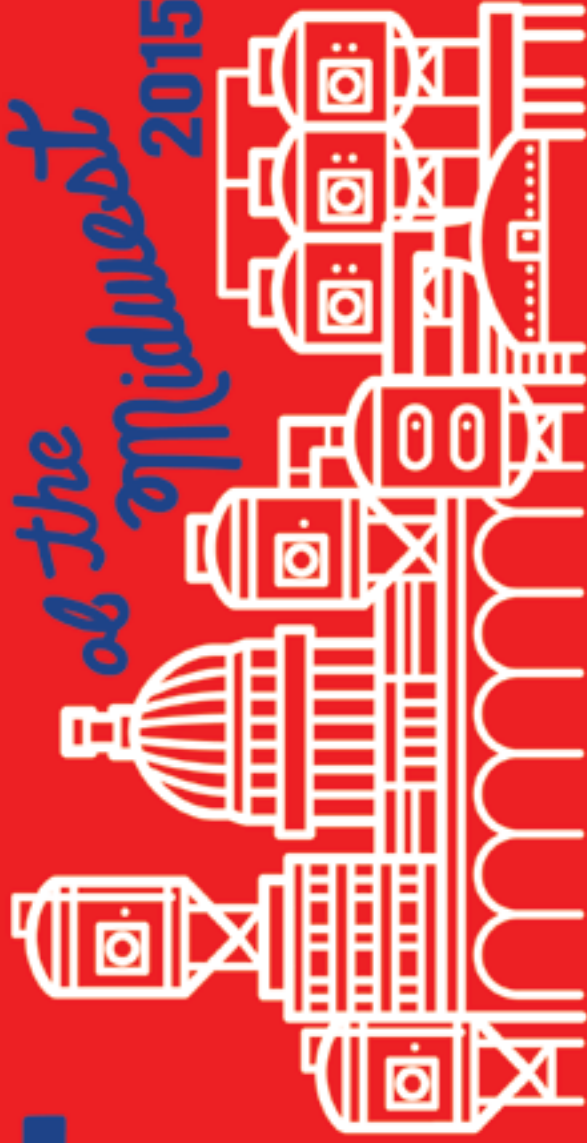


GREAT TASTE

of the
Midwest 2015



931 East Main Street
Downtown Madison



Thursdays 4-10pm
Fridays 4-10pm
Saturdays Noon-10pm

Free Tasting and Tour
Craft Cocktails
Outdoor Patio

Now Serving:

Cane & Abe
Small-Barrel Rum

Queen Jennie
Sorghum Whiskey

Old Sugar Factory
Honey Liqueur

Brandy Station,
Grappa, and more!



Welcome from the President

WELCOME TO THE 29TH ANNUAL Great Taste of the Midwest.

At a time when we probably should be overwhelmed by the explosive growth of the craft beer industry, we are too busy trying to figure out how to make this event a better experience for all. To that end, we are excited that we have maintained the same footprint as we've had in past years, but have added more brewer space, by moving our merch tents and adding a few new tents to a previously restricted staff only area of the park (inside the "loop road"). This allows us bring in some new brewers while continuing to bring back the brewers that you come to expect to see at the Great Taste of the Midwest.

I would like to thank Great Taste Chairman, Mark Garthwaite and the multitude of volunteers that make this event happen. We are all very proud that this is the only event of this size that is run by a 100% volunteer effort. Their passion for beer is a large part of what makes a volunteer effort of this size a success. I would also like to thank all of the Brewers that come to the Great Taste of the Midwest. All of "our" passion for beer flows from their passion. As the event has grown and produced more return Brewers each year, we've come to think of the Brewers as family coming home every year on the second Saturday in August.

Sadly, I have to acknowledge the passing of several MHTG members since the last Great Taste. We lost Michael Ball and Bill Grogan, both unique individuals in their own right, that quickly left an impression on anyone's path they crossed. Let's all raise a glass to these gentleman that volunteered many hours to help make this the event that it has become.

Lastly, but most importantly, please remember this is a non-driving event. Please utilize free shuttles or \$1 Taxicabs and don't forget to tip your driver generously for getting you home safely when you pull out your wallet. Please note that the taxi queue will be at the south parking lot, which is directly down the hill from where you entered the festival main gate. Remember to eat, drink plenty of water and to enjoy the event responsibly and to get home safely by not driving.

Cheers!
Mark Schnepfer
MHTG President

2015 FESTIVAL ORGANIZERS AND STAFF

The Great Taste of the Midwest is masterfully orchestrated by the dedicated individuals listed below. As always, they are to be congratulated for their accomplishments.

ORGANIZERS (YEARS OF SERVICE)

MARK ALFRED (14) Assistant to the Chairman	SHELBY KUENZI (1) Brewers Dinner
STEVE ANDRUSZ (21) Tent Signs and GT Headquarters	MICHAEL KUENZI (1) Brewers Dinner
NICK BALAZS (1) Festival Layout	MARK LEITERMANN (8) Gate Keeper
MICHAEL BALL () Dearly Missed Friend	MEG MADECKY (7) Trucking
STEFAN BERGGREN (13) Ticket Production	SCOTT MAURER (10) Program Editor/Designer
ANDY BERNSTEIN (3) Volunteer Floaters	JIM MAYHEW (10) Treasurer
BRYAN BINGHAM (25) Festival Grounds Mentor/Tasty Treats	DON MCCREATH (21) Brewery Liaison Assistant
CAROL BRACEWELL (12) Graphic Arts	PAUL MCGUIRE (2) Quartermaster
TOM BROWN (12) Port-a-Potty Patriarch and Friday Set-Up	PAUL MILLER (5) There's an App for That
DAN BUSH (4) Courtesy Gate	MARK MORRISON (16) Assistant to the Chairman
CHERI CARR (9) Brewery Liaison Assistant	JOE O'CONNELL (1) Wristbanding
SCOTT CLIPPINGER (9) Sunday Park Cleanup	BOB PAOLINO (24) Large-Format Mass Communications Specialist
JAMIE COWLES (7) Ice Crew	DAVE PEGELOW (17) Vendors
MIKE DERESZYNSKI (15) Real Ale Assistant	JASON PENN (12) Brewer Check-In Assistant
BOB DROUTH (29) Chairmanbob Emeritus and Purchasing	BRIAN PHILLIPS (2) Keg Inventory
CARL DUROCHER (13) Shuttles and Taxis	GAIL PROPSOM (14) Mail Order Ticket Sales
JEFF FOLGERT (13) Care & Feeding of Brewers and Festival Staff	PAT PROPSOM (14) Cooling & Hydration Specialist and Site Mechanic
BRUCE GARNER (15) Brewer Registrar	DOUG RANDALL (3) On-Site Transportation
MARK GARTHWAITE (17) Chairman	SCOTT REICH (10) Ticket Sales
TED GISSKE (17) WORT/Music	JAQUIE RICE (9) Assistant to the Chairman
JENNIFER GOTTWALD (2) Post Event Cleanup	MARY ELLEN RIELAND (3) Presentation Tent
DAN GUSTAFSON (8) City Liaison	JEREMY RINTZ (11) Webcasting
JOHN HARRINGTON (9) Gate Security	BILL ROGERS (17) Clothier
BOB HARVEY (7) Recycling and Garbage	MARK SCHNEPPER (12) President
DAN HEDTCKE (13) Brewer Load-in	CHRIS SCHULTE (9) Real Ale Assistant
LES HOFFMAN (15) Real Ale Czar	GLENN SCHULTZ (26) Mr. Bread
PATRICK HUTTON (6) Cooling & Hydration Specialist and Site Mechanic	MIKE SPROUL (14) Volunteer Coordinator
SAM JACKSON (2) Safety and Neighborhood Liaison	KATE STALKER (16) Ticket Sales
TONY JACQUES (17) Media Liaison	PETER STEINBERG (4) Data Hound
PETE JOHNSON (5) There's an App for That	FRED SWANSON (22) Brewery Liaison
PAUL KINAS (19) Brewer Check-in	JESSE SWING (10) Keg Jockey
STEVE KLAFKA (29) Emeritus Taste Buds	CHUCK TALBOT (12) Security/Parking
BRYAN KOCH (17) Chief Keg Jockey	LARRY WALKER (9) Brewer Load-in
MARK KOCHANSKI (4) Traffic Control	JASON WALTERS (12) Site Manager & Fire Marshall
STEVE KRIEGER (8) Cellarman	TIM WONG (10) Post Event Cleanup
RALPH KUEHN (6) Keg Inventory	GREG YOUNKIN (23) Beer Counter & Weather Manager
	BRAD ZULICK (3) Informatics Support

FOOD AND MERCHANDISE VENDORS

(MENUS SUBJECT TO CHANGE)

NUTCRACKER SWEET | German Roasted Almonds Small, Large

BANZO | Chicken Pita | Falafel Pita | Combo (Chicken & Falafel) | Sides | Hummus

MILIO'S | Sub sandwiches: Ham | Turkey | Beef | Italian | Veggie | Chips, pickles, cookies | Water

GLASS NICKEL PIZZA | Cheese, | Pepperoni, Sausage, Fetalicious, | Deluxe | Water

JAMERICA | Jerk-Chicken served w/ Red Beans & Rice | Jerk-Pork | Mango Rundown Tofu served w/ Red Beans & Rice (Vegetarian) | Jambalaya | All Dishes

FIB'S: FINE ITALIAN BEEF & SAUSAGE | Beef w/provolone | Sausage w/provolone | Combo w/provolone

PEOPLE'S BAKERY | Gyros | Chicken kebob | and Lamb kebob | Falafel sandwich | Stuffed grape leaves | Baklava ,Fritters and Scones | Soda | Water

MIKE LOSSE CATERING | Brats, Chicken Sandwiches, and cheese curds.

SMOKIN' CANTINA | Pulled pork | Bacon on a stick | Tacos

OSS MADISON | Specialty sausages: Bahn mi, Döner, Baumgartner

MERCHANDISE

Andy Kohl | Booze Bottle Recyclers | Brew & Grow | Brewers Supply Group | Briess Malt and Ingredients Co. | Cargill | Chicago Brews Cruise | Creative Event Concepts | Glasses, Mugs & Steins | GrowlerWerks | Gorst Valley Hops | Great Lakes Brewing News | Hop Head Beer Tours | Micromatic | Mid Country Malt Supply | Swag Brewery | Wine & Hop Shop

MUSIC AT THE GREAT TASTE

All of our performers are from the local area and, like all the other organizers and workers at this event, are volunteers. Several have been performing at the Great Taste for 20 years or more. Please feel free to buy a CD or sweeten the tip jar if you like their music and consider booking them for your next event.

Ad Hoc String Band | Anonymice | Big Spring | BingBong | Croaker | German Art Students | Hops and Barley Trio | Ma and Ya | Madison Cello Ensemble | Mama Digdown's Brass Band | Old Cool | Pancho and Lefty | Portable Quartet | Seven Stone Jones | Spent Hops | Squirrel Gravy Music | The Kissers | The Pints | Traditional Frequency | Urban Hurdles

TAXI SERVICE | UNION CAB | 608-242-2000

Union Cab of Madison Cooperative is the official cab company of the Great Taste of the Midwest. The ticket you purchased helps us to provide \$1 cab rides from the festival to any residence, hotel, or campground in Dane County. Please tip your driver generously for getting you home safely.

Union Cab provides staff to assist with passenger queuing and loading in a safe and efficient manner. They are stationed at the south parking lot down the hill from the festival entrance. Please be polite and patient while waiting for a cab.

FREE SHUTTLE SERVICE

Several area craft beer establishments are providing free and continuous shuttle service to and from Olin Park from noon until 7 pm. Shuttle sites are listed at mhtg.org and include: Alchemy Café, Ale Asylum, Capital Brewery, Dexter's Pub, Gray's Tied House (Verona), all Great Dane locations, Vintage Brewing, and Weary Traveler. All shuttles load and unload along the frontage road near the park entrance.

WEBCASTING

The Great Taste of the Midwest live webcast is supported by 5Nines and Hinckley Productions. The webcast will run from noon to 2:30 PM at hinckleyproductions.com/live. It will also be simulcast on WYOU channel 991, on wyou.org, and at greattaste.org. We will interview brewmasters, feel the flavor of the event, and sample some of the best beer available at the Great Taste of the Midwest.

FIRST AID | LOST AND FOUND

New for 2015, the Olin Pavilion is festival headquarters. Brewers who need assistance should visit the pavilion or speak with any staff member on duty. Great Taste Staff will be wearing camp shirts with the festival logo and staff lanyards. First Aid and Lost and Found are located in the pavilion. If you need emergency assistance, contact a staff member, Madison police officer on site, or a security officer on duty. Emergency Medical Service is on site as well.

SOUVENIR TENT

Located at the hilltop near the end of the pavilion driveway, the souvenir tent offers commemorative t-shirts for purchase and is where to check to see if your ticket stub is selected as a door prize winner.

MHTG COMMUNITY GIVING

Every year the Madison Homebrewers and Tasters Guild contributes \$25,000. to \$30,000. from the proceeds of the Great Taste back into the community. From 2013-2014 major recipients have included:

ABCD (after breast cancer diagnosis) | AIDS Network | Bare Hands Brewing for medical costs | Breast Cancer Recovery | Cholangiocarcinoma Foundation | Clean Lakes Alliance | Common Wealth Development | Dane Co. Shelter of Salvation Army | Evansville Community Gardens | Ferry Bluff Eagle Council | Friends of the Zoo (Vilas) | Goodman Center | Madison Bus Advocates | Madison Urban Land Trust | Orton Park Festival sponsorship | Primates Inc. | RENEW Wisconsin | River Alliance | River Food Pantry | School for Gifted & Talented | Sheltering Animals of Abuse Victims | St. Baldrick's Foundation (Cancer) | West Madison Special Olympics | West Madison Special Olympics | WI Parkinson's Assoc. | WI-American Parkinson's Disease Assn. | Wil-Mar Neighborhood Center | WORT Listener sponsored radio | WYOU

ADDITIONAL INFORMATION

SMOKING IS ABSOLUTELY PROHIBITED under the tents, by order of the Madison Fire Department. Those with any lit smoking materials under the tents may be asked to leave the festival. We discourage smoking inside the festival. We accommodate those who want to smoke by allowing re-entry with a valid and intact wristband. In any case, please respect the park by disposing of butts responsibly.

SPECIAL THANKS

Our gratitude goes out to those who help make this event possible:

- Our ticket sales sites for allowing us the use of their facilities.
- Jerry Chapa and Nathanael Pustaver of Chapa Design for the logo design. See more of their work at www.chapadesign.com
- Bucky's Rentals for the tents & toilets and impeccable service.
- The City of Madison and Parks Department for allowing us to enjoy the use of this beautiful park. We ask you to help us make sure to leave this park in an even cleaner condition than we found it. It is a treasure we cherish.
- The Madison Police Department for ensuring our safety.
- The volunteers who are admirably dedicated to this event.
- The brewers whose talents are celebrated here today!
- Most importantly, the families of the organizers who are the unsung heroes of events that are run by an all volunteer workforce.

USING THIS PROGRAM

We hope this program is a useful guide to exploring the Midwest's finest breweries both here and in your travels in the region. It is organized alphabetically and can be cross-referenced numerically on the map of the festival grounds for conveniently locating each brewery's booth. Beer and brewery information is provided to us by brewers. In some cases beers will be served that are not listed here. Sometimes this is intentional and sometimes it's a last minute addition.

MOBILE APPS

In addition to this program, we offer iPhone and Android mobile apps that contain the same information that is included in this program. Some additional features are included that are well worth exploring. Apps are updated right up until the gates open. Search for "Great Taste" in the appropriate app store to find and load them onto your device.

THE BEER!

Breweries are asked to provide detailed information about the beers on offer including Alcohol By Volume (ABV), Original Gravity (OG) measured either as "degrees Plato" or "degrees Brix", and International Bittering Units (IBU). The ABV tells you how much alcohol is in the beer (typically ranging from 4% up to 12%), while the OG is a related measure that describes the density of the wort prior to fermentation. Final Gravity (FG) is the density of the fermented beer. In general, a high OG means a high ABV. The IBU's tell you how much hop bitterness to expect. IBU's range from the single digits and max out at a measurement ceiling of about 100 IBU's. Some brewers will provide information regarding beer color which is expressed as either SRM (Standard Reference Method) or Lovibond (L). A light beer can be as low as 2 SRM while a dark beer can be as high as 89 SRM.

All of this is designed to help you predict what a beer will look and taste like so you can make informed choices. Many beer styles are available to you today and to learn more about them, consult the Beer Judge Certification Program for detailed guidelines at www.bjcp.org.

SERVING SIZE

SERVING SIZE IS 2 OZ. Brewers have been instructed not to provide a full pour. Please don't ask them to fill your glass. CLOSING TIME IS 6:00 PM. All brewers MUST stop serving at that time. Please do not jeopardize the future of this event by asking for "just one more". There are multiple exits throughout the park that will direct you toward the taxi and shuttle services.

FINAL WORDS

The Madison Homebrewers & Tasters Guild is proud to sponsor one of the premier beer events in the United States. We welcome your comments and encourage you to contact us via email at greatesttaste@mhtg.org. Thank you for your support and enthusiasm for craft beer and we hope you enjoy the Great Taste of the Midwest as much as we enjoy bringing it to you.

**Join us next year on
AUGUST 13, 2016.**

PRESENTATION TENT

IN THE OTHER HALF OF THE REAL ALE tent, there will be three presentations with a limit of 100 people for each session and you'll need to be seated to participate in the tasting segments. There will also be a limited amount of standing room for those that want to listen to and observe the presentations.

Please note that the tent must be vacated at the end of each session and that persons already in line for the next session will get priority seating for those subsequent sessions.

1ST SESSION | 1:30 P.M. | CHEESE PLEASE

Suzanne Wolcott,

GOOSE ISLAND, CHICAGO | HEAD OF EDUCATION
CERTIFIED CICERONE, CERTIFIED CHEESE PROFESSIONAL

Learn the fundamentals of a perfect pairing with artisan cheeses from local Midwestern producers and the Goose Island beers that perfectly complement them. Samples of 5 cheeses and 5 beers will be provided. Space is limited so get there early.

2ND SESSION 2:45 P.M. | IF BEER WERE COCKTAILS

Andrew Gierczak

BREWER | MOBCRAFT BEER INC

Henry Schwartz

CEO | MOBCRAFT BEER INC.

Thor Messer

BAR MANAGER | Merchant

Tom Dufek

DIRECTOR OF OPERATIONS AND BEVERAGE | Merchant

Using three different Wisconsin beers we are going to show everyone the versatility of beer in cocktails. We'll be making three different cocktails and discussing them using beer as a base, a syrup and a modifier.

WHISKEY OLD FASHIONED BERLINER WEISSE

This beer plays off two things that are very "Wisconsin" German Heritage and Old Fashioneds, Casey suggested a traditional German recipe, Berliner Weiss (a moderately sour wheat beer) featuring some elements of the classic Wisconsin cocktail the Old Fashioned (Cherries, Oranges and a few of the spices found in bitters). The beer was split in half and aged in either used Brandy or Whiskey barrels. This version in whiskey barrels.

SIPPIN ON G&J

A beer that brings you back to 1994 where you can be laid back while sipping on gin and juice. Mosaic, Citra, Cascade and Galaxy hops provide the juice while juniper berries bring on the gin.

CERVEZARITA

Imperial Mexican lager aged in mezcal barrels with lime zest and sea salt. Not your typical ____arita beer! We brewed this baby with Tex Tubs Taco Palace in Madison Wisconsin and released it on Cinco de Mayo

Gail Ambrosius
CHOCOLATIER | GAIL AMBROSIOUS

Kirby Nelson
BREWMASTER | WISCONSIN BREWING COMPANY

4 courses of beer, chocolate and sorbet never before paired together. If you like chocolate and beer, you'll love this. If you don't, well, sucks to be you.

BEERS:

Joesephine (strong porter/coffee/star anise)
Psychopath - Big IPA
Zenith - Saison w/coriander/bitter orange (subtle)
Patron Saint Octoberfest

CHOCOLATES:

TBD SURPRISE FOR YOU!

**Celebrating
10 years of
REAL ALE!**



REAL ALE

FOR THE 10TH YEAR, the Great Taste presents the Real Ale Tent. It houses more than 70 cask ales served straight from the firkin.

WHAT IS REAL ALE?

- CAMRA (Campaign for Real Ale) defines it as “Beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed and served without the use of extraneous carbon dioxide.”
- It may show flavors and nuances not found in similar beers with more carbonation and filtration.
- It follows centuries of British and U.K. brewing traditions with some American quirks and twists.
- Monty Python Terry Jones opened the Great British Beer Festival in 1977 in London by pouring six pints of Real Ale (from his own Penrhos Brewery) over his head exclaiming “You can tell its Real Ale by the way it drips down into your boot.”

Say hello to Les at the RAT, order your cask ale by number or by name and share the Reality of Real Ale. – Cheers!

MORE REAL ALE ON PAGE 8 

**Celebrating
10 years of
REAL ALE!**



**FIND ME IN
THE REAL
ALE TENT**

Here's a partial list of beers.

3 SHEEPS BREWING CO.: Happy Summer w/ extra Citra | Paid Time Off | Paid Time Off (Ice Cream Sundae version) | Rum Barrel Aged Belgian Imperial Black Wheat

4 HANDS BREWING CO.: Madagascar

AGAINST THE GRAIN BREWERY: Bretty White

ARCADIA BREWING CO.: IPA

BARLEY JOHN, ÆS BREW PUB: Cask Condition/ 6 Knot IPA with pepercorn

BENT PADDLE BREWING CO.: Citra Bump Bent Hop | Equinox Bump 14° ESB Cask

BIG MUDDY BREWING: Backwoods Monster Imperial Brown Ale

BOS MEADERY: Cranberry Blossom

BRAU BROTHERS BREWING CO. LLC: Juniper Sheephead Cask | Red Velvet MooJoos

BROADWAY BREWERY: Hull Melon Hopped Cherry Saison

CAPITAL BREWERY: Fishin' in the Dark

FLAT12 BIERWERKS: Wheaze da Juice

GREAT DANE PUB & BREWING CO.: Brett Aged Porter | Extra Pale Ale | New Peculier

KUHNHENN BREWING: Coffee-Cocoa Thumper | Oatmeal Stout

LAFAYETTE BREWING CO.: Shag Shack

LAKEFRONT BREWERY: Dirty Uncle Jim's Pumpkin Pie | Imperial Stout with Chipotle Chiles | My Turn: Tom

LEINENKUGEL'S BREWING CO. | TENTH AND BLAKE: Grün Nektar | Hibiscus Hefeweizen

LIFT BRIDGE BREWING CO.: Getaway Pils

LUCID BREWING: FOTO Cask

MOBCRAFT BEER: Gin & Juice | Noctis

NEW HOLLAND BREWING CO.: Dragon's Milk - Bourbon Barrel Aged Stout | Mad Hatter Midwest IPA

NEXT DOOR: Bourbon/Oak Sevex

O'FALLON BREWERY: Zeke's Pale Ale, Dry-Hopped with Citra & Simcoe

PUBLIC CRAFT BREWING CO.: PUBLIC Access - Session IPA

REVOLUTION BREWING: Coffee Eugene

ROCKFORD BREWING COMPANY: Herb and Peach Saison | Tricky Nik

SAND CREEK BREWING COMPANY: Barrel Aged Goodness!

SHORELINE BREWERY & RESTAURANT: 2008 Bourbon Barrel Lost Sailor | Big Bella (2012 Vintage)

SWEET MULLETS BREWING CO.: Summer Sunset | Thunderstruck

THE CIVIL LIFE BREWING COMPANY: English Pale Ale

TRITON BREWING CO.: Railsplitter IPA - Five Alive Pin

VINTAGE BREWING COMPANY: Rhine Heights - Keller Alt w/ Saaz dry-hops | Drunken Punkin

WISCONSIN BREWING COMPANY: Bourbon Barrel Espresso Joe

ROOT BEER HERE

COURTHOUSE PUB | 413: Pub Root Beer

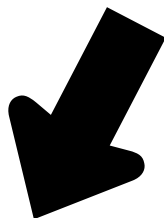
LIFT BRIDGE BREWING CO. | 509: Lift Bridge Root Beer

SILVER CREEK BREWING CO. | 326: Silver Creek Blonde Root Beer

TITLETOWN BREWING CO. | 613: Sno-Cap Root Beer

ZWANZIGZ BREWING | 212: Rootbeer

THE LIST STARTS HERE



23RD ST. BREWERY | 323

Brewmaster: Bryan "Bucky" Buckingham.

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS 66047

Established 2006, the 23rd St Brewery is a small, locally owned brewpub in Lawrence, KS. we are located on the west side of Lawrence going towards beautiful Clinton Lake. We are a 15 BBL brewery that averages 750 BBL's a year. We also distribute throughout the entire state of Kansas. 23rd St. Brewery is a full service restaurant and bar. We cater to all University of Kansas athletics, fraternities, and sororities

BITTER PROFESSOR IPA: Style: American IPA. Hops: Amarillo, Cascade, Simcoe.
Style: American West Coast IPA. OG: 16.0. IBU: 80.0. ABV: 7.25.

CRIMSON PHOG IRISH RED ALE: Style: Irish Red Ale. Hops: UK Fuggle, Cascade, German Hersbrucker. OG: 14.0. IBU: 20.0. ABV: 6.1.

NEW BEER: Style: Gose. OG: 11.7. IBU: 3.0. ABV: 4.9.

NEW BEER: Style: American Barleywine. Floor Finder OG: 21.0. IBU: 75.0. ABV: 10.0.

SAISON WITH RYE: Style: Saison / Farmhouse Ale. OG: 14.0. IBU: 35.0. ABV: 6.7.

WAVE THE WHEAT ALE: Style: American Pale Wheat Ale. Hops: Hallertau OG: 12.0. IBU: 14.0. ABV: 5.4.

2ND SHIFT BREWING | 302

Founder/Brewer: Steve Crider.

2ndshiftbrewing.com

1401 Olive Rd, New Haven, MO 63068

We are an artisanal craft brewery that artisanally handcrafts artisanal handcrafted craft beers in a artisanal and handcrafted way...handcrafted and artisanally

ART OF NEUROSIS : Style: American IPA. OG: 17.2. IBU: 67.0. ABV: 7.7.

CHAOTIC INSECURE DELUSIONS: Style: American Wild Ale. IBU: 5.0. ABV: 5.8.

CHATEAU LA DOUCHEBAG: Style: American Wild Ale. IBU: 4.0. ABV: 7.2.

KATY: Style: Saison / Farmhouse Ale. OG: 12.2. IBU: 14.0. ABV: 5.4.

3 SHEEPS BREWING CO. | 230

Brewmaster: Grant Pauly.

3sheepsbrewing.com

1327 Huron Ave, Sheboygan, WI 53081

Established in 2012, 3 Sheeps Brewing Co. is a packaging brewery out of Sheboygan, WI. We strive to make a range of quality brews that are unique but very well balanced and drinkable. We were founded on the idea that there is no reason why you should not pursue your dreams. It is what we call our "Really Cool Waterslide." It's what gets us up in the morning, motivates us to haul sacks of grain, keeps us cleaning, and cleaning, and cleaning some more, all the while loving every minute of it.

BOURBON BARREL BAAAD BOY: Style: American Dark Wheat Ale. IBU: 13.0. ABV: 5.5.

GIN-AGED REALLY COOL WATERSLIDES: Style: American IPA. IBU: 60.0. ABV: 6.2.

HAPPY SUMMER W/ EXTRA CITRA: Style: American IPA. American IPA brewed with Citra, Mosaic, and Amarillo hops...extra Citra added to cask IBU: 70.0. ABV: 7.0.

NIMBLE LIPS, NOBLE TONGUE: VOLUME 6 (2014): Style: American Dark Wheat Ale. IBU: 13.0. ABV: 10.0.

OAKEY DOKEY: Style: American IPA. IBU: 55.0. ABV: 7.3.

PAID TIME OFF: Style: American Dark Wheat Ale. Imperial Black Wheat Ale brewed with toasted coconut, cocoa nibs, and walnuts IBU: 13.0. ABV: 10.0.

PAID TIME OFF (ICE CREAM SUNDAE VERSION): Style: American Dark Wheat Ale. Imperial Black Wheat Ale brewed with coconut, cocoa nibs, walnuts...on cask with lactose, cherry juice, and oak staves...poured off a beer engine! IBU: 13.0. ABV: 10.0.

RED WINE BARREL AGED REBEL KENT: Style: Abbey Ale. IBU: 13.0. ABV: 5.0.

ROLL OUT THE BARREL: Style: Belgian Strong Pale Ale. IBU: 13.0. ABV: 10.7.

ROLL OUT THE BARREL (BOURBON BARREL AGED): Style: Belgian Strong Pale Ale. IBU: 13.0. ABV: 10.7.

RUM BARREL AGED BELGIAN IMPERIAL BLACK WHEAT: Style: American Dark Wheat Ale. Imperial Black Wheat Ale fermented with Belgian yeast and aged in Rum Barrels on cask poured off a beer engine! IBU: 13.0. ABV: 10.0.

WHEAT WHISKEY BARREL AGED REBEL KENT: Style: Abbey Ale. IBU: 13.0. ABV: 5.0.

4 HANDS BREWING CO. | 912

4handsbrewery.com

1220 S. 8th Street, Saint Louis, MO 63104

Established in 2011, 4 Hands Brewing Company, located in St. Louis Missouri, provides the craft beer enthusiast a handcrafted portfolio inspired by the American craft movement that pushes the limits of creativity.

CUVEE ANGE: Style: Saison / Farmhouse Ale. OG: 12.0. IBU: 13.0. ABV: 5.5.

MADAGASCAR: Style: American Double / Imperial Stout. Bourbon Barrel aged Imperial Milk Stout with Vanilla beans ABV: 9.3.

PASSION FRUIT PRUSSIA : Style: Berliner Weissbier. ABV: 3.5.

RESURRECTED INDIA PALE ALE : Style: American IPA. IBU: 45.0. ABV: 6.5.

SEND HELP: Style: American Blonde Ale. IBU: 18.0. ABV: 5.0.

SUPER FLARE IPA: Style: American IPA. IBU: 60.0. ABV: 6.5.

VOLUME #1: Style: American Double / Imperial Stout. OG: 22.0. IBU: 30.0. ABV: 10.5.



2015 GREAT TASTE OFFERINGS:

SUPER FLARE

SEND HELP

PASSION FRUIT PRUSSIA

RESURRECTED IPA

TIMED RELEASES:

MADAGASCAR - 2PM

CUVEE ANGE - 3PM

VOLUME 1 - 4PM



LOOK FOR THE
FALCON!

ST. LOUIS, MO | 4HANDSBREWERY.COM

5 RABBIT CERVECERIA | 605

Brewmaster: John J. Hall.

www.5rabbitbrewery.com

6398 74th St, Bedford Park, IL 60638

5 Rabbit is the first Latin-inspired brewery in the country. We hope to bring the energy, passion and amazing richness of Latin culture and cuisine to the world of craft beer. Cerveza artisanal, brewed with Píñan.

5 LIZARD: Style: Witbier. OG: 1.05. IBU: 20.0. ABV: 4.3.

GRINGOLANDIA SUPER PILS: Style: American Double / Imperial Pilsner. Super Pils is a classic pilsner character in a big, bold beer that drinks like an IPA. Euro-pils character, but bolder. Cool-fermented with our house ale yeast for a clean, smooth flavor with just the barest hint of fruitiness. Perfect balance of malt and hops in classic pils fashion—just stronger. Unfiltered for better body and foam. OG: 1.072. IBU: 65.0. ABV: 7.2.

GUAVA PALETAS: Style: Fruit / Vegetable Beer. OG: 1.039. IBU: 16.0. ABV: 3.5.

YODO CON LECHE: Style: Milk / Sweet Stout. A Costa Rican slang term for coffee, “Yodo” means something rich, dark and intense—a perfect name for this distinctive beer. We combine this with Argentine dulce de leche (milk caramel), three caramel malts, three dark malts including chocolate rye, and finally oatmeal, creating several layers of creamy chocolatey OG: 1.08. IBU: 38.0. ABV: 8.0.

ROOKIE

515 BREWING | 515

www.515brewing.com

7700 University Ave, Clive, IA 50325

515 Brewing Co. is a 7bbl brewery producing located in the Clive, IA, a suburb of Des Moines. We create unique, flavorful beers which we sell almost entirely in our taproom for our patrons to enjoy.

DART DODGER: Style: American IPA. IBU: 69.0. ABV: 6.6.

NEW BEER: Style: Milk / Sweet Stout. IBU: 34.5. ABV: 5.4.

OJ IPA: Style: American Pale Wheat Ale. IBU: 34.5. ABV: 5.6.

ROOKIE

8TH STREET ALE HAUS | 208

www.8thstreetalehaus.com

1132 N 8th St, Sheboygan, WI 53081

Established in 2010, the 8th Street Ale Haus quickly became Sheboygan's number one pub for craft beer. With 30 taps of rotating beers and gastropub style food menu there is always something for everyone to enjoy. In 2013, the owners decided to step up their home-brewing game and entered into the world of professional brewing. Known throughout Wisconsin as the smallest craft brew pub, the guys spend a lot of time perfecting recipes and techniques on their one barrel system. The staff of the brewery and the staff behind the bar are one in the same at the 8th Street Ale Haus, so stop on by and chat beer over a pint of great craft. We still serve many other breweries besides ours because we just can't get enough of the fantastic world of beers out there.

30 YEAR OLD'S SCOTCH ALE: Style: Scottish Ale. ABV: 6.3.

BALLHORN BLACK IPA: Style: American Black Ale. ABV: 6.3.

FRESHWATER SURFSIDER: Style: Kölsch. ABV: 5.0.

HARD ROLL HEFE: Style: Hefeweizen. ABV: 5.0.

AEPPELTREOW WINERY | 223

President/Cidermaker: Charles McGonegal.

www.appletrue.com

1072 288th Ave., Burlington, WI 53105

Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines, and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries. The venture grew out of our home cidermaking pastime and biology, chemistry, and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars—grown locally—and that cidermaking is an act of conservation, both in the cellar and in the field.

APPELY BRUT: Style: Cider. ABV: 7.0.

BARN SWALLOW DRAFT CIDER: Style: Cider. ABV: 6.0.

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0.

CYSER ROSÉ: Style: Mead. ABV: 11.0.

PERRY: Style: Cider. ABV: 7.0.

POMMEAUX: Style: Cider. ABV: 18.0.

SPARROW SPICED DRAFT CIDER: Style: Cider. ABV: 6.0.

AGAINST THE GRAIN BREWERY | 308

Brewmaster/Managing Member: Jerry Gnagy.

Owner: Sam Cruz. Brewmaster/Managing Member: Adam Watson.

www.againstthegrainbrewery.com

401 East Main St @ Slugger Field, Louisville, KY 40202

Established 2011. From day one we have been dedicated to the production and enjoyment of great beer! We hammer on that point as Louisville's premier, brewer owned and operated brewery. Beholden to no other management priority than making beer well, we declare!... Against The Grain is like most worthwhile undertakings, the product of dissatisfaction with the status quo. The Louisville area has had a number of quality breweries for some time now, but still there was simply not enough focus on great beer. Against The Grain is an effort to help solve this problem. AtG is born from the love of great beer and uncompromisingly dedicated to making great beer!

35K STOUT: Style: American Stout. ABV: 7.0.

52 1/2 STOUT: Style: American Double / Imperial Stout. ABV: 14.0.

70K STOUT: Style: American Double / Imperial Stout. ABV: 14.0.

BO & LUKE: Style: American Double / Imperial Stout. IBU: 83.0. ABV: 13.0.

BRETTY WHITE: Style: Witbier. Funky ass wit bier ABV: 6.2.

CITRA ASS DOWN: Style: American IPA. OG: 17.0. IBU: 68.0. ABV: 8.2.

KAMEN KNUDELN: Style: Flanders Oud Bruin. ABV: 6.5.

SHO'NUFF: Style: Low Alcohol Beer. ABV: 4.9.

THE BROWN NOTE: Style: English Brown Ale. ABV: 5.0.

THERE GOSE THE NEIGHBORHOOD: Style: Gose. IBU: 20.0. ABV: 4.5.

TICKLE ME BERRIES: Style: Flanders Red Ale. ABV: 6.8.

ALE ASYLUM | 401

Brewmaster: Dean Coffey.

www.aleasylum.com

2002 Pankratz Street, Madison, WI 53704

Established 2006. We brew and bottle traditional, bold beers for those who demand quality and consistency. To those people we say: raise a pint, because you believe how we believe. Beers marked with an * are available in six packs at your favorite craft beer outlet in Southern Wisconsin. If our beers are not available there, you may want to reconsider the "favorite" part.

BALLISTIC: Style: American IPA. ABV: 7.4.

BEDLAM! IPA: Style: Belgian IPA. ABV: 7.4.

BIG SLICK STOUT: Style: Oatmeal Stout. ABV: 7.0.

DEMENTO: Style: Session Beer. ABV: 4.7.

HOPALICIOUS: Style: American Pale Ale. ABV: 5.7.

KINK: Style: Abbey Ale. ABV: 7.4.

PANTHEON: Style: American Double / Imperial Brown Ale. ABV: 8.2.

TRIPEL NOVA: Style: Tripel. ABV: 9.8.

UNSHADOWED: Style: Hefeweizen. ABV: 6.0.

VELVETEEN HABIT: Style: American IPA. ABV: 7.4.

ARCADIA BREWING CO. | 124

Head Brewer: Josh Davies.

www.arcadiaales.com

103 W. Michigan Ave., Battle Creek, MI 49017

Arcadia Brewing Company was established in 1996 as a microbrewery specializing in handcrafted British-style ales. We operate breweries in Battle Creek and Kalamazoo, Michigan using 100% open fermentation and a proprietary house ale yeast. Our beers bridge the gap between British tradition and American creativity.

B-CRAFT: Style: American Black Ale. Black Double IPA brewed with loads of Nugget, Centennial, and Summit hops. OG: 19.5. IBU: 85.0. ABV: 8.5.

CHEAP DATE: Style: American Blonde Ale. Session ale brewed with Simcoe, Citra and Melon hops. Light-bodied blond ale with bright, citrusy, tropical aromas. OG: 10.5. IBU: 12.0. ABV: 4.3.

HOPMOUTH: Style: American Double / Imperial IPA. Silky smooth DIPa brewed with Maris Otter malt and loads of Columbus hops. OG: 19.5. IBU: 65.0. ABV: 8.1.

IPA: Style: English India Pale Ale. 🍷 Light-bodied IPA with English malts and a blend of American hops. OG: 14.5. IBU: 35.0. ABV: 5.2.

LOCHDOWN SCOTCH ALE: Style: Scotch Ale / Wee Heavy. Medium-bodied with a rich malt base and hint of roasted barley. Aromas of plum, prune, and raspberry. OG: 20.5. IBU: 8.0. ABV: 8.5.

RAPUNZEL: Style: American IPA. Blonde, wheat IPA brewed with a blend of Michigan grown hops. OG: 15.0. IBU: 48.0. ABV: 5.3.

SPICED SAISON: Style: Experimental. American Saison brewed hibiscus, lime leaf, pink peppercorns, chaparral and Citra hops. Marshmallow-like sweetness with waves of herbal, spice, and citrus flavors. OG: 13.5. IBU: 5.0. ABV: 5.3.

ATLAS BREWING CO. | 408

www.atlasbeercompany.com

2747 North Lincoln Ave, Chicago, IL 60614

Atlas Brewing Co. opened its pub three years ago in the heart of Chicago, serving a range of freshly-prepared bar food and restaurant fare. The frequently-rotating beers draw inspiration from all the great brewing traditions of the world.

Atlas just opened a new production facility on the south side, to provide cans of our most popular beers to retail establishments. We were very excited to see our first cans hit shelves this July.

