack of refrigeration. As legend has it, the chilly San Francisco night air naturally cooled the fermenting beer, creating the visual of steam rising from the brewery rooftop.  
 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.  
 4.9% Pint \$6.50

**PERENNIAL • Hommel Bier**  
 A dry-hopped Belgian Pale Ale which defies tradition by combining Centennial and Cascade hops in the kettle. American malts, and a Belgian yeast strain. The result is a beer w/ earthy and spicy tones from the yeast and a slight orange note contributed by the hops.  
 5% Goblet \$6

**MICHAEL PLANK** 🇩🇪  
**Unfiltered Hefeweizen**  
 Traditional unfiltered hefeweizen from Germany brewed since 1617. Aromas of honeydew, clove, white pepper and of course, just the right amount of banana entice you. (Bayern, Germany)  
 5.2% Tall Goblet \$9.50

**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

**POLLYANNA** ⚡⚡⚡  
**Lakeside Gap (Lemont, IL)**  
 West Coast IPA with Citra, Simcoe, Mosaic, Centennial, and Columbus.  
 5.5% Pint \$5.50

**GOLDFINGER** ⚡⚡⚡  
**Vienna Lager (Downers Grove, IL)**  
 A lager with malt complexity, yet infinite drinkability. Due to the double decoction method of brewing, they achieved a unique depth of malt flavor that is balanced by Czech Saaz hops.  
 5.5% Pint \$8

**HALF ACRE • Tome** ⚡⚡⚡  
 A hazy tropical Pale Ale with Citra, Mosaic, Idaho 7 and Centennial hops. Notes of pineapple, guava and passion fruit.  
 5.5% Pint \$8

**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

**CASEY** ⚡  
**Ghost Note Pear & Vanilla**  
 Spelt farmhouse ale aged on pears from Montrose, CO and fresh whole vanilla. Tart and acidic. (Glenwood Springs, CO)  
 6% Aspen \$12

**GREEN MAN • Porter**  
 Made of a rich flavorful blend of English Crystal & roast malts hung on a backbone of Simpsons Golden Promise. Hops stay out of the way allowing the malt complexity to shine. (Asheville, NC)  
 6% Pint \$8

**EQUILIBRIUM • POG Bubbles**  
 Hazy IPA that uses a not yet publicly available Thiolized Conan from @omegayeast, along with Phantasm, Galaxy, and Citra hops to bring you a beer dripping with POG (Passionfruit, Orange, and Guava) and juice mimosa island vibes. (Middletown, NY)  
 6.5% Tall Goblet \$8

**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

**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. (Cooperstown, NY)  
 6.9% Teku 14oz \$7

**SCRATCH**  
**Wild Cherry Biere De Garde**  
 French-style farmhouse beer brewed with wild cherry bark from the property. Malty with a crisp finish, with notes of cherry soda, incense, and baking spices. (Ava, IL)  
 7% Goblet \$13

**MAINE • Lunch**  
 "East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical & citrus fruits & pine dominate, w/a subtle malt sweetness. (Freeport, ME)  
 7% Pint \$12

**BELL'S • Two Hearted**  
 Originally brewed in 1997 this iconic IPA is brewed and dry hopped with 100% Centennial hops. Revisit this OG IPA, because it's delicious. (Kalamazoo, MI)  
 7% Pint \$7

**BEACHWOOD**  
**Amalgamator (Long Beach, CA)**  
 Dynamic West Coast-style IPA, delightfully light in body and bursting w/ unique aromas & flavors. A massive dry hop charge of Mosaic lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes.  
 7.1% Pint \$9

**PAULANER BRAUEREI** 🇩🇪  
**Salvator (Munich, Germany)**  
 The "original" Paulaner a Doppelbock that combines the finest hops and dark barley malt. The Paulaner monks used to drink Salvator as a food substitute.  
 7.9% .3 Liter Glass \$7

**HOP BUTCHER • Sap Moss** ⚡⚡⚡  
 A west coast double IPA. Glowing yellow & dripping in citra, simcoe and chinook hops.  
 8% Tall Goblet \$10

**OLD IRVING** ⚡⚡⚡  
**Tropical Thoughts**  
 Hazy double IPA dry hopped w/ Southern Tropic, Azacca & Cryo Sabro. Soft, aromatic and tropical.  
 8.5% Tall Goblet \$9

**MAPLEWOOD** ⚡⚡⚡  
**Triple Charlatan**  
 Their Charlatan pale ale but so much bigger. Big stone fruit, Big citrus zest and Big tropical notes all from a huge charge of Simcoe, Citra, Centennial, and Chinook hops.  
 10% 10oz.Glass \$10

**CROOKED STAVE** ⚡  
**Nightmare on Brett Blackberry**  
 Initially aged in large oak foeders with mixed culture of wild yeast and bacteria, this beer is then transferred to Leopold Bros bourbon and whiskey barrels. A porter base, fermented with Brett then finished on blackberries. (Denver, CO)  
 10.2% Aspen \$10

**REVOLUTION BREWING**

**Sun Crusher**  
 Bask in radiant citrus notes while soaking up its floral ambiance. By the time the leaves change, this summer Ale will be just a sun-dappled memory  
 5.3% Pint \$7

**Logan Export**  
 A glimmering golden Export-style Lager created with Hopewell Brewing. Lightly sweet and refreshingly dry.  
 6% Pint \$8

**Mixed Berry Ryeway**  
 After 18 months in rye whiskey barrels and an addition of unfermented berries, this special dry blend of Ryewine emerges w/ a wondrous array of oak-derived flavors and balance. Cherry, vanilla, and spice from the barrel meet restrained maple, caramel, and aged malt complexities. Blackberry, raspberry, boysenberry, and cranberry shine through the end result w/ perfect balance.  
 12.4% Bell Glass \$11

**Life Jacket**  
 Amicable waves of tropical fruit and freshly toasted coconut lap against the oaken hull of the S.S. Straight Jacket in this summery take on their beloved Barleywine. Familiar notes of malty-sweet stone fruit are flanked by ripe, juicy mango and guava while the bracing acidity of passionfruit pilots toward a focused definition in each sip.  
 14.3% Bell Glass \$11

**Dread & Breakfast**  
 A two-year cuvée laden with the rousing and ethereal specter of freshly roasted Dark Matter coffee. Brought to unholy perfection via a blackened menagerie of extended-age and double-barreled casks featuring equal measures of French and American oak. Conjures notes of cocoa, vanilla, maple, and subtle smoke, in this, the most important beer of the day.  
 15.9% Bell Glass \$11

**Cuvée De Grâce (2023)**  
 Cuvée De Grâce seeks to create a cohesive, balanced beer from some of the most disparate and unique barrels at our disposal. Never to be recreated, each blend is a celebration of our most cherished traditions as brewers.  
 15.9% Bell Glass \$11