

DRAFT CIDER & MEAD

B. NEKTAR MEADERY

Zombie Killer Cherry Cyser
Cherry Cyser (mead & cider) made with Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but balanced nicely w/ the tart cherries. (*Ferndale, MI*)
6% **Goblet \$8.50**

UNCLE JOHN'S • Blossom Blend

Once a year release seasonal blend. This year's features notes of apple, honey, grapefruit, and blood orange. (*St. Johns, MI*)
6.5% **Goblet \$7**

WINE ON TAP

SERVED IN CARAFES

WHITES

2014 GRÜNER VELTLINER

Pratsch Austria
100% Certified Organic. Herbal, fresh & spicy with notes of white pepper, apple & citrus on the palate. It has the "rainwater over rocks" minerality that's desirable in Austrian whites. Zippy acidity. 12%
Quarter \$9. Half \$18. 750mL \$27.

2015 ARNEIS

Pace Roero DOCG
Langhe, Piedmont Italy
Straw yellow color with greenish reflections. Aromatic notes of white pulp fruits and florals that recall field flowers. On the palate, minerality, balanced acidity and notes of saffron. 100% Arneis. 13.5%
Quarter \$9. Half \$18. 750mL \$27.

2016 CHARDONNAY

Sean Minor Four Bears
Sonoma, California
Aromas of peach, green apples & tropical nuances. On the entry, notes of pear, peach & green apple with a touch of cinnamon and nutmeg. Mid-palate displays subtle oak nuances, well integrated and evolve into a hint of minerality leading to a lingering clean finish. From Central Coast. 13.5%
Quarter \$10. Half \$19. 750mL \$28.

ROSÉ

2017 Famille Perrin Réserve Côtes du Rhône Rosé France

Light cranberry red in color. Perfumed and candied nose of acidity, very light in body & flavor. Consistent strawberry raspberry and cranberry. Somewhat dry with fruit on the nose that follows through on the palate. This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential. Cinsault, Grenache, Mourvedre and Syrah. 13%
Quarter \$9. Half \$18. 750mL \$27.

WHAT'S A QUARTER?

Quarter = 1/3 bottle

Half = 2/3 bottle

750mL = full bottle



VIRTUE CIDER • Rosé

A blend of hand pressed heirloom Michigan apples aged in French Oak barrels. Wine-like, with floral notes and a dry, crisp finish. (*Fennville, MI*)
6.7% **Goblet \$6**

VANDER MILL • Apple Raspberry

Pressed Michigan raspberries with Hard Apple for a balance of tart & sweet. A drier cider than their other fruit flavors, but true to the fruit it is born from. (*Spring Lake, MI*)
6.8% **Goblet \$6**

QUARTER (250mL) HALF (500mL) 750 (750mL)

REDS

NV CÔTES DU RHÔNE

Les Vignerons D' Estézargues
"From The Tank" Gard, France
Garnet-colored wine offering aromas & flavors of smoky red fruit, violets, berries, & good Old World minerality all tied up with velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan, 10% Mourvedre. 13.5%
Quarter \$9. Half \$18. 750mL \$27.

2016 MALBEC

Bodega Calle Alberti 154
Mendoza, Argentina
From the highest quality viticultural areas around Mendoza. Cool nights refresh grapes and help maintain zesty, fresh fruit aromas. Warm days impart ripe berry flavors and generous soft tannins. Dry-yet-fruity, medium body and a zesty, chocolate citrus peel, bacon bits, and earth accented finish with fine chewy tannins. Hand harvested, sustainably farmed grapes. Carefully sorted by hand, cluster by cluster. Gravity flow winemaking. Unfiltered and unfiltered. 30% aged 12 months in French oak. 70% in concrete tanks. 14.1%
Quarter \$9. Half \$18. 750mL \$27.

2015 NERO D'AVOLA Stemmari

Native varietal of Sicily, Nero d'Avola is the most widely planted & one of the most important red grapes of the island. Originally, primarily a blending grape, now commonly found as a single varietal wine that's often compared to Syrah. Sour red cherry, black plum, wild strawberry, violets, fresh thyme, black pepper & a touch of vanilla. 14%
Quarter \$9. Half \$18. 750mL \$27.

