

CIDER & MEAD DRAFTS

TANDEM • Smackintosh
McIntosh, Rhode Island Greening, and Northern Spy. Everything's better with a little Smack. This crowd pleaser is sweet and tart with full apple flavor. (*Suttons Bay, MI*)
4.5% **Goblet \$6.50**

CASTELLUM
Dragon Fruit & Passion Fruit
Crafted with exotic dragon fruit and tangy passion fruit, balanced with a crisp smooth semi-sweet finish. (*San Diego, CA*)
5.5% **Goblet \$7**



VIRTUE • Michigan Brut
French-Style cider showcasing the beauty and complexity of heirloom apples grown on Michigan's cider coast. Ripe apple aromas make way for crisp, tart flavors with a hint of yeasty goodness and a tart, dry, oaky lingering finish. (*Fennville, MI*)
6.7% **Goblet \$9**

WYLDEWOOD CELLARS
Elderberry Blackberry Mead
A delightful blend of elderberries, blackberries & honey. It tastes like blackberries dipped in honey. In ancient times, it was traditional to give mead to newlywed couples as a gift. It's where the term "honeymoon" came from. (*Saint Joseph, IL*)
12% **5oz Snifter \$10**



3 FONTEINEN • Oude Kriek Intens Rood (season 19|20) Blend No. 77
This specific Oude Kriek Intens Rood (Intense Red) has macerated for almost 10 months on five different lambics from two barrels. Another four different lambics from another two barrels were used in the blending process. The final fruit intensity was about 442 grams of sour cherries per liter.
6.8% **375ml Bottle \$25**

3 FONTEINEN • Hommage (season 19|20) Blend No. 72
A slow and all-natural maceration of hand-picked whole raspberries and sour cherries on traditional lambik. They blended a kriekenlambik and a frambozenlambik in a forty-sixty proportion. The average maceration time was five months, with jonge (young lambik) and two-year old lambik from seven barrels and eleven brews. This bottle aged for a year before its release. Unfiltered. Unpasteurized.
6.3% **375ml Bottle \$40**

TILQUIN • Cassis Rullquin (2020/2021)
Beer of mixed fermentation, made from the fermentation of 160 grams of blackcurrants per liter in a blending of 7/8 of Rulles Brune and 1/8 of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is re-fermented for 6 months in the bottle before release.
7.7% **750ml Bottle \$44**

TILQUIN • Oude Mirabelle à l'Ancienne (2020/2021)
During this season 20|21, a new fruit beer was blended, made from the fermentation of 240 grams of Mirabelle plums per liter of lambik.
7% **750ml Bottle \$50**

TILQUIN • Oude Pinot Gris à l'Ancienne (2020/2021)
Beer of spontaneous fermentation, made from the fermentation of 280 grams of Pinot Gris grapes per liter of lambik. Unfiltered and unpasteurized, this beer is re-fermented in the bottle.
8.4% **750ml Bottle \$50**

BELGIAN DRAFTS

⚡ = Sour 🍷 = Trappist



LINDEMAN'S • Framboise ⚡
Young lambic that is at least one year old with added raspberry juice. Resulting in a wonderfully delicate and aromatic beer.
2.5% **25cl \$11**

HUYGHE • Floris Cactus
Traditional Belgian Wheat beer made with cactus. Delicate and a lightly sweet, soft notes of green apple.
4.2% **25cl \$12**

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 \$10**

ST. BERNARDUS • Kombine
An Unfiltered Helles Lager, the first time St. Bernadus has made a bottom fermented beer! Luckily they had the help of the oldest brewery in the world, Weihenstephan. Brewed according to German Reinheitsgebot (The German beer purity law.) A true collab from two of the world's best breweries.
6% **33cl \$10**

VERHAEGHE VICHTE ⚡
Duchesse de Bourgogne
Refreshing Flemish old red/brown ale, matured for months in oak casks. Smooth, rich texture w/ an interplay of passion fruit, chocolate and a long dry acidic finish.
6.2% **25cl \$13**

BOON • Geuze Sélection ⚡
To create their Geuze on draft, Boon had to create a new lambic blend by targeting specific foeders which were best suited to "keg conditioning." Tart and funky as a traditional lambic should be.
6.3% **25cl \$12**

CHIMAY • Silver (175)
A pale blonde ale brewed to celebrate Scourmont Abbey's 175th anniversary. Notes of citrus, red apple and spices. Balanced freshness and spicy complexity.
6.5% **25cl \$12**

DUVEL MOORTGAT • Duvel 6.66
A mild, full-bodied blonde ale. Just like the classic Duvel, it's based on the noble and exclusive hop varieties Saaz and Styrian Golding. Mild, expressive and deliciously drinkable.
6.66% **33cl \$10**

VAN STEENBERGE • Piraat 7
A strategically-hopped Belgian Tripel with soft floral and bright citrus hop flavors, it walks the line between Blonde ale, triple and a soft IPA. It is a true "living beer" with secondary fermentation.
7% **25cl \$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.
7% **33cl \$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**

