CIDER & MEAD DRAFTS

STORMALONG
Farmstand Unfiltered
Unfiltered hard cider reminiscent of classic farmstand fresh apple cider pressed and sold at harvest. Blend of 100% high-quality, fresh pressed, locally sourced apples. It's crisp, refreshing, with a savory balance of tart and sweet. *(Sherborn, MA)*
4.5% Goblet **$6.50**

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**

VIRTUE • **Percheron (2025)**
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 **$11.50**

WILD BLOSSOM ****
Apple Cin
A honey apple wine that combines sweet flavors of honey & apple with a punch of cinnamon. Each batch is aged with a blend of spices containing cinnamon, hibiscus, chamomile & chicory to compliment the apple.
11% 5oz Snifter **$11.50**

GARAGISTE • **Pearburana**
Made with Bosc, Bartlett, and Asian pears fermented with a boutique series of yeast strains and then aged on Brazilian Amburana staves. On the nose rich poached pear and spices.Rich flavors of pear, caramel and stone fruit bookended by Amburana spice. Absolutely perfect for Fall.
13.3% 5oz Snifter **$22**



BELGIAN BOTTLES

DE CAM • **Oude Lambiek (2003)** ϟ
Aged in vats that are over 100 years old. It is a blend of unpasteurized 3-year old lambics specifically selected by brewer Karel Goddeau. It is a still lambic, and should be enjoyed similar to a fine white wine. It is a prized rare & spontaneously fermented ale.
5% 750mL **$40**

OUD BEERSEL • **Bzart Lambiek (2013)** ϟ
The "Lambiek Oud Beersel" that was used has matured during thirteen moons in old wooden barrels in Oud Beersel's cellars. This lambic is bottled and then the "Méthode Classique" (Classic Method) is applied during another thirteen moons. This means that after adding sugar and a sparkling wine yeast, the "liqueur de tirage", this lambic is re-fermented. Carbon dioxide develops and is locked in the bottle which causes the lambic to become effervescent. Other intrinsical steps, such as the "remuage" (riddling) and the "dégorgement" (disgorging) follow, which eventually lead to a sparkling, refined beverage.
8% 750mL **$40**

3 FONTEINEN • **Cask Finish Series: Cognac No. 51 (Season 23/24)** ϟ
Small batch blend of three lambics aged on cognac barrels for more than twenty months. The lambic originates from five different brews of which more than 60% was brewed w/ local Pajottenland cereals. As most lambics have been brewed in 2020, the weighted average age of this blend is over 46 months. The barrels come from a small scale, independent cognac distillery from the Charente region, France, & is renowned for their focus on terroir & quality. Bottled 6/11/2024
8.62% 750mL **$100**

3 FONTEINEN • **Tuverbol** ϟ
Blend of Loterbol Blond and 3 Fonteinen lambik. Spontaneous refermenation in the bottle. Unfiltered and unpasterized.
9.6% 375mL **$25**

TILQUIN • **Rullquin 2018-2019** ϟ
Beer of mixed fermentation, obtained from a blending of 7/8 of Rulles Brune (Stout de Gaume) and 1/8 of a blend 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.
7% 750mL **$42**

ALVINNE • **The Oak Melchior (2018)** ϟ
Ale brewed with mustard seeds then Aged in French Monbazillac (a sweet white wine from the South of France) barrels for 8 months.
11% 750mL **$25**

EVERYDAY
HAPPY HOUR
3PM - 5PM



Voodoo Brewing
Oh Mama
American Lager
6% 19.2oz Can
$4

BELGIAN DRAFTS

ϟ = Sour = Trappist

DE GLAZEN TOREN • **Extra**
A Belgian Enkel or "Sinlgle", 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 LA SENNE • **Zenne Pils**
Unfiltered and unpasteurized Belgian Pilsner. It is slightly hazy, finely bitter, and very nicely drinkable. It is generously hopped with the most noble old varieties of German hops.
4.9% 25cL **$12**

