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*We also offer Wine both by the Bottle and by the Glass.
Please see inside covers, or ask your Server for larger menu.*

NEW! NEWEST ARRIVALS **NEW!**

Check here for beers that have arrived since print time.

OUR BEERS IN BOTTLES



BELGIUM

N.AMERICA

EUROPE

See Table of Contents on back page.
Mar 24, 2010 — Prices are Subject to Change

BELGIANS IN BOTTLES

Rodenbach

Red 750ml. \$18.
The classic Flanders sour red ale is back after a long absence. Now owned by Palm, it's a blend of young ale & ale aged in ceiling-high oak tuns. There are 300 tuns of various sizes, each imparting a slightly different character & color to the beer. Ales from several tuns are blended w/the young brew, resulting in its fruity, tart flavor. 5%

Gran Cru 750ml \$20.
Bottle-conditioned blend of ales aged in oak tuns of various sizes, each imparting its individual character. Sweet, acidic & fruity with sour grape background. 6.5%

Reinaert

Flemish Wild Ale 33cl. \$10.
This is the same as the DeProef Primitive described below, packaged in a smaller size for the Michael Jackson Beer Club. 9%

De Proef

La Grande Blanche
Imperial White Ale 750ml \$20.
Wheat ale that packs a punch! Floral nose, light wheat palate, followed by a bit of alcohol warmth. 7.5%

Signature "Les Deux Brasseurs" 750ml \$30.
Collaboration between Jason Perkins of Allagash & Dirk Naudts of De Proef. Each their house strains of Brettanomyces w/ Pilsner malt, torrified wheat, Hallertau & Saaz hops. Interesting and delicious. 8.5%

Green's Quest

Gluten-Free Tripel 500ml. \$10.
Green's Beers contain NONE of the following: Wheat and/or Soya beans, Milk, Lactose, Nuts, Celery, Mustard, Sesame Seeds, Sulphur Dioxide, Sulfites. Called an Abbey Tripel but made w/sorghum, buckwheat & millet. Light-to-med.-bodied & fizzy. Stone-fruity/ apple-y w/alcohol heat; light malt sweetness. 8.5%

Brasserie LeFebvre

A 5th-generation family-owned brewery in Quenast in Wallonia, founded in 1876, frequented by the workers of the nearby porphyry quarries. In 1978, the LeFebvres started working w/abbeyes—see our *Abbey beer section for the Floreffie beers*.

Barbãr 33cl. \$7.50
Golden blond honey ale. Easy-drinking w/well-hidden alcohol (so watch out!) Nicely sweet, floral/fruity & spicy; honey flavor becomes more evident as it warms; nice contrasting acidic finish. 8%

Debuissou Scaldis

330ml \$7.50
Known in Belgium as "Bush". A slow sipping ale. Lots of upfront warmth & a malty bouquet. 12%

Vanberg & DeWulf NEW!

Lambrucha 750ml \$18.
Brewed by DeTroch in Wambeek. Combining hand-selected house lambics that are at least 1 year old & batches of specially brewed organic Kombucha fermented tea. Both the tea and the lambic beer contain strains of Brettanomyces & Pediococcus, so this is a natural marriage of flavors. 6.5%

Straffe Hendrik NEW!

Brugs Tripel 11.2 oz. . . . \$6.50
Hazy golden color, sweet malt, spice, and lots of yeast. A bit spritzzy. 9%

Gouden Carolus
by **Brouwerij Het Anker**—probably Belgium's oldest still-operating brewery.

Ambrio 11.2oz. \$7.50
Using only Belgian hops, this Mechelen Brown-style ale is rich w/sweet caramel & raisin notes.

Hopsinjoor 11.2oz. \$7.50
Hoppy offering brewed w/Goldings, Spalt, Hallertau & Saaz. Gently bitter, dry & subtle. Not extreme, just delicious. A new favorite! 8%

Carolus D'Or 11.2oz . . . \$7.50
Strong, deep copper-red color, complex aroma, warm finish. 8%

Cuvee Van de Keizer
750ml. \$20.
Brewed once a year on February 24, birthday of Charles V. Malty and brown with many layers of flavor. 8.5%

Cuvee Van de Keizer Blonde
750ml. \$20.
Yeasty aroma, boozy heat & fruity sweetness. 10%

Lucifer by Brouwerij Het Anker

Lucifer 11.2oz \$7.50
After bouncing around a bit, this brand has found a home at Het Anker. Fruity and spicy, crisp and refreshing. Not unlike Duvel in style ...and name! 8%

Ichtegems

Gran Cru 11.2 oz. \$10.
Flemish Red Ale. Blend of 40% young sweet ale, 60% mature ale, aged in Bordeaux casks for 2 years. Not as sour as Rodenbach, nor as sweet as Duchesse. 6.5%

Petrus

Aged Pale Ale 11.2 oz. . . . \$9.
24-30 months in wood. Old-golden-hued. Oaky aroma w/hints of sherry & fruit, sourness in the finish. 7.3%

Oud Bruin 11.2 oz \$9.
Mahogany-colored; rich, soft, chocolatey notes, vanilla oakiness, dessert apple fruitiness, maybe passion fruit & restrained acidity. Nice with duck. 5.5%

Belgians

Wittekerke can \$5.
Wit beer from Bavik, W. Flanders. Tart lemon flavor w/light coriander & clove notes. 5%

Hoegaarden \$5.
The original white beer, brewed since the 15th century. Wheat, coriander & citrus notes combine in this naturally cloudy, very refreshing, distinctive beer. 5%

Kwak \$9.
Brewed by Bosteels, named for innkeeper Pauwel Kwak, who brewed this beer starting in 1791. A deep amber beer w/an earthy aroma; hearty & warming. 9%

Brouwerij de Block
Satan Gold 11.2 oz . . . \$7.50
Belgian Strong Ale, hazy gold w/white head; Fruit-spicy-yeasty nose & palate w/grain & herbs coming in. Some sweetness, possible minerality, in the finish. 8%

Satan Red 11.2 oz. \$7.50
Satan Gold's darker & maltier sibling. 8%

Special Block 6 11.2 oz \$7.50
Very drinkable. moderately strong, reddish-brown ale. Spritzzy & light-bodied. Food-friendly! 6%.

Duvel by the Moortgat Brewery
11.2 oz. \$7.
750ml \$20.
1.5 litre \$45.

A Classic! This strong golden ale is surely one of the world's most beautiful & elegant beers. Prodigious creamy head, a champagne sparkle, notes of pear & a dry finish. Fermented three times, bottle-conditioned and suitable for cellaring. 8.5%

Bosteels DeuS
Brut Des Flanders 750ml \$45.
The true champagne of bottled beers. Extraordinary sparkling ale is fermented in the bottle, followed by the traditional "remuage et dégorgement" in the Champagne region of France. Fabulously aromatic, it tingles on the tongue w/carbonation & has a fine dry finish. 11.5%

Br. de Regenboog
Vuuve 11.2 oz. \$10.
Flemish for "Five"; brewed by Johan Brandt for the 5th anniversary of his "Rainbow" brewery. 60% barley and 40% wheat, plus hops, coriander, and organic orange peel. Fruity, spicy, citrusy, prickly on the palate. Strong wit beer at 5%.

Wostyntje Mustard Beer
11.2 oz \$10.
Made w/90% pilsner malt, Kent Goldings & challenger hops, crushed Torhout mustard seeds (imparting a unique bitterish finish) and dark & light candy sugars. 5%

't Smisje BB Bourgondier
11.2 oz \$10
A highlight of the 2002 "24 Hours of Beer" in Antwerp. Dark bottle-conditioned ale brewed w/valerian & lemon balm. 12%

Kasteel by Br. Van Honsebrouck
Tripel 11.2 oz. \$9.
Creamy medium body, big alcohol. 11%

Bruno 11.2 oz. \$9.
Strong, malty brown, sweet! 11%

Rouge 11.2 oz. \$9.
Kasteel Brown Ale matured 6 months w/sour cherries. Good as an aperitif or dessert. 8%

Van Steenberge
Piraat \$9.
Hoppy interpretation of a strong golden ale w/lots of Saaz character. Gold-to-bronze color, spicy hop aroma, creamy nutty palate, fruity dryness in the warming finish. 10.5%

Atomium Premier
Gran Cru \$7.50
6 grains: barley, spelt, rye, corn, wheat & buckwheat. Hazy orange/amber, flavored w/hops, coriander & orange zest. 8%

Gulden Draak \$10.
(Golden Dragon) The flagship of this famous brewery. Dark brown triple ale w/a creamy head, natural malt, toffee-like sweetness w/hoppy accents. Barleywine strength at 10.5%

more next page >>

*Why
Drink Beer
from a
Glass?*

Many beers, especially the Belgians, have their own distinctive glasses, each designed to highlight its beer's particular character. Beer is best appreciated when poured into its glass, as it finishes what the brewer started: the beer "opens up"—producing a frothy head, releasing its aroma, revealing its beautiful color—and is then truly ready to drink. *Bottle drinkers, give it a try!*

Belgians

Brasserie d'Achouffe

Small artisanal brewery in the Ardennes.

