

DRAFT BEERS & CIDERS

of Chicago, the Midwest, & the U.S.A.

See other side for Wines, Ciders, Belgian & more Belgian-Style Beers

Metropolitan Chicago

—Generator Doppelbock

Bocks have provided nutrition to fasting German monks during Lent for centuries. We are pleased to honor this tradition with Generator, a winter seasonal brew. Low bitterness at 25 IBU. 8.2%

Imperial Half Pint \$6.

Revolution Logan Square

—Coup d'Etat

Revolution's interpretation of a classic style, naturally fermented at higher temperature, w/more citrus hop character & a stronger earthy-spice aroma than most Seasons. 7.6%

Goblet \$6.50

Half Acre GoneAway Chicago

Formerly known as Senita, and before that as Heyoka—whatever its name, this western-style IPA is a firecracker! Conjuring the classics in Chinook & Amarillo, laid on a bed of pale malt. Deep gold; shoots straight to the bitter edge before falling into a mellow haze. 7%

Pint \$6.

5 Rabbit Chocofruit Guayaba Chi.

From a series of releases, each using a different tropical fruit with chocolate & caramel malts, flaked barley, & oats. This recipe features puréed guava. Luscious & uniquely delicious. 8.5%

Goblet \$6.50

Three Floyds Munster, Indiana

—Zombie Dust

Medium-bodied single hop pale ale showcasing Citra hops from the Yakima Valley. 6.4%

Pint \$6.50

Bell's 2-Hearted Ale Kalamazoo, Mich.

Longtime Hopleaf favorite. Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! This month marks the 30th anniversary of the brewery! 7%

Pint \$6.

* CIDERS *

Virtue Cider Chicago

—Cherry Mitten

Launched just last week! A blend of overripe Michigan apples & local cherry juice spends the winter fermenting w/classic British yeast. Then the best of the previous season's cider gets aged in well-used bourbon barrels. Delicious & beautiful. 6.5%

Goblet \$7.

B Nektar Meadery Ferndale, Michigan

—Zombie Killer Cherry Cyser

Cherry Cyser (mead & cider) made w/Michigan tart cherry juice, apple cider & star thistle honey. Sweet, but nicely balanced w/the tart cherries. 6%

Goblet \$8.50

Uncle John's Fruit House Winery

—Cranberry Apple Cider Michigan

Light pink with small head, slightly tart with some cranberry giving it a nice kick. 6.5%

Tall Goblet \$6.

Vander Mill Spring Lake, Michigan

—Ginger Peach Cider

Golden yellow with loads of ginger and peach. Semi-sweet with a tart green apple finish. 6.9%

Goblet \$6.50

Goose Island Green Line Chicago

Local barley & all American hops; environmentally friendly, economical, very tasty. Wonderful malty backbone w/just the right amt. of hops for refreshing finish. True everyday drinker. 5%

Pint \$4.

Off Color Apex Predator Chicago

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.

Pollyanna Lexical Gap Chicago

Straight-ahead W. Coast-style IPA brewed with massive amounts of Citra, Centennial, Simcoe, & Columbus hops. 7.3%

Pint \$6.

Two Brothers Warrenville, Illinois

—Peppermint Bark Porter

Aromas & flavors of peppermint & chocolate, a bit of sweetness, then roasted malt bitterness finishes it off. 6.7%

Pint \$6.

Penrose Spectral Geneva, Illinois

This year's version of Spectral Imperial Stout features vanilla beans! Toasted notes of biscotti & gently sweet aromas of dark fruit lead into a smooth vanilla bean character that mellows out the baker's chocolate & espresso malt flavors, followed by a subtle warming finish. 9%

Imperial Half Pint \$5.