BOURBON BARREL INTEMPORELLE: Style: Quadrupel (Quad). ABV: 10.0.

DILOPHOSAURUS FACEMELTER HIBISCUS DOUBLE IPA: Style: American Double / Imperial IPA. ABV: 8.9.

FREIGHT HANDLER: Style: Milk / Sweet Stout. ABV: 5.0.

PRAGER PILSNER: Style: German Pilsener. ABV: 5.0.

SUPERCALIFRAGILISTICEXPIALI-GOSE: Style: Gose. ABV: 4.0.

TURN AROUND, BRIGHT EYES: Style: Saison / Farmhouse Ale. ABV: 7.2.

ATWATER BREWERY | 307

Brewmaster: Hazen Schumacher.

www.atwaterbeer.com

237 Jos Campau, Detroit, MI 48207

Located in Detroit's historic Rivertown district, and housed in a 1919 factory warehouse, Atwater Brewery was founded in March of 1997 with the purpose of carrying on the rich history of breweries in Detroit. Our brewing process, however, is over 200 years old. Our imported Kasper Schultz brew house allows us to brew our brands in the true heritage-style of traditional German lagers. All of our main brewing equipment was brought in from Germany, where precision and passion for beer has its roots. "We drink all we can and sell the rest."

BLUBERRY COBBLER ALE: Style: American Brown Ale. OG: 21.0. IBU: 22.0. ABV: 8.0.

CONNIPTION FIT IMPERIAL IPA: Style: American Double / Imperial IPA. OG: 25.5. IBU: 94.5. ABV: 10.1.

DIRTY BLONDE ALE: Style: American Pale Wheat Ale. OG: 11.0. IBU: 8.5. ABV: 4.2.

HEFEWEIZEN: Style: Hefeweizen. OG: 14.0. IBU: 10.0. ABV: 5.5.

HOP - A- PEEL: Style: American IPA. OG: 17.5. IBU: 118.0. ABV: 6.9.

TEUFEL BOCK: Style: Weizenbock. Copper-colored, high-gravity lager. Rich caramel undertones combine with wheat and munich malts to create a savory brew with just a hint of sweetness. OG: 25.5. IBU: 33.0. ABV: 10.1.

VANILLA JAVA PORTER: Style: American Porter. OG: 13.6. IBU: 13.0. ABV: 5.0.

AUGUST SCHELL BREWING CO. | 430

President: Ted Marti.

www.schellsbrewery.com

P.O. Box 128, New Ulm, MN 56073

Established 1860. On the lush hillside banks of the Cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell's is the second oldest family owned and operated brewery in the United States. Called "the most beautiful brewery in America," by the late Michael Jackson, Schell's Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's—The legend continues, one bottle at a time.

APPARENT HORIZON—NOBLE STAR SERIES: Style: Berliner Weissbier. ABV: 5.1.

GOOSETOWN: Style: Gose. IBU: 31.0. ABV: 5.2.

HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0.

NEW BEER: Style: German Pilsener. IBU: 40.0. ABV: 5.5.

NEW BEER: Style: American Amber / Red Lager. ABV: 5.0.

NEW BEER: Style: Berliner Weissbier. ABV: 7.4.

ORBITAL DRIFT—NOBLE STAR SERIES: Style: Berliner Weissbier. NEW

SCHELL SHOCKED: Style: Light Lager. ABV: 4.6.

STARKELLER PEACH—NOBLE STAR SERIES: Style: Berliner Weissbier. ABV: 7.2.

B. NEKTAR MEADERY | 619

Meadmaker: Brad Dahlhofer.

www.bnektar.com

400 Wordsworth, Ferndale, MI 48220

B. Nektar Meadery has been handcrafting award-winning meads in Ferndale, MI since 2008. Our meadmakers weave together threads of tradition and innovation creating high-quality honey wines that range from classic to inspired to deliciously mad. After winning awards for their homemade meads, Brad and Kerri Dahlhofer and Paul Zimmerman decided to start a small, nights-and-weekends meadmaking business in the Dahlhofer's basement. Six years later, their meads are distributed in twenty states, and have won numerous awards. Not bad for a couple of homebrewers. Make sure you hit our booth this weekend—you won't be disappointed.

AGAVE LIME: Style: Mead. Orange Blossom and Agave Nectar with Lime Juice and Zest added

DARK FRUIT CIDER : Style: Cider. Cider with Balaton Cherry, Red Raspberry and Black Currant added

DRY HOPPED CIDER : Style: Cider. Apple wine with hops and elderflowers added

KILL ALL THE GOLFERS: Style: Mead. ABV: 6.0.

RASBERRY GINGER: Style: Mead. ABV: 6.0.

ZOMBIE KILLER: Style: Cider. ABV: 5.5.

BACKPOCKET BREWING | 217

Brewmaster: Jake Simmons.

www.backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

Backpocket Brewing grew last year into a full scale, state of the art brewing facility and taproom in Coralville, Iowa, outside of Iowa City. Consumer demand for both draft and bottles led to the expansion, which affords the brewer an ultimate capacity of 25,000 bbls annually. While the focus is full-favored German-style Lagers brewed in accordance with Reinheitsgebot, more adventurous styles are also produced in small batches for taproom visitors and limited distribution. We have brought a few of these along for you here to enjoy at the Great Taste.

ANYTHING YOU CAN DO: Style: American IPA. IBU: 84.0. ABV: 7.9.

CHURCHILL'S BEST: Style: Extra Special / Strong Bitter. IBU: 18.0. ABV: 3.75.

FIRST RUNNINGS: Style: Russian Imperial Stout. ABV: 11.0.

OL' BUFFLEHEAD: Style: American Barleywine. IBU: 35.0. ABV: 8.5.

SLING SHOT: Style: Dunkelweizen. ABV: 5.3.

WARP WHISTLE: Style: American Pale Wheat Ale. IBU: 53.0. ABV: 5.0.

BARLEY ISLAND BREWING CO. | 317

Brewmaster: Jeff Eaton.

www.barleyisland.com

639 Conner Street, Noblesville, IN 46060

Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. Follow us on Facebook to see our beers on tap and live music schedule. Barley Island brands can be located in 12 oz bottles and kegs throughout Indiana and Chicagoland.

BERNIE & THE BRETTS: Style: Flanders Oud Bruin. Our spicy Belgian Brown aged 16 months on mixed strain incl Brett. Limited Supply. IBU: 21.0. ABV: 8.0.

CORK COUNTY RED CREAM ALE: Style: Cream Ale. IBU: 18.0. ABV: 5.4.

MAIBOCK: Style: Maibock / Helles Bock. A pale version of a traditional Bock beer. Malty yet moderate hop flavor. IBU: 31.0. ABV: 7.2.

PRAIRIE PILS: Style: German Pilsener. German-style pilsner, malty, light-bodied yet moderate hop flavor. IBU: 45.0. ABV: 5.6.

RYEFLY: Style: American IPA. An American IPA with rye malt, flavoring and late addition hop is all Citra. IBU: 70.0. ABV: 6.4.

BARLEY JOHN'S BREW PUB | 507

Brewmaster: John Moore. Head Brewer: Brian Lonberg.

www.barleyjohns.com

781 Old Hwy 8 SW, New Brighton, MN 55112

We are a brewer owned and operated Brew Pub just north of Minneapolis, MN. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so

traditional pub offerings. Stop in and experience what our little Brew Pub can offer!

We are overjoyed to announce the opening of Barley John's Brewing Co. in New Richmond, WI in mid September 2015. Look for details on Facebook and barleyjohnsbrewing.com. Its not just beer, its Barley John's beer.

BELGIAN GOLDEN STRONG ALE: Style: Belgian Strong Pale Ale. IBU: 33.0. ABV: 10.5.

BRUEGEL DE BLONDE : Style: Abbey Ale. IBU: 17.3. ABV: 7.1.

CASK CONDITION/ 6 KNOT IPA WITH PEPPERCORN: Style: American IPA. Your signature IPA spiced up with Szechuan peppercorns IBU: 50.0. ABV: 6.9.

LITTLE BARLEY BITTER: Style: English Bitter. IBU: 18.0. ABV: 4.2.

OLD 8 PORTER: Style: English Porter. IBU: 60.0. ABV: 8.0.

STOCKYARD IPA: Style: American IPA. IBU: 50.0. ABV: 6.9.

WILD BRUNETTE: Style: American Brown Ale. IBU: 50.0. ABV: 7.2.

ROOKIE

BEGYLE BREWING COMPANY | 417

www.begylebrewing.com

1800 W. Cuyler, 1E Chicago, IL 60613

A community supported brewing company.

BUSHEL AND A PECK - MONTMORENCY: Style: American Pale Ale. ABV: 5.4%.

Saison with Montmorency Tart Cherries added, fermented with Saisonstein's Monster from Omega Yeast Labs in Chicago, IL.

TOUGH GUY W/ COFFEE: Style: American Brown Ale. ABV: 5.6%.

CRASH LANDED: Style: American Pale Wheat Ale. ABV: 7%. Crash Landed is a hoppy American Pale Wheat Ale balanced by a slight sweetness.

HOPHAZARDLY IPA: Style: American IPA. ABV: 7%.

BEGYLE BLONDE : Style: American Blonde Ale. ABV: 5.4%. Begyle Blonde is a supremely easy-drinking American Blonde Ale with a faint estery profile balanced by slight bitterness.

BELL'S BREWERY | 601

Brewmaster: Larry Bell. Regional Sales Representative: Paul Mobius.

www.bellsbeer.com

355 East Kalamazoo Ave, Kalamazoo, MI

Bell's Brewery, Inc. began in 1985 with a quest for better beer and a 15 gallon soup kettle. Since then, we've grown into a regional craft brewery that employs more than 200 people over an 18 state area, in addition to Puerto Rico and Washington DC. The dedication to brewing flavorful, unfiltered, quality craft beers that started in 1985 is still with us today. We currently brew over 20 beers for distribution as well as many other small batch beers that are served at our pub. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique ales and beers.

ALL FOUR: Style: American IPA. IBU: 58.0. ABV: 5.9.

BATCH 1000: Style: American Strong Ale. OG: 19.0. IBU: 60.0. ABV: 8.6.

BATCH 1500: Style: American Barleywine. OG: 22.0. IBU: 45.0. ABV: 10.2.

BATCH 2000: Style: American Strong Ale. OG: 25.0. IBU: 60.0. ABV: 11.5.

BATCH 3000: Style: American Brown Ale. OG: 22.0. IBU: 55.0. ABV: 10.5.

BATCH 4000: Style: American Strong Ale. OG: 18.5. ABV: 0.4.

BATCH 5000: Style: Smoked Beer. OG: 23.6. IBU: 30.0. ABV: 10.5.

BLACK RYE : Style: American Black Ale. OG: 14.0. IBU: 30.0. ABV: 6.0.

COFFEE MUSTACHE: Style: Herbed / Spiced Beer.

CRAZY BREWER BEER: Style: American Strong Ale. OG: 19.5. IBU: 57.0. ABV: 9.2.

DEB'S RED ALE: Style: American Amber / Red Ale. OG: 13.6. IBU: 45.0. ABV: 6.3.

DOUBLE TWO HEARTED: Style: American Double / Imperial IPA. IBU: 91.0. ABV: 11.5.

KALAMAZOO IPA : Style: American IPA. OG: 9.0. IBU: 54.0. ABV: 6.0.

LARRY'S STUPID QUADRUPID IPA (DRY HOPPED & CITRUS ZEST): Style: American Double / Imperial IPA.

LARRY'S STUPID QUADRUPID IPA (DRY HOPPED): Style: American IPA.

LAVENDER SAISON: Style: Saison / Farmhouse Ale.

LE BRETTEUR: Style: Bière de Garde. OG: 12.2. IBU: 18.0. ABV: 6.3.

LE CONTREBASSISTE: Style: Bière de Garde. OG: 15.0. IBU: 20.0. ABV: 7.0.

MANGO HABANERO OBERON: Style: Fruit / Vegetable Beer. OG: 14.0. IBU: 25.0. ABV: 5.8.

MARS: Style: American Double / Imperial IPA. OG: 22.0. IBU: 85.0. ABV: 10.1.

MILD ALE: Style: English Pale Mild Ale. Light, toasty, earthy OG: 9.5. ABV: 3.8.

MRS. CASTRIES VILNIUS: Style: American Brown Ale. OG: 14.0. IBU: 17.5. ABV: 7.7.

OG TWOEY: Style: American IPA. OG: 11.0. IBU: 60.0. ABV: 5.0.

READING ALE: Style: English Bitter.

ROUNDHOUSE ALE: Style: American Amber / Red Ale. ABV: 7.5.

SPARKLEBERRY: Style: Fruit / Vegetable Beer. OG: 17.78. IBU: 10.5. ABV: 8.3.

SPRUCE TWO HEARTED: Style: American IPA. two hearted brewed with spruce tips and birch syrup

SWEET POTATO SAISON: Style: Saison / Farmhouse Ale.

THE WILD ONE: Style: American Wild Ale. OG: 13.6. IBU: 20.0. ABV: 6.1.

BENT PADDLE BREWING CO. | 608

Brewer and Co-founder: Bryon Tonniss.

bentpaddlebrewing.com

1912 W Michigan St, Duluth, MN 55806

Bent Paddle Brewing Co. is a 30-barrel production craft brewery and public taproom located in Duluth, Minnesota. We use the amazing water of Lake Superior along with the talent of our brewers to make some of the freshest and most dependable craft beer possible. Our flagship beers, as well as specialty seasonal offerings, are available in varied keg sizes as well as 12 oz. cans to the retail market. Our beer is also available via growler fill and by the glass in our taproom, the Bent Tap. Look for us at bars, liquor stores, event facilities, and restaurants throughout Minnesota and beyond—and come visit us in Duluth for a tour and a taste!

It is our mission at Bent Paddle Brewing Co. to brew craft beer with a concentration on sustainability for our business, employees, the environment and the greater community—all while “Bending the Traditions” that we encounter, for a more unique and interesting craft beer experience. Bending Tradition in Duluth, Minnesota since 2013

14° ESB : Style: Extra Special / Strong Bitter. IBU: 32.0. ABV: 5.6.

BACKCOUNTRY BLONDE: Style: Belgian Pale Ale. IBU: 17.0. ABV: 6.0.

BENT HOP: Style: American IPA. IBU: 68.0. ABV: 6.2.

CITRA BUMP BENT HOP : Style: American IPA. Our Bent Hop cask conditioned with a generous dry hop addition of Citra hops. IBU: 68.0. ABV: 6.2.

COLD PRESS BLACK: Style: American Black Ale. IBU: 34.0. ABV: 6.0.

EQUINOX BUMP 14° ESB CASK: Style: Extra Special/Strong Bitter. Our 14° ESB cask conditioned with a generous dry hop addition of Equinox hops. IBU: 32.0. ABV: 5.6.

LOLLYGAGGER PALE ALE: Style: American Pale Ale. IBU: 5.2. ABV: 5.7.0.

VENTURE PILS: Style: German Pilsener. IBU: 38.0. ABV: 5.0.

BENT RIVER BREWING CO. | 327

Head Brewer: Steven Ratcliff.

bentriverbrewing.com

1413 5th Ave, Moline, IL 61265

Back in the mid-nineties, a man by the name of Tim Koster owned a little homebrew supply shop, Koski's Home Brew Fixens, located in downtown Moline, Illinois. As people would visit, they'd sample some of Tim's brews and, over time, people started stopping by for the beer more than anything else! And after much demand...Tim decided to open a brewery.

The Moline location opened its doors in 1997. Over the years, as the Bent River's beers became more and more popular, the building grew to house five 30 barrel fermenters along with a fully functioning, recently renovated kitchen. The brewpub has been a big success and the beers continue to be so popular locally, that the call to distribute beer outside of the Quad Cities Area couldn't be denied. Back in 2010, current owners and brewers realized that though the demand continued to grow, their historic, downtown building would not.

Bent River opened its second location just 5 miles down the road from the brewpub, in Rock Island. Housed in an old car wash, this is their main distribution center, where all of the beer is bottled, packaged, and sent out into the region. Bent is now distributed throughout Iowa, all of Illinois - except Chicagoland - and the Madison, Wisconsin, area.

BBL AGED RUSSIAN IMPERIAL : Style: Russian Imperial Stout. IBU: 72.0. ABV: 13.0.

JINGLE JAVA: Style: American Stout. IBU: 31.0. ABV: 5.4.

SWEET POTATO POTATO ALE: Style: Herbed / Spiced Beer. IBU: 10.0. ABV: 5.2.

UNCOMMON STOUT: Style: American Stout. OG: 13.05. IBU: 28.0. ABV: 6.5.

UNDERCURRENT IPA: Style: American IPA. IBU: 68.0. ABV: 6.8.

BERGHOFF BREWERY | 309

Brewmaster: John Hannafan.

www.berghoffbeer.com

1730 W Superior St, Chicago, IL 60622

Berghoff's history as a beer brand goes back over 120 years, and in that time it has developed a reputation of high quality and consistency. The first batch of Berghoff beer was brewed in Fort Wayne, Indiana in 1887 by Herman Berghoff and his three brothers. Herman's desire to expand the market for the family's beer led him to sell the product at the Chicago World's Fair where it received high acclaim. Since then, Berghoff has continued its success and relevance in the Chicago market and beyond.

As the craft beer market has evolved, the brand has received fresh, exciting updates. Berghoff changed its brewing location and is now proudly brewed at Point Brewery in Stevens Point, Wisconsin. Berghoff has also refreshed itself with updated recipes and packaging. With consulting from brewing experts Randy Mosher and John Hannafan, Berghoff's new, top-notch beers are ready to satisfy consumer demand. As the brewery looks to the future, Berghoff beer will continue to evolve as trends change, but will always maintain its roots as an authentic German-style brew whose history and tradition will never be forgotten.

BERGHOFF IPA : Style: American IPA. OG: 15.5. IBU: 60.0. SRM: 12.0.

HOP FORWARD PILSNER: Style: German Pilsener. OG: 13.0. IBU: 44.0. ABV: 5.7.

OKTOBERFEST MARZEN-STYLE LAGER: Style: Märzen / Oktoberfest. OG: 12.8. IBU: 22.0. ABV: 5.6.

ROWDY ROOT BEER: Style: Root beer. Berghoff has always taken great pride in its history and roots. Yet, as a new generation of Berghoff Beer drinkers emerge on to the craft scene, it's time for us to distinguish ourselves. It's time to be trendy. It's time to be exceptional. It's time for the future. It's time to get ROWDY. Rowdy Root Beer is an alcoholic root beer that comes in at 6.6% ABV. Rowdy Root Beer is a unique brewed product mixed with root beer flavoring. The root beer mix is all natural sugar cane product. The aroma is that of a delicious draft root beer, leading into a smooth finish. The after tones taste of some of the delicious malts that the beer is created with. So it's time. Grab your blow horns and get Rowdy OG: 17.0. IBU: 2.0. ABV: 6.6.

BIG MUDDY BREWING | 520

Brewmaster: Chuck Stuhrenberg.

bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

When Chuck Stuhrenberg founded Big Muddy Brewing in 2009, it was Illinois' only production brewery south of Chicago. Since then we've grown our selection of brews and now offer 10 different flavors with new ones added every few months. You can find Big Muddy's brews all across Illinois, Missouri, Western KY, SE Wisconsin & New Jersey.

BACKWOODS MONSTER IMPERIAL BROWN ALE: Style: American Double/Imperial Brown Ale. OG: 1.096. IBU: 65.0. ABV: 10.0.

BLUEBERRY BLONDE: Style: Fruit / Vegetable Beer. OG: 1.059. IBU: 10.0. ABV: 6.0.

GALAXY X2: Style: American Double / Imperial IPA. OG: 1.082. IBU: 85.0. ABV: 8.5.

VANILLA STOUT: Style: Milk / Sweet Stout. OG: 1.059. IBU: 18.0. ABV: 6.0.

BLIND PIG BREWERY | 514

Brewmaster: Bill Morgan.

blindpigbrewery.com

120 North Neil St, Champaign, IL 61820

Established in 2009, the Blind Pig Brewery is Champaign-Urbana's first all-grain brewery since prohibition. Brewer Bill Morgan brews twice a week on a tiny 4 barrel system and turns out hand crafted brews full of flavor and lots of love. All our beer is unfiltered, unpasteurized, and unadulterated—just wholesome goodness made with quality ingredients and no fear. When you are in C-U, come visit our English style pub which features an authentic 1859 back bar, 200 year old barn beams, tables from Svoboda's Nickelodeon in Chicago, the greenest beer garden in town, a pub trivia night, and best of all—no TVs!

BAMBERGER SMOKED HELLES: Style: Rauchbier. OG: 1.052. IBU: 17.0. ABV: 5.5.

BELGIAN GOLDEN STRONG: Style: Belgian Strong Pale Ale. OG: 1.07. IBU: 32.0. ABV: 8.75.

BRETT SESSION IPA: Style: American Wild Ale. OG: 1.05. IBU: 61.0. ABV: 5.6.

CHERRY MILK STOUT: Style: Milk / Sweet Stout. OG: 1.082. IBU: 27.0. ABV: 7.7.

COFFEE STOUT: Style: American Stout. OG: 1.054. IBU: 49.0. ABV: 5.4.

HATTORI HANZØ PALE ALE: Style: American Pale Ale. OG: 1.05. IBU: 43.0. ABV: 5.2.

KALAMAZOO IPA: Style: American IPA. OG: 1.067. IBU: 60.0. ABV: 6.9.

RED RYE ALE: Style: Rye Beer. OG: 1.062. IBU: 71.0. ABV: 6.4.

SAMBURRO CHILE BEER: Style: Chile Beer. OG: 1.056. IBU: 52.0. ABV: 5.7.

SUMMER BARLEYWINE: Style: American Barleywine. OG: 1.09. IBU: 98.0. ABV: 9.7.

THE MYSTERIOUS 400TH BREW (SOUR IPA): Style: American Wild Ale. OG: 1.068. IBU: 55.0. ABV: 7.4.

WOOKIE SNACKS BLACK RYE IPA: Style: American Black Ale. OG: 1.076. IBU: 77.0. ABV: 7.9.

BLIND TIGER BREWERY | 611

Brewmaster: John Dean.

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

2014 World Beer Cup Champion Brewery & Champion Brewmaster in the Large Brewpub category!

We opened the first brewery in Topeka, Kansas since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about 1300 barrels a year. Our brews have gathered 21 national and international awards over the past 15 years. Our Brewpub is located at 37th & South Kansas Avenue. Topeka, Kansas 66611. 785-267-BREW

Keep an eye open for the Blind Tiger Beer Backpacks. We will be walking among you dispensing samples of select beer to the needy folk in the Johnny lines!

Have Beer, Will Travel!

CAPITAL CITY KOLSCH: Style: Kölsch. OG: 1.048. IBU: 18.0. ABV: 4.5.

JAVA PORTER: Style: American Porter. OG: 1.06. IBU: 33.0. ABV: 5.4.

MAIBOCK: Style: Maibock / Helles Bock. Maibock Silver Award Winner! 2014 World Beer Cup This quaint looking beer is very strong! Consider yourself warned. Yes, this German style bock is golden and bright, not dark. Mai means May and well, Bock means goat, but that's another story. May means Spring and after a long winter of drinking

dark beers, Germans were ready for a bright golden beer to celebrate spring. And that's where babies come from. OG: 1.068. IBU: 16.0. ABV: 7.5.

TOP GUN IPA: Style: American IPA. Top Gun IPA San Diego Style IPA. On a trip to San Diego for the World Beer Cup we had several opportunities to soak up the local beer scene. San Diego area brewers and their aggressively hopped beers have made the west coast style of brewing famous. This IPA employs an indecent amount of Simcoe & Amarillo hops. The color is reminiscent of a San Diego Sunset and the body is lighter and dryer than our Tiger Bite IPA. By the time you finish this beer, you'll know you've been in a hop fight. OG: 1.07. IBU: 60.0. ABV: 7.0.

BLUE CAT BREW PUB | 414

Brewmaster: Dan Cleaveland.

www.bluecatbrewpub.com

113 18th St, Rock Island, IL 61201

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland founded Blue Cat in a restored century old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 50 recipes in the two-story brew tower. After a casual meal on the first floor, move upstairs for pool, darts, video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs, pony kegs, 6'ers, and growlers available.

CORIANDER & ORANGE: Style: Herbed / Spiced Beer. IBU: 10.0. ABV: 5.6.

ROOT OF ALL EVIL: Style: Saison / Farmhouse Ale. The last in the collaboration series with eminent Brewer Brad Davis, Root is an amber Saison with wasabi and crystalized ginger. We're talking the fruity esters of a Farmhouse Ale with a smooth ginger note followed by a wasabi kick. Even James Brown would have difficulty being this funky. OG: 1.064. IBU: 35.0. ABV: 8.3.

SUMMER DAZE: Style: American Blonde Ale. The Powder Keggers (an all girl brew team) wanted to make a brew that featured hop flavor over hop bitterness and came up with this refreshing light Blonde Ale using fruity German Huel hops. Expect hints of luscious strawberry melon and grapefruit. OG: 1.048. IBU: 24.0. ABV: 5.5.

TUCKS TENACIOUS TRIPPEL: Style: Tripel. IBU: 22.0. ABV: 10.0.

BLUE HERON BREW PUB | 322

Headbrewer: Ron Hulka.

www.blueheronbrewpub.com

108 West 9th St, Marshfield, WI 54449

Blue Heron BrewPub is one of two great restaurants located in the historic Parkin Place building of Marshfield, WI. The brewpub is located on the main floor, and West 14th, a fine dining establishment, is upstairs. Blue Heron's crafted brews are available in both restaurants. Our brewery is a 7 barrel system that produces our flagship brands, Honey Blonde, Tiger's Eye, and Loch Ness Scotch Ale, along with many other seasonal and specialty brews. Our taps our constantly rotating, so please look to our website to see what's new. So, grab your crew and have a brew at the Blue Heron.

HOP HEART IPA: Style: American IPA. A classic Pacific NW-style IPA, big and flavorful, dry hopped with Cascades, Equinox, and Citra. OG: 1.062. IBU: 55.0. ABV: 7.1.

RAUCH 'EM SOCK 'EM AMERICAN ALE: Style: American Blonde Ale. OG: 1.056. IBU: 25.0. ABV: 6.1.

SHADOWFAX BLANC WIT: Style: American Pale Wheat Ale. OG: 1.052. IBU: 21.0. ABV: 5.6.

THUNDER ECHO SUMMER STOUT: Style: American Stout. OG: 1.06. IBU: 30.0. ABV: 6.2.

BLUEGRASS BREWING CO. | 423

Head Brewmaster: Jeremy Hunt.

www.bbcbrew.com

3929 Shelbyville Rd, Louisville, KY 40207

The original Bluegrass Brewing company opened in 1993. It is Louisville, Kentucky's oldest brewpub and the first to make a significant mark on the national brewpub and microbrewery scene. Since then BBC has grown to two brewpubs and they have won numerous including 4 gold medals and 3

bronze at the GABF. Head brewer Matthew Fletcher along with Dj Big Beard Alex Vogt, want everyone to come by and raise a pint to enjoy some of the best beer around.

ATTA BOY!: Style: American IPA. IBU: 69.0. ABV: 5.8.

BOURBON BARREL STOUT: Style: American Stout. IBU: 18.7. ABV: 8.1.

DARK STAR PORTER: Style: American Porter. IBU: 35.0. ABV: 5.6.

RASPBERRY MEADE: Style: Mead. IBU: 0.01. ABV: 7.82.

SOUR BROWN ALE: Style: American Brown Ale. Tart, with sweetness like a Tootsie roll.

BOS MEADERY | 123

Colleen Bos.

www.bosmeadery.com

849 East Washington, Suite 116, Madison, WI 53703

Bos Meadery is Madison's first meadery. We make meads using local and regional ingredients and treat honey gently to maintain its natural aromatic qualities. Our dry and sparkling meads are different from the traditional sweet mead of ancient and medieval lore. These meads represent a new breed of refined beverages. Mead Made Modern!

BLACK PEPPER MEAD: Style: Mead. ABV: 11.0.

BUCKWHEAT & WILDFLOWER MEAD: Style: Mead. ABV: 12.0.

CRANBERRY BLOSSOM: Style: Mead. 🍷 mead made with cranberry blossom honey

EQUINOX: Style: Mead. ABV: 11.0.

GINGER & HIBISCUS: Style: Mead. ABV: 11.0.

HAMMER-SMASHED CHERRY: Style: Mead. Door County Cherry Session Mead

MAGIC CARPET RIDE: Style: Mead. Mead infused with middle eastern spices

OAKED WILDFLOWER MEAD: Style: Mead. ABV: 11.0.

POMEGRANATE PYMENT: Style: Mead. ABV: 11.0.

BOULEVARD BREWING CO. | 407

2501 Southwest Blvd, Kansas City, MO

Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest, with full or partial distribution currently in 31 states. Since 1989 our brewery has remained dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques. Our selection of fine ales and lagers include the Midwest's best-selling craft beer, Boulevard Unfiltered Wheat Beer, our flagship Boulevard Pale Ale, and The Smokestack Series line of artisanal beers. We are proud to be Kansas City's Beer.

GINGER LEMON RADLER : Style: Fruit / Vegetable Beer. A zesty, refreshing take on the tradition of mixing beer with soda or lemonade to create a light, thirst-quenching beverage ideal for warm weather. Ginger Lemon Radler is super bright, refreshing and easy-drinking, balanced by tangy citrus, slight sweetness and a touch of ginger spice. OG: 12.8. IBU: 12.0. ABV: 4.05.

TANK 7 FARMHOUSE ALE: Style: Saison / Farmhouse Ale. A straw colored, light to medium bodied beer with a citrusy, spicy hop aroma and flavor, a soft, sweet malt flavor and a prominent hop bitterness. OG: 17.3. IBU: 38.0. ABV: 8.55.

THE CALLING I.P.A.: Style: American Double / Imperial IPA. Our most heavily hopped beer ever, The Calling I.P.A. bursts forth with unmistakable tropical fruit and pine hop aromas and flavor supported with a slightly sweet malt character, tapering to a crisp, dry finish. OG: 19.2. IBU: 75.0. ABV: 8.5.

BRADY'S BREWHOUSE | 606

Brewmaster: Luke Nirmaier.

www.bradysbrewhouse.com

230 South Knowles Ave, New Richmond, WI 54017

Brady's Brewhouse is located New Richmond, Wisconsin and serves surrounding areas including the Twin Cities Metro. Our food and our eight house brews are made in-house from scratch. Beers include six American ales and

two seasonal taps. One seasonal tap features German style ales and lagers while the other features various strong ales. Stop in for a fresh pint and a memorable dining experience!

BRAU BROTHERS BREWING CO. | 207

Lucan, MN

You'd be surprised what you can get done locally. We truly believe that you can and should source as much as you can locally. That's why we grow our own hops. Eleven different varieties grow mere feet from our front door. That's why we grow and malt our own two-row barley. We believe that when breweries take responsibility for their beer, from grain to glass, not only is the quality better, but we begin to produce unique, fun beers distinct to region.

We constantly seek out other small producers in which to collaborate. From small town distilleries for barrels, to nano coffee roasters for beans, we pride ourselves on finding friends in rural places.

We believe that no town or region should be without a local brewery, regardless of size. We also feel that it's important to get to know your brewer.

Beer is not just a drink, it's an experience.

BANCREAGIE PEATED SCOTCH ALE: Style: Scotch Ale / Wee Heavy. IBU: 20.0. ABV: 7.6.

HOPSESSION SUPER PALE ALE: Style: American Pale Ale. ABV: 4.2.

JUNIPER SHEEPHEAD CASK: Style: American IPA. Our American Bitter beer infused with juniper berries. IBU: 88.0. ABV: 7.8.

MOO JOOS: Style: Milk / Sweet Stout. IBU: 24.0. ABV: 5.8.

RED VELVET MOOJOOS: Style: Milk / Sweet Stout. 🍷 Our Oatmeal Milk Stout infused with red velvet cake (candied). IBU: 24.0. ABV: 5.6.

RING NECK BRAUN ALE: Style: English Brown Ale. IBU: 24.0. ABV: 6.8.

ROOKIE

BRENNER BREWING CO. | 110

www.brennerbrewing.com

706 S. 5th St, Milwaukee, WI 53204

The Brenner Brewing Company is a craft brewery-in-planning in Milwaukee, Wisconsin. Founder, Mike Brenner, recently completed the Executive MBA program at the University of Wisconsin - Milwaukee, where he developed a business plan for a brewery that would meld his passion for crafting delicious beer with his lifelong devotion to Milwaukee's arts and music scene.

BACON BOMB RAUCHBIER: Style: Rauchbier. Rauchbier is a blend of German beechwood and Wisconsin cherrywood smoked malts. Noble German hops and fresh black pepper add a subtle bite. The yeast strain keeps the body light to balance the huge flavors and nose, making it perfect for food pairing without being overbearing. OG: 1.058. IBU: 22.0. ABV: 5.3.

BUTTERFLY FARTS: Style: Session Beer. IBU: 30.0. ABV: 4.9.

CITY FOXPALE ALE: Style: American Pale Ale. This session ale has a simple grist of just 2-Row and Caramel 20 malts so we can showcase the fruit and citrus that come naturally from the Mosaic hops and fermenting this beer at elevated temperatures in an open fermentation tank. We hope you love it as much as we do. OG: 1.056. IBU: 40.0. ABV: 5.1.

GLÜCKLICH PILS: Style: German Pilsener. IBU: 30.0. ABV: 4.9.

OAK-AGED ANXIOUS: Style: American Porter. ABV: 6.4.

STAR BABY IPA: Style: American IPA. India Pale Ale starts with a much maltier base and bitterness on the low-end for contemporary IPAs. A Spicy hop taste and floral hop aroma is balanced with subtle citrus notes. Wheat is added to give a bigger mouth feel and a frothy head. This beer is all about balance. OG: 1.067. IBU: 50.0. ABV: 23.0.

VIRGIN OPUS: Style: American Wild Ale. ABV: 8.5.

WITCHCRAFT: Style: Russian Imperial Stout. IBU: 70.0. ABV: 13.0.

BREWERY CREEK | 211

Brewmaster: Jeff Donaghue.

www.brewerycreek.com

23 Commerce St., Mineral Point, WI 53565

Brewery Creek was established in the last century (1998) in the historic City of Mineral Point. Mineral Point was the third City in the State of Wisconsin after Green Bay and Prairie du Chien. Few people know that it was also the home of the first commercial brewery in Wisconsin built by John Phillips in 1836. Two others followed making Brewery Creek the 4th.

The Brewery Creek Restaurant shares the first floor with the brewery. Good food and "Cracking Good Beer" are served throughout the year. On the second and third floors we have luxury bed and breakfast accommodations. Has spending a night in a brewery always been your dream? Here is your chance. Beer, food, lodging, we may not do it all, but we do a lot. Check out our web site for hours etc. and plan your next trip.

Alcohol By Volume? International Bittering Units? Shandy's object is to make those concepts null and void.

NEW BEER: Style: American Pale Wheat Ale. IBU: 18.0. ABV: 5.0.

NEW BEER: Style: English Porter. IBU: 29.0. ABV: 5.0.

NEW BEER: Style: Japanese Rice Lager. OG: -3.0. IBU: 12.0. ABV: 4.0.

ROOKIE

BROADWAY BREWERY | 306

816 E Broadway, Columbia, MO 65201

In 2009, Broadway Brewery opened in downtown Columbia, MO and quickly became a distinguished place for locally brewed beer and locally produced food. Five years later we launched the Broadway Brewery Production facility at Les Bourgeois Winery in Rocheport, MO which continues to grow every day. Our Downtown brewery and restaurant pairs our beer with a rotating, seasonal menu which celebrates locally sourced meats and produce, while our production facility produces and distributes our signature ales to a much larger audience. Fermentation & Cultivation is the ongoing theme in our beer, in our food, and in our communities.

11 POINT IPA: Style: American IPA. IBU: 68.0. ABV: 5.7.

CHERRY SAISON: Style: Saison / Farmhouse Ale. IBU: 57.0. ABV: 6.2.

DOUBLE RYE IPA: Style: American Double / Imperial IPA. IBU: 111.0. ABV: 9.8.

HULL MELON HOPPED CHERRY SAISON: Style: Saison / Farmhouse Ale. We took our summer seasonal, the Cherry Saison and dry hopped it with German Hull Melon Hops, adding notes of fresh cantaloupe to this already tart and dry saison. IBU: 57.0. ABV: 6.2.

ORGANIC HONEY WHEAT: Style: American Pale Wheat Ale. IBU: 20.0. ABV: 6.0.

ROBUST PORTER: Style: American Porter. IBU: 41.0. ABV: 6.0.

BRUGGE BRASSERIE | 403

Brewmaster: Ted Miller.

www.bruggebrasserie.com

1011 E. Westfield Blvd., Indianapolis, IN 46220

Established 2005. Brugge Brasserie offers a sophisticated but casual setting serving classic European foods and authentic handcrafted Belgian-style ales and continental lagers in a friendly, welcoming environment. Filling main dishes include "Moules Frites" gigantic pots of steaming mussels served with a cone of Belgian fries, savory crepes, Belgian beef stew, sandwiches, and a variety of specials served daily. Artisan cheeses, salads, and cones of Belgian charcuterie & frites with 10 dipping sauces are offered among other traditional European foods. Brugge is partially owned by Indianapolis native and movie star Abraham Benrubi and his childhood friends Ted Miller and Shannon Stone, who moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, China, and Taiwan.

BRUGGE WHITE: Style: Witbier. ABV: 4.5.

HOPES & DREAMS - SOUR RESERVE: Style: Experimental. Wheat beer with botanicals fermented with rice wine yeast aged in cognac barrels with lactobacillus

MADLINE LA-FRAMBOISE: Style: Flanders Oud Bruin. ABV: 4.5.

SUPER KITTY FANTASTICO: Style: American Wild Ale. ABV: 10.0.

TRIPEL DE RIPPLE: Style: Tripel. OG: 21.5. IBU: 27.0. ABV: 9.8.

BULL FALLS BREWING CO. | 424

901 East Thomas St., Wausau, WI 54403

Established 2007. Wausau's first distributing craft-brewery, features quality hand-crafted beers. Our lagers are brewed using the traditional decoction brewing process and are made with German ingredients, resulting in authentic beers made to style. The flagship Five Star Ale is a very popular English-Style Ale brewed with English hops also named after the brewmasters 5 daughters. All of our beers are designed to appeal to craft beer lovers and all have been very well accepted. Our motto is "Brewed True!" brewing traditional style beers to a new standard. Bull Falls beers are being distributed to popular establishments in the Wausau area and are expanding to communities and cities around Wisconsin. Stay up to date on where our beers are, upcoming brews and brewery beirgarten events at www.bullfalls-brewery.com also subscribe to the Bull Falls newsletter. When in Wausau visit the Bull Falls Brewery taproom located at 901 East Thomas St., and tap into taste with any of the wide variety of great tasting craft beers. Choose from ales or lagers, from light to dark.

BOURBON BARREL FIVE STAR ALE: Style: American Amber / Red Ale. IBU: 36.6. ABV: 7.0.

BOURBON BARREL OATMEAL STOUT: Style: Oatmeal Stout. IBU: 15.1. ABV: 8.1.

FIVE STAR ALE: Style: American Amber / Red Ale. IBU: 36.6. ABV: 6.1.

HEFEWEIZEN ALE: Style: Hefeweizen. IBU: 14.1. ABV: 5.2.

HOLZHACKER LAGER: Style: Munich Helles Lager. IBU: 14.7. ABV: 5.5.

MIDNIGHT STAR: Style: Doppelbock. IBU: 21.6. ABV: 7.2.

NUT BROWN ALE: Style: American Brown Ale. IBU: 25.9. ABV: 6.3.