LaChouffe 11.2 oz. \$10.
Strong Golden Ale, a bit on the sweet side, w/just enough hops to dry the palate. 8%

Houblon Chouffe 11.2 oz. . . \$10.
A unique marrying of the traditions of English IPAs AND the classic Belgian way of brewing. A beautifully balanced Tripel, hazy gold w/impressive, longlasting head, big malty body, distinct hop dryness, expressive estery fruitiness. 9%

La Binchoise Blonde

12oz \$6.50
Honey, hops, bread and yeast flavors all get their due. Nice balance.

Duysters

Maybe the smallest brewery in Belgium w/production of only about 650 cases. Loterbol is Flemish for "prankster".

Loterbol \$12.
Very hoppy with a rocky head. 6.8%

Loterbol Bruin \$12.
Very dark with toffee malt flavor. 10%

Farmhouse Ales (Saison-style)

Brasserie Dupont

This classic agricultural brewery dating from 1850, set around a farmyard, has been in the Dupont family since 1920. Still uses original cast iron brewing vessels.

Avec Les Bons Voeux \$18.
Usually a holiday offering, but great anytime. Rich & fruity w/a nice dry finish 9.5%

Saison Du Pont 750ml \$18.
Herbal, hoppy, peppery fruitiness; rocky head. Long dry finish. 5.5%

Avril Bière du Table 750ml \$18.
A refreshing low-alcohol "table beer". Great w/food or as a palate cleansing starter before you follow w/stronger fare. Good choice for when you want to have a few & need to be somewhere early the next morning. Vastly superior to American "lite beers" while filling that niche. It's Dupont, so you know you won't be disappointed! 3.5%

Foret 750ml \$20.
Organic Saison Ale. Belgium's only certified organic ale. Bold, dry and herbal. Ingredients grown on their own farm. 5.5%

Moinette 750ml \$20.
True artisanal strong Walloon ale. Well-hopped; spice & ginger notes; fruity finish. 7.5%

Moinette Brun 750ml \$20.
Creamy chestnut brown ale. Nice, sweet malt flavor. New in the States. 8.5%

Bièrè du Miel 750ml \$18.
In 1920, Louis Dupont, an engineer-agriculturist, was planning to emigrate to Canada. To dissuade him, his father bought him the Rimaux-Deridder farmhouse brewery, renowned for its honey beer. 80 years later, Louis' heirs have revived the style. Bottle-conditioned; delicately honey-scented balanced by a dry palate. 8%

De Glazen Toren

Saison d'Erpe-Mere 750ml \$25.
Very traditional hoppy Saison w/ fruity-spicy elements; brewery founded in 2004! 7.5%

Jan de Lichte 750ml \$25.
"Strong" Double Wit brewed with barley and wheat malts, oats and buckwheat. Hazy gold, light effervescent body w/wheat & grass in nose. Spicy, somewhat yeasty, softly malty, a little earthy. Grass-citrus finish. Easy-drinking and pleasant! 7.5%

Cuvée Angelique 750ml \$25.
Made by the female members of OPA Aalst (local brand of Zythos.) Belgian Double-style; rich dark fruit & spice. Best beer yet from a new Hopleaf favorite brewery! 8.5%

Fantôme *Hard to get, periodically unavailable—please ask your server.*

In the heart of the Ardennes Forest, Fantôme is a classic artisanal farmhouse brewery that brews in the robust Saison style. They specialize in beers with unusual spices and herbs, recalling the early years of Belgian brewing.

Saison 750ml \$25.
Fruity, complex farmhouse ale. Rustic, funky & refreshing. 8%

St. Feuillien Saison 750ml \$20.
Nice spritz, notes of citrus & wheat, and a malty finish w/a bit of tart wildness. Subtle & delicious offering from one of the few female-run Belgian breweries. 6.5%
(See page 5 for more beers from St. Feuillien!)

Belgians

Brasserie Huyghe

Delirium Tremens \$10.
Strong blonde ale w/excellent sweet/dry balance. A very rewarding discovery. 9%

Delirium Nocturnum . . \$10.
Very well-balanced dark ale w/sweet aromatic nose. Triple-fermented using 3 different yeast strains & 5 different malts. Raisin, bittersweet chocolate & aniseed flavors. Long finish developing into a hoppy aftertaste. 9%

La Caracole

Troublette 11.2 oz. \$8.50
Complex Wallonian white ale made from 100% organically grown Pilsner malt & raw wheat, w/Styrian & Saaz hops. Perfumy, w/ very smooth palate & fruity acidity; dry finish. 5%

Saxo 11.2 oz. \$8.50
Wallonian Blonde Ale made w/Munich & Pilsner malt, raw wheat & Saaz hops. 8%

Brouwerij Verhaeghe

Duchesse du Bourgogne \$10.
Refreshing Flemish old red ale, matured in oak casks. Smooth, rich texture w/interplay of passion fruit & chocolate, & a long dry, acidic finish. 6.2%

Vichtenaar 11.2 oz \$10.
Flemish red-brown ale matured in oak casks for 8 months. Fruity sour oak notes, flavors of Madeira & vanilla, & the acidity of a fresh apple. 5.1%

Echt Kriekbier 11.2 oz . . . \$10.
Cherry ale based on Vichtenaar w/ local sour cherries added during the maturation process in wood casks. Final product is a blending of 1, 2 & 3-year old beers. 6.8%

Poperings

Hommelbier \$8.50
Specialty of the Van Eecke family's brewery in the small town of Watou. A hoppy, golden-bronze top-fermented ale made from a blend of winter, summer & aromatic pale malts; soft water, from the brewery's own well; Brewers' Gold & Hallertau hops. Rose-like floweriness from the bottle-conditioning, orange-zestiness from the hops & a late, spicy, cumin-seed dryness. Very refreshing & cleansing. Try it before a meal. (—M. Jackson) 7.5%

Brouwerij De Ranke

XX Bitter 12 oz \$10.
For a few hours each week on Friday & Saturday, the 100-year-old Deca brewery in W. Flanders is turned over to two friends, Nino Bacelle & Guido Devos, to make small batches of specialty brew. Made w/Haller & Brewers Gold hop varieties, XX is famous for its massive hoppiness. 6.2%

Kriek 750ml \$35.
Beautiful, ruby-colored, dry & quite sour yet fairly easy to drink. Sharp cherry upfront; earth/barnyard/wood notes in aroma & palate. Slight sweetness come s only from the fresh whole tart cherries—no added sugar or syrup. 7%

Urthel by Brouwerij De Leyerth

One of the rare breweries owned & operated by a woman, Hildegard Van Ostaden. She is the creative force behind the beers; her artist husband Bas designs the labels.

