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) 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)

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)

Goblet \$12

WYLDEWOOD CELLARS **Blueberry Mead**

A smooth blend of blueberry wine with honey. Sweet and fruity. (Saint Joseph, IL) 5oz Snifter \$10

BELGIAN SOUR ALES



LAMBIEK FABRIEK • Natur-Elle 2023

A certified organic Geuze. This unique blend of different lambic vintages is completely organic, pure, unfiltered and not pasteurized. A refreshingly tart mix of green apple, orange, lemon zest and lemon juice flavors with a moderate funkiness

12.7oz Bottle **\$25**

ALVINNE • Wild West Grape

Golden blonde ale brewed with their own hops and fermented with Morpheus house yeast. Aged in wooden Bordeaux barrels for eight months. Then fermented on grapes for five months.

500mL Bottle **\$25**

ALVINNE • Wild West Plum

Flemish Sour Ale aged in French Pomero (Small Bordeaux Region) I barrels with French plums. Fermented with in-house wild yeast strain 'Morpheus'. Barrel aged version of Omega. 500mL Bottle **\$25**

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**





WHISKEY HILL **Links Lager** 16oz Can 5.8%

BELGIAN DRAFTS Second Second





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.

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. 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.

25cL \$12

BRASSERIE DE SILLY 5

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.

25cL \$12

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. 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.

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.

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.

25cL \$8

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.

25cL \$12

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. 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.

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 25cL \$11

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.

Glass \$14



For every Delirium Sold Delirium will donate \$1 to the National **Breast Cancer Association**

Delirium Red

Fruit ale that is sweet and fruity, with a nice balance between sweet and sour. Hints of almond and mildly sour cherries. 25cL \$10

Delirium Tremens

Pale blond and slightly malty with a nice touch of alcohol & spicy. Warming and round, with an aftertaste that is strong, long-lasting and dry bitter.

25cL \$10 8.5%

Deliria

A strong blonde ale brewed once a year by women. Balanced with a fruity, flowery background and an initial Chardonnay impression which evolves into a spicy, mild aroma of hops.

8.5% 25cL \$12

Delirium Nocturnum

A strong dark ale with touches of caramel, mocha and chocolate. A nice balance between bitterness, sour and sweet. 8.5% 25cL \$12

Delirium Barrel Aged Sour Blonde

Blonde ale spent 18 months in barrels before maturing further in tanks. Refreshingly acidic beer w/ the malty richness of a proper Belgian tripel.

25cL \$12

Menu as of October 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

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)

25cL \$10

HIDDEN HAND

The 77 Lager

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

Pint \$8.50

DOVETAIL · Kölsch

A happy beer, sessionable, makes you want to have glass after glass. Fruity, floral, crisp. Pint \$9

SIERRA NEVADA · Pils

A craft lager made w/ Pilsner Malt, Saphir, and Crystal Lupulin hops. Crisp and refreshing w/ citrus notes. (Chico, CA)

Pint \$8

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)

.4L \$8.50 4.9%

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) Pint \$7

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) .5L \$11

CASEY 5

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. Longtime Hopleaf mainstay! (Portland, ME) Pint \$8 5.5%

ROARING TABLE

Märzen

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

5.5%

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

5.6%

Goblet \$6

Pint \$7

Pint \$8.50

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.

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.

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)

Goblet \$10

GOLDFINGER 99

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) Pint \$8.50 6.1%

3 FLOYDS · Zombie Dust This intensely hopped and gushing undead Pale Ale will be one's only respite after the

zombie apocalypse. (Munster, IN) 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 Steeleville; grain from Sugar Creek Malt; and fermented with house culture. (Ava, IL)

Teku Glass \$12

HALF ACRE • Sunset Vallejo **** Features New Zealand hops that elevate this clear, crisp IPA with aromas of melon, berry and dried pine.

Pint \$8

BELL'S • Two Hearted

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

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%

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) Teku Glass \$10

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)

Aspen \$11

Pint \$9.50

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) 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

MAINE • Dinner

A special double IPA made with 7 lbs of Citra, Falconer's Flight, Mosaic and Simcoe hops per barrel. Aromas of mango, passionfruit, and pineapple. Undertones of garlic, onion, and pine. (Freeport, ME) 10oz Glass \$12

FIRESTONE WALKER

Wookey Jack

Big toasty malted rye flavors in with a refined bitter finish. This beer is gnarly on the outside, yet refined on the inside.. (Paso Robles, CA)

Teku Glass \$9

Aspen \$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)

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

OFF COLOR Double Stuffed Dino S'mores

Double Imperial Stout brewed w/ graham flour, marshmallow, molasses, cocoa nibs & vanilla bean. Like a perfectly toasted marshmallow, the flavor teeters between honey and roasted but avoids any burnt notes.

5oz Snifter \$6

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.

5oz Snifter \$9



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

13.5%

strikingly unique. 5oz Snifter \$10

GOOSE ISLAND

Bourbon County Vanilla Rye 2024 A new take on the 2014 Vanilla Rye release. A rye imperial stout and aged in freshly emptied rye whiskey barrels. After aging in barrels for a full year, the stout is then finished with incredibly aromatic Madagascar

vanilla beans. 14%

5oz Snifter \$9.50

Menu as of October 8, 2025

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