

(Ask for prices of other sizes)

DRAFT BEERS

Beers below (unless noted) Pint \$5 10.5oz. \$3.50

Sierra Nevada Chico, California
—Celebration Ale
 Annual holiday offering from Sierra Nevada generously hopped with Chinook, Centennial and Cascades. Orange/copper color, easy drinking, and balanced. 6.8%
Pint \$6.
—Porter
 Classic, style perfect, creamy, roast malt, coffee, toasty, but easy drinking sessionable porter from the iconic California brewery. 5.6%
Pint \$6.

Bell's Kalamazoo, Michigan
—Hop Slam
 Imperial IPA. Plenty of bittering hops balanced w/malty sweetness. Big fresh hop aroma in front, long dry bitter finish with well-hidden potent alcohol. 10%
Pint \$6.
—Best Brown Ale
 Autumnal session ale with a nutty, toasted malt and caramel flavor. 5.8%
Pint \$6.

Metropolitan Brewing Chicago!
Generator Doppelbock
 The 1st seasonal offering from our neighborhood brewery, a mere .042 miles from Hopleaf. 8.2%
Goblet \$5.
Pint \$6.

Half Acre Over Ale Lincoln Ave, Chi.
 "An American-Style Bitter." Deep brown beer brewed w/6 varieties of malted barley & balanced w/three generous hop additions. Mild malt body w/bitter bones. 6%
Pint \$6.

McAuslan Montreal
St. Ambrose Oatmeal Stout
 Once an all-the-time Hopleaf draft pick is back after a decade's absence. Coffee & roasted malt aroma. Bitter hops & chocolate flavor. 5%
Pint \$6.

Brooklyn Black Chocolate Stout
 Award-winning Russian Imperial Stout. 3 mashes per batch, achieving a luscious deep dark chocolate flavor through a blend of specialty roasted malts. A much-needed winter seasonal 10.6%
8oz. Pub Glass \$5.

Surly Bender Brooklyn Center, Minnesota
 An amalgamation of styles: brown/ porter/APA. 5 distinct malts—two Belgian—for complexity & depth; added oatmeal for smooth texture. Citrus hop aroma & finish. Med.-bodied session beer. 5.1%
Pint \$6.

Dogfish Head Raison D'Etre Del.
 Deep mahogany ale brewed with beet sugar, green raisins and Belgian yeast, "complex as a fine red wine." Malt Advocate Magazine's American Beer of the Year, 1999. 8%
Pint \$6.

Victory Prima Pils Downingtown, Penn.
 German pilsner malt and Czech & German hops. Classic European pilsner, made in USA. 5.3%
Point Stevens Point, Wisconsin
Cascade Pale Ale
 From one of US's oldest indie regional breweries (1857). Dry-hopped w/Cascade, balanced by Crystal, 2-Row Pale & Munich malts. 5.7%
Pint \$3.50
10.5oz \$2.25

Goose Island Chicago
—Bourbon County Stout
 Outstanding stout aged in bourbon casks for 100 days, from the pioneer in this process. Huge roast coffee, chocolate & vanilla flavors w/ bourbon aroma & heat. Rare, expensive & worth it. 13%
6oz. Snifter \$6.50
—Pere Jacques A *Goose I. Reserve* brew
 Brewer Greg Hall's homage to Trappist Rochfort. Strong, dark, sweet w/banana & stone fruit notes. Trad. ingredients: 100% Belgian yeast, a blend of American & Belgian malts, & Saaz hops. 9%
Goblet \$6.

—Matilda A *Goose I. Reserve* brew
 G.H.'s homage to Trappist Orval. Golden hoppy Belgian strong ale w/Pilsner, Munich, & a touch of Crystal, malts; Saaz & Styrian Golding hops. 7%
Goblet \$6.

North Coast Fort Bragg, CA
Brother Thelonious
 Dark brown Belgian Strong Ale. Dark fruits, spices, caramel/brown sugar in both nose & palate. Rich & mouthfilling; yeasty sweetness & alcohol, also some hop bitterness. Released in conjunction w/ the Thelonious Monk Institute of Jazz. 9%
Goblet \$6.

New Belgium Colorado
Dark Heather Saison
 Target & Saaz hops along w/black pepper give a nice finish to this slightly fruity ale additionally spiced w/cardamom & heather. This is the latest of N.B.'s small batch "Lips of Faith" program. 7.5%
Goblet \$6.

Ommegang Abbey Cooperstown, NY
 First brew from the upstate Belgian specialists inspired by the monastic "doubles". Lively, medium-bodied, w/notes of dark fruit, chocolate, caramel, rum & toffee. Great by itself or with savory meats, cheese or dessert. 8.5%
Goblet \$6.

Allagash White Portland, Maine
 Traditional Belgian-style wheat beer, light & slightly cloudy w/a blend of spices. 5.5%
Glass \$5.

Unibroue Maudite Chambly, Quebec
 Mahogany-colored, rich-tasting & complex. 8%
Goblet \$5.

Anchor Steam San Francisco
 A true original, steam beer lies somewhere between ale & lager. Unique combination of flavors, well-hopped w/a pleasantly malty character. 5%
Pint \$5.

Dark Horse Marshall, Michigan
Scotty Karate
 Strong Scottish Ale w/a bit of smokiness, raisins & sweet caramel. 9.75%
8oz Pub Glass \$5.