Samaranth Quadrium 12oz \$10.
Sweetly malty & full-bodied Quadrupel; complex flavors: dried fruit, marzipan & nuts. 11.5%

Hop-It 12oz \$10.
Brewed as homage to American Craft Brewers w/European hops & Pilsner malt. Spicy, hoppy & delicious. 9.5%

Hibernus Quantum Tripel 12oz \$10.
Full-bodied fruity & complex w/alcohol warmth & slight tart funkiness. 9%

DeDolle Brouwers 11.2 oz

Arabier \$10.
Light and citrusy, pale and hoppy. A strong golden ale; sweetish w/hoppy aroma 8%

Bos Keun \$10.
Lightly spiced paasbier (blonde ale made for Easter.) Slightly sour with honey overtones. Pale and dry hopped. 7%

Oerbier \$10.
Brown Ale with a nice tartness and sweet finish. Double dark and smooth with sweetness offset by licorice tones. 7.5%

Stille Nacht \$10.
Sour-spicy winter seasonal. Claret-colored w/hints of apple in aroma & palate. 8.1%

Dulle Teve 10° \$10.
The website says: "Dulle Teve means Mad Bitch, but the US government does not like the name, so we said 'TRIPLEL.'" An all malt brew w/white candy in the kettle and refermented. 10%

Malheur by Br. de Landtsheer

Bièrè Brut 750ml \$45.
Brewed & re-fermented in the bottle using the méthode Champenoise. Heady mixture of phenolic alcohol & finely balanced by hops. Long lingering hop finish w/fizziness on the tongue. Tickles the nose like a sparkling wine. 11%

Dark Brut Reserve 750ml \$45.
Brewed as the above—méthode Champenoise. Strong & complex yet well-balanced. Nose: citrus, barnyard, wood, horseblanket, malt, almonds, vanilla, powdery chocolate. Spritzy yet creamy mouthfeel. Notes of bitter dark chocolate, vanilla, wood, coffee, charcoal, leather, tobacco, nuts, spirits. Velvety-smooth finish w/dark woody malt flavours. Great w/chocolate. Drinks easier than its ABV suggests, so be careful! 12%

10 11.2oz. \$7.50
Strong Ale—full-bodied, gold-coloured w/ rich honey-like texture, & pleasant warming, slightly hoppy-dry lingering finish. 10%

12 750ml \$45.
Deep dark ruby-brown Quadrupel w/rich heavy aroma: malt, spices, caramel, raisins & dates; palate a bit lighter w/smooth texture & alcohol present. A sipper. 12%

BELGIUM

Trappist Ales

Avoiding contact with the ungodly world outside, the trappists remain true to the rule of living off their own land, labor & resources. Such principles gave a strong foundation to their tradition of brewing, while others allowed the art to be lost. These six are the only true trappist breweries, owned & run by active Benedictine Abbeys.

Chimay

Founded 1850; brewing began 1861; the first monks in Belgium to sell their beer commercially. The best-known & biggest monastery brewery in Belgium. Its products are, in the monastic tradition, top-fermented strong ales conditioned in the bottle. Within this tradition the Chimay beers have a house character that is fruity both in intense aroma & palate.

Red \$10. **Red** 750ml \$25.
Full copper color, notably soft palate, hint of black current. 7%

White \$10. **White** 750ml \$22.
Firm dry body, slender for its gravity, w/plenty of hop character in the finish & a quenching hint of acidity. A noble beer whose character is a bit different than the other Chimays. 8%

Blue \$12. **Blue** 750ml \$27.
Characteristic Chimay depth of aromatic fruitiness, a Port among beers. The version in a corked 750ml bottle is called Grand Reserve. The larger bottle size and different method of sealing seem to mature the beer in a softer manner. 9%

Orval \$10.

Founded in 1070 by Benedictines from Calabria, and rebuilt many times over the centuries after being sacked in several conflicts. This beer, the only offering from this abbey, gains its unusual orangy color from the use of three malts plus white candy sugar in the kettle. Dry-hopped secondary fermentation, which lasts 5-7 weeks. Bottle conditioning lasts for 2 months. This is a world classic. 6.2%

Koningshoeven La Trappe Quadruple 11.2 oz. \$10.

From Trappist abbey Schapskooi in the Netherlands. Very strong full malt richness, brandy-like alcohol. 10%

Trappist Achel *newest of the monk brewers—since only June 2000!*

Brune 8 33cl \$12.
Mahogany-colored malty Double-style with a warm, dry finish. 8%

Blonde 8 33cl \$12.
Med.-bodied Triple-style, not unlike Westmalle. 8.8%

Extra 750ml. \$35.
Huge copper-colored ale! Licorice/dark chocolate/spicy aromas; full-bodied and richly malty. Long and warming finish. 9.5%

Westmalle

Founded in 1831, the monastery has brewed since its early days, though it was slow to make its products available commercially. It remains the most withdrawn of the Trappist monasteries, not encouraging visitors. They produce three beers, including a single known as "Extra" which is available only to the Brothers.

Double 11.2 oz. \$10. 750ml \$25.
A dark brown ale, malty but quite dry. 6.5%

Triple 11.2 oz. \$12. 750ml \$25.
Strong w/ a pale, almost pilsner color. Its mash is made 'exclusively of pilsner malts from Germany & France, but following the classic procedure, candy sugar is added to the kettle. There are three hopping stages. Faintly citrus fruitiness, rounded body, & alcoholic kick; this triple expresses its full character within 6 months of leaving the monastery. Strong herbal aroma and dense head. 9%

Rochefort

Perhaps the least known of the Trappist Breweries but one that has gained in reputation in recent years. These strong dark ales are identified by their gravity in Belgian degrees.

"6" \$10.
Copper/russet colored, earthy-sweet aroma and flavors; hints of caramel & raisins. 7.5%

"8" \$12.
Tawny and fruity with a suggestion of figs. 9.2%

"10" \$14.
Dark brown & rich with depths of fruity & chocolaty flavors. 11.5%

BELGIUM

Abbey-Style Ales

While only the Trappists still have their own breweries, other orders in Belgium made beer in the past. As a means of raising funds for their own support or for pastoral work, these abbeys commission commercial brewers to make beers for them or license their names.

Abbaye des Rocs

Tripel Imperiale 11.2 oz \$9.
2006 World Beer Championship Platinum Medal—"Superlative". Very rich dark tripel. 10%

Affligem

Dobbel 750ml. \$12.
Deep garnet dense meringue head w/chocolate notes, finishing dry & light. Twice fermented, bottle-conditioned. From the oldest abbey in Flanders. 7%

Tripel 750ml \$12.
The "Burgundy of Belgium" as Abbey beers are called. Twice world champion of the style! Deep gold, spicy with a touch of apricots and vanilla.

Blonde 12oz. \$5.
A bit strong for a blonde. Rocky head, floral aroma, subdued hoppiness, smooth mouthfeel. A real bargain too! 7%

Corsendonk These beers' roots are in a 15th Century Augustinian priory.

Pale \$9.
Golden and perfumy; produced by DuBocq of Purnode in Nanur province. 8.1%

Brown \$9.
Dark & chocolaty; made in Bios in Ertevelde, East Flanders. 7%

St. Feuillien

Tripel 375ml \$8.50
Pale golden w/white fluffy head; effervescent; distinctive maltiness; fruity, spicy, yeasty. 8.5%

Brune 375ml. \$8.50
Ruby brown w/generous head; malty body, flavor fruity w/licorice & caramel notes, & a bit of hop bitterness. 7.5%

Saison 750ml \$20.
Nice spritz, notes of citrus & wheat, and a malty finish w/a bit of tart wildness. Subtle & delicious offering from one of the few female-run Belgian breweries. 6.5%

St. Bernardus

Abt 12 11.2 oz. \$10.
Richly textured brown ale so dark it's almost ebony; smooth, creamy & full-bodied. Very assertive, like a warming coconut brandy. 10%

Tripel 11.2 oz. \$9.
Pale amber color w/a wonderful head, slightly sweet rosewater aroma; orangey-grassy flavors of Styrian hops in the finish. 7.5%

Prior 8 11.2 oz. \$9.
Dark, sweet, mellow beer—essentially a dark Tripel. Ruby to purple color; smooth, creamy rich texture that's almost oily, malt-fruit complexity reminiscent of coconut. 8%

Pater 6 11.2 oz. \$8.
Traditional dubbel, chestnut in color, very fruity w/notes of melon & very fresh banana, finishing w/slight bitterness. Easy drinking! 6.7%

Witkap \$8.50

Banana & berry nose, lemony finish. Lighter in body & alcohol than Doubles & Triples but w/the big aromatic profile typical of the style. Quenchingly flavorful! What the monks drink for lunch. 6%

[more>>](#)

What About to Westvleteren?

The monks of St. Sixtus no longer wanted to operate a commercial brewery, preferring to brew and sell just enough to support themselves—only in restricted quantities at the monastery, just a few hours a week, only to individual customers*—who must promise not to sell to others! For the drinker, an alternative is to try the beers from St. Bernardus, who for years brewed licensed versions of the Westvleteren beers, sold under the St. Sixtus name. When the monks enlarged their brewhouse, the official relationship ended. However, the beer lives on as St. Bernardus 8, 12 & Tripel. (*Visit www.sintsixtus.be for the very particular instructions!)

