

DRAFT CIDER & MEAD

VIRTUE CIDER • Michigan Cherry
A bright apple-forward aroma, crisp apple flavors, and finishes with a lightly sweet and tart hint of cherries. (*Fennville, MI*)
5% **Goblet \$6**

UNCLE JOHN'S • Blueberry
The balance of crisp apple blended with sweet blueberry juice showcases the elegant flavors of ripe blueberries and finishes soft on your palette. (*St. Johns, MI*)
5.5% **Goblet \$6**

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

FARNUM HILL • Dooryard Cider
Aromas of honey, peach, & bittersweet apple, & the taste of beeswax, lime, & citrus peels, with barely-perceptible sweetness. Off-dry and slightly fizzy. (*Lebanon, NH*)
7.5% **Goblet \$10**

WINE ON TAP

SERVED IN CARAFES

QUARTER (250ml) HALF (500ml) 750 (750ml)

WHITES

2014 SAUVIGNON BLANC
Taft Street Russian River Valley
This crisp refreshing wine has aromas of passion fruit, guava, & pink grapefruit. A fine mineral edge frames citrus flavors of key-lime on the palate, while lively acidity provides a polished mouth feel on the finish. The grapes come from two vineyards, are fermented in stainless separately & blended during racking in November. 14.1%
Quarter \$9. Half \$18. 750ml \$27.

2014 GRUNER VELTLINER
Pratsch Austria
100% Certified Organic. This wine is herbal, fresh & spicy w/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.

2014 CHARDONNAY
Sean Minor—"Four Bears"
Central Coast, California
Golden straw in color and displaying aromas of pears, apples, & tropical nuances w/subtle notes of butter. On entry, pear & green apple flavors are framed by nice acidity which integrates well w/the medium body mouth feel. The green apple & peach flavors evolve into a hint of minerality that adds complexity to the lengthy finish. A portion is fermented in French oak barrels & later blended. 13.5%
Quarter \$9. Half \$18. 750ml \$27.

JERKUM

PLUM JERKUM
Mission Trail Monterey, CA
Plum Jerkum has been variously described as brewed in the same way as cider & as a fruit wine, although the terminology implies slightly different methods. It's native to the north Cotswolds—particularly to the county of Worcestershire, where plum cultivation was once centered. Mission Trail is the first & only California 100% Plum Jerkum derived from the state's premier red-flesh plum orchards. Uses a proprietary blend of 14 different varietals of red-flesh plums to create this truly unique cider/fruit wine. 6.5%
Quarter \$7. Half \$14. 750ml \$21.

ROSÉ

2016 Maison Fortant Provence
Brilliant pale pink color, highly aromatic with delicate notes of raspberry, peaches and white blossoms. The terroir shines through on the palate giving impressions of freshness and balance. Lovely length with a mineral and saline finish. Grenache, Cinsault, Syrah. 12.5%
Quarter \$10. Half \$20. 750ML \$30.

REDS

2014 CLARET
Bonny Doon—"A Proper Claret"
Santa Cruz, California
"Claret" is a little heard term, used in France from the 13th–17th Century & later in export markets to describe old school Bordeaux blends which at one time were much lighter in color. This one is darker than the historic blend w/a nose full of juicy berries followed by raspberry, cherry, cranberry, blackberry, loamy earth, currant & hints of vanilla on a palate that added more earthen notes to balance the fruit. The wine exhibits good structure & length, along with soft tannins. Unfiltered. 36% Cabernet Sauvignon, 22% Petit Verdot, 22% Tanet, 9% Syrah, 7% Merlot, 3% Cabernet Franc, 1% Petite Sirah. 13.2%
Quarter \$10. Half \$18. 750ml \$28.

NV CÔTES DU RHONE
Les Vignerones Estezargues—"From The Tank"
This beautiful garnet-colored wine offers aromas & flavors of smoky red fruit, violets, lots of berries, & good Old World minerality all tied up w/velvety tannins. 40% Grenache, 35% Syrah, 15% Carignan, 10% Mourvedre. 13.5%
Quarter \$9. Half \$18. 750ML \$27.

2016 CABERNET SAUVIGNON
Chop Shop Santa Ynez Valley, CA.
A hearty Cabernet. Bold tannins with raspberries and pomegranate on the palate. Texture is nice with a long gritty finish. 14.3%
Quarter \$9. Half \$18. 750ml \$27.