VERMOUTH

ATXA VINO VERMOUTH ROJO

Destlerias Acha Spain
A sipping vermouth best enjoyed as an aperitif over ice and garnished with a slice of orange or lemon. Traditional Vermouth is a fortified & aromatized wine macerated with a selection of herbs, fruits and roots. Atxa is made in accordance with an old family recipe with a selection of botanicals including wormwood, gentian, and cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%
4oz Glass \$6

BELGIAN DRAFTS



LA TRAPPE • Puur

Easy-drinking, fresh, hoppy, light Trappist Ale. Greenish golden body with bright white thick head. Intense balsamic aroma—cypress, mint, bread, rice. Spicy, light, & fresh, with a nice bitterness.
4.7% **Glass \$5**

CHIMAY • Dorée

Mild and light in taste, with floral aromas and a slight hint of smoked malt and a touch of bitter. The taste is set by hops, a dash of citrus and coriander.
4.8% **Goblet \$8.50**

VAN HONSEBROUCK

Gueuze Fond Tradition
Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection.
5% **13oz Glass \$8**

WITTEKERKE • Sour Grapefruit

One of a kind sour made from a Wit base with tart grapefruit & sour flora from oak foeders used in making Petrus Pale Ale. Citrus zest, light spices, complex & refreshing.
5% **Goblet \$8**

PALM • Speciale

Belgian Pale Ale made w/English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy.
5.2% **Goblet \$6**

BOKOR VANDER GHINSTE

Cuvée Des Jacobins Rouge
Unblended old lambic, aged for at least 18 months in oak barrels. Robust character but beautifully sophisticated w/ full body & overtones of vanilla, dried cherry, stone fruit & cocoa.
5.5% **Goblet \$8**

BRASSERIE DE SILLY

Silly Sour
A blend of 13% of traditional dark Saison with 87% of soured ale. The delicate malt notes from the Saison manage to break through the striking green apple sourness upfront and then give a way to a finishing jolt of lactic sourness!
5.5% **Goblet \$10**

ST. BERNARDUS • Wit

Traditional Belgian white beer brewed in collaboration with the legendary Master Brewer Pierre Celis. Very pale & quite hazy. Wheaty aroma, apple-like tartness; herbal-spicy notes w/coriander, orangey fruitness & honeyish sweetness. Very refreshing!
5.5% **Goblet \$8.50**

BOON • Oude Kriek

One of the finest & most authentic of the 100% spontaneously fermented fruit Lambics. 400g per litre of wild cherries fermented together with a blend of young & old Boon lambic aged in oak casks.
6.5% **Goblet \$10**

ST. FEUILLEN • Saison

Traditional Belgian farmhouse ale with hints of melon & apricot.
6.5% **Goblet \$8.50**

LEFFE • Blonde

Sunny color, slightly clovy aroma, restrained orangey fruity palate, nutty creamy texture.
6.6% **Goblet \$7.50**

POPERINGS • Hommel Bier

Hoppy, golden-bronze ale from a blend of pale malts & Brewers' Gold & Hallertau hops. Rose-like floweriness, orange-zestiness & a late, spicy, cumin seed dryness.
7.5% **25cl (8.5oz) Glass \$6.50**

ALVINNE • Cuvée Freddy

A blend of the base beer for the Kerasus & the Alvino, aged for 1 year in wine barrels, blended again before bottling with 1/3 fresh podge stout, to soften the tannins. Aroma full of sour fruits with coffee, chocolate, balsamico, wood. Refreshingly sour, deep & complex—a mix of sourness, soft tannins, burned chocolate, coffee, dry malt bitterness, & tobacco. Highly concentrated finish with delicious dry oaky red wine character. Rich flavors that stay elegant.
8% **Goblet \$10**

BRASSERIE LEFEBVRE • Barbär

Deep blonde with aroma of honey and a bouquet of floral, spicy & citrus notes.
8% **Goblet \$7.50**

KWAK by Bosteels

Fine lasting head with aromas of wheat, hints of bubblegum, vanilla, cloves & a touch of spirit. Smooth & spritzzy; comes across very light for its strength.
8% **Goblet \$8**

LIEFMANS • Goudenband

Infinitely complex in aroma & flavor with notes of maltiness & tartness throughout. An unsurpassed old brown with the richness & complexity of a vintage wine.
8% **Goblet \$9**

MAREDSOUS • Brune 8

Mahogany color, sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft background sourness.
8% **Goblet \$7.50**

TRIPLE KARMELIET by Bosteels

Golden-bronze ale w/a creamy head. Brewed w/raw & malted barley, wheat, oats, & house yeast. Restrained hoppiness, generous spicing, fruity banana & vanilla notes.
8% **Goblet \$8**

BRASSERIE DUPONT

Avec Les Bon Voeux
A touch of honey sweetness, grassiness, a bit of hop bitterness, some of the distinctive Dupont yeasty funk & a nearly perfect amount of spritz.
9.5% **Goblet \$9**

CUVÉE VAN DE KEIZER BLAUW

by Het Anker
Every year on February 24th, Het Anker brews this beer ("Grand Cru of the Emperor") to celebrate the birth of Charles the 5th. This exceptional ale ages well, developing a refined complexity & intense aromas.
11% **Goblet \$10**

STRAFFE HENDRIK

Quadrupel
Rich, intense dark ale. Brewed with a subtle blend of specialty malts, giving an extremely dark color & complex character.
11% **Goblet \$9**

MORE CRAFT INSIDE >>>

KEGS FOR KIDS! POUR OF THE DAY



ALLAGASH • Little Brett

A Belgian-Style Pale Ale fermented 100% with their house Brettanomyces & hopped exclusively w/ Mosaic hops. (Portland, ME)
4.8% **Goblet \$6**

100% of the proceeds of this beer goes to Friends of Peirce for educational enhancements at Helen C. Peirce School of International Studies, our local CPS elementary school!

