DRAFT CIDERS & MEADS

STORMALONG · POG Punch

Cider made with a blend of passion fruit, blood orange, tangerine, and guava. (Sherborn, MA) 5.8% Goblet \$6

TANDEM • Crabster

Cortland, Northern Spy, MacIntosh, Liber-ty, Red Crabs and Wild Apples. Crisp, tart, and dry as a bone. (Sutton's Bay, MI) Goblet \$6.50

GARAGISTE • Kiwi Strawberry

A session mead made with organic honey, kiwi and strawberry. (Tampa, FL) Aspen \$11.50 6.8%

FARNUM HILL • Dooryard (Still) 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. Very little to no carbonation. (Lebanon, NH) Goblet \$12 7.5%

HAYKIN · Dabinett

A famous English apple used exclusively for cider making, not for fresh eating. Bolder than most, with big tannins, evoking English breakfast tea, baked apple, caramel, and dark chocolate. It is rich, thick and golden. 75% Dabinett, 15% Bramley seedling, 10% bittersweet apple blend from Idyll Acres, OR. (*Aurora, CO*) 7.8% Goblet \$12

HERMAN STORY WINES

Proprietor and winemaker Russell P. From began Herman Story Wines in 2001 with 7 barrels stashed in his employer's cellar. What started as a modest homage to his rancher grandfather has become a beacon to those seeking opulent, structured Syrah and Grenache. To maintain balance while giving flavor full stage, Russell works with 30 top-tier vineyards in over 7 distinct growing regions between Santa Barbara and Paso Robles. These are no nonsense, balls to the walls wines that are not for the faint of heart or the pinky raising set.

Smash City 2019 Pinot Noir Eighteen months on 80% New French Oak first imparts blueberry, fresh herbs and violet. Finishing with plum and brown sugar. There is no talk of micro-climates, battonage or rootstock when this beast hits the glass. It's just pure, unadulterated pleasure. 15.4% Half Glass \$8.50 Full Glass \$17

On the Road 2019 Grenache

Comes from several vineyards in the Central Coast, including Bien Nacido, Fulldraw and Luna Matta, and was matured for 30 months in 80% new French oak. It has a medium ruby color and aromas of cranberries, red cherries, game meats, dark spices and earth. The medium-bodied palate is energetic and seamless with a silky texture and long, spicy finish. 15.8%

Half Glass \$8.50 Full Glass \$17

First Time Caller 2020 Petite Sirah

Matured for 18 months in 86% new French oak, has an opaque ruby-purple color and very dense aromas of cassis, vanilla, coffee beans and resinous herbs. The full-bodied palate is dense and jammy with chewy tannins, soft acidity and a very oaky finish. Ultra extracted by California sunshine and a bit of that classic Russell P. From "don't pick it till you've finished your Christmas shopping" magic, this is a dangerous wine. Half Glass \$8.50 Full Glass \$17 15.9%





BELGIAN DRAFTS 5 = Sour = Trappist

TIMMERMANS

Kriek Black Pepper 🗲 Crafted with traditional barrel-aged lambic and 100% natural cherries, and delicately spiced with black pepper. 30cL \$11 4%

– Pêche Cardamome 🗲

Crafted with traditional barrel-aged lambic and 100% natural fruit, delicately spiced with cardamom. 4% 30cL \$11

ST. BERNARDUS • Extra 4 Classic Belgian "Single", light golden, full of flavor and character. Brewed w/more hops & bitterness than other St. Bernardus abbey ales. Unique, tasty, refreshing quencher. 4.8% 25cL Goblet \$10

BAVIK • Super Pils Unfiltered

Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty! 33cL \$7 5.2%

TILQUIN • Oude 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. 5.4% Aspen \$12

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.

33cL \$12 6%

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. 33cL \$12 6%

BRASSERIE DUPONT Saison Dupont

Regarded as a classic Belgian seasonal ale, this beer was designed to quench the thirst of farm workers. Brewed in winter, it is left to ferment in wooden barrels before being served.

6.5% 33cL \$12

WEIHENSTEPHAN WITH ST. BERNARDUS Braupakt

A blonde ale in collaboration with St. Bernardus. Yeast from Weihenstephan, hops from the Hallertau and the area around St. Bernardus in Belgium; make for a Bavarian beer with a Belgian touch. (Bayern, Germany) 33cL \$8 6.5%

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 varie-ties Saaz & Styrian Golding, just like classic Duvel. 25cL Glass \$9 6.8%

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. 33 cL \$12

CHIMAY · White (Cinq Cents)

Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an afterbitterness which melts in the mouth. Top-fermented unpasteurized Trappist Tripel. A classic. 25cL Glass \$12 8%

MAREDSOUS · Brune

Abbey Brown brewed by Benedictine monks of the Abbey of Maredsous in the Belgian Ardennes. Originally only brewed for Christmas but has become a year round staple. 8%