Abbey-Style Ales

Tripel Karmeliet 11.2oz\$9.
 Inspired by the 3-grain beer brewed in the 1600's by the Carmelites of Dendermonde; made by Bosteels brewery in nearby Buggenhout. Launched in 1996 to acclaim. Made from raw & malted barley, wheat & oats. Golden to bronze w/a creamy head; great finesse & complexity. Restrained hoppiness, generous spicing, fruity banana & vanilla character from the house yeast. 8%

Maredsous (by Duvel Moortgat)

Dubbel 8 11.2 oz. \$7.50
 Dark deep ruby w/decent head & lace. Richly savory & sweet on the nose; big fruity & malty palate w/ chocolatey malts & toffeeish sweetness. Yeast & dry wood/smoke & spicy alcohol in the finish. Grows even better as it warms. 8%

Tripel 10 11.2 oz. \$7.50
 Hazy gold-peach amber w/massive head & good lacing. Light aromas of malt, alcohol, bread yeast & fruit. Flavors sweet, toasty, w/caramel, dark malt, some fruit. Medium full body, generous carbonation, tongue-coating, alcohol warmth in the finish. 10%

Maredsous Blonde 6 11.2 oz. \$6.50
 Brewed since 1963 by Duvel Moortgat for the monks of the abbey near Namur. This is the lightest & most easy-drinking of the three. Fruity, spicy, w/mildly dry finish. 6%

Grimbergen by Br. Alken-Maes

Blonde 11.2oz \$6.50
 Fruit, yeast and malt w/light hop notes. One of the first Belgians on our list. 6.7%

NEW! **Brune/Double** 11.2oz \$6.50
 Ripe and dried fruits, rich full body and creamy mouth feel. 6.7%



BELGIUM Lambics

Spontaneously fermented beers from the Lambeek region. Whereas most beers are fermented by cultured yeast under tightly-controlled conditions, these beers are fermented by airborne wild yeasts. These bottle-conditioned beers develop further complexity through aging in wooden barrels prior to bottling. Lambics can be divided by style into **Traditional** 🍷 (sour, tart) and **Modern** ⬠ (sweet, foudroyante).

? **Boon** 375ml \$15.
 100% spontaneously fermented by wild yeast. Barrel-aged for 2 years. Frank Boon, the premier revivalist brewer in Belgium, uses only whole fruits in his lambics—no additional syrups or extracts. Aromatically fruity, tart & unblended, w/a great balance of flavors.

Gueuze 6.5% **Kriek** 5% **Framboise** 5%

🍷 **Cantillon**

"Classic example of a lambic brewery. Beers of great complexity ...favored by purists. A World classic." —Michael Jackson

Gueuze 375ml. \$18.
 A classic Gueuze blend of 1-, 2- and 3-year-old lambics, fermented a second time in the bottle. Unsweetened, unfiltered, best served at cellar temperature. 5%

Kriek 750ml. \$30.
 Gueuze fermented w/local Schaarbeek cherries only, macerated for 5-6 months allowing them to dissolve completely. 5%

Rosé de Gambrinus 375ml. \$18.
 Gueuze fermented with whole raspberries; cherry accent. 5%

Bruocella 1900 Gran Cru 750ml \$35.
 For aficionados. Unblended old lambic chosen by the master brewer. Smooth; nearly still. The "single malt" of lambic. Aged in oak at least 3 years. 5%

🍷 **3 Fonteinen (Brouwerie Ambachtelijke Gueuzestekerij)**

Oude Gueuze 750ml \$45.
 Unsweetened blend of 1, 2 & 3-year-old lambics. Tart with palate-quenching hop finish. Very rare. Very good. 5%

Kriek 750ml \$45.
 Pure fruit & unflinching sourness. Militantly traditional & uncompromising—a superb example of Belgian brewing art. 5%

🍷 **Van Honebrouck Gueuze Fond Tradition** \$14.
 Very tart & authentic classic gueuze—30% wheat, 70% barley—spontaneously fermented, oak-aged to perfection. 5%

Lambics

🍷 **Girardin Gueuze** 12.7 oz \$20.
 Neither filtered nor centrifuged. Quite traditional & cidery. Very complex palate with lots of aromatic flavors, including sour apple & lemon juice. 5%

🍷 **Oud Beersel (Vandervelden)**

One of the smallest lambic breweries in Belgium, producing "uncompromisingly traditional lambic, gueuze and kriek". Dates from 1882, but still essentially a 1-man operation.

Oud Beersel Gueuze \$12.
 Following spontaneous fermentation in wooden barrels (no yeast or sugar added), young and old lambic are blended. Tart, refreshing, naturally sour w/musty sweetness. "The white sparkling wine of the beer world." 6%

Oud Beersel Kriek \$15.
 Whole fresh cherries added to gueuze. The acidity of champagne; bouquet & delicate flavor of cherries; balance of almondy dryness. 6.5%

Oud Beersel Framboise \$15.
 Whole fresh raspberries added to young lambic, providing seasoning and sparking another fermentation, resulting in a product of great complexity. As with the kriek, this exhibits the acidity of champagne, the bouquet and delicate flavor of raspberries, and a balance of almondy dryness. 6%

🍷 **Hanssens Artisaanaal**

Oude Gueuze 375ml \$15.
 Lambic from the last free-standing blender (negociant) in the world, each bottle aged over three years. "Refreshingly fruity and rhubarby flavor," says Michael Jackson. 5.8%

Oude Kriek 375ml \$15.
 Similar to the Oude Gueuze, brewed w/cherries.

Oudbeitje 375ml \$20.
 Strawberries in the nose & palate! 2-year-old lambic (blend of Boon and Girardin) conditioned with 150kg of natural strawberries per 600-liter barrel. Tart and dry; a fine aperitif.

NEW! **Experimental Cassis** 375ml \$20.
 One-off batch black current lambic from Sidy Hanssens, daughter of Jean, who saved the tradition of a non-brewing blender of lambic. Beautiful tart fruit. 6.5%

NEW! **Experimental Raspberry** 375ml \$20.
 One-off batch black current lambic from Sidy Hanssens, daughter of Jean, who saved the tradition of a non-brewing blender of lambic. Beautiful tart fruit. 6%

⬠ **Lindemans**

Cassis 12oz. \$12.
 Tart and sweet, tasting of currants. 4%

Pomme 12oz \$12.
 Tart apple aroma & flavor w/slight lambic sourness in the background. 4%

Framboise 12oz \$12.
 Magnificent aroma, delicate raspberry palate w/undertones of fruity acidity; elegant, sparkling clean natural taste, lovely rose color. 4%

Peche 12oz. \$12.
 Sparkling, refreshing taste of peaches. Flavorful and beautifully balanced. Wonderful in place of cider or champagne. 3%

Kriek 12oz. \$12.
 Beautiful pour: deep red w/pink head, & lovely lacing as you drink. Big cherry nose w/a bit of yeast. Rich thick smooth mouthfeel, slight tartness & plenty of cherry flavor/sweetness till the end. 4%

Cuvee Rene Gueuze 750ml \$25.
 Unfiltered & aged-in-bottle "Gran Cru". Named for brewery founder Rene Lindeman. Cidery, winey palate; complex flavor. 5%

⬠ **Liefmans**

Kriek 11.2oz. \$10.
 Not exactly cherry lambic, but made from spontaneously-fermented brown ale. 6%

⬠ **Chapeau (Brouwerie De Troch)** 11.2oz \$12.
 These lambics spend 5 months in oak casks & are bottle-fermented for 7 to 8 months before release.

Framboise (raspberry) 4.5% **Mirabelle** (plum) 3% **Fraises** (strawberry) 3%

NORTH AMERICA

Belgian-Style

Ommegang Cooperstown, NY
Farmstead brewery dedicated to making traditional Belgian-style ales using house-propagated yeast, bottle conditioning, warm cellaring & open fermentation.