Hopleaf's Draft Lines are maintained by
**LEADERS BEVERAGE CONSULTING**

BELGIAN DRAFTS



TIMMERMANS • Strawberry
Fresh, drinkable, deep-red colored beer. Aromas & flavours of tart ripe strawberries, bubblegum, & strawberry marmalade tamed by a high carbonation & light body. A fragrance of sour cherries & almonds.
4% **Goblet \$8.50**

VANDER GHINSTE
Oude Bruin
West Flanders Brown beer blended w/lambic aged in oak for 18 months. Well-balanced sourness & slight bitterness followed by a hint of sweetness.
5.5% **Goblet \$9**

RODENBACH • Alexander
A Flanders Red Ale blend of 1/3 young and 2/3 two-year old ale matured in oak foeders, that is macerated w/sour cherries.
5.6% **Goblet \$10**

ST. FEULLIEN • Saison
Traditional Belgian farmhouse ale w/hints of melon & apricot.
6.5% **Goblet \$8.50**

VAN HONSEBROUCK
Gueuze Fond Tradition
Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection.
6.5% **13oz Glass \$8**

AFFLIGEM • Blonde
Bright, yellow-golden with a firm, dense head and smooth taste. Natural carbonation and a carefully balanced aroma of fresh bread, banana spice, citrus and hints of vanilla. A bright, refreshing finish. The final note on swirling has stronger notes of banana, yeasty spice and a hoppy aroma.
7.5% **Goblet \$7**

POPERINGS • Hommel Bier
Hoppy, golden-bronze top fermented ale from a blend of winter, summer, & aromatic 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**

BOKOR VANDER GHINSTE
Cuvée des Jacobins Prestige
100% foederbeer, fermented & matured for 18 months in oak casks from the Cognac-region. Manually filled in kegs, directly from the foeder! Amber colored, fruity, complex & lightly sour beer of spontaneous fermentation.
7.6% **Goblet \$8.50**

BRASSERIE LEFEBVRE • Barbär
Deep blonde in colour, Barbär's creamy head gives off a powerful aroma, unobtrusively scented w/honey and accompanied by a bouquet of floral, spicy and citrus notes.
8% **Goblet \$7.50**



HOPLEAF DELIRIOUS PARTY

Wednesday, November 29th · 6-9pm
2 chances to win tickets to BrewLights at the Lincoln Park Zoo on Dec. 7 with each purchase of Delirium Tremens or Delirium Noël!

CHIMAY • Cinq Cents (AKA White)
Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an afterbitterness which melts in the mouth. Top-fermented unpasteurized Trappist Tripel. A classic.
8% **Goblet \$10**

KWAK by Bosteels
Pours w/a fine lasting head with aromas of wheat beer w/hints of bubblegum, vanilla, cloves & a touch of spirit. Very smooth & spritzzy, w/vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.
8% **Goblet \$8**

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**

TRIPEL 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. Complexity & finesse!
8% **Goblet \$8**

BRASSERIE DUPONT
Avec Les Bon Voeux
The strongest of Dupont's farmhouse ales. 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**

ST. BERNARDUS
Christmas Ale
Deep dark colour w/a creamy, thick head & a full, almost velvety taste with a fruity nose.
10% **Goblet \$10**

GOUDEN CAROLUS
Noël 2014
Strong, dark ruby red ale. Brewed in August, the beer rests a few months to reach an optimal balance. Six different kinds of herbs & spices & three different kinds of hops define the rich taste.
10.5% **Goblet \$8.50**

VAN STEENBERGE • De Garre
The house beer for the famous De Garre pub in Brugges, Belgium. Brewed using traditional Belgian triple base with three times the amount of malt allows the brewer to achieve the 11% ABV.
11% **Goblet \$9**

DELIRIUM TREMENS by Huyghe
Strong blonde ale w/excellent sweet/dry balance. Very rewarding!
9% **Goblet \$8.50**

DELIRIUM NOËL by Huyghe
Big holiday ale w/strong caramel malt & rich mouthfeel. Slight spiciness adds the perfect touch.
10% **Goblet \$10**

MORE CRAFT INSIDE >>>



DOVETAIL • Ur Weiss 🇺🇸
Beer so good it was once banned, but thankfully you can enjoy this delicious, fruity, clove-y, pillow-y beer made w/100% legal wheat.
3.9% 17oz Glass \$7

