

# 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**

## SHACKSBURY • Sunrise

A delicate cider made with Harry Master's Jersey, Esopus Spitzenberg and Golden Delicious apples. Lemon and grapefruit peel on the palate. Soft tannic structure lends to a citrus and herbal note finish. (Aurora, CO)

6.8% **Goblet \$10**

## TANDEM • Roadhouse

Made from a collection of great cider apples, the main one being the Swayze Russet. The Swayze is abundantly sweet and tart, and well balanced. Fermented half of the batch to dryness, and half of it to a sweeter 3% residual sugar, then combined.

(Suttons Bay, MI) 6.9% **Goblet \$6.50**

## SUPERSTITION MEADERY

### Aphrodisia Cuvée 2023

A mead made with a mixture of mesquite wildflower honey, cabernet and syrah grapes, then blended with four different barrels of mead from 2018. (Prescott, AZ)

13% **Bell Glass \$17**



# WINES BY THE BOTTLE \$40

At the Hopleaf, we want to offer an exceptionally fine selection of wines, from some of the best producers in the Old and New Worlds, to those who prefer wine or who are taking a break from beer for the evening.

We also believe that many times people shop by price instead of choosing what best suits their food or the occasion, so we have one set price list.

### (C13) Inama, Vigneti di Foscari 2020 Soave Classico (Veneto)

#### Garganega, Italy

Intense yellow Soave with mineral, earth, and subtle citrus notes, from the smaller, historic portion (hence "Classico") of the greater Soave-producing region. 12.5%

### (C27) Marchese Incisa Della Rochetta 2017 Roero DOCG Arneis

#### 100% Arneis, Italy

A terroir-driven wine, grown in the sandy soils of the Roero hills in Piemonte. Straw yellow, it expresses an unrivaled fruitiness, a delicate freshness and minerality. Immediate notes of caramel, tangerine and honeysuckle; middle notes of acacia, green apple and cedar. Palate: Full-bodied, smooth, crisp. Though aromas are sweet, the taste is far from it. Stone fruits & cantaloupe; grapefruit & fresh almonds. Fresh, with great persistence. 12%

### (C29) Pojer & Sandri (Veneto) "Palai" 2020

#### 100% Muller Thurgau, Italy

Intense yellow Soave with mineral, earth, and subtle citrus notes, from the smaller, historic portion (hence "Classico") of the greater Soave-producing region. 12.5%

### Adami Bosco di Gica, Valdobbiadene DOCG

#### Prosecco Superiore NV, Italy

Nose: Rich, with excellent fruit, releasing scents of yellow apple & peach, and notes of wisteria & acacia blossom. Wonderful balance and elegance complement a pleasurable crisp spiciness.

Palate: Delicious vein of acidity, displaying crisp, savoury mouthfeel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance. 11%

# BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



## 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 \$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 \$10**

## BAVIK • Super Pils Unfiltered

Pure pils. No adjustments. Never pasteurized. Unfiltered. Super tasty!

5.2% **33cl \$8**

## DE KONINCK • Bolleke

This is the taste of Antwerp. Of rough docks and full terraces. Of cargo bikes and summer evenings near the river bank. Slightly malty, slightly hoppy with a hint of caramel.

5.2% **25cl \$9**

## TILQUIN • Abricot Fruit ⚡

Made for the 2024 Fruit Extravaganza. A blend of 50% of 1 year old Meerts and 50% of 1 and 2 years old lambics, with 200 gr of apricots per liter of lambic.

5.8% **33cl \$13**

## 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**

## 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**

## LOUD BEERSEL ⚡

### Salted Tangerine Peel

Salted Tangerine Peel (or Chen Pi) is a Chinese seasoning made from sun-dried tangerine orange peel. It gives the beer a full body and the tangerine flavor is a perfect match with the Lambic.

6.8% **25cl \$14**

## 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 \$9**

## 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% **25cl \$12**

## VAN STEENBERGE • Fourchette

Full-bodied, multigrain tripel that is pleasantly bitter, notes of citrus, grapefruit, coriander.