Ommegang 750ml \$15.
Top-fermented & bottle-conditioned for a fruity, aromatic burgundian brew. 8.5%

Hennepen Ale 750ml . . \$15.
Farmhouse-style ale. Robust hoppy saison-style w/crisp finish. 7.5%

Rare Voss 750ml \$15.
Brabant-style ale. Copper-colored, spicy, light on the tongue, elusive fruitiness, nutty finish. 6.5%

3 Philosophers 750ml . . . \$15.
Noel Blake's winning concept in the Real Beer contest to "describe your ideal beer": a blend of Lindeman's Kriek & Ommegang Ale. Fruity, spicy & strong. 9.8%

Chocolate Indulgence Stout
750ml \$15.
Belgian chocolate & chocolate malt combine for a rich, subtle truly unique stout. Perle hops cap the finish. 7% *Limited availability—ask your server.*

Ommegeddon 750ml . . . \$15.
A dose of funky Brettanomyces yeast takes this towards the wild side. A bit sour. Refreshing w/dry finish. 8%

Biere de Mars 750ml . . \$25.
Hazy amber French Style ale. A bit of Brettanomyces funk, malty sweetness and a dry hoppy finish. 6.5%

Unibroue Chambly, Quebec
Maudite \$6.
Mahogany-colored, rich & complex. 8%

Blanche de Chambly . . \$6.
Produced from a blend of Quebec unmalted wheat and a very pale barley malt to which spices & natural aromatics are added along with a light hopping. 5%

Chambly Noire \$6.
Smooth & creamy, dark & malty, easy-drinking. 6.2%

Éphémère \$6.
A light wheat ale brewed with apples and spices. Refreshing & aromatic. 5.5%

Fin du Monde \$6.
Triple fermented in the style of Belgian Trappist triples. Slightly tart w/balanced flavors of wild spices, malt and hops. 9%

Don de Dieu \$6.
Brewed once a year, in Dec. Triple-style, bottle-fermented Abbey-type beer. Made w/unmalted wheat; cloudy w/suspended yeast; the color of a white beer w/golden highlights. Strong yet mellow. 9%

La Terrible 750ml \$20.
Dark Abbey Ale, strong and full of roasted malt flavor with a fruity aroma. 10.5%

Trois Pistoles \$6.
Mellow flavor, dark color w/a ripe fruit aroma reminiscent of old port. 9%

Quatre-Centième ("400")
750ml \$18.
Dubbel style brewed for the 400th anniversary of Quebec City, w/4 different spices/herbs representing each century. Light-bodied, slightly tart/sour. 7.5%

Quelque Chose \$12.
Featuring dark malts & wild cherries (soaked in slightly bitter ale for months before their addition), Q.C. is brewed to be served hot in winter & cold in summer. Great w/strong cheeses, with or as dessert, or on the rocks as an aperitif. Yum. 8%

Allagash Portland, Maine
This small brewery uses the méthode champenoise for all of their bottled beers. This means: just prior to bottling, when no carbonation is present in the beer, a fresh dose of sugar & yeast is added. After bottling, the beer is aged in their temperature-controlled cellar, where the yeast ferments the sugar & naturally carbonates the beer.

Fluxus 750ml \$30.
First beer brewed in Rob Todd's new brewery. 25% rye malt & flavored with yarrow; hopped w/Warrior & Brewers Gold. Herbal character. 10%

Dubbel Reserve 750ml . . \$18.
Dark walnut color, toasted caramel & chocolate notes. Rich, creamy mouthfeel, near wine-like nature. 7%

Tripel Reserve 750ml . . . \$18.
Lighter in color than the double. Complex fruit & spice aroma complemented by a full palate with suggestions of honey. Long warm finish. 9%

Four Ale 750ml \$18.
Brewed with 4 malts, 4 hop varieties, & 4 sugars (light candy, dark candy, light golden molasses, & date sugar) & fermented 4 times, each with a different strain of Belgian yeast. 10%

Black 750ml \$25.
Rob Todd's first stout is a roasty, toasted malt & chocolate brew made with German 2-row barley, torrified wheat, & oats re-fermented in bottle w/Belgian yeast. Typically Allagash & awesome! 7.5%

Victor Ale 750ml \$30.
Latest Rob Todd experiment: beer plus 100 lbs. of Red Chancellor grapes! 9.3%

Victory Downingtown, Penn.
Golden Monkey 12oz . . . \$5.
Authentic Triple-style w/German malts & Belgian yeast, w/ fruit & floral notes some spice & sweetness. 9.5%

More Victory in Microbrews section!

Belgian-Style North Americans

Goose Island Chicago
Pere Jacques \$6.
Inspired by his many journeys to Belgium, brewer Greg Hall presents to Chicago his homage to Trappist Rochfort. 9.2%

Matilda \$6.
Brewer Greg Hall's homage to Orval Trappist ale includes a rare yeast that imparts a fruity spiciness. Lots of hops balances the complex maltiness. Enjoy w/mussels! 7%

Sofie 650ml (22oz) \$15.
Farmhouse/Saison. Effervescent, hazy golden color w/notes of orange citrus, herbs & flowers and a bit of wild yeast funkiness. Dry finish. Very food friendly. 6.5%

Juliet 650ml (22oz) \$25.
Fermented w/wild yeasts & aged in Cabernet barrels for 6 months with blackberries. Tart, fruity and a bit sour. Winelike tannins and woodiness. 6.7%

Demolition Ale 650ml (22oz) \$15.
Revisiting a beer from the past with some recipe tinkering. Belgian golden-ale-style brewed w/Saaz and Chinook hops and pilsner malt. Limited quantity release. 6.7%

Bourbon County Stout
12oz \$10.
Outstanding stout aged 100 days in bourbon casks, from the pioneer in the process. Huge roasted coffee, chocolate & vanilla flavors w/bourbon aroma & heat. Rare, expensive & worth it. 2008 vintage. 13%

New Belgium Fort Collins, CO
Fat Tire Amber Ale \$5.
Toasty, biscuity maltiness so pleasantly balanced w/crisp hoppiness. 5.3%

1554 12oz \$5.
Brussels-style Black Ale based on a 16th century recipe brewed w/lager yeast at a warm temperatures for an easy-drinking full malt flavor. 5.6%

TransAtlantic Kriek 22oz . . \$20.
Brewed & aged in casks at Boon in Belgium. After cherries are added it's shipped refrigerated to New Belgium where it is blended with a golden lager. An American-Belgian creation. 8%

La Folie 22oz \$20.
Brewmaster Peter Bouckaert came to New Belgium from Rodenbach and this beer reflects that legacy. Aged in French oak casks, it has the vinous sour flavor one would expect. Complex and delicious. 6%

Jolly Pumpkin Dexter, Mich.
This tiny Michigan brewery matures all its beers in oak casks & bottle conditions them. They brew French & Belgian styles & mysteriously give them Spanish names.

Oro de Calabaza 750ml . \$18.
Brewed in the French Bière de Garde tradition. Lush & spicy, gently hoppy. 8%

Calabaza Blanca 750ml . \$18.
White ale w/orange peel & coriander. Tart with a dry finish. 4.8%

Avery Boulder, Colorado
Brabant 12oz \$18.
Dark ale fermented with 2 wild yeasts and aged for 8 months in Zinfandel casks. Huge aroma with notes of sour dark fruit, chocolate and oak. 8.7%

Reverend 22oz \$12.
Belgian-style Quadrupel ale. Tawny-colored with hints of dark cherries, currents & molasses. 10%

Salvation 22oz \$12.
Belgian-style Strong Golden ale. Champagne-like w/apricot & peach aromas. 9%

15 22oz \$15.
Anniversary Ale brewed in Belgian farmhouse style w/ barley, wheat, black mission figs, hibiscus flowers, white pepper & some funky Brettanomyces yeast. 7.68%

Lost Abbey San Marcos, Cal.
From time to time we have very special rare Lost Abbey brews. Ask your server!

Inferno Ale 750ml \$20.
Belgian Strong Pale Ale. Fruit yeast & spice. An American Delirium Tremens. 8.5%

Devotion Ale 750ml \$18.
Belgian Pale Ale fermented w/3 yeasts, Northern Brewer Tettnang hops. Effervescent w/ notes of orange, apricots & honey. 6.25%

Judgment Day 750ml . . . \$20.
Strong Quadruple-style, hopped w/Challenger & East Kent Goldings. Brewed with raisins; rich. 10.5%

Avant Guard 750ml \$18.
Bready aroma & taste. Floral hoppiness, yeast & citrus w/a good deal of spritz. 7%

Angel's Share 750ml . . . \$25.
Aged for 12 months in Heaven Hill Bourbon casks. Vanilla, dark fruit, toffee and alcohol heat. Rare and special. *Limited availability—ask your server.* 12%

North Coast Fort Bragg, CA
PranQster 12oz \$6.
Belgian-style Golden Ale. Floral nose, full fruity flavor & a clean finish. 6.9%

Le Merle 750ml \$15.
Rustic Flanders-style "Saison" ale. Mildly sour with nice hops in background, highly carbonated & refreshing, clearly inspired by DuPont & well done. 7.9%

Brother Thelonius 12oz \$7.
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. Inspired by Thelonius Monk & released in conjunction w/the Thelonius Monk Institute of Jazz (brewery contributes to the Institute to support jazz education) 9%



*Brooklyn Brewing on
next page! >>*

Belgian-Style North Americans

Brooklyn Brewing NY
Local 1 750ml. \$20.
 Strong Golden ale. Naturally carbonated, 100% bottle refermentation. German malts & hops, Mauritius Demerara cane sugar, Belgian yeast. Somewhat spicy, fruity, finishing dryer. First beer packaged using the brewery's new Brooklyn bottling line & warm room. 9%
Local 2 750ml. \$20.
 Dark ale brewed w/Belgian dark candy sugar & NY State wildflower honey. 9%

Black Chocolate Stout
 12oz. \$6.50
 Russian Imperial Stout brewed w/a blend of specialty malts, mashed 3 times & hopped Willamette & American Fuggle. 10.1%

Brooklyn Black Ops
 750ml. \$40
 Russian Imperial Stout aged 4 months in bourbon casks, bottled flat and refermented with champagne yeast. Only 940 cases produced 11.6%

NORTH AMERICA

Microbrews

See *Belgian-Style Americans* for *Goose Island* & *Victory* beers, and also *chocolate stouts* from *Ommegang* and *Brooklyn Brewing*.

