



# Thank you Wisconsin!

Lake Mendota

Lake Monona



**OVER 30  
BEERS ON TAP!  
WITH RARE OFFERINGS  
FROM THE CELLAR!  
RELAX WITH  
TABLE SERVICE**



THE  
**GREAT DANE**  
PUB & BREWING Co.  
**20<sup>TH</sup> Anniversary**



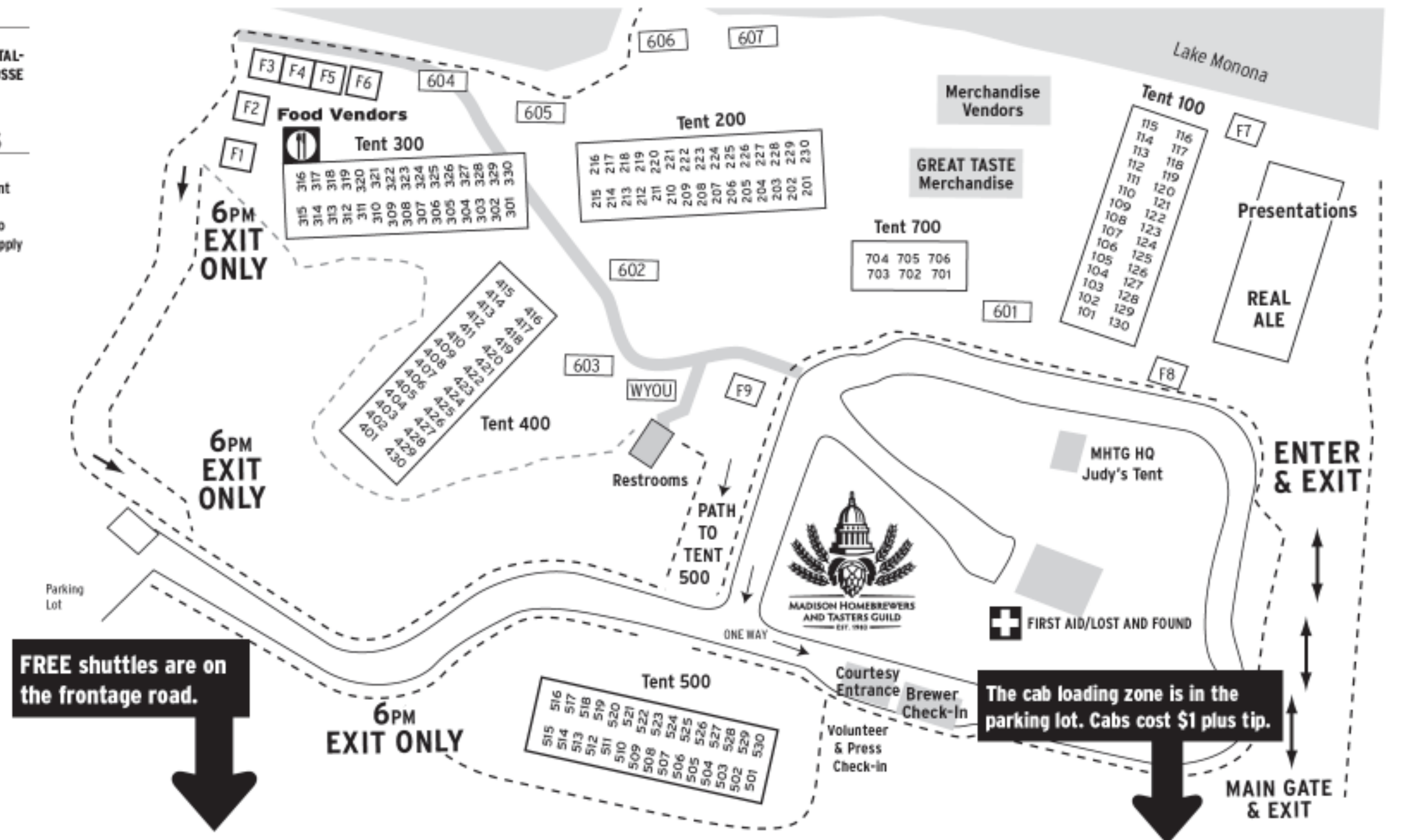
## NUMERICAL LISTINGS

- |   |   |
|---|---|
| 101.....Two Brothers Brewing Co.                      | 319.....Indeed Brewing Co.                          |
| 102.....One Barrel Brewing Co.                        | 320.....Aepfeltraw Winery                           |
| 103.....DryHop Brewers                                | 321.....Shoreline Brewery & Restaurant              |
| 103.....Une Annie                                     | 322.....Granite City Food and Brewery               |
| 104.....Penrose Brewing Co.                           | 323.....Karben4 Brewing                             |
| 104.....Perennial Artisan Ales                        | 324.....Ohio Brewing Co.                            |
| 105.....Brugge Brasserie                              | 325.....5 Rabbit Conveceria                         |
| 105.....Sun King Brewery                              | 326.....Brewery Creek                               |
| 106.....Blue Heron Brew Pub                           | 327.....Tibetown Brewing Co.                        |
| 107.....Upland Brewing Co.                            | 328.....Berghoff Brewery                            |
| 108.....Minneapolis Town Hall Brewery                 | 329.....Pearl Street Brewery                        |
| 109.....Fitzger's Brewhouse                           | 330.....Kuhnhehn Brewing                            |
| 110.....2nd Shift Brewing                             | 401.....New Glarus Brewing Co.                      |
| 110.....Civil Life Brewing Co.                        | 402.....Tighthead Brewing Co.                       |
| 111.....Lafayette Brewing Co.                         | 403.....Zwanzig2 Brewing                            |
| 112.....Figure Eight Brewing                          | 404.....Argus Brewery                               |
| 113.....Barley John's Brew Pub                        | 405.....Saint Francis Brewery and Restaurant        |
| 114.....Atwater Brewery                               | 406.....Stonefly Brewing Co.                        |
| 115.....Central Waters Brewing Co., Inc               | 407.....Shipwrecked Brewpub                         |
| 116.....Sand Creek /Pioneer Brewing Co.               | 408.....Backpocket Brewing                          |
| 117.....Big Muddy Brewing                             | 409.....DESTIHL                                     |
| 118.....Blue Cat Brew Pub                             | 410.....Griffin Claw Brewery                        |
| 119.....Rush River Brewing Co.                        | 411.....Wisconsin Dells Brewing Co.                 |
| 120.....Third Base Sports Bar and Brewery             | 412.....O'so Brewing Co.                            |
| 121.....Courthouse Pub                                | 413.....Water Street Brewery                        |
| 122.....Wild Onion Brewing Co.                        | 414.....Blind Pig Brewery                           |
| 123.....Cider House of Wisconsin                      | 415.....Ale Asylum                                  |
| 124.....Upstream Brewing Co.                          | 416.....Schlafly Beer                               |
| 125.....Urban Chestnut Brewing Co.                    | 417.....Peace Tree Brewing Co.                      |
| 126.....Atlas Brewing Co.                             | 418.....Stone Cellar Brewpub                        |
| 127.....One Trick Pony Brewery                        | 419.....O'Fallon Brewery                            |
| 128.....Hinterland Brewery                            | 420.....Lucette Brewing Co.                         |
| 129.....Barley Island Brewing Co.                     | 421.....Public Craft Brewing Co.                    |
| 130.....Haymarket Pub and Brewery                     | 422.....Tailgrass Brewing Co.                       |
| 130.....Temperance Beer Co.                           | 423.....Arcadia Brewing Co.                         |
| 201.....Founders Brewing Co.                          | 424.....Flat12 Bierwerks                            |
| 202.....South Shore Brewery                           | 425.....B. Nektar Meadery                           |
| 203.....Free State Brewing Co.                        | 426.....Blind Tiger Brewery                         |
| 204.....Rock Bridge Brewing Co.                       | 427.....Sweet Mullets Brewing Co.                   |
| 205.....Fat Heads Brewery                             | 428.....People's Brewing Co.                        |
| 206.....Red Eye Brewing Co.                           | 429.....Rhinelander Brewing Co.                     |
| 207.....Lake Louise Brewing                           | 430.....Bell's Brewery, Inc.                        |