7.5% **25cl \$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 \$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 \$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 \$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 (Lembeck). 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 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**

## CHIMAY Green (Cent Cinquante)

Chimay 150 was brewed to celebrate the 150th birthday of the brewery based at the Abbey de Scourmont. A 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% **25cl \$13**

## 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 August 1, 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 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

**PHASE THREE • Clipping In** 🇺🇸  
Ultra refreshing Radler and packed with light & bright notes of grapefruit zest.  
(Lake Zurich IL)  
2.5% Pint \$6

**SCRATCH • Lemongrass Sour** ⚡  
Refreshing, lightly tart beer brewed with their garden-grown lemongrass, lemon basil, and lemon balm. (Ava, IL)  
3.5% Goblet \$12

**SUNDIAL • Posh & Dodgy** 🇺🇸  
Dark Mild Farmhouse ale fermented and aged in neutral oak barrels, touch of funky sourness on the finish. (Barrington, IL)  
4.5% Teku Glass \$10

**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% Teku Glass \$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

**FAIR STATE • Pils**  
A German-style pilsner, dry and crisp with a grassy hop aroma from a large kettle addition of Hallertau Mittelfrüh. One hop, one malt, lager yeast. Simple and delicious.  
(Minneapolis, MN)  
4.9% Pint \$7

**ALESMITH • Nut Brown Ale**  
A variety of specialty malts produce a brilliant dark brown color and a wonderful malt complexity. A light dose of East Kent Goldings and Styrian Goldings hops from England balance the malt sweetness without adding bitterness to the flavor profile.  
(San Diego, CA)  
5% Pint \$7.50

**MIDDLE BROW** 🇺🇸  
**White Light**  
A witbier with apricots, cardamom and crisp wheat.  
5.1% Goblet \$9

**OEC BREWING**  
**Coolship Lager Anniversary**  
Dry Hopped Czech Style Blonde Lager. This special anniversary edition is brewed exclusively using Czech hops. A touch less malty than the regular Coolship and a dry hopping with Czech Saaz Shine & Bohemien give this version a unique crisp & hoppy character. (Oxford, CT)  
5% Pint \$12

**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

**HALF ACRE • Smoking Gull** 🇺🇸  
Pale Ale brewed only once a year. Citra & Mosaic hops on a very soft malt base. Intense tropical fruit flavors with a touch of pine.  
5.2% Pint \$10

**MAPLEWOOD • Fogey's** 🇺🇸  
English Style Pub Ale brewed with the finest British malts, and the premier English hop; East Kent Goldings.  
5.2% Pint \$8.50

**JESTER KING** ⚡  
**Urban Mutation Batch 2**  
Farmhouse ale in collab with Other Half Brewing. (Brooklyn, NY) Refermented with Motueka and Rakau hop infused honey. Unfiltered, unpasteurized, naturally conditioned. (Austin, TX)  
5.3% Goblet \$10

**FIRESTONE WALKER • 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 Tipopils from Birrificio Italiano. Brewmaster Matt Brynildson drew upon multiple European influences to create this one-of-a-kind beer that sparked a legion of new craft pilsners across the U.S.  
(Paso Robles, CA)  
5.3% Pint \$8

**WEIHENSTEPHAN** 🇩🇪  
**Hefeweissbier**  
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. (Bayern, Germany)  
5.4% .5L \$10

**IS/WAS • Levain Blend #4 2024** 🇺🇸  
Farmhouse ale aged in oak wine barrels and blended with their favorite strains of brettanomyces. Deeply complex yet spry drinkable with a delightful acidity. Notes of limeade, lemon zest, lychee, mango, & musky leather.  
5.5% Goblet \$10

**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

**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% Teku Glass \$7

**GOLDFINGER** 🇺🇸  
**Pre-Prohibition Lager**  
Collaboration with Live Oak. Sticking to brewer's recipes prior to Prohibition, using only American ingredients: barley from Indiana, hops from Michigan, and American corn grits. Smooth body with a touch of earthiness. (Downers Grove, IL)  
5.8% Pint \$8