Brooklyn-Schneider Hopfen-Weisse 750ml. . . . \$35
 Collaboration between Garrett Oliver and Hans Peter Drexler, the malted wheat sweetness is tamed by dry hopping with American hops. Lots of citrus notes. 7.8%

Brasserie McAuslan Montreal
St. Ambrose Oatmeal Stout
 12oz. \$6.
 Draft favorite in the early days of Hopleaf, now back in Chicago in bottles only. Lots of great flavor—especially roasty coffee, bitter chocolate & hops—in a relatively moderate alcohol package. 5%

He'Brew (Shmaltz Brewing)
 Kosher Beer! Contract-brewed by Mendocino Brewing & Olde Saratoga Brewing in New York.

Genesis Ale. \$5.
 Crisp, smooth, balanced between a West Coast Pale and Amber Ale, easy enough to be a session ale. Supple malt sweetness, pronounced hops. 6%

Messiah Bold \$5.
 Deep brown session ale made w/rich dark malts, complex but mild hops, some nutty & sweet notes, decent carbonation. 5.5%

Origin Ale 22oz. \$10.
 Imperial Amber brewed w/5 barley malts, wheat, 6 NW hops varieties & the juice of pomegranates; inspired by Deut. 8:8. 8%

Bitterweet Lenny's RIPA
 22oz \$11.50
 Rye-based double IPA tribute to Lenny Bruce—"brewed w/an obscene amount of malt & hops." Tons of big flavor. 10%

Ska Brewing Durango, Colo.
ESB 12oz can. \$5
 This everyday drinker has lingering bitterness & some citrus notes. Light body & moderate alcohol make it a session ale. One of the pioneering craft breweries to offer beer in cans. 5.7%

Bell's (Kalamazoo Brewing) Mich.
Pale Ale. \$5.
 Blond-colored, firm-bodied pale ale made from a balanced blend of pale & biscuit malts. Spicy floral hop aroma & flavor. 5%

3rd Coast Beer 12oz \$5.
 Golden easy drinker. Crisp & refreshing; bitter finish. 4.8%

3rd Coast Old Ale 12oz. . \$6.
 Strong Barleywine style. Deep amber-colored w/ vintage brandy-like character. 10.2%

Double Cream Stout 12oz. \$6.
 Smooth & sweet winter seasonal stout. 6.1%

Expedition Stout 12oz. . . \$6.
 American take on Imperial Stout. Massive & rich. A sipper. 10.5%

Porter \$5.
 Dark ale for all occasions. Blend of dark malts imparting flavors of coffee & chocolate w/some smoky roasted notes. 5.25%

Cherry Stout \$6.
 Roasty malt & tart Michigan cherries. 6%

Kalamazoo Stout 12oz . . \$5.
 Deep dark, full-bodied roasty stout. 6%

Amber \$5.
 Bell's' flagship beer, deep copper-colored & richly flavored. Mostly pale malts, but also some Munich & caramel malts, bring a slightly sweet flavor that is balanced by a melange of American hops. 5.8%

Two-Hearted Ale \$5.
 Bell's most bitter ale, beautifully copper colored, w/dense creamy head & full blast of hops! 7%

Victory Downingtown, PA
HopDevil Ale. \$5.
 Rich German malts & whole-flower American hops. Very well-balanced, nice bitter finish. 7%

Wild Devil Ale 750ml . . . \$20.
 Hop Devil re fermented with a wild yeast. Very limited, very good. 6.7%

North Americans

Two Brothers Warrenton, Ill.
French Country Ale \$6.
 "Domaine DuPage". Easy drinking caramel malty ale inspired by the Biere de Garde style of N. France, brewed nearby! 5.9%

Dogfish Head Lewes, Delaware
Raison D'Étre 12oz. \$6.
 Deep mahogany ale brewed w/beet sugar, green raisins and Belgian yeast. "complex as a fine red wine." Malt Advocate Magazine's American Beer of the Year, 1999. 8%

Raison d'Extra 12oz \$15
 Huge version of Rasion d'Étre, brewed w/brown sugar & raisins. Taste of figs & molasses. Alcohol heat. *Very Very Very strong at 18%!!*

World Wide Stout 12oz . . \$15
Variable availability—please ask your server.
 Very dark, rich, roasty, complex, huge; brewed w/a ridiculous amount of barley. Thick but lively mouthfeel, strong, sweet notes. Have one with (or as) dessert—*but be careful, it's 18%!*

60 Minute IPA 12oz. . . . \$5.
 A session India Pale brewed w/Warrior, Amarillo & "Mystery Hop X". Powerful w/ lots of citrusy hop character & notes of cedar, pine, floral & candied orange. 6%

90 Minute IPA 12oz. . . . \$6.
 This Imperial IPA features a single constant 90-minute hop addition—Cascade, Columbus & Chinook—balanced by plenty of English 2-row barley, then dry hopped to reach 90 IBU. The 2003 Champion of RealBeer.com's Battle of the Beers. 9%

120 Minute IPA 12oz. . . \$20.
Variable availability—please ask your server.
 120 IBU monster of an IPA. Extremely alcoholic. Dry-hopped for a month after a 2-hour boil with hops. Aged for another month w/whole hops. Hops Hops and more hops. *Boozy Warning!*: 20% ! *yikes.*

Fort 750ml. \$35
 One ton of raspberries per batch. 2-month fermentation. Very complex, very strong. *This one's to share and then take a cab home.* 18%!

Palo Santo Marron 12oz . \$8.
 "Holy Brown Tree". American brown ale aged on this super-dense Paraguayan wood, which imparts its unique caramel-vanilla-chocolate profile. Roasty, woody, really like nothing else. 12%

Midas Touch 12oz. \$6.
 Handcrafted ancient ale: a beverage based on residue found in the drinking vessels of King Midas' tomb (yes, he really existed, though the golden touch is just a story.) Made w/white muscat grapes, honey & saffron. Smooth & dry. 9%

Burton Baton \$8.
 Blend of oak-aged English strong ale DFH's 90-Minute IPA. Citrus notes from Northwestern hops meld w/the oak's vanilla notes 10%

Dark Horse Marshall, Mich.
Crooked Tree IPA 12oz . . \$5.
 Made by simply doubling all of the ingredients, except the water, of their Crooked Tree IPA. Bitter & citric, huge in every way. Great lingering finish. 6%

New Holland Holland, Mich.
Dragon's Milk
 12oz. \$6.
 American Strong Ale aged in oak barrels. Soft, rich caramel-malt character w/deep vanilla tones & dark fruit notes. 8.5%

Golden Cap Saison
 12 oz. \$6.
 Brewed w/spelt & fermented w/some wild yeast strains, it has a bit of the style's sour wildness. Food-friendly easy drinker; a bit more understated than some other examples of the style. 7%

Great Lakes Cleveland, Ohio
Burning River Pale Ale . . \$5.
 Named after the infamous 1969 combustion of the Cuyahoga River. Firm-bodied for its style. Assertively hoppy, balanced by subtle malt flavors. 6%

Edmund Fitzgerald Porter . \$5.
 Roasty aroma, bittersweet/coffee flavors, bold hop presence. 5.8%

The Eliot Ness \$5.
 Deep amber-red w/fragrant malt aroma. Rich caramelized malt and noble hop flavors; crisp clean finish. 5.8%