ST. BERNARDUS • **Wit**
Traditional Belgian white beer with zesty tastes of coriander & orange. Background touches of spicy cloves, fragrant w/fruit & citrus, all balanced by the creaminess of the wheat.
5.5% 25cL **$10**

HUYGHE • **Deliria Rose**
Belgian Golden Ale brewed with black carrot juice. Slightly hoppy from Saaz & Krush hops. Fresh, spicy w/ a light dry finish. Brewed once a year by women to support women in the beer industry.
6.4% 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**

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 & Styrian Golding. Mild, expressive & deliciously drinkable.
6.66% 33cL **$10**

ACHOUFFE • **Chouffe Framboise**
Aromas of fresh raspberry, floral notes & a subtle herbal touch. Not overly sweet, or sour. The fruit is balanced by dryness and a touch of malt sweetness.
7% 25cL **$11**

DE BRABANDERE
Petrus Passion Fruit ϟ
A blend of Petrus Aged Pale sour (100% foeder beer aged 24 mos.) & passionfruit. A harmonious union of tart & sweet embodied in one single remarkable beer.
7.3% 25cL **$13**

LEROY • **Poperings Hommelbier**
Hoppy Golden strong ale w/ orange, grapefruit notes from the hops. A sweet hoppy honeyed finish w/ a hint of cumin spice.
7.5% 25cL **$11**

DE DOLLE • **Arabier**
A strong golden ale brewed with flower nugget hops from Poperinge. Initial hop notes from dry-hopping, finishes w/ citrus fruit & a hints of caramel malt spice.
8% 25cL **$12**

FANTÔME • **Dark Juice**
A dark saison brewed w/toasted chicory & fig syrup. Steve & Jason of Polymath brewery(Chino, CA) traveled to Belgium to make this beer w/ Fantome. Sadly Steve passed before being able to try this beer.
8% 25cL **$12**

BLAUGIES
BDB (Blonde de Blaugies)
Belgian Strong Blonde ale has a rustic feeling. Flavors of bitter tangerine peel, apricot & yellow plums. Lightly toasted favors w/ a slight pepper note.
8% 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% 33cL **$11**

BROUWERIJ 3 FONTEINEN

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**

Oude Druivenlambik
Muscat D'Alsace ϟ
Macerated organic Muscat d'Alsace grapes aged on young and two-year old lambik for more than seven months. The grapes were sourced from Domaine Christian Binner in Ammerschwir, in the heart of the beautiful Alsace region. All cereals are sourced in Pajottenland. The lambikken originate from three different barrels & eleven different brews. The final fruit intensity is 290 grams of very pungent & sugar-dense grapes per liter of noble druivenlambik.
7.4% 25cL **$15**

Tribute to Armand (2019) ϟ
In the autumn of 2019 the brewery bought a brand new foudre, w/ a handmade engraving of the iconic picture of Gaston & Armand, raising a glass of geuze. It was the team's gift for Armand's 68th birthday. The special foundre was presented to him that same December. Little did they know that it would be Armand's last visit. When the fouder arrived, it was immediately filled with four brews from late November 2019. It was brewed with Pajottenland cereals only just as Armand once envisioned. Seven years later the beer has been kegged as a toast to what would have been Armand's 75th birthday.
6.4% 25cL **$15**

Belgian beers continue on next page

Menu as of November 10, 2026
Please note: prices do not include tax.