Jolly Pumpkin Dexter, Michigan

—Some of My Best Friends

Are Pinchadiscos

1st release in JP's Gypsy Brewer Series, this collab. w/Stillwater Artisanal is a Saison made w/wild lime & rose lemongrass tea which display in both nose and flavor. Find also moderate Brett, berries, flowers in the nose. Dry w/some tartness & farmhouse ale barnyard funk flavors, plus oak & biscuits. 6.5%

Goblet \$9

New Holland Holland, Michigan

—Dragon's Milk

Dragon's Milk is a 17th century term used to describe the strong beer usually reserved for royalty. This strong ale was aged in oak for over 120 days. The aging process extracts flavors from the wood, which contribute to its complex character. Hints of bourbon flavor perfectly complement its roasted malts to produce a beer fit for a King. 10%

Imperial Half Pint \$5.

Founders Grand Rapids, Michigan

—Breakfast Stout

Flaked oats, bitter & sweet chocolate, Sumatra & Kona coffees—ingredients for a fine breakfast in a creamy beer to be enjoyed all day long. 8.3%

Imperial Half Pint \$5.

Lakefront Milwaukee, Wisconsin

—Fixed Gear Red

A big, bold, American red ale. Pours a crimson hue w/rocky white head and floral-citrus aroma from aggressive dry-hopping. 6.5%

Pint \$6.

Lagunitas IPA Chicago & Petaluma

43 different hops & 65 various malts. An absolute classic IPA! 6.2%

Pint \$6.

DRAFT BEERS

Craft Beers of the Midwest, the U.S.A., & Europe

See other side for Wines, Belgian & more Belgian-Style Beers

Great Lakes Cleveland, Ohio

—Dortmunder Gold

Smooth lager w/more body & less hops than a pilsner, less malt & more hops than a Munich-style lager. A great "session beer". 5.8%

Pint \$6.

Surly Furious Minneapolis, Minnesota

Scotland's Golden Promise malt is still produced traditionally by turning over the barley by hand. Here it provides the backbone for intense hop character Rich malt sweetness infused w/bright hop flavor & aroma from beginning to end. 100 IBUs; 6%

Pint \$6.

HammerHeart Lino Lakes, Minnesota

—Hokan's Brown

English-style brown ale w/some interesting hop choices & a little bit of Belgian malt, without venturing too far from style. Rich nutty malt character, w/strong hop presence. 6%

Pint \$6.

Victory Prima Pils Downingtown, Penn.

German pilsner malt w/Czech & German hops.

Classic European pilsner, made in the USA. 5.3%

Pint \$6.

Dogfish Head Lewes, Delaware

—Indian Brown Ale

A cross 'tween Scotch Ale, I.P.A., & American Pale, it's brewed w/Aromatic Barley & caramelized brown sugar to be well-hopped & malty at the same time. Molasses, coffee, ginger, raisins, & chocolate. 7.2%

Pint \$6.

McAuslan Montreal

—St. Ambroise Oatmeal Stout

(NITRO) Coffee & roasted malt aroma. Bitter hops & chocolate flavor. 5%

Pint \$6.

Wild Evolver Westcombe, England

Conceived in Amer. Wild Ale-style, it's an IPA w/tons of Brett. Light malt, yeast, fresh fruity hops, grass, citrus w/a dry & lightly bitter finish. 5.8%

Goblet \$10.

Deschutes Bend, Oregon

—Fresh Squeezed IPA

Bursting w/Citra & Mosaic hops, juicy w/a grassy, grapefruit finish. Dry & clean; a nice, easy IPA. 6%

Pint \$6.

New Belgium Denver, Colorado

—Blackberry Barleywine

(Lips of Faith Series) A deep wash of caramelized sugar & toasted bread, courtesy of Caramel Munich malts, exposes subtle laces of floral, fruity berries. Warming, rich, complex. 12%

Bell Glass (6.75oz.) \$5.

Great Divide Hibernation Denver

English-style Old Ale—Great Divide's Winter seasonal since 1995. Malty rich, but w/complex hop profile; hearty warming character from >3 mos of aging. 8.7%

Imperial Half Pint \$5.

Anchor Winter Wheat San Francisco

Made w/a unique blend of malted barley & wheat from Belgium, Germany, the Midwest, & a family farm just 75mi. from the brewery. Ebony-hued & robust in flavor; features malty complexity w/hints of licorice, and a thick creamy head. 7%

Pint \$6.