OATMEAL STOUT: Style: Oatmeal Stout. IBU: 15.1. ABV: 7.0.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 15.2. ABV: 5.7.

CAPITAL BREWERY | 804

www.capital-brewery.com

7734 Terrace Ave., Middleton, WI 53562

Established in 1986. Capital Brewery is the most award winning Wisconsin brewery with over 200 individual awards. Recently Ashley Kinart has taken over as Brewmaster. She has put her unique touch on the award winning Capital Brewery line up. Capital now features a line up of traditional German Lagers, IPA's and High Gravity Special Release beers.

FISHIN' IN THE DARK: Style: Schwarzbier. 🍷 Black Imperial Schwarzbier. Light in body with a crisp refreshing flavor. Dark non-traditional Pilsner brewed with local Wisconsin grown malts and hops. OG: 18.5. IBU: 25.0. ABV: 7.5.

GHOST SHIP WHITE IPA: Style: American IPA. This unfiltered ale is brewed with wheat, spices, and citrus which are accentuated by the bright grapefruit flavor and aroma of Amarillo® hops. OG: 14.0. IBU: 55.0. ABV: 5.6.

GRATEFUL RED IPA: Style: American IPA. OG: 13.0. IBU: 55.0. ABV: 5.3.

MUTINY IPA: Style: American IPA. Capital's first India Pale Ale has a bright amber hue with an upfront florally citrus hop aroma. Mutiny packs a punch yet remains remarkably drinkable. OG: 16.0. IBU: 70.0. ABV: 6.2.

OCTOBERFEST: Style: Märzen / Oktoberfest. The mother of all seasonal beers has a fiery amber hue with rich malty overtones that dominate the flavor. OG: 14.2. IBU: 24.0. ABV: 5.5.

SUPPER CLUB: Style: American Pale Lager. Classic Wisconsin lager, sporting an American malt profile. Moderate mouth feel, mild bittering and superb drinkability. OG: 12.2. IBU: 28.0. ABV: 5.2.

VACATION REQUEST: Style: Rye Beer. Light bodied Ale brewed with Mandarina, Bavaria and Lemondrop hops with a touch of Rye. This Ale has a clean crisp citrus finish. OG: 18.0. IBU: 45.0. ABV: 7.0.

WISCONSIN AMBER: Style: American Amber / Red Ale. This rich amber lager is the perfect balance of roasted caramel malts and clean hops flavors, making it a perfect choice for any occasion. OG: 12.8. IBU: 28.0. ABV: 5.2.

CENTRAL WATERS BREWING CO. | 216

351 Allen St, Amherst, WI 54406

Established in 1998, Central Waters is located in Amherst, WI. Central Waters has become noted for its solid lineup of all around great beers, especially the barrel aging program, one of the biggest in the country. On top of that, Central Waters is one of the greenest breweries around, with a 120 kWh solar PV array, and solar thermal for hot brewing water, Central Waters is forging the path for barrel aging and environmental sustainability.

17: Style: American Double / Imperial Stout. ABV: 11.5.

BLACK GOLD: Style: American Double / Imperial Stout. You've probably never heard of it

BOURBON BARREL BARLEYWINE: Style: American Barleywine.

BOURBON BARREL CHERRY STOUT: Style: American Double / Imperial Stout.

BOURBON BARREL STOUT: Style: American Double / Imperial Stout.

CALL ME OLD FASHION: Style: Experimental. ABV: 9.0.

GLACIAL TRAIL IPA: Style: American IPA. ABV: 6.0.

HHG APA: Style: American Pale Ale. ABV: 5.3.

HONEY BLONDE: Style: American Blonde Ale. A traditional cream ale brewed with honey. This smooth, golden colored ale drinks clean with subtle flavors of real Wisconsin honey. Pour one with your honey tonight.

LA NARANJA: Style: Fruit / Vegetable Beer. ABV: 9.0.

MUDPUPPY PORTER: Style: American Porter. ABV: 5.5.

OCTOBERFEST: Style: Märzen / Oktoberfest. ABV: 4.8.

PERUVIAN MORNING: Style: American Double / Imperial Stout.

CHURCH STREET BREWING CO. | 121

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

Church Street's Brewhouse is a 30-Barrel system designed with traditional German brewing practices in mind. Utilizing kettle mash-in techniques with the ability to perform decoction mashing, our brewery is capable of mimicking common German brewing procedures. Our brewery was designed to be efficient and to care for the environment. We recycle cold water used to chill wort before it goes into the fermenter by pumping it back to our hot water tank, and our spent grain goes out to Robertson Farms in Kirkland to help feed 650 hungry cattle!

DEVIL'S ADVOCATE: Style: Belgian Strong Pale Ale. Devil's Advocate begs the question: What happens when you take a ton (literally) of Pilsen malt, put it through a decoction mash, boil it up, add another 500 lbs of Belgian candy and cane sugar, and then add some of Duvel's world famous yeast? The answer: A spicy, sweet, and dangerously drinkable Belgian golden strong ale. IBU: 27.0. ABV: 8.8.

HAUCH VONHIMMEL HEFEWEIZEN: Style: Hefeweizen. A classic Bavarian style hefeweizen, unfiltered, highly carbonated with flavors and aromas of banana and clove. Heretic is hazy golden in color, utilizing a decoction mash, Andechs Weiss yeast and noble hops for a traditional summertime brew. IBU: 14.0. ABV: 4.8.

HEAVENLY HELLES LAGER: Style: Munich Helles Lager. One of Germany's quintessential beverages. Utilizing old world decoction mashing techniques for a truly unique sweet malt character, this gentle drink also features a straw colored-clarity that's clearly heavenly! IBU: 30.0. ABV: 5.4.

LUBELSKIE POLISH PILSNER: Style: Czech Pilsener. A pale, Southeastern Polish Style Pilsner, decoction-mashed using floor-malted barley for a full malty flavor. Featuring hops from Lublin, Poland for a mild, lemony and refreshing characteristic. IBU: 18.0. ABV: 4.6.

TALE OF THE SHONY SCOTTISH ALESAISONSKIE: Style: Scottish Ale. In centuries past, to ensure a plentiful crop, the Celts would donate a variety of malts for a com-

munity ale to please the Shony, a local water spirit. Sadly, the custom dictated that they throw it all in the ocean. Our traditional 80 Shilling Scottish-style ale is a robust brew with notes of sweet caramel and mellow roast - best enjoyed on land, not in the ocean. IBU: 32.0. ABV: 5.1.

CIDER HOUSE OF WISCONSIN | 318

Brewmaster: James Lindemann.

www.goodnessorganic.com

4259 Mahoney Rd, McFarland, WI 53558

Established 2000 We are a small orchard and cider house near McFarland, WI. We planted our first antique cider cultivars in 1989. Cultivar: cultivated variety, for example, Macintosh or Newtown Pippin. We started producing real cider in 2009, although we've sold juice for over ten years. Our cider is blended by selecting from over 200 unique antique cider apples in our orchard. Our ciders offer you a unique symphony of apple, spice, and citrus - from apples with high malic acid and tannin, blended with higher Brix varieties from other orchards we manage, to provide enough sweetness and sparkle to entice an American taste. Visit us to gain a first hand insight into our orchard and cider house and how our apples become real cider.

BLACK DRAGON: Style: Cider. ABV: 7.0.

MEOWEOWEE: Style: Cider. ABV: 7.0.

POOCH: Style: Cider. ABV: 7.0.

COURTHOUSE PUB | 413

Owner: John Jagemann. **Brewer:** Brent Boeldt.

www.courthousepub.com

1001 South 8th St, Manitowoc, WI 54220

Brian and Brock (your hosts today) are the brewing team at the Courthouse Pub. They are constantly testing both classic and new beer recipes as they work to bring exceptional brews to the Lakeshore area.

Go to: goo.gl/RTBIU8 to see what's on tap today, or stop in at the Pub and enjoy lunch or dinner while sampling some of our hand-made brews. Located at the corner of 8th. and Washington in Downtown Manitowoc.

EYE-WIT-NESS: Style: Belgian IPA. IBU: 44.0. ABV: 5.5.

OVERRULED: Style: Session Beer. IBU: 28.0. ABV: 3.8.

PUB ROOT BEER: Style: Root beer.

SUMMER RYE: Style: Rye Beer. IBU: 27.0. ABV: 5.0.

CROSS PLAINS BREWERY | 111

Brewmaster: Larry Esser.

www.essersbest.com

2109 Hickory St, Cross Plains, WI 53528

Esser's Brewery was first established in 1863 and revived in 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed using the original recipe. In celebration of 150 years in the beer business, the Esser family produced an ale to commemorate this mark in history. All beers are available in bottles and kegs with statewide distribution.

ROOKIE

DANGEROUS MAN | 614

1300 2nd St NE, Minneapolis, MN 55413

Dangerous Man Brewing Company (DMBC) is a small-scale tap house and microbrewery located in the heart of NE Minneapolis. DMBC's intention is to bring the freshest, highest quality beer to people in Northeast Minneapolis and its surrounding areas. DMBC features 8 ever-changing taps, house-made soda and kombucha. DMBC beers is sold on tap at the brewery in pints, in growlers and 750ml mini growlers.

BARREL AGED BEER : Style: Belgian Strong Pale Ale. We will be tapping some of our Barrel Aged Beers.

CHOCOLATE MILK STOUT: Style: American Stout. IBU: 28.0. ABV: 5.0.

IPA: Style: American IPA. Citrus and an especially fruity yeast profile round out this India Pale Ale. Medium-bodied, the wheat addition sneaks into the malt profile of this beer and helps to highlight the grapefruit and orange flavorings. A pleasant, lingering bitterness finishes the beer. IBU: 70.0. ABV: 6.7.

PEANUT BUTTER PORTER: Style: American Porter. IBU: 29.0. ABV: 5.3.

SAISON: Style: Saison / Farmhouse Ale. Pleasant orange and tangerine on the nose followed up with a slight coriander spice. The draw reflects the scent; wide in body, wider than a Belgian Saison, this Saison is bright, invigorating, and spicy. IBU: 30.0. ABV: 7.4.

DARK HORSE BREWING CO. | 915

Owner: Aaron Morse.

www.darkhorsebrewery.com

511 South Kalamazoo Ave, Marshall, MI 49068

Humble beginnings gave way to lessons learned of brewing in the shadows of the residence hall; steering clear of the landlord and having your ass handed to you by the almighty dollar are now consumed by the glory bells of success and the daily grind - a dichotomy of sorts... Should a young mad-man have to bend and be Ned Beatty'd to sell and serve to please the public eye's nerve endings from the very beginning? Not this time around.

A brewer slowly climbed from the lowest points of business life with a sore ass, as he ascended to a new level. Hark! The horse of the dark nature holds the scales where the wheat and barley feedeth, not taketh from the mouths of man. A non-filtered view of hard work, careful perseverance of expansion, sticking to what is believed to be the right way and the only way to stay true to high quality, and also, the vague understandings of possible humor; blurring his family's, employees' and customers' drinking experience and vision between a no-bullshit approach to brewing big, outstanding beers and selling nonsensical imagery and haberdashery...Proven to the masses as a Dark Horse trademark for the man behind the reigns.

4 ELF: Style: Herbed / Spiced Beer. ABV: 8.75.

BARRACUDA BLUE: Style: American Pale Ale. ABV: 5.0.

BOFFO BROWN ALE: Style: American Brown Ale. ABV: 7.0.

BRUCE'S SPRUCE: Style: American IPA. ABV: 7.0.

COCOA BOURBON NIBBLER: Style: American Stout. ABV: 10.0.

CROOKED TREE IPA: Style: American IPA. ABV: 6.5.

DOUBLE CROOKED TREE IPA: Style: American Double / Imperial IPA. ABV: 12.0.

EDACSAC DEKOORC EERT: Style: American IPA. ABV: 6.5.

END OF THE SPECTRUM: Style: American IPA. ABV: 7.5. **F. F. DEKOORC EERT:** Style: American IPA. ABV: 6.5.

GINGERED: Style: American Amber / Red Ale. ABV: 9.5.

NUPTIALE: Style: American Pale Ale. ABV: 5.0.

OLLOPA DEKOORC EERT: Style: American IPA. ABV: 6.5.

PLEAD THE 5TH IMPERIAL STOUT: Style: American Double / Imperial Stout. ABV: 11.0.

ROD: Style: American Amber / Red Ale. IBU: 14.0. ABV: 7.5.

RASPBERRY ALE: Style: Fruit / Vegetable Beer. ABV: 5.0.

RESERVE SPECIAL BLACK ALE: Style: American Black Ale. ABV: 7.5.

SAPIENT TRIP ALE: Style: Tripel. ABV: 9.5.

SCARY JESUS ROCKSTAR: Style: American Pale Ale. ABV: 6.5.

SMELLS LIKE A SAFETY MEETING: Style: American IPA. ABV: 8.5.

DELAFIELD BREWHAUS | 516

Brewmaster: John Harrison.

www.delafield-brewhaus.com

3832 Hillside Dr, Delafield, WI 53018

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated atop a small hill (midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin's Lake Country. A most pleasant setting for enjoying top-notch lagers, ales, and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot high brick wall separating patrons from the gleaming stainless steel tanks. Growlers, 1/2, and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public.

AMERICAN RYE: Style: Rye Beer. IBU: 12.0. ABV: 4.8.

BENGAL BAY CITRA IPA: Style: American IPA. IBU: 78.0. ABV: 7.0.

IMPERIAL RAUCHBIER: Style: Rauchbier. IBU: 45.0. ABV: 10.0.

MANDARINA BAVARIAN PILSNER: Style: German Pilsener. IBU: 30.0. ABV: 5.0.

MANGO SUNSET LAGER: Style: Fruit / Vegetable Beer. OG: 10.4. IBU: 12.0. ABV: 4.0.

RYE WHISKEY BARREL AGED OLD #27 BARLEYWINE: Style: American Barley-wine. ABV: 12.5.

DESTIHL BREW WORKS | 618

Brewmaster: Matt Potts.

www.DESTIHL.com

1616 General Electric (G.E.) Road, Unit #1, Bloomington, IL 61704

The first DESTIHL brewpub opened in Normal, IL in 2007, followed by a second location in Champaign, IL in 2011, with a team of people dedicated to only the best beer, food, and service.

DESTIHL's production brewery in Bloomington, IL occupies 20,000 sq. ft. with the ability to produce over 15,000 barrels of beer annually. Since becoming operational in May 2013, we now distribute our beers in 14 states - coast to coast - with over 20 beer styles available on draft and in package (500 mL bottles and 12 oz cans). At DESTIHL, we combine centuries-old, global brewing traditions with new American craft brewing ingenuity & artisanship to produce a wide array of beers for every palate, including our award-winning, spontaneous/wild-fermented Wild Sour Series and barrel-aged Saint Dekkera® Reserve Sour Ales. We brew more styles of beer because we have a passion for brewing & because you have a passion for unique, craft beers. The result is a diverse offering of intensely flavorful beers that are anything but bland.

ABBEY'S SINGLE: Style: Belgian Pale Ale. This is a Belgian-style abbey single crafted like those that Trappist monks brew for their own daily consumption. It is light bodied and pale in color with pleasant, spicy phenolics and subtle, fruity esters reminiscent of midwest heirloom fruit trees that give way to a floral and dry finish from noble hops and Belgian yeast. IBU: 22.0. ABV: 4.9.

BLACK ANGEL STOUT: Style: American Stout. An American Stout with medium malt sweetness, chocolate and roasted malt flavor and aroma, dry-roasted bitterness in the finish, full-body and assertive citrus hop bitterness, aroma and flavor. IBU: 64.0. ABV: 6.7.

HERE GOSE NOTHIN': Style: Gose. Our Leipzig-Style Gose undergoes a spontaneous fermentation, similar to Belgian-style Gueuze/Lambic beers, and exhibits a complexity of acidic flavor and aroma contributed by wild yeast lactic fermentation. Lemon,

lime and other citrus-like qualities are present in aroma and on the palate, which is balanced by the spicy character of added coriander and a mineral-mouthfeel from added sea salt. IBU: 12.0. ABV: 5.0.

HOPERATION OVERLOAD: Style: American Double / Imperial IPA. Our mission for this Imperial or 'Double' India Pale Ale is to overload the beer with hops for an intense hop bitterness, flavor and aroma while still being balanced by a big malt profile, resulting in a hoppy beer with more dimension. This beer is light copper in color with some hop haze from overloading with dry hops as well. IBU: 85.0. ABV: 9.6.

LYNNBROOK RASPBERRY BERLINER WEISSE: Style: Berliner Weissbier. IBU: 4.0. ABV: 3.0.

MANGO IPA: Style: American IPA. Amra, Sanskrit for mango, begins with a very pale West Coast-style IPA devoid of caramel malt character to allow the fruity aromas and flavors of Simcoe & Glacier hops to take center stage and meld perfectly with unreasonable amounts of mangos added to this fruit beer with attitude. IBU: 52.0. ABV: 6.5.

SAINT DEKKERA RESERVE SOUR ALES BARREL NO. 1: Style: American Wild Ale. Sour Ambelgo-style double pale ale aged in oak barrels. Our Saint Dekkera® Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with microflora wonderfully unique to our downstate Illinois terroir, where we embrace the individual, wild character of each barrel to produce beers with a wide array of acidity, sourness and unadulterated funkiness. When stored properly (55 degrees F), this beer can be cellared, but please enjoy before you perish. IBU: 40.0. ABV: 6.6.

SAINT DEKKERA RESERVE SOUR ALES BARREL NO. 10: Style: American Wild Ale. Sour ale aged in oak barrels with peaches. Our Saint Dekkera® Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with microflora wonderfully unique to our downstate Illinois terroir, where we embrace the individual, wild character of each barrel to produce beers with a wide array of acidity, sourness and unadulterated funkiness. When stored properly (55 degrees F), this beer can be cellared, but please enjoy before you perish. IBU: 16.0. ABV: 5.2.

WILD SOUR SERIES - COUNTER CLOCKWEISSE: Style: Berliner Weissbier. This 'reverse engineered', Berliner-Style Weisse Bier is our interpretation of a traditional German-style sour wheat ale that is very pale light-bodied, low hopped, highly attenuated and pleasantly acidic and lemony-tart from our unique, spontaneous wild yeast and lactic fermentation. IBU: 4.0. ABV: 3.0.

DOOR COUNTY BREWING CO. | 905

Baileys Harbor, WI 54202

Door County Brewing Company is inspired by our surrounding; our friends, our families, our landscape. Our mission is to create beers that lead to a gathering of community and friends where ever you are. We promise to create only the best tasting, thought provoking, carefully sourced, eco conscience beers that are constantly pushing the edge of imagination and senses.

What you will find in our beers is music, food, friends, family, travel, trees, soils and flowers—not just ingredients.

BIG SISTER WITBIER: Style: Witbier. IBU: 18.0. ABV: 6.0.

GRISSETTE: Style: Saison / Farmhouse Ale. IBU: 25.0. ABV: 4.2.

HOPSTEAD: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 5.5.

IMPERIAL SILURIAN STOUT: Style: Milk / Sweet Stout. IBU: 55.0. ABV: 8.5.

L'HIVER: Style: Saison / Farmhouse Ale. IBU: 30.0. ABV: 7.0.

WILD SOUR BLONDE: Style: American Wild Ale. IBU: 10.0. ABV: 6.0.

DRAGONMEAD MICROBREWERY | 129

Brewing Manager: Erik Harms. Brewer: Jason Giroux. Brewer: Spencer Channell.

www.dragonmead.com

14600 East 11 Mile Rd., Warren, MI 48089

We strive to offer 40-45 different styles of beer on tap in our pub, including nitrogen-dispensed beers and a cask ale. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution is our flagship and our most award winning beer. Our taproom brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. Our production brew

house is a twenty barrel system from Craftwerk in Lake Orion Michigan. Last year we produced 2,700 barrels of beer. We also serve a small selection of mead and wine in our taproom.

ERIK THE RED: Style: Irish Red Ale. An Irish style amber ale. Brewed with melanoidin malt to achieve a deep amber color. Chinook hops add a spicy finish to this great session beer. OG: 1.044. IBU: 16.5. ABV: 4.5.

FINAL ABSOLUTION: Style: Tripel. Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Hallertau hops. 9.0% ABV. Gold medal winner in the 2006 World Beer Cup. OG: 1.085. IBU: 30.0. ABV: 9.0.

JASON'S IPA: Style: American IPA. An American IPA loaded with fresh hop flavor. This beer is also dry hopped during conditioning. OG: 1.072. IBU: 60.0. ABV: 7.5.

REDWING RASPBERRY WHEAT: Style: American Pale Wheat Ale. Redwing Raspberry Wheat: refreshing wheat beer brewed with raspberry puree & juice added to the conditioning tank. This is a great summer beer with a hint of raspberry flavor. OG: 1.054. IBU: 15.0. ABV: 4.5.

REVEREND FRED'S OATMEAL STOUT: Style: English Stout. This classic sweet stout—named after our brewer's Dad—is made with 6% oats which gives this stout its velvety smoothness. The finish is predominantly roasted with a hint of chocolate malt. The overall sensation is a lighter tasting, roasty smoothness. OG: 1.06. IBU: 27.0. ABV: 5.5.

RING OF FIRE PEPPER BEER: Style: Cream Ale. This fuller body American cream ale is brewed with an addition of hot peppers added to the boil as well as the conditioning tank. Silver medal winner in the 2012 World Beer Cup. OG: 1.072. IBU: 35.0. ABV: 7.0.

SIN EATER: Style: Belgian Strong Dark Ale. ABV: 11.0.

STRAWBERRY MEAD: Style: Mead. ABV: 11.0.

DRYHOP BREWERS | 105

www.dryhopchicago.com

3155 North Broadway, Chicago, IL 60657

Established in June of 2013, DryHop is a craft brewery and kitchen located in the East Lakeview neighborhood of Chicago, IL. Brewmaster Brant Dubovick focuses on hop-centric ales, in addition to traditional, Belgian, and experimental craft beers. Kitchen-wise, every dish is craft beer inspired and designed to mirror the artisanal, neighborhood attitude of the brewery. Set in front of our six brite (serving) tanks, we have five always changing taps plus one year-round beer—Shark Meets Hipster, a 6.0% Wheat IPA brewed with truckloads of Galaxy hops. With our brewhouse in the middle of our dining room, fermentation room down a short hallway, and brite tanks behind the bar, you'll be sitting near the brewery no matter where you are. This is because we want you to discover there's something perfect about drinking a beer at the source and tasting the freshness after your first sip. We hope to see you soon! Respect the craft. Cheers!

FLASH OF LIGHTNING: Style: Witbier. ABV: 5.5.

FRANKLIN KISSES: Style: Dunkelweizen. ABV: 5.4.

LAST DAZE HERE: Style: Saison / Farmhouse Ale. ABV: 5.7.

SHARK MEETS HIPSTER: Style: American Pale Wheat Ale. ABV: 6.5.

TOO MANY PUPPIES: Style: American IPA. ABV: 7.0.

EMMETT'S BREWING CO. | 226

Brewmaster: Ryan Clooney.

www.emmettsalehouse.com

128 W. Main St., West Dundee, IL 60118

Established in 1999, Emmett's Brewing Company is comprised of three brewpubs in the Chicago suburbs. Tradition, craftsmanship, and the highest standards in beer and food are our passion. We believe in using only the finest ingredients in what we make, whether they are destined for your pint glass or your plate.

Our original pub is in West Dundee and houses our copped-clad seven barrel JV Northwest system. We produce about 500 barrels per year here, including all of the company's cask-conditioned ales. We opened Downers Grove in 2004 and brew on a 15 barrel Specific Mechanical system to make

about 850 barrels per year there. The 10 barrel DME system at Palatine is our newest brewery and is also the home of our bottle and draft packaging operations.

DOUBLE TALK DOUBLE IPA: Style: American Double / Imperial IPA. OG: 19.0. IBU: 100.0. ABV: 9.0.

HOPTWEET HOPPED WHEAT: Style: American Pale Wheat Ale. OG: 12.5. IBU: 30.0. ABV: 5.3.

MUNICH LIGHT LAGER: Style: Dortmunder / Export Lager. Munich Light is a deliciously refreshing German-style lager. It is the beer of choice throughout Germany. Emmett's Munich Light is light straw in color with a thick, white head. The aroma is herbal with a bit of background spice, along with the sweet scent of imported German malt. The Light has a medium body while still maintaining a crisp, somewhat dry finish. The flavors are that of firm malt, that is sweet, but not in any way caramel-like. Also the same herbal hop character present in the nose transfers into the flavor as well. Bitterness is downplayed, but while noticeable, only serves to round out the firm, malty sweetness and aid in the crisp finish. OG: 12.0. IBU: 18.0. ABV: 4.5.

FAT HEAD'S BREWERY | 501

Brewmaster: Matt Cole.

www.fatheadsbeer.com

18741 Sheldon Rd, Middleburg Heights, OH 44130

In 2009 Fat Head's Brewery & Saloon opened in North Olmsted OH. Fat Head's Brewery & Saloon is a full service brewpub with annual production around 1800 barrels. Handcrafted, unfiltered ales and lagers, brewed in small batches from the finest ingredients. Inspired by old world traditions but infused with heart and soul and cutting edge style to provide a truly heady experience for your taste buds.

In response to a huge demand from craft beer enthusiasts, Fat Head's Brewery opened a production facility in Middleburg Heights, OH. We are currently distributing in the state of Ohio and Southwest PA. Production will include our award-winning Head Hunter IPA, Sunshine Daydream IPA, Bumble Berry Honey Blueberry Ale and a slew of seasonal brews, German-Style Lagers, Belgian-style Ales and more.

Award winning? You bet your hops! Our beers have won some of the most acclaimed awards in the industry including but not limited to Head Hunter IPA, a perennial award winner in the toughest category at the most prestigious events. Head Hunter IPA took a Silver Award at the 2012 World Beer Cup as well as a Silver Medal at the 2010 GABF and a Bronze at the 2011 GABF.

BUMBLE BERRY HONEY BLUEBERRY ALE: Style: Fruit / Vegetable Beer. IBU: 13.0. ABV: 5.0.

HEAD HUNTER IPA: Style: American IPA. IBU: 87.0. ABV: 7.5.

JACK STRAW: Style: Czech Pilsener. IBU: 35.0. ABV: 5.0.

SUNSHINE DAY DREAM SESSION ALE: Style: American IPA. IBU: 60.0. ABV: 4.9.

FINCH'S BEER CO. | 511

Head Brewer: Richard Grant. Owner: Benjamin Finch. Brewer: Steven "Steve Bob" Slater. Brewer: Ryan Murphy. Brewer: Dan Schmid.

finchbeer.com

4565 North Elston, Chicago, IL 60630

Chicago's Finch's Beer Company rolled out it's first brews in 2011. We are constantly experimenting with numerous styles while providing our unique twists on traditional favorites. For more information about tours, merchandise, or where to find Finch's, check out our website, Facebook, or Twitter.

CHOCOLATE SLOTH: Style: Milk / Sweet Stout. ABV: 6.4.

DUNNING KRUGER EFFECT IPA: Style: American IPA. "Dunning Kruger Effect". Look it up. IBU: 54.0. ABV: 7.0.

HARDCORE CHIMERA: Style: American Double / Imperial IPA. IBU: 80.0. ABV: 9.0.

SHADE BALL IPA: Style: American IPA. IBU: 50.0. ABV: 6.66.

SOBEK & SET: Style: American Black Ale. Black IPA! Not too roasty. Super hoppy. IBU: 80.0. ABV: 8.0.

STRAWBERRY SLOTH: Style: Fruit / Vegetable Beer. IBU: 25.0. ABV: 6.5.

TACO CAT: Style: American Wild Ale. ABV: 4.4.

FITGER'S BREWHOUSE | 202

Head Brewer: Frank Kaszuba. Brewer: Brian Schanzenbach. Brewer: Bjorn Erickson. Brewer: Jason Krause.

600 E. Superior St., Duluth, MN 55802

www.brewhouse.net

Master Brewer :Dave Hoops. Head Brewer: Frank Kaszuba. Brewers: Bjorn Erickson, Melissa Rainville, Casey Tatro, Shad Baggenstoss, Andrew Spilde, Jason Krause

Established 1995. The Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produces 3,000 bbls per year with more then 80 different beers on 30 tap handles at our 5 Duluth locations. Red Star lounge, Burrito Union, The Brewhouse, Tycoons @ Old City Hall, and Endion Station Public House. Full bar, outdoor seating, generous happy hours, and late night dining. Also available cask ale and growlers in glass, nalgene, or insulated stainless steel versions. Tours at 2 and 4 each Saturday.

APRICOT WHEAT: Style: Fruit / Vegetable Beer. A marriage of an American Wheat ale 65% wheat 35% barley with Apricot juice. The spicy wheat balances the fruit perfectly. A light bodied beer with a dry crisp finish. Hops : Willamette Malt: 2row, Wheat, Carapils, Caramel (usa) Acidulated (germany) IBU: 13.0. ABV: 5.0.

BIG BOAT OATMEAL STOUT: Style: Oatmeal Stout. IBU: 45. ABV: 6.6%. Big Boat Oatmeal Stout is one of our year-round standards. Big Boat is large in body and a beautiful pitch black in the glass. Notes of dark chocolate and coffee are balanced by English hops. This beer is nitrogenized for a smooth, velvety pour.

BLOOD ORANGE IPA: Style: American IPA. North Shore style IPA w/ Blood Orange OG: 15.8. IBU: 70.0. ABV: 7.5.

BREAKWATER WHITE: Style: Witbier. IBU: 17. ABV: 5.6%. SRM: 3. Breakwater is a Belgian style wheat ale made with spices The white name comes from the fact that unmalted wheat is used in the ale and the color is very light white/orange Very refreshing , we call it summer in a glass. Grain: German Wheat, American Wheat, 2 row, oats, Hops: Cascade, Mt Hood Spices : Sweet orange Peel, coriander, bitter orange

UMMER LIGHTNING: Style: Saison / Farmhouse Ale. IBU: 47. ABV: 10.2%. SRM: 6. Imperial saison with lemon zest.

UPERIOR TRAIL IPA: Style: American IPA. IBU: 88. ABV: 6.5%. Superior Trail IPA is a hopforward American IPA. It has big broad hop aromas in the nose from American hops with a rich bready malt middle. Tropical fruit flavors and aromas are derived from the use of Citra and El Dorado hops.

APRICOT WHEAT: Style: Fruit / Vegetable Beer. IBU:13. ABV: 5%. SRM: 3. A marriage of an American Wheat ale 65% wheat 35% barley with Apricot juice. The spicy wheat balances the fruit perfectly. A light bodied beer with a dry crisp finish. Hops : Willamette Malt: 2row, Wheat, Carapils, Caramel (USA) Acidulated (Germany)

BLOOD ORANGE IPA: Style: American IPA. IBU: 70. ABV: 7.5%. SRM: 6.5. North Shore style IPA w/ Blood Orange

FLAT12 BIERWERKS | 521

Brewmaster: Sean Manahan.

www.flat12.me

414 North Dorman St, Indianapolis, IN 46202

Flat 12 Bierwerks is a production craft brewery located in Indianapolis, IN. Established in January, 2011, Flat 12 offers five house beers, and a steady flow of original seasonal and specialty beers including Glazed Ham Porter, and seasonal variations of their Half Cycle IPA. The brewery staff at Flat 12 prides itself on creativity, and non-traditional takes on many of their specialty offerings. Many of these beers are made specifically for festivals where they get tasted for the first time by someone other than a brewery employee. The name Flat 12 is derived from the flathead 12-cylinder engine, a powerful beast of an engine, emblematic of Indianapolis' turn of the century rise as an automotive manufacturing and motorsports capital. The "Bierwerks" Germanic spelling offers a nod to the strong German cultural influence, felt in and around the city at that same time.

HALF CYCLE IPA: Style: American IPA. IBU: 104.0. ABV: 6.0.

PICKLE BARREL: Style: Kölsch. IBU: 28.0. ABV: 5.2.

SHIP TO SHORE: Style: Russian Imperial Stout. IBU: 86.0. ABV: 10.5.

WALKABOUT PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.3.

WHEAZE DA JUICE: Style: American Blonde Ale. Our Upside Down Blonde Ale infused with kiwi and tart cherry juice. So juicy, dude, you'll freak! IBU: 23.0. ABV: 5.2.

FLOSSMOOR STATION BREWING CO. | 115

Head Brewer: Bjorn Johnson.

www.flossmoorstation.com

1035 Sterling Ave, Flossmoor, IL 60422

Established in 1996, our award winning brewery is located in a restored Illinois Central passenger train station originally built in 1906. We currently distribute three year round bottles throughout the Chicagoland area with special releases sprinkled in for flavor. Our full service restaurant and brewery features American heartland cuisine, and our 15 BBL copper clad brewhouse keeps a full range of beer styles from and around the world flowing. Come check out our recent expansion to include more seating and fermenters, our special event room, and our outdoor beer deck with a tour! With up to 12 beers on tap, growlers and bottles are definitely available for take out and we strongly encourage sharing with friends on a regular basis. Check out our most up to date information on our blog at www.flossmoorstation.blogspot.com or follow us @FlossmoorBrewer on Twitter! We want to also say thanks to all of those who have made Flossmoor Station their "go-to" place for beer. Cheers!

All of our beers will be rotating through the day, once a brand is kicked, a new one will take its place, so keep checking back with us through the day, something new will always pop up!

ELECTRIC LINE: Style: Saison / Farmhouse Ale. Brewed with caramelized lemon peel and rosemary! OG: 11.0. IBU: 24.0. ABV: 4.7.

GANDY DANCER: Style: Experimental. OG: 13.0. IBU: 29.5. ABV: 5.3.

MAQUINISTA 2XIPA: Style: American Double / Imperial IPA. OG: 19.2. IBU: 103.0. ABV: 8.7.

RELENTLESS RIDE: Style: Saison / Farmhouse Ale. OG: 12.0. IBU: 25.0. ABV: 5.0.

FOUNDERS BREWING CO. | 905

Founder: Mike Stevens. Founder: Dave Engbers. Head Cellerman: Jason Heystek.

wwwFOUNDERSbrewing.com

235 Grandville Ave. SW, Grand Rapids, MI 49503

Established in 1997, Founders Brewing Co. has made a distinctive mark on the craft beer community by brewing complex, in-your-face ales, with huge aromatics, bigger body, and tons of flavor. Founders is one of the fastest-growing craft breweries in the nation, and it currently ranks among the top 30 largest craft breweries in the U.S. The brewery has received numerous awards at the World Beer Cup and the Great American Beer Festival, and its beers are often rated among the best in the world by RateBeer and Beer-Advocate users. Founders is known for having a deep lineup, with different year-round beers, Backstage Series releases, taproom one-offs and everything in between earning awards and accolades. Their beers can be found in stores, bars, and restaurants in 25 states, including most of the Midwest and eastern seaboard. Located in downtown Grand Rapids, Michigan, Founders is a proud member of the Michigan Brewers Guild and the Brewers Association. For more information, please visit www.foundersbrewing.com.

ALL DAY IPA: Style: American IPA. The beer you've been waiting for. Keeps your taste satisfied while keeping your senses sharp. An all day IPA naturally brewed with a complex array of malts, grains, and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest day's work and the ultimate companion for celebrating life's simple pleasures. OG: 10.0. IBU: 42.0. ABV: 4.7.

ANGELIC REVENGE: Style: Belgian Strong Dark Ale. IBU: 21.0. ABV: 8.4.

BLUSHING MONK: Style: Fruit / Vegetable Beer. ABV: 9.2.

CBS 2014: Style: American Double / Imperial Stout. ABV: 10.6.

DEVIL DANCER: Style: American Double / Imperial IPA. When you dance with the devil, the devil don't change. You do. Massive in complexity, the huge malt character balances the insane amount of alphas used to create it. At an incredible 112 IBUs, it's dry-hopped with ten hop varieties. OG: 1.0192. IBU: 112.0. ABV: 12.0.

KBS 2015: Style: American Double / Imperial Stout. IBU: 70.0. ABV: 11.2.

RED'S RYE PA: Style: Rye Beer. OG: 15.5. IBU: 70.0. ABV: 6.6.

RUBAEUS: Style: Fruit / Vegetable Beer. Not another boring summer wheat beer of lemonade shandy - Rubaeus is Founders' way to celebrate the season's warmest months. Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning berry red masterpiece is the perfect balance of sweet and tart. No question about it, with a hefty malt bill and 5.7% ABV, this beer is 100% Founders. OG: 17.0. IBU: 15.0. ABV: 5.7.

FOX RIVER BREWING CO. | 214

Brewmaster: Kevin Bowen.

www.supplerestaurantgroup.com

1501 Arboretum Dr, Oskosh, WI 54901

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for twenty years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fox River Brewing Company Brewery and Restaurant established in Oshkosh in 1995 and Fox River Brewing Company, in Appleton in 1997, strive to balance great food, a fun atmosphere, and diverse, clean, flavorful beers creating many loyal fans and customers throughout Wisconsin. Beer available at the bar in half and full pints, to go in six packs, growlers, and kegs. Full menu. Full bar.

BLÜ BOBBER: Style: Fruit / Vegetable Beer. IBU: 10.0. ABV: 5.0.

TROLLEYCAR STOUT: Style: Oatmeal Stout. OG: 1.058. IBU: 28.0. ABV: 5.2.

WINNEBAGO WHEAT: Style: Hefeweizen. OG: 13.0. ABV: 5.4.

FREE STATE BREWING CO. | 329

Brewmaster: Steve Brant. **Brewmaster:** Kevin Prescott. **Brewmaster:** Brad Scott. **Brewmaster:** Luke Otter. **Brewmaster:** Tommy Kelly. **Head Brewer:** Geoff Deman.

www.freestatebrewing.com

636 Massachusetts St, Lawrence, KS 66044

"Because without beer, things do not seem to go as well."

-Diary of Brother Epp, Capuchin monastery, Munjor, Kansas, 1902

CHILI MAC: Style: Herbed / Spiced Beer. This SPECIAL TAPPING is a delicious and playful take on our cult classic Owd Mac's Imperial Stout. We have infused 2015 Owd Mac's with additions of Ecuadorian cocoa nibs, Vietnamese Cinnamon, Ancho Chili, and Madagascar Vanilla Bean, creating the impression of Mexican chocolate and coffee-cake. Ridiculously good. OG: 26.0. IBU: 60.0. ABV: 12.5.

GARDEN PARTY: Style: Herbed / Spiced Beer. This light-bodied lager throws off intoxicating aromas from the addition of local cucumber, basil and dried juniper berry. Cool, crisp, and incredibly refreshing... like a tonic in tropical heat. Come join the party! OG: 10.0. IBU: 7.0. ABV: 4.8.

POPULIST PILS: Style: German Pilsener. A new take on a classic style with additions of newer German hop varieties, Huell Melon, Saphir, and Mandarin Bavaria. Crisp, clean, and as refreshing as a sail on Lake Monona. OG: 13.0. IBU: 32.0. ABV: 5.77.

STORMCHASER IPA: Style: American IPA. This bold, blonde American IPA employs a healthy dose of wheat malt and generous amounts of Crystal, Centennial, and Citra hops. The hops provide a great citrusy bouquet and abundant notes of grapefruit and orange, while the wheat malt provides a crisp tartness to this lighter-bodied IPA. OG: 13.9. IBU: 59.0. ABV: 6.6.

THE MYSTICAL UNICORN OF SCOTLAND: Style: Experimental. This SPECIAL TAPPING of a rare barrel blend should not be missed. There's no horse blanket here, just a mythical marriage of our 2014 Clan of the Kilt Wee Heavy and Owd Mac's from 2013. They commingled in a onetime Templeton Rye barrel simply known to us as "N", picking up a lovely acidity along the way. You might pick up flavors of pinot noir, rye whiskey, vanilla, and leather along your journey with this horned steed of Scotland. Stop by early for a Tapping Schedule. OG: 25.0. IBU: 50.0. ABV: 12.0.