| 208.....Geneva Lake Brewing Co.                       | 501.....Sully Brewing Co.                           |
| 209.....Greenview Brewing                             | 502.....Metropolitan Brewing, LLC                   |
| 209.....House of Bows                                 | 503.....Pipeworks Brewing                           |
| 210.....Vintage Brewing Co.                           | 504.....Millstream Brewing Co                       |
| 211.....Kirkwood Station Brewing Co.                  | 505.....MooCraft Beer                               |
| 212.....Bent River Brewing Co.                        | 506.....Gray's Brewing Co.                          |
| 213.....Half Acre Beer Co.                            | 507.....4 Hands Brewing Co.                         |
| 214.....Piece   | 508.....Jolly Pumpkin Artisan Ales                  |
| 215.....Three Floyds Brewing Co.                      | 509.....Solemn Oath Brewery                         |
| 216.....Tyrannosa Brewing Co.                         | 510.....Right Brain Brewery                         |
| 217.....Great River Brewery                           | 511.....Dave's Brew Farm                            |
| 218.....Grumpy Troll Brew Pub                         | 512.....Door County Brewing Co.                     |
| 219.....Bos Meadery                                   | 513.....Brau Brothers Brewing Co.                   |
| 220.....Thirsty Pagan Brewing                         | 514.....Off Color Brewing                           |
| 221.....Hydro Street Brewing Co.                      | 515.....Summit Brewing Co.                          |
| 222.....Cumberland Brewery                            | 516.....Toppling Goliath Brewing Co                 |
| 223.....Rock Bottom Brewery                           | 517.....Next Door                                   |
| 224.....Olde Peninsula Brewpub                        | 518.....Against the Grain Brewery                   |
| 225.....Bent Paddle Brewing Co.                       | 519.....Woodman Brewery                             |
| 226.....Emmett's Brewing Co.                          | 520.....Samuel Adams Brewing Co.                    |
| 227.....Odd Side Ales                                 | 521.....Pig Mads Brewing Co.                        |
| 228.....Mad Anthony Brewing Co.                       | 522.....Great Lakes Brewing Co.                     |
| 229.....Church Street Brewing Co.                     | 523.....Big Wood Brewery                            |
| 230.....New Holland Brewing Co.                       | 524.....Boulevard Brewing Co                        |
| 301.....New Albanian Brewing Co.                      | 525.....Mother's Brewing Co.                        |
| 302.....Lakefront Brewery                             | 526.....Lift Bridge Brewing Co.                     |
| 303.....Sprecher Brewery                              | 527.....Pigeon River Brewing Co.                    |
| 304.....Finch's Beer Co.                              | 528.....Bluegrass Brewing Co.                       |
| 305.....White Winter Winery / Meadery                 | 529.....Brady's Brewhouse                           |
| 306.....Port Huron Brewing Co.                        | 530.....Flossmoor Station Brewing Co.               |
| 307.....Lazy Monk Brewing                             | 601.....Potosi Brewing Co.                          |
| 308.....Square One Brewery and Distillery             | 602.....August Schell Brewing Co.                   |
| 309.....Nebraska Brewing Co.                          | 603.....Leinenkugel's Brewing Co.   Tenth and Blake |
| 310.....Third Street Brewhouse                        | 604.....Milwaukee Brewing Co                        |
| 311.....DeLafield Brewhaus                            | 605.....Short's Brewing Co                          |
| 312.....Dragonmead Microbrewery                       | 606.....Great Dane Pub & Brewing Co.                |
| 313.....Silver Creek Brewing Co.                      | 607.....Capital Brewing Co., Inc.                   |
| 314.....Altech's Lexington Brewing and Distilling Co. | 701.....Stevens Point Brewery                       |
| 315.....Revolution Brewing                            | 702.....Cross Plains Brewery                        |
| 316.....Dark Horse Brewing Co.                        | 703.....3 Sheeps Brewing Co.                        |
| 317.....Northwoods Brewing Corp. LLC                  | 704.....Goose Island Beer Co.                       |
| 318.....Fox River Brewing Co.                         | 705.....Wisconsin Brewing Co.                       |
| 318.....Old Bavarian Brewing Co.                      | 706.....Black Husky Brewing                         |

F1 NUTCRACKER SWEET | F2 BANZO | F3 MILIO'S |  
F4 GLASS NICKEL PIZZA | F5 JAMERICA | F6 FIB'S: FINE ITAL-  
IAN BEEF & SAUSAGE | F7 PEOPLE'S BAKERY | F8 MIKE LOSSE  
CATERING | F9 SMOKIN' CANTINA