Menu as of Dec. 29, 2015 Please note: prices do not include tax

Birrificio del Borgo Lazio, Italy

—25 Dodici

Warm & enveloping Christmas Ale, w/a nice dried fruit nose esp. raisins & nuts, and even chocolate notes. Rich & full-bodied; flavors start w/caramel & chestnut honey, then lead toward fruity notes of cherries & blackcurrant. Spices in the finish. 9.5%

Goblet \$8.50

Firestone Walker Pivo Pils Paso Robles, California

German Pilsner w/hoppy Bohemian twist. Bright straw color, playful carbonation, noble German hop character—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. 5.3%

Pint \$6.

Almanac San Francisco, California

—Citra Sour (1st in the Single-Hop Sour Series) The citrusy, fruity flavors & aromas of Citra hops hint at grapefruit, melon, & passionfruit then blend into a tart, earthy sour finish. 7%

Goblet \$10.

Alpine Pure Hoppiness Alpine, Calif.

West Coast double IPA with hops in the boil, more hops in the giant hopback, and an incredible amount of dry hopping! 8%

Goblet \$5.

Ommegang Cooperstown, NY

—Grains of Truth (formerly Scythe & Sickle)

Bière de Garde-style harvest ale. Brewed w/barley, wheat, oats and rye, this fine ale is malty & creamy. Flavors of the grains & earth shine through. 5.8%

Goblet \$6.

Stone/Sierra Nevada Escondido/Chico

—NxS

2 longtime California craft beer compatriots teamed up to create a truly one-of-a-kind IPA. 2 batches of an IPA were brewed & blended to craft this multilayered beer. Of the 1st batch, 50% of it was aged in gin-infused bourbon barrels & 50% in rye whiskey barrels. These beers were blended w/the fresh 2nd batch of IPA, which was generously dry-hopped to impart the rich aromas to accompany the citrusy, piney, woody, herbaceous flavors. 8.2%

Goblet \$6.

Sierra Nevada Chico, California

—Celebration One of the earliest examples of American-style IPA, it is also one of the few hop-forward holiday beers. Bold & intense, it's famous for intense citrus & pine aromas, & features Cascade, Centennial & Chinook hops. 6.8%

Pint \$6.

Ballast Point San Diego, California

—Grapefruit Sculpin

The latest take on their signature IPA w/the tart freshness of grapefruit a perfect complement to the citrusy hop character. 7%

Pint \$7.

Anderson Valley Boonville, California

—Highway 128

Blood Orange Gose Tart, refreshing wheat ale soured w/lactobacillus & brewed w/sea salt & coriander; blood oranges added during fermentation. Tangy citrus notes complement champagne-like effervescence. 4.2%

Tall Goblet \$6.

DRAFT BEERS

BELGIAN & BELGIAN-STYLE

See other side for American Craft Beers

La Trappe Puur

Easy-drinking, fresh, hoppy, light Trappist Ale. Greenish golden body w/bright white thick head. Intense balsamic aroma—cypress, mint, bread, rice. Spicy, light, & fresh, w/a nice bitterness. 4.7%
Glass 12oz. \$8.

Tripel Karmeliet

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.

Kwak

brewed by Bosteels (founded 1791)
 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.

Malheur 12

Bougenhaut
 Dark brown ale w/beautiful rocky “café latte” light brown foam. Flavour is malty & cerealy, perhaps suggesting fresh cut bread. Taste is full & round, w/a touch of sweet alcohol, but still dry. Notes of nuts, honey & rum from the brown candy sugar. Bittersweet aftertaste, long & warm. 12%
Glass \$9.

Atomium Grand Cru

Brewed w/a 6-grain combo of barley, rye, spelt, wheat, maize & buckwheat w/ orange and coriander. Smooth a bit sweet and easy drinking. 8%
Goblet \$7.

Petrus Oude Bruin

Mahogany-colored w/rich, soft chocolately notes, vanilla oakiness, dessert apple fruitiness, passion-fruit & restrained acidity. 5.5%
Glass \$7.50

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BELGIAN & BELGIAN-STYLE

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Lefte Blonde

Sunny color, slightly clovy aroma, re strain ed orangy fruity palate, nutty creamy texture. 6.6%
Goblet \$6.

