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 • **Winesap (2023)**
A single varietal cider. This prized cider apple dates back to colonial times. Winesap apples are sweet with a tangy finish and can be used for eating, cooking and especially for making cider. Notes of red apple, light stone fruit, & honey. *(Fennville, MI)*
7.5% Goblet **$12**

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**



VINTAGE BOTTLES

3 FLOYDS • **Chevalier Bertrand Du Guesclin (2021)**
American sour ale with blueberry was brewed i3000 gallon foeders and then aged in wine barrels. It is named after Bretton Knight and French military commander Bertrand du Guesclin. He was also known as the "Eagle of Brittany" or the "Black Dog" so he's obviously the perfect historical character to name and American Sour ale after. *(Munster, IN)*
8.9% 12oz Bottle **$7**

3 FLOYDS • **Aggromaster (2021)**
Scottish-style ale with hand-selected roast coffee. Well-rounded malty profile and roasted biscuit-like notes. *(Munster, IN)*
7.5% 12oz Bottle **$7**

SIDE PROJECT BREWING • **Beer: Barrel: Time (Rye BBT 2025)**
Utilizing only Rye Barrel-aged versions of often the same base stout recipes. For the 2025 release, they blended barrels which aged the O.W.K., Vibes, and Generational recipes for 18 to 25 months. All of the barrels selected were Willett Rye for the 2025 release. *(St. Louis, MO)*
15% 12.7oz Bottle **$60**

PERENNIAL ARTISAN ALES • **Barrel-Aged Abraxas (2025)**
Barrel-aged imperial stout with ancho chili peppers, cacao nibs, vanilla beans, and cinnamon sticks. Aged 26-31 months in a combination of Willet Bourbon, Willet Wheated Bourbon, Reclamation Rye, Willet Rye and Wild Turkey Rare Breed. *Contains Lactose. *(St. Louis, MO)*
12.8% 750mL Bottle **$65**

FIRESTONE WALKER • **Anniversary Ale XIX (2015)**
Rich, chocolaty & chewy with brandy-soaked raisin & holiday fruitcake flavors. The blend is anchored by equal parts Stickee Monkee (Belgian style Quad) that was aged in Bourbon & Whiskey Barrels @ 33.33% and Parabola (Russian Imperial oatmeal stout) aged in Bourbon barrels @33%, which creates a dense chocolate truffle-like base. Velvet Merkin (Oatmeal Stout) @16.6% and Bravo (Imperial Brown ale aged in Bourbon & brandy barrels) lend their spicy oak, leather & fruity accents. *(Paso Robles, CA)*
13.8% 22oz Bottle **$40**

EVERYDAY
HAPPY HOUR
3PM - 5PM



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

BELGIAN DRAFTS

⚡ = *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**

RODENBACH • **Classic** ⚡
The original "Flanders Red Ale." Mixed fermentation and maturation in oak foeders, give it the same sweet-sour flavor and complexity as wine. 3/4 young beer and 1/4 beer matured two years in oak. The perfect apéritif or session ale, brewed since 1821.
5.2% 25cL **$12**

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**

SILLY • **Stupid Silly Sour** ⚡
Unblended Sour ale with aromas of tart cherries and raspberries. The initial taste is puckeringly sour with a soft sweet undertone.
5.5% 25cL **$12.50**

ST. BERNARDUS • **Wit**
Traditional Belgian white beer, a zesty tastes of coriander & orange peel, background touches of apple & pears, fragrant w/ fruit & citrus, all balanced by the creaminess of the wheat.
SOLD OUT!
5.5% 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 **$13**

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**

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 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**

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 HALVE MAAN
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**



Menu as of November 15, 2026
Please note: prices do not include tax.