5 RABBIT • Paloma Paletas ⚡★★★★

Inspired by the cocktail, this is a light and fruity Gose brewed with ruby red grapefruit. It has a crisp citrus note with the appropriate touch of saltiness, and features smoked malt and oak to imitate tequila flavors.
3.5% **Pint \$6**

PERENNIAL • Hopfentea ⚡

The Hopleaf/Perennial collaboration! Traditional Berliner Weiss w/a homemade tea blend to impart a slight apricot hue and botanical aromatics. (St. Louis, MO)
4.2% **Goblet \$6.50**

SURLY • Hell

Not unlike a Zwickel Bier from Germany. Filtered & fermented w/ lager yeast. American hops takes a back seat to the Pils malt sweetness & fresh bread aroma. The color is... hell (Deutsch for light). (Minneapolis, MN)
4.5% **Pint \$5**

TEMPERANCE National Anthem

Blueberry Raspberry Wheat Ale. Fruit on the nose, a rose hue, & refreshing finish.
4.5% **Tall Goblet \$6**

FOUNDERS • All Day IPA

Brewed w/a complex array of malts, grains & hops. Balanced for optimal aromatics & clean finish. (Grand Rapids, MI)
4.7% **Pint \$4**

DOVETAIL • Lager

Golden, malty, rich, creamy complex lager with aroma of malt and fresh hops. Easy to drink with a lingering pleasant aftertaste.
4.8% **17oz Glass \$7**

SIERRA NEVADA • Kellerweis

Hazy golden beer; one of the only American Hefeweizens made using the traditional Bavarian style. Deeply flavorful, refreshing. (Chico, CA)
4.8% **20oz Glass \$6.50**

ANCHOR • Steam

Flagship beer of this brewery founded in 1896 is the "steam" beer made w/a blend of pale & caramel malts. Fermentation w/ lager yeast at warmer ale temperatures in shallow open-air fermenters, & gentle carbonation in cellars through an all-natural process called kräusenig. (San Francisco, CA)
4.9% **Pint \$6**

BEGYLE

Can't Find a Bitter Man

English Style Bitter w/ light caramel malt body, cleansed with a dry toast finish. Easy drinking & sessionable.
5% **Pint \$6**

McAUSLAN • Apricot Wheat 🇨🇦

Natural apricot flavor is married to barley & wheat malts give this ale its uniquely delicious, subtly sweet taste.
5% **Tall Goblet \$7**

St. Ambrose Oatmeal Stout Nitro

Brewed from 40% dark malts and roasted barley, this intensely black ale carries strong hints of espresso & chocolate. Oatmeal adds body and a long-lasting mocha-colored head to this highly rated Stout.
5% **Pint \$6**

ALLAGASH • White

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. Long-time Hopleaf mainstay! (Portland, ME)
5.1% **Pint \$6**

AVERY • Liliko'i Kepolo

A tropical island flair in a spicy traditional witbier. Passionfruit aroma & acidity with a sublimely succulent finish. (Boulder, CO)
5.4% **Goblet \$6**

FIRESTONE WALKER • Pivo Pils

Hallertau-grown Magnum hops as foundation; Spalter Select for floral aromatic & spicy herbal notes; dry-hopped w/ German Saphir for a touch of bergamot zest & lemongrass. (Paso Robles, CA)
5.4% **Pint \$6**

METROPOLITAN HelioStat Nitro

Creamy body, pronounced hop character, outlandishly fresh.
5.5% **Pint \$6**

TOPPLING GOLIATH • Pompeii

Just as Mount Vesuvius preserved the complex mosaics of Pompeii, this single-hop IPA preserves the luxurious taste of the Mosaic hop. (Decorah, IA)
5.5% **Pint \$6**

LAGUNITAS • Sumpin' Easy

A healthy dose of 2-row malted barley, a bit of wheaty-esque-ish-ness and loads of Ekuanot hops to create a super smooth and velvety ale with a fruit and resin-y finish like biting into a freshly pickled peach. Easy!
5.7% **Pint \$5**

BELL'S • Oberon

Light-bodied American wheat beer that's easy-drinking & thirst-quenching w/ notes of biscuits, lemon, yeast & floral hops. (Kalamazoo, MI)
5.8% **Pint \$6**