A Perfect Pint | Beer Fridge | Brew & Grow | Brewers Supply Group | Briess Malt and Ingredients Co. | Cargill | Creative Event Concepts | Glasses, Mugs & Steins | Grist Valley Hops | Great Lakes Brewing News | Hop Head Beer Tours | Logic, Inc. | Micro matic | Mid Country Malt Supply | Mountain West Brewery Supply | The 16Oz Society | Wine & Hop Shop

2nd Shift Brewing.....	110
3 Sheeps Brewing Co.....	703
4 Hands Brewing Co.....	507
5 Rabbit Cervceria.....	325
Aepfeltraw Winery.....	320
Against the Grain Brewery.....	518
Ale Asylum.....	415
Alltech's Lexington Brewing and Distilling Co.....	314
Arcadia Brewing Co.....	423
Argus Brewery.....	404
Atlas Brewing Co.....	12
Atwater Brewery.....	114
August Schell Brewing Co.....	602
B. Nektar Meadery.....	425
Backpocket Brewing.....	408
Barley Island Brewing Co.....	129
Barley John's Brew Pub.....	113
Bell's Brewery, Inc.....	430
Bent Paddle Brewing Co.....	225
Bent River Brewing Co.....	212
Berghoff Brewery.....	328
Big Muddy Brewing.....	117
Big Wood Brewery.....	523
Black Husky Brewing.....	706
Blind Pig Brewery.....	414
Blind Tiger Brewery.....	426
Blue Cat Brew Pub.....	118
Blue Heron Brew Pub.....	106
Bluegrass Brewing Co.....	528
Bos Meadery.....	219
Boulevard Brewing Co.....	524
Brady's Brewhouse.....	529
Brau Brothers Brewing Co.....	513
Brewery Creek.....	326
Brugge Brasserie.....	105
Capital Brewing Co., Inc.....	607
Central Waters Brewing Co., Inc.....	115
Church Street Brewing Co.....	229
Cider House of Wisconsin.....	123
Civil Life Brewing Co.....	110
Courthouse Pub.....	121
Cross Plains Brewery.....	702
Cumberland Brewery.....	222
Dark Horse Brewing Co.....	316
Dave's Brew Farm.....	511
DeLafield Brewhaus.....	311
DESTHL.....	409
Door County Brewing Co.....	512
Dragonmead Microbrewery.....	312
DryHop Brewers.....	103
Emmett's Brewing Co.....	226
Fat Heads Brewery.....	205
Figure Eight Brewing.....	112
Finch's Beer Co.....	304
Fitzger's Brewhouse.....	109
Flat12 Bierwerks.....	424
Flossmoor Station Brewing Co.....	530
Founders Brewing Co.....	201
Fox River Brewing Co.....	318
Free State Brewing Co.....	201



Geneva Lake Brewing Co. ....	208
Goose Island Beer Co. ....	704
Granite City Food and Brewery ....	322
Gray's Brewing Co. ....	506
Great Dane Pub & Brewing Co. ....	606
Great Lakes Brewing Co. ....	522
Great River Brewery ....	217
Greenview Brewing ....	209
Griffin Claw Brewery ....	410
Grumpy Troll Brew Pub ....	218
Half Acre Beer Co. ....	213
Haymarket Pub and Brewery ....	130
Hinterland Brewery ....	128
House of Brews ....	209
Hydro Street Brewing Co. ....	221
Indeed Brewing Co. ....	319
Jolly Pumpkin Artisan Ales ....	508
Karben4 Brewing ....	323
Kirkwood Station Brewing Co. ....	211
Kuhnheiss Brewing ....	330
Lafayette Brewing Co. ....	111
Lake Louie Brewing ....	207
Lakefront Brewery ....	302
Lazy Monk Brewing ....	307
Leinenkugel's Brewing Co.   Tenth and Blake ....	603
Lift Bridge Brewing Co. ....	526
Lucette Brewing Co. ....	420
Mad Anthony Brewing Co. ....	228

Metropolitan Brewing, LLC .....	502
Millstream Brewing Co .....	504
Milwaukee Brewing Co .....	604
Minneapolis Town Hall Brewery .....	108
MobCraft Beer .....	505
Mother's Brewing Co. ....	525
Nebraska Brewing Co. ....	309
New Albanian Brewing Co. ....	301
New Glarus Brewing Co. ....	401
New Holland Brewing Co. ....	230
Next Door .....	517
Northwoods Brewing Corp. LLC .....	317
O'Fallon Brewery .....	419
O'so Brewing Co. ....	412
Odd Side Ales .....	227
Off Color Brewing .....	514
Ohio Brewing Co. ....	324
Old Bavarian Brewing Co. ....	318
Olde Peninsula Brewpub .....	224
One Barrel Brewing Co. ....	102
One Trick Pony Brewery .....	127
Peace Tree Brewing Co. ....	417
Pearl Street Brewery .....	329
Penrose Brewing Co. ....	104
People's Brewing Co. ....	428
Perennial Artisan Ales .....	104
Piece .....	214
Pig Minds Brewing Co. ....	521

Pigeon River Brewing Co.	527
Pipeworks Brewing	503
Port Huron Brewing Co.	306
Potosi Brewing Co.	601
Public Craft Brewing Co.	421
Red Eye Brewing Co.	206
Revolution Brewing	315
Rhineland Brewing Co.	429
Right Brain Brewery	510
Rock Bottom Brewery	223
Rock Bridge Brewing Co.	204
Rush River Brewing Co.	119
Saint Francis Brewery and Restaurant	405
Samuel Adams Brewing Co.	520
Sand Creek/Pioneer Brewing Co.	116
Schlaffy Beer	416
Shipwrecked Brewpub	407
Shoreline Brewery & Restaurant	321
Short's Brewing Co.	605
Silver Creek Brewing Co.	313
Solemn Oath Brewery	509
South Shore Brewery	202
Sprecher Brewery	303
Square One Brewery and Distillery	308
Stevens Point Brewery	701
Stone Cellar Brewpub	418
Stonely Brewing Co.	406
Summit Brewing Co.	515

Sun King Brewery.....	105
Surly Brewing Co.....	501
Sweet Mulletts Brewing Co.....	427
Tallgrass Brewing Co.....	422
Temperance Beer Co.....	130
Third Base Sports Bar and Brewery.....	120
Third Street Brewhouse.....	310
Thirsty Pagan Brewing.....	220
Three Floyds Brewing Co.....	215
Tighthead Brewing Co.....	402
Tittletown Brewing Co.....	327
Toppling Goliath Brewing Co.....	516
Two Brothers Brewing Co.....	101
Tyranena Brewing Co.....	216
Une Année.....	103
Upland Brewing Co.....	107
Upstream Brewing Co.....	124
Urban Chestnut Brewing Co.....	125
Vintage Brewing Co.....	210
Water Street Brewery.....	413
White Winter Winery / Meadery.....	305
Wild Onion Brewing Co.....	122
Wisconsin Brewing Co.....	705
Wisconsin Dells Brewing Co.....	411
Woodman Brewery.....	519
ZwanzigZ Brewing.....	403



