

DRAFT CIDERS & MEAD

TANDEM • Squeeze Box

Primarily Ida Red apples. It has a perceived sweetness from red apples rather than Tandem's usually green apple blend. It's a crowd pleaser, sweet, juicy, like a professional adult juice box. (*Sutton's Bay, MI*)

4.5% **Goblet \$6**

SHACKSBURY • Arlo

A dry sparkling cider with a blend of apples from Sunrise Orchards in Vermont and Basque bittersweet apples. The fermentation is slow using native yeast fermentation in stainless steel and aged for 3-6 months. (*Vergennes, VT*)

6% **Goblet \$6**

ST. AMBROSE CELLARS

Shotgun Wedding

Sweet strawberry, tart rhubarb, smooth honey, and crisp apple cyser, a blend of mead and cider. (*Beulah, MI*)

6.5% **Aspen \$11**

VIRTUE • Cherry Mitten (2022)

A blend of last season's best cider, aged in bourbon barrels, with the new season's fresh pressed apple juice. Cherries from their neighbors give this cider light cherry sweetness, notes of vanilla, Bourbon, cinnamon, and heavy stone fruit flavor. (*Fennville, MI*)

7.4% **Aspen \$10**

3 FONTEINEN



HOMMAGE BLEND NO. 106 SEASON 18/19

This particular Hommage has a final fruit intensity of 352 grams of fruit per liter of Hommage. The lambics originate from 4 different barrels and 4 different brews. Lambics originate from 3 Fonteinen (40%) and Brouwerij Lindemans (60%).

The result of macerating hand-picked whole sour cherries and raspberries on young lambic, in a proportion of 760 grams of raspberries and 240 grams of sour cherries per litre of lambic. This fruit lambic is then blended again with more lambic to obtain a minimum in-tensity of 35% fruit. Hommage is a bodied raspberry lambic beer, with an intense deep red forest fruit bouquet. This unfiltered and unpasteurised lambic is all-natural with no artificial juices, syrups, or sugars added.

5.3% **Bottle 750ml \$100**

OUDE KRIEK INTENS ROOD PX BLEND NO. 79 SEASON 19/20

PX sherry barrel Kriek

While looking for old sherry barrels, they cannot get lucky all the time. While they will be sourcing barrels directly from bodegas to assure provenance and quality, they had a batch of Pedro Ximenez (PX) barrels that was on the peated side (albeit subdued). As a result, they decided not to use them for Zenne y Frontera, but to blend them with other (fruit) lambikken into geuze and fruit blends.

This is the first and only of such blends to be released. Sour cherries were macerated partly on young peated lambik and partly on two-year old straight lambik in a stainless steel tank. Blended with young and three-year old lambik. 55% of the blend is old lambik and the final fruit intensity is 567 grams of sour cherries per liter.

7.1% **Bottle 750ml \$90**

PERZIK GEEL BLEND NO. 14 SEASON 21/22

As local harvest has been non-existent for the last three summers, they looked farther to find the juiciest of peaches. Hence, for this Perzik, they macerated freshly hand-picked yellow peaches from an organic producer in the north of Spain.

Only using two- and three-year old lambics for macerating. Maceration took almost five months. The weighted average age of the peach blend upon bottling is almost 24 months. The final proportion of fruit used is 384 grams per liter of Perzik. 100% 3 Fonteinen brewed lambic.

6.7% **Bottle 750ml \$70**

EVERYDAY

HAPPY HOUR

3pm - 5pm

Niteglow T01 can 4.3% \$5

for in house dining or to take away.

BELGIAN DRAFTS

⚡ = Sour
 = Trappist



TIMMERMANS ⚡

Lambicus Blanche

A traditional lambic blended with a Belgian White beer, and spiced with coriander. It's a refreshing beer with flavors of wheat, citrus and spicy notes.

4.5% **25cl Glass \$11.50**

DE LA SENNE • Taras Boulba

Light blonde ale, generously hopped with the finest aromatic hops, giving it a very refreshing character and a scent reminiscent of citrus.

4.5% **33 cl \$12**

ST. FEULLIEN • FIVE

A light and refreshing Belgian blond beer w/ a strong sparkling character w/ fine bubbles. Easy drinking, w/ well rounded flavor.

5% **25 cl \$11**

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. yeasts.

6% **25cl Goblet \$10**

DUBUISSON • Cuvée des Trolls

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore. It harmonises quite beautifully with the well-rounded and delicate taste of this Blond Ale

7% **25 cl \$10**

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**

CHIMAY • Red (Premiere)

The oldest of the Chimays. Its coppery color and sweet, fruity taste make it a particularly tasty dark ale.

7% **25cl Glass \$12**

PETRUS • Sour Passion Fruit ⚡

A blend of the famous Petrus Aged Pale sour (100% foederbeer aged 24 mos.) and passionfruit. Genuinely marvelous—a harmonious union of tart & sweet embodied in one single remarkable beer.

