

# CIDER & MEAD DRAFTS

## ERIS • Pedestrian

Modern dry cider blended for everyone. Crisp, fresh, and pleasantly tart like a glass of Granny Smith.

5.1% **Goblet \$6**

## GURUTZETA • Sagardoa

A traditional Sagardotegi, production of the cider is conducted during the apple harvest in the fall (late September-early November), and the new vintage is released during the Txotx season (pronounced 'coach'.) Basque cider is at its best with food and is really good with our mussels. (*Astigarraga, Spain*)

6% **Goblet \$13**

## VANDER MILL • Bluish Gold

The foundation of this cider is a delicate harmony of local Michigan blueberries and apples. A beautiful balance of fruit-forward and tart acidity. (*Spring Lake, MI*)

6.5% **Goblet \$7**

## 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 • 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 krieckenlambik 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. Unpasteurised.

6.3% **375ml Bottle \$40**

## LINDEMANS • Cuvée René Kriek

To produce this beer, the cherries ferment in lambic that is at least 6 mos. old in huge 10,000-liter oak barrels (foudres). After another 6 months the beer is bottled and then undergoes a spontaneous second fermentation process which, after a few months, will produce the CO2 to which this authentic beer owes its carbonation and distinctive foamy head. Bottled in 2015 this beer is tasting great.

7% **750ml Bottle \$45**

## HANSSENS • Handgeplukte Schaarbeekse Oude Kriek

Differs from the Scarenbecca Kriek in that this oude kriek is a blend of 75% young lambic with Schaarbeekse cherries and 25% old lambic to obtain a secondary fermentation in the bottle.

6% **12.7oz Bottle \$30**

## TIMMERMANS • Framboise

Made by adding 100% natural raspberry to the lambic. After maturation in oak barrels, the beer turns a delicate, delightful shade of pink.

4% **11.2oz Bottle \$12**

## BOON • Kriek

Using old and young lambic beer that has aged in oak casks. When the lambic is 6 months old, they add 25% black cherries. This provokes the second fermentation. They then clarify, filter and bottle it. The cherries and young lambic create a red beer that is both natural and fresh, with an absolutely unforgettable sweet and sour taste. This is kriek as it should be, with nothing but real cherries and lambic.

5% **330ml Bottle \$22**

# BELGIAN DRAFTS

🔥 = Sour 🍷 = Trappist



## VAL-DIEU

### Blanche de Liège Rosée

A raspberry Witbier that is perfectly balanced. This fruity beer has delicious aromas of freshly picked raspberries balanced by the sparkling witbier.

4.4% **25cl \$11.50**

## BAVIK • Super Pils

Obtains its unique flavor through an exceptional brewing process. Uses aromatic hops and guarantees a long and cold maturation process. Crisp Belgian Pils.

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 \$10**

## ST. BERNARDUS • Kombi

An Unfiltered Helles Lager, the first time St. Bernardus 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**

## PETRUS • Passion Fruit

A blend of the famous Petrus Aged Pale sour (100% foederbeer aged 24 mos.) and passionfruit. Genuinely marvelous—a harmonious union of tart & sweet embodied in one single remarkable beer.

7.3% **25cl \$13**

## 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**

## 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. FEUILLIEN • 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**

## ST. BERNARDUS • Abt 12 Nitro

Widely regarded as one of the best beers in the world. It is brewed in the classic Quadrupel style and adheres to the original 1946 recipe. The nitrogen version makes it more delicate, smooth, rich and creamy.

10% **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**

Menu as of August 5, 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**

**STIEGL • Grapefruit Radler**

Real grapefruit juice mixed with full-bodied Goldbräu. Juicy notes and pleasant effervescence. (Salzburg, Austria)

2% Teku Glass **\$7.50**

**SUNDIAL****Table Cherry + Coffee**

Using "spent" Michigan montmorency cherries that were blended with a table beer and sat blended for a couple of months. Then conditioned with a concentrate of sugar and coffee that has been maturing since November of 2024. (Barrington, IL)

4% Goblet **\$10**

**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**

**SCRATCH ⚡****Green Tomato Saison**

Light saison that highlights the tartness of green tomatoes. Made with their house culture and refermented on green tomatoes from their garden with a relatively dry finish. (Ava, IL)

4.3% Goblet **\$12**

**PERENNIAL ARTISAN ⚡****Dépaysement 2023**

A foeder aged saison w/ a base of Pilsner malt, malted wheat, and spelt. Primarily fermented in stainless before being transferred over into a large format foeders with a house mixed culture and aged for 11 months before being naturally carbonated. (St. Louis, MO)

4.4% Goblet **\$8**

**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**

**CROOKED STAVE • Sour Rose ⚡**

Wild ale fermented with mixed culture of wild yeast, it then undergoes fermentation in large oak foeders on second-use with raspberries and blueberries. Unfiltered and naturally wild. (Denver, CO)

4.5% Goblet **\$7**

**ART HISTORY • Kräusen**

A lager that is carbonated through the Kräusen 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**

**MODERNE DUNE****Tavern Life**

Extra Special Bitter (ESB) with 100% English malt, hops and yeast. Great malt backbone, balanced bitterness w/ a rounding dark fruit and earthy hop presence.