# STAR LIQUOR

**CRAFT BEER**

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ARTISAN SPIRITS

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**BOURBON**

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& SCOTCH

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WE'RE ROLLING OUT THE BARREL.  
 WE BREW A LOT OF GREAT BEERS, BUT ONLY ONE HAS ITS  
 OWN FESTIVAL. OUR FAMILY'S MÖRZEN-STYLE BEER HAS A  
 TOASTED MALT FLAVOR AND SUBTLE, SPICY HOP NOTES  
 THAT MAKE LEINENKUGEL'S® OKTOBERFEST PERFECT FOR  
 CELEBRATING FALL IN TRUE GERMAN FASHION.  
 PROST!  
 THE LEINENKUGELS



Jake & Peg  
Leinenkugel



**Leinenkugel's**  
 Join Us Out Here.

JOIN US AT LEINE.COM + FOLLOW US ON   

Please enjoy Leinenkugel's responsibly. ©2014 Leinenkugel Brewing Co., Chippewa Falls, WI. "Beer"



## Welcome from the President

**W**ELCOME TO THE 28th annual Great Taste of the Midwest. We were pleased with last years updated layout and will be continuing that configuration (having one tent below the "loop road") to accommodate the additional interest we are receiving from new brewpubs/breweries.

We continue to have to juggle an expanding craft beer scene and limited space/tickets we are allowed to sell. Unfortunately, we did have to raise our ticket price to \$60 this year to cover the additional breweries that have been added over the past few years. We are committed to holding the price for 3-5 years, barring any unforeseen costs. Obviously you cannot drink beer from 160 breweries in one afternoon, however, giving you that much variety, allows you to create your own experience at the Great Taste of the Midwest. We feel there is value in deciding what you are going to sample, rather than limiting the selection to save a few dollars on your ticket price. We are committed to the current location, that is one thing that makes this event stand out. The other is the dedication of our all volunteer staff. Having people run a festival that do it for the love of great beer is what makes the Great Taste of the Midwest stand out. If you need anything, be sure to ask anyone wearing one of the black staff shirts.

We will continue the tradition we started last year with the "Great Toast of the Midwest." When you hear the horns at 2 p.m., raise your glass to salute the Breweries that make this festival possible. We wouldn't sell 6,000 tickets if people weren't so excited about the beer that the Brewers are bringing.

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 SCHNEPPER | MHTG PRESIDENT

# 2014 FESTIVAL ORGANIZERS AND STAFF

The Great Taste of the Midwest is not organized by professionals but if it were, the organizers below would no doubt be among the best in the business. They have tended to every detail to ensure that the talent and passion of some of the world's most creative brewers are featured front and center. They are to be congratulated for their accomplishments.

## ORGANIZERS (YEARS OF SERVICE)

<b>MARK ALFRED</b> (13) Brewers Dinner & Appreciation Gift	<b>STEVE KRIEGER</b> (7) Cellarman
<b>STEVE ANDRUSZ</b> (20) Tent Signs and GT Headquarters	<b>RALPH KUEHN</b> (5) Keg Inventory
<b>MICHAEL BALL</b> (23) Real Ale	<b>MARK LEITERMANN</b> (7) Gate Keeper
<b>STEFAN BERGGREN</b> (12) Ticket Production	<b>MEG MADECKY</b> (6) Trucking
<b>ANDY BERNSTEIN</b> (2) Volunteer Floaters	<b>SCOTT MAURER</b> (9) Program Editor/Designer
<b>BRYAN BINGHAM</b> (24) Festival Grounds Mentor/Tasty Treats	<b>JIM MAYHEW</b> (9) Treasurer
<b>CAROL BRACEWELL</b> (11) Graphic Arts	<b>DON MCCREATH</b> (20) Brewery Liaison Assistant
<b>TOM BROWN</b> (11) Port-a-Potty Patriarch and Friday Set-Up	<b>PAUL MCGUIRE</b> (1) Quartermaster
<b>DAN BUSH</b> (3) Courtesy Gate	<b>PAUL MILLER</b> (4) There's an App for That
<b>CHERI CARR</b> (8) Brewery Liaison Assistant	<b>MARK MORRISON</b> (15) Assistant to the Chairman
<b>SCOTT CLIPPINGER</b> (8) Sunday Park Cleanup	<b>BOB PAOLINO</b> (23) Signage Systems
<b>JAMIE COWLES</b> (6) Ice Crew	<b>DAVE PEGELOW</b> (16) Vendors
<b>MIKE DERESZYNSKI</b> (14) Real Ale Assistant	<b>JASON PENN</b> (11) Brewer Check-In Assistant
<b>BOB DROUSTH</b> (28) Chairmanbob Emeritus and Purchasing	<b>BRIAN PHILIPS</b> (1) Keg Inventory
<b>CARL DUROCHER</b> (12) Shuttles and Taxis	<b>PAT PROPSOM</b> (13) Cooling & Hydration Specialist & Site Mechanic
<b>STEVE ENSLEY</b> (18) GT Headquarters	<b>GAIL PROPSOM</b> (13) Mail Order Ticket Sales
<b>JEFF FOLGERT</b> (12) Care & Feeding of Brewers and Festival Staff	<b>DOUG RANDALL</b> (2) OnSite Transportation
<b>BRUCE GARNER</b> (14) Brewer Registrar	<b>SCOTT REICH</b> (9) Group Ticket Sales
<b>MARK GARTHWAITE</b> (16) Chairman	<b>JAQUIE RICE</b> (8) Advertising Sales
<b>TED GISSKE</b> (16) WORT/Music	<b>MARY ELLEN RIELAND</b> (2) Presentation Tent
<b>JENNIFER GOTTWALD</b> (1) Post Event Cleanup	<b>JEREMY RINTZ</b> (10) Webcasting
<b>DAN GUSTAFSON</b> (7) City Liaison	<b>BILL ROGERS</b> (16) Festival Layout
<b>JOHN HARRINGTON</b> (8) Gate Security	<b>MARK SCHNEPPER</b> (11) President
<b>BOB HARVEY</b> (6) Recycling and Garbage	<b>CHRIS SCHULTE</b> (8) Real Ale Assistant
<b>DAN HEDTCKE</b> (12) Brewer Load-in	<b>GLENN SCHULTZ</b> (25) Mr. Bread
<b>LES HOFFMAN</b> (14) Real Ale Czar	<b>MIKE SPROUL</b> (13) Volunteer Coordinator
<b>PATRICK HUTTON</b> (5) Cooling & Hydration Specialist & Site Mechanic	<b>KATE STALKER</b> (15) Retail Ticket Sales
<b>SAM JACKSON</b> (1) Safety and Neighborhood Liaison	<b>PETER STEINBERG</b> (3) Data Hound
<b>TONY JACQUES</b> (16) Media Liaison	<b>FRED SWANSON</b> (21) Brewery Liaison
<b>PETE JOHNSON</b> (4) There's an App for That	<b>JESSE SWING</b> (9) Keg Jockey
<b>PAUL KINAS</b> (18) Brewer Check-in	<b>CHUCK TALBOT</b> (11) Security/Parking
<b>STEVE KLAFKA</b> (28) Go-to Guy	<b>LARRY WALKER</b> (8) Brewer Load-in
<b>BRYAN KOCH</b> (16) Chief Keg Jockey	<b>JASON WALTERS</b> (11) Site Manager & Fire Marshall
<b>MARK KOCHANSKI</b> (3) Traffic Control	<b>TIM WONG</b> (9) Post Event Cleanup
	<b>GREG YOUNKIN</b> (22) Data Hound and Weather Manager
	<b>BRAD ZULICK</b> (2) Wristbanding