NORTH COAST • Belgo
Dry-Hopped Pale Ale infused w/Citra, Simcoe, & Mosaic hops for a tropical finish. Light & spritzy, fermented to brut-like dryness w/Saison yeast. (Fort Bragg, CA)
4.1% Goblet \$5

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. (Minneapolis)
4.5% Pint \$4

HALF ACRE • Aqua Fur 🇺🇸
Wet-hopped Pilsner w/pilsner malt & 450 pounds of HopHead Farms Zuper Saaz hops.
4.7% Tall Goblet \$6

SAMUEL SMITH 🇬🇧
Oatmeal Stout
This opaque stout, has an unusually silky texture & complex, medium-dry velvet palate, & bittersweet finish.
5% Pint \$7

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

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)
5.3% Pint \$6

OMMEGANG
Lovely, Dark, and Deep
Oatmeal Stout w/deep roasty aromas of coffee w/cream & chocolate notes, Ommegang House yeast imparts light fruit & spice character. (Cooperstown, NY)
5.3% Goblet \$6

VICTORY
Prima Pils
Classic European pilsner, made in the USA w/German pilsner malt, Czech & German hops. (Downingtown, PA)
5.3% Pint \$6

WHINER 🇺🇸
Oodles of Noodles ⚡
Wild ale 100% barrel fermented for 3 month w/Brett Lambicus & Brett Amalgamation. Whiner supplied the Lambicus & Hopewell provided the Amalgamation. Pleasant House Bakery raw wheat for the malt bill & dry hopped the beer w/Sarachi Ace & Huell Melon hops.
5.5% Goblet \$6

BELL'S • Best Brown
Smooth, toasty brown ale w/hints of caramel & cocoa. Deep malt body balanced by American 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

FIRESTONE WALKER
Luponic Distortion 007
Latest release in Firestone Walker's Luponic Distortion revolving hop series, this Pale Ale features yet another trailblazing blend of 3 Australian distinctive hops. (Paso Robles, CA)
5.9% Pint \$6

TEMPERANCE • Finest Hour 🇺🇸
Whether golden or violet, that magical hour after work is our finest, so relive it with this Lemondrop-hopped, citrusy and refreshing Belgian-style Single.
5.9% Goblet \$5

BAND OF BOHEMIA 🇺🇸
Rye Bread Porter
Recipe straight from the old country, they bake loaves of rye, slice & toast them to add more complexity to the mash & roasted malts.
6.2% Pint \$7

LAGUNITAS • IPA 🇺🇸
Made with 43 different hops and 65 various malts, this redolent ale will likely float your boat, whatever planet you're on.
6.2% Pint \$6

SPITEFUL • IPA 🇺🇸
This wonderful IPA is short & sweet, brewed w/Amarillo hops, delivering floral, tropical, & citrus aromas and flavors.
6.2% Pint \$6

5 RABBIT • 5 Vulture 🇺🇸
Deep ambered-colored ale w/complex caramel aromas, toasted sugar notes & a long, elegant spicy finish. Roasted ancho chile is used to add depth & complexity, without adding heat or strong chile flavors.
6.4% Pint \$6

THREE FLOYDS 🇺🇸
Zombie Dust
Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley.
6.4% Pint \$6.50

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% Pint \$6

ANCHOR • Christmas Ale
Smooth & creamy winter warmer w/rich flavors of cacao, toffee & roasted nuts, & subtle hints of honey & herbal spice. 43rd annual release. (San Francisco, CA)
6.7% Pint \$6

HOPEWELL • Take Care 🇺🇸
Biere de Miel (Honey Saison) brewed w/rye malt & Illinois honey, fermented w/their house Belgian yeast. Rustic & dry, w/floral honey aroma & spicy malt character.
6.7% Goblet \$6

DOG FISH HEAD
Liquid Truth Serum
Hoppy IPA w/out being descriptively bitter. Citrus & tropical notes make for a zesty finish. You don't need the serum to tell the truth. The taste does it for you. (Milton, DE)
6.8% Pint \$6

JOLLY PUMPKIN • iO Saison
Part of Jolly Pumpkin's Baudelaire Series created in the spirit of the French poet. Saison is brewed with rose hips, rose petals & hibiscus. (Dexter, MI)
6.8% Goblet \$10