Chimay Cinq Cents (Chimay White)

Golden, slightly hazy appearance, fine head. Characteristic aroma of fresh hops & yeast. Fruity notes of muscat & raisins. No acidity, but an after-bitterness which melts in the mouth. Top-fermented unpasteurized Trappist beer. A classic. 8%
Goblet \$10.

—Grand Reserve (Chimay Blue)

The famous Blue Label is now on tap! This strong dark ale displays characteristic Chimay depth of aromatic fruitiness, a Port among beers. 9%
Goblet \$10.

Kasteel

—Cuvée du Chateau
 Dark, soft & mild, full & creamy. Figs, dates, and plums subtly seduce the taste buds without being overly sweet. Truly delicious. 11%
Goblet \$10.

Brasserie Dupont

—Avec Les Bon Voeux
 The strongest of Dupont’s farmhouse ales, but the alcohol isn’t all that detectable. 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 \$10.

Lost Abbey San Marcos, California

—Lost & Found
 Dark Belgian-Dubbel-style brewed w/raisin purée. Great yeast, caramel malt, subtle hops & dark fruit. Deliciously complex. 8%
Goblet \$6.

Unibroue Chambly, Quebec

—Le Resolution
 This extra strong dark ale is perfectly balanced between spicy, caramel & roasted malt flavours, complemented by a nice roundness & persistent finish. Festive—perfect for the holidays! 10%
Goblet \$9.

North Coast Fort Bragg, California

—Brother Thelonious
 Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar, figure in both nose & palate. Rich & mouthfilling; yeasty sweetness & alcohol; also some hop bitterness. 9.4%
Goblet \$7.

Boulevard Kansas City, Missouri

—Tank 7 (Smokestack Series)
 There’s a fermenter, Number Seven, the black sheep of Boulevard’s cellar family. When their brewers were experimenting on a traditional Belgian-style farmhouse ale, the perfect combination of elements came together in that very vessel. Begins w/a big surge of fruity aromatics & grape-fruit-hoppy notes; this complex, straw-colored ale tapers to a peppery, dry finish. 8.5%
Goblet \$6.50

Solemn Oath Naperville

—Punk Rock For Rich Kids
 A single-hop Belgo-American pale ale. Light caramel sweetness & fruity Belgian yeast complement the unique flavor & aromatics of Simcoe. 5.5%
Goblet \$5.

De Kazematten Ypres

—Grotten Santé
 Formerly St. Bernardus’ Grottenbier—“cave beer” matured in a cave for 2 mos. Mahogany-hued Belgian brown ale, malty w/tastes of burnt sugar & fruit. Moderate bitterness w/slight farmyard finish; herbal & zesty. 6.7%
Goblet \$8.50

Straffe Hendrik Bruges

—Unfiltered Tripel
 Traditional top-fermentation beer brewed by the unique family brewery De Halve Maan, located in the historical heart of Bruges since 1856. Authentic Belgian Tripel w/this limited unfiltered release featured here. Malty w/notes of orange 9%
Goblet \$9.

Brasserie de Silly Silly

—Stupid Silly Sour
 A completely unblended Sour ale, deeply garnet-hued, w/aromas of tart cherries & raspberries. Puckeringly sour at the start w/soft sweet undertone & thick lactic acid heavy mouthfeel. Lingering finish, w/out being cloying. 5.5%
Goblet \$10.

Bockor Bellegem

—Cuvée des Jacobins Rouge
 Lots of tart cherry, vanilla, woody funkiness, sour apple pucker, & solid malty backing to this classic Flemish sour ale. 5.5%
Goblet \$8.

Van Honsebrouck Ingelmunster

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

Brasserie des Franches-Montagnes Saignelégier, Switzerland

—√225 Saison
 This is BFM’s 15th anniversary beer (the square root of 225). A Belgian-style Saison matured in their used Abbaye de Bon Chien barrels for 4 months to give it a slight funky sourness. 5%
Goblet \$9.