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%

3 Floyds Munster, Indiana
Alpha King Ale
 Robust malt flavor & medium body, balanced by strong dry-hopping. Deep orange color, bold citrus hop aroma & a dry finish. 5.8%

Jan. 15, 2010

BELGIANS

On Tap!

DuPont Avec Les Bons Voeux
 Brasserie DuPont's holiday offering—rich & fruity w/a nice dry finish. Drink it while you can! 9.5%
Goblet \$7.50.

Brasserie LeFebvre Barbär Winter Bok
 Dark brown honey ale. Easy-drinking w/well-hidden alcohol (so watch out!) Nicely sweet, floral/ fruity & spicy; honey flavor more evident as it warms; nice contrasting acidic finish. 8%
Mug \$6.50.

Delirium Tremens
 Strong blonde ale w/excellent sweet/dry balance. Very rewarding. 9%
Goblet \$7.

Lucifer
 Now brewed by Het Anker, this strong golden ale is fruity up front but finishes w/a nice dry & hoppy note thanks to a good dose of Magnum, Spalt and Saaz hops. 8%
Goblet \$7.50

Kwak by Bosteels (brewery since 1791)
 Named for innkeeper Pauwel Kwak, who brewed his own beer. A deep amber beer w/an earthy aroma; hearty & warming. 9%
Goblet 13oz \$7.

Tripel Karmeliet by Bosteels
 Golden-bronze ale w/a creamy head. Inspired by the 3-grain beer of the Carmelites of Dendermonde in the 1600s. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Complexity & finesse! 8%
Goblet 13oz \$7.

St Bernardus Abt 12
 Richly textured brown ale, so dark it's almost ebony; smooth, creamy & full-bodied. Very assertive, like a warming coconut brandy. 10.5%
Goblet \$9.

 **WINES** 
 (6oz) Glass \$8 Bottle \$25

White
Domaine de la Becassonne
 Côtes du Rhone '08 50% Roussanne, 20% Claret, 30% Grenache (France)

Wachau Gruner Veltliner '08 (Austria)

Fontaleoni Vernaccia di San Gimignano DOCG '08 (Italia)

Stefano Massone
 Masera Gavi 2008 Cortese (Italy)

Red
Domaine Rose Dieu (France)
 Plan de Dieu Côtes du Rhone '05 50% Grenache, 40% Syrah, 10% Old Vine Carignane
Bodegas Hijos de Juan Gil
 "Wrongo Dongo" Jumilla 2008 100% Monastrell (Spain)

Tormaresca Neprica '08 40% Negro-amaro, 30% Primitivo 30% Cabernet Sauv. (Puglia)

York Creek Cuvee One (California)
 Anchor Brewery Godfather Fritz Maytag's blend of multiple vintages of several estate-grown varieties.

Rosé
Ilurce Rioja Rosado 2008
 100% Garnacha (Spain)

De Koninck
 Served in its unique goblet, a "bolleke", this ale is brewed w/pilsner malts & Saaz hops over direct flame in cast iron kettles. Very refreshing! 5%
Bolleke \$6.

Petrus Oud Bruin by Brouwerij Bavik
 Aged 24 months in oak casks. Mildly sour with dark fruit & vinous notes. Moderate alcohol makes this refreshing and food friendly. 5.5%
Goblet \$7.50

Atomium Grand Cru
 Made by Brouwerij Van Steenberghe. 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.

Leffe
—Brune
 Rich roasted malt flavor & aroma, slightly sweet. Spicy but not bitter, very easy drinking. 6.6%
Goblet \$6.

—Blonde
 Sunny color, slightly clovy aroma, restrained orangy fruity palate, nutty creamy texture. 6.6%
Goblet \$6.

Poperings Hommelbier
 Specialty of the Van Eecke family's brewery in the small town of Watou. A hoppy, golden-bronze top-fermented ale. Blend of winter, summer & aromatic pale malts; soft water from the brewery's own well; Brewers' Gold & Hallertau hops. Rose-like floweriness..., orange-zestiness..., & a late, spicy, cumin-seed dryness. Very refreshing & cleansing. Try it before a meal. (-M. Jackson) 7.5%
Goblet \$7.50

Cantillon Kriek
Very traditional, VERY tart, lots of funky flavors, definitely NOT for everyone
 100% unblended lambic. Rare & expensive, this is a treat for the lambic connoisseur. Whole fresh cherries are used; nearly all of the sugar is fermented out. Aged in oak casks and not often put in kegs, it's a unique drinking experience. 5%
Lambic Flute \$9.

Van Honsebrouck
Gueuze Fond Tradition
 A Hopleaf exclusive that Michael discovered while touring the brewery last year. Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection. 5%
Glass \$7.

Oud Beersel Framboise
 Whole fresh raspberries added to young lambic provides seasoning & sparks another fermentation, yielding great complexity. The acidity of champagne, bouquet & delicate flavor of raspberries, balanced by almondy dryness. 6%
Goblet \$7.50

Monks Cafe by Brouwerij Van Steenberghe
 Brewed as an exclusive private label for Philadelphia's Belgian food & beer mecca, Monk's Cafe; now available more widely. An Oud Brun-style beer aged in oak casks. Classic sweetness balanced by tart, sour, & funky old wine notes. 5.5%
Goblet \$7.50


 3 kinds available—ask your bartender!
Jadwiga Miod Pitney Poltorak from Poland,
Blanc de Fleur & Blueberry Nectar from Chicago's own Wild Blossom Meadery.