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**

VIRTUE • **Lapinette (2025)**
Featuring fruit from the 2022 and 2023 harvests, aged in French oak wine barrels, alongside 2024 harvest fruit aged in American oak foeders. This complex blend of sharp & bittersweet apples offers a nose of wet oak, earthy undertones, & overripe red apple, with a moderate tannic finish. Served on our still line. *(Fennville, MI)*
7.1% Goblet **$11.50**

SHACKSBURY
Sweater Weather
Fall cider, aged in bourbon barrels, infused with warming spices and vanilla. *(Vergennes, VT)*
8% Goblet **$7**

ST. AMBROSE CELLARS
Star Thistle
Medium-sweet traditional mead made from the purple star thistle flower honey found in Michigan. *(Beulah, MI)*
10.5% 5oz Snifter **$10**

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. Bottle pour
13.3% 5oz Snifter **$22**



BELGIAN BOTTLES

DE CAM • **Oude Lambiek (2003)** ⚡
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)** ⚡
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)** ⚡
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** ⚡
Blend of Loterbol Blond and 3 Fonteinen lambik. Spontaneous refermenation in the bottle. Unfiltered and unpasterized.
9.6% 375mL **$25**

TILQUIN • **Rullquin 2018-2019** ⚡
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)** ⚡
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

Perennial
Coastal Arch
West Coast Pilsner
16oz Can 4.7%
$4

BELGIAN DRAFTS

⚡ = Sour = Trappist

HUYGHE • **Mongozo Coconut**
A witbier made w/ buckwheat & blended with fresh coconut. Tropical.
3.6% 25cL **$12**

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 • **Grand Cru** ⚡
A unique, unblended Flanders Red-Brown ale matured in oak casks for 2 years. Only the best casks are used, after which the beer is subjected to a strict sampling selection. It has a uniquely balanced acidic taste and a long, fresh and fruity aftertaste. Age only adds to the complexity.
6% 25cL **$13**

BLAUGIES • **La Vermontoise**
Hill Farmstead collaboration, a saison made with malt, spelt and American hops. It stands out with its substantial bitterness and its dry and subtly lemony finish.
6% 33cL **$12**

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**

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**

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**

CHIMAY • **White (Cinq Cents)**
A classic unpasteurized Trappist Tripel, originally brewed in 1966. Rich fruity taste balanced w/ floral notes & nuances of spices.
8% 25cL **$12**

FANTÔME • **Saison**
Textural and fizzy country ale, reminiscent of a good champagne or lambic but in a class all its own. A solid Belgian saison at its base, with an unusual overlay of fruitiness.
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**

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 ⚡
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) ⚡
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 2, 2026
Please note: prices do not include tax.

BELGIAN & CRAFT DRAFTS

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

continued

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

ST. BERNARDUS • Abt 12
Widely regarded as one of the best beers in the world. It is brewed in the classic Quadrupel style and adheres to the original 1946 recipe.
10% 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

GOUDEN CAROLUS
Cuvée van de Keizer Imperial Dark
A Belgian Strong DarK Ale, it is smooth & fruity w/ a warming fullness. Complemented by notes of roasted malt, caramel & plums. Meaning 'Grand Cru of the Emperor'; it has a refined complexity & intense aroma.
11% 25cL $12

CRAFT DRAFTS

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

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

GASTHAUS & GOSEBRAUEREI
Original Leipziger Gose ⚡
Gose is a regional beer specialty that was brought to Saxony-Anhalt in the year 1738. Originally it comes from Goslar, a small town in Lower Saxony & the river "Gose." Refreshing & slightly sour. Brewed w/ lactic acid, coriander seeds & salt. *(Leipzig, Germany)*
4.6% 25cL $9

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

GOLDFINGER • Dunkel ****
Dark lager presents flavors of bread, biscuit, dark fruits and slight caramel. The maltiness is balanced with noble hop character giving you a complex flavor that is appropriately dry to encourage another sip. *(Downers Grove, IL)*
4.8% Pint $8.50

HIRT • Hirter 1270
Vollbier (meaning full strength or full flavored, the term is only really used in Franconia.) Amber lager w/ a rich, bready malt character. Floral notes, and a hint of preserved peach. *(Austria)*
4.9% Pint $9

SAINT ERRANT ****
Birra Errant
A smooth Italian style pilsner. Firm bitterness is balanced by a malt backbone. Finishes bright, with an aromatic kiss of traditional herbal and citrus hops.
5% Pint $7.50

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

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

WEIHENSTEPHAN • Pilsner
Distinctive aroma of hops with a pleasant bitterness. Brewed according to centuries-old brewing tradition on the Weihenstephan hill. *(Jever, Germany)*
5.1% Pint $9.50

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

ALLAGASH ⚡
Foudre-Aged Saison (2024)
A French-style saison aged in large oak foudres, allowing natural wild yeast to shine with lightly sour notes of peach, lemon curd, and white grape. *(Portland, ME)*
5.4% 25cL $11

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

MAINE • Woods & Waters
IPA w/ Maine-grown barley & wheat, along w/ generous amounts of hops, reminiscent of the outdoors. Made to commemorate the establishment of the Katahdin Woods & Waters National Monument. Cheers to Mother Nature & all she provides us! *(Freeport, ME)*
6.2% Pint $12

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

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

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

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

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

FIRESTONE WALKER
Diesel Thunder
Limited-edition dank West Coast IPA has big, bold, bright tropical and berry notes with a cannabis diesel hop intensity. A rare taste of their small-batch innovation. *(Paso Robles, CA)*
8% Teku Glass $8.50

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

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

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

SCHLOSS EGGENBERG
Samichlaus Classic
Doppelbock brewed once a year on December 6 and then aged for ten months. As this beer ages it becomes more complex. Light malty notes of vanilla, toffee, chocolate, & reminiscent of matured brandy. *(Vorchdorf, Austria)*
14% 5oz Snifter $8

DEEP WOOD SERIES

REVOLUTION ****
Deth's Tar (2026)
A prolonged repose in bourbon-soaked American oak barrels adorns a dark chocolate profile with notes of toasted coconut and vanilla. A rich, supple texture of their Imperial oatmeal stout.
14.8% 5oz Snifter $8

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