

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

Blueberry Pineapple

Semi sweet cider that pours a vibrant purple. Blueberry takes the lead while a sweet pineapple lingers on the palate. (*San Diego, CA*)
6.5% **Goblet \$7**

UNCLE JOHN'S • Winesap

Winesap apples are known for their deep red color, firm, crisp texture, and a distinctive spicy, wine-like flavor. They are a medium-sized apple, often with a round or oblong shape, and have a balanced sweet-tart taste with subtle savory notes. (*St Johns, MI*)
6.5% **Goblet \$7.50**

DANSK MJØD

Viking Blod

Mead brewed based on a recipe from about the year 1700, and the ingredients are pure and 100% natural. A traditional mead with dried hibiscus, with a sweet, floral taste. (*Billund, Denmark*)
19% **5oz Snifter \$15**

LUCCA WINES (RED \$60 WHITE & ROSÉ \$50)



Città di Lucca

Hopleaf owners Michael and Louise have been visiting Lucca for years and have had the pleasure of forming relationships with some of the local wine producers. The wines of Lucca are a rarity on American menus; most bottles are consumed locally. We think when you try them you'll know why they don't much care to share these wonderful wines beyond their borders. We are proud to share our little secret with our customers.

REDS

(1,8) Tenuta Lenzini Casa e Chiesa Merlot 2022

100% Merlot A standout biodynamic producer on the Tuscan coast near Lucca, crafting wines that beautifully express their unique terroir. Their house Merlot is an excellent introduction to the estate's signature style—bright and deep ruby in the glass, with an inviting nose of cherry, plum, and a medley of red and black berries, all layered with earthy balsamic and warm spice notes. **14%**

(2,8) Tenuta Aquilaia Maremma Ciliegio 2021

100% Ciliegio A cherry bouquet in this perfectly balanced and harmonic red wine. A modern expression of an ancient tradition. The Etruscan people began cultivating Ciliegio grapes more than 2000 years ago. Grapes are harvested by hand and fermented at a controlled temperature of 26°C with 15 days of skin maceration. Malolactic fermentation takes place immediately after the primary alcoholic fermentation **14%**

(5,4) Fabbrica di San Martino Colline Lucchese Rosso "Arcipressi", 2020

Certified Bio-dynamic, this wine is an ancient field blend of 70 year old vines made with 15 local varietals, red and white. Notes of pressed red flowers, lemon peel and mandarin. Black pepper and juniper berries in the background. Medium body, soft tannins and a simple finish. **12%**

WHITE

(C30) Tenuta di Valgiano, Palistorti Bianco 2024 Colline Lucchesi

50% Trebbiano, 25% Vermentino, 25% Malvasia & Grechetto Hand-harvested estate-grown grapes. Aromatically rich: white flowers, citrus rind, fresh almonds, cut grass. Medium-bodied. Fermented in French oak barrels and aged on lees for six months. Only 5,000 bottles produced! **13%**

ROSÉ

(C26) Fattoria Sardi 2024 IGT Toscana Rosato Colline Lucchesi

Organic Sangiovese & Ciliegio Soft salmon pink. Crisp & refreshing on the nose, notes of wild roses, raspberries and melon with a fading aroma of cream. Luscious, refreshing, enjoyable with well-balanced minerality and acidity. Bright, fresh fruit on the finish. Certified Organic. **13%**

BELGIAN DRAFTS

🔥 = Sour 🍷 = Trappist



HUYGHE • Floris Cactus

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

GLAZEN TOREN • Extra

A Belgian Enkel or "Single", a style created by Belgian Monks in the 1830's as a style for them to enjoy during dinner. Made with noble Hop variety Saaz from the city Zatec in the Czech Republic. A nice alternative for a pilsner.
4.8% **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**

OMER VANDER GHINSTE 🔥

Cuvée Des Jacobins Rouge

A Flemish Sour that has been matured in oak casks for 18 months. Balance of malty sweetness and acidic sharpness, with flavors vanilla, dried cherries and cocoa.
5.5% **25cl \$12**