## FOOD AND MERCHANDISE VENDORS

(MENUS SUBJECT TO CHANGE)

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**NUTCRACKER SWEET** | German Roasted Almonds Small \$4, Large \$8

**BANZO** | Chicken Pita \$7 | Falafel Pita \$6 | Combo (Chicken & Falafel) \$7 | sides \$3.95

**MILIO'S** | Sub sandwiches: Ham | Turkey | Beef | Italian | Veggie, \$6 | Chips, pickles, cookies-\$1.50 | Water \$2

**GLASS NICKEL PIZZA** | Cheese-\$3, | Pepperoni, Sausage, Fetalicious, | Deluxe-\$4 | Water \$1

**JAMERICA** | Jerk-Chicken served w/ Red Beans & Rice | Jerk-Pork | Mango Rundown Tofu served w/ Red Beans & Rice (Vegetarian) | Jambalaya | All Dishes \$8.00

**FIB'S: FINE ITALIAN BEEF & SAUSAGE** | Beef \$7.50 w/provolone \$8.00 | Sausage \$7.50 w/provolone \$8.00 | Combo \$8.50 w/provolone \$9.00

**PEOPLE'S BAKERY** | Gyros \$6 | Chicken kebob \$6 | and Lamb kebob \$6 | Falafel sandwich \$6 | Stuffed grape leaves-\$6 | Baklava ,Fritters and Scones-\$2 | Soda \$2 | Water \$2

**MIKE LOSSE CATERING** | Brats, Chicken Sandwiches, and cheese curds. \$ 4.00

**SMOKIN' CANTINA** | Smoked sausage on a stick \$4 | Bacon on a stick \$4 | Smoked pork sandwich w/ fries \$9 | 3 Smoked carnitas tacos\$10 | Rustic wedge fries \$4

## MERCHANDISE

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A Perfect Pint | Beer Fridge | Brew & Grow | Brewers Supply Group | Briess Malt and Ingredients Co. | Cargill | Creative Event Concepts | Glasses,Mugs & Steins | Gorst Valley Hops | Great Lakes Brewing News | Hop Head Beer Tours | Logic,Inc. | Micromatic | Mid Country Malt Supply | Mountain West Brewery Supply | The 160z Society | 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.

Anonymice | Ad Hoc String Band | Big Spring | BingBong | Croaker | Fauxtons | Kiley Penn w/Sarah Joy | Mama Digdown's Brass Band | MooGrass | Old Cool | Quartet Datura | Seven Stone Jones | Songs of Sail and Drink | Spent Hops | Squirrel Gravy Music | The Headliners | 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](http://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

A live webcast will be broadcast from the festival throughout the day. Go to [mhtg.org](http://mhtg.org) for links to the webcast and to archived coverage after the festival. Interviews with brewers, organizers, and patrons will provide a taste of the Great Taste experience as it unfolds. We'll survey the beers, booth displays in the tents, and enjoy some music along the way. Special thanks to RenewAire, LLC and WYOU Community Television for their support and technical assistance.

## FIRST AID | LOST AND FOUND

The club operations tent, located just outside of the festival area near the pavilion is festival headquarters. Brewers who need assistance should visit the tent or speak with any staff member on duty. Great Taste Staff will be wearing black pinstriped shirts with the festival logo on the back, MHTG logo on the front, and staff lanyards. First Aid and Lost and Found are located at this tent. If you need emergency assistance, contact a staff member, Madison police officer on site, or a security officer on duty. Assistance can be arranged by staff at the club operations tent as well.

## SOUVENIR TENT

Located in the middle of the festival grounds 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 2012 until the present, major recipients have included:

WI Chapter of the American Parkinson's Disease Assoc. (In part, to honor beer writer Michael Jackson) | Breast Cancer Recovery Foundation | Porchlight (a local org providing shelter and many other forms of assistance to homeless people) | Special Olympics | WORT listener sponsored radio | WYOU community non-commercial TV | Milwaukee Beer Barons scholarship fund

Wil-Mar Neighborhood Center | R.E.A.P. (education and advocacy group for wiser food production and consumption) | Ferry Bluff Eagle Council | Goodman Community Center Thanksgiving baskets | O'So Brewing Children's Christmas Toy Program | Blair Street Gardens | 100-Black-Men-of-Madison (provides school supplies) | Second Harvest Food Bank | Luke House (free community meals) | Resilience Neighborhood Center | St. Baldrick's Foundation (cancer) | Friends of the Zoo (Vilas) | Primates, Inc. | Sheltering Animals of Abuse Victims | Dane County Shelter of Salvation Army | Madison Urban Land Trust | River Alliance | Bare Hands Brewing (for medical expenses of severely injured Indiana brewer)

## ADDITIONAL INFORMATION

SMOKING IS ABSOLUTELY PROHIBITED under the tents, by order of the Madison Fire Department. Those with lit smoking materials under the tents (yes, even those holding cigars) 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

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### 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.
- The program advertisers whose support put this book in your hands.
- Jerry Chapa and Nathanael Pustaver of Chapa Design for the logo design. See more of their work at [www.chapadesign.com](http://www.chapadesign.com)

\* John Viles at Badger Sporting Goods for his eternal patience.