BELGIAN & CRAFT DRAFTS

⚡ = Sour **** = Chicagoland *Celebrating 34 years in 2026*

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% 25cL $13

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% .2L $12

CHIMAY
Blue (Grande Réserve)
First brewed as a Christmas beer by the monks of Scourmont Abbey in 1956. It begins with a light sweet note before the creamy caramel transitions to a soft Mocha combined with an intense spicy taste, culminating in a delicious candied fruit finish.
9% 25cL $12

DE GARRE *by Van Steenberge*
Belgian Triple that is the house beer for the famous pub in Brugges under the same name. The pub is well concealed down a long alley where only beer lovers in search of this gem can successfully find it.
11% Glass $14

CRAFT DRAFTS

HOPLEAF'S HOUSE BEER
are brewed for us by
ART HISTORY BREWING
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

BLIND CORNER • Taper ****
Light, crisp, and refreshing American Lager. Easy drinking. *(Naperville, IL)*
4.2% Pint $5.50

MARZ • Churros Con Leche ****
Milk stout made with Josefita Natura coffee beans (El Salvador Origin) from Bridgeport Coffee. Fresh cinnamon sticks and lactose are added for a nice dessert like feel.
4.7% Goblet $8.50

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

PHASE THREE ⚡ ****
So Ripe: Pomegranate + Concord Grape
Deep, dark fruit with a bright tart edge. Bold concord grape and juicy pomegranate, crisp acidity, and a clean dry finish. *(Lake Zurich, IL)*
5% Goblet $6.50

3 FLOYDS *(Munster, IN)*

Deluxe Dark
Easy drinking dark lager.
4.5% Pint $6.50

Floyds Deluxe
A clean and refreshing lager.
4.5% Pint $6.50

Zombie Dust
This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse. 6.5% Pint $8

Broo Doo (2026)
Brewed during the hop harvest with a portion of "wet" hops. These fresh off the vine hops impart intense tropical fruit, citrus, and spicy notes with floral aromas of orange and pine. A true celebration of the hop harvest.
7% Pint $8.50

MIDDLE BROW ****
White Light
A witbier with apricots, cardamom and crisp wheat.
5.1% Teku Glass $7

BIRRIFICIO ITALIANO
Tipopils
The mother of Italian-style Pilseners, a timeless classic, the reinvention of a traditional style, the Birrificio Italiano way. *(Limido Comasco, Italy)*
5.2% .3L Glass $11

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

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 $11

GREEN MAN • ESB
A classic, brewed with 100% English ingredients. Using only Simpsons Malts, English Fuggle hops & a classic English ale yeast strain. Malty notes of toasted biscuit, toffee & caramel, along w/ dried fruit from the yeast. *(Asheville, NC)*
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 $11.50

MAINE • Fall
Stout made with cold brew coffee. Aromas of dark chocolate, coffee, and molasses. *(Freeport, ME)*
5.6% Pint $12

FONTA FLORA • Touriga ⚡
An Appalachian lambic-style spontaneous ale fermented on local touriga grapes. *(Nebo, NC)*
6.8% 25cL $12

SCHLENKERLA
Rauchbier - Urbock
The complex sibling of the classic Märzen smokebeer. Exactly like the classic all its barley malts are smoked over beechwood logs. Its higher smokemalt concentration and longer maturation in the 700 year old cellars underneath Bramburg create a taste profile of most intense smokiness beautifully balanced with deep malt sweetness. *(Bamberg, Germany)*
6.5% .4L $11

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)*
6.7% Teku Glass $12

SIERRA NEVADA
Northern Hemisphere Harvest
Wet Hop IPA first brewed in 1996. Made w/ Cascade & Centennial hops from the Yakima Valley in Eastern Washington. Harvested & shipped as "wet" un-dried hops then added to the brew kettle while the hop resins & oils are still at their peak. *(Chico, CA)*
6.7% Pint $8

DOVETAIL • Dubbel ****
Trappist-style ale is double-decocted & malty w/ flavors of cocoa, caramel & raisin bagel. The Belgian yeast really shines w/ spritely notes of black pepper & a gentle floral character.
6.8% 33cL $7

GRIMM • Flash Frame
Unfiltered clear American IPA. Drinks like a beefed-up pils, w/ distinct passionfruit, lemon, resin & blueberry notes. Hopped w/ Nelson, Mosaic & Simcoe. *(Brooklyn, NY)*
7% Teku Glass $12

