

DRAFT CIDERS & MEADS

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. (*Stuttons Bay, MD*)
4.5% **Goblet \$6**

B. NEKTAR • Zombie Killer
Cyser (mead & cider) made with Michigan tart cherry juice, apple cider & star thistle cherries. (*Ferndale, MI*)
5.5% **Aspen \$11**

UNCLE JOHN'S • Apricot
A blend of traditional Apple cider with apricot juice. This carbonated blend brings fresh citrus notes making this a uniquely refreshing cider. (*St. John's, MD*)
6.5% **Goblet \$7**

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*)
7.5% **Goblet \$12**

HAYKIN • Golden Russet
This apple is perhaps America's most important heirloom, celebrated and grown from coast to coast. It is particularly ugly, named for its potato-like russeted skin. Flavor and aroma of guava, pineapple, passion fruit, and honeysuckle. It is so tropical, it tastes like vacation. 100% Golden Russet apples from CiderView Orchard, WA. (*Aurora, CO*)
8.1% **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.

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% **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.
15.9% **Glass \$17**



BELGIAN DRAFTS



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**

KASTEEL • Wit
Balanced flavor of zesty citrus, spicy ginger and biscuity maltiness. The harmonious blend of sweet, sour and spicy flavors is topped with coriander and lemongrass for a crisp, dry and refreshing finish.
4.8% **25 cl \$9**

BAVIK • Super Pils Unfiltered
Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty!
5.2% **33cl \$7**

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**

BLAUGIES • Saison d'Epeautre
Classic Saison/Farmhouse Ale brewed with spelt. Clean, crisp, and refreshing with just enough spice to liven things up.
6% **33cl \$12**

BROUWERIJ VERHAEGHE • Duchesse de Bourgogne
Traditional Flemish red ale matured in oak casks; smooth with a rich texture. After the first and secondary fermentation, it goes for maturation into the oak barrels for 18 months. The final product is a blend of younger 8 months old beer with 18 months old beer.
6.2% **25cl \$13**

BOON • Geuze Sélection
To create Geuze on draft, Brouwerij Boon had to take innovative steps to alter the bottled formula. Defining the characteristics needed for the kegged Geuze, they targeted specific foeders of lambic. The solution provides a way to keep keg pressure down and still produce a "keg-conditioned" gueuze w/ fullbodied flavor & signature sour fruitiness.
6.3% **25cl \$13**

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*)
6.5% **.3L \$8**

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.
6.8% **25cl Glass \$9**

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**

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.
8.4% **33cl Glass \$14**

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

GOUDEN CAROLUS • Indulgence (Cuvée Sauvage)
Special release of Gouden Carolus Cuvée van de Keizer Rood was blended with 2- and 3-year-old Lambic (20%) from the Boon Brewery (Lembeek). This union combines the best of two brewing traditions: full-bodied and subtly flavoured, fruity and refreshingly sour.
9.8% **25cl \$13**

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.
10.5% **25cl \$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% **33 cl \$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% **25cl \$11**

EVERYDAY HAPPY HOUR
3pm - 5pm
Niteglow T01 ⚡ 4.3%
+ a shot of Jack Daniels \$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 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

URBAN CHESTNUT • Zwickel

Pronounced 'zv-ick-el', the flagship lager of classically crafted, timeless, European-style beers is an unfiltered, unpasteurized, German classic that finishes as a smooth-drinking, naturally cloudy beer. (St. Louis, MO)

5.1% Pint \$7.50

IS/WAS • Joiners

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

5.2% Goblet \$12

PRAIRIE ARTISAN ⚡

Rainbow Sherbet

Sweet, sour, and is exactly as advertised, with raspberry, pineapple and orange. A sour ale that tastes like a melted rainbow sherbet ice cream cone. (Krebs, OK)

5.2% Goblet \$6.50

2ND SHIFT • Bella Birra

A slightly modern take of an Italian Pilsner. Using traditional pilsner malt & dry hopped slightly with Tettnanger & Mittelfrüh, notes of dough, flora, fauna with a slight bitterness. (St. Louis, MO)

5.4% Pint \$7.50

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 people in Andechs since 1455. (Andechs, Bayern Germany)

5.5% .5L \$10

ALLAGASH • White

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

5.5% Pint \$8

GOLDFINGER

Vienna Lager

Unique depth of malt flavor balanced by Czech Saaz hops in this copper-colored brew, medium-bodied for a slightly more robust drinking experience. (Downers Grove, IL)

5.5% Pint \$8

PERENNIAL • Frances Blend 4 ⚡

Comprised of barrel fermented and aged saison. Fermented entirely from yeast caught in South City St Louis in the fall of 2015, and isolated Brettanomyces from that same yeast capture. For the first time they blended back in Brett fermented saison with the base Frances recipe for added depth and complexity. (St. Louis, MO)

5.5% Aspen \$11

SCRATCH • Dead Leaves

English pub-style ale brewed with dried oak, hickory, and maple leaves. Crisp and easy drinking with a tannic leafy finish. (Ava, IL)

5.6% Goblet \$12

SIERRA NEVADA • Pale Ale

No one was ready for Pale Ale in 1980, right before sparking the American craft beer revolution. A Cascade hopped beer, it's still really good. (Chico, CA)

5.6% Pint \$7

OFF COLOR

Eat Prey Mango

A robust dose of mango, passion fruit, and pear is added to their farmhouse ale. The explosive fruit mouthfeel is luscious with hints of honeysuckle yet finishes silky smooth.