- 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 officers who are so very kind and helpful.
- The volunteers who are essential to any well run 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

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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

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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. The iPhone app is available for download at Apple's App Store and the Android app is available via Google Play. Search for "Great Taste" to find and load them onto your device.

## THE BEER!

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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](http://www.bjcp.org).

## SERVING SIZE

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**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 at both ends of the park that will direct you toward the taxi and shuttle services.

## FINAL WORDS

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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 [greattaste@mhtg.org](mailto:greattaste@mhtg.org). Please visit our website for a re-cap of everything you've experienced here today.

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 8, 2015.**

# PRESENTATION TENT

**I**N 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. | BEER, CHOCOLATE, SORBET

**Gail Ambrosius**

GAIL AMBROSIOUS CHOCOLATIER

**Aran Madden**

FURTHERMORE BEER | BREWER

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. Viking Afternoon with Caramel with Sea Salt | Oscura with Lucille's Vanilla | Knotstock with 3Hot Nuts Bar | Fatty Boomblatty with Blood Orange Sorbet

## 2ND SESSION 2:45 P.M. | WINE VS. BEER WITH EATS!

**Joe Katchever**

PEARL STREET BREWERY | BREWER/OWNER

**Tim Schletty**

LUCETTE BREWING CO. | CO-FOUNDER

**Aran Madden**

FURTHERMORE BEER | BREWER

**Marc Buttera**

O'SO BREWING CO. | OWNER/BREWER

**Yannique Purman**

ISLAND ORCHARD CIDER | OWNER/SALES

**David Sanborn**

BARRIQUES - FITCHBURG

A head to head challenge. Beer or wine? I know, you're at a beer festival so you obviously prefer beer, but what about with particular foods? 4 beers, 4 wines and each round with it's own food pairing - no loaded pairings either we're going to challenge you without gimmicks or obviously incorrect flavors. Pairings with Pearl Street Rubber Mills Pils, Lucette Hips Don't Lie, Furthermore Knot Stock, O'so Night Train Porter, and Island Orchard Apple/Cherry Cider

## 3RD SESSION | 4:00 P.M. | BEER + COCKTAILS

**Suzanne Wolcott,**

GOOSE ISLAND, CHICAGO | HEAD OF EDUCATION

**Eric J Ponce**

SENIOR BREWER BARREL PROGRAM

Join Suzanne and Eric as they show us how to make awesome cocktails out of Goose Island beers.

# REAL ALE

FOR THE NINTH 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!

Here's a partial list of beers. Look for the



3 SHEEPS BREWING CO. | Oaked Baaad Boy with vanilla beans, cocoa ribs, and coffee | Really Cool Waterslides w/ orange peel and Centennial hops  
AUGUST SCHELL BREWING CO. | Oak aged Oktoberfest  
BELL'S BREWERY, INC. | Two Hearted Ale  
BENT PADDLE BREWING CO. | Nels' Daypack Pale Ale  
BLIND PIG BREWERY | Peach Berliner Weisse  
CIVIL LIFE BREWING CO. | Premium Bitter  
FIGURE EIGHT BREWING | Camp 4  
FOX RIVER BREWING CO. | Hoppy Face IPA  
FREE STATE BREWING CO. | The Full Kimono  
GREAT DANE PUB & BREWING CO. | Cascade Mountain Porter | Across the Pond Strong Pale Ale  
GREAT LAKES BREWING CO. | Commodore Perry Firkin  
GRIFFIN CLAW BREWERY | Bourbon Imperial Pumpkin  
JOLLY PUMPKIN ARTISAN ALES | Dandelion Rhubarb  
KIRKWOOD STATION BREWING CO. | Cocoa Train  
KUHNHENN BREWING | Bourbon-Brett 4th Demerita | Penetration Porter  
LAFAYETTE BREWING CO. | HopF roggen  
LAKEFRONT BREWERY | BACON Barrel-Aged Bridge Burner Imperial Amber | Get Weird Imperial Stout with ABSINTHE | Dirty Uncle Jim's Chocolate Pumpkin Cream Pie  
LEINENKUGEL'S BREWING CO. | TENTH AND BLAKE | Gin and Juice | La Reve  
LUCETTE BREWING CO. | The Farmer's Daughter Shandy  
METROPOLITAN BREWING | Habanero & Orange Peel Infused Krankshaft  
MILWAUKEE BREWING CO. | Marcarona  
NEW ALBANIAN BREWING CO. | Beak's Best Bitter | Bob's Old 15-B | Elector | Get Off My Porch, Preacher Man | Hoptimus-A-Rita | HotFoot Stout  
NEW HOLLAND BREWING CO. | Dragon's Milk | Mad Hatter  
O'FALLON BREWERY | Zeke's Pale Ale, Dry-Hopped with Citra & Simcoe  
O'SO BREWING CO. | Coffee Sour  
ONE BARREL BREWING CO. | BARRIGON BARRIL CAFÉ  
RED EYE BREWING CO. | Thrust | Margarita Spree Berliner Weisse  
SAINT FRANCIS BREWERY AND RESTAURANT | Sloth Nut Brown Ale  
SCHLAFLY BEER | Berliner Weisse  
SHORELINE BREWERY & RESTAURANT | Imperial Raspberry | Lost Sailor  
TIGHTHEAD BREWING CO. | Wee Heady  
TITLETOWN BREWING CO. | Dark Helmet Jammed  
TOPPLING GOLIATH BREWING CO. | SueMo (pseudoSue dry hopped with Mosaic) | PseudoSue Dry Hopped with Amarillo  
UPSTREAM BREWING CO. | Mango Habanero IPA  
VINTAGE BREWING COMPANY | Smoke & Dagger

# THE LIST STARTS HERE



## WHAT ARE THOSE TINY ICONS?



**SPECIAL  
RELEASE  
TIMES**



**FIND ME IN  
THE REAL  
ALE TENT**

# ROOT BEER HERE



COURTHOUSE PUB | 121: Pub Root Beer

FIGURE EIGHT BREWING | 112: Foothills Rootbeer

LIFT BRIDGE BREWING CO. | 526: Lift Bridge Root Beer

MILLSTREAM BREWING CO. | 504: Old Time Root beer

SILVER CREEK BREWING CO. | 313: Silver Creek Blonde Root Beer

TITLETOWN BREWING CO. | 327: Sno-Cap Root Beer

ZWANZIGZ BREWING | 403: Rootbeer

## 2ND SHIFT BREWING | 110

2ndshiftbrewing.com

1401 Olive Rd, New Haven, MO, 63068

We are a New Haven, MO based brewery that crafts beer that is big on flavors and aroma, like beer should be. GETCHYASUM... so put that in your earball!