CRAFT DRAFTS

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

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**

SUNCATCHER • Porter ★★★★
A tried and true low abv classic. Features a touch of rye to compliment a handful of different chocolate malts.
4.2% Pint **$9**

URBAN CHESTNUT
Czech Pilsner
Golden, peppery, herbal and clean-finishing Czech style pilsner. They make this beer every year for the holiday season. *(St. Louis, MO)*
5.3% Pint **$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 • Spiced ESB
A holiday twist on a classic beer brewed with 100% English ingredients and added holiday spices. Using only Simpsons Malts, English Fuggle hops & a classic English ale yeast strain. *(Asheville, NC)*
5.5% Pint **$8**

OFF COLOR • Ten Crowns ★★★★
Czech dark lager to satisfy the urge for comfort yet light enough to drink a few. Full-bodied with delicate notes of warm bread, roasted sweetness, and a hit of dark fudge with spicy earthy notes from traditional noble hopping.
5.5% Pint **$7.50**

ANCHORAGE ⚡
Black Barrel and the Bad Men
Mixed culture sour with finished on blackberries. Fermented and aged in Missouri oak foeders for 1 year. *(Anchorage, AK)*
6% 25cL **$12**

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**

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**

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**

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**

TRILLIUM • Death Mettle
Intensely hop-saturated Triple IPA w/ Citra & Galaxy hops. Aromas of juicy mango, pineapple, orange zest & mixed stone fruit. Full-bodied, extremely tropical & plush. *(Canton, MA)*
9.7% Half Pint **$11**

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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HOLIDAY PARTY
at Hopleaf!
Group reservations & private room bookings available
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3 FLOYDS *(Munster, IN)*

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

Center Square ⚡
Berliner Weisse fermented entirely w/ Brettanomyces & conditioned w/ peach. Bright fruit character, lively tartness & a refreshing funkiness.
5% Teku Glass **$7**

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.
5.1% Pint **$7**

Gumballhead
American wheat ale brewed with white wheat and dry hopped with hand-selected hops from Yakima Valley. Bright and refreshing with a lemony finish.
5.6% Pint **$8**

Pierce the Sky
Light West Coast IPA features moderate bitterness with notes of mango, papaya, guava, and orange.
5.6% Pint **$8**

Return From Chaos
Experimental hop IPA profile. Lower bitterness and abv for a crushable beer.
5.8% Pint **$8**

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

Alpha King
The beer that started it all for 3 Floyds in 1996. An American Pale Ale. Insanely fresh & drinking like a proper celebration.
6.66% 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**

Turbo Reaper
West Coast Style IPA with colossal hop aromas. Tropical and citrus notes.
7% Pint **$8**

Foggy Geezer
Super fruity and dank hazy IPA with a firm bitterness. Citrus, peach and tropical fruit aromas.
7.3% Pint **$8**

Alpha Klaus (2026)
Alpha King's festive cousin. A big American Xmas Porter brewed with English chocolate malt, Mexican sugar and, of course, tons of strange American hops.
7.3% Pint **$8.50**

Waking the Witch
Imperial Black IPA, featuring tropical and citrus hop flavors backed by warming and rich chocolate notes.
8.25% Pint **$8**

XXX Anniversary Ale
They are calling this a Belgian sextuple, bc why wouldn't they? A Belgian Style Golden strong ale, sweet w/ caramel & banana notes. Made specially for their 30th anniversary year celebrations.
10.5% 33cL **$9**

Dark Lord XXX
In honor of their 30th anniversary, they released an exclusive bourbon barrel-aged variant of the brutally massive Imperial Stout.
14.5% 5oz Snifter **$10.50**

Dark Lord ChemTrailMix (2026)
Dark Lord aged in rye whiskey barrels with cinnamon and pink peppercorns.
15% 5oz Snifter **$10.50**

Dark Lord Marshmallow Handjee (2026)
Dark Lord aged in bourbon barrels with vanilla beans.
15% 5oz Snifter **$10.50**

Dark Lord (2025)
A demonic imperial stout brewed with coffee, Mexican vanilla and Indian sugar, this beer defies description.
15% 5oz Snifter **$10.50**

Crushing Mass (2025)
Monstrous Barrel- Aged coffee stout brewed with 11 different malts, dark roast coffee, and aged for over a year in Willett bourbon barrels.
15.1% 5oz Snifter **$11**



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