

CIDER 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**

HAYKIN • Redlove 2024

A collection of red-fleshed apple varieties from a Swiss breeding program. The apples produce the character of raspberries, strawberries, and cotton candy. 100% Redlove apples from Stemlit Growers. (*Aurora, CO*)

5% **Goblet \$12**

STORMALONG • Blue Skies

A fruit forward cider made with Wild Maine Blueberries. (*Sherborn, MA*)

5.5% **Goblet \$7**

VIRTUE • Percheron

Norman-style blend of last season's high-acid Michigan apples aged in French oak & refermented w/ wild yeast. Strong body and a gentle finish. (*Fennville, MI*)

5.5% **Goblet \$11**

in Bottle

VIRTUE

The Mitten Reserve 2021

Aged for a year in 2020 Bourbon County Brand Stout Barrels. Notes of brown sugar, caramel, toffee, stroopwafel & bourbon. (*Fennville, MI*)

10.5% **750mL \$60**

BELGIAN LAMBIC BOTTLES

3 FONTEINEN • Oude Lambik 2017 No. 57

The foundation and essence of 3 Fonteinen, pure lambic, spontaneous & complex. Three brews from March 2017 fermented & matured in the same oak barrel for six years. Bottled 3/21/2023.

6.9% **750mL Bottle \$60**

3 FONTEINEN • Pruij Belle de Louvain No. 27 (Season 22/23)

Macerated hand-picked Limburg Belle De Louvain plums aged for four months on a blend of young lambic, as well as three-year & four-year old lambikken. The oldest lambic has been brewed the first days of 2019. Average age is more than 31 months. More than two thirds of the lambikken were brewed with Pajottenland cereals, sourced from their own Cereal Collective.

7% **375mL Bottle \$32**

3 FONTEINEN • Lilac Wine

A collaboration with Belgian Meadery, De Mederie. A blackberry & Schaarbeekse Kriek is blended with 3 Fonteinen Lambic. Perfectly balanced between sweet & sour.

10.2% **750mL Bottle \$80**

CANTILLON • Classic Gueuze 2024

A blend of one, two & three year old lambics refermented in the bottle. Bottled February 14, 2024

5.5% **375mL Bottle \$40**

CANTILLON • Saint Lamvinus 2025

Blend of lambics aged on average 16 to 18 months. Made w/ Merlot, Grenache Noir & Syrah grapes. Intense, fruity, lingers on the palate and has a clear connection to its winemaking origins. Bottled September 9, 2025

7% **750mL Bottle \$80**

BOON • Oude Geuze Apogee

Oude Geuze Apogee is a celebration of Frank Boon's extraordinary achievements. At the same time, this one-off edition celebrates the handover to Jos and Karel Boon. This transition from one generation to another is reflected in the composition of this geuze—because for Apogee, Frank created a special blend with lambic beers from the oldest (N° 79) and from the newest (N° 83) foeder. The Oude Geuze Apogee was bottled on 29 April 2019.

7% **750mL Bottle \$80**



Specialty and Vintage offerings available through Michaels Secret List

BELGIAN DRAFTS

 = Sour  = Trappist



DE HALVE MAAN • Brugse Zot

A golden blonde, brewed with four different kinds of malt and two aromatic varieties of hop which give the beer its unique taste.

6% **33cl \$12**

STRAFFE HENDRIK

Brugs Tripel

In 1981, Henri Maes & his daughter Véronique followed the demand of the mayor & created a strong blond beer for the inauguration of the statue of Sint-Arnoldus, the saint of all beer/brewers. Today, it is the last authentic Tripel Ale of Bruges.

9% **25cl \$12**

STRAFFE HENDRIK

Brugs 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 LA SENNE • Witz

A light, 100% organic Brussels wheat beer that contains no spices, made with wheat & oats. The fact is that historically & contrary to popular belief, Belgian wheat beers didn't contain spices. Has a light refreshing acidity.

4.2% **25 cl \$12**

ST-FEULLIEN • Grisetette Blanche

This traditional Belgian white beer stands on its own. At the start of the century, in Hainaut, every small brewery produced this style of beer which was drawn from wooden barrels.