HALF ACRE • Dungeons ****
Classic American IPA makes a return after a long hiatus. Utilizing oats, wheat, almost no hot-side hopping & the use of London III, it offers a soft marmalade quality.
7% Pint $9.50

BOW & ARROW ⚡
Lav Letters to the Southwest
Fruited Gose brewed with lavender, lemon and butterfly pea flowers. *(Albuquerque, NM)*
7% 33cL $9

THIRIEZ • Winter Pepper
A spiced winter amber ale brewed with three different peppers: black Malabar pepper from India, Phu Quoc pepper from Vietnam, and Forest pepper from Congo. *(Esquelbecq, France)*
7.5% 25cL $10

HOP BUTCHER • Teal Ridge ****
Double Hazy IPA made w/ Citra, Simcoe, El Dorado & Vic Secret. Flavors of fresh squeezed OJ, drippy peach & ripe mango.
7.5% Pint $10

BROTHERSHIP • Artemis ****
New England Double IPA double dry hopped with Lily, Peacharine, Riwaka, Kohia Nelson and Citra create tropical fruit notes. *(Mokena, IL)*
8.1% Teku Glass $10

SPITEFUL ****
God Damn Pigeon Porter
Dank, chocolatey. Hints of coffee and toffee with a slight hop presence.
8.2% Teku Glass $7

REVOLUTION ****
Coup D'Syrah Barrel No. 2
Single barrel beer/wine hybrid. Each barrel features a unique blend of wine lees on which they aged and refermented a blend of Coup d'Etat Saison and their house sour ale. Fruit, acid, and oak. Barrel II features a blend of cool climate Syrah and Petit Syrah lees from Paso Robles wine Ultima Tulie. 9% 25cL $12

BRASSERIE DIEU DU CIEL!
Péché Mortel Bourbon Batch 22 (2026)
Imperial Coffee Stout infused w/ espresso and aged in Heaven Hill Bourbon barrels. Vanilla notes with roasted malt flavors enhanced by bitter coffee *(Montréal, Canada)*
9.5% Half Pint $10

PRIMITIVE ⚡
Confident Misinformation (2023)
Cocktail sour finished on ruby port and rye whiskey casks w/ super vanilla oaky back bone & a jammy fruit finish. Collab w/ Voodoo Brewing. *(Longmont, CO)*
9.6% 25cL $12

MORE • Triple Morever ****
A hazy double dry hopped triple IPA. Loaded with Citra, Motueka, & Simcoe hops. *(Villa Park, IL)*
10% Half Pint $10

FIRESTONE WALKER
Revolution of Ruby (2025)
Collaboration with Revolution Brewing. A ruby-hued, dry-hopped American barleywine with bold aromatics, brisk bitterness, and no barrel restraint. *(Paso Robles, CA)*
10% 5oz Snifter $8

BELL'S • Expedition Stout
One of the earliest examples of a Russian Imperial Stout in the United States. A huge malt body is matched to a heady blend of chocolate and dark fruit. *(Kalamazoo, MI)*
10.5% Half Pint $8

PRAIRIE ARTISAN
Sticky Mittens (2025)
A bourbon barrel aged imperial stout made with cinnamon, vanilla, maple, and pecans. *Contains Pecans* *(Krebs, OK)*
13.9% 5oz Snifter $12

DEEP WOOD SERIES

REVOLUTION ****
Peach Apricot D.B.V.S.O.J. (2026)
The latest chapter in Marty's fruited barrel-aged obsession. Built from the final fourteen barrels of April's Peach Brandy D.B.V.S.O.J., this Barleywine is embellished w/ medium-slow fire-toasted French oak & unfermented peaches & apricots. The resulting barleywine is swaddled in a blend of peaches & apricots. Rich caramel malt gives way to smoky vanilla & toasted French oak.
13.3% 5oz Snifter $10.50

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