YAKIMANIAC IPA: Style: American IPA. OG: 14.25. IBU: 68.0. ABV: 7.5.

ROOKIE

FULTON BEER | 128

414 6th Ave N, Minneapolis, MN

We started homebrewing together in 2006 in Jim's one-car garage. Our first brew was on a -20 degree February day. As we huddled around a turkey burner (both for warmth and because the garage was so small) we talked about how cool it would be to brew beer for a living.

EXPAT RYE SAISON: Style: Saison / Farmhouse Ale ABV: 6.3

LONELY BLONDE: Style: American Blonde Ale ABV: 4.8

SWEET CHILD OF VINE: Style: English India Pale Ale ABV: 6.4

THE LIBERTINE: Style: American Amber / Red Ale ABV: 8.5

THE RINGER: Style: American Pale Ale ABV: 5

THE WORTHY ADVERSARY: Style: Russian Imperial Stout ABV: 9.5 This Russian Imperial Stout is not exactly a lightweight. It's about drawing a line in the sand. It has a consistency similar to 5W-30. Adventurous tattoo artists have used it in place of ink. If left outside during winter, it won't freeze, even in Minnesota. Beneath the shadowy exterior, a swirling ambush of coffee and dark chocolate flavors lurk atop a mountain of malt. For much of the year, the Worthy Adversary lays low, as if beneath the cover of canopy jungle. Don't leave this aggression unchecked, or you may find it facing you down—eyeball to eyeball.

WAR AND PEACE: Style: Russian Imperial Stout ABV: 9.5

THE RANDONNEUR: Style: Saison / Farmhouse Ale IBU: 23 ABV: 4.1 SRM: 7 Summer Saison

300: Style: American IPA IBU: 74 ABV: 6.9 SRM: 7 Single Hop Mosaic IPA

PATIENCE: Style: English Barleywine IBU: 88.5 ABV: 10.5 SRM: 15 Barley Wine

GENEVA LAKE BREWING CO. | 429

Head Brewer: Jonathan McIntosh.

www.genevalakebrewingcompany.com

750 Veterans Parkway, Lake Geneva, WI 53147

Geneva Lake Brewing Company is owned and operated by the father son team of Pat and Jon McIntosh. Founded in 2010 we operate a production brewery with a taproom. We currently have 7 brews that are available state wide in 1/2 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans, and specialty brews in 220z bottles.

BOATHOUSE BLONDE ALE: Style: American Blonde Ale. Blonde OG: 11.0. IBU: 15.0. ABV: 4.9.

IMPERIAL CHERRY STOUT: Style: American Double / Imperial Stout. OG: 24.45. IBU: 45.0. ABV: 10.6.

IMPLOSION: Style: American Double / Imperial IPA. OG: 21.0. IBU: 85.0. ABV: 9.3.

NO WAKE IPA: Style: American IPA. OG: 16.0. IBU: 50.0. ABV: 7.2.

WHITE RIVER PALE ALE: Style: American Pale Ale. Pale Ale OG: 12.0. IBU: 38.0. ABV: 4.9.

GOOSE ISLAND BEER CO. | 907

Brewmaster: Brett Porter.

www.gooseisland.com

1800 West Fulton St, Chicago, IL 60612

Founded by John Hall in 1988, Goose Island Beer Company is Chicago's craft brewery. Goose Island is acclaimed for creating innovative and world-class ales including 312 Urban Wheat Ale, Honker's Ale, India Pale Ale, Matilda, Pere Jacques, Sofie, and a wide variety of seasonal draft only and barrel-aged releases, including Bourbon County Stout, the original bourbon barrel-aged beer. Since 1988 Goose Island's beers have won over fifty medals at national and international beer festivals and brewing competitions.

2014 BOURBON COUNTY BARLEYWINE: Style: English Barleywine. IBU: 60.0. ABV: 12.1.

2014 BOURBON COUNTY COFFEE: Style: Russian Imperial Stout. IBU: 60.0. ABV: 13.4.

2014 BOURBON COUNTY PROPRIETOR'S : Style: Russian Imperial Stout. IBU: 60.0. ABV: 14.1.

2014 BOURBON COUNTY STOUT : Style: Russian Imperial Stout. IBU: 60.0. ABV: 14.2.

312 URBAN RADLER: Style: American Pale Wheat Ale. IBU: 18.0. ABV: 3.0.

BOURBON COUNTY TEMPLETON RYE: Style: Russian Imperial Stout. IBU: 60.0. ABV: 13.0.

BOURBON COUNTY VANILLA RYE: Style: Russian Imperial Stout. IBU: 35.0. ABV: 13.8.

GILLIAN: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 9.5.

HALIA: Style: Saison / Farmhouse Ale. IBU: 11.0. ABV: 7.5.

IPA: Style: English India Pale Ale. IBU: 55.0. ABV: 5.9.

LOLITA: Style: American Wild Ale. IBU: 32.0. ABV: 8.7.

MATILDA: Style: Belgian Pale Ale. IBU: 26.0. ABV: 7.0.

SOFIE: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 6.5.

THE OGDEN: Style: Belgian Strong Pale Ale. IBU: 35.0. ABV: 9.0.

GRANITE CITY FOOD AND BREWERY | 127

Brewmaster: Cory O'Neel.

www.gcfb.net

1828 Abriter Ct, Naperville, IL 60563

Established 1999. Granite City Food & Brewery currently has 40 casual brewpub/ restaurants featuring made-from-scratch food and handcrafted Ales and Lagers. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out. In order to supply all our locations with handcrafted beer we have developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our Brewhouse in central Iowa, then shipping chilled wort and our proprietary yeasts out to each restaurant for fermentation.

BATCH 1000 DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 78.0. ABV: 7.0.

BROTHER BENEDICT'S BOCK: Style: Bock.

CHIPOTLE PALE LAGER: Style: Fruit/Vegetable Beer. Malty Lager with a smokey spice!

DUKE : Style: American Pale Ale.

GOLD FEVER: Style: Belgian Strong Pale Ale.

HONEY MAIBOCK: Style: Maibock/Helles Bock. Traditional Maibock with Honey finish

KOLSCH: Style: Kölsch. ABV: 5.5.

NORTHERN LIGHT LAGER: Style: Light Lager.

PRAIRIE VIXEN: Style: Hefeweizen.

WAY UP YER KILT: Style: Scottish Ale.

GRAY'S BREWING CO. | 225

Brewmaster: Fred Gray.

www.graybrewing.com

2424 West Court St, Janesville, WI 53548

In 1856, Joshua Gray established our family beverage business in Janesville, Wisconsin. For over five generations now, we have been producing the finest handcrafted beers, ales and soft-drinks in our quaint brewery and bottling facility. Gray's Brewing Company is proud to be one of America's oldest family owned beverage companies.

BELGIAN WIT: Style: Witbier. ABV: 4.75.

BLACK ROSE: Style: American Black Ale. ABV: 4.2.

BUSTED KNUCKLE: Style: Irish Red Ale. IBU: 32.0. ABV: 5.2.

OATMEAL STOUT: Style: Oatmeal Stout. IBU: 25.0. ABV: 5.2.

ROCK HARD RED: Style: Fruit/Vegetable Beer. ABV: 5.2.

GREAT DANE PUB & BREWING CO. | 803

Brewmaster/VP: Rob LoBreglio.

www.greatdanepub.com

123 E Doty St, Madison, WI 53703

The original Great Dane Pub and Brewing Company keeps 16 house-brewed beers on tap, including cask-conditioned ales. Dining in the beer garden is a regular “Best of Madison” laureate. Our Fitchburg location is a local institution in its own right. Patio seating and an ambitious beer selection make Hilldale THE place to enjoy a Sunday brunch buffet. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews. The Sunday morning Bloody Mary bar and brunch menu make the new Jupiter Drive location a “must-see.” Folks up north have quickly embraced the Great Dane in Wausau. Ten+ tap beers are always fresh and flowing, and the easy-on, easy-off highway location is perfect for travelers headed to summer lake destinations or to the Granite Peak ski area in winter.

BARREL AGED ABRIKOOS: Style: Fruit / Vegetable Beer.

BELGIAN IPA: Style: Belgian IPA.

BRETT AGED PORTER: Style: English Porter. 🍷

BROTHER THOMAS BELGIAN TRIPEL: Style: Tripel.

DEVIL'S LAKE RED LAGER: Style: American Amber / Red Lager.

EMERALD ISLE STOUT: Style: Irish Dry Stout.

EXTRA PALE ALE: Style: American Pale Ale. 🍷

FOREVER RICH: Style: Scottish Ale.

HALEY'S COMET: Style: American IPA.

HEAVY HEAD: Style: American Double / Imperial Pilsner.

HOP CRUSH JR.: Style: American Pale Ale.

HOPSCONSIN: Style: American Pale Ale. ABV: 6.0.

IMPERIAL IPA: Style: American Double / Imperial IPA.

JOHN JACOB JINGLEHEIMER SCHMIDT DUNKEL DOPPEL HEFEWEIZEN BOCK: Style: Weizenbock.

KOLSCH: Style: Kölsch.

KRYSTAL WEIZEN: Style: Kristalweizen.

MERRY ISHTHMUS SPICED OLD ALE: Style: Old Ale.

MUDLUSCIOUS: Style: American Double / Imperial Stout.

NEW PECULIER: Style: Old Ale. 🍷

OLD SCRATCH BARLEYWINE: Style: American Barleywine.

ORANGE CRUSH: Style: Saison / Farmhouse Ale.

SUPER LEMON HAZE: Style: American IPA.

TANGERINE DREAM: Style: Weizenbock.

TANGIER IPA: Style: American IPA.

TEXAS SPEEDBUMP IPA: Style: American IPA.

TRI-PEPPER PILSNER: Style: Fruit / Vegetable Beer.

VERRUCKTE STADT: Style: German Pilsener.

WILD PITCH WIT: Style: Witbier.

GREAT LAKES BREWING CO. | 902

Brewmaster: Mark Hunger Brewmaster: Luke Purcell.

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH 44113

Two Irish brothers with limited brewing experience. A city that shuttered its last production brewery in the early 80s. A neighborhood in serious need of a facelift. In 1986 when Patrick and Daniel Conway opened their fledgling operation in Cleveland's Ohio City neighborhood, the odds were stacked against them. Fortunately, they surrounded themselves with a staff of passionate, knowledgeable people, and from the start committed themselves to bringing a sophisticated, diverse selection of craft beer to their home state. Over two decades, multiple awards, and a whole lot of stories later, Pat and Dan Conway celebrate over two decades of brewing exceptional beer for their adventurous and discerning customers. We celebrate the abundance of the Great Lakes region in every beer, dish, and story we share.

ALBERTA CLIPPER: Style: American Porter. IBU: 40.0. ABV: 7.8.

BARREL-AGED ALBERTA CLIPPER: Style: American Porter. IBU: 40.0. ABV: 8.3.

BARREL-AGED BLACKOUT STOUT: Style: Russian Imperial Stout. IBU: 50.0. ABV: 9.5.

SHARPSHOOTER SESSION WHEAT IPA: Style: American Pale Wheat Ale. IBU: 40.0. ABV: 4.8.

THE WRIGHT PILSNER: Style: Czech Pilsener. OG: 13.0. IBU: 35.0. ABV: 5.3.

GREAT RIVER BREWERY | 505

Brewmaster: Paul Krutzfeldt.

greatriverbrewery.com

332 East 2nd St, Davenport, IA 52801

Great River Brewery started in October of 2004 as a Brew Pub in Iowa City. In December of 2008 we moved our entire brewing operation to Davenport, Iowa with hopes of starting our lifelong dream of packaging our beers. In February 2009 we brewed our first batch of beer in our new Location. Packaging started in May of 2010, with our 483 Pale Ale and Roller Dam Red Ale in 16 oz. cans. Great River Brewery's history is still being written each and every day.

BARREL AGED FARMER BROWN ALE: Style: American Brown Ale. Chocolatey, robust, rich and nutty ale dominated by a complex malt flavor, aged in white oak barrels. OG: 16.0. IBU: 22.0. ABV: 7.0.

DIRTY BLONDE: Style: American Blonde Ale. OG: 11.0. IBU: 18.0. ABV: 4.8.

GREAT RIVER BREWERY IPA: Style: American IPA. IBU: 96.0. ABV: 7.0.

TRIPLE CRANK: Style: Tripel. IBU: 35.0. ABV: 9.0.

ROOKIE

GREENVIEW BREWING | 517

4539 Helgesen Dr, Madison, WI 53718

ALT Brew is based on the simple idea that gluten-free beer should taste good. Crafted in small batches in Madison, Wisconsin, we are bringing the quality and flavor of craft beer to the beer lover who needs a gluten-free choice.

COPPERHEAD COPPER ALE: Style: American Brown Ale. ABV: 5.0.

FARMHOUSE ALE: Style: Saison / Farmhouse Ale. ABV: 6.0.

HOLLYWOOD NIGHTS - BLONDE IPA: Style: American IPA. ABV: 7.0.

LIMITED EDITION: Style: Tripel. ABV: 9.0.

GREAT LAKES[®] BREWING CO

VISIT OUR BOOTH
TO DRINK IN
OUR NEW LOOK

(AND SOME GREAT BEERS)



GREATLAKESBREWING.COM

GRIFFIN CLAW BREWERY | 209

www.griffinclawbrewingcompany.com/
575 S Eton St, Birmingham, MI 48009

Brewing World Class Beers with Tradition and Innovative Technology

FLYING BUFFALO: Style: Russian Imperial Stout. IBU: 60. ABV: 12%. SRM: 50. Bourbon Imperial Coffee Stout

NORM'S RAGGEDY ASS: Style: American IPA. IBU: 65. ABV: 7.2%. SRM: 3.

LOU LELEMON BELGIAN TRIPEL: Style: Tripel. IBU: 20. ABV: 9%. SRM: 4. Belgian Tripel with Lemon

BERLINERWEISS: Style: Berliner Weissbier. IBU: 3. ABV: 3.5%.

GRUMPY TROLL BREW PUB. | 203

Brewmaster: Mark Knoebl.

thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI 53572

The Grumpy Troll has been around in Mount Horeb since 2001. Our quiet little brewpub took over from MT Horeb Pub and Brewery. Our award winning brews are made by our Brewmaster Mark Knoebl. With over 20 years of brewing experience both professionally and at home, our lineup of 12 beers is always changing. Over the course of the year the brewery will make over 32 different styles. Our restaurant/pub on the main floor that features burgers, sandwiches, wraps, salads and appetizers. On the second floor we have the Grumpy Troll Pizzeria and make up some wonderful pizza. We invite you to come on out and try for yourself about the Grumpy Troll.

GRUMPY CRIK: Style: American Pale Ale. IBU: 40. ABV: 4%. Hoppy American Pale Ale

OWD FINLEY STOUT: Style: Irish Dry Stout. IBU: 33. ABV: 4.6%.

DRAGON SHIP WIT: Style: Witbier. IBU: 10. ABV: 5%.

ROOKIE

HAILSTORM BREWING CO. | 510

Owner/Head Brewer: Brandon Banbury

www.hailstormbrewing.com/

8060 186th St, Tinley Park, IL 60487

We will offer a constantly rotating array of brews, some seasonal, some driven by any wild idea we may have. We'll try to barrel age many, like stouts in whiskey barrels, trippels in chardonnay barrels, and just generally experiment with whatever we think might work. We plan to brew many test batches on our small pilot system for trial in our tasting room, and the ones that work well we will scale up to the 15bbl system for distribution. Visitors to our tasting room should always find something new coming out of the zymurgists lair.

DOMINATRIX: Style: American Double / Imperial IPA. Well hopped, citrusy American triple IPA OG: 24.0. IBU: 100.0. ABV: 11.0.

FRUIT CAKE AND SHAME: Style: Fruit / Vegetable Beer. Cranberry dark sour ale with cinnamon, cocoa, and cardamom OG: 15.5. IBU: 15.0. ABV: 5.7.

VLAD THE CONQUISTADOR: Style: Herbed / Spiced Beer. Imperial Stout Brewed with Cinnamon, Vanilla, Cocoa, Agave, and Chili Peppers OG: 26.5. IBU: 45.0. ABV: 13.3.

HALF ACRE BEER CO. | 103

Brewmaster: Matt Gallagher. **President/Founder:** Gabriel Magliaro
Brewer: Michael Carroll **Brewer:** Matt Young.
www.halfacrebeer.com
4257 N Lincoln Ave, Chicago, IL 60618

Half Acre is a beer company dedicated to brewing primitive beers that harness raw quality. | We brew and live in the city of Chicago. Visit our brewery, tap room and store: 4257 N. Lincoln Ave Chicago, IL

BIG HUGS: Style: American Double / Imperial Stout. ABV: 10.0.

DAISY CUTTER PALE ALE: Style: American Pale Ale. ABV: 5.2.

FREEDOM OF '78: Style: American IPA. ABV: 7.0.

NAVAJA: Style: American Double / Imperial IPA. ABV: 10.0.

PONY: Style: German Pilsener. ABV: 5.0.

SPACE: Style: American IPA. ABV: 7.0.

VALLEJO: Style: American IPA. ABV: 6.7.

HAYMARKET PUB AND BREWERY | 524

Brewmaster: Peter Crowley.
haymarketbrewing.com
737 West Randolph, Chicago, IL 60661

The Haymarket Pub & Brewery, established in December of 2010, is located on the Southwest corner of the historic Haymarket Square in Chicago's West Loop (on your way home from this awesome festival just get off 90/94 at Randolph!). Brewmaster Peter Crowley focuses on classic Belgian and Contemporary American styles of beer with an emphasis on hops, barrel aging and the fusion of American IPAs and Belgian ales. Our passion for hand crafted, high quality brews is matched by our menu of 'made in house from scratch' food from Chef Chris McCoy. If you enjoy beer, food, and friendly conversation as much as we do then Haymarket Pub & Brewery is the place to be! Oh, and don't forget to check out the Drinking & Writing Theater right inside our pub.

ALEISTER: Style: American Double / Imperial IPA. ABV: 8.0.

ANGRY BIRDS: Style: Belgian IPA. OG: 18.5. ABV: 8.0.

BANANA HAMMOCK HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0.

SPEAKERSWAGON PILSNER: Style: German Pilsener. OG: 12.5. ABV: 5.5.

THE DEFENDER AMERICAN STOUT: Style: American Stout. ABV: 7.5.

HINTERLAND BREWERY | 328

Brewer: Joe Karls.
www.hinterlandbeer.com
313 Dousman St, Green Bay, WI 54303

Hinterland is a small artisanal brewery devoted to brewing world class beer. Founded in 1995, Hinterland makes it's home in a turn of the century meat packing warehouse in downtown Green Bay. Hinterland's demand continues to surge at a staggering pace. It's beers are now available throughout the Midwest wherever craft beer is sold.

BOURBON BARREL DOPPLEBOCK: Style: Doppelbock. IBU: 27.0. ABV: 7.5.

DOOR COUNTY CHERRY WHEAT: Style: Fruit / Vegetable Beer. IBU: 10.0. ABV: 5.4.

EVER GREEN SESSION IPA: Style: Session Beer. OG: 12.4. IBU: 31.0. ABV: 4.9.

GRAND CRU: Style: Belgian Strong Dark Ale. ABV: 9.6.

PACKERLAND PILSNER: Style: German Pilsener. IBU: 12.0. ABV: 4.5.

ROOKIE

HOP HAUS BREWING COMPANY | 122

www.hophausbrewing.com

231 S Main St, Verona, WI 53593

Handcrafted beer, brewed in Verona, Wisconsin! Bringing neighbors together to enjoy a pint and worthwhile conversation.

EL ANDY: Style: American IPA. IBU: 55.0. ABV: 6.6.

PEACE TRAIN WHEAT PALE ALE: Style: American Pale Wheat Ale. IBU: 36.0. ABV: 5.4.

SUPER BIG TIME: Style: American IPA. IBU: 70.0. ABV: 6.6.

WILDCAT AMBER : Style: American Amber / Red Ale. IBU: 28.0. ABV: 5.3.

HOUSE OF BREWS | 910

Brewmaster: Page Buchanan.

houseofbrewsmadison.com

4539 Helgesen Drive, Madison, WI 53718

House of Brews is Madison's smallest microbrewery and was founded by and is run almost entirely by long time MHTG member (and former festival "Ice Czar") Page Buchanan. House of Brews began brewing early August of 2010 on repurposed dairy equipment producing 10 barrel batches. They have also started Wisconsin's (if not the Midwest's) "Community Supported Brewery" programs. Just like those in agriculture, subscribers get a weekly allotment of beer and will also have input into what is brewed. House of Brews is also currently working/collaborating on "custom" beers for various customers in Madison. Page's vision is to be unique in terms of brewing a variety of beers and in by inviting customers and CSB subscribers to participate in the process. There is also brew-on-premises equipment waiting to be put to use in the near future.

GAZEBO: Style: American Pale Wheat Ale. ABV: 5.5.

HOUSE OF BREWS - MOB CRAFT COLLABORATION: Style: Fruit / Vegetable Beer. IBU: 10.0. ABV: 5.5.

OBSERVATORY PALE ALE: Style: American Pale Ale. ABV: 6.0.

STANDING STONES SCOTCH ALE: Style: Scottish Ale. ABV: 6.0.

HYDRO STREET BREWING CO. | 406

Owner/Brewer: Aaron Adams.

hydrostreetbrew.com

152 West James Street, Columbus, WI 53925

Established December 22, 2011. In our brewery and restaurant we pride ourselves in supporting our community by using locally produced foods, and local ingredients in beer when possible, such as fruit, honey, sorghum, herbs, and hops. Our pub is located in a historic, downtown building with a friendly and relaxing atmosphere that includes our outdoor beer garden that overlooks our city hall and library. Our beers are brewed using a custom-made 3 barrel system. This system provides our pub with beer on tap, and we now provide beer to a limited number of regional establishments. We are very excited to be a part of the long history of brewing beer in Columbus, WI, and hope you will join us soon for a pint.

CRAWFISH RIVER BROWN IPA: Style: American IPA. OG: 1.06. IBU: 120.0. ABV: 7.0.

DARK AS THE DEVIL'S EYES: Style: English Stout. OG: 1.105. ABV: 8.5.

IT'S DELIGHTFUL HEFEWEIZEN: Style: Hefeweizen. OG: 1.06. ABV: 6.5.

ORANGE MUU-MUU IPA: Style: American Double / Imperial IPA. ABV: 7.5.

SEVEN SISTERS SCOTCH ALE: Style: Scottish Ale. OG: 1.08. ABV: 8.0.

ROOKIE

IMPERIAL OAK BREWERY | 117

501 Willow Blvd, Willow Springs, IL 60480

A brewpub located in a southwest suburb of Chicago, that specializes in flavorful craft beers done in small batches.

CHERRY DIABLO: Style: Experimental. Belgian Blonde Ale with cherries, and chipotle peppers infused. OG: 1.052. IBU: 20.4. ABV: 5.53.

CRANK IT HOP CITRUS: Style: Experimental. Our House IPA with the addition of citrus fruit. OG: 1.056. IBU: 46.8. ABV: 6.0.

CRANK IT HOP PILGRIM: Style: American IPA. Our house IPA featuring Pilgrim hops OG: 1.056. IBU: 46.8. ABV: 6.0.

NEOPOLITAN BEERMUDA TRIANGLE: Style: Experimental. Belgian Tripel with vanilla, chocolate, and strawberries infused. OG: 1.08. IBU: 30.8. ABV: 9.3.

UDDERLY BLACK: Style: Milk / Sweet Stout. A blend of Chocolate Malt, Roast Barley, and Black Malt give the beer its chocolate and coffee character. The body and sweetness are provided by crystal malts and the addition of Lactose (Milk Sugar) which is not fermented by beer yeast. OG: 1.069. IBU: 32.5. ABV: 5.4.

INDEED BREWING CO. | 617

Head Brewer: Josh Bischoff. Co-Owner: Rachel Anderson. Co-Owner: Nathan Berndt. Co-Owner: Thomas Whisenand. Brewer: Jon Eager. Brewer: Adam Theis.

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

Indeed Brewing Company hit the ground running in August of 2012 and hasn't slowed down since. Situated along train tracks in the heart of Northeast Minneapolis, Indeed is a full-scale production brewery with a taproom that is open Wednesday-Sunday. We aim to create the highest quality craft beer and have fun while doing it. Our flagship, seasonal and specialty beers are available in bars, restaurants and liquor stores throughout Minnesota.

BERRYSWELL BLUEBERRY MOSAIC PALE ALE: American Pale Ale: A sessionable single-hopped pale ale brewed with Mosaic hops. A light crisp malt bill provides the base for a fruity blend of blueberry and Mosaic hops.

DANDY LAGER: American Pale Lager: Bright and crisp with an assertive hop bitterness this Pale Lager showcases the best of German hops both new and old by combining the very noble Hallertau with the newly released Mandarina Bavaria.

DAY TRIPPER: American Pale Ale: This West Coast inspired pale ale has heady, dank, and citrus laced aroma all supported by a complex malt backbone.

DOUBLE DAY TRIPPER: American Double / Imperial IPA: Double Day Tripper is a dank, dry-hopped Double Pale Ale with intense tropical citrus and floral notes. This is our flagship Day Tripper's feistier big brother.

L.S.D. : Honey Ale Fruit / Vegetable Beer: This Spiced Honey Ale boasts a kaleidoscopic combination of Lavender, Sunflower honey, and Dates. Medal-winner at the Great American Beer Festival in 2011.

MEXICAN HONEY: American Double / Imperial Pilsner: This Imperial Lager is brewed with Mexican Orange Blossom honey and Amarillo hops. Expect notes of orange nectar, graham cracker, biscuits, and honeycomb.

MIDNIGHT RYDER: American Black Ale: This Black IPA has hints of caramel, chocolate and a touch of roast, with six varieties of American hops giving it a resinous, piney character.

MOJITO SHENANIGANS: American Pale Wheat Ale: Our kettle-soured Derailed Series Mojito Shenanigans is as light and refreshing as the Cuban cocktail itself, bursting with the flavors of fresh lime and mint. Salud!

WHISKEY QUEEN: American Double / Imperial Stout: Aged in Whiskey Barrels, with complex notes of whiskey, oak, dark malts and vanilla.

WOODEN SOUL #1: Brett Saison Saison / Farmhouse Ale. The first release from our Wooden Soul series of sour, funky, wild, and barrel-aged beers. This Brett Saison was aged in white wine barrels.

ISLAND ORCHARD CIDER | 428

12040 Garrett Bay Rd, Ellison Bay, WI 54210

Island Orchard Cider™ began on our farm on Washington Island, just across Death's Door passage from mainland Door County. Located on a hill overlooking Lake Michigan, the property had a few craggy apple trees remaining in the fields.

During family trips to visit Yannique's French father in Brittany, we always enjoyed going to Creperie restaurants to eat savory galettes and sweet crepes, accompanied by a bottle of cidre brut. Over time, as Bob became more interested in cider, we started traveling to the Pays D'Auge region of Normandy, where we tasted many varieties of this traditional beverage that is typically served with meals, and is the perfect complement to the wonderful cuisine of the area.

As we experienced the cider culture of northern France, we realized that nothing like these dry, complex ciders existed in the U.S., and we became excited about the prospect of introducing a French-style cider to the American palate. Back at our orchard, we began planting cider cultivars from France, England and America, while testing the types that would work best with the Island's climate and rocky limestone soil. Our Washington Island orchard has expanded with our passion for cider, and we now produce several varieties of gluten-free cider in our Cider House in the small town of Ellison Bay, WI, located at the tip of the Door Peninsula.

APPLE CHERRY CIDER: Style: Cider. ABV: 6.9.

BRUT APPLE CIDER: Style: Cider. ABV: 6.9.

OAK AGED APPLE CIDER: Style: Cider. ABV: 6.9.

PEAR CIDER: Style: Cider. ABV: 6.9.

JOLLY PUMPKIN ARTISAN ALES | 314

3115 Broad Street, Dexter, MI 48130

My favorite comment made upon hearing our moniker, Jolly Pumpkin Artisan Ales was: "You really ought to think about hiring one of those marketing companies. They can come up with names for you and everything. Is it too late to change?" Jolly Pumpkin Artisan Ales. Seems people either love it or don't understand it.

People always ask about the name, asking "where did it come from?" I usually just put a finger to my temple, smile, and sanguinely state "I have a very strange brain."

And then I tell this story: The name bubbled forth years ago on a warm spring afternoon. It was one of those rare sunny March Michigan days, the kind that seems much warmer than March really has any right to be. Small piles of snow still dotted the yard as my wife and I sat on the patio in our shirtsleeves. Sipping beers and enjoying the sun on our faces after the long dark, cold Michigan winter. After firming up our business plan for months, the dream had finally evolved enough to need a name. So we sat, pen and paper in hand, brainstorming, smiling and laughing.

Many great names came forth that afternoon, but as the weeks passed, and spring finally sprung, the name that always made us smile was Jolly Pumpkin. It encompassed everything we wanted to express about our brewery. Fun and quirky, all that needed adding were the last two words; "Artisan Ales", the description of the brewery's products and mission; The creation of fantastic beers of truly outstanding artisan quality. Maintaining traditional small scale production, keeping beer a beverage of both outstanding complexity and simplicity, this would be our laudable goal. Complexity of flavor, simplicity of ingredient and process. This duality was perfectly balanced in the name. Simple and complex. Complex yet simple.

To our delight with our wonderful new found name we were able to combine some very fun and exciting images:

Everyone's favorite holiday; Halloween (Who doesn't enjoy the grinning Jack O' Lantern?)

Everyone's favorite Halloween costume; the pirate!

Some of my favorite locations; the tropics!

And my two nicknames: Brewmaster Spooky, and Captain Ron

And hence was born the strange name by the brewer with the dedication to rustic county beers!

With much aloha from my family to yours,
Captain Spooky Ron J

CLEMENTINA: Style: Saison / Farmhouse Ale. Clementine saison

LUCIERNAGA: Style: Saison / Farmhouse Ale. IBU: 32.0. ABV: 6.5.

SOUR SESSION IPA: Style: Session Beer. ABV: 5.2.

WEIZEN BAM BIÈRE: Style: Saison / Farmhouse Ale. ABV: 4.5.

KARBEN4 BREWING | 904

Brewmaster/Co-Owner: Ryan Koga.

www.karben4.com

3698 Kinsman Blvd., Madison, WI 53704

Located in Madison, WI, Karben4 Brewing specializes in English-style malt bombs and perfectly balanced hop grenades.

DRAGON FLUTE: Style: American Pale Ale. OG: 1.054. IBU: 40.0. SRM: 5.0.

FANTASY FACTORY: Style: American IPA. Free with purchase: A tropical dreamscape awash in malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. OG: 1.061. IBU: 65.0. ABV: 6.3.

IDIOT FARM: Style: American Double / Imperial IPA. OG: 1.086. IBU: 120.0. SRM: 8.0.

TOKYO SAUNA: Style: American Pale Ale. Tonight's feature: A refreshing résumé of bright citrus American hops harmonizing with sugar cookie sweetness resulting in a crisp, glass-smooth ale worth repeating. OG: 1.051. IBU: 35.0. ABV: 5.3.

KIRKWOOD STATION BREWING CO. | 229

Brewmaster: Dave Johnson.

kirkwoodstationbrewing.com

105 East Jefferson, Kirkwood, MO 63122

Kirkwood Station Restaurant and Brewing Co. is located just a block north of the historic train station in beautiful downtown Kirkwood Missouri, a southwest suburb of St. Louis. Established in 2009, we are building a tradition of taste, quality, service and charm. With our award winning craft beer, exceptional food, and fabulous live music, the focus is on our guests and great times! Sit back with friends and enjoy the wonderful food and craft beer as you play billiards, throw darts, watch the game, or dance the night away. Whether it's a small gathering or a party of 275 guests, Kirkwood Station wants you to enjoy the ride.

All aboard for Kirkwood Station!

BLACKBERRY WHEAT: Style: American Pale Wheat Ale. OG: 1.042. IBU: 11.0. ABV: 4.8.

DUBBEL: Style: Abbey Ale. OG: 18.5. IBU: 17.0. ABV: 8.2.

FUNKY PINEAPPLE EXPRESS: Style: Experimental. IBU: 35.0. ABV: 9.5.

MIDNIGHT TRAIN: Style: Schwarzbier. OG: 12.0. IBU: 23.0. ABV: 4.8.

RYE APA: Style: American Pale Ale. IBU: 45.0. ABV: 4.8.

KUHNHENN BREWING | 513

Brewmaster: Eric Kuhnenn. **Brewmaster:** Bret Kuhnenn.

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

The story of Kuhnenn Brewing Company goes back to 1972, when Eric Kuhnenn Sr. purchased Lutz True Value, a neighborhood hardware store in the Old Village of Warren at the intersection of Chicago and Mound. The store saw much success catering to the local community through personalized service and high-quality products.

Fast-forward to the early 1990s, when Bret and Eric Kuhnenn took over operations of the store from their father. At this time, Eric began home-brewing while in college, and subsequently taught his brother Bret the

hobby, and the brothers began brewing at the store and fermenting in their parents' basement.

Around this same time, big-box home improvement retailers began popping up all around the metro-Detroit area, squeezing out the local, family-owned shops. Bret and Eric began selling homebrewing supplies out of the hardware store, and eventually stopped selling hardware altogether. In 1998, they founded Kuhnenn Brewing Co. as a homebrew supplies store, with the eventual plan to convert into a full-scale brewery.

The brewery was launched in 2001. With multiple expansions to the property over the years, the company now features a full-service taproom in Warren and their homebrewing supply shop Brewing World directly across the parking lot. Multiple awards and increased demand for their hand-crafted beers, meads, and wines is the primary motivation for the latest expansion: a full-scale production brewery and second taproom will open in late 2015 in nearby Clinton Township.

The company currently employs 38 full and part-time employees, with Bret and Eric jointly sharing the roles of Founders and Brewmasters. Oh, and Sr. is still around...he kinda came with the building. Kuhnenn beers have limited draft distribution throughout the state of Michigan, in addition to Greater NYC and parts of Europe. The expansion will take the brewery capacity from 2000 barrels per year to 26,000, along with bottling and canning of the flagship DRIPA (Gold Medal: IPA; 2012 World Beer Cup), and other core offerings such as The Fluffer Session IPA, Simcoe Silly, and Penetration Porter. What does that mean for you? More delicious, award-winning Kuhnenn beer for your enjoyment.

COFFEE-COCOA THUMPER: Style: Session Beer. Fresh-brewed Eastern Market Blend coffee from Germack Roasting was blended into our flagship session ipa. Coffee is a perfect flavor complement to stouts and porters, but a light-bodied sessionable IPA? Crazy, right? Fruit notes with a hint of roastiness offer an interesting interplay of flavors, alongside slightly bitter, citrusy hops and a toasty malt base. While The Fluffer is a cute little bunny, Thumper is his wide-eyed, high-energy cousin. Caution: this beer does contain caffeine. *This Cask version contains additional coffee and cocoa nibs! ABV: 4.5.

DRIPA (DOUBLE RICE IPA): Style: American Double / Imperial IPA. ABV: 9.5.

OATMEAL STOUT: Style: Oatmeal Stout. Rich, black in color, this beer has a mild, roasted grain aroma with hints of cocoa and coffee, and no discernible hop character. Oats lend a grainy softness to the texture, with rich malty flavors throughout, leading to a surprisingly dry finish without the burnt character of some stouts. ABV: 4.8.

PENETRATION PORTER: Style: American Porter. ABV: 6.0.

SIMCOE SILLY: Style: Belgian Strong Pale Ale. ABV: 8.5.

THE FLUFFER (SESSION IPA): Style: Session Beer. ABV: 4.5.

THUMPER: Style: Session Beer. ABV: 4.5.

WHITE DEVIL: Style: Witbier. ABV: 9.0.

LAFAYETTE BREWING CO. | 310

Brewmaster/President: Greg Emig. Brewer: Matt Williams.

www.lafayettebrewingco.com

622 Main St, Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 123-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we'll produce a bit over 800 barrels of handcrafted ales and lagers. Beers are produced in a wide range of styles, from delicate pilsners to intensely hopped IPA's to a barrel aged baltic porter to snappy session ales. Stop by our booth for a taste of quality Indiana beer!

NEW DOG, OLD TRICKS 2IPA: Style: American Double / Imperial IPA. IBU: 82.0. ABV: 8.5.

SHAG SHACK: Style: Smoked Beer. Hickory syrup infused smoked amber IBU: 30.0. ABV: 5.9.

STAR CITY RADLER: Style: Low Alcohol Beer. IBU: 14.0. ABV: 2.8.

THAMES BROWN: Style: English Brown Ale. IBU: 20.0. ABV: 5.1.

TIPPECANOE COMMON ALE: Style: American Amber / Red Ale. IBU: 64.0. ABV: 5.8.

ROOKIE

LAGUNITAS BREWING CO. | 420

1280 N McDowell Blvd, Petaluma, CA 94954

From points distant and beyond we all converged on Petaluma in 1993 and '94 with an unenunciated desire to be more than we were before. The core of Lagunitas came from Chicago, St Louis, Memphis, Walker Creek, and the highlands of Quincy.

The Chicago contingent initiated the brewing and the gravitational effect of its suchness did the rest. We all loved the beer but the mission was larger than the ordinary joy of a hoppy-sweet quaff. It was driven unseen by an urge to communicate with people, to find our diasporic tribe, and to connect with other souls adrift on a culture that had lost its center and spun its inhabitants to the four winds to wander lost and bereft with a longing to re-enter the light. Beer, we have learned, has always been a good lubricant for social intercourse!

The Lagunitas Brewing Co. was not so much an act of ordinary 'founding' as it was willed into being by the unspoken desire of supportive beer-lovers in Northern California after which they continued to nurture their creation and urged us forward to fulfill the unifying needs of that same beer-loving diaspora from coast to coast and beyond. It is good to have friends!

CHICAGO FUSION XXX: Style: Saison/Farmhouse Ale. ABV: 7.1%. It was brewed with Muscat and Sauvignon Blanc grapes, fermented with De Dolle yeast, then dry-hopped with some freaking delicious Nelson Sauvin hops, making it a Superbly Sauvignon Sauvignon Saison-esque Summer Sipper.

LAGUNITAS IPA: Style: American IPA. OG: 1.060. IBU: 51. ABV: 6.2%. Lagunitas IPA was our first seasonal way back in 1995. The recipe was formulated with malt and hops working together to balance it all out on your 'buds so you can knock back more than one without wearing yourself out. Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.

MOZANGO! FUSION XXXI: Style: Experimental. We brought some friends up to the brewery from the Sister cities, Chicago and Milan, to brew a very special Fusion Ale for the Expo Milan 2015! It's an intensely aromatic and tropical oat-y ale with a nice wheaty-esque-ish-ness, dry-hopped with Mosaic and infused with Mangoes... MOZANGO! Brewed in honor of the 42.0th Anniversary of the sisterhood of these two great cities... Cheers!

SCARECITY #3: High Westified Imperial Coffee Stout: Style: American Double / Imperial Stout. ABV: 12.1%. The 100% barrel-aged 2015 High West-ified Coffee Stout. Ale brewed with Coffee from our friends at Petaluma Coffee & Tea, then aged in Rye Whiskey barrels from our friends at High West Distillery in Park City, Utah ... barrels that held High West's Double Rye and American Prairie Bourbon, to be exact. Cheers!

LAKE LOUIE BREWING | 313

Owner: Tom Porter. Brewmaster: Tim Wauters.

lakelouie.com

7556 Pine Rd., Arena, WI 53503

Established 1999. Born out of a midlife crisis, Lake Louie Brewing emerged as a producer of top quality ales distributing to the Madison, WI and surrounding areas. Tom Porter built a true farmhouse brewery near his home in Arena, WI. Producing approximately 4,000 barrels annually, all brewing, bottling, and kegging operations are performed on-site at the pond side facility.