5.5% **25cl \$11**

SILLY • Stupid Silly Sour

Formerly used solely for the purpose of blending into their Saison and Silly Sour. Extreme green apple sour notes and subtle hints of brown sugar and biscuit malt.

5.5% **25cl \$12.50**

BLAUGIES • Saison d'Epeautre

Classic Saison ale brewed w/ spelt. Very dry & a hint of wheaty tartness. It has a wonderfully heady, musty, cellar character that is unmistakably Belgian & a lot like champagne.

6% **33cl \$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**

DUVEL MOORTGAT • Duvel 6.66

A mild, full-bodied blonde ale. Just like the classic Duvel, it's based on the noble & exclusive hop varieties Saaz and Styrian Golding. Mild, expressive & deliciously drinkable.

6.66% **33cl \$10**

CHIMAY • Red Première

Brewed for the first time in 1862, it is the oldest of the Chimay Trappist beers. A balanced Dubbel w/ a blend of fruit and sweet biscuity malt flavors. Refreshing minerality & smooth bitterness.

7% **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 & 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**

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**

TRIPEL KARMELIET by Bosteels

A classic golden Belgian Tripel. Brewed using a 3-grain recipe rediscovered from the 1679 Carmelite monastery; refined yet balanced, with soft fruity notes and a surprisingly delicate taste.

8.4% **3L \$15**

ACHOUFFE • Chouffe IPA

Belgian IPA w/ pronounced bitterness yet balanced by a fruit undertone. Formerly known as Houblon Chouffe.

9% **25cl \$11.50**

3 FONTEINEN

Beersel Lager

A tribute to Armand Debelder's love of Franconian Kellerbier. Every year Armand would make a pilgrimage to Bamberg & its surrounds to drink local lager. Eventually the idea set in that he could brew a local alternative to mass-produced pilsner to be poured at the 3 Fonteinen restaurant. A full-bodied, unfiltered, unpasteurized, cereal-forward homage brewed to Armand's original recipe.

5.2% **33cl \$12**

Beersel Blond

An unfiltered, unpasteurized Belgian Blonde Ale. Armand Debelder originally designed the recipe for the 3 Fonteinen restaurant in Beersel as a lighter, drier alternative to the mass-produced options of the style regularly found through the country.

7% **33cl \$12**

Oude Honinglambik

This lambic was taken straight from foeder n° 52, a 6,000 liter barrel, originating from the Barolo region. This barrel held two lambics for 2019. During the cooldown, the lambic wort is infused w/ honey. Kegged October 21, 2025.

8.11% **25cl \$15**

Druivenlambik Sylvaner

Macerated Sylvaner grapes aged on young & two-year old lambic for more than five months before maturing the grape lambic for more than a year on oak. The grapes originate from a small biodynamic wine maker from Rheinland, Germany. The lambic originates from seven different barrels & ten different brews. Kegged March 20, 2025.

10.1% **25cl \$15**

Belgian beers continue on next page

EVERYDAY

HAPPY HOUR

3PM - 5PM

LOCAL OPTION

Outlawger German Lager

16oz Can 5%

\$4

Menu as of May 5, 2026

Please note: prices do not include tax.

BELGIAN & CRAFT DRAFTS

⚡ = Sour 🇺🇸 = Chicagoland

Celebrating 34 years in 2026



continued

KWAK by Bosteels

A traditional strong Belgian amber ale. Pauwel Kwak was a brewer and owner of the 'De Hoorn' Inn in Dendermonde at the time of Napoleon. He commissioned a special Kwak glass to be blown, a glass that could be hung safely on a coach. Allowing any coachman who visited his inn to enjoy a beer on the road.