**OUTER RANGE • Blocks of Light**  
Citrusy and dank IPA brewed with Mosaic Cryo, and dry hopped with Galaxy and Mosaic. Notes of peach, grapefruit and passion fruit. (Frisco, CO)  
6.2% Pint \$8.50

**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

**THE LOST ABBEY • Red Poppy** ⚡  
A Flanders style with sour cherries brewed from a brown ale base and aged in oak barrels for over 12 months. The Red Poppy is found in Flanders Fields where the inspiration for this beer comes from  
(San Marcos, CA)  
6.5% Aspen \$11

**OXBOW • Effloresce** ⚡  
A funky saison brewed with Maine-grown grains, European hops, marigold florets, bee-pollen & wildflower honey.  
(Newcastle, ME)  
6.8% Aspen \$8

**ANDECHS • Bergbock Hell** 🇩🇪  
A balanced light bock with a very fine, discreet hop bitterness. A slight honey sweetness, ending in a soft, harmonious finish. (Andechs, Bayern Germany)  
6.9% .5L \$11

**MAPLEWOOD • Tropicamo** 🇺🇸  
A hazy IPA brewed and double dry hopped with Nelson Sauvin, Citra and Azacca hops. It's hard to conceal the tropical aroma bursting from the glass.  
7% Pint \$10

**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

**GREAT LAKES • Midwest IPA**  
IPA with a blend of Triumph, Strata, Cascade, and Citra hops. A balanced IPA that combines bright aromas with a smooth body. (Cleveland, OH)  
7% Pint \$8

**NEW BELGIUM • Tart Lychee** ⚡  
Lychee blended with foeder-aged golden sour bursts with tropical acidity and finishes with the sweet, warming spice of Saigon Cinnamon. (Fi. Collins, CO)  
7.3% Goblet \$8.50

**SAINT ERRANT** 🇺🇸  
**Bandersnatch**  
Double dry hopped hazy IPA in collaboration with Transient Artisan Ales (Bridgman, MI) Citra and Sabro hops.  
7.8% Teku Glass \$10

**OTHER HALF • Juice Lovers**  
Imperial Hazy IPA brewed with hand selected Citra, Nelson Sauvin and Simcoe hops. Notes of lychee, peach, pineapple and dank tropical. (Brooklyn, NY)  
8.2% Teku Glass \$10

**WELDWERKS**  
**Transmountain Diversion**  
New England-style Double IPA with just enough malt character and creaminess to balance the massive hop load. Collaboration with Casey Brewing & Blending (Glenwood Springs, CO). (Greeley, CO)  
8.7% 10 oz Glass \$10

**AROUND THE BEND** 🇺🇸  
**Soma 2021**  
Imperial stout brewed with decadent amounts of the finest chocolate malt, and patiently conditioned in Elijah Craig bourbon barrels for 14 months, resulting in a boisterous yet balanced beer with rich notes of chocolate, coffee, fig, and bourbon.  
11% Bell Glass \$7

**FIRESTONE WALKER**  
**Double DBA - Batch 10,000 2023**  
A special imperial edition of DBA. Brewed at double strength, then aged it for a year in 11-year-old Old Fitzgerald wheated bourbon barrels. A commemorative release that marks the 10,000th batch of beer brewed.  
12.3% Bell Glass \$10

**SHORT FUSE • Tolling Bell** 🇺🇸  
Imperial Rye Stout aged 24 months in Willet, Rittenhouse and Templeton Rye barrels, then blended. The nearly 50% Rye gives the beer notes of big spice to complement the rich notes of dark chocolate and coffee. (Schiller Park, IL)  
13% Bell Glass \$8

**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

**EVERYDAY**  
**HAPPY HOUR COCKTAIL**  
**3PM - 5PM**  
**KAHLUA, PINEAPPLE JUICE, LIME JUICE**  
**\$8**