Founders Grand Rapids, MI
Devil Dancer 12oz \$10.
Occasional Availability—ask your server.
 Massive dark mahogany Double IPA with huge malt character balanced by its big 112 IBUs. Flavors of grapefruit & pine & flowers also present. Dry-hopped for 26 days straight w/a combination of 10 hop varieties. Powerful, delicious. 13%

Dirty Bastard Scotch Ale . \$5.
 Reddish brown in color. Malty & sweet, typical of the style but a bit hoppier than most scotch ales. For its strength, quite a smooth drink. 8.3%

Red's Rye \$5.
 Rich & hoppy. Brewed with rye and 4 Belgian caramel malts. 6.8%

Nemesis 12oz. \$10.
 Maple bourbon barrel-aged wheat wine. Notes of molasses, bourbon, vanilla & maple syrup. Boozy heat. 12% **NEW!**

Breakfast Stout 12oz . . \$6.50
 Flaked oats, bitter & sweet chocolate and Sumatra & Kona coffee. This creamy beer has the ingredients for a fine breakfast to be enjoyed all day long. 8.3% **NEW!**

Kentucky Breakfast . . . \$12.
Occasional Availability—ask your server.
 An 11.2% bourbon-cask-aged version of the Breakfast Stout. **NEW!**

more on next page >>

North Americans

North Coast Fort Bragg, CA
A microbrewing pioneer, opened in 1988, named "One of the 10 Best Breweries in the World" by Chicago's Beverage Tasting Institute.

Old 38 Stout \$6.
Named for a retired steam engine on the Fort Bragg-Willits "Skunk" run through the California redwoods. Onyx-dark, smooth, firm-bodied stout; toasted character, coffee notes of dark malts & roasted barley. 5.6%

Old Rasputin Imperial Stout \$6.
A style from England favored by the Russian Imperial Court. Huge, malty & well-hopped. This beer, like Rasputin, stands up to anything & will not die! 8.9%

XII Anniversary Old Rasputin 500ml \$30
A bourbon-barrel-aged version of the classic Russian Imperial Stout. Drink while it lasts—*very limited!* 11.2%

Old Stock Ale \$7.
Perhaps the classic American Old Ale, eminently cellarable. Made w/imported British malt & hops. Rich mahogany color, wonderful "evening ender." 11.7%

Scrimshaw Pilsner \$5.
European-style Pils brewed with Munich & Klages malts and Hallertauer & Tettnang hops. Mildly hoppy w/a dry finish. 4.4%

Red Seal Ale \$5.
Copper-red Pale Ale with wonderful hop/malt balance. 5.5%

Port Brewing San Marcos CA
Wipeout IPA 22oz. . . . \$12.50
Classic West Coast IPA, hopped w/ Amarillo, Centennial & Simcoe varieties. A bit of caramel hop for balance, but it's the hops that rule here! 7%

Sierra Nevada Chico, CA
Pale Ale 12oz \$5.
Since 1981, an American classic. 4.4%

Bigfoot 12oz \$6.
25th release of Sierra's classic Barleywine. Dense, complex & malty w/plenty of Chinook, Cascade & Centennial hops for balance. 9.6%

Torpedo Ale 12oz \$5.
Extra IPA bittered w/Magnum, finished w/ Magnum & Crystal, dry-hopped w/Magnum, Crystal & the new Citra hops. A delicious hopfest! 7.2%

Anchor San Francisco, CA
Porter \$5.
Rich, dark & complex, though slightly lighter in body than many porters. Caramel, chocolate, deep coffee notes. America's first porter. Yum! 6.3%

Old Foghorn 12oz \$5.
Deep caramel color, rich hoppy nose, malty taste. Hints of fruit, especially plum, offset by the rousing hop character. 7%

Liberty Ale \$5.
Heavily hopped (Cascade) w/copper color & hoppy nose, creamy persistent head. First brewed in 1975 to commemorate Paul Revere's ride! 4.8%

Small Beer 22oz \$7.50
Revives an ancient tradition of brewing two distinct beers from one mash. Made from sparging a second time the same mash that produces Old Foghorn. Like a modern bitter. 3.3%

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

EUROPE

MALTA

Farson's Lacto Stout \$6.
From the makers of our namesake Hopleaf Pale Ale! Brewed according to the original 1946 recipe w/unfermentable lactose adding sweetness & body, this black beer sports a pale brown head, red licorice aromas, moderate maltiness, some chocolate & herbal notes. Sweet w/pleasant dryness in the finish. This style, aka Milk Stout, was originally made w/whey, was high in B vitamins and low in alcohol, and so was rationed to pregnant & nursing mothers during WWII. Easy drinking at 3.8%

ITALY

Birrifficio Troll Palanfrina 750ml \$35.
Made w/ malted barley & local roasted chestnuts. Hazy brown & medium-bodied. 9%

Birrifficio di Como Malthus Birolla 500ml \$25.
Brewed w/roasted chestnuts & honey from thorn trees, all local to the beautiful Northern Italy mountain lake country. Refermented w/more honey, hopped w/ Kent Goldings & Cascades. Worth the money! 6.5%

NEW! **Birra Del Borgo Rubis-Lamponi** 750ml \$40.
Sour raspberry ale from the Lazio region. 5.6%

Baladin

Super Baladin 750ml . . \$35.
A surprise from Italy! Originating from a 9th-century recipe, similar to a Belgian Triple. An English yeast strain is used for primary fermentation. Warm apricot, flowers, bananas & bitter almonds aromas. Such flavors plus citrus & warm malt come through strongly. 8%

NEW! **Al-Iksir** 750ml . . \$35.
Called a demi-sec ale, its primary fermentation uses Islay Scotch Whiskey yeast. Lively carbonization, flavors of baking spices, dark fruits and biscuits. 10%

NEW! **Nora** 750ml . . . \$35.
Inspired by the beers of ancient Egypt. Spiced with ginger, myrrh, & orange peel.

Panil Barriqué 750ml \$25.
Triple-fermented, first in stainless steel, then in cognac casks & finally in the bottle. Sour red ale, unfiltered, unpasteurized & with no added sugars, it revives the lamentably fading Flemish & Dutch sour reds/oud bruin styles. 8%

Cassissona 750ml \$25.
Sparkling cassis beer from tiny Birrifficio Italiano. Munich, Pilsner & caramel malts. Small amount of cassis added at beginning of fermentation, matured for 6 mojs. Rich, fruity aromas. Vanilla & dry hoppy finish. Beautiful, unique bottle. 6.5%

Birrifficio Montegioco

Dolii Raptor 12.7 oz \$25.
This is their sought after Demon Hunter Ale aged in Barbera wine casks for 6 months. Dark brown color, notes of tart cherries, oak, & vanilla. Expensive, yes but worth it. 8.5%

Draco 750ml \$30.
Brewed w/6 malts, fermented 3 times. Fresh blueberries, yeast & malt sugar are added during the second. Great aromatics. 11%

Quarta Runa 750ml \$30.
Oven-baked fresh peaches are added during fermentation to this malted barley & wheat brew. Peach flavor is subtle, in the background. 7%

Gran Reserva 750ml \$25.
Brown ale made with 12 different malts, aged in Barbera wine casks. Lightly carbonated, vinous with notes of tobacco, oak and raisins. 8.5%

AUSTRIA

Brauerei Schloss Eggenberg
Samichlaus \$10.
Once "the world's strongest beer". Made in Switzerland for over 20 yrs. Brewed only on St. Nicholas Day (Dec. 6th) then lagered for 10 months before bottling for the next year's celebration. 4 malts: 1 pale, 3 dark. Fermented at high temps for 2 wks., it exhibits densely malty creaminess w/some yeast notes, & a warming brandy-like alcohol finish. Great w/robust dishes, chocolate, or on its own after dinner. 14%

Samichlaus Helles \$10.
Strong and sippable! Sweet & alcoholic aroma; pours bright gold w/no head. Clinging honey sweetness to start, followed by alcoholic heat, yeast & malt, faint cherry? Despite uncarbonated appearance, it sparkles on the tongue. 14% *more next page >>*

*To Have
& To Hold!*

**Hopleaf Pint Glasses
& Hopleaf Goblets**

**1 for \$5
4 for \$15**



*Ask Your
Bartender or Waiter...*

Europeans

GERMANY

G. Schneider & Sohn

Aventinus 16.9 oz. \$8.
The world's oldest top-fermenting wheat doppel-bock, made since 1907 as a creative response to bottom-fermented doppelbocks popular at the time. 8% "Aventinus has a huge head, an insistent sparkle, malty notes in the nose, chocolate, fruit & spices in the palate and slightly dove-like finish."—M. Jackson

Schlossbrauerei au Hallertau

1809 Berliner Weisse 20 oz. \$12.
One of the rare, antique & interesting regional beer styles of Germany. A wheat beer brewed with top-fermenting yeast & lactobacillus culture w/wort that is not boiled but heated to just below boiling before transfer to open fermenters. Germans are forbidden by Reinheitsgebot (the Pure Beer Law of 1516) to add anything but water, grain, hops & yeast to beer, but they often subvert the law when serving Berlingerweisse by offering it "rot oder grun"—red on green—by adding raspberry or woodruff syrup. At Hopleaf you may have it pure, red or green. Tart, sour & acidic, a historic adventure in beer. 5%

Monchshof Schwarzbier

500ml flip-top bottle! \$10.
Brewed by Kulmbacher, this classic black beer is called "the black pils"—it's unusually dry for a dark lager. 4.9%

Schlenkerla Rauchbier \$10.