ARENA PREMIUM: Style: American Pale Ale. OG: 1.054. IBU: 20.0. ABV: 5.6.

BLUE PETER: Style: Dortmunder / Export Lager. IBU: 45.0. ABV: 5.8.

BUNNY GREEN TOE: Style: American Double / Imperial IPA. IBU: 70.0. ABV: 6.8.

GOLDEN BOOTY: Style: Cream Ale. OG: 1.053. IBU: 18.0. ABV: 4.8.

KISS THE LIPS: Style: American IPA. OG: 1.06. IBU: 54.0. ABV: 6.0.

LOUIE'S RESERVE SCOTCH ALE: Style: Scotch Ale / Wee Heavy. IBU: 40.0. ABV: 8.0.

TOMMY'S PORTER: Style: English Porter. A smooth, full bodied beer. A rich 'nuts & berries' flavor followed by a coffee like finish. Based on the traditional English Porter beers of the 1800s. OG: 1.055. IBU: 32.0. ABV: 6.4.

WARPED SPEED: Style: Scotch Ale / Wee Heavy. OG: 1.07. IBU: 24.0. ABV: 6.9.

LAKEFRONT BREWERY | 301

Brewmaster: Luther Paul.

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI 53212

Lakefront Brewery started in 1987 and has grown into one of the largest craft breweries in the state of Wisconsin. The brewery is known for its innovative and high quality craft beers as well as its off-center tours. Lakefront's progressive spirit created many U.S. brewing industry firsts; among these, the first certified organic brewery, producing the country's oldest certified organic beer (Organic E.S.B.), the first government certified gluten-free beer (New Grist), and the first beer that is 100% indigenous to a state (Wisconsinite Summer Weiss).

BLACK FRIDAY (2014): Style: Russian Imperial Stout. ABV: 11.4.

DIRTY UNCLE JIM'S PUMPKIN PIE: Style: Herbed / Spiced Beer. Pumpkin, clove, and cinnamon flavors topped off with rich vanilla beans added right to the cask. Better than a real ale: it's a real lager. ABV: 6.0.

GROWING POWER : Style: Belgian Pale Ale. ABV: 6.7.

IMPERIAL STOUT WITH CHIPOTLE CHILES: Style: Russian Imperial Stout. Roasty chocolate and caramel malt flavors with just enough chipotle smoke and heat to keep things interesting: like a liquid chipotle chili chocolate bar. ABV: 10.5.

MY TURN CHAD: Style: English Barleywine. This one was cooked up by Chad, the cellarman here at Lakefront. Chad's beer is a ramped-up barley wine style ale: rich, malty, multi-layered, and amber-copper. The off-white head liberates aromas of strawberry, dried-fruit, grapefruit, and papaya. The smooth, malt-forward flavor is equally complex, with undertones of caramel and toffee. Not overly sweet by any means—much like its namesake—organic Bravo hops balance the malt syrup sweetness, Chad's beer finishes slightly spicy with a pleasurable alcohol warmth. We recommend serving Chad as an after-dinner digestif. Chad will pair very well with the sharp flavors of an American-style Gorgonzola or a five year cheddar cheese. Chad's dried-fruit flavors will rhyme with the nutty, fruity aroma of a rich Stilton cheese. Or, as Chad recommends, "This is a barley wine for a brownie." We agree, Chad. OG: 1.12. IBU: 50.0. ABV: 12.0.

MY TURN: KYLE: Style: Tripel. ABV: 8.7.

MY TURN: MATT: Style: Saison / Farmhouse Ale. IBU: 45.0. ABV: 8.6.

MY TURN: TOM: Style: American IPA. Look for this one in the Real Ale tent! As our production and maintenance guy here at the brewery, Tom kept his beer nice and focused: a strictly Citra, single-hop IPA. This batch of Tom's finest hits the glass coppery-gold with a loose, off white head, kicking out huge tropical fruit and lime aromas with fruity ester notes from the British ESB yeast strain. The medium-light body delivers assertive orange, lime, and grapefruit flavors, followed by hints of biscuity malt. Altogether, My Turn: Tom makes for a bold, hoppy, yet refreshing summer sipper. IBU: 63.0. ABV: 6.0.

NEW GRIST GINGER: Style: Experimental. ABV: 4.7.

OKTOBERFEST: Style: Märzen / Oktoberfest. ABV: 5.8.

SNAKE CHASER: Style: Irish Dry Stout. ABV: 5.1.

TOM: Style: American IPA. IBU: 63.0. ABV: 6.0.

WHISKEY BARREL-AGED ORGANIC BEER LINE: Style: American Barleywine. IBU: 53.0. ABV: 14.0.

LAZY MONK BREWING | 321

320 Putnam St, Eau Claire, WI 54703

Lazy Monk Brewing specializes in European Style Biers. Our brewmaster hails from the former country of Czechoslovakia and uses only the finest imported hops and grains. Our tap room also is reminiscent of German and Czech Bier Halls

ALTBIER: Style: American IPA. Flavorful hop base without the bite; spicy finish OG: 1058.0. IBU: 65.0. ABV: 6.4.

BOHEMIAN DARK LAGER: Style: Munich Dunkel Lager. Fuller bodied with a hint of sweetness. Rich malt profile with light roasted finish. OG: 1048.0. IBU: 22.0. ABV: 4.8.

BOHEMIAN PILSNER: Style: Czech Pilsener. Well-balanced and crisp with plenty of malt and hop character and a yeasty bitterness OG: 1048.0. IBU: 30.0. ABV: 4.9.

OKTOBERFEST: Style: Bière de Garde. Unfiltered French-Belgian Farmhouse ale with hints of citrus OG: 1063.0. IBU: 21.0. ABV: 6.9.

LEINENKUGEL'S BREWING CO. | TENTH AND BLAKE | 916

124 E. Elm St., Chippewa Falls, WI 54729

Established 1867, the Jacob Leinenkugel Brewing Company began with hand-crafted flavorful beers produced to quench the thirst of local lumberjacks in the Northwoods of Wisconsin. As the seventh-oldest brewery in the United States and the oldest business in Chippewa Falls, WI we've been brewing beers inspired by our German heritage with an American spin for six generations that we're proud to share with our beer-loving customers.

BEER GARTEN TART : Style: Berliner Weissbier. IBU: 7.6. ABV: 5.0.

BIG EDDY 2013 RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. IBU: 75.0. ABV: 9.5.

BIG EDDY ÜBER-OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 35.0. ABV: 8.5.

BUCKY RED ALE: Style: American Amber / Red Ale. IBU: 36.0. ABV: 6.0.

FESTWEIZEN: Style: Hefeweizen. IBU: 14.0. ABV: 5.1.

GRÜN NEKTAR: Style: Braggot. Big Eddy Royal Nektar braggot made with Wisconsin cranberry blossom honey and malted rye, with green tea and peppermint. IBU: 12.0. ABV: 9.5.

HARVEST PATCH SHANDY: Style: Herbed / Spiced Beer. IBU: 11.0. ABV: 4.2.

HIBISCUS HEFEWEIZEN: Style: Hefeweizen. Our Festeweizen Hefeweizen with hibiscus flowers IBU: 14.0. ABV: 5.1.

HONEY WEISS: Style: Kristalweizen. IBU: 14.0. ABV: 4.9.

INDIA PALE LAGER: Style: American Pale Lager. IBU: 57.0. ABV: 6.0.

JACK DANIEL'S BARREL AGED CHERRY BIG EDDY RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. IBU: 55.0. ABV: 10.0.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 20.0. ABV: 5.1.

LEXINGTON BREWING AND DISTILLING CO. | 622

401 Cross St, Lexington, KY 40508

At the Alltech Lexington Brewing and Distilling Company in downtown Lexington, KY, we have been brewing award-winning beers since 2000. Our family of beers include Kentucky Ale®, Kentucky Kolsch®, Kentucky Bourbon Barrel Stout, Kentucky IPA, and the renowned Kentucky Bourbon Barrel Ale®. We began distilling several years later, and have since developed a line of spirits including Bluegrass Sundown™, Pearse Lyons Reserve™, and our newest beverage, Town Branch® Bourbon.

KENTUCKY BOURBON BARREL ALE: Style: English Strong Ale. IBU: 19.0. ABV: 8.2.

KENTUCKY BOURBON BARREL STOUT: Style: American Stout. IBU: 25.0. ABV: 8.0.

KENTUCKY KÖLSCH: Style: Kölsch. IBU: 14.0. ABV: 4.3.

KENTUCKY WHITE ALE: Style: Witbier. ABV: 5.3.

LIFT BRIDGE BREWING CO. | 509

Brewmaster: Matt Hall.

www.liftbridgebrewery.com

1900 Tower Drive, Stillwater, MN 55082

Lift Bridge Brewing Company, founded in 2008, is located in the town of Stillwater, MN. We are conveniently located at 1900 Tower Drive in Stillwater, which is situated just off of Highway 36 up the hill from our Historic downtown area. Stillwater is known as the 'Birthplace of MN'. Stillwater's Main Street parallels the St. Croix River and is lined with antique stores, one-of-a-kind shops, and fabulous restaurants/bars. We encourage you to come and visit our brewery and our town for a great vacation destination.

CITRA KELLERBIER: Style: Keller Bier / Zwickel Bier. IBU: 55.0. ABV: 4.5.

FARM GIRL SAISON: Style: Saison / Farmhouse Ale. One of the owners wives requested an easy drinking session beer that could be enjoyed year round and the name is

attributed to her 'Farm Girl' heritage as well as the heritage of the style. This pale golden, Belgian-influenced ale is for everyone: Farm Girl, wannabe Farm Girl. In the Belgian Farmhouse tradition, this brew has a dry malt finish and a spiciness that only Belgian yeasts can create. Smooth and well rounded... this one can please anyone in any situation, whether you are on the water, in the sun, or hiding from winter's chill. Available year round. IBU: 30.0. ABV: 6.0.

GETAWAY PILS: Style: German Pilsener. European Pilsner. Eastern European brewers set up breweries and gathered premium malts and noble hops to recreate the crisp pilsners of their homeland. Lift Bridge pays homage to these simpler times with Lift Bridge Pils, a refreshing pilsner made with only pure golden malt, noble Saaz hops, Bohemian yeast, and a sturdy mash paddle. IBU: 35.0. ABV: 5.1.

GETAWAY PILS: Style: German Pilsener. Pils dry hopped with German Sapphire hops. IBU: 30.0. ABV: 5.0.

HOP DISH IPA: Style: American IPA. Envision boats cruising the scenic riverways generating waves of hops which is the experience on the palate. This aggressively hopped IPA awakens the senses with aromas of citrus, fruit, and pine but will bombard your taste buds with hops, a subtle malt sweetness and notes of caramel that will put a smile on your face. Availability: Year round. IBU: 85.0. ABV: 7.5.

LIFT BRIDGE ROOT BEER: Style: Root beer. A sharp, yet sweet, vintage root beer to settle your palates. This can be consumed straight up or as an accompaniment to all the best ice creams out there. Availability: Year round.

ROOKIE

LOGBOAT BREWING | 324

www.logboatbrewing.com

504 Fay St., Columbia, MO 65201

Here at Logboat we brew the beers we like to drink. We constantly try to innovate and push ourselves to brew new, unique, and interesting beers to keep things fresh and exciting. Beer is meant to be enjoyed with friends and family in a social setting. We try our best to provide both a great atmosphere for enjoying our craft, as well as an engaging, educational experience to become better acquainted with the Logboat brand. Explore... Dream...Discover

BOBBER: Style: Vienna Lager. IBU: 15.0. ABV: 5.0.

DRINKER'S PEACE: Style: American Pale Wheat Ale. IBU: 30.0. ABV: 5.5.

MAMOOT : Style: English Dark Mild Ale. IBU: 10.0. ABV: 4.0.

YEAH, BYE EARTH: Style: Belgian IPA. IBU: 66.0. ABV: 6.6.

LUCETTE BREWING CO. | 502

Head Brewer: Jon Christiansen. Head Brewer: Eric Rykal.

lucettebrewing.com

910 Hudson Road, Menomonie,, WI 54751

Lucette Brewing Company is a craft brewery founded in 2010 in Menomonie to focus on high quality beers in the great tradition of Wisconsin brewing. The company was named after Paul Bunyan's sweetheart, Lucette, to pay tribute to the hard working lumber industry that built the Midwest. The core brands from Lucette focus on a variety of different styles that showcase the complexity surrounding small batch brewing. Core brands are produced in 15 BBL batches and are available in kegs or 16 oz 6 pack cans. A series that focuses strictly on Belgian-Style beers is also available on draft or in 750 cork & cage bottles.

BLACK RASPBERRY INFUSED SHINING DAWN: Style: Belgian Pale Ale. IBU: 33.0. ABV: 5.2.

DOUBLE DAWN BELGIAN-STYLE IMPERIAL ALE: Style: Abbey Ale. IBU: 25.0. ABV: 8.5.

HIPS DON'T LIE BAVARIAN-STYLE WEISSBIER: Style: Hefeweizen. OG: 15.0. IBU: 20.0. ABV: 6.2.

RIDE AGAIN: Style: American Pale Ale. OG: 13.0. IBU: 33.0. ABV: 5.2.

SLOW HAND CANDY BAR STOUT: Style: American Stout. ABV: 5.2.

THE FARMER'S DAUGHTER: Style: American Blonde Ale. IBU: 15.0. ABV: 4.8.

WOOD FIRE ALE: Style: English Brown Ale. IBU: 22.0. ABV: 5.0

ROOKIE

LUCID BREWING | 114

6020 Culligan Way, Minnetonka, MN 55345

AIR: Style: American Blonde Ale. Citra hops give this blonde a mango/melon aroma and flavor. Light and refreshing. Try it before the end of the fest so you know what to come back to. IBU: 15.0. ABV: 4.5.

DYNO: Style: American Pale Ale. Cascade and Bravo hops give DYNO a clean crisp hoppiness. Refreshing and satisfying pale ale. IBU: 35.0. ABV: 5.2.

DECIBEL: Style: American Double / Imperial IPA. Black double IPA. Hoppy and dark. "Turn it up to 11!" IBU: 75.0. ABV: 8.3.

FOTO: Style: American IPA. Cascade, Centennial and Chinook hops provide a pine and citrus aromas and flavors. IBU: 65.0. ABV: 6.5.

FOTO CASK: Style: American IPA. 🍷 Dry hopped and aged to perfection IBU: 65.0. ABV: 6.5.

GOSLAR: Style: Gose. American Gose style. Brewed with coriander and sea salt. Soured with *Lactobacillus Delbrueckii*. Tart and salty. IBU: 15.0. ABV: 5.0.

HALUCIDATION 2014: Style: Experimental. Beer brewed in collaboration with Parley Winery in Waconia. Belgian Golden hybrid with Frotenac Gris grapes. IBU: 15.0. ABV: 12.5.

SILO: Style: Saison / Farmhouse Ale. Unfiltered Belgian summer ale. Tart and peppery. IBU: 15.0. ABV: 5.5.

MAD ANTHONY BREWING CO. | 218

Brewmaster: Todd Grantham.

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

Mad Anthony Brewing Company was opened in 1998, after three years of planning, by Todd Grantham and Blaine Stuckey, old friends with similar interests that decided to turn passion into vocation. When they teamed up with friend Jeff Neels, who headed-up restaurant operations, in 1999, the trio had all the pieces to create a truly unique brewing/dining experience. Together they bought Fort Wayne's Munchie Emporium with the goal of creating a brew house.

These days, Mad Anthony brews more than 2,100 barrels of beer annually from the tanks located on-site and operates locations in Auburn, Angola and Warsaw along with their BBQ concept Shigs in Pit located at the corner of Fairfield and Taylor, downtown Fort Wayne.

AUBURN LAGER: Style: American Amber / Red Lager. OG: 12.5. IBU: 21.0. ABV: 4.6.

GOOD KARMA IPA: Style: American IPA. OG: 16.0. IBU: 55.0. ABV: 6.5.

RUBY RASPBERRY WHEAT: Style: American Pale Wheat Ale. OG: 15.0. IBU: 8.0. ABV: 4.7.

SUMMER DAZE: Style: American Pale Wheat Ale. OG: 13.0. IBU: 12.0. ABV: 5.5.

METROPOLITAN BREWING | 303

Brewmaster: Doug Hurst. President: Tracy Hurst.

www.metrobrewing.com

5121 North Ravenswood Ave., Chicago, IL 60640

Chicagoland's only German-style lager brewery is once again proud to be a part of the often emulated, never duplicated Great Taste of the Midwest. More a vacation for our team than a working weekend, we are honored that you allow us to invade your city, visit your friendly establishments, and drink all the beer. Rest assured, someone will be pantsless at some point. The GTMW is always the most memorable event of the year that we can't remember.

COFFEE-INFUSED ARC WELDER DUNKEL RYE: Style: Rye Beer. Our dark lager features 25% rye malt, adding a light spice to our dark, dry, easy drinking Dunkel lager. This time, we added some coffee because it felt so right. OG: 13.2. IBU: 25.0. ABV: 5.5.

DYNAMO COPPER LAGER: Style: Vienna Lager. Craft-brewed Vienna lager is far superior to macro-brewed Vienna lager. Smooth, toasty, gently hopped. Drink it. OG: 13.6. IBU: 29.0. ABV: 5.6.

FLYWHEEL BRIGHT LAGER: Style: German Pilsener. Our Pilsener/Dortmunder Export mash-up features a mild, bready malt sweetness and crisp hop flavors. Best paired with bombastic celebrations. OG: 13.0. IBU: 45.0. ABV: 5.0.

HABANERO & ORANGE PEEL INFUSED KRANKSHAFT: Style: Kölsch. Check out this crowd favorite at the Real Ale tent. OG: 12.0. IBU: 28.0. ABV: 5.0.

HELIOSTAT ZWICKEL LAGER: Style: Keller Bier / Zwickel Bier. Raw, hazy beer straight from our fermentation vessels to your face hole. Enjoy the extra vitamin B. You'll need it. OG: 13.0. IBU: 45.0. ABV: 5.0.

KRANKSHAFT, A KOLSCH-STYLE BEER: Style: Kölsch. Brewed in homage to the beer of Cologne, we're honored to offer the Midwest a fresh, well-balanced Kolsch style beer. We throw in a little wheat malt for zazz. OG: 12.6. IBU: 28.0. ABV: 5.0.

RIGGINS ALTBIER: Style: Altbier. Altbiers are for nerds. Sam Riggins is one of our favorite nerds in the whole world, so we brewed beer with him. Dark, malty, and mysterious; just like the man himself. OG: 13.0. IBU: 45.0. ABV: 5.4.

MICKEY FINN'S BREWERY | 518

Brewer: Greg Browne.

www.mickeyfinnsbrewery.com

412 N. Milwaukee Ave., Libertyville, IL 60048

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar, and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

HELLES BELLS: Style: Munich Helles Lager. IBU: 20.0. ABV: 4.5.

PINEAPPLE EXPRESS DOUBLE IPA: Style: American Double / Imperial IPA. IBU: 35.0. ABV: 8.8.

SESH: Style: Session Beer. IBU: 35.0. ABV: 4.1.

SMOKE ON THE PORTER: Style: American Porter. IBU: 25.0. ABV: 5.6.

ROOKIE

MIKERPHONE BREWING | 109

3223 S Kolin Ave, Chicago, IL 60623

Craft Beer Inspired By Music.

BLUE HAST MICH: Style: Berliner Weissbier. ABV: 3.5.

DAFT FUNK: Style: Berliner Weissbier. IBU: 8.0. ABV: 4.25.

DROPS OF JUNIPER: Style: Saison / Farmhouse Ale. ABV: 6.0.

LOVE IN AN ELLAVATOR: Style: American IPA. ABV: 7.5.

SPIN DOCTOR: Style: American Pale Ale. ABV: 5.25.

MILWAUKEE BREWING CO. | 801

Brew Master: Brewer Bert.

mkebrewing.com

613 South 2nd St, Milwaukee, WI 53204

Founded by two area homebrewers in 1996 in the basement of a farmhouse in Cedarburg, the Milwaukee Brewing Company was born. In 1997 they opened the doors to their brew pub, the Milwaukee Ale House, in the Third Ward. As demand for the varieties offered at the Ale House grew and through a desire to expand the styles of beer produced, in 2007 we opened our 2nd Street Brewery and packaging facility in the historic Walkers Point neighborhood. Milwaukee Brewing Co. is committed to being good stewards of the environment and has become a leading example for microbreweries with practices such as: aluminum can packages that are 100% recyclable

and lighter to ship, thus reducing our impact on fossil fuels; a solar hot water system that pre-heats water for the brewing process making us the first solar powered brewery in Milwaukee; a bio-diesel boiler system run off of used fryer oil collected from local businesses; spent grain from the brewing process is donated to local urban farm initiative, Growing Power, for use in compost and our water reclamation system decreases the amount of water we waste on a daily basis.

BLACK SAISON: Style: Experimental. IBU: 20.0. ABV: 10.0.

BOOYAH FARMHOUSE ALE: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 6.5.

GIN BARREL AGED O-GII: Style: Witbier. ABV: 10.0.

HOP FREAK: Style: American Double / Imperial IPA. IBU: 80.0. ABV: 8.7.

HOP HAPPY IPA: Style: American IPA. IBU: 39.0. ABV: 7.5.

INCREASE WHEAT: Style: Berliner Weissbier. IBU: 5.0. ABV: 3.1.

LITTA BITTA SESSION IPA: Style: Session Beer. IBU: 50.0. ABV: 4.8.

LOUIE'S CHERRY BOUNCE: Style: Experimental. ABV: 10.2.

LOUIE'S RESURRECTION BOURBON BARREL AGED AMBER ALE: Style: American Amber / Red Ale. OG: 18.0. IBU: 30.0. ABV: 10.2.

LOUIE'S DEMISE: Style: American Amber / Red Ale. IBU: 24.0. ABV: 5.5.

O-GII IMPERIAL WIT: Style: Witbier. OG: 19.5. IBU: 25.0. ABV: 9.2.

OUTBOARD CREAM ALE: Style: Cream Ale. IBU: 14.0. ABV: 5.0.

MINNEAPOLIS TOWN HALL BREWERY | 305

Head Brewer: Michael Hoops.

www.townhallbrewery.com

1430 Washington Ave South, Minneapolis, MN 55454

Our newly remodeled brewpub is located on the West Bank Campus of the University of Minnesota. Our tree covered patio seating greets you as you enter Town Hall Brewery. The historic building once housed a trolley stop and features a beautiful pressed tin ceiling, worth a trip by itself! We offer a full menu in the restaurant. the brewery produces 5 house ales and lagers, 10 rotating seasonals, and two cask ales. We are nationally recognized with numerous awards from the Great American Beer Festival and now offer two Taphouses in South Minneapolis, one with 10 lanes of bowling!

GALAXY SESSION IPA: Style: Session Beer. Single Hopped Sessionable Golden IPA made with Australian Galaxy Hops OG: 11.3. IBU: 41.0. ABV: 4.4.

GRAND CRU: Style: Abbey Ale. Belgian Trappist style celebratory ale with pleasant citrus and traditional fruity plum character OG: 19.0. IBU: 29.6. ABV: 9.3.

MANGO MAMA: Style: American IPA. ABV: 6.0.

PROJECT 3106: Style: American Double / Imperial Brown Ale. Barrel Project 3106 begins with a very strong brown ale. The addition of kumquats and dark chocolate then enter bourbons barrels for aging IBU: 16.8. ABV: 7.0.

THUNDERSTORM: Style: Fruit / Vegetable Beer. IBU: 6.0. ABV: 7.2.

TWISTED TRACE: Style: English Barleywine. OG: 20.5. IBU: 55.0. ABV: 10.0.

MOBCRAFT BEER | 909

4539 Helgesen Dr, Madison, WI 53718

As craft beer lovers, we don't just drink craft beer...We explore it! Here at MobCraft, we turn the brewing process into a customer experience. Each month, you can submit your own recipe or choose from some great recipes that have already been submitted by our users! The beer with the most votes gets brewed every month! Check out Last month's beers Or reserve through the link below!

BATSHIT CRAZY : Style: English Brown Ale. IBU: 25.0. ABV: 5.6.

FEST ONLY BEER: Style: American Wild Ale. ABV: 9.5.

GIN & JUICE: Style: American IPA. IPA with Juniper Berries and Grapefruit Juice that makes the buds reminisce about the classic cocktail that D-O-Double-G made famous. IBU: 82.0. ABV: 8.5.

HOB MOB COLLAB: Style: Witbier. ABV: 5.5.

HOP GOSE THE GRAPEFRUIT: Style: Gose. IBU: 32.0. ABV: 4.5.

NOCTIS: Style: Russian Imperial Stout. Russian Imperial Stout aged in fresh Bourbon Barrels for over 6 months with Cranberry, Cinnamon, Vanilla Beans and Cacao Nibs
ABV: 9.5.

WHEAT MEN CAN'T JUMP: Style: American IPA. IBU: 60.2. ABV: 6.3.

MOTHER'S BREWING CO. | 409

215 S Grant Ave, Springfield, MO 65806

We brew love by the barrel and try to focus on stylistic mash-ups combining traditional techniques with modern flavor combinations. Find our beers throughout Missouri, eastern Kansas and Arkansas. The brewery is located in downtown Springfield, MO.

CHOCOLATE THUNDER: Style: English Porter. IBU: 16.0. ABV: 5.2.

LOVE FACTORY: Style: American Strong Ale. IBU: 50.0. ABV: 10.5.

MILF- PORT BARREL: Style: Russian Imperial Stout. IBU: 50.0. ABV: 11.0.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 20.0. ABV: 5.5.

SANDY: Style: American Pale Wheat Ale. IBU: 33.0. ABV: 4.8.

SUPER DOOZY: Style: American Double / Imperial IPA. IBU: 80.0. ABV: 9.0.

TEQUILA BARREL AGED D'LILA: Style: Experimental. IBU: 55.0. ABV: 8.8.

THREE BLIND MICE: Style: American Brown Ale. IBU: 24.0. ABV: 5.5.

NEBRASKA BREWING CO. | 204

Owner: Kim Kavulak. Brewmaster: Tyson Arp. Assistant

Brewer: Sam Riggins.

www.nebraskabrewingco.com

7474 Towne Center Pkwy Suite 101, Papillion, NE 68046

Established in 2007, Nebraska Brewing Company is Sarpy County's first and only dual facility with a brewpub in Papillion and a production and packaging brewery in La Vista. Long a dream, Nebraska Brewing Company is locally owned and operated by husband and wife team Paul and Kim Kavulak. Supported by a talented brewing staff led by Tyson Arp, Overlord of Brewing and many loyal beer lovers, the brewpub and our newly opened production and packaging brewery offers an award winning line sure to please every palate. Small, independent, and pushing the envelope.

BARREL AGED HOP GOD: Style: American Double / Imperial IPA. IBU: 87.0. ABV: 10.6.

BLACK BETTY: Style: Russian Imperial Stout. IBU: 67.0. ABV: 11.3.

EOS WHEAT: Style: Hefeweizen. ABV: 5.3.

IPA: Style: American IPA. IBU: 71.0. ABV: 7.0.

TRUTH BENDER: Style: Abbey Ale. IBU: 31.0. ABV: 9.2.

WICK FOR BRAIN PUMPKIN ALE: Style: Pumpkin Ale. IBU: 17.0. ABV: 6.1.

NEW GLARUS BREWING CO. | 906

Master Diploma Brewer: Dan Carey.

www.newglarusbrewing.com

2400 Hwy 69, New Glarus, WI 53574

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world. He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin. Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with

Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 "Small Brewer of the Year" Award, the 2005 and 2006 "Mid Size Brewer of the Year" Awards, as well as the 2006 "Russell Schehrer Award for Innovation in Craft Brewing." Deborah Carey is the Founder and President of the New Glarus Brewing Company. One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States. She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen. After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of "One of the Top Ten Breweries in the World" she does everything—except brew the beer!

BRAMBLE BERRY BOURBON BARREL: Style: Experimental. A spontaneous fermented Wild Brown Ale from our Wild Fruit Cave. Expect a right blend of forest fruit backed with oaky barrel notes.

MOON MAN: Style: American Pale Ale. No Coast Pale Ale

R&D VINTAGE 2014: Style: Gueuze. This delightful sour blonde Gueuze continues New Glarus Brewing Co.'s tradition of spontaneous fermentations from the Wild Fruit Cave.

RASPBERRY TART: Style: Fruit / Vegetable Beer. ABV: 4.0.

SCREAM IIPA: Style: American Double / Imperial IPA. IBU: 84.0. ABV: 9.0.

SERENDIPITY: Style: Fruit / Vegetable Beer. ABV: 5.1.

THUMBPRINT APPLE ALE: Style: Fruit / Vegetable Beer. ABV: 3.8.

TWO WOMEN LAGER: Style: German Pilsener. ABV: 5.0.

WILD BITTER: Style: Experimental. IIPA brewed with Wisconsin malts, Yakima Citra and Sterling hops. Aged 9 months in the Wild Fruit Cave. Dry Hopped with Slovenian Savinjski. Spontaneous secondary fermentation. Final third fermentation in the bottle.

WISCONSIN BELGIAN RED: Style: Fruit / Vegetable Beer.

NEW HOLLAND BREWING CO. | 908

Brewmaster: John Haggerty.

www.newhollandbrew.com

66 E 8th St, Holland, MI 49423

New Holland Brewing Company's deep roots in the craft industry go back to 1997. Our role as an integral member of the artisan approach is something we take seriously, yet engage lightheartedly. We believe the art of craft lives in fostering rich experiences for our customers, through creating authentic beer, spirits and food while providing great service. Recognized for our creativity and artistry, our mission to improve the lives of craft consumers everywhere is seen in our diverse, balanced collection of beer and spirits.

DRAGON'S MILK WITH COFFEE: Style: American Double / Imperial Stout. ABV: 11.5.

DRAGON'S MILK - BOURBON BARREL AGED STOUT: Style: American Double / Imperial Stout. OG: 23.0. IBU: 31.0. ABV: 11.5.

EL NUEVO RECORD: Style: Tripel. Trippleweizen Bock

ENVOIOUS: Style: Fruit / Vegetable Beer. ABV: 7.5.

FUGLY DUCKLING: Style: Abbey Ale. Topsy Cow Collaboration

FULL CIRCLE: Style: Kölsch. OG: 11.5. IBU: 26.0. ABV: 4.9.

ICHABOD : Style: Pumpkin Ale. ABV: 5.5.

INCORRIGIBLE RESERVE 2014: Style: American Wild Ale. ABV: 5.0.

MI AWESOME HATTER: Style: American IPA. This beer celebrates community, collaboration & local agriculture. Cascade hops from the Leelanau Peninsula provide bright citrusy counterpoint to the delicious and earthy malt notes from Michigan barley. Thanks to our collaborators, Michigan Awesome.

MAD HATTER MIDWEST IPA: Style: American IPA. ABV: 7.0.

MONKEY KING: Style: Saison / Farmhouse Ale. OG: 13.5. IBU: 23.0. ABV: 5.6.

NEW HOLLAND NIGHT TRIPPER: Style: American Double / Imperial Stout. ABV: 10.8.

PALEOOZA: Style: American Pale Ale. ABV: 4.5.

PILGRIM'S DOLE WHEATWINE: Style: Wheatwine. ABV: 11.4.

SUNDOG: Style: American Amber / Red Ale. ABV: 4.5.

TASMANIAN HATTER: Style: American IPA. IBU: 55.0. ABV: 7.0.

THE MERCKS : Style: Belgian Pale Ale. Belgian Style Pale Ale

THE POET: Style: Oatmeal Stout. ABV: 5.2.

UNCLE BERT'S: Style: American Amber / Red Lager. Red Lager

WHITE HATTER: Style: Belgian Pale Ale. ABV: 5.5.

NEXT DOOR | 325

2439 Atwood Ave, Madison, WI 53704

We opened in August 2013. We have a full menu and 11 beers on tap. We will start distributing in mid October 2015.

BOURBON/OAK SEVEX: Style: Experimental. Wood Aged Strong Ale. Our Sevex Strong Ale cask conditioned with bourbon soaked oak chips. IBU: 32.0. ABV: 7.5.

EASTSIDE APA: Style: American Pale Ale. IBU: 45.0. ABV: 6.2.

EGON'S REVENGE: Style: Gose. IBU: 15.0. ABV: 4.9.

EGON'S REVENGE W/ PLUM: Style: Fruit / Vegetable Beer. IBU: 15.0. ABV: 5.5.

FOUR LAKES SAISON: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 5.1.

ICE CUTTER: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 8.5.

LUMINOUS: Style: American Double / Imperial IPA. IBU: 66.0. ABV: 7.0.

MUTHA PUCKA: Style: American Wild Ale. IBU: 12.0. ABV: 7.7.

NORTHWOODS BREWING CORP., LLC | 616

Brewmaster: Tim Kelly.

www.northwoodsbrewpub.com

3560 Oakwood Mall Dr, Eau Claire, WI 54701

Established 2007. Northwoods Brewpub and Grill brought the fine tradition of craft brewing to Eau Claire. Now the first microbrewery in west central Wisconsin is the place to be! It's all woodsy and warm in our lodge-like bar. Hang out with friends, shoot pool for free, or melt into the comfy chairs in the lounge. Whether you want to let loose, play trivia, or have an intimate conversation there's a spot waiting for you. Did we mention the 28 tap beers? Your thirst stops here. Enjoy handcrafted ales, Norske Nook pies, and the legendary Walter's Beer.

O'FALLON BREWERY | 104

Brewmaster: Brian Owens.

www.ofallonbrewery.com

26 West Industrial Dr, O'Fallon, MO 63366

Located in St. Louis, Missouri, O'Fallon Brewery began brewing and selling beer in 2000 as a production-only facility. In June 2015, they opened a brand new 40,000 square foot brewery, taproom, and restaurant. O'Fallon's flagships are 5-Day IPA, Hemp Hop Rye, Wheach, Zeke's Pale Ale, and Smoke, a smoked porter that won the Gold Medal for Best Smoked Beer at the 2004 Great American Beer Festival. Additionally, O'Fallon brews seasonal beers, including Pumpkin, Kite Tail Summer Ale, Cherry Chocolate, and King Louie Toffee Stout. O'Fallon also brews specialty beers on occasion, such as Coal Train Imperial Stout and Imperial Pumpkin Wheatwine.

COAL TRAIN IMPERIAL STOUT: Style: American Double / Imperial Stout. ABV: 12.0.

HEMP-HOP-RYE: Style: Rye Beer. IBU: 25.0. ABV: 5.5.

PUMPKIN: Style: Pumpkin Ale. IBU: 11.0. ABV: 5.6.

SMOKED PORTER: Style: Smoked Beer. Dark, rich and smoky...this classic porter is brewed with 63% German smoked malt. Winner of the Gold Medal in the 2004 Great American Beer Festival® for best Smoked Beer in America. IBU: 24.0. ABV: 6.0.

WHEACH: Style: Fruit / Vegetable Beer. IBU: 7.0. ABV: 5.1.

ZEKE'S PALE ALE: Style: American Pale Ale. IBU: 29.0. ABV: 5.1.

ZEKE'S PALE ALE, DRY-HOPPED WITH CITRA & SIMCOE: Style: American Pale Ale. 🍷 IBU: 29.0. ABV: 5.1.

O'SO BREWING CO. | 612

Founder/CEO: Marc Buttera. **Vice President:** Katina Buttera.

www.osobrewing.com

3028 Village Park Dr, Plover, WI 54467

A fun funky brewery located in the heart of Wisconsin. O'so is known for fun offerings that bend the style lines and sometimes cause a person to say.... wtf? Check our spirit and funky barrel aged beers....Gritty American beers from Plover Wisconsin!

BLACKBERRY BERLINER WEISSE: Style: Berliner Weissbier. Our take on the classic sour German wheat ale with some blackberries thrown into the mix. Kettle soured to be very tart and very sessionable. OG: 9.0. IBU: 6.0. ABV: 3.0.

COUNT TO BLUE: Style: American Wild Ale. Barrel aged sour blonde on kumquats and apricots. This is a collaboration with the Blue Moon in Madison OG: 10.5. IBU: 6.0. ABV: 4.8.

DARK CHERRY SOUR: Style: American Wild Ale. OG: 22.0. IBU: 30.0. ABV: 12.0.

GOLDILOCKS REVENGE: Style: American Double / Imperial Stout. Imperial stout aged in brandy barrels for 8 months. This beer symbolizes the fight that small breweries have to go through in order to get established in a market poisoned with greedy distributors, corporate idealism, and fat cats with deep pockets. The small guy can still survive if they have true grit and work ethic. Taste the anger. OG: 26.0. IBU: 90.0. ABV: 13.0.

GRANDPAS GOT A GUN: Style: American Strong Ale. This American strong ale is brewed with maple sap instead of water, giving it a one of a kind mouthfeel with earthy undertones and a semi-sweet hint of maple finish. Aged in brandy barrels for one year. The perfect marriage of beer & barrel. OG: 26.0. IBU: 35.0. ABV: 13.6.

HOP WHOOPIN™: Style: American IPA. OG: 16.0. IBU: 95.0. ABV: 6.9.

INFECTIOUS GROOVE: Style: American Wild Ale. A kettle soured session ale. Light, crisp, and O'so tart! OG: 12.5. IBU: 8.0. ABV: 4.5.

PICNIC ANTS: Style: Saison / Farmhouse Ale. Traditional Belgian-style saison primary fermented with a new hybrid yeast strain created by Omega Yeast Labs and dubbed as "Saisonstein's Monster". This beer was tank & bottle conditioned with Brett Fantome for a bit of authentic farmhouse funk. Thirst quenching tart citrus and fruit zest make this a great beer for a hot day. Enjoy, you deserve it! OG: 13.0. IBU: 30.0. ABV: 6.3.

PROJECT LO: Style: American Wild Ale. Our sour blonde base beer aged in French oak barrels and served through a randall of sour patch kids. OG: 13.0. IBU: 8.0. ABV: 5.4.

REFRESHER COURSE 103: Style: American Wild Ale. 100% brett fermented (Drei & Fantome), mildly kettle soured Pale Ale dry hopped with El Dorado Hops. OG: 12.0. IBU: 35.0. ABV: 5.8.

WEAZE THE JUICE: Style: American Wild Ale. Displaying an in your face barrage of barrel character, aged brett complexity, and O'so sour cherry flavor, Weaze the Juice is a blend of 3 different beers all aged on cherries. Two are barrel aged, one a mixed culture ferment, one a brett beer fermented with an isolate from Oud Beersel, and one a 'young' brett beer done using the Fantome strain. This beer is not for the timid or faint of tart. IBU: 25.0. ABV: 7.0.

ODD SIDE ALES | 427

Brewer and Owner: Chris Michner.

www.oddsideales.com

41 Washington Ave, Suite 160, Grand Haven, MI 49417

Odd Side Ales, one of the fastest growing breweries in Michigan. Born in an old piano factory in downtown Grand Haven, Michigan, Odd Side Ales first opened its doors in March 2010. We've grown steadily since that first brew, but have never lost sight of our initial goal: to create a variety of complex beers, each with its own unique flavor. To that end, we strive to craft unusual beers that will make your taste buds dance. Whether you're looking for the perfect IPA or something... just a little different, we've got the beer for you.

AHHHH NUTS: Style: American Double / Imperial Stout. Bourbon Barrel aged Imperial Stout with Hazelnut OG: 1.095. IBU: 75.0. ABV: 9.0.

BEAN FLICKER: Style: American Blonde Ale. OG: 1.047. IBU: 21.0. ABV: 4.8.