HUYGHE • Delirium Red
Fruit ale that is sweet and fruity, with a nice balance between sweet and sour. Hints of almond and mildly sour cherries.
8% **25cl \$10**

PETRUS
Cherry Chocolate Quad
On Nitro. A blend of their Quadrupel, using 6 different types of roasted malts and cherries. The nitrogen gives it more body and creaminess.
8.5% **25cl \$12**

ACHOUFFE • Houblon Chouffe
This Belgian IPA is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers: it softens the strongest of characters.
9% **25cl \$11**

ST. FEULLIEN • Grand Cru
The brewery took years to perfect Grand Cru as a draft offering before release, and it is the first time poured on draft. A blond nectar masterpiece undergoes refermentation in the keg. Crisp, dry, effervescent; a truly magical beer. Try it side by side with a Grand Cru bottle!
9.5% **25cl \$14**

STRAFFE HENDRIK
Quadrupel
A special malt blend gives this beer a complex character. Combining a delicate dryness with hints of coriander, dark fruits, anise and roasted chestnuts.
11% **25cl \$12**

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% **33cl \$12**



Monk's Stout
First made in the 1950s in at the Dupont farm-brewery. Dry classic version of a Belgian stout, with a slight touch of fruit that balances it on the palate.
5.2% **25cl \$12**

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**

Moinette Blonde
A complex Blonde ale, created in 1955 & Dupont's flagship product in Belgium. The name "Moinette" is a corruption of the old French "moëne", meaning "swamp", a very common feature in the region at the time.
8.5% **25cl \$12**

EVERYDAY
HAPPY HOUR
3PM - 5PM



MORE
Kolsch
16oz Can 4.9%
\$4

Menu as of August 25, 2025
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 \$7.50

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 \$7.50

FONTA FLORA**Lake James Rind**

Light Appalachian Lager with heritage corn, lime zest, tain, and watermelon. (*Nebo, NC*)

3.8% Teku Glass \$10

OFF COLOR**Yuzu Kosho**

Berliner Weiss brewed with the addition of red chili peppers, a dash of salt and yuzu. Sliced chili pepper aroma and mildly sweet green pepper flavor. Heat up front w/ and citrus notes of prickly pear and lemon.

3.8% Teku Glass \$10

HIDDEN HAND**The 77 Lager**

Crisp and refreshing light lager crafted in homage to the 77 Chicago communities. (*Naperville, IL*)

4% Pint \$5.50

ANDERSON VALLEY**Briney Melon Gose**

Boasting thirst-quenching tartness balanced by subtle watermelon flavors & aromas. Gentle additions of sea salt refreshingly harmonize acidity & fruity sweetness. (*Boonville, CA*)

4.2% Teku Glass \$6

DOVETAIL**Summer Hopfenlager**

A tropically-bent pale lager with Vista and Strata hops. Crisp lager taste with pineapple & tangerine notes from the hops.

4.5% Pint \$8.50

ANDECHS • Vollbier Hell

Lager brewed using a traditional multiple mashing process, luminous straw yellow color and bright, clear appearance. (*Andech, Bayern Germany*)

4.8% Pint \$9

ROARING TABLE**All Set**

An "easy ale" because that's exactly what it is - a refreshing, easy going Blonde Ale that goes well with nearly anything. (*Lake Zurich, IL*)

5% Teku Glass \$6

WARPIGS • Blind Phantom

A Wit beer, made with wheat and cascade hops. Two varieties of orange peel and coriander were added. A nice refreshing Wit beer. (*Munster, IN*)

5.1% Pint \$7

FOREST AND MAIN • Pilsner

Classic Czech/Bohemian style Pilsner brewed with Bavarian Pilsner malt, hopped with lots of Czech Saaz, fermented slow and cold with our Lager yeast. (*Ambler, PA*)

5.1% Pint \$8

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 Birificio 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 \$11

GREEN MAN • ESB

A classic, brewed with 100% English ingredients. Using only Simpsons Malts, English Fuggle hops & a classic English ale yeast strain. Malty notes of toasted biscuit, toffee & caramel, along w/ dried fruit from the yeast. (*Asheville, NC*)

5.5% Pint \$8

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

ALLAGASH**My One and Only**

Red ale aged in a foudre, before adding plums, and a plum-cherry hybrid called a pluerry. Dry, sour and balanced with notes of fresh berry, cherry, apple, pear, and subtle caramel. (*Portland, ME*)

5.6% 25cl \$12

HOP BUTCHER**Blazed Orange Jr.**

Citra & strata hopped milkshake pale ale brewed with oranges & vanilla.

5.75% Teku Glass \$10

MIDWEST COAST**Fire Watch**

Dark, nutty oatmeal stout boasts hints of chocolate & a perfect blend of sweetness & roast.