SKA • Modus Hoperandi
American-style IPA with a deep golden-orange color. Bitter and hoppy, with a surprisingly smooth finish. (Durango, CO)
6.8% Pint \$6

BALLAST POINT
Grapefruit Sculpin
In this take on BP's signature IPA the tart freshness of grapefruit proves to be a perfect complement to the citrusy hop character. (San Diego, CA)
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

SKETCHBOOK 🇺🇸
Back Alley Dubbel
Inspired by Westmalle & other classic Belgians, a strong ale w/complex rich malty character & aromas. Instead of the usual continental hops & Belgian dark candi syrup, it's brewed w/Panella sugar & hopped w/New Zealand Green Bullet.
7.2% Goblet \$5

REVOLUTION 🇺🇸
Amarillo Hero
IPA showcasing Amarillo's intense citrus & floral notes. A simple, delicate malt bill allows the fruity aromas to take center stage. A sampling of Citra & Mandarin are layered in for juicy character.
7.2% Pint \$6

UNIBROU • Maudite 🇨🇦
Mahogany-colored and rich-tasting, with a distinctive, complex taste. Inspired by abbey beers and Belgian double-style ales.
8% Goblet \$7

FOUNDERS
Breakfast Stout (Nitro)
Abundance of flaked oats, bitter & imported chocolates, & Sumatra and Kona coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head. (Grand Rapids, MI)
8.3% Imperial Half Pint \$5

BOULEVARD • Tank 7
Part of the Smokestack series. Fermenter #7, the black sheep of Boul.'s cellar family, is where this version of a trad Belgian-style farmhouse ale came together. Begins w/a big surge of fruity aromatics & grapefruit-hoppy notes; tapers to a peppery, dry finish. (Kansas City, MO)
8.5% Goblet \$6.50

NEW BELGIUM • Oscar 65 ⚡
Very rare, small batch wild & sour ale aged from individual barrel expression, pronouncing flavors of fruit, spice, wood, &, of course, beer. (Fort Collins, CO)
8.5% Imperial Half Pint \$6

ALES MITH • Wee Heavy
A classic Scotch Ale. Typically sweet & malty, w/a very subdued dose of hops—just enough to provide balance. (San Diego, CA)
10% Imperial Half Pint \$5

PERENNIAL • Abraxas
Imperial Stout w/ancho chili peppers, cacao nibs, vanilla beans, & cinnamon sticks. Pouring deep brown w/a thick head, this beer has a complex body w/a delicious lingering roastiness. (St. Louis, MO)
10% Imperial Half Pint \$5

SIERRA NEVADA • Narwhal
Bold, malt-forward monster Imperial Stout w/notes of baker's cocoa, molasses, & dark roasted coffee. Complex, rich, & intense. (Chico, CA)
10% Imperial Half Pint \$6.50

AVERY • Coconut Porter
Freshly emptied bourbon barrels & an audacious amount of coconut complement the chocolate nature of this decadent porter. (Boulder, CO)
10.4% Imperial Half Pint \$7

THE BRUERY
10 Lords A-Leaping
Beyond your traditional Winter Warmer. 10th addition to their 12 beer series, this dark Imperial Wit ale features 10 spices which complement the yeast's spiced notes & dance upon the rich, dark fruited character of the specialty malts. (Placencia, CA)
10.5% Imperial Half Pint \$7

NEW HOLLAND
Dragon's Milk
Aging in oak for over 120 days extracts flavors from the wood, which contribute to this strong ale's complex character. Hints of bourbon flavor perfectly complement the roasted malts. (Kansas City, MO)
11% Imperial Half Pint \$5

GOOSE ISLAND 🇺🇸
Bourbon County Stout 2017
The first year that all Goose Island Bourbon County expressions were aged in first-use bourbon barrels. Sweet & rich on the nose, w/plenty of chocolate notes. Plush & round, showcasing fig fruit & bourbon truffles.
14.7% Bell Glass \$5

KEGS FOR KIDS! POUR OF THE DAY

ODELL • Easy Street Wheat
Light in body and mild on hopping, but is't on Easy Street in taste. The yeast adds a delicate floral and citrus flavor and enhances the beer's mouthfeel. (Fort Collins, CO)
4.6% Pint \$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!

Menu as of November 29, 2017
Please note: prices do not include tax.