

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**



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 lambic.
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 lambic. Unfiltered and unpasteurized, this beer is re-fermented in the bottle.
8.4% **750ml Bottle \$50**

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**

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% **33 cl \$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



WHISKEY HILL
Links Lager
16oz Can 5.8%
\$4

Menu as of September 8, 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

HIDDEN HAND**The 77 Lager**

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

4% Pint \$5.50

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

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

ANDECHS**Weissbier Dunkel**

A dark wheat beer from the Holy Mountain offers a harmonious interplay of fruit aromas; in particular ripe banana and pineapple, with caramel and cocoa tones in the background. (Andechs, Bayern Germany)

5% Teku Glass \$10

PIPEWORKS**Round of Margs**

A tangy, zesty, citrusy margarita inspired sour ale. Made with fresh key lime juice, orange juice, orange peel & just a hint of salt.

5% Goblet \$7

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

ROTHAUS**Pils Tannen Zäpfle**

Aromatic Tettnang and Hallertau hops, domestic malt from summer barley, and pure spring water from the high Black Forest give this balanced Pils its unique spicy and fresh taste. (Germany)

5.1% .5L \$10

FIRESTONE WALKER**Oaktoberfest 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

ART HISTORY • Lumière

A French style pilsner brewed w/ French Pilsner malt & French hops, Aramis & Mistral. Herbal spice, floral notes, citrus, stone fruit aromas finish clean, dry, & refreshingly balanced. (Geneva, IL)

5.2% Pint \$8.50

WELDWERKS**Bamm Bamm Rubble Rubble**

Sour ale made with fruity rice cereal, strawberry puree, vanilla, marshmallow & milk sugar. (Greeley, CO)

5.2% Aspen \$7.50

URBAN CHESTNUT**Stammtisch**

Traditional German pilsner featuring a blend of Hallertau and Strisselspalt hops. Stammtisch directly translating to 'table for regulars'. (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

SCRATCH • Dry-Hopped Plum

Tart wheat beer fermented w/ wild house culture and dry-hopped with a big dose of Illinois-grown Cascade hops. Re-fermented on estate-grown plums for a big fruity flavor and aroma. (Ava, IL)

5.5% Goblet \$12

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

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

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. (Tuba, 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

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

DREKKER**Beneath the Coconut Palms**

A fruit beer Collab w/ Resident Culture (Charlotte, NC.) Passionfruit, raspberry, guava & coconut. It's guava-forward with a smooth wave of raspberry and tropical fruit support, rounded out with toasted coconut. (Fargo, ND)

6.6% Aspen \$9

TRILLIUM • DDH Melcher Street

Double Dry Hopped version of Melcher Street, this amped up IPA features a heavy dose of Mosaic Hops. Massive nose of orange pulp, dried apricot, mango and passionfruit.

7.2% Teku Glass \$10

ALESMITH • IPA

Classic IPA bursting with massive hop aromas of grapefruit, pine, and tropical fruits from huge additions of Columbus and Citra. Perfectly balanced by a healthy malt backbone and smooth, bitter finish. (San Diego, CA)

7.25% Pint \$8

OMMEGANG**Passport Royale**

Collab w/ Liefmans (Belgium) & Birificio 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

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

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

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

MORE • Triple Morever

A hazy double dry hopped triple IPA. Loaded 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

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

DEEP WOOD SERIES**REVOLUTION • Thundertaker 2025**

Imperial Rye Stout aged in bourbon barrels is loaded with Canadian rye and European barley varieties that forge a deep and dynamic malt structure. Premium bourbon barrels impart this chocolatey brew with notes of vanilla and highbrow hooch.

16% 5oz Snifter \$9

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. (Placencia, CA)

19.7% 5oz Snifter \$14