7.3% **25cl \$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.

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 \$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**

FANTÔME • Esprit Valdotèn

Wine must from Valle d'Aosta co-fermented with Fantome Saison.

8% **25 cl \$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 \$11**

DE RANKE • Noir de Dottignies

A Belgian strong dark ale with rich taste, from the six different kinds of malts. These malts also give it that rich, dark, nearly black color. The royal doses of Challenger and Saaz hops bring the typical balance between sweet and bitter.

8.5% **25cl \$12**

DUVEL MOORTGAT

Duvel

The brewery Moortgat was founded in 1871 by Jan-Leonard Moortgat, who was descended from a family of brewers. A bottle-conditioned strong golden pale ale, a requisite of Belgian beer. Using only pure spring water, a yeast strain that dates back to the 1920s and barley for the malt profile, this beer is a must revisit or one to try for the first time.

8.5% **11.2oz bottle \$10**

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.

8.5% **25cl \$10**

GOUDEN CAROLUS • Tripel

Originally brewed for the Knights of the Golden Fleece in 1491. This golden specialty beer is brewed with the best Belgian ripe barley and hops, to preserve as much pure aroma as possible.

9% **25cl \$12**

ACHOUFFE • Houblon Chouffe

Flavored by three different types of hops. This Belgian India Pale Ale is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers: it softens the strongest of characters.

9% **25cl Glass \$10**

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**

STRAFFE HENDRIK • Quad

The sophisticated blend of special kinds of malt give this beer a complex character, combining a delicate dryness w/ hints of coriander, dark fruits, anise and roasted chestnuts.

11% **33cl \$12**



Menu as of September 17, 2023
 Please note: prices do not include tax.



DOVETAIL ⚡ ★★★
Berliner Weisse
 A refreshing, low-alcohol sour wheat beer, this is the first time Dovetail has made this traditional style.
 3.2% Tall Goblet \$7

DE GARDE • BuVeaux ⚡
 A spontaneous wild ale aged in oak barrels for two years. (Tillamook, OR)
 3.9% Aspen \$10

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 🇬🇧
XB Bluebird Bitter
 Their traditional English Bitter, with Mount Hood American Hops. The result is a smooth ale with floral hints, light malt tones and a hoppy freshness.
 (Coniston, England)
 4.2% Tall Goblet \$11

RITTERGUTS GOSE ⚡ 🇩🇪
Lichtenhainer Spezial
 With this authentic LICHTENHAINER (a type of Weiss beer) they want to revive the extinct Old Jena sour beer tradition. The result is a sourish, subtly smoky beer spiced with bergamot peel and timut pepper.
 (Leipzig, Germany)
 4.3% Goblet \$12

SCRATCH • Dandelion Ginger Tonic
 Naturally conditioned sour beer brewed without hops. Bittered and flavored with southern Illinois-grown dandelion, ginger, carrot tops, and clover, and fermented with their wild house mixed culture.
 (Ava, IL)
 4.4% Goblet \$12

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

AMERICAN SOLERA
I Can See My House from Here
 Coolship Hefeweizen brewed with a 50/50 blend of Pilsner & White Wheat Malt. The beer is open fermented in their coolship room for the duration of fermentation.
 (Tulsa, OK)
 4.8% Tall Goblet \$10

LOCAL OPTION ★★★
Outlawger
 This Pilsner begins by getting a famous German brewmaster wasted on American double IPA's, and then fooling him into revealing the most classified methods of making perfect Deutsch Pils.
 5% Pint \$7

GOLDFINGER ★★★
Smoke Two Lagers (Downers Grove, IL)
 Smoked Helles Lager in collaboration with Fair State Brewing (Minneapolis, MN).
 5% 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-year-old U Flekú 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

FIRESTONE WALKER • DBA
 The beer that started it all for Firestone Walker in 1996. Regarded as an iconic California craft beer, and as an enduring tribute to traditional cask-fermented English ales. Always malty, never bitter. (Paso Robles, CA)
 5% 16oz.Glass \$7.50

WISEACRE (Memphis, TN)
Gotta Get Up to Get Down
 Magical natural process beans from the Konga region of Ethiopia lead the way in this intense coffee stout. Lactose, or milk sugar, is added along with oats for a silky medium body and a lush finish.
 5% Pint \$8

MIDDLE BROW ★★★
White Light
 A witbier with apricots, cardamom and crisp wheat.
 5.1% Goblet \$6

FRAUGRUBER • 24/7 🇩🇪
 A dry-hopped unfiltered Helles Lager, with Hersbrucker and Hallertauer Mittelfrüh, but also Simcoe and Cascade for dry hopping.
 (Bayern, Germany)
 5.1% Tall Goblet \$12