**ART OF NEUROSIS:** Style: American IPA. IBU: 67.0. ABV: 7.7%. IPA with Simcoe and Columbus

**HIBISCUS WIT:** Style: Witbier. ABV: 5.2%.

**KATY:** Style: American Wild Ale. ABV: 5.4%.

**BLUEPRINT COFFEE LIQUID SPIRITUAL DELIGHT:** Style: Russian Imperial Stout. ABV: 11.5%. ● 3.00.

**MANOR HOUSE SAISON:** Style: Saison/Farmhouse Ale. ABV: 7.4%. ● 2.00.

**CHAOTIC INSECURE DELUSIONS:** Style: American Wild Ale. ABV: 7.4%. ● 4.15.

**SUB-MISSION IPA:** Style: American IPA. IBU: 67.0. ABV: 6.7%.

## 3 SHEEPS BREWING CO. | 703

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.

**BAAAD BOY (NITRO!):** Style: American Dark Wheat Ale. OG: 1.058. IBU: 13.0. ABV: 5.5%.

Don't be fooled: this is, in fact, a wheat beer. Beneath its rich, dark exterior and cascading head, you'll find a classic, unfiltered wheat presentation fused with the smooth, roasty, chocolate-like characteristics of the dark wheat malt. With a finish this unnervingly smooth, you're going to want to give this Baaad Boy a second chance... and third... and so on.

**CASHMERE HAMMER (NITRO!):** Style: American Stout. IBU: 13.0. ABV: 6.5%.

**EWEPHORIA (NITRO!):** Style: American Stout. OG: 1.075. IBU: 13.0. ABV: 7.2%. Ginger Chocolate Stout - We designed this beer to produce a nice ginger flavor, without the heat, combined with a flavorful chocolate and roasted malt backbone. Particularly if you're a fan of ginger, this beer is a must-try.

**HELLO, MY NAME IS JOE (NITRO!):** Style: American Dark Wheat Ale. OG: 1.08. IBU: 13.0. ABV: 8.0%. Imperial Black Wheat Ale w/ Coffee - The smooth black wheat base lets the more intricate notes of the custom roast from Alterra coffee come through. In addition to bold, roasty goodness, this marriage results in some subtle fruitiness, a round earthy tone, and a seductive hint of chocolate. Pour this magical elixir in a coffee cup and you may forget you were drinking a beer. Pour it in a pint glass... and all bets are off!

**OAKED BAAAD BOY WITH VANILLA BEANS, COCOA NIBS, AND COFFEE:** Style: American Dark Wheat Ale. ABV: 5.5%. ☘

**REALLY COOL WATERSLIDES W/ ORANGE PEEL AND CENTENNIAL HOPS:** Style: American IPA. IBU: 70.0. ABV: 6.2%. ☘ IPA with Sweet Orange Peel.

**REALLY COOL WATERSLIDES (NITRO!):** Style: American IPA. OG: 1.062. IBU: 70.0. ABV: 6.2%. It's all about choosing a dream. Once the decision was made to open a brewery, we knew there could be no more appropriate a name for our founding beer. We combined three hop varieties over a ninety minute boil in three separate additions and a massive amount of hops added for the dry-hop. The smooth malt profile lets the hops do the talking. It's complex and intricate, yet completely accessible—a labor of love to be shared with the world.

**REBEL KENT THE FIRST (NITRO!):** Style: American Amber/Red Ale. OG: 1.052. IBU: 13.0. ABV: 5.0%. True to his name, Kent took a Belgian Abbey Single, upped the ABV and added some rye malt to create a great session beer. As you take a sip, the Belgian yeast and rye malt dance on your tongue. The sweetness of the Belgian yeast hits first, but is quickly balanced against the forward flavors of the rye malt.

**FIRST KISS (NITRO!):** Style: American Double/Imperial IPA. OG: 1.077. IBU: 110.0. ABV: 8.2%. Imperial IPA brewed w/ honey - The sweet, yet earthy tones of the hops seduce you with an alluring aroma. At 110 IBUs, this beer may intimidate, but fear not: once you dive in, the subtle malt profile and mellow sweetness of local honey rein it in. Your boldness is rewarded with intricate layers of hops, leaving you weak in the knees and eagerly anticipating your next sip.

**NIMBLE LIPS, NOBLE TONGUE - VOLUME 2: SOUR ALE (NITRO!):** Style: American Wild Ale. ABV: 5.0%. ● 04:00.

## 4 HANDS BREWING CO. | 507

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.

**BONA FIDE RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. ABV: 10.0%. Imperial stout brewed with coffee and whole vanilla beans.

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

**SNAKE OIL:** Style: American IPA. IBU: 40.0. ABV: 6.5%.

**CENTER OF GRAVITY:** Style: American Blonde Ale. IBU: 18.0. ABV: 4.8%.

**CUVEE ANGE:** Style: Saison/Farmhouse Ale. OG: 12.0. IBU: 13.0. ABV: 5.5%. ⌚ 04:00. Fermented with wild yeast and aged in a combination of Cabernet, Merlot, and Grenache wine barrels with raspberries and blackberries, Cuvee Ange is a fruity, tart, complex ale. Cuvee Ange pours a bright rose with aromas of fruit, funk, and wood.

**PASSION FRUIT PRUSSIA:** Style: Berliner Weissbier. ABV: 3.5%. ⌚ 2:00.

**ECLIPSE:** Style: American Double/Imperial Stout. ABV: 9.3%. ⌚ 3:00.

**BEYOND THE BRICKS:** Style: Tripel. ABV: 8.5%. ⌚ 5:00.

## 5 RABBIT CERVEERIA | 325

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 artesanal, brewed with pīxan.

**GUAVA PALETAS:** Style: Fruit/Vegetable Beer. OG: 1.039. IBU: 16.0. ABV: 3.5%. A beer that captures the summer fun of Paletas, the Spanish word for “popsicles.” Brewed with Brazilian guava, pink peppercorn, tarragon and orange blossom water, this sessionable wheat beer is a more sophisticated alternative to shandies or radlers.