5.8% 14oz. Teku Glass \$7

CASEY ⚡

Ghost Note Black Plum

Saison base beer aged on whole Colorado plums in oak barrels. Tart and fruity.

6% Aspen \$12

GREAT LAKES • Eliot Ness

An Amber Lager worth a revisit. Eliot Ness, who helped to take down Al Capone, is rumored to have frequented the Market Tavern in the 1930s which is now where Great Lakes brewpub is. (Cleveland, OH)

6.1% Pint \$7

3 FLOYDS • Zombie Dust

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

6.5% Pint \$8

FAIR STATE • Legalize Big Doinks

In honor of the 20th day of the 4th month of the year, we present to you an Extra Extra dank IPA. Infused with a choice blend of Pineapple Express terpenes in this batch. It bursts with citrus rind, berries, pinecones, and, uh, other things. (Minneapolis, MN)

6.5% Pint \$9

WELDWERKS • Juicy Bits

Hazy IPA features huge citrus and tropical fruit hop character from the Mosaic, Citra & El Dorado hops and softer, smoother mouthfeel from the adjusted water chemistry, higher protein malts, and lower attenuation. The end result is a beer reminiscent of citrus juice with extra pulp. (Greeley, CO)

6.7% Pint \$10

BEACHWOOD • Citraholic

Hopheads rejoice! West Coast IPA double-dry-hopped for 2 weeks w/ lots of Citra, & a touch of Columbus, imparting heavy aromas of citrus & tropical fruits w/ melon & gooseberry nuances. (Long Beach, CA)

7.1% Pint \$9

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

HALF ACRE

Bear Hates Astronauts

IPA with an intense focus on Citra hops. A liquified testament to Ryan Browne's comic, God Hates Astronauts.

7.8% 14oz. Teku Glass \$9

OTHER HALF • Broccoli

A hazy Imperial IPA brewed with a hand-selected blend of hops giving notes of pineapple, citrus, mango, and white grape. Does not include Broccoli. (Brooklyn, NY)

7.9% 14oz. Teku Glass \$10

MAPLEWOOD

Highs and Mids

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% 14oz. Teku Glass \$11

BEGYLE

Foeder Doppelbock

Features all the robust, malty flavors you'd want from a doppelbock, plus raisin and biscuit notes, and just enough of a lightly oaked finish.

8.7% 14oz. Teku Glass \$8

ABOMINATION • Zombie Fog

Collaboration with Beer Zombies Brewing (Las Vegas) Dank & juicy triple IPA brewed with golden promise, flaked oats and wheat, hen triple Dry-Hopped with Mosaic, Citra, Motueka, Pacific Jade and Summit. (North Haven, CT)

10.6% 10oz. Glass \$12

AMERICAN SOLERA

Dino Power Vol. 2

Belgian Strong Dark Ale aged 2 years in Old Fitzgerald Bourbon Barrels. The blend is aged on loads of cacao nibs and hazelnuts. (Tulsa, OK)

11% Bell Glass \$9

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 brulée, savory prune jam & sticky molasses.

12.3% Bell Glass \$10

BOULEVARD • Proper Pour 2023

Imperial stout, aged for an excess of 6 months in 18yr Elijah Craig Bourbon and Cabernet Wine Barrels from Paso Robles. Imparting French oak wine barrel nuances of vanilla, blackcurrant, and tobacco. (Kansas City, MO)

12.6% Bell Glass \$8

HIDDEN HAND

Quadra Noir

Bourbon barrel aged blend of an imperial stout and a quadruple. Warm vanilla and sweet fig undertones. (Naperville, IL)

14% Bell Glass \$11.50

DEEP WOOD SERIES

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

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.

4% Pint \$5

MIDDLE BROW • Whitney

Lightly sour dry-hopped Belgian table beer with grains of paradise.

4.5% 14oz. Teku Glass \$7

CROOKED STAVE • Sour Rose ⚡

Wild ale fermented with mixed culture of wild yeast, Sour Rosé undergoes fermentation in large oak foeders on second-use with raspberries and blueberries. Unfiltered and naturally wild.

4.5% Goblet \$7

DOVETAIL • Kölsch

A happy beer, sessionable, makes you want to have glass after glass. Fruity, floral, crisp.

4.6% Pint \$8

JEVER • Pilsener

Jever typifies the very dry style of pilsener from Friesland in the north-west corner of Germany. This remarkable beer is lagged for an impressive 90 days. (Jever, Germany)

4.9% .4L \$8

FIRESTONE WALKER

Unfiltered DBA

Biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a smooth malty middle. A tribute to English pales traditionally fermented in cask. (Paso Robles, CA)

5% Pint \$8

AYINGER

Altbairisch Dunkel

Up until the Second World War, dark beer was the predominant beer type in the Munich area. A dark lager with a warm aroma and malty taste, while summoning up coffee taste sensations. (Bayern, Germany)

5% .4L \$9.50