

# 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 honey. Sweet, but balanced nicely w/ the tart 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 • Yarlington Mill

Silky and soft tannin and a dark fruit character, reminiscent of dried apricot crossed with cocoa nibs. Grown at Ringsrud Orchard, WA and Idyll Acres, OR with 85% Yarlington Mill, 10% Bramley Seedling, 5% Brown's Apple. (*Aurora, CO*)

7.7% **Goblet \$12**



## Nehou Ringsrud Orchard, WA

Nehou is a classic French cider apple. It is reminiscent of honey and chamomile tea, baked apple, a dusting of cocoa, with a soft tannic core. 75% Nehou and 25% Calville Blanc d'hiver from Ringsrud Orchard in Wenatchee, WA. 2021 vintage.

7.8% **750mL Bottle \$30**

## Crimson Gold O'Brien Farms, WA

Crimson Gold is a crabapple that was developed by Albert Etter, a creator of other exceptional heirloom apples, in California during the mid-twentieth century. This apple is for the tart lover, with razor sharp kumquat acidity that tastes like a tart mimosa, tight minerality, and light floral notes. 100% Crimson Gold apples from O'Brien Farms, Prosser, WA. 2021 Vintage

7.5% **750mL Bottle \$30**

## French Cider Apples Idyll Acres, OR and Ringsrud Orchard, WA

Traditional French cider making values apples that exude dark, earthy, and enigmatic character. Eight different French cider apples are blended to evoke caramel, dates, brown sugar, hay, toasted marshmallow, and leather. They are thick, rich, and complex, with prominent tannin. Vilberie, Muscadet de Bernay, Bedan, Nehou, Reine de Pommes, Calville Blanc d'Hiver, Marie Menard, and Marechal apples grown at Idyll Acres and Ringsrud Orchard. 2021 Vintage.

6.9% **750mL Bottle \$40**

## Method Ancestrale Colorado Crabapples Foraged

Many Colorado crabapples are exceptional and they forage them across the state. There are more than 20 varieties blended in this bottle. Together they evoke enigmatic and magical flavors of clove, fennel, persimmon, black tea, flower petals, and lemon. Unknown crabapples foraged in Denver, Boulder, Arapahoe, and Adam Counties. This bottle was aged 14 months sur lie and disgorged by hand. 2021 Vintage.

7.9% **750mL Bottle \$60**

# BELGIAN DRAFTS

🍷 = Sour 🍷 = Trappist



## DE RANKE • Simplex

This is an ale, but it has all the characteristics of an old-styled pils. It is a blond beer, both thirst-quenching and bitter.

4.5% **25 cl \$11**

## 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**

## SILLY • Stupid Silly Sour 🍷

Formerly used solely for the purpose of blending into their Saison and Silly Sour, Stupid Silly Sour has extreme green apple sour notes and subtle hints of brown sugar and biscuit malt.

5.5% **25cl \$11**

## 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**

## 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**

## ST. BERNARDUS • Pater 6

Brewed according to the classic dubbel style with a recipe that dates back to 1946. The name of this beer has become a reference for its style, and it is commonly referred to as 'een Paterke'.

6.7% **25cl Goblet \$12.50**

## 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**

## 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% **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**



Menu as of May 7, 2024

Please note: prices do not include tax.



## 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

#### MORE • Party-Gyle

Medium bodied English-Style Brown ale offers notes of toasted nuts and dry roast. (Villa Park, IL)

3.8% Pint \$8

#### ODELL • Sippin' Pretty

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. (Fort Collins, CO)

4.5% 14oz. Teku Glass \$7

#### 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

#### ART HISTORY • Kräusen

A lager that is carbonated through the Kräusening process (adding a small amount of vigorously fermenting lager beer to a larger amount of lager beer that has just finished fermenting) Horizontally lagered. (Geneva, IL)

4.6% Pint \$6

#### DOVETAIL • Kölsch

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

4.6% Pint \$9

#### WARPIGS • Sword of Orion

Herbal and breadly aromas set the stage in this Munich-style Helles lager, featuring notes of lemongrass and balanced, biscuity and toasted flavors. (Munster, IN)

4.6% Pint \$6

#### HALF ACRE • Tuna

A go-to, low abv Pale Ale ripper. Swelling melon & pine is leveled off by fresh passionfruit pieces & clumps of clementine.

4.7% Pint \$8.50

#### JEVER • Pilsener

Jever typifies the very dry style of pilsener from Friesland in the north-west corner of Germany. This remarkable beer is lagered 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% .4 L \$9.50

#### GOLDFINGER

##### Bohemian Pilsner

Traditionally brewed using soft Plzn water, 100% Czech Saaz hops, and triple decocted. This beer exemplifies Czech brewing techniques and ingredients. (Downers Grove, IL)

5% Pint \$8.50

#### 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 bier. (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

##### Blueberry Boyfriend

Real boyfriends are idiots. Blueberry Boyfriends are always there for you. Sour ale with blueberries and lemon zest. (Krebs, OK)

5.4% Goblet \$7

#### 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

#### 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

#### CASEY

##### Ghost Note Black Plum

Saison base beer aged on whole Colorado plums in oak barrels. Tart and fruity. (Glenwood Springs, CO)

6% Aspen \$12

#### PHASE THREE • Single Star

Hazy IPA featuring the timeless hop combination of Galaxy, Mosaic and Citra. Tropical fruit, tangerine, and berries. (Lake Zurich, IL)

6% Pint \$9

#### 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

#### 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

#### 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

#### 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, then 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

#### 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

#### HALF ACRE • Benthic 2023

Barrel aged imperial stout with hand-toasted coconut, whole bean coffee and litany of lumber from bourbon's finest.

13.6% Bell Glass \$10

#### 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

#### Deth by Cherries 2023

Unfermented sweet and tart cherries complement a dry-leaning combination of Deth's Tar Barrel-Aged Imperial Oatmeal Stout barrels in this classically-satisfying blend of blends. The pair of fruits harmonize with the occurring aromatics of American oak and focus the immensity of flavors of the stout with judiciously metered acidity.

14.3% Bell Glass \$12

## EVERYDAY HAPPY HOUR 3PM - 5PM



Niteglow T01 4.3% + a shot of Jack Daniels \$7