NEW BEER: Style: American Double / Imperial IPA. Double IPA OG: 1.094. IBU: 77.0. ABV: 10.0.

QUEEN OF TARTS: Style: Fruit / Vegetable Beer. Soured Wheat Ale, Barrel Aged with Raspberries OG: 1.054. IBU: 5.0. ABV: 5.5.

OFF COLOR BREWING | 219

3925 W Dickens Ave, Chicago, IL 60647

At some point John and Dave were born. They did other stuff for a while and then they figured out they were better at making beer than at the other stuff. So that's what they do now. They met while both studied at the oldest and most respected brewing school (of the two...and by the brewers that went to the one) in the US, the Siebel Institute, in 2008 and the brewery was envisioned while they both interned at Metropolitan Brewing afterwards. Most of Off Color's business plan is based off of Doug and Tracy at Metro knowing what they're doing, so you should go buy some of their beer too. After cutting their teeth at larger breweries, the two somehow convinced enough otherwise-very-smart-people to invest enough money for them to buy some big shiny things to make their own beer in. So that's what they do now.

APEX PREDATOR: Style: Saison / Farmhouse Ale. Saison first wort and dry hopped with Crystal OG: 14.0. IBU: 25.0. ABV: 6.5.

BARE BEAR: Style: Sahti. Finnish style Sahti brewed with rye, juniper, and wine barrel staves OG: 16.0. IBU: 20.0. ABV: 7.0.

BARREL AGED DINOSMORES - AKA DINOSNORES: Style: Russian Imperial Stout. ABV: 11.0.

COFFEE DINOSMORES: Style: Russian Imperial Stout. IBU: 60.0. ABV: 10.5.

CORYBANTIC: Style: American Wild Ale. Brett beer brewed with Side Project using 100% wine barrel-aged water OG: 14.0. IBU: 20.0. ABV: 6.8.

FIERCE: Style: Berliner Weissbier. Berliner Weiss/Saison Hybrid OG: 9.5. IBU: 3.0. ABV: 3.8.

GRIZZLY KING: Style: Berliner Weissbier. Tiki Weiss brewed with Passion Fruit, Grapefruit Peel and Cinnamon. Collab with Sportsmans Club OG: 9.7. IBU: 3.0. ABV: 3.8.

JERKBIRD: Style: Belgian Strong Pale Ale. Belgian Strong Pale brewed with B clausenii in primary. Dry hopped with Polaris OG: 19.0. IBU: 20.0. ABV: 9.5.

RADIOLARIA: Style: American Wild Ale. AWA brewed Jesterking using a blend of house blends of indigenous yeasts and bacteria from the wilds of Texas and the frozen depths of Chicago OG: 9.0. IBU: 40.0. ABV: 4.5.

SCURRY: Style: American Dark Wheat Ale. Dark Honey ale brewed with Molasses and Oats. Just because it's German and dark doesn't mean it's an Alt. Technically, this is a Dunkel Kotbusser OG: 13.5. IBU: 18.0. ABV: 5.3.

TROUBLESOME: Style: Gose. Leipzig style gose OG: 15.0. IBU: 10.0. ABV: 4.5.

WHISKERS: Style: American Wild Ale. Rosé inspired AWA brewed with Central State aged in puncheon barrels OG: 18.0. IBU: 25.0. ABV: 8.5.

YUZU FIERCE: Style: Berliner Weissbier. Berliner Weiss/Saison Hybrid brewed with Yuzu OG: 9.7. IBU: 3.0. ABV: 3.8.

OHIO BREWING CO. | 205

Owner/Manager of Brewing Operations: Chris Verich.

www.ohiobrewing.com

451 South High St, Suite B, Akron, OH 44311

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival! Our new brewpub is opening by the end of summer at 804 W. Market St. in the Highland Square neighborhood in Akron. Come view our new 7 bbl brewhouse, savor one of our house beers at our 30 tap pub and enjoy our spent grain crust pizza or other tasty menu items. Check our website or facebook for special events and new tappings!

BUCKEYE BLONDE: Style: Witbier. OG: 12.5. IBU: 18.0. ABV: 5.0.

DOUBLE IRISH RED: Style: Irish Red Ale. IBU: 25.0. ABV: 6.9.

VERICH GOLD: Style: Kölsch. OG: 12.0. IBU: 21.0. ABV: 5.0.

OLD BAVARIAN BEER CO. | 214

523 West College Ave, Appleton, WI 54911

The Old Bavarian Beer Co. was established in 2009 to bring locally produced authentic German style beers to northeast Wisconsin. All our beers are produced using only the finest imported German barley and hops and traditional brewing methods for a truly authentic German flavor. These beers are produced at the Fox River Brewing Company under the supervision of Old Bavarian's master "bierbrauer."

"TANJANATOR" DOPPELBOCK: Style: Doppelbock. OG: 1.076. IBU: 25.0. ABV: 7.2.

BOURBON BARREL AGED DOPPELBOCK: Style: Doppelbock. OG: 1.075. IBU: 25.0. ABV: 7.2.

OLDE PENINSULA BREWPUB | 504

Brewmaster: Dan Kiplinger.

oldepenkazoo.com

200 W E Ave, Kalamazoo, MI 49009

Olde Peninsula Brewpub is located in downtown Kalamazoo, MI and was opened on St. Patrick's Day 1996 making us Kalamazoo's first Brewpub. We have a full food menu in addition to six year-round beers plus seasonal specialties that vary throughout the year. www.oldepenkazoo.com

CHOCO-RAZBERRY: Style: Black & Tan. ABV: 5.3.

DARK SIDE OF THE MOON LANDING: Style: American IPA. ABV: 7.2.

LEAKY WEE HEAVY SCOTCH ALE AGED IN CANADIAN WHISKEY BARRELS: Style: Scotch Ale / Wee Heavy. ABV: 10.0.

OP PUMPKIN ALE: Style: Herbed / Spiced Beer. ABV: 5.5.

ROCKIN' RAZBERRY WHEAT: Style: American Pale Wheat Ale. ABV: 5.5.

SASSAFRAS WOOD AGED TORNADO IPA: Style: American IPA. ABV: 7.5.

STOUT CHOCULA: Style: American Stout. ABV: 5.25.

THE GHOST OF STOUT CHOCULA: Style: American Stout. ABV: 5.5.

UP PAST MIDNIGHT COFFEE STOUT - MOONLIGHT AT MIDNIGHT: Style: American Stout. ABV: 5.5.

ROOKIE

OLIPHANT BREWING CO. | 125

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

We're small, irreverent, and genuinely happy to see you. Run by two mama ducks—Mort Wombat and Trillbit Squirtletron—Oliphant Brewing is a honker delight.

GROOT: Style: Scottish Gruit / Ancient Herbed Ale. Ai, spices. There's rainbow peppercorn, cloves,

PARTY ON WAYNE: Style: American Black Ale. ABV: 7.0.

RED HULK: Style: American Amber / Red Lager. red hulk bashes, clobbers, and destroys. enough said.

THE SKULL SHIP SANTA MUERTE : Style: American IPA. American IPA with Mosaic and Galaxy Hops—when floating in an intergalactic skull shaped to foster and raise panic in your opponents eyes you tend to relax. and the best way to relax is to tether onto a space whale and journey on as the grand Space Rider you are. Don't stop, get it get it, boss.

ONE BARREL BREWING CO. | 901

Brew Master: Peter Gentry. Head Brewer: Dan Sherman.

www.onebarrelbrewing.com

2001 Atwood Ave, Madison, WI 53704

One Barrel Brewing Company is rooted in historic brewing lore. Founded during the 377th annual meeting of the Gentleman's Brewing and Distilling Society, it was decreed that OBBC would showcase how approachable making

and drinking all manner of beer can be. So stop in to our tasting room to sample one of our many fine and unique brews. And also to check out our real live One Barrel Brewery, where all of our beer is brewed with love.

– “Veritas Per Crapula”

BILBO BAGGINS: Style: American IPA. IBU: 69.0. ABV: 6.2.

CARE BEAR BLOOD: Style: American Double / Imperial Stout. IBU: 60.0. ABV: 8.3.

HOOTENANY: Style: Herbed / Spiced Beer. IBU: 55.0. ABV: 5.6.

KATY PERRY: Style: American Pale Wheat Ale. IBU: 28.0. ABV: 5.5.

SUPER SECRET SPECIAL SOUR #1: Style: Lambic–Fruit. Special Tapping–Fruited Sour

SUPER SECRET SPECIAL SOUR #2: Style: American Wild Ale. Special Tapping–Wild Ale

ONE TRICK PONY BREWERY | 615

Brewmaster/Owner: Mark Kocol. **Fellow Brewer:** Jonathon Hickey. **Fellow Brewer:** Chris Betts.

www.onetrickponybrewery.com/

17933 Chappel Ave, Lansing, IL 60438

We opened our doors in June, 2012 doing all we could to NOT tell anyone that we were open, except of course the proper governmental bodies. We focus on small-batch quality and bold flavored beer, only brewing what we like and not conforming to what beer periodicals or experts say is trending this month. Brewing that way would be boring, and boring makes things feel like work. The name? After experiencing what felt like decades of obstacles in a Chicago brewpub project, a few small batches were sampled by a dyed-in-the-wool IPA-drinker who fatefully-asked if he could help on a brewday. "F-ck you! Not going to be a one trick pony just brewing you IPAs..." was the suitable response. And thus, a name and a brand were born. Situated along the I-80/I-94 corridor, look for One Trick Pony's Tap Room the next time business or life takes you to Indiana or Michigan from wherever it is you call home. We are the last stop in Illinois. If the flag is flying out front, we are open for business...or you could, of course, just check our Facebook page or the website. Either way, the Tap Room beckons, there's beer there, c'mon by!

SPOTTED SADDLE: Style: American Pale Ale. IBU: 50. ABV: 6.2%.

STORM CAT: Style: American Amber / Red Ale. IBU: 60. ABV: 6.7%. SRM: 15.

MAJOR: Style: Scottish Ale. IBU: 20. ABV: 8.6%. SRM: 25.

WARLANDER: Style: American Double / Imperial IPA. IBU: 100. ABV: 10%. SRM: 12.

HOLY FUNK: Style: American Wild Ale. IBU: 10. ABV: 5.5%. SRM: 3. If Brett, Pediococcus, and Lactobacillus all enjoyed a night out together enjoying Pale Ale after Pale Ale, they'd have a Wild on their hands.

GEORGIA GRANDE: Style: Hefeweizen. IBU: 14. ABV: 6.5%. SRM: 7.

ROOKIE

PARCHED EAGLE | 113

Brewmaster: Jim Goronson.

5440 Willow Road, Westport, WI 53597

Our philosophy is to provide a unique and intimate drinking and dining experience for all customers who step through our doors. Our emphasis is on producing world-class, fresh beers that pair smoothly with our food menu offerings. Parched Eagle's goal is to create beers that embody the adventurous spirit of the craft-brewing movement: creativity within the context of the world's many great beer styles. Our commitment to producing the best beers possible is the core principle of the business. Paraphrasing a political cliché from the 1990s: "It's about the beer, stupid."

ALFERD: Style: Saison / Farmhouse Ale. Black Rye Imperial Saison. Named after the most famous alleged cannibal in Colorado history! OG: 1.065. IBU: 35.0. ABV: 8.0.

GRAINNE'S SPECIAL BITTER: Style: Extra Special / Strong Bitter. Our ESB brewed in the tradition of one of the world's great beer styles. OG: 1.058. IBU: 45.0. ABV: 6.6.

HOP-BEARER: Style: American IPA. Our signature double dry-hopped IPA is a finely tuned rock combo of hop flavor using eight separate additions of the finest Simcoe, Amarillo, and Citra hops. OG: 1.066. IBU: 80.0. ABV: 6.7.

PARCHED EAGLE GOLDEN ALE: Style: Kölsch. Our namesake beer, Parched Eagle is what some may call a perfect lawn mowing beer. Perfect for a hot summer day, this thirst quenching offering is light, golden, and easy on the taste buds. OG: 1.049. IBU: 29.0. ABV: 5.2.

PEACE TREE BREWING CO. | 412

Brewmaster: Joe Kesteloot.

www.peacetreebrewing.com

107 West Main St, Knoxville, IA 50138

Established in 2009. Peace Tree Brewing Co is a small production microbrewery in Knoxville, IA. It was started in a refurbished building and acquired its name from a local historic landmark the "Peace Tree". The brewery taproom opened up in late 2009 and started serving the full flavored beer being brewed in small batches by brewmaster Joe Kesteloot. In March of 2010 the full packaging brewery opened and Peace Tree Brewery began to package the flagship beers that are now it's staples. Peace Tree still stays true to their small batch roots and continues to put out interesting and experimental beers on a regular basis.

BLONDE FATALE: Style: Belgian Strong Pale Ale. ABV: 8.5.

NO COAST IPA: Style: American IPA. IBU: 95.0. ABV: 7.0.

RED RAMBLER: Style: American Amber / Red Ale. ABV: 5.8.

SAISON BLANCHE: Style: Saison / Farmhouse Ale. ABV: 7.0.

SOUR MASH: Style: Experimental. ABV: 5.75.

PEARL STREET BREWERY | 913

Brewmaster: Joe Katchever.

www.pearlstreetbrewery.com

1401 Saint Andrew Street, La Crosse, WI 54603

Established 1999. Pearl Street Brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, a place well known for being the place where the iconic rubber boots for brewers and other tradesmen had been made for over a century. Now the PSB crew carries on in the 100 year old building, crafting award-winning ales and lagers. Visit the brewery and sit in one of the custom-made maple bar stools that surround the bar in the Tasting Room and enjoy a pint or two.

2015 RASPBERRY TAMBOIS: Style: Lambic - Fruit. ABV: 8.0.

DTB BROWN ALE : Style: American Brown Ale. ABV: 5.5.

ME, MYSELF, & IPA: Style: American IPA. IBU: 60.0. ABV: 6.5.

MOCHA JAVA LAVA: Style: Oatmeal Stout.

ROOKIE

PENROSE BREWING CO. | 106

509 Stevens St, Geneva, IL 60134

Belgian inspired session ales and oak-aged wilds.

DEMINIMUS MANDARINA: Style: Session Beer. IBU: 12.0. ABV: 3.6.

DESIROUS: Style: American IPA. OG: 14.0. IBU: 60.0. ABV: 6.2.

WILD 10 W/ TART CHERRIES: Style: American Wild Ale. IBU: 7.0. ABV: 6.7.

WILD 11: Style: American Wild Ale. IBU: 5.0. ABV: 5.9.

WILD IPA: Style: American Wild Ale. IBU: 49.0. ABV: 5.3.

PEOPLE'S BREWING CO. | 320

Owner/Brewmaster: Chris Johnson.

www.peoplesbrew.com

2006 North 9th St. Road, Lafayette, IN 47904

The People's Brewing Company provides high quality hand-crafted beer and education of the craft beer industry to the people of Lafayette and the state of Indiana while providing community leadership with environmentally friendly business practices. We offer a taproom and tours of our facility. Our staff is fully trained on the brewing process, beer styles, and beer production. We encourage our customers to become educated on craft beers and local beer history. Founded in 2009 by brewer Chris Johnson, formerly head brewer at Lafayette Brewing Company, and Brett VanderPlaats. Making flavorful session "beer for the People!"

AMAZON PRINCESS IPA: Style: American IPA. IBU: 62.0. ABV: 6.8.

FARMER'S DAUGHTER WHEAT: Style: American Pale Wheat Ale. IBU: 19.0. ABV: 4.2.

MUNECHNER RAUCHBIER: Style: Smoked Beer. IBU: 23.0. ABV: 5.5.

PHANTOM ASSASSIN WHITE IPA: Style: American IPA. IBU: 65.0. ABV: 6.2.

RHU THE BARBARIAN (BARREL AGED): Style: Tripel. IBU: 26.0. ABV: 8.0.

PERENNIAL ARTISAN ALES | 624

Brewmaster: Phil Wymore.

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Established in 2011, Perennial Artisan Ales is a small-batch microbrewery located at 8125 Michigan Avenue in St. Louis City. We package over 25 different beers a year, focusing on Belgian-style ales, Imperial stouts, Berliner Weisses, and barrel-aged beers, utilizing local ingredients as much as possible.

APRICOT BLONDE: Style: Fruit / Vegetable Beer. ABV: 6.0.

KYOTO COFFEE ABRAXAS: Style: American Double / Imperial Stout. ABV: 10.0.

PRO"CATS"INATION: Style: Saison / Farmhouse Ale. ABV: 7.0.

SAVANT BEERSEL: Style: American Wild Ale. ABV: 8.0.

SUBURBAN BEVERAGE: Style: Gose. ABV: 4.0.

PIECE | 102

Jonathon Cutler.

www.piecechicago.com

1927 W. North Ave., Chicago, IL 60622

Opened in July 2001, Piece has been serving fine quality, hand crafted ales and lagers, produced in small batches on our seven barrel brew house. Piece has won an impressive total of 24 medals at the World Beer Cup and The Great American Beer Festival. Most recently, a Gold Medal at the 2014 World Beer Cup for American Pale ale and a Bronze for International Pale Ale, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

CAMELTOE: Style: American Double / Imperial IPA.

GOLDEN ARM KOLSCH: Style: Kölsch.

LIGHT & CURVY: Style: Low Alcohol Beer. IBU: 14.0. ABV: 3.5.

THE WEIGHT: Style: American Pale Ale.

PIG MINDS BREWING CO. | 519

Brewmaster: Carson Souza.

www.pigmindsbrewing.com

4080 Steele Dr., Machesney Park, IL 61111

Welcome to Pig Minds Brewing Co. Inc., located just 5 miles west of Interstate 39 in Machesney Park, Illinois, where we brew beers with no boundaries. Featuring a uniquely designed vegan and vegetarian friendly food menu.

DEATH GRIP: Style: American IPA. OG: 1.064. ABV: 6.8.

FARM ON: Style: Saison / Farmhouse Ale. OG: 1.054. IBU: 27.0. ABV: 5.3.

HAPPI DAZE: Style: Fruit / Vegetable Beer. OG: 1.054. IBU: 27.0. ABV: 5.5.

JOE DADDY: Style: American Stout. OG: 1.088. IBU: 22.0. ABV: 8.2.

PRUNUS THE BITTER: Style: American IPA. IBU: 100.0. ABV: 6.8.

SOUTHY BITCH SLAP: Style: American Amber / Red Ale. ABV: 7.3.

PIGEON RIVER BREWING CO. | 418

www.pigeonriverbrewing.com

W12710 US HWY 45, Marion, WI 54950

At Pigeon River Brewing we believe beer is more than just a catalyst for drunkenness, but it need not be held on a pedestal as a rare delicacy. We subscribe to the philosophy that, “from man’s sweat and God’s love, beer came into the world” (St. Arnold of Metz, Patron Saint of Brewers). High quality beer is a gift from God which should be enjoyed with our daily bread to nourish our bodies and souls and bring merriment to every day. Our mission is to provide our customers with outstanding beer to enjoy in jovial surroundings. We carry out this mission by: 1.) brewing beers based on time-honored recipes from around the world, 2.) using the highest quality grains, hops, and yeast, without compromise, 3.) encouraging patrons to seek beer which delights their tastes, warms their hearts, and stirs their souls...and then encouraging them to have another.

PIPEWORKS BREWING CO. | 107

1675 N Western Ave, Chicago, IL

BLOOD OF THE UNICORN: Style: American Amber / Red Ale. ABV: 6.5.

PIPEWORKS CITRA IMPERIAL IPA: Style: American Double / Imperial IPA. ABV: 9.5.

PIPEWORKS HALLERTAU BLANC: Style: American Double / Imperial IPA. ABV: 9.5.

PIPEWORKS NINJA VS. UNICORN DOUBLE IPA: Style: American Double / Imperial IPA. ABV: 8.0.

S'MORE MONEY S'MORE PROBLEMS: Style: Milk / Sweet Stout. ABV: 10.0.

SQUARE GROUPER IMPERIAL IPA: Style: American Double / Imperial IPA. ABV: 9.5.

PORT HURON BREWING CO. | 228

President/Brewery Chief: Tanner Brethorst.

www.porthuronbeer.com

805 Business Park Rd, Wisconsin Dells, WI 53965

Port Huron Brewing Company derives its name from our Grandfather’s 1917 Port Huron Steam Tractor, which operates to this very day. This fine machine embodies the values of our Family-Owned operation. Careful construction without haste, a full day of honest work, and taking time for relaxation & camaraderie after a job well-done. Regardless of the beer style brewed, we live and brew by our motto: Quality Built Beer.

AMBER ALT: Style: Altbier. IBU: 36.0. ABV: 4.6.

HEFEWEIZEN: Style: Hefeweizen. IBU: 16.5. ABV: 4.6.

HONEY BLONDE: Style: American Blonde Ale. IBU: 20.0. ABV: 5.0.

MILLION DOLLAR SMOKED MAIBOCK: Style: Maibock / Helles Bock. ABV: 6.9.

OATMEAL STOUT: Style: Oatmeal Stout. IBU: 34.0. ABV: 6.6.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 33.0. ABV: 5.5.

PORTER: Style: American Porter. IBU: 40.0. ABV: 4.7.

POTOSI BREWING CO. | 911

Brewmaster: Steve McCoy.

www.potosibrewery.com

209 South Main St, Potosi, WI 53820

Potosi, Wisconsin is where beer is crafted and that craft is celebrated at the National Brewery Museum. The beer you hold was brewed in that town, by its fine people, in a small batch with the finest ingredients. We are potosi. We are beer's hometown. Potosi Brewery gives all profits to charity and is owned by the Potosi Foundation, a 501(c)3 run by a board of passionate and experienced elected volunteers. Potosi was originally founded in 1852 making it Wisconsin's 3rd oldest Brewery.

BALTIC PORTER: Style: Baltic Porter. This is the base beer for our Barrel-Aged Icebreaker.

ICE BREAKER (BA BALTIC PORTER): Style: Baltic Porter. IBU: 32.0. ABV: 8.5.

POTOSI PILSENER: Style: Czech Pilsener. IBU: 27.0. ABV: 5.5.

POTOSI STEAMBOAT SHANDY: Style: Fruit / Vegetable Beer. IBU: 12.0. ABV: 4.2.

POTOSI WEE STEIN WIT: Style: Witbier. IBU: 12.0. ABV: 5.25.

PURE MALT CAVE ALE: Style: American Amber / Red Ale. IBU: 15.0. ABV: 5.5.

RYE SAISON: Style: Saison / Farmhouse Ale. IBU: 28.0. ABV: 6.25.

SNAKE HOLLOW IPA: Style: American IPA. IBU: 65.0. ABV: 6.5.

TANGERINE IPA: Style: American IPA. IBU: 55.0. ABV: 6.5.

PUBLIC CRAFT BREWING CO. | 419

716 58th St, Kenosha, WI 53140

From our 4bbl brewery and taproom mega-global headquarters in downtown Kenosha, PUBLIC is making BEER for the PEOPLE. If we had one goal, we'd say it's Beer. Or maybe People. Laser blasting ignorance with knowledge would be a good one, too. (Who doesn't like laser blasting?) We considered making World Peace our singular mission, but that's way harder than it sounds. But we digress. The point is, we figure as far as noble causes and good intentions go, beer is good. And who reaps the benefits of that goodness? PEOPLE.

BONE DRY STOUT - (ON NITRO): Style: Smoked Beer. ABV: 8.0.

BONE DRY STOUT - (ON NITRO): Style: Irish Dry Stout. ABV: 5.0.

BONE DRY STOUT - (ON NITRO): Style: American Pale Ale. IBU: 39.0. ABV: 6.1.

GET-A-WAY WIT: Style: Witbier. ABV: 5.6.

K-TOWN BROWN ALE: Style: English Brown Ale. ABV: 4.8.

PUBLIC ACCESS - SESSION IPA: Style: Session Beer. ABV: 4.8.

PUBLIC ACCESS - SESSION IPA: Style: Session Beer. ABV: 8.0.

PUBLIC ACCESS - SESSION IPA: Style: Session Beer. ABV: 4.8.

RED EYE BREWING CO. | 312

Brewmaster: Kevin Eichelberger.

redeyebrewing.com

612 Washington St, Wausau, WI 54403

Established 2008. Located in Wausau's "near-east" neighborhood, just two blocks off of the downtown, our 5-Barrel system churns out creative, flavorful beers from our inspired brewmaster. Our ten taps pair four house beers with up to six seasonals throughout the year. We complement our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

EDEN: Style: Fruit / Vegetable Beer. OG: 12.0. IBU: 12.0. ABV: 5.0.

HOP STINGER 69: Style: American Pale Ale. OG: 11.7. ABV: 5.0.

MAN PANTS : Style: Kölsch. OG: 11.5. IBU: 28.0. ABV: 4.5.

RED EYE "4": Style: American Wild Ale. OG: 17.2. IBU: 25.0. ABV: 7.0.

SCHWARZBIER: Style: Schwarzbier. OG: 12.1. IBU: 23.0. ABV: 4.5.

THRUST: Style: American IPA. OG: 16.5. IBU: 75.0. ABV: 7.2.

REVOLUTION BREWING | 914

Brewmaster: James Clark.

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

Established 2010. Revolution Brewing is Chicago's hometown brewpub located in historic, yet hip, Logan Square. Our fourth year of business has seen tons of growth, new beers, bustling parties in our second floor Brewers' Lounge, along with serving loads of bacon-fat popcorn, burgers, tempeh reubens and working with local farmers for some amazing seasonal pub grub. Owner Josh Deth and head brewer Jim Cibak worked together previously before launching the Revolution. Located inside an old print shop, our large brewpub features carved wooden fists, bourbon barrel-stave walls, and ample room around the bar for pint-in-hand conversations. In 2012 we opened our 40,000-square foot production brewery a mile and a half away on Kedzie Avenue in the Avondale neighborhood. That year we also opened our Kedzie Brewery tap room, which is currently open Wednesdays through Sundays and features exciting brewery tours, a hand-crafted shuffleboard table, and beers to go. With three year-round cans, three year-round 22oz. bomber offerings, and an array of seasonal and specialty brews, it's not difficult to find us at your local bar, bottle shop, or grocer. Check us out at www.revbrew.com.

BLUE GENE: Style: American Porter. IBU: 28.0. ABV: 9.0.

CHERRY CAFE DETH: Style: Russian Imperial Stout. ABV: 11.4.

CITRA HERO: Style: American IPA. IBU: 85.0. ABV: 7.5.

COFFEE EUGENE: Style: American Porter. IBU: 28.0. ABV: 7.0.

COFFEE EUGENE: Style: American Porter. Our robust Eugene Porter with Dark Matter Coffee. IBU: 28.0. ABV: 7.0.

CROSS OF GOLD: Style: American Blonde Ale. OG: 13.5. IBU: 25.0. ABV: 5.0.

EL HEFE LOCO: Style: Hefeweizen. IBU: 18.0. ABV: 5.0.

FIST CITY: Style: American Pale Ale. IBU: 40.0. ABV: 5.5.

GEISTFAHRT (GHOST RIDE): Style: Kölsch. IBU: 22.0. ABV: 5.3.

OKTOBERFEST: Style: Märzen / Oktoberfest. OG: 25.0. IBU: 25.0. ABV: 5.7.

RISE: Style: American Stout. IBU: 55.0. ABV: 7.5.

ROSA: Style: Herbed / Spiced Beer. IBU: 15.0. ABV: 5.8.

STRAIGHT JACKET: Style: American Barleywine. IBU: 55.0. ABV: 13.0.

RHINELANDER BREWING CO. | 421

President/Owner: Jyoti Auluck.

www.rhinelanderbrewery.com

59 South Brown St, Rhineland, WI 54501

The brewery first opened in Rhineland in 1892 and continued to brew beer until 1967. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company (now known as Minhas Craft Brewery). Rhineland re-introduced 7 oz bottles in the summer of 2011 and they are available in many locations throughout Wisconsin. The first additions to the Rhineland shorty came in the fall of 2011—Chocolate Bunny Stout, Imperial Jack Double IPA, Thumper American IPA and Mystical Jack Traditional Ale.

CHOCOLATE BUNNY STOUT: Style: American Stout. This beer pours dark brown with a moderate tan head. The smell and taste of toasted coffee with a light cocoa aroma come through slowly, it is very pleasant and not overpowering. A pronounced roasted malt flavor with a slightly sweet cocoa note conclude with a subtle hop bitterness that is well balanced. Mouth feel is velvety smooth. Available year round. OG: 14.65. IBU: 66.0. ABV: 5.5.

EXPORT LAGER "SHORTY": Style: American Adjunct Lager. OG: 11.3. IBU: 13.0. ABV: 5.0.

IMPERIAL JACK DOUBLE IPA: Style: American Double / Imperial IPA. This is a big, beefy IPA. Pale golden-straw color with a nice one finger head and good retention. Aromas are of a strong pine and citrus hop. The pine and citrus flavors both come through with taste that nearly conceals the malt, but not quite. For a hoppy beer,

it finishes with an easy linger, a medium mouth feel and a very warming afterglow. Available year round. OG: 17.5. IBU: 75.0. ABV: 8.5.

RHINELANDER OKTOBERFEST: Style: Märzen / Oktoberfest. A classic German Märzen style beer. Rich, biscuit malt flavors are highlighted by old world noble hops. Pours a rich amber color with excellent retention and lacing. It is easy drinking, medium in body. OG: 13.0. IBU: 21.0. ABV: 5.2.

RIGHT BRAIN BREWERY | 426

Brewmaster: Nick Panchame.

www.rightbrainbrewery.com

225 East 16th St, Traverse City, MI 49684

Have you ever wanted to cram bacon, asparagus, or a whole cherry pie into a pint glass and attempt to drink it? Well, that's what we do on a daily basis (when we're not fending off reptilian shape shifters.) Based out of Traverse City, Michigan, we use pristine Lake Michigan water and a healthy helping of TLC to transform our favorite culinary combinations into award winning beers. Our firm belief that "extracts are for sissies" means that we only use whole ingredients. No extracts or artificial flavors involved. So, if you're in need of something to wake up your taste buds and metaphorically blow your mind (it could get messy) then strap in and prepare to Beer No Evil©.

1225 IPA: Style: American Double / Imperial IPA. ABV: 9.2.

AGATHA IPA: Style: Hefeweizen. ABV: 7.2.

BLUE MAGIC: Style: American Pale Wheat Ale. OG: 1.052. IBU: 12.0. ABV: 4.8.

CEO STOUT: Style: American Stout. OG: 1.056. IBU: 25.0. ABV: 5.5.

CHERRY PIE WHOLE: Style: Experimental. OG: 1.044. IBU: 15.0. ABV: 5.2.

CONCRETE DINOSAUR: Style: Rye Beer. OG: 1.067. IBU: 60.0. ABV: 7.2.

CONCRETE DINOSAUR : Style: Rye Beer. ABV: 7.2.

DEAD KETTLE: Style: American IPA. OG: 1.056. IBU: 70.0. ABV: 5.5.

FIRE STARTER : Style: American Porter. ABV: 5.9.

HEFE CUBANO: Style: Hefeweizen. ABV: 5.9.

HOPPY STOAWAY: Style: Saison / Farmhouse Ale. ABV: 4.2.

LOOPING OWL: Style: American Amber / Red Ale. OG: 1.058. IBU: 22.0. ABV: 6.5.

MANGALITSA PIG PORTER: Style: American Porter. ABV: 7.0.

SPEAR BEER: Style: American Pale Ale. ABV: 4.8.

STRAWBERRY FIELDS: Style: Fruit / Vegetable Beer. OG: 1.052. IBU: 10.0. ABV: 5.5.

THAI PEANUT: Style: Abbey Ale. OG: 1.07. IBU: 25.0. ABV: 7.9.

ROOKIE

ROCHESTER MILLS BEER CO. | 112

www.beercos.com

400 Water St, Rochester, MI 48307

The Rochester Mills Beer Co. opened its doors in 1998 and began brewing a wide selection of handcrafted Lagers & Ales for the residents of Rochester, Michigan. The brewpub is located on Water Street in Downtown Rochester's historic Western Knitting Mill. Preserving the original character of the building, the brewpub features original hardwood floors, columns, beams and exposed brick walls. In 2012 we expanded operations and opened a Production Brewery just five miles down the road in Auburn Hills to take the beers beyond the brewpub. Today you can find the beers of Rochester Mills on draft and packaged in 16 oz. cans. Cheers!

BLUEBERRY PANCAKE MILKSHAKE STOUT: Style: Milk / Sweet Stout. IBU: 20.0. ABV: 5.5.

BOURBON BARREL AGED MILKSHAKE STOUT: Style: Milk / Sweet Stout. IBU: 20.0. ABV: 7.5.

BOURBON BARREL AGED ROCHESTER RED: Style: Irish Red Ale. IBU: 19.0. ABV: 8.5.

CORNERSTONE IPA: Style: American IPA. An unfiltered amber-colored Ale packed with hop bitterness, flavor and aroma. Dry hopped with Centennial hops for lots of flavor and a citrusy aromatic finish. IBU: 60.0. ABV: 6.5.

MILKSHAKE STOUT: Style: Milk / Sweet Stout. The combination of 4 different malts, along with a low hop level, creates a beer featuring rich, sweet roasted flavors. The addition of lactose (milk sugars) adds complexity, body, and a residual sweetness lending a smooth creamy texture to this full flavored brew. IBU: 20.0. ABV: 5.0.

NEWTON'S ALECHEMY DOUBLE IPA: Style: American Double / Imperial IPA. Newton's ALEchemy gets the bulk of its flavor from Pure Michigan™ Cascade hops grown just a few miles up the road from the brewery. Its smooth bitterness is derived from the power of Magnum hops. The brew is finished with dry hopped additions of Citra & Calypso hops for a complex fruity, citrusy aroma. IBU: 88.0. ABV: 8.8.

OKTOBERFEST: Style: Märzen / Oktoberfest. A malty, German-style Lager with low hop bitterness. This Oktoberfest features a medium body with a brilliant amber color that is rich, yet easy drinking. IBU: 21.0. ABV: 6.2.

PINE KNOB PILSNER: Style: Czech Pilsener. Light golden in color and crystal clear with hops prevalent, Pine Knob Pilsner has clean bitterness, floral flavor and aroma. This crisp, refreshing, and flavorful taste is what you expect from a world-class Pilsner-style beer. IBU: 24.0. ABV: 5.3.

ROCHESTER RED ALE: Style: Irish Red Ale. This deep red-colored Irish-Style Ale features a rich, malty flavor profile, medium body and a low level of hop bitterness for a smooth, great tasting, easy to drink beer. IBU: 19.0. ABV: 6.0.

ROCK BOTTOM BREWERY | 404

Brewmaster, Rock Bottom Milwaukee: David Bass.

www.rockbottom.com

740 N. Plankinton Ave., Milwaukee, WI 53203

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room or downstairs pub. Tours available upon request and on weekend boat tours.

CASK CONDITIONED IPA: Style: Munich Dunkel Lager. OG: 13.0. IBU: 20.0. ABV: 5.3.

IRON HORSE PILSNER: Style: German Pilsener. OG: 12.0. IBU: 38.0. ABV: 5.2.

JALAPENO HONEY CREEK PALE ALE: Style: American IPA. OG: 15.0. IBU: 58.0. ABV: 6.3.

JAZZBERRY: Style: American IPA. OG: 15.0. IBU: 80.0. ABV: 6.2.

NAUGHTY SCOT: Style: Scotch Ale / Wee Heavy. OG: 17.0. IBU: 20.0. ABV: 7.2.

ROCK BRIDGE BREWING CO. | 311

Brewmaster: Stu Burkemper.

www.rockbridgebrewery.com

1675 Buchanan Dr, Columbia, MO 65203

Rock Bridge Brewing Co. became Columbia, MO's first production brewery in 2012. We brew beer that we want to drink and hope that you want to drink it as well. Currently, Rock Bridge is distributed throughout Missouri.

OBLIGATORY PUMPKIN ALE: Style: Pumpkin Ale. Another damn pumpkin beer. In a cask. OG: 1.09. IBU: 65.0. ABV: 10.0.

OPTION #2: Style: Milk / Sweet Stout. IBU: 20.0. ABV: 9.3.

RYE YOU 'LIL PUNK: Style: American IPA. American IPA with rye OG: 1.063. IBU: 60.0. ABV: 7.0.

THE CRONE: Style: Experimental. IBU: 20.0. ABV: 10.0.

ROOKIE

ROCKFORD BREWING CO. | 411

200 Prairie St, Rockford, IL 61107

Three years ago a group of Rockford natives made the decision to share their passion for fine beer and food with others in the form of a brewpub. Our home is the historic Prairie Street Brewhouse, an important part of Rockford's history and currently coming back to life as a mixed-use development. Home to the original Rockford Brewing Company, this building was one of the first breweries in the nation, pumping out over 75,000 barrels a year and its peak. Our shiny new 15-barrel brewery is the backdrop to Rockford's newest destination for handcrafted beer and food. We are proud

and excited to bring this wonderful piece of Rockford history back to life and look forward to exceeding expectations.

BLACK SAISON: Style: Saison / Farmhouse Ale. IBU: 26.0. ABV: 5.6.

BLACK AND BLUE KOLSCH: Style: Kölsch. ABV: 4.9.

HERB AND PEACH SAISON: Style: Saison / Farmhouse Ale. Saison with Sage, Rosemary, and White Peach IBU: 23.0. ABV: 5.3.

NUT BROWN: Style: American Brown Ale. IBU: 24.0. ABV: 5.3.

TRICKY NIK: Style: Light Lager. Our Czech Pils with Trix Cereal. Fruity, fun, and delicious! IBU: 19.0. ABV: 5.2.

WEST COAST IPA: Style: American IPA. IBU: 68.0. ABV: 6.4.

RUSH RIVER BREWING CO. | 206

Owner: Nick Anderson. Brewer: Dan Chang.

rushriverbeer.com

990 Antler Ct, River Falls, WI 54022

Rush River beers are brewed, kegged and bottled in River Falls, WI. We are a brewer owned company. All of our beers are UNFILTERED and UNPASTEURIZED giving them a robust mouthfeel, as well as many health benefits. Our yeast strains are custom made for us in Oregon, and all of our barley, wheat and hops are American grown.

DOUBLE BUBBLE: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 9.0.

SCENIC : Style: American Pale Ale. IBU: 30.0. ABV: 4.9.

THE UNFORGIVEN: Style: American Amber / Red Ale. ABV: 5.5.

SAINT FRANCIS BREWERY AND RESTAURANT | 508

Brewmaster: Scott Hettig.

stfrancisbrewery.com

3825 South Kinnickinnic Ave, St. Francis, WI 53235

The Saint Francis Brewpub opened in the spring of 2009 in St. Francis, Wisconsin. Our success and popularity has allowed our products to become available in stores and restaurants in Southeastern Wisconsin... Enjoy.

ENVY IPA: Style: American IPA. ABV: 7.5.

GLUTTONY SUMMER NIGHT SAISON: Style: Saison / Farmhouse Ale. ABV: 7.7.

GREED 2.0: Style: Session Beer. ABV: 4.8.

LUST WEISSBIER: Style: Hefeweizen. ABV: 6.5.

PRIDE COCONUT BROWN ALE: Style: American Brown Ale. ABV: 9.0.

SLOTH NUT BROWN ALE: Style: American Brown Ale. ABV: 5.7.

WRATH AMBER: Style: American Amber / Red Ale. ABV: 6.4.

SAMUEL ADAMS BREWING CO. | 503

Brewmaster: Eric Beck.

www.samueladams.com

1625 Central Pkwy, Cincinnati, OH 45214

Established in 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!). The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 bbls. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. Winner of more than 200 international awards. Nationwide distribution. Angry Orchard Cider Company, brewed in Cincinnati OH, made its debut in 2012. After years of experimenting with different types of apples from all over the map and different cider-making techniques we learned along the way, we came up with a really imaginative, creative recipe.