ST. BERNARDUS • Tokyo Wit

An unfiltered wit ale, which has been brewed with a large amount of wheat, holding the middle between a white beer and a saison.
6% **25cl \$10**

LIEFMANS • Kriek-Brut 🔥

A perfect blend of Oud Bruin and Goudenband from different vintages, with the addition of black cherries. It matures over a year and a half, allowing the flavors of wood and almond to become more complex and intense.
6% **25cl \$11**

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**

LIEFMANS • Goudenband 🔥

An Oud Bruin w/ the richness & complexity of a vintage wine, resulting from mixed fermentation that takes 4 to 12 months. Refreshing nose and light sour aromas of caramel, apple, rhubarb and cherry.
8% **25cl \$11**

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**

MAREDSOUS • Tripel

This beer is served in the abbey on special occasions. Its elegant smoothness hides its alcohol content. Festive sparkle, creamy body and a luscious head.
10% **25cl \$11**

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% **Glass \$14**



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**



Menu as of September 17, 2025

Please note: prices do not include tax.

EVERYDAY

HAPPY HOUR
3PM - 5PM



WHISKEY HILL

Links Lager

16oz Can 5.8%

\$4

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

HIDDEN HAND**The 77 Lager**

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

4% Pint \$5.50

MIDDLE BROW**Bloc Party Cara Cara**

Berliner Weisse with cara cara oranges and tangerines.

4% Goblet \$7

2ND SHIFT • Dear Crider

An easy to crush pale lager, floral & slightly sweet with a crisp clean finish.

(St. Louis, MO)

4.6% Pint \$8.50

DOVETAIL • Kölsch

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

4.6% Pint \$9

JEVER • Pilsener

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 \$8.50

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

AECHT SCHLENKERLA**Helles Märzen**

A Helles Schlenkerla Lager that matures for months in old rock cellars underneath the brewery. Just before filling a "Kräusen" which refers to the intense proliferation of bubbles & foam formed during fermentation of a young or "green" beer. This Helles Lager is added to a fully-matured classic Märzen Rauchbier. An unfiltered hybrid with a vibrant & slightly smoky flavor. (Bamberg, Germany)

5.1% .4L \$12

FIRESTONE WALKER**Oaktobefest 2025**

Oak Aged Lager matured in French Oak barrels. The result is a classic German Fest Bier with a hint of West Coast hoppiness. (Paso Robles, CA)

5.2% Pint \$9

URBAN CHESTNUT • O-Katz

"Export" style lager, brewed for Oktoberfest, malty yet well balanced like the bier traditionally served at Oktoberfest in Munich. (St. Louis, MO)

5.4% 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

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

MAINE • Peeper

Their original hoppy American Pale ale. Dry, clean, well-balanced with a generous dose of American hops. (Freeport, ME)

5.5% Pint \$11

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**Kuro And Kika Attaque!**

Collab with De La Senne (Brussels, Belgium) A hoppy farmhouse ale brewed with Brettanomyces and using a traditional Belgian style mashing regiment.

5.7% Goblet \$10

BENEDIKTINER • Festbier

The closest thing to heaven: Brewed in Lich in accordance with the original Benedictine recipe. The aromatic profile of Ettal cellar yeast paired with a soft bitterness from the hops. The brewery is co-owned by Bitburger and the Monks of Ettal monastery. (Bayern, Germany)

5.8% Pint \$9

MIDWEST COAST**Fire Watch**

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

5.8% Pint \$7

MAPLEWOOD**Peanut Butter Pug Nitro**

Layers of rich roasted malt and creamy peanut butter come together in a deliciously smooth stout. Expect peanut butter cup vibes w/ layers of roast, & dark chocolate.

5.9% Pint \$7.50

AMERICAN SOLERA**Amber Canyon Magik 2025**

Tart amber farmhouse ale aged in oak tanks. A perfect balance of funk, oak, and soft, strawberry-like pinot noir character. (Tulsa, OK)

6% 25cl \$8

HALF ACRE • Gold Back

A Hoppy Pilsner w/ brisk malt undercurrents bolster a resonant glow of tangerine, guava, and pine. It's lagered with precision, then layered with Chinook, Simcoe Cryo, and a pop of Simcoe Quantum hops.