25cL \$10

KWAK by Bosteels

A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy a beer on the road. 33cL Glass \$14 8.4%

TRIPEL KARMELIET by Bosteels

A classic golden Belgian Tripel. Brewed using a 3-grain recipe rediscovered from the 1679 Carmelite monastery; refined yet balanced, with soft fruity notes and a surprisingly delicate taste. 8.4% 25cL Glass \$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. 8.5%

25cL \$10

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. 25cL Glass \$10 9%

VAN STEENBERGE **Gulden Draak**

A dark brown Triple Ale re-fermented in the keg, which in itself makes it an exceptional beer. Complex taste with notes of caramel, roasted malt and coffee makes it unique. 25cL \$8 Apr 10.5%

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. Ru 33 cL \$14 11% prop

STRAFFE HENDRIK · Quad

The sophisticated blend of special kinds win of malt give this beer a complex character, He combining a delicate dryness w/ hints of coriander, dark fruits, anise and roasted chestnuts. 11%

25cL \$11



Menu as of April 17, 2024 Please note: prices do not include tax.

**** = Chicagoland CRAFT DRAFTS 🎨 = Michael's Birthday Beers

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-vear-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

**** **MORE** • Party-Gyle Medium bodied English-Style Brown ale

offers notes of toasted nuts and dry roast. (Villa Park, IL) 3.8% Pint \$8

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. Pint \$5

MIDDLE BROW · Whitney **** Lightly sour dry-hopped Belgian table beer with grains of paradise. 4.5%

14oz. Teku Glass \$7

3 FLOYDS • Mr. Roper 🍣

Brewed in celebration of Michael's birthday. An English Bitter with aromas of citrus and flavors of marmalade, geranium, and magnolia. This small-batch, draft-only beer was brewed with 100% Golden Promise malt and 100% First Gold hops. (Munster, IN) 4.5% Pint \$8

GOLDFINGER **Danube Swabian**

This historical recipe for a Vienna lager

is made using a custom Vienna malt made specially for the brewery based off of documented malting parameters from the 19th century. Very close to an original Vienna Lager recipe. (Downers Grove, IL)

4.6%

SCRATCH

Fig Leaf & Sweet Clover Stout An English style stout, notes of chocolate, vanilla, anise from addition of fig leaves, sweet clover and anise hyssop grown around the brewery. (Ava, IL) Goblet \$12 4.7%

WEIHENSTEPHAN . Pilsner

Distinctive aroma of hops with a pleasant bitterness. Brewed according to centuries-old brewing tradition on the Weihenstephan hill. (Bayern, Germany)

5.1% 14oz. Teku Glass \$8

URBAN CHESTNUT • Zwickel Pronounced 'zv-ick-el', the flagship lager of classically crafted, timeless, European-style biers is an unfiltered, unpasteurized, German classic that finishes as a smooth-drinking, naturally cloudy bier. (St. Louis, MO) Pint \$7.50 5.1%



(Paso Robles, CA)

XPA

A next-generation Pale Ale brewed with Southern Hemisphere hops and California style. Delivering bright tropical fruit and citrus flavors. 5% Pint \$8.50

Unfiltered DBA

Biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a mooth malty middle. A tribute to English pales traditionally fermented in cask. 5% Pint \$8

Pivo Pils Pivo is the beer that helped kick the doors down and liberated American pilsner from the clutches of industrial beer. Inspired by the dry-hopped Tipo-pils from Birrificio Italiano, Brewmaster Matt Brynildson drew upon multiple European influences to create this oneof-a-kind beer that sparked a legion of new craft pilsners across the U.S.

5.3% Pint \$8

Union Jack

Named for the British Lion who cofounded 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 **\$8.50**

IS/WAS · Joiners

A Bière de Miel, a saison style brewed with local Honey from Tierney Family Farm in Harvard, IL.

Goblet \$12

STIEGL • Paracelsus Pristine and unfiltered Bio-Zwickl. Brewed entirely with Austrian organic ingredients, in particular Laufener Landweizen, an ancient grain, grown and malted at the Stiegl-Farm, Wildshut. (Salzburg, Austria)

5.2% 14oz. Teku Glass \$9

ANDECHS • Weissbier Hell Traditional Weissbier brewed by one of the last genuine monastery breweries managed by an active religious order, entirely independent of corporations. The Benedictines of St. Boniface Abbey have been serving

5.5%

people in Andechs since 1455.