4.6% Pint **\$7**

**GOLDFINGER****Mexican Lager**

A light bodied, refreshing, and easy drinking Mexican-style lager brewed with malted barley and a touch of corn that provides for a subtle corn tortilla flavor on the finish. (Downers Grove, IL)

4.6% Pint **\$8**

**FAIR STATE • KÖLD**

Interpretation of the classic German Kölsch ale: golden, crispy, and refreshing. Brewed with a German ale yeast that brings hints of fruitiness to a malty—but-not-sweet body and restrained hopping, crushable. (Minneapolis, MN)

4.7% Pint **\$7**

**JESTER KING • Nani?!**

Pale Lager brewed with Jasmine Rice & Sorachi Ace Hops then lagered for 8 weeks. (Austin, TX)

4.8% Pint **\$7**

**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**

**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**

**AYINGER • Bairisch Pils**

A Bavarian master brewed the first beer according to the pilsner method in the town of Pilsen. Aromatic hops from the "Hallertau" region of Bavaria add an aroma and flavor only available from this region. (Bayer, Germany)

5.3% .4L **\$9**

**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. (Bayer, Germany)

5.4% .5L **\$11**

**ROARING TABLE****Secret Beach**

Their take on a classic Bavarian wheat beer. Notes of banana bread and clove mingle with a soft, creamy body. (Lake Zurich, IL)

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**

**MORE • Premium Rye**

Rye lager that is perfect balance of hoppy richness, subtle rye spice, crisp and clean finish. (Villa Park, IL)

5.8% Pint **\$7**

**MIDWEST COAST****Fire Watch**

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

5.8% Pint **\$7**

**MIDDLE BROW • Again ⚡**

Foeder aged mixed culture solera Saison made with Michigan strawberries and pink peppercorns.

6% Goblet **\$9**

**XUL • PB&J Mixtape**

Peanut butter and grape jelly ale, straight from your childhood. \*Contains Nuts

\*Gluten Free. (Knoxville, TN)

6.5% Goblet **\$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**

**MAPLEWOOD****Krush Juice Pants**

Juice Pants bombarded with Krush hops. This single-hop showcase is bursting with citrus punch, tropical fruit, and layers of juicy peach.

7% Pint **\$10**

**TRILLIUM • Rabbit**

Crisp and dank West Coast IPA featuring a blend of Mosaic & Citra hops. (Canton, MA)

7% Teku Glass **\$12**

**BEER ZOMBIES****Zombie Duck Hunter**

A west coast IPA featuring Mosaic, Talus, Simcoe, Idaho 7 & Citra hops. Bold hop aroma, w/ classic hop bitterness, pine and citrus. (Las Vegas, NV)

7.2% Pint **\$9**

**MARZ • Gay IPA**

Double Dry Hopped Hazy IPA brewed in celebration of Pride Month. The hop blend of Strata, El Dorado, and Citra provide a bouquet of ripe apricot, papaya, and mango with Lactose. (Chicago, IL)

7.2% Pint **\$10**

**OMMEGANG****Passport Royale**

Collab w/ Liefmans (Belgium) & Birrificio Del Ducato (Italy.) Liefmans contributed a pale sour & Blueberry Beer. Ommeegang artfully blended the beer w/ Ducato's hop-forward double IPA resulting in a deeply layered sour IPA blend. (Cooperstown, NY)

7.5% 25cl Teku Glass **\$10**

**LA TRAPPE • Quadrupel**

A characteristically Trappist ale. Malty with sweet tones of dates and caramel. A full, heart-warming and intense taste. (Netherlands)

10% 25cl **\$12**

**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**

**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 uber aggressive coffee treatment is balanced by heaps of chocolatey malt, providing subtle mocha vibes without the nibs. Yes, it contains caffeine.

14.2% 5oz Snifter **\$10**

**GOOSE ISLAND****Bourbon County Proprietor's 2024**

Bourbon barrel-aged barleywine that blends together tamarind, lime, whole Guajillo chiles and piloncillo. Subtle dried fruit sweetness, refreshing lime zest and a delightfully warming finish.

14.7% 5oz Snifter **\$9.50**

**THE BRUERY****Black Tuesday 2024**

Legendary Imperial Stout aged in Bourbon barrels for one year. Rich, complex flavor from time spent aging in bourbon barrels mingles effortlessly with distinct notes of crème brûlée, poached figs, and milk chocolate. (Placentia, CA)

19.7% 5oz Snifter **\$14**

**EVERYDAY HAPPY HOUR 3PM - 5PM****MORE Kolsch**

16oz Can 4.9%

**\$4**

Menu as of August 5, 2025

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