6% Pint \$9

TRILLIUM • Oktoberfest

German pilsner malt and noble Spalter hops, notes of rich grain, bread dough, and a touch of lemon. Subtly sweet on the palate, with a medium-bodied mouthfeel, this is a lager built for enjoying

6.1% Pint \$9

SCRATCH**Dry-Hopped Rhubarb**

Farmhouse ale brewed with southern Illinois-grown rhubarb, and dry-hopped with estate-grown cascade and chinook hops. Bone dry with notes of citrus and orange peel. (Ava, IL)

6.2% Goblet \$12

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

BROTHERSHIP**Dank Tank**

West Coast IPA made with Columbus Cryo, Simcoe, Strata, & Citra hops. Dank and clean. (Mokena, IL)

6.8% Pint \$10

OMMEGANG**Passport Royale**

Collab w/ Liefmans (Belgium) & Birrificio Del Ducato (Italy.) Liefmans contributed a pale sour & Blueberry Beer. Ommegang 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

HOP BUTCHER**Gyro! Gyro! Gyro!**

The name pays homage to the Chicago style Gyro. A Double Hazy IPA with Peacharine, Simcoe, Riawaka, and Mosaic hops.

7.5% Teku Glass \$9

PHASE THREE**Neon Striations**

Double dry-hopped hazy double IPA, soft mouthfeel packed with flavors of pineapple juice, coconut and papaya. Made with Sabro, El Dorado & Strata hops.

(Lake Zurich, IL)

7.8% Teku Glass \$8.50

CASEY • Leaner 2025

Collaboration w/ Side Project Brewing. They shipped each other their house cultures and each used both to ferment the custom saison recipe. The blend was then aged on a massive amount of Colorado peaches. (Glenwood Springs, CO)

8% Aspen \$12

GREAT LAKES • Nosferatu

Rich and roasty double red IPA. Nice caramel malt flavor finishes with a sticky resinous lingering bitterness. (Cleveland, OH)

8% Teku Glass \$7.50

SIDE PROJECT**Cassis du Fermier #4 (2025)**

Delicate and aromatic Saison aged with black currants in French Oak wine barrels. The brightness, depth and rustic character are created by the wild yeast native to their family's Missouri farm. Fermented in and aged in wine barrels for several months.

(Maplewood, MO)

8% 25cl \$12

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

OEC • Phantasma (Blend #11)

Their interpretation of an old style German Porter (a style that went extinct long ago), brewed with wheat, oats, molasses and licorice root. No two blends will taste the same! It pours a viscous jet black in color and has notes reminiscent of red wines, dark fruits. Aged in wine barrels for 1-3 years. (Oxford, CT)

9% Aspen \$11

MORE • Triple Moreover

A hazy double dry hopped triple IPA. Load-up with Citra, Motueka, & Simcoe hops. (Villa Park, IL)

10% 10oz Glass \$10

PERENNIAL ARTISAN**Abraxas 2024**

Imperial Stout with ancho chile peppers, cacao nibs, cinnamon sticks and vanilla beans. (St. Louis, MO)

10.5% 5oz Snifter \$9

DEEP WOOD SERIES**REVOLUTION****Strawberry Jacket 2025**

Bourbon barrel-aged English Barleywine provides a base for the delicate nuances of fresh strawberry to shine. Reminiscent of fresh, juicy strawberry atop a crème brûlée.

11.7% 5oz Snifter \$10

HOPEWELL • Olde Duck

Barrel-aged Barleywine sat for 18 months in Heaven Hill barrels that previously contained an imperial stout. Rich and malty with notes of toffee, caramel, raisin, vanilla and light oak.

12.4% 5oz Snifter \$9

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

Hopleaf's
 Specially Glassware & Swag
SALE!

★ SEPTEMBER 21 - 9AM TO 11AM ★

Menu as of September 17, 2025

Please note: prices do not include tax.