A smoked beer whose flavor comes from the beechwood fire underneath the malt-drying kiln; smoke penetrates the malt. Dark, aromatic bottom-fermented beer. Cellar-matured. 5.1%

Leipzigiger Gose 750ml . . \$30.

Top-fermented wheat beer, 60% wheat/40% barley, plus coriander, salt & lactic acid bacteria. A rare German beer that's not "Reinheitsgebot"—it has ingredients other than malt, hops, yeast & water. Refreshing & full of interesting flavor. 4.5%

Jever Pils \$5.

Typifies the very dry style of Pils made in Germany's far north. Emphatic hop aroma, a dry start and a long bitter finish. 4.7%

Pinkus-Muller

Munster's last remaining brewery is run by the 5th & 6th generations of the Muller family. It was the world's first to brew with only organically grown barley malt & whole hop blossoms.

Ur Pils 500ml \$7.50

Pale golden, light, dry and balanced. 4.5%

Munster Alt 500ml \$7.50

In the land of lagers, Alt is the rare German ale. Pale gold w/herbaceous aroma & dry finish. 4.5%

Ueriger Alt \$10.

The classic Duesseldorfer Altbier: medium-bodied w/balanced, clean maltiness; hops & dryness in the finish. Michael Jackson calls this "the most assertive, complex and characterful of the alts." 4.6%

Clausthaler Non-Alcoholic \$3.

The only non-alcoholic beer that adheres to the German Pure Beer Law of 1516.

SWITZERLAND

Abbaye de St. Bon-Chien 750ml \$50.

Delightfully complex Belgian-style Strong Ale from Brasserie Des Franches-Montagnes in the Jura Mtns/NW border region of Switzerland. Treads the boundary between port, wine & beer, aged in wooden casks previously used to age Merlot, Merlot Cabernet, Whisky and then Grappa; then finally blended from different casks for optimal balance & complexity. Amazing nose featuring spices (cinnamon, wood), fruit, spirits, licorice, vegetal dryness. Palate features grapes, chocolate, vanilla, brown sugar! Smooth & velvety, turning slightly vinous w/very subdued bitterness. Long port-like finish. Great with rich foods like duck, balsamic vinegar or very dark chocolate. Only 1,000 bottles released for US market in 2006. Named in fond memory of the late brewery cat. 10%

IRELAND

Guinness Pub Draft Can \$5.

Available in 120 countries in 19 variations of which only 6 come from the original St. James Gate brewery in Dublin, including this one, the nitrogen-capsuled can. The brewery claims to use the original yeast; all the grain for the St. James version is grown in Ireland.

more>>

Europeans

FRANCE

Brasserie Thellier

The oldest working brewery in France—the Thellier family home in Bavay, constructed in the 1600s on a Roman foundation.

La Bavaisienne 750ml . . \$25.

Bière de Garde, lightly hopped, w/rich amber color, dense head, malty aroma & rich, sweet flavor. 7%

Belzebuth

Pur Malt \$6.50

Top-fermented all-malt, filtered ale. Very strong, golden ale; smooth, almost fluffy, starting candyish w/peppery alcohol flavors, finishing surprisingly dry. 15% !

Brasserie Lebbe

L'Amaltheé 750ml \$20.

Brewed by a transplanted Belgian goat-cheese farmer in a tiny village in far Southwestern France. He grows his own barley & malts & feeds the spent grains to his goats. An orgainc original that harkens back to another age of farmhouse brewing. Unfiltered & cellar-aged for 2 years. 6%

St. Sylvestre

3 Monts 750ml \$15.

Great Bière de Garde from N. France. Fresh light aroma; strong, spicy & slightly hoppy palate. 8.5%

ENGLAND

Samuel Smith 12 oz. . . \$6.

The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest. Independent, family-run and rich in brewing tradition, Sam Smith beers are world classics.

Old Brewery Pale Ale

A light "session" ale, known as "Old Brewery Bitter" in the U.K. 5%

Nut Brown Ale

Walnut-colored w/a nutty, roasty palate. 5%

Oatmeal Stout

On early labels, described as nutritional & recommended for lactating mothers, this bittersweet ale is hearty & substantial. 5%

Imperial Stout

Brewed to a high alcohol level to survive transport to the Czarist Courts in St. Petersburg, this is a rich, roasty ale w/alcohol warmth & flavor. 7%

Ridgeway Bitter 500ml . \$10.

Master brewer Peter Scholey of the late lamented Brakspear Brewery is brewing classic English ales including this easy-drinking, low-alcohol session ale. Challenger & Boadica hops & Maris Otter malt in perfect balance! 4%

Flag Porter 12 oz. \$6.

Several bottles of porter recovered from an 1825 English Channel shipwreck found their way to brewing scientist Keith Thomas in 1988. One bottle yielded enough yeasty sediment to culture up & use in a Whitbread Porter recipe from the period. Once the most popular brewing style in England, it fell out of favor & for a time was not produced at all. In a great revival, the style is presented here in its original glory. 5.9%

Meantime Porter

750ml \$23.

7 malts, Fuggle hops. Roast coffee, chocolate & toasted malt flavors. Brewed in Greenwich, home of Time itself! 6.5%



Hopleaf Gift Cards Available!

Ask your Bartender or Server...



☀️ CIDERS ☀️

FRANCE

Clos Normand Brut Cider 750ml \$12.

Refreshing, light, dry; lightly carbonated; very fresh apple taste.

Domaine Dupont 750ml

Cidre Bouche Fermier \$25.

This exceptional cider is from the 6000-tree Dupont orchard, family-owned since 1837. 6 types of apples, picked manually at 3 stages of ripeness; proportions of the varieties is exact. Slow-fermented, naturally carbonated, and unfiltered. Full-bodied, complex and woody. Very small quantities produced. 5.5%

Christian Drouin Poiré Pear Cider 750ml \$30.

From Normandy. Blend of 5 varieties of estate-grown pears. 4%

SPAIN

Sarasola Basque Cider 750ml \$20.

Unfiltered, unpasteurized & non-carbonated. Made from the tart apples of Astigarraga. Not sweet, lots of real fresh sour apple aroma & flavor. Those that love gueuze lambic will go for this in a big way. A thirst-quenching palate quencher. 6%

ENGLAND

NEW! **Original Sin Cider** 12oz. \$10.

Made w/N. Y. State Granny Smith apples. Not too sweet, lightly carbonated & a bit tart. 6%

Samuel Smith Organic Cider 18.7 oz (Imperial Pint) \$10.

Crisp, clean & dry. UK & US Certified Organic. 5.2%

☀️ MEAD ☀️

Made from fermented honey, mead is probably the oldest alcoholic beverage in the world. English mead dates to 700AD.

POLAND

Jadwiga Miod Pitney Poltorak glass \$8.

Aged in oak for 5 years!

USA~CHICAGO!

Wild Blossom Meadery

Blanc de Fleur glass \$7.

Dry mead made w/local wild flower honey. 12%

Blueberry Nectar glass \$7.

Made w/local honey & 20% Michigan blueberries. 12%



The Hopleaf Bar gets its name from Hopleaf Pale Ale, brewed by the Simonds Farsons Cisk Brewery in Michael's ancestral Malta. Michael & Louise purchased the former liquor store and tap room in February 1992, and bit by bit transformed it into what you see today: one of Chicago's best "beer bars".