ALASKAN • Amber
 Richly malty and long on the palate, with just enough hop backing to make this beautiful amber beer notably well balanced.
 5.3% Pint \$7

FIRESTONE WALKER • Pivo Pils
 This beer helped liberate American pilsner from the clutches of industrial beer. Inspired by the dry-hopped *Tipopils* from Birrifico 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

WEIHENSTEPHAN 🇩🇪
Hefeweissbier (Bayern, Germany)
 Founded in 1040, it is the oldest continuously operating brewery in the world. Hefeweizen brewed according to centuries-old brewing tradition on the Weihenstephan hill.
 5.4% .5L \$10

URBAN CHESTNUT
Oachkatzlschwoaf (O-Katz)
 "Export" style lager, brewed for Oktoberfest, malty yet well balanced like the beer traditionally served at Oktoberfest in Munich. (St. Louis, MO)
 5.4% Pint \$7.50

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

DESCHUTES • Black Butte Porter
 The first beer made by Deschutes in 1988, a true pioneer of craft beer. Dark and rich, yet easy to drink. (Bend, OR)
 5.5% Pint \$8

ART HISTORY ★★★
Artoberfest 2023 (Geneva, IL)
 Traditional Bavarian style festbier with German, Munich, and Vienna malt. Hallertau Mittelfrüh hops.
 5.5% Pint \$8

MARZ • Pear Jungle Boogie ★★★
 American wheat beer with just enough complex malt character to balance the hops, fruity rooibos tea and pear.
 5.5% Goblet \$7

3 FLOYDS • Zombie Dust ★★★
 This intensely hopped and gushing undead Pale Ale was 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

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

GRIMM • Centennial Rewind
 Rich with fall forest flavor, this Centennial-led rendition is hitting all the marks. The aroma is just oozing with pine sap while the flavor strikes a balance between lush lemon balm and dry/mulchy forest floor. The finish is dry with a punch of lemon rind bitterness.
 (Brooklyn, NY)
 7.3% Tall Goblet \$10

HALF ACRE ★★★
Mosaic Double Daisy Cutter
 Built similar to Daisy Cutter, goes all in on Mosaic hops hand selected in Yakima. This double pale ale leans to the West Coast as the heavy dry hop of Mosaic presents fresh peeled grapefruit & dark blueberry aromas with underlying resin.
 7.5% Tall Goblet \$9

MAPLEWOOD ★★★
Sidewalk Surfer
 West Coast style IPA brewed with hand selected Strata, Mosaic, and Chinook hops. Super peachy, resinous & tropical!
 8% Tall Goblet \$9

PHASE THREE ★★★
DDH All Pixel Everything
 Collaboration with Other Half Brewing (Brooklyn, NY). Citra focused hazy IPA with the addition of Motueka and Nelson Sauvin. (Lake Zurich, IL)
 8% Tall Goblet \$7

TRILLIUM • Headroom
 Imperial IPA brewed every year since 2015. Laden with over 8 pounds per barrel of Galaxy and Mosaic Hops, this year's batch displays huge aromas of pressed orange, lemon zest, and papaya with a burst of fresh grassy hops. (Canton, MA)
 8% 10oz.Glass \$10

SAINT ERRANT ★★★
Green Clouds
 Hazy IPA with Galaxy, Citra, and Citra Cryo hops.
 8.1% Tall Goblet \$10

EQUILIBRIUM
Breaking Enigma
 Imperial hazy IPA with wheat and oats as a grain base and is then heavily hopped with Enigma and a touch of Citra. Resinous with a dank earth finish. (Middletown, NY)
 8.5% 10oz.Glass \$10

SCHLOSS EGGENBERG ==
Urbock 23° (Austria)
 A doppelbock that matures in their ancient cellars for 9 months, until it is fully fermented. Called the "Cognac of Beers," this beer is a rich golden-brown toffee color with a strong malt aroma.
 9.6% 10oz.Glass \$10

OMNIPOLLO 🇸🇪
Agamemnon Maple Blueberry
 The King is back! Imperial stout with a creamy and gently toasted base with rich, buttery and sweet caramelized flavors from maple syrup drizzled over ripe and juicy blueberries. (Stockholm, Sweden)
 11.5% Bell.Glass \$11

ALESMITH • Speedway Stout
 A HUGE Imperial Stout that weighs in at an impressive ABV! As if that's not enough, they added pounds of coffee for a little extra kick. (San Diego, CA)
 12% 10oz.Glass \$6

DEEP WOOD SERIES

REVOLUTION ★★★

Ryeway to Heaven (2022)
 Bourbon and rye barrels work together in harmony to breathe life into this Ryewine. This unforgettable ale is brewed with over 60% rye, yielding entirely unique malt- and barrel-derived complexities.
 15% Bell Glass \$10