SAND CREEK BREWING CO. | 215

General Manager: Jim Wiesender. Brewmaster: Todd Krueger.

www.sandcreekbrewing.com

320 Pierce St, Black River Falls, WI 54615

In 1856, Ulrich Oderbolz pioneered Western Wisconsin's brewing industry in Black River Falls. In the early 1900's, the Oderbolz family sold the brewery. Prohibition shut down the brewery in 1920, and over the next 70 or so years the old brewery had been used for everything from raising turkeys to building land mines during the Vietnam War to bottling Coca-Cola and private labeled soft drinks. In late 1996, the Hellman family purchased the old brewery, refurbished the building and installed a brand-new, state-of-the-art brewing system for the Pioneer Brewing Company. In 1999, the Sand Creek Brewing Company was started in Downing WI and born of beer equipment made of pudding tanks and duct tape. Their first beers were sold in growlers. In 2004 the Sand Creek Brewing Company purchased the Pioneer Brewing company and continues that proud tradition by offering great beers brewed at the historic location in Black River Falls.

BARREL AGED GOODNESS! : Style: Oatmeal Stout. 🍷 Oscars Chocolate Oatmeal Stout - with cherries and in a pin - Need I say anything more? IBU: 30.0. ABV: 5.6.

BLACK CURRANT SCOTCH ALE : Style: Scottish Ale. Scotch ale made with locally produced Currants! IBU: 12.0. ABV: 9.5.

BUGLER BROWN ALE: Style: American Brown Ale. IBU: 10.0. ABV: 4.8.

OSCAR'S CHOCOLATE OATMEAL STOUT: Style: Oatmeal Stout. IBU: 30.0. ABV: 5.0.

SAND CREEK HARD CRANBERRY LEMONADE: Style: Fruit / Vegetable Beer. IBU: 1.0. ABV: 6.0.

TANGERINE WILD RIDE: Style: American IPA. Our Wild Ride IPA with a Mango Twist! IBU: 65.0. ABV: 6.0.

WOODY'S EASY ALE: Style: Session Beer. IBU: 35.0. ABV: 4.0.

SCHLAFLY BEER | 330

Ambassador Brewer: Stephen Hale.

schlafly.com

2100 Locust St, St. Louis, MO 63103

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery. We're really happy to be returning for our 23rd annual Great Taste of the Midwest. Located in the historic Swift Printing Buildings, The Schlafly Tap Room was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces more than seventy beer styles a year: come try many of them at our 17th annual HOP in the City beer festival at The Tap Room on Saturday, September 19th, 2015.

Schlafly Bottleworks opened a few miles away twelve years ago, brewing nearly 50,000 bbls in 2014, and has become a popular destination for locals and visitors. The menu focuses on local purveyors, with Schlafly Gardenworks producing thousands of pounds of vegetables and herbs used in both restaurants. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to take a tour sometime. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. You can find our beer at many places within a six-hour drive, as well as from Virginia to New York City.

BLACKBERRY SOUR: Style: Fruit / Vegetable Beer. IBU: 1.0. ABV: 5.0.

DRY HOPPED APA: Style: American Pale Ale. IBU: 50.0. ABV: 5.9.

GRAPEFRUIT IPA: Style: American IPA. IBU: 50.0. ABV: 5.9.

HARD APPLE CIDER: Style: Cider. ABV: 7.2.

KIP'S WEDDING GOSE: Style: Gose. IBU: 5.0. ABV: 4.5.

KÖLSCH: Style: Kölsch. A classic golden ale that uses a centuries-old yeast strain from a famous Kölsch brewer in Köln, Germany. Fermented at 62°F, then cold conditioned, it has the delicate fruity aroma of an ale with the crisp, clean finish of a lager. Lightly roasted malt, German Perle, Hallertau Tradition. OG: 11.8. IBU: 25.0. ABV: 4.8.

PALE ALE: Style: English Pale Ale. A smooth, balanced, copper-colored session beer with mildly spiced flavor and aroma from the East Kent Goldings hops. The bready, lightly caramel malt complements the hint of fruitiness contributed by the London

Ale yeast, making it satisfying and authentic; the perfect flagship beer for Schlafly. IBU: 25.0. ABV: 4.4.

PUMPKIN ALE: Style: Pumpkin Ale. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal) OG: 18.5. IBU: 16.0. ABV: 8.0.

RASPBERRY HEFEWEIZEN: Style: Fruit / Vegetable Beer. Our Raspberry Hefeweizen is a true fruit beer, not a fruit-flavored beer. We add puréed raspberries to our Hefeweizen during the primary fermentation process. Although we add no sugar, color or flavors, the resulting beer is a hazy pink color, with citrus aromas from the wheat and a flavor that is neat and tart. While this beer is low in bitterness, it is not overwhelmingly sweet, making it a thoroughly drinkable beer for the season. "It doesn't look fake, because it's not fake!" OG: 10.5. IBU: 16.0. ABV: 4.1.

SHIPWRECKED BREWPUB | 623

Brewmaster: Rich Zielke.

www.shipwreckedmicrobrew.com

7791 Egg Harbor Rd., Egg Harbor, WI 54209

Established in 1997, Shipwrecked homes Door County's only Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant and Inn. A place where one can eat, drink and sleep all in the heart of Egg Harbor, WI. There is always a changing seasonal brew that flows freely on tap. Take these delicious brews home by a six-pack, growler, case or even a keg!! Stop at Shipwrecked to try a fun sampler platter or enjoy your favorite microbrew in a frosty pint! Retail beer is also available at stores throughout Northeast Wisconsin.

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. ABV: 5.5.

INDIA PALE ALE: Style: American IPA. IBU: 45.0. ABV: 6.0.

MAIBOCK: Style: Maibock / Helles Bock. ABV: 6.5.

PENINSULA PORTER: Style: American Porter. ABV: 5.4.

SUMMER WHEAT: Style: Hefeweizen. ABV: 5.8.

SHORELINE BREWERY & RESTAURANT | 227

Brewmaster: Sam Struheck.

www.shorelinebrewery.com

208 Wabash St, Michigan City, IN 46360

Established in 2005. Shoreline Brewery is located on the Southern shore of Lake Michigan, just a 5 minute walk from the beautiful beaches of Michigan City Indiana. Housed in a pre-Civil War era building built in 1857, Shoreline has a full service restaurant. Twelve taps ensure a beer to everyone's liking, from any easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Live original music is presented on Saturday nights. Sit Back, Relax, Cheers!

2008 BOURBON BARREL LOST SAILOR: Style: Abbey Ale. 🍷 An Imperial Stout aged in a bourbon barrel with intense chocolate, coffee, and warm alcohol flavors.

BELTAINÉ: Style: Scottish Ale. The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

BIG BELLA: Style: Scotch Ale / Wee Heavy. Smooth heavy Scotch ale with molasses, currant, dark fruit and caramel

BIG BELLA (2010 & 2011 VINTAGES): Style: Scotch Ale / Wee Heavy.

BIG BELLA (2012 VINTAGE): Style: Scotch Ale / Wee Heavy. 🍷 Molasses, currant, dark berries, and caramel flavors

CHESTER BROWN ALE: Style: English Brown Ale. A smooth, well balanced, hop forward brown Ale.

CURSE THE GOAT: Style: Doppelbock. A strong, hearty yet smooth; aged in a bourbon barrel

DISCOMBOBULATION (2010 & 2011 VINTAGES): Style: American Barleywine.
Barrel Aged Series: Celebration Ale Aged in Bourbon Barrels

DON'T PANIC! : Style: English Pale Ale. Classic English Style Ale; malty, medium bodied and slightly hopped

EXPONENTIAL ALE: Style: American Pale Ale.

LY-KO-KI-WE KÖLSCH: Style: Kölsch. A crisp and refreshing German style ale

RELENTLESS WINTER BALTIC PORTER: Style: Baltic Porter.

RILLO RYE: Style: Rye Beer. Double Rye Aged in Rye Whiskey Barrels

SESH WHEAT ALE: Style: American Pale Wheat Ale. Extremely refreshing American style wheat ale, made with over 30% wheat, and all Amarillo hops for a slight citrus finish. Celebrate the season, with this great "session" beer.

SHODDY DOCK SESSION IPA: Style: Session Beer. Citra and Amarillo hopped, low alcohol IPA infused with grapefruit peel and lemongrass

STELLA BLUE: Style: Fruit / Vegetable Beer. Light and Crisp German Style Ale with a hint of blueberry

SUM NUG: Style: American IPA. Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone made this beer an instant favorite at the Shoreline.

SHORT'S BREWING CO. | 802

Brewer, Beer Liberator, and Creative Engineer: Joe Short.

www.shortsbrewing.com

121 North Bridge St, Bellaire, MI 49615

Established in 2004. Short's Brewing Company is a small microbrewery located in a quaint village placed in northwest lower Michigan. Since opening our doors to the public on April 23rd, 2004, we have put ourselves on the map as a destination brewery for beer enthusiasts from all over the nation. We serve 20 different beers at any given time and offer dozens of annual and seasonal 6 packs in the bottle. Our deli serves fantastic toasted sandwiches, pizzas, soups and wraps of which equally compliment the diversity of our beer menu. We maintain our mission statement of beer liberation through industry innovation. Our quest is to educate people about the historical and cultural value of our fermented art- an art that incorporates a large spectrum of flavors we strive to exemplify through our diverse craft brew selection.

Please enjoy our beer! It was handcrafted by people who care in Northern Michigan. Cheers!

BOURBON EVIL URGES: Style: Belgian Strong Dark Ale. IBU: 36.0. ABV: 8.5.

KEY LIME PIE : Style: Fruit / Vegetable Beer. IBU: 21.0. ABV: 5.5.

PINBALL WHISPERS: Style: American Wild Ale. IBU: 8.0. ABV: 9.1.

STICKY ICKY ICKY: Style: American IPA. IBU: 70.0. ABV: 6.5.

THAI COCONUT OATMEAL STOUT: Style: Oatmeal Stout. IBU: 33.0. ABV: 7.4.

SILVER CREEK BREWING CO. | 326

Brewmaster: Steve Venturini.

www.SilverCreekBrewing.com

N57 W6172 Portland Rd, Cedarburg, WI 53012

Microbrewery & brewpub in the historic Cedarburg Mill located on the SE corner of Columbia & Portland Roads in the heart of Cedarburg, Wisconsin. Featuring 16 taps with several of our own beers and Blonde Root Beer along with choice micro's and imports from all over the US and the World. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill dam and through the original vertical-shaft turbine. Our pub and brewery have been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill.

OKTOBERFEST: Märzen / Oktoberfest

PORTER: Baltic Porter

SILVER CREEK BLONDE ROOT BEER: Root beer

SILVER CREEK KOLSCH: Kölsch

ROOKIE

SLAP SHOT BREWING CO. | 109

www.slapshotbrewing.com

3223 S Kolin Ave, Chicago, IL 60623

MOSAIC MADNESS: Style: American IPA. Session IPA with Mosaic hops OG: 1.05. IBU: 48.0. ABV: 5.5.

OFF SAISON: Style: Saison / Farmhouse Ale. Equinox hopped saison brewed with orange and lemon OG: 1.054. IBU: 30.0. ABV: 6.0.

VANILLA CURSE: Style: Milk / Sweet Stout. Milk Stout with Vanilla OG: 1.075. IBU: 34.0. ABV: 8.0.

SOLEMN OATH BREWERY | 522

President: Joe Barley. Head Brewer: Tim Marshall.

solemnoathbrewery.com

1661 Quincy Ave, Naperville, IL 60540

Solemn Oath—born high above the great expanse of the American West—makes craft beer in Naperville, Illinois. We are driven by our passion for Belgian-inspired and barrel-aged beers.

BUTTERFLY FLASHMOB: Style: Belgian IPA. A massive mélange of citrus, tropical fruit, melon and floral aromatics balance a light malt sweetness in this hop forward Belgian Ale. Lively effervescence with assertive hop flavor and a dry finish. OG: 15.5. IBU: 75.0. ABV: 7.25.

CONQUEST: Style: Tripel. Collaboration with The Bruery. Belgian-style Golden Ale brewed with cocoa nibs, toasted coconut, vanilla and cinnamon. Light-bodied with a complex, layered flavor profile consisting of fruity yeast esters, fruity American hop flavor and light Pils malt sweetness. OG: 19.0. IBU: 40.0. ABV: 9.0.

FULL MALLOW JACKET: Style: American Double / Imperial Stout. Our American Double Stout aged for 20 months in Heaven Hill bourbon barrels. OG: 18.0. IBU: 76.0. ABV: 8.5.

PAIN CAVE: Style: American Double / Imperial IPA. Crisp, citrus hop aroma and firm bitterness balanced by light caramel malt sweetness and medium body. OG: 19.0. IBU: 100.0. ABV: 9.0.

PUNK ROCK FOR RICH KIDS: Style: Belgian Pale Ale. Light caramel sweetness and fruity Belgian yeast compliment the unique flavor and aromatics of a single hop variety. OG: 13.0. IBU: 47.0. ABV: 5.5.

SNAGGLETOOTH BANDANA: Style: American IPA. Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun. OG: 14.5. IBU: 81.0. ABV: 6.5.

SOUTH SHORE BREWERY | 213

Brew Crew: Francois Bélanger, Will Krift, Cory Davis, Justin Bohn, Bo Bélanger.

www.southshorebrewery.com

808 West Main St, Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since its inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore Brewery is a proud and active member in the Wisconsin Brewers Guild.

AMERICAN PALE ALE: Style: American Pale Ale. IBU: 55.0. ABV: 6.3.

BOURBON BARREL COFFEE MINT STOUT: Style: American Stout. ABV: 6.1.

HIGHLANDER BLUEBERRY WHEAT: Style: Hefeweizen. IBU: 9.0. ABV: 5.5.

INLAND SEA PILSNER: Style: American Pale Lager. IBU: 14.0. ABV: 5.8.

NUT BROWN ALE: Style: English Brown Ale. IBU: 17.0. ABV: 5.5.

WPA (WISCONSIN PALE ALE): Style: American IPA. ABV: 6.3.

ROOKIE

SPITEFUL BREWING | 108

www.spitefulbrewing.com

1815 W Berteau Ave, Chicago, IL 60613

Spiteful was started by longtime friends Jason Klein and Brad Shaffer in late 2012. Operating on a 3.5 bbl brewery, we fill 5bbl and 7bbl fermentors. We package in 12oz cans, 16oz cans, and 22oz bottles for delivery across Chicagoland!

BA HOSTILE HARRY: Style: Russian Imperial Stout. Thick as motor oil RIS Aged in Journeyman Whiskey barrels. OG: 34.0. IBU: 80.0. ABV: 10.0.

CORPORATE LEMMINGS: Style: American Double / Imperial IPA. Double IPA with Mosaic, Citra, and Amarillo. Juicy. OG: 17.5. IBU: 50.0. ABV: 8.8.

DIGGABLE IPA: Style: American IPA. Bursting with tropical flavors and aroma from Galaxy and Citra Hops. Balanced and refreshing leaving you wanting more. OG: 13.3. IBU: 46.5. ABV: 6.0.

GOD DAMN COCONUT PIGEON PORTER: Style: American Porter. Our Pigeon Porter with toasted coconut added for extra god damn delightfulness. OG: 23.0. IBU: 19.5. ABV: 8.2.

MALEVOLENCE CHOCOLATE CALIENTE: Style: Russian Imperial Stout. Big RIS with vanilla beans, cinnamon, hot peppers and cacao nibs added. On cask for the first time ever. OG: 29.0. IBU: 110.0. ABV: 10.5.

SPRECHER BREWERY | 118

Randy Sprecher: Tom Strelka.

www.sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI 53209

In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

ABBEY TRIPLE: Style: Tripel. IBU: 13.0. ABV: 8.41.

IPA2 (DOUBLE INDIA PALE ALE): Style: American Double / Imperial IPA. IBU: 88.0. ABV: 7.5.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 15.0. ABV: 6.0.

SUMMER PILS: Style: Czech Pilsener. IBU: 38.0. ABV: 5.0.

SQUARE ONE BREWERY AND DISTILLERY | 222

Owner: Steve Neukomm.

www.squareonebrewery.com

1727 Park Ave, St. Louis, MO 63104

Square One Brewery and Distillery was founded in 2006 in the historic Lafayette Square District of St. Louis and features an upscale pub menu, 12 draft beers and one cask ale. Square One doesn't distribute any of its beers, offering them at the bar, in the restaurant or as a to go item in a growler. The owner, Steve Neukomm has been in the food and beverage industry in St. Louis since the 1970's and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company and for a few years ran both locations, selling August in 2010. Dr. John Witte, Square One's brewer has over 18 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. In 2009 Square One added a 50 gallon pot still and began distilling products, which

now feature over 14 different styles ranging from our award winning JJ Neukomm American Single Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 770 barrels per year.

ARAMIS IPA: Style: American IPA. Twenty-fifth in our series of single hopped IPA's, Aramis is one of the Alsace regions' most important aroma hop, and a "daughter" of the Strisselpalt hop. It has a classic herbal flavor and aroma. OG: 1.061. IBU: 65.0. ABV: 6.25.

OH HAWAII: Style: American Pale Wheat Ale. Using our American Wheat beer recipe as the base, we then add fresh caramelized pineapple puree to the kegs. Due to the continued presence of the fruit, there will be a haziness and slight puree present in the glass. A great summertime wheat beer finishing with the sweet zestiness of pineapple. OG: 1.048. IBU: 12.0. ABV: 4.75.

PARK AVENUE PALE: Style: American Pale Ale. This beautiful copper colored pale ale is our Americanized version of an English Ale. We use a variety of American hops for flavor and aroma. OG: 1.05. IBU: 60.0. ABV: 5.5.

WOHLDBRAU: Style: Berliner Weissbier. Named in honor of our head brewer, David Wohldmann, this hazy straw colored ale is a classic Berliner Weisse. From its' dry and tart flavor, one can see why Napoleon named these the Champagne of the north. We offer it straight, or ask for our house created blood orange syrup you can add for a touch of fruit and a hint of sweetness. OG: 1.042. IBU: 2.0. ABV: 3.75.

STEVENS POINT BREWERY | 130

Brewmaster: Gabe Hopkins.

www.pointbeer.com

2617 Water St, Stevens Point, WI 54481

The Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. More than 150 years later, the Stevens Point Brewery continues to successfully brew quality beer, just as the brewery's founders, Frank Wahle and George Ruder, did in 1857. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 3rd oldest continuously operating brewery remaining in the United States. Today, the Stevens Point Brewery is proud to be Wisconsin-owned and independently operated.

CIDERBOYS FIRST PRESS HARD CIDER: Style: Cider. ABV: 5.0.

CIDERBOYS PEACH COUNTY HARD CIDER: Style: Cider. ABV: 5.0.

CIDERBOYS PINEAPPLE HULA: Style: Cider. ABV: 5.0.

POINT BEYOND THE PALE IPA: Style: American IPA. IBU: 64.0. ABV: 5.5.

SMILEY BLUE PILS: Style: Czech Pilsener. ABV: 4.5.

WHOLE HOG PUMPKIN ALE: Style: Pumpkin Ale. ABV: 7.5.

STONE CELLAR BREWPUB | 319

President/Brewdude: Steve Lonsway.

www.stonecellarbrewpub.com

1004 South Olde Oneida St., Appleton, WI 54915

Established in 1989 and reborn in 2004. Wisconsin's oldest continually brewing Brewpub. Steeped in tradition, Stone Cellar Brewpub and Stone Arch Brew House (distribution arm) is located in the historic "Between the Locks" building which was originally built in 1858 to house a brewery. We proudly serve 11 fresh & natural, hand-crafted beers, 7 small batch gourmet sodas and "Pub Fair with a Flair" Our unique field stone atmosphere boasts well with our full menu restaurant and relaxing pub. We also offer an outdoor beer garden with live music Tuesday nights and Saturday afternoons when the weather cooperates and a brand new Tap Room offering barrel aged brews and limited releases.

BOURBON BARREL AGED WEE HEAVY: Style: Scotch Ale / Wee Heavy. IBU: 22.0.

MARQUETTE PILSNER: Style: German Pilsener. OG: 1.056. IBU: 24.4. ABV: 5.3.

NEW BEER: Style: American Pale Wheat Ale. OG: 1.046. IBU: 17.0. ABV: 5.0.

SCOTTISH ALE: Style: Scottish Ale. OG: 12.5. IBU: 16.0. ABV: 4.7.

VANILLA STOUT: Style: Oatmeal Stout. OG: 14.3. IBU: 28.0. ABV: 5.0.

SUMMIT BREWING CO. | 116

Founder/CEO: Mark Stutrud. Brewer: Eric Blomquist. Brewer: Eric Harper.
Brewer: Mike Lundell. Brewer: Nate Siats. Brewer: Sam Doniach.
Brewer: Damian McConn.
www.summitbrewing.com
910 Montreal Circle, Saint Paul, MN 55102

After 29 years of crafting fine ales and lagers, Summit Brewing Company still prides itself on introducing people to great beers. Beer shaped by tradition, but inspired by the innovative individuals who craft our beer every day and the loyal friends who drink it. We make beer that reflects our own tastes and beliefs about what great beer should be. Visit summitbrewing.com to find out more about us and our passion for great beer. And if you find yourself in lovely Saint Paul, please stop by the brewery for a tour and a pint (or two) at our Beer Hall & Patio. Skol!

HOPVALE ORGANIC ALE - ON CASK: Style: American Pale Ale. IBU: 55.0. ABV: 4.7.

OKTOBERFEST: Style: Märzen / Oktoberfest. OG: 16.0. IBU: 25.0. ABV: 6.7.

SUMMIT LIMITED RELEASE SILVER ANNIVERSARY ALE: Style: American Pale Ale. IBU: 80.0. ABV: 6.5.

SÁGA IPA: Style: American IPA. OG: 14.0. IBU: 80.0. ABV: 6.4.

ROOKIE

SUN KING BREWING | 119

www.sunkingbrewing.com/
135 N College Ave, Indianapolis, IN 46202

Sun King Brewing Company is an Indianapolis-based Craft Brewery with a focus on continually crafting traditional seasonal and unique specialty beers. Newly opened, the Sun King Tap Room and Small-batch brewery is our first venture into Fishers, IN, where our plans include a large scale full production brewery.

Sun King makes three House Beers year-round: Sunlight Cream Ale, Wee Mac Scottish Ale and Osiris Pale Ale.

In addition to our House beers, we release several seasonal or new specialty offerings every month! Our Seasonal Beers complement the time of year and give our fans something new to enjoy, while our Specialty Beers give our Brewers the opportunity to try new things, push boundaries and craft whatever the hell they want!

Sun King's House, Seasonal and Specialty Beers can be found On Tap or in Cans at More Than 1000 Bars, Restaurants and Liquor Stores in Indiana.

For more information, please visit, www.sunkingbrewing.com

AFTERNOON DELIGHT: Style: Doppelbock. IBU: 23.0. ABV: 8.0.

CHERRY BUSEY: Style: Flanders Oud Bruin. IBU: 23.0.

FISTFUL OF HOPS (ORANGE) SEASONAL IPA: Style: American IPA. IBU: 75.0. ABV: 6.3.

GFJ (GRAPEFRUIT JUNGLE) FIRKIN: Style: American IPA. IBU: 77.0. ABV: 7.5.

OSIRIS PALE ALE: Style: American Pale Ale. IBU: 50.0. ABV: 5.6.

SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3.

VELOUR SOCCER MOM: Style: American Wild Ale. IBU: 20.0. ABV: 5.3.

WEE MAC SCOTTISH ALE: Style: Scottish Ale. IBU: 23.0. ABV: 5.3.

SURLY BREWING CO. | 415

Brewmaster: Todd Haug.
www.surlybrewing.com
4811 Dusharme Dr, Brooklyn Center, MN 55429

Surly Brewing Co. started with a homebrewing kit in Omar Ansari's garage. As his brewing passion grew, Omar converted his family's abrasives manufacturing business into a brewery in late 2004 after convincing Todd Haug, an industry veteran, to join him as Surly's head brewer. Since selling its first keg in February 2006, Surly has become one of the nation's fastest growing

breweries. Surly is currently planning a Destination Brewery, complete with a restaurant and beer garden, after successfully leading the charge in 2011 to change a Prohibition-era Minnesota state law.

CACAO BENDER: Style: American Brown Ale. IBU: 45.0. ABV: 5.1.

DARKNESS 2011: Style: Russian Imperial Stout. IBU: 70.0. ABV: 9.9.

DEVIL'S WORK: Style: American Porter. ABV: 6.7.

FIERY HELL: Style: Munich Helles Lager. ABV: 5.1.

FURIOUS: Style: American IPA. IBU: 99.0. ABV: 6.2.

NEIN: Style: Experimental. ABV: 10.0.

PENTAGRAM: Style: American Wild Ale. ABV: 6.66.

SURLY-MIKKELLER BRETT MIKKELS IPA: Style: American IPA. ABV: 7.5.

SÿX: Style: American Strong Ale. ABV: 15.0.

TODD THE AXE MAN FIRKIN: Style: American IPA. ABV: 7.2.

SWEET MULLETS BREWING CO. | 402

Brew Master: Josh Kueffer.

www.sweetmulletsbrewing.com

N58W39800 Industrial Rd, Oconomowoc, WI 53066

Sweet Mullets Brewing Company is a brewpub that features a rotating menu of a dozen unique beers created by the Brew Master Josh Kueffer. Located on the west side of Oconomowoc, Wisconsin at N58W39800 Industrial Road in a small industrial park.

Sweet Mullets is open six days a week, closed on Tuesday. Weekdays 4pm to 10-ish, Saturday 1pm to 11-ish and Sunday Noon to 9-ish. We have a small eclectic menu featuring small plate, Saturday specials and Wisconsin's Best Bloody Mary on Sunday. If you wish to have a tour of our brewing facility feel free to give us a call and set up a brewery tour with Brew Master Josh.

We are a brewpub but we also put forth an effort to distribute our unique beer from Milwaukee to Madison to share with beer enthusiasts that haven't had the pleasure of stopping by the pub. If you are passing by Oconomowoc feel free to stop in and enjoy a pint or two.

BARREL AGED TOIL AND TROUBLE: Style: Scottish Gruit / Ancient Herbed Ale. OG: 1109.0. ABV: 10.8.

BOURBON BARREL BEORN: Style: Flanders Oud Bruin. Aged 9 months in barrel. Complex sour, notes of raspberry, figs, vanilla, bourbon on the finish. OG: 1.058. IBU: 10.0. ABV: 5.5.

END OF SHIFT SESSION IPA: Style: American IPA. Golden colored, medium body, bright citrus,floral ,piney hop notes. Great after a 12hr shift at work. OG: 1.048. IBU: 38.2. ABV: 4.7.

SUMMER SUNSET: Style: Flanders Red Ale. 🍷 Belgian Amber age in cabernet barrel. Very tart, fruity,hints of oranges, wine. OG: 1.05. IBU: 12.0. ABV: 4.8.

THUNDERSTRUCK: Style: Scottish Gruit / Ancient Herbed Ale. 🍷 Dark sour made of a blend of tnt and summer sunset aged with lacto and brett. Wickedly sour , complex, fruity fig/raisin,just a hint of the wine barrel on the finish. IBU: 1.0. ABV: 7.5.

TALLGRASS BREWING CO. | 609

Brewmaster: Jeff Gill.

www.tallgrassbeer.com

8845 Quail Lane, Manhattan, KS 6650

Tallgrass Brewing Company was founded by Jeff Gill in 2007 and now offers a full line of award-winning craft beers produced in a 60,000-square-foot facility located near the Flint Hills in Manhattan, Kansas. Through its Grain-to-Glass™ program, the brewery is dedicated to providing consistently remarkable beers by emphasizing quality in every aspect of production. As the largest brewery in Kansas and major regional brewery with distribution in 14 states, Tallgrass fearlessly explores, creates and shares new beers with fun, positive and exciting branding. For additional information, visit www.tallgrassbeer.com.

16-BIT: Style: American Double / Imperial IPA. OG: 1.059. IBU: 55.0. ABV: 6.2.

BOURBON BARREL VANILLA BEAN BUFFALO SWEAT W/CINNA-

MON: Style: American Stout. Dark-roasted espresso, chocolate with a creamy sweetness and hint of cinnamon OG: 1.063. IBU: 20.0. ABV: 6.0.

VELVET ROOSTER: Style: Tripel. Belgian Tripel with clean, crisp, subtle fruit notes and candy like sweetness OG: 1.073. IBU: 30.0. ABV: 8.5.

ZOMBIE MONKEY ROBUST PORTER: Style: American Porter. OG: 1.062. IBU: 35.0. ABV: 6.2.

ROOKIE

TEMPERANCE BEER CO. | 108

2000 Dempster St, Evanston, IL 60202

It's taken almost one hundred years, but Evanston can once again call itself home to a Temperance movement. But this time there's beer. In fact, this one is all about the beer. Aside from that tiny detail, Temperance has always been about making life better in ways big and small. We think that's a worthy goal, and one that only comes about by being open to the possibilities. It's something we think about with the beers we brew and the things we do. (And when you join us, you will too.)

MANHATTAN MIGHT MEETS RIGHT: Style: American Double / Imperial Stout. Manhattan Barrel-aged Imperial Stout OG: 28.0. IBU: 60.0. ABV: 10.9.

TEMPERANCE GATECRASHER IPA: Style: English India Pale Ale. English IPA OG: 17.5. IBU: 45.0. ABV: 6.6.

ROOKIE

THE CIVIL LIFE BREWING CO. | 405

3714 Holt Ave, St. Louis, MO 63116

We opened in 2011 and are located in south St. Louis city. We focus on moderate a.b.v. beers and produce styles modeled on the classics from Germany, England and America. We built a European inspired pub inside of a 1950's warehouse tucked neatly into Tower Grove South. We firmly believe pubs play an important role in the world and hope the next time you find yourself in St. Louis you wander in for a pint and stay awhile, maybe even move within walking distance of the brewery. In 2014, we entered our first beer competition and won a Gold at GABF for our Rye Pale.

"THE GREAT HENCINI": Style: English Brown Ale. Named after the late Brian Hencel, friend to man-kind, former Madison resident, home-brewer and constant promoter of the shower beer. Rich toffee-like sweetness with a nice round breadly mouthfeel. Reminiscent of chocolate, molasses, toasted almonds, ripe red berries, dried plums, orange zest, coffee and cream. Medium body and carbonation, with an everlasting dark malty aftertaste. Cheers to those that have gone before us and to living those days we have left. OG: 1.046. IBU: 20.0. ABV: 4.0.

AMERICAN BROWN ALE : Style: American Brown Ale. Long enough ago, all beer would've been brownish because of the difficulty of cooking the malted grain without darkening it. The great thing about American Brown ale is it can trace it's revival back to American Home-brewers. Malty, caramelly, and toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee. If we had a ship we'd definitely would be flying the American Brown Flag. OG: 1.058. IBU: 35.0. ABV: 4.8.

BIG SCOTTISH "WEE BIT" HEAVY: Style: Scotch Ale / Wee Heavy. Did you think we only made sessionable ales? We have 4 beers in our big series and though at a mind numbing whopping 6.5%-7% abv (I know you think this is funny) our big series strives for more intense flavors but also balance. Subtle sweetness, notes of caramel, dark fruits and toffee. OG: 1.046. IBU: 24.0. ABV: 7.0.

ENGLISH PALE ALE: Style: English Bitter. 🍷 A rare feat of beauty and balance. We think this refreshing session beer has something for everyone. Grainy, malty, biscuity, bittersweet, with some tantalizing New-World-meets-Old-World hoppy traits thrown in. Hints of freshly-cut grass, black pepper, black currant, orange marmalade. Well-rounded mineral-water mouthfeel with subtle tea-like tannins. Tasty and tame enough to drink a few. OG: 1.046. IBU: 35.0. ABV: 4.2.

RYE PALE ALE: Style: Rye Beer. Have you ever had a Rye beer that kicked you around for a bit? Yah, well this isn't it. It's still big but it's grounded and balanced by a strong malt backbone. Familiar pale ale traits plus rich graininess, subtle spice and crisp mouthfeel from the rye, lots of caramel, pine cones, and grapefruit zest with a well-rounded bittersweet finish. GABF Gold 2014 OG: 1.057. IBU: 50.0. ABV: 4.6.

THE ANGEL AND THE SWORD ALE : Style: English Bitter. The inspiration for the name of this beer came from Juan de Ávalos' "statue of peace" outside Alcázar fortress in Toledo, Spain. It represents a winged female holding up her sword to the sky. We use our English yeast strain, English hops and some of our favorite malts to make this beer. It's a bit of a departure from true-to-style brewing. Biscuity and bit-tersweet, familiar and unfamiliar, way more going on than its light color and alcohol content would suggest. Let us raise our goblets to the sky in one accord. OG: 1.048. IBU: 20.0. ABV: 4.6.

THIRD BASE SPORTS BAR AND BREWERY | 425

500 Blairsferry Rd. NE, Cedar Rapids, IA 52402

The Brew Pub opened in 1996 as The Cedar Brewing Company and became Cedar Rapids, IA's first micro brewery since prohibition.

LYING ACES: Style: American Pale Ale. IBU: 52. ABV: 6.5%. SRM: 6.8. Pale Ale, Maris Otter, Carapils, and Carastan malts. Cascade and Centennial hops. Clean and crisp with loads of floral and tropical fruit aromas and flavors

BEES KNEES: Style: American Blonde Ale. IBU: 30. ABV: 7%. SRM: 6. Honey Ale

WESTDALE (BRETT C.): Style: Berliner Weissbier. IBU: 7. ABV: 3.8%. SRM: 3. Low alcohol wheat ale finished with Citra hops. Kettle soured with *Lactobacillus* cultured from Kalona Supernatural yogurt. Oak fermented with *Brettanomyces clausenii*.

COMMUNIST DAUGHTER (GOLD): Style: Russian Imperial Stout. IBU: 72. ABV: 9.7%. SRM: 55.1. Imperial Stout Aged in Bourbon Barrels

SULTRY NIGHT: Style: American Brown Ale. IBU: 32. ABV: 9.5%. SRM: 22.8. A high gravity blended brown ale. 40% aged in Cedar Ridge 5 Year Reserve Bourbon Barrels and 60% aged in stainless steel

GIDEON: Style: Witbier. IBU: 6.8. ABV: 3.3%. SRM: 2.6. Kettle soured Berliner style Wit Bier

THIRD STREET BREWHOUSE | 602

Director of Brewing: Horace Cunningham.

www.thirdstreetbrewhouse.com

219 Red River Ave N, Cold Spring, MN 56320

The Third Street Brewhouse was built on the perfect site in Cold Spring, MN. Combining a state of the art brewing facility, exceptional water and a dream team of world-class brewers results in unprecedented craft beers. Our Bitter Neighbor Black IPA, Lost Trout Brown Ale, Rise to the Top Cream Ale, Three Way Pale Ale, seasonal and specialty craft beers are intriguing, yet satisfying. Our 14 experienced and innovative brewers are amongst the leaders in the craft brewing industry.

HUNNY DO: Style: American Pale Wheat Ale. A wheat beer brewed with honeydew melon. A hazy wheat that's subtly sweet! IBU: 18.0. ABV: 4.8.

LOST TROUT BROWN ALE: Style: American Brown Ale. This is a true brown, not only because of its color but because of its stringent adherence to the style guidelines; a real beer connoisseurs dream. The hop flavor and aroma is adequately full and assists the roasted malt flavors that are perceived on the palate. There is limited fruitiness and the body is appropriate. IBU: 20.0. ABV: 4.9.

MINNESOTA GOLD LAGER: Style: American Pale Lager. A smooth, premium quality lager with a classic crisp taste. IBU: 15.0. ABV: 4.9.

THREE WAY PALE ALE: Style: American Pale Ale. IBU: 51.0. ABV: 5.2.

THIRSTY PAGAN BREWING | 607

President: Steve Knauss. Head Brewer: Allyson Rolph.

www.thirstypaganbrewery.com

1623 Broadway, Superior, WI 54880

Established in 1996, Thirsty Pagan Brewing Company is the only Micro-brewery in Superior, WI. We are located in the Old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2 BBL and 7BBL systems provide our customers with 16 different taps including our 7 flagship ales, sour beer program, and barrel aged program. TPB opens at 11 am 7 days a week. Our delicious pizza is served until 10 pm with new pizza

specials rotating every two weeks. Enjoy some pizza and a pint while listening to live music every evening!

BURNTWOOD BLACK W/ COCONUT AND COFFEE: Style: American Black Ale. IBU: 19.0. ABV: 4.8.

INDIA PAGAN ALE W/ PINEAPPLE, CITRA, AND SAPHIRE: Style: American IPA. IBU: 87.0. ABV: 6.4.

OLD WORLD PILS: Style: German Pilsener. IBU: 30.0. ABV: 6.2.

REINHOLD BERLIN(ER) WEISSE: Style: Berliner Weissbier. OG: 1.035. IBU: 5.0. ABV: 3.9.

TEQUILA BARREL AGED REINHOLD BERLIN(ER) WEISSE: Style: Berliner Weissbier. OG: 1.035. IBU: 5.0. ABV: 4.0.

UNNA: SOUR BATCH 001: Style: American Wild Ale. IBU: 47.0. ABV: 5.6.

THREE FLOYDS BREWING CO. | 101

Brewmaster: Nick Floyd.

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46321

From our humble beginnings in 1996 - armed with only a few hundred dollars, a five-barrel Frankenstein wok-burner-fired brew kettle, repurposed open Swiss cheese fermenters (Hammond Squares) and an old Canfield's Cola tank—"It's Not Normal" ales and lagers were born. Now Indiana's largest brewery, Nick Floyd and company continue to bring you strange and wonderful beers.

2011 DARK LORD: Style: Russian Imperial Stout.

ALPHA KING PALE ALE: Style: American Pale Ale. IBU: 66.0. ABV: 6.66.

ALPHA KONG: Style: Belgian Strong Pale Ale. ABV: 10.6.

ARCTIC PANZER WOLF: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 9.0.

BARREL AGED BEHEMOTH: Style: American Barleywine.

BARREL AGED DARK LORD: Style: Russian Imperial Stout.

BATTLE PRIEST: Style: Belgian Pale Ale. ABV: 7.3.

BIG TIDY ASSASSIN: Style: Flanders Red Ale.

BLACK FLAME: Style: American Double / Imperial Stout. ABV: 12.0.

CHERRON: Style: Gose.

DEESKO: Style: Berliner Weissbier. ABV: 6.5.

DRUNK MONK: Style: Hefeweizen. ABV: 5.5.

FANTASMO: Style: Light Lager. ABV: 3.9.

FRAGGO: Style: Abbey Ale. ABV: 6.5.

GUMBALL HEAD: Style: American Pale Wheat Ale. ABV: 5.6.

ZOMBIE DUST: Style: American Pale Ale. ABV: 6.4.

TIGHTHEAD BREWING CO. | 410

Head Brewer: Billy Oaks.

www.tightheadbrewing.com

161 North Archer Ave, Mundelein, IL 60060

Tighthead Brewing Company was founded by Owner/Brewer Bruce Dir, a long time homebrewer and Siebel Institute graduate, and began production in the fall of 2011. The production brewery and tap room are located adjacent to the Metra train station in Mundelein, Illinois and produce quality ales and lagers for all seasons. Our Comfortably Blonde Ale, Scarlet > Fire Red Ale, Chilly Water Pale Ale and Irie IPA are currently being distributed throughout northern Illinois. Our Tap room typically features up to sixteen beers on tap, many of which are seasonal beers and are only available in the tap room by the pint or growler. Examples of our loyal followers favorite seasonal beers brewed so far are the Boxcar Porter, Hat Trick Tripel and Go-Go- Witbier, among others. Our approach is two-fold, to brew quality beer is a must, but we also want to turn as many people on to as many craft beer styles as we can.

