

# 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**

**SHACKSBURY • Yuzu Ginger**  
Adventurous blend of apple cider, yuzu and ginger make for an unbelievable union. Fresh and zesty with notes of wild honey. (*Vergennes, VT*)  
6% **Goblet \$7**



**HAYKIN • Pink Lady 2024**  
A modern apple from Australia, it has a lot of character. The apple is zingy, fruity and fresh. This cider has notes of white nectarine, raspberry, and starfruit. 100% Pink Lady apples grown in Washington. This cider is semi-dry. (*Aurora, CO*)  
7% **Goblet \$12**

**WYLDEWOOD CELLARS • Blueberry Mead**  
A smooth blend of blueberry wine with honey. Sweet and fruity. (*Saint Joseph, IL*)  
12% **5oz Snifter \$10**

## 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



**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**

**BRASSERIE DUPONT • 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**

**BRASSERIE DE SILLY 🔥 • Stupid Silly Sour**  
Formerly used solely for the purpose of blending into their Saison and Silly Sour, Stupid Silly Sour has extreme green apple sour notes and subtle hints of brown sugar and biscuit malt.  
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**

**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**

**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**

**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**

**LIEFMANS • Pale Sour 🔥**  
Gently tart, delicately sweet and completely refreshing. Begins w/ a mixed-culture fermentation in open copper vats, followed by months of aging. Master blenders regularly mix new batches w/ older ones to achieve the ideal combination of flavors & the perfect balance of sweet and sour.  
6.9% **25cl \$11**

**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**

**DUBUISSON • Cuvée des Trolls**  
Well-rounded and delicate Blonde Ale. The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma.  
7% **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**

**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 fermentation 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% **Glass \$14**



Menu as of October 5, 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

**SIDE PROJECT 🔥****Rosé du Blé #3 2025**

Fermented with wild Brettanomyces and Lactobacillus from the family's farm, aged in Missouri oak foeders before a final conditioning with Chambourcin skins — lending color, tannin, and bright aromatics inspired by French rosé wines.

(Maplewood, MO)

3.3% 25cl \$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

**MAPLEWOOD****Country Mile Nitro**

Full bodied English Pale ale. Expect notes of rich nutty malt, dried fruit and hints of honey. Made even more traditional, creamy and smooth on nitro.

4.5% Pint \$8.50

**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

**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

**WARPIGS • Mussel Beach**

The Hopleaf & WarPigs collaborated to make a Wit beer to cook our World Famous Mussels. We think this beer is great for drinking and cooking our mussels. Subtle notes of vanilla and baking spices meld perfectly with the citrus notes provided by two types of orange peel. (Munster, IN)

5.1% Pint \$7

**URBAN CHESTNUT****Stammisch**

Traditional German pilsner featuring a blend of Hallertau and Strisselspalt hops. Stammisch 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

**CASEY 🔥****Fire Code: Mango Habanero 2025**

A blend of Farmhouse ales fermented with mango puree and aged on fresh, whole habaneros. This blend has some bite to it. Plenty of mango and pepper in the nose, with a very pleasant amount of heat in the taste. (Glenwood Springs, CO)

5.5% Aspen \$12

**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

**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

**ROARING TABLE 🍷****Märzen**

German inspired "March Lager" often found at the annual Munich festivities. Rich, breadly, deeply malty beer that's both creamy and crisp, thanks to the yeast strain and an ambitious mash schedule.

(Lake Zurich, IL)

5.5% Pint \$8.50

**WHINER • Bleu Tub 🔥**

A blended barrel-aged wild Saison with blueberries. Ripe fruit, soft tartness, and funky fresh.

5.6% Goblet \$6

**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

**MIDWEST COAST****Thrower of Bones**

American stout loaded with West Coast hops for some subtly pine notes, and the malt bill is rounded out by dark crystal malts, roasted barley, and chocolate malt for toasty goodness.

5.8% Pint \$7

**AMERICAN SOLERA 🔥****Foeder Cerise 2025**

Sour golden ale brewed with a mix of Brettanomyces & souring cultures. Aged for 6 months on top of Montmorency Cherries in oak tanks. Sour cherry and cinnamon with a touch of Brett funk. (Tulsa, OK)

6% Aspen \$10

**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

**SUNDIAL****Koelship Saison**

This Saison was finished in their coolship with a large addition of Michigan grown Rakau hops and after a short rest was fermented in oak with house mixed culture. (Barrington, IL)

6% Goblet \$10

**GOLDFINGER 🍷****Oktoberfest Ur-Märzen**

To produce this beer, they mimic the old world tradition of brewing it in March and allowing it to cold condition all the way until September, a total of six months. This results in an incredibly clean balance between malty sweetness and herbal hop character. (Downers Grove, IL)

6.1% 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

**SCRATCH • Basil IPA**

One of their all-time classics! This beer's aroma comes from basil rather than hops. Brewed with lemon basil, sweet basil, and tulsi basil from the garden; honey from Royal Bee in Steepleville; grain from Sugar Creek Malt; and fermented with house culture. (Ava, IL)

6.7% Teku Glass \$12

**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

**BELL'S • Two Hearted**

Originally brewed in 1997 this iconic IPA is brewed and dry hopped with 100% Centennial hops. (Kalamazoo, MI)

7% Pint \$7.50

**OUTER RANGE • Forest Bathing**

A double dry hopped Hazy IPA made with Citra and Simcoe hops. Notes of orange peel, tangerine and finishes with pine. (Frisco, CO)

7.1% Pint \$9.50

**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. (Canton, MA)

7.2% Teku Glass \$10

**BLACKSTACK****The Land Before Time**

Collab with Toppling Goliath a Hazy IPA featuring Superdelic, Comet, Krush & Toppling Goliath's Selected Mosaic. (Saint Paul, MN)

7.4% Pint \$10

**2ND SHIFT • Art of Neurosis IPA**

The first beer ever made by the brewery, a classic American IPA hop sandwich with Simcoe & Columbus hops. (St. Louis, MO)

7.6% Pint \$8.50

**MICHAEL PLANK****Heller Weizenbock**

Notes of honey, caramel, citrus, and of course the classic phenols: banana, vanilla & clove, the hallmarks of the Bavarian wheat beer style. (Bayern, Germany)

7.8% Teku Glass \$10

**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

**PIPEWORKS****Mammoth Unicorn**

Hazy Imperial IPA with Idaho 7, Citra, Mosaic, Cryo Mosaic, Cryo Simcoe hops. Beautiful notes of ripe peach, strawberries, and guava.

9.5% 10oz Glass \$6.50

**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

**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

## DEEP WOOD SERIES

**REVOLUTION****15 Year Beer Cherry Amburana**

Blend of Barleywine Ale & Rye Ale double barrel aged in bourbon barrels with cherries & Amburana. Sweet, malty richness with the bright, tart pop of cherries and the warm, spiced complexity of amburana wood. The result is both comfortingly familiar and strikingly unique.

13.5% 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



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