Allagash White Portland, Maine

Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. 5.5%
Pint \$6..
Find Revolution’s Coup d’Etat on other side

KEGS FOR KIDS! POUR OF THE WEEK

California’s North Coast’s Puck

A “petite saison” brewed w/premium Pils & wheat malts, and fermented w/the same yeast strain used to make their renowned Saison, Le Merle. Sharp & spritzzy w/delicious flowery, spicy dry-hop aroma. In a season of huge winter beers, this is a welcome relief, w/plenty of flavor but light body & low ABV. Great w/mussels too! 4.1%
Tall Goblet \$5.

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



WINES ON TAP

Served in Carafes — Quarter=250ml Half=500ml 750=750ml

Whites

2014 Elqui Valley Sauvignon Blanc—Gotham Project

The Elqui Valley is the northernmost wine region in Chile, a coastal desert region known for the clearest skies in the world & the winning combination of warm days & very cool nights w/daily temp. swings of as much as 35° Celsius during the growing season. Ripe & bright citrus notes are complemented by a kiss of grassy-jalapeno notes, minerality, & a briny character—the Pacific’s a mere 25km from the vineyard. On the palate the wine has mouthwatering acidity & concentrated ripe citrus fruits that carry through into the long finish. 13.5%
Quarter \$10. Half \$18. 750ML \$28.

2013 Rhein Riesling Oppenheim Dr Heyden Landwein

A dry (*Tröcken*) Riesling that reflects the best attributes of the region w/rich fruitiness, underlying complexity & balanced acidity. The *Landwein* moniker is the German equivalent to the French *Vin de Pays*. With a deep commitment to sustainable agriculture, this estate is a leader in quality and environmentally friendly agriculture. 12%
Quarter \$9. Half \$17. 750ML \$25.

2012 Chardonnay Reata Carneros

Brilliant straw yellow. The nose is marked by ripe peach, mango, golden apple, lime, honeysuckle & bay leaf. Gorgeous entry unfolds into flavors of stone fruits & plush tropical fruits. The mouthfeel is smooth, the acidity mature & a touch of sweet oak contributes to its depth and complexity. 50% 10 months in new oak & 50% in stainless. 14.3%
Quarter \$10. Half \$18. 750 \$28.

Sparkling

NV Prosecco Singolo

100% Glera from the Veneto. New Prosecco DOC/DOCG laws do not allow the use of the name Prosecco on kegs, but the long arm of Italian authorities does not reach Chicago! Creamy and refreshing with a delicate combination of acidity and fruit.

Quarter \$10. (with Champagne-style flute)

Rosé

2014 “Sabine” Bieler Pere et Fils

Now in its 9th strong vintage, a delicious dry rosé from 5 hillside vineyards of Coteaux d’Aix en Provence. Rich, deeply colored—soft cranberry-red—with gorgeous nose of raspberry, Bing cherry, wild strawberry and spicy minerality. Beautifully crisp & flavorful on the palate with medium body and notes of red berries, Bing cherries, spice and no oak. Long and refreshing finish. Syrah-driven (55%) blended w/25% Cabernet Sauvignon, 15% Grenache, 3% Cinsault, 2% Rolle. 13.5%
Quarter \$9. Half \$17. 750ML \$25.

Reds

2013 Syrah Baker Lane

From Sonoma California. 2013 was a near perfect growing season to winemaker Stephen Singer’s taste, fully ripened Syrah but not over the top. This wine is from 100% organic-biodynamic fruit from Baker Lane’s estate vineyard, aged 10 mos. in 400 liter used Hungarian casks which leave the primary fruit & peppery aromatics intact. 13.4%
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.
Quarter \$9. Half \$15. 750ML \$25.

2012 Malbec Terra Rosa

From Argentina, this wine is rich purple w/an exotically perfumed nose, elegantly silky tannins, ripe juicy berry flavors, & a touch of smoke. 14.5%
Quarter \$10. Half \$18. 750ML \$28.

Menu as of Dec. 29, 2015
 Please: note: prices do not include tax

Hopleaf’s Draft Lines
 are maintained by