Brewmaster Billy Oaks handles the majority of the brewing and manages the brewing operations at Tighthead. Billy is a graduate of the American

Brewers Guild program and spent time as a homebrewer and managed a local homebrew shop prior to joining Tighthead. Our 15 BBL brew house was fabricated new by Newlands Systems, Inc. and will produce about 3200 BBL a year at capacity.

We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. We are open Monday through Sunday (check website for hours) and tours are available on Saturday's at 3:00 pm.

BOXCAR PORTER: Style: American Porter. A Robust Porter with hints of roast coffee and mild chocolate. English Maris Otter pale malt, black patent, dark and light chocolate malt and traditional English East Kent Golding hops makes this a classic example of the style. Cheers! IBU: 43.0. ABV: 6.9.

CHILLY WATER PALE ALE: Style: American Pale Ale. Wheat based Pale Ale that is fermented very clean with American ale yeast giving it a crisp, refreshing finish. The combination of Amarillo and Citra hops provide an aroma and flavor of mango, tangerine and other soft citrus fruit and may cause a widespread panic... hint at the name's origin! IBU: 40.0. ABV: 4.8.

GO-GO WIT: Style: Witbier. ABV: 5.6.

IRIE IPA: Style: American IPA. A malty and complex IPA which support the generous amount of Chinook, Centennial and Columbus hops. American Ale yeast ferments this beer cleanly allowing the dank hop qualities to shine though... IRIE Mon! IBU: 134.0. ABV: 7.8.

MECHANICS GROVE: Style: Maibock / Helles Bock. ABV: 6.5.

OLD KAYA DOG: Style: American Barleywine. An American Barleywine with hints of light fruit and alcohol warmth. Brewed with American Hops and Ale yeast, this is a beer that is not to be taken lightly! We hope you enjoy Old Kaya Dog as much as we do! IBU: 92.0. ABV: 10.3.

SCARLET FIRE: Style: Irish Red Ale. Scarlet Fire is an Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale. IBU: 30.0. ABV: 5.6.

TITLETOWN BREWING CO. | 613

Brewmaster: David Oldenburg.

www.titletownbrewing.com

200 Dousman St, Green Bay, WI 54303

To some "Green Bay" means "football," a storied place where guts and grit are the currency, and the greats live on in the echoes of cheers. That's our legacy, and Tiletown understands the value. That's why we make our food the way people remember food being made, from scratch, with fresh, local ingredients and loads of flavor. Our hand-crafted beers tell the same story, rich, full-bodied brews that recall the days when a beer was a beer. Coming here for dinner, or enjoying our bottled beers on your own deck, Tiletown is the legendary place, that serves up legendary tastes.

ADDLEPATED ALE: Style: Abbey Ale. OG: 13.0. IBU: 30.0. ABV: 6.0.

BRAMLING CROSS PALE ALE: Style: American Pale Ale. OG: 13.0. IBU: 40.0. ABV: 6.0.

DARK HELMET SCHWARTZBIER: Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0.

GRAND FUNK: Style: American Wild Ale. OG: 16.0. IBU: 25.0. ABV: 7.0.

GREEN 19: Style: American IPA. IBU: 55.0. ABV: 6.5.

GRISETTE: Style: Saison / Farmhouse Ale. We blended this traditional Belgian farmhouse ale with select green teas. The result is a subtle earthy sweetness and a complementary dry and slightly hoppy finish. Light in body, this beer is perfect for the hot months of summer.

JOHNNY "BLOOD" RED: Style: Irish Red Ale. OG: 14.0. IBU: 20.0. ABV: 6.0.

KURTY'S HOP MONSTER: Style: American Double / Imperial IPA. OG: 19.0. IBU: 80.0.

LOCALS ONLY! GRAPEFRUIT GOSE: Style: Gose. OG: 11.0. IBU: 15.0. ABV: 5.0.

SNO-CAP ROOT BEER (NON-ALCOHOLIC): Style: Root beer. We prepare this old-fashioned root beer using Grandma Gladys' original recipe. One taste takes you back to the Sno-Cap drive-in restaurant in Green Bay where this tasty treat was a local favorite.

TOPPLING GOLIATH BREWING CO. | 416

Brewmaster: Mike Saboe.

www.tgbrews.com

310 College Dr, Decorah, IA 52101

Toppling Goliath started in 2009 with the mission to bring craft beer to Northeast Iowa and our neighbors. We began brewing on a 1/2-bbl system with the promise to make "Big Beers in Small Batches". Although we have since grown to a 30-bbl craft brewery, we keep that same mind set for every beer we make. Find our beer on tap or in bottles at select locations in Iowa, Wisconsin and Minnesota; or take the scenic drive to Decorah, Iowa and become part of our beer revolution in the heartland!

DOROTHY'S NEW WORLD LAGER: Style: California Common. IBU: 11. ABV: 5.5%. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, with a clean taste, this California common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

GOLDEN NUGGET IPA: Style: American IPA. IBU: 56 ABV: 6.3%. Fall in love with the big hop aroma of our golden Nugget as it mingles with fragrances of citrus and evergreen, followed by a floral sweetness. Tropical fruit flavors entice your taste buds before immediately captivating you with a bold, hop forward taste and a pleasant bitterness that lingers in the finish.

KING SUE: An American Double IPA brewed with Citra. A tropical explosion of hops.

MORNIN' DELIGHT: Style: American Double/Imperial Stout. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla. Add pancakes and you've got breakfast.

PSEUDOSUE PALE ALE: Style: American Pale Ale. IBU: 50. ABV: 5.8%. This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango and papaya.

ZEELANDER: Style: American IPA. IBU: 60. ABV: 5.8%. This zeelicious single hop IPA showcases the rare Nelson Sauvin hop from New Zealand. Delightfully confusing aromas of citrus and mandarin oranges give way to an incredibly complex body of earth and marigold tones. This is truly unlike any hop you've ever tasted.

STOP BY FOR A FEW OTHER SURPRISES!

ROOKIE

TRANSIENT ARTISAN ALES | 126

17933 Chappel Ave, Lansing, IL 60438

Small farmhouse brewery, operating as a gypsy brewer in Chicago, and soon to open a production facility and tap room in Bridgman, Michigan.

ARDENT: Style: Saison / Farmhouse Ale. A sour saison. OG: 1.048. IBU: 12.0. ABV: 6.0.

BETISE: Style: Flanders Oud Bruin. Dark, fruity and sour IBU: 4.0. ABV: 8.2.

BLACKBERRY MAIGRE: Style: Berliner Weissbier. Sour fruited wheat beer OG: 1.028. IBU: 2.0. ABV: 3.5.

BOURBON BARREL HENRY: Style: American Porter. Deep chocolate, vanilla, bourbon OG: 1.075. IBU: 55.0. ABV: 8.0.

LUPINE: Style: American Pale Ale. tropical fruit and earthy hop aroma OG: 1.054. IBU: 45.0. ABV: 5.2.

SALARIUM: Style: Gose. Salty, sour farmhouse wheat beer OG: 1.034. IBU: 4.0. ABV: 4.0.

ROOKIE

TRITON BREWING CO. | 610

www.tritonbrewing.com

5764 Wheeler Rd, Indianapolis, IN 46216

Triton Brewing Company is a traditional, community based production brewery located in the heartland of Indiana. The shareholders, employees, and libations of Triton Brewing Company embody the exemplary strength of character, resolute integrity, and consistent quality in all their forms. We are

dedicated to increasing a sense of fun and community through the creation of fine traditionally crafted ales.

DEADEYE STOUT: Style: Oatmeal Stout. OG: 15.5. IBU: 28.0. ABV: 5.5.

HOMETOWN HERO: Style: American Blonde Ale. Hometown Hero is an All-American Golden Ale that is session-able, crisp, clean and refreshing. This ale pays tribute to our local heroes, police, fire and our veterans, all our Hometown Heroes. A portion of the proceeds from the sales will be given to our local charity benefiting our heroes! OG: 11.0. IBU: 16.0. ABV: 4.4.

RAILSPLITTER IPA: Style: American IPA. OG: 15.8. IBU: 70.0. ABV: 7.0.

RAILSPLITTER IPA - FIVE ALIVE PIN: Style: American IPA. 🍷 Bursting with citrus flavors, this pin features Triton Brewing's own Railsplitter IPA infused with orange, lemon, lime, tangerine and grapefruit notes balanced by a hoppy finish. Sure to leave your taste buds sparkling and feeling ALIVE! ("Hey laser lips, your momma would want you to try this beer!") OG: 15.8. IBU: 70.0. ABV: 7.0.

TWO BROTHERS BREWING CO. | 316

Brewmaster: Jason Ebel.

www.twobrosbrew.com

30W315 Calumet Ave West, Warrenville, IL 60555

Two Brothers Brewing Company is the largest independently owned and operated craft brewer in Chicago land. Jim and Jason Ebel have been creating their flavor forward artisan beers since 1997. As well as making craft beer, Two Brothers two restaurants specialize in local and sustainable offerings. Stop by the Tap House in Warrenville for a brew and tour of our main production facility or head to the Roundhouse in Aurora for dinner and live music. While you're there, make sure to try some beers from our new 7 bbl brewhouse, where we are crafting some fun new brews only available in Aurora.

APOCALYTIC BEBOP: Style: Quadrupel (Quad). ABV: 10.0.

DOMAINE DUPAGE: Style: Bière de Garde. IBU: 24.0. ABV: 5.9.

EBEL'S WEISS: Style: Hefeweizen. IBU: 15.0. ABV: 4.9.

HOP CENTRIC: Style: American Double / Imperial IPA. IBU: 100.1. ABV: 9.9.

HOP CENTRIC BLACK: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 10.0.

PRAIRE PATH ALE: Style: American Blonde Ale. IBU: 25.0. ABV: 5.1.

RED EYE PORTER: Style: American Porter. Black Ale Brewed With Coffee Beans RED EYE Coffee porter is one of a series of special limited run beers in styles that are more EXTREME or unusual. Porter's an elusive dark ale that has been constantly changing during its long 300 year history. We figured it was about RIPE for some REINVENTION.

SIDEKICK: Style: American Pale Ale. IBU: 36.0. ABV: 5.1.

SOUR BEER #2: Style: American Wild Ale. Deep golden in color, fermented with Brettanomyces and two lactic strains, then aged in oak foudres. Three years of patience has been rewarded with the development of a complex yet clean sour character that combines with oak and earthy flavor notes for this award winning Sour Ale. 2014 GABF Gold Medal winner in the Wood & Barrel-Aged Sour Beer Category.

WOBBLE IPA : Style: American IPA. IBU: 69.0. ABV: 6.3.

ZUT ALORS!: Style: Bière de Garde. ABV: 6.0.

TYRANENA BREWING CO. | 201

Founder/Brewmaster: Rob Larson. Front Operations Manager: Stacey Schraufnagel.

www.tyranena.com

PO Box 736 1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces five year-round beers, eleven seasonal brews and a number of specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin, Minnesota, Indiana and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 2 and 3:30 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially

“Wisconsin”. These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyrannena beers.

BALLING THE QUEEN IMPERIAL IPA BREWED WITH HONEY: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 9.0.

CARNAL KNOWLEDGE IN THE WOOD DOUBLE OATMEAL STOUT AGED IN RYE WHISKEY BARRELS: Style: American Double / Imperial Stout. IBU: 37.0. ABV: 8.5.

HOPWHORE IMPERIAL IPA: Style: American Double / Imperial IPA. IBU: 100.0. ABV: 8.25.

ROCKY’S REVENGE: Style: American Brown Ale. IBU: 30.0. ABV: 5.75.

THREE BEACHES HONEY BLONDE ALE: Style: American Blonde Ale. IBU: 10.0. ABV: 5.0.

WRATH OF ROCKY IMPERIAL BROWN 100% AGED IN BOURBON BARRELS: Style: American Double / Imperial Brown Ale. IBU: 30.0. ABV: 8.0.

ROOKIE

UNE ANNÉE | 620

1640 W Hubbard St, Chicago, IL 60622

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles.

AIRING OF GRIEVANCES: Style: Russian Imperial Stout. ABV: 10.5.

BA RASPBERRY SANGUINAIRE PREMIERE: Style: Experimental. ABV: 11.0.

BURBON BARREL FEATS OF STRENGTH: Style: Russian Imperial Stout. ABV: 14.0.

CENT: Style: Saison / Farmhouse Ale. ABV: 8.1.

ESQUISSE: Style: American Wild Ale. ABV: 8.0.

LE SEUL I: Style: American Wild Ale. ABV: 7.1.

LESS IS MORE: Style: Saison / Farmhouse Ale. ABV: 5.5.

ROOKIE

UNITY VIBRATION | 314

www.unityvibrationkombucha.com

93 ECORSE ROAD, YPSILANTI, MI 48198

Our Kombucha Beer is a wonderful evolution of our traditional Kombucha. Like our organic Kombucha, it is raw, made with organic ingredients, gluten free, vegan and bottle conditioned and lends itself to healthy and beneficial bacteria. Unity Vibration was the first to release an all-kombucha based Kombucha Beer nationally. ALL OF OUR KOMBUCHA BEERS ARE GLUTEN-FREE!

MOSCOW MULE KOMBUCHA BEER: Style: American Wild Ale. ABV: 6-8%. Oak barrel aged kombucha beer with ginger, lime juice and mint. Open air wild fermented. A unique play on an old drink. 6-8% ABV

KRIEK TISANE: Style: American Wild Ale. A blend of 8-month barrel-aged sour kombucha that was steeped w/ whole cherries AND fresh kombucha re-fermented in open-air barrels with lemon verbena, fresh basil leaves and Michigan cherry juice. Sweet, sour, complex and delicious.

UPLAND BREWING CO. | 224

Brewmaster: Caleb Staton.

www.uplandbeer.com

350 West 11th St, Bloomington, IN 47404

It all started with a glacier that stopped. Stopped moving south some 20,000 years ago during the last Ice Age. Stopped after it had already flattened most of the Midwest, but before it reached Monroe County. Stopped just in time to preserve the rolling hills of the southern part of the state. The uplands.

The glacier shaped the land, and the land shaped the people.

The rugged terrain of the uplands attracted a unique breed of settlers. They were pioneering, independent, connected to the land and committed

to their local communities. They worked hard and took pride in their craft—because that was the only way they knew.

None of these traits went away when the university came. But a few new ones were added to the fold: Progressive. Tolerant. Intellectual. Put it all together and you've got a heady mix of cultures and contradictions. A place where everyone can feel at home. A place that is equally respectful of tradition and open to change.

This is where we're from. It's what inspired us to open our doors (and our taps) in 1998—and it's what continues to guide us moving forward.

And, fittingly you might say, it all goes back to a glacier that knew when to say when.

BAD ELMER'S PORTER: Style: American Porter. IBU: 20.0. ABV: 4.4.

BEARD OF PARADISE: Style: American Pale Ale. The aroma and flavor are rich with a mix of coconut, pineapple, and the delicate citrus of mosaic hops. A slight perceived sweetness from the crystal malt is balanced by the mild acidity of the pineapple. IBU: 30.0. ABV: 6.2.

CHAMPAGNE VELVET: Style: Euro Pale Lager. IBU: 29.0. ABV: 5.2.

COASTBUSTER: Style: American Double / Imperial IPA. IBU: 65.0. ABV: 8.5.

DRAGONFLY IPA: Style: American IPA. IBU: 50.0. ABV: 6.5.

INFINITE WISDOM TRIPEL: Style: Tripel. IBU: 33.0. ABV: 9.25.

LAMBICS: Style: Lambic - Fruit. Belgian-style Lambic. Our lambics start with a turbid mash of unmalted wheat, are fermented with Brett and lactic bacteria, and aged in oak for over a year. Whole fruit, sourced locally whenever possible, is added to impart enticing aromas and flavors. After aging several more months, we bottle condition it for a zesty carbonation.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 15.0. ABV: 6.5.

SUNDIAL: Style: Belgian Pale Ale. Sundial pours a foggy gold with tinges of copper. The aroma is of peppery spice with citrus, light pine, and stone fruit. The initial flavor is a burst of fruity spice provided by a traditional Belgian Saison yeast. This is complimented by refreshing highlights of tangerine, lemon, pear, and apple imbued by Mandarina Bavaria dry hops. Subtle floral notes linger from an addition of local wildflower honey. IBU: 30.0. ABV: 7.3.

TEDDY BEAR KISSES: Style: American Double / Imperial Stout. IBU: 80.0. ABV: 10.2.

UPSTREAM BREWING CO. | 603

Head Brewer: Dallas Archer.

17070 Wright Plaza, Omaha, NE 68130

Since opening in 1996, Upstream Brewing Company has been all about fresh; from our house brewed beers born from the tap to our fresh-from-scratch food to our lively atmosphere. Upstream's extensive beer variety includes six house beers, five rotating seasonal selections and a rotating cask selection to satisfy the pallet of any beer enthusiast no matter what style they may be seeking.

BERLINER WEISSE: Style: Berliner Weissbier. IBU: 5.0. ABV: 3.6.

CASTAWAY COCONUT PORTER: Style: American Porter. OG: 12.6. IBU: 11.0. ABV: 4.7.

RYE LAGER: Style: Rye Beer. IBU: 14.0. ABV: 4.3.

WALTER WHITE PEACH IPA: Style: American IPA. IBU: 66.0. ABV: 4.7.

URBAN CHESTNUT BREWING CO. | 304

Brewmaster: Florian Kuplent.

www.urbanchestnut.com

3229 Washington Ave, St. Louis, MO 63103

Urban Chestnut Brewing Company, with two locations in St. Louis, is an unconventional-minded yet tradition-oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency - a 'new world meets old world' brewing approach wherein UCBC contributes to the 'revolution' of craft beer with artisanal creations of modern American beers, and pays 'reverence' to the heritage of beer with classically-crafted offerings of timeless European beer styles.

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www.conserve-greatlakes.com



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1-88TROLLWAY | 608-437-5914

BERNARD: Style: Smoked Beer. The Polish city of Grodzisk is renowned for its low gravity beer made with oak-smoked wheat malt (aka Grodziskie), but the brewing history in this city could have died long ago without the deeds of a Benedictine monk named Bernard. OG: 8.2. IBU: 22.0. ABV: 3.4.

DEBOCKLE: Style: Experimental. Ah there once was a Belgian from Uccle, who liked to eat frites with his broth full of cockle. And though he was from near Ghent, and liked his grain well spent. His brewing ability matched his name of De Bockle. (This beer though is actually pretty darn good). Prost! OG: 24.0. IBU: 26.0. ABV: 10.0.

FANTASYLAND: Style: American IPA. OG: 17.0. IBU: 60.0. ABV: 6.8.

KU'DAMM: Style: Berliner Weissbier. OG: 10.5. IBU: 13.0. ABV: 4.2.

PIERRE'S WIT: Style: Witbier. A deliciously refreshing, wheat beer originally created by Belgian farmers in the middle centuries. Today, the style has a generous range-of-flavor and is often infused with a variety of spices. In keeping true to Mr. Celis' homeland of Belgium we brew ours with unmalted wheat, orange peel, and coriander. Here's to you Pierre! OG: 12.0. IBU: 13.0. ABV: 5.2.

SCHNICKELFRITZ: Style: Hefeweizen. OG: 11.6. IBU: 12.0. ABV: 4.8.

URBAN BLACKTOP: Style: American Black Ale. We had some fun brewing this Black India Pale Ale. Our malt-bill was conceived via dark and secretive means, and we dry-hopped this beer with a wide variety of hops. Just as its name suggests, you'll find this beer to be smooth, dark, and a little bit 'street'. OG: 15.0. IBU: 50.0. ABV: 6.0.

ZWICKEL: Style: Keller Bier / Zwickel Bier. OG: 12.1. IBU: 20.0. ABV: 5.2.

ROOKIE

VANDER MILL CIDERY | 120

www.vandermill.com

14921 Cleveland St, Spring Lake, MI 49456

With humble beginnings as a cider mill in 2006 with a 5,000-square-foot building. We press only the best Michigan apples for our ciders. We work with the Dietrich family apple farm located right here in West Michigan. Our cider is never pasteurized and we do not add preservatives. We use only fresh juice when fermenting hard cider. Vander Mill is now distributing their hard cider varieties in convenience and grocery stores, bars, and restaurants throughout Michigan, Illinois, Indiana and Ohio.

BLUE GOLD: Style: Cider. A handcrafted, lightly carbonated, semi-sweet cider blended with West Michigan blueberries.

GINGER PEACH: Style: Cider. A refreshing balance of bright ginger bite and peach sweetness, neither of which will overpower your face. Pair it with food, or crush it on its own, this cider is clean and crisp from start to finish.

HARD APPLE: Style: Cider. This unique blend of apples is the foundation of each year-around cider we create. It personifies the inherent balance between an apple's natural sweetness and acidity. Gluten-free.

TOTALLY ROASTED: Style: Cider. The medley of cinnamon, pecan, and vanilla will dance on your palate. This is a mind altering example of what cider can be. We hope you love it as much as we do.

VINTAGE BREWING COMPANY | 512

Brewmaster: Scott Manning.

vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

Welcome to Madison! While in town, stop by our brewery (674 S. Whitney Way) for good times, great food, and an eclectic array of exceptional hand-crafted beer. Our kitchen features "elevated Americana" - familiar, home-style favorites with our own creative culinary twists. We are a full-service brewery, restaurant and bar on Madison's west side.

This year, we're sharing booth space with WOODSHED ALE HOUSE, of Sauk City, Wisconsin. For excellent craft brews, gourmet house-made pizzas and a friendly small town tavern atmosphere...Take Me to the Woodshed!

BEE'S KNEES: Style: Cream Ale. OG: 1.049. IBU: 16.0. ABV: 5.0.

BERLINER GEIST: Style: Berliner Weissbier. OG: 1.048. IBU: 6.0. ABV: 4.7.

BUTTERNUT ROAD: Style: American Brown Ale. OG: 6.4. IBU: 35.0. ABV: 6.4.

CHERRY BLUFF: Style: Fruit / Vegetable Beer. ABV: 6.3.

“PROST!”



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urbanchestnut.com

DEDICATION 2014 - BRANDY BARREL AGED: Style: Abbey Ale. ABV: 10.7%.

'Dedication' abbey 'extra' Dubbel aged 10 months in brandy barrels from Madison's own Yahara Bay Distillers

DUNKELWEISS: Style: Dunkelweizen. OG: 1.052. IBU: 16.0. ABV: 5.6.

DRUNKEN PUNKIN: 🍂 Style: Pumpkin Ale. ABV: 7.8%. Our infamous 'Pumpkin Disorderly' pumpkin abbey strong ale, aged on bourbon-soaked French oak chips

HIBISCUS SAISON: Style: Saison / Farmhouse Ale. OG: 1.054. IBU: 22.0. ABV: 6.3.

HIGHER GROUNDS: Style: American Stout. OG: 1.053. IBU: 27.0. ABV: 5.7.

JINJA NINJA: Style: Herbed / Spiced Beer. OG: 1.067. IBU: 10.0. ABV: 7.3.

THE LUMBERYARD - WHISKEY BARREL AGED: Style: American Double / Imperial IPA. ABV: 11.5%. 'The Lumberyard' is a super-sized Imperial version of our flagship 'Woodshed IPA'. Our friends at Yahara Bay Distillers make a might fine 'hop whiskey' from our flagship 'Woodshed IPA'. This is the Imperial oaked IPA that aged in the very same barrel that aged our inaugural batch of hop whiskey. Hops and barrels full circle! And this may be your only chance to get a sip.

MACH SCHNELL! Style: German Pilsener. OG: 1.052. IBU: 32.0. ABV: 5.5.

MAX STOUT 2014 - BULLEIT BOURBON BARREL-AGED: Style: Russian Imperial Stout. ABV: 10.7%. Russian Imperial stout aged 10 months in Bulleit bourbon barrels

MAX STOUT- TAWNY PORT WINE BARREL AGED: Style: Russian Imperial Stout. ABV: 10.2%. Russian Imperial Stout, aged 8 months in tawny port wine barrels from our friends at Wollersheim Winery

MAXIMILIAN: Style: Russian Imperial Stout. OG: 1.09. IBU: 75.0. ABV: 9.2.

MCLOVIN: Style: Irish Red Ale. OG: 1.051. IBU: 20.0. ABV: 5.3.

RHINE HEIGHTS - KELLER ALT W/ SAAZ DRY-HOPS: 🍷 Style: Keller Bier / Zwickel Bier. IBU: 42. ABV: 5.8%. Special unfiltered 'zwickel' version of our award-winning Dusseldorf-style alt, dry hopped with Saaz

SAUK HOP: Style: American Pale Ale. OG: 1.054. IBU: 40.0. ABV: 5.8.

SCAREDY CAT: Style: Oatmeal Stout. OG: 1.065. IBU: 30.0. ABV: 6.0.

SQUARE PIG: Style: Session Beer. OG: 1.048. IBU: 46.0. ABV: 5.0.

SPELTER SKELTER: Style: Belgian IPA. IBU: 86. ABV: 8%. Here's a fun little ditty we whipped up just for the 2015 Great Taste of the Midwest...an alternative-grain Belgo IPA crafted from nutty/earthy Spelt malt, spicy Trappist yeast, and unwieldy piles of aggressive American hops (Citra, Nugget, Chinook)...double dry-hopped for your sniffing pleasure.

VELOURIA: Style: Fruit / Vegetable Beer. OG: 1.06. IBU: 9.0. ABV: 6.1.

WHIPPOORWILL: Style: Witbier. OG: 1.049. IBU: 11.0. ABV: 4.7.

WOODSHED OAKED IPA: Style: English India Pale Ale. IBU: 65.0. ABV: 6.5.

ROOKIE

VIRTUE CIDER | 621

www.virtuecider.com

2170 62nd Street, Fennville, MI 49408

Virtue Cider is a Michigan-based craft cider company that uses our expertise in modern craft fermentation and aging techniques to produce ciders that embody old world farmhouse styles. We partner with local family-run farms to find the highest quality heirloom apples for our cider.

Virtue Cider founder Gregory Hall served as the Brewmaster of Goose Island Beer Company from 1991 to 2011. In his two decades of brewing, Hall developed a host of award-winning beers and is hailed as an innovator in the craft beer movement.

Hall first fell in love with cider during a tour of English breweries in 2000. Upon leaving Goose Island, Hall embarked on a pilgrimage of cider study. He toured and tasted at top cider makers in England and France, including an intensive internship at Domaine Dupont in Normandy, France.

WATER STREET BREWERY | 220

Brewmaster: George Bluvas.

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Now four locations Milwaukee, Delafield, Grafton, and Oak Creek Wisconsin. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

25TH ANNIVERSARY MEAD: Style: Mead. Brewed in 2010 for our 2012 25th anniversary celebration, this is the LAST barrel left. OG: 1.072. ABV: 8.0.

DEPECHE MODE : Style: Lambic - Fruit. Soured Wheat ale with peach juice added and then aged 2 years OG: 1.045. IBU: 3.0. ABV: 5.0.

IRISH WHISKEY STOUT: Style: Irish Dry Stout. Dark Irish Stout aged on whiskey wood made for Milwaukee's Irish Fest Celebration.

IRISH WHISKY STOUT : Style: English Brown Ale. LOTS of English Brown malt, a little big for style OG: 1.06. IBU: 30.0. ABV: 6.0.

RASPBERRY WEISS: Style: Fruit / Vegetable Beer. OG: 1.042. IBU: 5.0. ABV: 4.2.

WHITE WINTER WINERY/MEADERY | 210

Meadmaker: Jon Hamilton.

whitewinter.com

68323 A Lea Street, Iron River, WI 54847

White Winter Winery & Distillery produces high quality hand crafted Mead, Brandy and Hard Cider. Mead is the oldest fermented beverage in the world. We are a true regional winery using ingredients grown within approximately 150 miles of the cellar whenever possible. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community to support a family farm (and winery!). Specialty meads and Reserves only sold at the winery. Look for our fine products at tap houses and retailers in your area.

"BOLD & SNAPPY" BLACK CURRANT: Style: Fruit / Vegetable Beer. ABV: 6.5.

"TART & TASTY" RASPBERRY: Style: Fruit / Vegetable Beer. ABV: 6.5.

BLACK MEAD: Style: Mead. ABV: 11.5.

HARD APPLE CIDER: Style: Cider. ABV: 4.5.

MISCHIEF: Style: Mead. ABV: 11.5.

MY FAIRE LADY: Style: Mead. ABV: 6.5.

NEW BEER: Style: Mead. A sweet session mead. Just honey and water fermented to perfection. Served at the Bristol Renaissance Faire in Bristol, Wisconsin.

WILD ONION BREWING CO. | 422

Owner: Mike Kainz. Brewmaster: Pete Janusas.

www.onionbrewery.com

22221 North Pepper Rd, Lake Barrington, IL 60010

Established 1997. Wild Onion Brewery/Onion Pub is located in Lake Barrington, Illinois, 45 miles northwest of downtown Chicago. We are both a production brewery and full-service brewpub/banquet hall built on a 20 acre site with a fully restored native prairie and 11 acre lake. We brew our beers on a 20 HL Specific Mechanical system, and just expanded our capacity with a new 50 barrel brewhouse. Our beers are packaged in both 12 oz. cans and bottles. Brewery tours the first Saturday of every month.

DRAGO: Style: Russian Imperial Stout. IBU: 50.0. ABV: 9.5.

FAUX PAS: Style: Belgian IPA. IBU: 30.0. ABV: 5.5.

HOP SLAYER: Style: American Double / Imperial IPA. IBU: 95.0. ABV: 8.2.

MISFIT: Style: American IPA. IBU: 60.0. ABV: 6.5.

NEW BEER: Style: Witbier. IBU: 15.0. ABV: 5.0.

OCTOBERFEST: Style: Märzen / Oktoberfest. IBU: 15.0. ABV: 6.2.

PUMPKIN ALE: Style: Pumpkin Ale. ABV: 5.4.

SOLSTICE JO: Style: English Barleywine. IBU: 40.0. ABV: 9.5.

WILLOUGHBY BREWING CO. | 604

www.willoughbybrewing.com

4057 Erie St, Willoughby, OH 44094

Founded in 1998, just 20 minutes east of Cleveland, Willoughby Brewing is a brewpub that offers great food & entertainment as well as award-winning craft beer.

COSMIC IPA: Style: American IPA. IBU: 58.0. ABV: 6.5.

HAZY DAYS: Style: American Pale Wheat Ale. IBU: 17.0. ABV: 5.6.

OAKED BRUTE'S QUAD: Style: Quadrupel (Quad). IBU: 28.0. ABV: 11.5.

PEANUT BUTTER CUP COFFEE PORTER: Style: American Porter. IBU: 30.0. ABV: 5.5.

SPRING SAISON: Style: Saison / Farmhouse Ale. IBU: 30.0. ABV: 6.9.

THIRD PLANET PALE ALE: Style: American Pale Ale. IBU: 38.0. ABV: 5.8.

WISCONSIN BREWING CO. | 315

1079 American Way, Verona, WI 53593

Wisconsin means beer. It's part of our history. Part of our heritage. Most of our diet. At Wisconsin Brewing Company, we're dedicated to building on that legacy the best way we know how: with a locally owned and operated brewery, hard-working people dedicated to brewing excellence, and a family of craft beers that will live up to the high standards of our family and friends—more commonly known as the people of Wisconsin.

BLISTER IN THE SUN: Style: American Pale Lager. ABV: 7.0.

#002 YANKEE BUZZARD: Style: American IPA. IBU: 60.0. ABV: 7.1.

#014 WISKATOR - BOURBON BARREL AGED: Style: Doppelbock. ABV: 8.3.

#015 INAUGURAL RED: Style: American Amber / Red Lager. ABV: 5.0.

#018 DEPTH CHARGE: Style: Scotch Ale / Wee Heavy. ABV: 8.2.

#019 ELECTRO-SHOCK THERHOPY: Style: American IPA. ABV: 8.0.

BOURBON BARREL ESPRESSO JOE: Style: English Porter. Our popular Porter Joe, amped up with more Barriques® coffee, then gently aged 11 months in a heaven hill bourbon barrel, adding pleasant vanilla and oak notes to its luscious coffee and cocoa flavor. ABV: 5.2.

MEDJOOL - TRIAL BREW: Style: Tripel. ABV: 7.8.

OKTOBERFEST NEW BEER: Style: Märzen / Oktoberfest. ABV: 5.6.

SUNSHINE GRISETTE - TRIAL BREW: Style: Saison / Farmhouse Ale. ABV: 5.0.

WISCONSIN FIELD - TRIAL BREW: Style: American Pale Wheat Ale. ABV: 5.2.

WISCONSIN DELLS BREWING CO. | 221

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2012 was an important year for us, we celebrated our 10th anniversary of opening & started to bottle the 1st of our beers...Rustic Red! Rustic Red is the 1st bottled microbrew in the Dells & is available for purchase at either Moosejaw Pizza or our sister restaurant Buffalo Phil's.

Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistants Kevin Novy & Mike Balda use our 15 barrel Bohemian brewing system to brew & serve 10 different styles of hand-crafted beers & 3 gourmet sodas. 6 of those beers (Honey Ale, Golden Ale, Rustic Red, Raspberry Cream Ale, Dells Pilsner & Kilbourn Hop Ale) are available year-round. We then have 4 more taps that rotate between selected seasonal & specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Sweet Cherry Ale, Oktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, IPA, Milk Stout & Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!.

Dells Brewing Co. is housed on the third level of Moosejaw Pizza which is centrally located between Chicago & Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool table, dart board, arcade games & a large party room available for private celebrations!

Stop in for a sample, stay for a pint & take home a Dells Brewing Co. growler!

DELLS CLASSIC : Style: Kölsch. ABV: 4.4.

HAZEL'S NUT HOUSE ALE : Style: American Porter. IBU: 15.0. ABV: 6.2.

IMPERIAL BLACK CHERRY PORTER: Style: American Porter.

PILSNER: Style: German Pilsener. IBU: 35.0. ABV: 5.0.

RED IPA: Style: American IPA. IBU: 70.0. ABV: 7.5.

RUSTIC RED ALE: Style: American Amber / Red Ale.

STAWBERRY BITCH: Style: Fruit / Vegetable Beer. ABV: 4.7.

WOODMAN BREWERY | 506

Brewmaster: Dennis Erb.

www.woodmanwi.com/brewerybeer.html

401 Main St, Woodman, WI 53827

At Woodman Brewery, our motto is "Variety is the Spice of Life". we are Wisconsin's smallest brewery with the largest selection of hand crafted one-of-a-kind micro brews. Every beer is unique, from its grain and hop selection to its own yeast strain. We feature our custom brews on tap at the whistle Stop in Woodman, WI. Started as a basic country bar in 1994, the current owner acquired the operation in 2008 and has grown it into a fully operational brewpub, with a huge menu including fresh steaks and seafood.

ZWANZIGZ BREWING | 212

www.Zwanzigz.com

1038 Lafayette Ave, Columbus, IN 47201

ZwanzigZ Brewing is a three and a half year old addition to our independently owned pizzeria that opened in 2002. Located 40 minutes South of Indianapolis in Columbus Indiana. Follow I65 to exit 68 and head 5 minutes to just North of downtown. Nestled in a residential neighborhood, we'll make you feel like home with our fresh made deck oven pizzas, calzones, sandwiches and salads. Enjoy one of our 16 beers on tap including 4 barrel aged beers. In our family friendly dining room, also enjoy any of our four craft sodas.

BLUEBERRY BEER: Style: Fruit / Vegetable Beer. A great summer refresher that will remind you of blueberry muffins. Garnished with organic blueberries that sink and float on the CO2 bubbles. OG: 14.1. IBU: 11.0. ABV: 5.8.

CHOCOLATE BEER: Style: American Blonde Ale. A golden ale that will first surprise the sense of sight. Positively chocolate aroma and taste. Cocoa Puffs the cereal was the inspiration but not an ingredient. OG: 14.2. IBU: 12.0. ABV: 5.9.

CUCUMBER LIME KOLSCH: Style: Kölsch. Summertime Kolsch style brewed with Key limes then lagered for two weeks. Cucumber essence is added to the keg for added refreshment. OG: 1.055. IBU: 19.0. ABV: 5.8.

NULLIUS IN VERBA (L. TAKE NO ONES WORD FOR IT, SEE FOR YOUR-SELF): Style: Experimental. At least some grain from every category in the sales book. A literal kitchen sink of ingredients and then allowed to age in the keg for a year. Like the Latin name says, see for yourself! OG: 1.093. IBU: 48.0. ABV: 10.0.

NON-ALCOHOLIC ROOTBEER: Style: Root beer.

RASPBERRY LEMONADE SHH ANNE D.: Style: Low Alcohol Beer. A little raspberry syrup balanced with Country Time lemonade® and golden ale creating a great summertime low alcohol shandy. IBU: 6.0. ABV: 3.2.

VANILLIA CINNAMON PORTER: Style: Herbed / Spiced Beer. A Brown Porter blended with fresh ground cinnamon and a blend of vanilla including pure vanilla extract. OG: 1.063. IBU: 26.0. ABV: 5.8.

ROOKIES HERE



THE BREWER WAITING LIST from 2012-2014 has been cleared out and we welcome all the new brewers who are able to join us for their first Great Taste of the Midwest!

Our current wait list from 2015 has more than 50 breweries requesting an invite. Here they are. . .

515 BREWING | Clive, IA
8TH STREET ALE HAUS | Sheboygan, WI
ALT BREW | Madison, WI
BEGYLE BREWING | Chicago, IL
BRENNER BREWING CO. | Milwaukee, WI
BROADWAY BREWERY | Columbia, MO
DANGEROUS MAN BREWING CO. | Minneapolis, MN
FULTON BREWING | Minneapolis, MN
HAILSTORM BREWING CO. | Tinley Park, IL
HOP HAUS BREWING CO. | Verona, WI
IMPERIAL OAK BREWING CO. | Willow Springs, IL
LAGUNITAS BREWING CO. | Chicago, IL
LOGBOAT BREWING CO. | Columbia, MO
LUCID BREWING | Minnetonka, MN
MIKERPHONE BREWING | Chicago, IL
OLIPHANT BREWING CO | Somerset, WI
PARCHED EAGLE BREWPUB | Westport, WI
PENROSE BREWING CO. | Geneva, IL
ROCHESTER MILLS BEER CO. | Auburn Hills, MI
ROCKFORD BREWING CO. | Rockford, MI
SLAP SHOT BREWING CO. | Chicago, IL
SPITEFUL BREWING | Chicago, IL
SUN KING BREWERY | Indianapolis, IN
TEMPERANCE BEER CO. | Evanston, IL
THE CIVIL LIFE BREWING CO. | Saint Louis, MO
TRANSIENT ARTISAN ALES | Lansing, IL
TRITON BREWING CO. | Indianapolis, IN
UNE ANNÉE | Chicago, IL
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VANDER MILL CIDERY | Spring Lake, MI
VIRTUE CIDER | Fennville, MI

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CELEBRATING THE MICROBREW IN WISCONSIN DELLS

Whether you are a beginner, a beer aficionado, or just someone who loves a tasty beverage, you are going to love these two brewtastic events held in downtown Wisconsin Dells during Fall Festival Weekend. Tickets on sale now!



DELLS CRAFT BEER WALK FRIDAY, OCTOBER 16, 2015 5-10 PM

Get a taste of what craft brewing is all about with a huge selection of artisan brews at participating bars throughout downtown Wisconsin Dells.

ADVANCE TICKETS \$15, DAY OF \$25

- *Insider Tip: Your ticket also gets you a commemorative glass and specials on tasty food and taps!*

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Over 50 breweries to sample from & live entertainment.

VIP Admission - Includes early entry, a commemorative VIP tasting glass, pretzel necklace and light snacks from noon - 1 PM. Microbrew samples from noon - 5 PM.

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For more information, visit wisdells.com/DOT



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