8.4% Glass \$15

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

CRAFT DRAFTS

CROOKED STAVE • Sour Rita ⚡

Citrus sour ale inspired by a margarita. Brewed with lime, salt and orange zest. Tart and refreshing. (Denver, CO)

4.5% Goblet \$9

ART HISTORY • Kräusen ****

A lager that is carbonated through the Kräusening 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

GOLDFINGER ****

Danube Swabian

This historical recipe for a Vienna lager is made using a custom Vienna malt made specially for the brewery based off of documented malting parameters from the 19th century. Very close to an original Vienna Lager recipe. (Downers Grove, IL)

4.6% Pint \$8.50

ROARING TABLE ****

Canadian Fire

Smoked Dark Lager. Note of campfire, baker's chocolate w/ a caramel finish. (Lake Zurich, IL)

4.6% Pint \$8

FRAUGRUBER • Pils 🇩🇪

Pilsner produced by a German micro brewery. Regionality is a big issue for the brewery, having their own brewing barley of the Steffi and Marthe varieties; grown by 4 local farmers and then malted by a nearby malt house. (Bayern, Germany)

4.8% Pint \$12

FIRESTONE WALKER

Unfiltered DBA

A tribute to English Pale Ales fermented in the cask. Biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a smooth malty middle with ribbons of caramel, English toffee and toasted oak. (Paso Robles, CA)

5% Pint \$8.50

PERENNIAL • Hommel Bier

The first beer they made. A dry-hopped Belgian Pale Ale which defies tradition by combining Centennial and Cascade hops in the kettle, American malts, & a Belgian yeast strain. Earthy, spicy tones from the yeast & a slight orange note contributed by the hops. (St. Louis, MO)

5% Goblet \$6

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 French 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

SAINT ERRANT • Triskele ****

A French syle Pilsner, using all French hops and malts. Spicy, fruity aromas with a slight floral finish.

5.2% Pint \$7.50

ROTHAUS 🇩🇪

Pils Tannen Zäpfle

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

5.1% .5L \$10

WARPIGS • Mussel Beach

A Hopleaf & WarPigs special collaboration, this witbier was brewed for our World Famous Mussels & it happens to be a beer we all want to drink. Subtle vanilla & baking spice meet bright citrus from two varieties of orange peel. (Munster, IN)

5.1% Pint \$7

AECHT SCHLENKERLA 🇩🇪

Rauchbier – Pale

Bamberg's specialty a classic smoked beer but as a pale Märzen. Made w/ a lighter smoked malt this Märzen matures for months in historic rock cellars.

(Bramburg, Germany)

5.1% .4L \$10

ALLAGASH • White

Belgian-style wheat beer brewed w/ oats, malted wheat, & raw wheat. Spiced w/ their own special blend of coriander & Curaçao orange peel. Longtime Hopleaf mainstay! (Portland, ME)

5.2% Pint \$8.50

PRAIRIE ARTISAN ⚡

Rainbow Sherbet

Sweet, sour, and is exactly as advertised, with raspberry, pineapple and orange. A sour ale that tastes like a melted rainbow sherbet ice cream cone. (Krebs, OK)

5.2% Goblet \$8

IS/WAS • Saison Dègel ****

Saison brewed with chamomile, lavender, & honey. Complex floral nose w/ notes of round chamomile, herbaceous lavender, all-spice, wet straw, and wisps of pipe tobacco.

5.3% Goblet \$10

TRIPTYCH • Dank Meme

Pale Ale hopped like a boss with Azacca, El Dorado and plenty of Citra in the finish. (Savoy, IL)

5.4% Pint \$7.50

WEIHENSTEPHAN 🇩🇪

Kristallweissbier

A crystal clear wheat beer is a true jewel of the Bavarian State Brewery Weihenstephan. Fresh citrus aromas and fine banana notes are evident in the flavor, while the fine bubbles imparts a pleasant effervescence. (Freising, Germany)

5.4% .5L \$10

MARZ • Chayakada ****

Saison w/ mace (seed covering of nutmeg) which adds a subtle, aromatic quality. Addition of Indian black tea gives an earthy depth.

5.5% Goblet \$7.50

MAPLEWOOD ⚡ ****

Softcore Mutation : Tropical Feeder
A mixed culture fermentation that spent 10 months conditioning on mango, passionfruit, and pineapple in an American oak feeder. Tart, complex and refreshing, with complex tropical notes.