ALLAGASH · White

(Andechs, Bayern Germany)

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

5.5%

SOLEMN OATH **** Extra Small Wave City Club

Hazy double dry hopped IPA, w/ lemon, lime ripples of Citra blown effortlessly to shore by the tropical blueberry lime zest breeze of Mosaic and Motueka. (Naperville, IL)

.5L \$10



WARPIGS • Bouffant Jellyfish 🗲

Passionfruit & Pink Guava sour named

after the 1990's Texas indie funk metal

PERENNIAL • Frances Blend 4

Comprised of barrel fermented and aged

caught in South City St Louis in the fall of

2015, and isolated Brettanomyces from

that same yeast capture. For the first time

EQUILIBRIUM • Particle Physics

An intensely hopped but crushable Amer-

ican Pale Ale. It tastes of soft juicy tropical

fruits and hop resins. (Middletown, NY)

Kettle-Soured Saison is loaded with fresh

watermelons. Tart, dry and refreshing AF.

A robust dose of mango, passion fruit, and

pear is added to their farmhouse ale. The ex-

plosive fruit mouthfeel is luscious with hints

An Amber Lager worth a revisit. Eliot Ness,

rumored to have frequented the Market Tav-

ern in the 1930s which is now where Great

of honeysuckle yet finishes silky smooth.

GREAT LAKES • Eliot Ness

who helped to take down Al Capone, is

Lakes brewpub is. (Cleveland, OH)

OFF COLOR • April Rain 🗲

citrus fruit), and delicate white tea.

3 FLOYDS · Zombie Dust

zombie apocalypse. (Munster, IN)

FAT ORANGE CAT

Baby Kittens

(East Hampton, CT)

MAINE · Lunch

Wild Ale with Sudachi and White Tea.

Mild tartness and floral esters propel the

interplay between the deep, preserved lime character of Sudachi (a seldom seen Asian

This intensely hopped and gushing undead

Pale Ale will be one's only respite after the

A lovely hazy IPA. Medley of fresh citrus,

mangos, and pineapple. It finishes with a

"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)

double- dry-hopped for $2\,{\rm weeks\,}{\rm w/lots\,}{\rm of}$

Citra, & a touch of Columbus, imparting

heavy aromas of citrus & tropical fruits w/

BEACHWOOD · Citraholic

Hopheads rejoice! West Coast IPA

melon & gooseberry nuances.

(Long Beach, CA)

hint of pine and invigorating grapefruit.

WHINER • Bubble Tub

saison. Fermented entirely from yeast

they blended back in Brett fermented

added depth and complexity.

(St. Louis, MO)

5.5%

5.5%

5.6%

5.8%

6.1%

6.2%

6.5%

6.5%

7%

7.1%

OFF COLOR

Eat Prey Mango

saison with the base Frances recipe for

Goblet \$6.50

Aspen \$11

Pint \$8.50

Goblet \$6

14oz. Teku Glass \$7

Pint \$7

Aspen \$7.50

Pint \$8

Pint \$7

Pint \$12

band of head brewer Erik Ogershok.

5.5%



MAINE · Zoe

Amber ale with aromas of pine and raisin. Notes of citrus, black currant, cherry, and fig with a malty backbone of toasted bread, dark chocolate, and caramel. (Freeport, ME) 7.2% Pint \$12

PLANK • Heller Weizenbock

Notes of honey, caramel, citrus, and of course the classic phenols: banana, vanilla & clove, the hallmarks of the Bavarian wheat beer style. Gold Medal winner at the 2002 and 2006 World Beer Cup. (Bayern, Germany) 7.8%

14oz. Teku Glass \$10

OLD IRVING • Triple Beezer **** Citra & Mosaic hopped hazy Triple IPA. 10.2% 10oz.Glass \$11

EVIL TWIN NYC

What Even is Figgy Pudding? Imperial stout brewed with fig, nutmeg and cinnamon. (Brooklyn, NY) Bell Glass \$10 12%

HALF ACRE · Orin 2023 ****

Bourbon barrel aged strong ale is rich in details featuring more bitterness than other barrel aged styles due to its complex malt bill & higher hopping rate. Whiskey & oak from the outset, with cremé brulee, savory prune jam & sticky molasses. Bell Glass \$10 12.3%

HIDDEN HAND Quadra Noir

Bourbon barrel aged blend of an imperial stout and a quadruple. Warm vanilla and sweet fig undertones. (Naperville, IL) Bell Glass \$11.50 14%

PIPEWORKS Special Reserve Vintage 2016 Barrel Aged Old Ale with Cacao Nibs, Va-

nilla, and Milk Sugar aged for 48 months in Old Fitzgerald Barrels. 15.7%

Bell Glass \$9

REVOLUTION Cafe Deth 2023

Fresh whole-bean coffee from Chicago's own Dark Matter Coffee stirs the senses in this barrel-aged Imperial Oatmeal stout. Haunting aromatics of roast and dried fruit enter the realm of toasted walnut and rich chocolate.

14.8% Bell Glass \$11



Menu as of April 17, 2024 Please note: prices do not include tax.

Celebrating 32 years in 2024

Pint \$8

5.2%

5.5%