5.8% Pint \$7

SCRATCH • Black Cherry

Sour black ale brewed with wild cherry bark harvested from the woods around the brewery and fermented with wild house mixed culture. Notes of chocolate-covered cherries and a tart wine-like finish. (*Ava, IL*)

5.8% Goblet \$12

ALLAGASH • Farm to Face

This beer begins as a blonde ale, fermented with house yeast. After primary fermentation, pediococcus and lactobacillus are added then it is aged for ten months with three pounds of peaches from Berry Fruit Farm in Maine. (*Portland, ME*)

5.9% 25cl \$12

ALLAGASH**Coolship Resurgam**

A blend of both old and young unfruited spontaneous beer. The name comes from the motto of Portland, Maine: "I shall rise again". (*Portland, ME*)

6% Aspen \$12

FIRESTONE WALKER**Primal Elements: Pineapple, Mango, Tangerine & Nectarine**

Sour ale brewed with a host of tropical fruits. Bright, aromatic and juicy, and super-drinkable. (*Paso Robles, CA*)

6% Aspen \$10

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

PHASE THREE • Pixel

100% Citra-hopped IPA built for drinkability. Less sweet and more hoppy than their other hazy offerings, this one's all about Citra's orange and passionfruit flavors. (*Lake Zurich, IL*)

6.5% Pint \$8

GOLDFINGER**5th Anniversary Bock**

Single decocted with pilsner and caramunich malts. Hopped with Perle, Hersbrucker and Strisselspalt. A copper colored, malty and herbal lager which is delightfully refreshing. (*Downers Grove, IL*)

6.6% Pint \$8.50

ALLAGASH • Haunted House

Doomed by a love of pitch-black porters and their House Beer, Allagash summoned the recipe for Haunted House. This hoppy dark ale is roasted barley and blackprinz malt. Hopped with Crystal, Chinook, and Saaz hops, this beer ends with a ghost of coffee-flavored bitterness and hauntingly complex malty palate. (*Portland, ME*)

6.66% Pint \$8.50

OTHER HALF • Green City

Hazy IPA has juicy notes of peach rings, grapefruit, mango, and tropical candies. Loaded with oats for a creamy body that's not too sweet. (*Brooklyn, NY*)

7% Pint \$8.50

MARZ • Floridaweiss

Wild Ale with Pineapple, Mango, Guava, and Passionfruit. A cigar boat worth of delicious tropical fruit puree into the fermenter with house souring cultures and yeast. Drinks like a fruity tiki drink.

7.2% Goblet \$9

ALLAGASH • Hive 56

A barrel-aged dark sour ale brewed with fresh honey from their own beehives. A year of fermentation with a special blend of yeast strains—in a large foudre—develops aromas of strawberry, lemon, and even tropical fruit. (*Portland, ME*)

7.3% Aspen \$11

ALARMIST**Entrenched 10 Year**

West Coast IPA brewed for their 10 year anniversary. An old school malty IPA with citrus notes and a sweet long bitter finish.

7.3% Pint \$8

ALLAGASH • Fox Leap

It takes nearly two years to make each batch of this fruited wild ale. Aged Belgian-style quadrupel and a sour blonde ale in foudres for about eighteen months, blend them, and then let that beer rest on 3,250 pounds of local Balaton and Montmorency cherries for another three months. Fresh notes of tart cherry, malty undertones, and balanced sourness. (*Portland, ME*)

8% 25cl \$12

HALF ACRE**Nebula Double Daisy Cutter**

A Double IPA w/ creamsicle smoothie vibes, it has a sound bitterness and tons of papaya, guava, pineapple, & grapefruit notes.

8% Teku Glass \$9

MAPLEWOOD**Big Pulpy**

Double Dry hopped IPA with Citra, Mosaic and El Dorado hops. Drinks like juice with tropical notes of mango and pineapple with hints of dankness.

8% Teku Glass \$10

ALLAGASH**Foudre-Aged Belgian-Style Quad**

A special version "Four" aged with lactobacillus and pediococcus and aged in an oak foudre for nine months to add notes of red apple, strawberry, and stone fruit to its signature flavors of raisin and caramel, finishing with a gently sour sweetness. (*Portland, ME*)

8.5% 25cl \$11

PERENNIAL ARTISAN**Coffee Abraxas 2024**

Imperial stout brewed with ancho chili peppers, cacao nibs, vanilla beans, coffee and cinnamon. (*St. Louis, MO*)

10.5% 5oz Snifter \$9

ALLAGASH • Gatherwell

A full-bodied and decadent stout aged in bourbon barrels for notes of cocoa, vanilla, oak, and a hint of bourbon. (*Portland, ME*)

11% 5oz Snifter \$7

DEEP WOOD SERIES**REVOLUTION****Stoopermassive****Café Deth Limited**

This single barrel of extra-malty Deth's Tar rested on fourteen pounds of freshly roasted whole bean El Salvadorian coffee from Dark Matter for twenty-four hours, producing a strong cold brew coffee out of beer rather than water. This über aggressive coffee treatment is balanced by heaps of chocolate malt, providing subtle mocha vibes without the nibs. Yes, it contains caffeine.

14.2% 5oz Snifter \$10