5.5% Aspen \$11

SCRATCH • Fig Porter

Porter brewed w/ a hefty dose of chocolate malt from Sugar Creek Malt, mashed through juniper, & brewed with Chicago Hardy figs from their property. Cinnamon, orange peel, & pine aromas complement a rich, chocolatey base beer. (Ava, IL)

5.6% Pint \$12

DOVETAIL • Saison ****

Brewed w/ 100% Pilsner malt, French Strisselspalt, Hallertau Blanc hops, & an expressive Belgian yeast. A rustic expression of straw, hay, grass & white grape. Open-fermentation offers notes of bubblegum & black pepper.

5.7% Goblet \$7

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

FAIR STATE

Legalize Big Doinks

In honor of the 20th day of the 4th month of the year, an Extra Extra dank IPA. Infused with a choice blend of Pineapple Express terpenes, it bursts w/ citrus rind, berries, pinecones, and, uh, other things. (Minneapolis, MN)

6.5% Pint \$9

ALLAGASH ⚡

Coolship Resurgam

A wild ale blend of both old and young unfruited spontaneous beer. The name comes from the motto of Portland, Maine: "I shall rise again". (Portland, ME)

6.6% 25cL \$12

URBAN CHESTNUT

German Porter

A rich, robust lager. Their version of a classic "Starkbier" or German Porter. Less fruity & more dry than traditional English Porters.

7% Pint \$8

BEACHWOOD • Amalgamator

Dynamic West Coast-style IPA, delightfully light in body and bursting with unique aromas & flavors. Mosaic hops lays down an aromatic amalgam of passion fruit, blueberry, dank resin, and citrus notes. (Long Beach, CA)

7.1% Pint \$9

PARISH • Ghost in the Machine

Double hazy IPA brewed w/ obscene quantities of hand-selected Citra hops from Yakima Valley, WA. Pungent grapefruit, tropical fruit & less harsh bitterness than most IPAs. (Broussard, LA)

8% Teku Glass \$10

HOP BUTCHER • Arid Grit ****

A citrus forward hazy double IPA is a love letter to the resilient plants that make beer. Featuring Rakau, NZ Cascade, Mosaic, Riwaka & fresh Nelson hop juice.

8% Teku Glass \$9

EQUILIBRIUM • Galaxy Flare

New England double IPA w/ white wheat, flaked oats, & 100% hand selected Victorian Galaxy hops. Flavors of Florida navel orange, passionfruit, lychee, & grapefruit. (Middletown, NY)

8.5% Teku Glass \$10

NORTH COAST

Old Rasputin Nitro 2024

Russian Imperial Stout produced in the tradition of 18th Century English brewers who supplied the court of Russia's Catherine the Great. (Fort Bragg, CA)

9% Teku Glass \$7.50

SURLY • BA Darkness 2025

Russian Imperial stout aged in Elijah Craig bourbon barrels, then aged in French Oak. Full-bodied w/ substantial chocolate, brown sugar & molasses notes, w/ abundant woody oak character. (Minneapolis, MN)

12% 5oz Snifter \$7

PIPEWORKS ****

Barrel Aged Jones Dog

Rye Edition 2025

Imperial milk stout aged in Hillrock Double Cask Rye Whiskey barrels then rested w/ cacao nibs & vanilla beans.

12.9% 5oz Snifter \$8.50

DEEP WOOD SERIES

REVOLUTION ****

Sur Lie

Collaboration with Surly Brewing, a stout blend aged in bourbon barrels and finished on freshly emptied red wine barrel lees from winery Herman Story in Paso Robles, CA. In the case of Herman Story's lees, it's also going to be abso-stinkingly loaded with oak, fruit, and organic acid. The other half of the blend was barreled back into fresh bourbon barrels.

13.6% 5oz Snifter \$9

PHASE THREE ****

Minutiae 2025

A blend of three imperial stouts aged 20–45 months in Elijah Craig 10- & 20-year, Henry McKenna 10-year, & George Dickel 15-year bourbon barrels. Average 29 months in oak. Notes of dark berry, espresso, chocolate, lively spirit & soft vanilla from the wood. (Villa Park, IL)

14.2% 5oz Snifter \$9.50

Menu as of May 5, 2026

Please note: prices do not include tax.