GREAT LAKES Dortmunder Gold

Smooth lager w/ more body & less hops than a pilsner, less malt & more hops than a Munich-style lager. (Cleveland, OH)
5.8% **Pint \$6**

REVOLUTION Rosa Hibiscus

Steeped w/ hibiscus & a touch of orange peel for natural tartness & light pink hue.
5.8% **Tall Goblet \$6**

THREE FLOYDS

Zombie Dust
Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.
6.4% **Pint \$7**

DOVETAIL • Kriek ⚡

Nature, nurture, and 2,300 lbs of Balaton cherries from the Leelanau Peninsula of Michigan combine to make Chicago's first 100% spontaneously fermented beer.
6.5% **Imperial Half Pint \$10**

OFF COLOR Apex Predator

Sweet scent of juicy fruit from a hazy, golden body. Crystal dry-hopping adds fruity bite to the dry finish.
6.5% **Tall Goblet \$6**

MAPLEWOOD Son of Juice

A hazy IPA dripping w/ fruit juice notes. Pilsner malt & oats make a perfect canvas for loads of Mosaic, Simcoe & Nugget hops.
6.3% **Pint \$6**

OMMEGANG • Pale Sour ⚡

Elegant, drinkable sour beer, unique in that it's not wood-aged. Interplay of sweet and sour and the mouthfeel is sewery, Liefmans, in Oudenaarde, Belgium. (Cooperstown, NY)
6.9% **Goblet \$6**

BELL'S • Two Hearted

Bell's most bitter ale, beautifully copper colored, w/ dense creamy head & full blast of hops! (Kalamazoo, MI)
7% **Pint \$6**

HALF ACRE • Dungeons

IPA focusing on heavy use of Mosaic, Waimea, and Simcoe Hops. All tangerine and strawberry with very little bitterness.
7% **Pint \$7**

NEW BELGIUM • La Folie ⚡

New Belgium's original wood-conditioned beer, resting in French Oak barrels for 1-3 years. Sour apple notes, dry effervescence, & earthy undertones. (Fort Collins, CO)
7% **Goblet \$6.50**

STONE • Idolatrous

El Dorado & Mosaic Hops have been anointed to bestow their divine qualities on this limited release IPA from Stone's Hop Worship seasonal series. (Escondido, CA)
7% **Pint \$6**

BROOKLYN • Sorachi Ace

Dry, hoppy unfiltered golden farmhouse ale, featuring the rare Sorachi Ace hops. Bright spicy lemon zest aroma. Like sunshine in a glass. (Brooklyn, NY)
7.2% **Goblet \$6**

STONE • Scorpion Bowl

Floral and citrus notes from Mosaic, Loral, and Mandarin Bavaria hops dish up a mouthwatering fruit punch to the palate in this strong American IPA designed after the cocktail. (Escondido, CA)
7.5% **Imperial Half Pint \$5**

NORTH COAST • PranQster

Following Belgian tradition by using a mixed culture of antique yeast strains results in a floral nose, a full fruity flavor and a clean finish. (Fort Bragg, CA)
7.6% **Goblet \$5**

SPITEFUL

Working for the Weekend

American Double IPA made w/ Maris Otter & Red Wheat. Floral & citrus aromatics from Citra & Centennial dry-hopping.
7.9% **Imperial Half Pint \$5**

METROPOLITAN

Generator Doppelbock

Bocks have provided nutrition to fasting German monks during Lent for centuries. We don't fast, we aren't monks, & honestly, we don't even know exactly when Lent occurs. But we are pleased to honor this tradition w/ Metropolitan's seasonal brew.
8.2% **Imperial Half Pint \$6**

BOULEVARD • Saison Brett

Assertively dry-hopped, then conditioned with various yeasts, including Brettanomyces, a wild strain that imparts a distinctive earthy quality. (Kansas City, MO)
8.5% **Goblet \$7**

STONE • ///Fear. Movie. Lions

Unfiltered double IPA juiced up with massive tropical and citrus notes. The mild bitterness and relatively dry body compliment the style, and residual maltiness rounds it out nicely. (Escondido, CA)
8.5% **Imperial Half Pint \$5**

UNIBROU

La Fin Du Monde

Triple-style golden ale recreates the style of beer developed in the Middle Ages by trappist monks for special occasions.
9% **Goblet \$7**

MARZ • Marzilla

Imperial American Stout with Madagascar Vanilla. Velvety-rich and full-bodied with flavors of dark chocolate, raisin, and plum.
9% **Imperial Half Pint \$8**



RESERVE OUR PRIVATE ROOM & BAR FOR ANY OCCASION

for details contact our events coordinator at events@hopleaf.com or 773-334-9851

Hopleaf's Draft Lines
are maintained by



Menu as of July 14, 2018
Please note: prices do not include tax.