**GRINGOLANDIA SUPERPILS:** Style: American Double/Imperial Pilsner. OG: 1.072. IBU: 65.0. ABV: 7.2%. SRM: 3.0.

**YODO CON LECHE:** Style: Milk/Sweet Stout. OG: 1.08. IBU: 38.0. ABV: 8.2%. SRM: 38.0. ⌚ 3:30.

**NAKED RABBIT:** Style: American Pale Ale. IBU: 45.0. ABV: 6.6%. SRM: 11.0. ⌚ 1:00.

## AEPPELTREOW WINERY | 320

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 (CIDER):** CO2, semi-dry Champagne method cider

**BARN SWALLOW DRAFT CIDER (CIDER):** semi-dry. Eating & culinary apples. Fruity & Floral

**CYSER ROSÉ (MEAD):** Semi-dry. Red-fleshed crabapple MEAD. The most tannic mead you'll ever try.

**KINGLET BITTER CIDER (CIDER):** English and French traditional cider apples. Complex and tannic. Fermented to highlight cultivars and terroir. Subtle apple and tannins, tart, slightly bubbly. Kinglet Bitter is one of our proud 'estate' ciders. It's all grown at Brightonwoods, within sight of the Winery. It's more subtle and complex than Barn Swallow – being fermented from 100% bitter English and French cider apples. It differs from an authentic European cider by being 'immature'. Kinglet has very little post-ferment changes made by wild Lactic Acid Bacteria. Instead, we ferment it with a Sangiovese yeast that we think really brings out the tannin characters of the



## SPECIAL RELEASE SCHEDULE

**2PM PASSION FRUIT PRUSSIA** ABV: 3.5%

Passion Fruit Berliner Weisse

**3PM ECLIPSE** ABV: 9.3%

Barrel Aged Stout with Raspberries

**4PM CUVÉE ANGE** ABV: 5.5%

Barrel Aged Wild Ale with Raspberries  
& Blackberries

**5PM BEYOND THE BRICKS** ABV: 8.5%

Barrel Aged Golden Ale with Apricots



@4handsbrewingco | 4handsbrewery.com | saint louis, mo



## Appel Treow Winery & Distillery



### 4 Songbird Draft Ciders On Tap At The Taste!

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Relaxed Rural Setting  
Between Kenosha & Lk. Geneva  
By Richard Bong State Rec. Area

**www.appletrue.com**

(262) 878-5345 - Burlington, WI

cider-specific cultivars. These apples are rare, and not easy to grow. When we get the question 'Then why use them?', we pour a glass of Kinglet.

**ORCHARD ORIOLE DRAFT PERRY (CIDER):** Semi-dry. 100% traditional perry pears. Tart and Tannic. The winery is sold out for the year - this is a rare chance to try it.

**PERRY (CIDER):** CO2, semi-sweet. Champagne method perry

**POMMEAUX (CIDER):** Sweet. Normandy inspired Apple juice / Apple Brandy blend

**SPARROW SPICED DRAFT CIDER (CIDER):** semi-dry. Mulled in the barrel.

## AGAINST THE GRAIN BREWERY | 518

[www.againstthegrainbrewery.com](http://www.againstthegrainbrewery.com)

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

Established 2011. From day one we have been dedicated to brewing great beer! We hammer on that point as Louisville's premier, brewer owned and operated brewery. Beholden to no other management priority than making the greatest liquid we can, we declare!... "Against The Grain will not accept status quo. We will brew beers that push the boundaries of flavor and complexity, and we will honor methods and traditions of great beer's history. We will refine classic favorites and create unconventional new ones. We will move Against The Grain!" AtG is born from the love of great beer and uncompromisingly dedicated to its production and enjoyment!

**BO & LUKE:** Style: American Double/Imperial Stout. IBU: 83.0. ABV: 13.0%. ● 2:00.

Originally an Against the Grain Brewery and Brouwerij De Molen collaboration beer. For the first incarnation, De Molen head brewer Menno Oliver hopped in a muscle car and drove straight through from the Netherlands to Louisville, KY (that's USA folks) to brew this bourbon inspired ale, and we liked it so much, we decided to do it again. We took the ingredients in bourbon whiskey (Barley, Rye, Corn) and then smoked them with cherry wood and brewed a huge imperial stout with them. Then to top it off we aged it in Pappy VanWinkle Bourbon Barrels. The resulting beer is rich, smokey and complex, with a bourbon character of caramel, vanilla and spice.

**CITRA ASS DOWN:** Style: American IPA. OG: 17.0. IBU: 68.0. ABV: 8.2%. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety "Citra." Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

**BO & LUKE – AGED IN SPICED CHERRY BITTERS BBL:** Style: American Double/Imperial Stout. IBU: 83.0. ABV: 13.0%. ● 3:00.

**BO & LUKE – AGED IN BOURBON BARREL VANILLA BARREL:** Style: American Double/Imperial Stout. IBU: 83.0. ABV: 13.0%. ● 04:00.

**BO & LUKE – PEANUT BUTTER & JELLY:** Style: American Double/Imperial Stout. IBU: 83.0. ABV: 13.0%. ● 5:00.

**KILLEWITTE:** Style: Witbier. IBU: 28.0. ABV: 4.5%.

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

**GALANGAL ACTION:** Style: Kölsch. IBU: 26.0. ABV: 5.6%.

**MAC FANNYBAW:** Style: Rauchbier. IBU: 25.0. ABV: 8.5%.

## ALE ASYLUM | 415

[www.aleasylum.com](http://www.aleasylum.com)

2002 Pankratz Street, Madison, WI, 53704

How are you today? You're looking fine, but how's the rest of you? After all, this whole festival is all about you: your wants, your needs, your insatiable desire for beer that doesn't suck. As luck would have it, we make beer that doesn't suck. We're not saying that anybody here today does, otherwise this wouldn't be the grand poobah of beer festivals that it is. We will say the other breweries told us you were ugly, when clearly you're looking fine. So if you want beer that doesn't suck served by people who think you're looking fine, stop by our booth and have some. Our staff is eager to pour and has fewer communicable diseases than you'd expect from people who drink their body weight in Hopalicious weekly.

THE  
SAFEWORD  
IS  
'MORE'.



NOW AVAILABLE IN 6 PACKS

2 YEAR AGED  
KEG TAPPING  
@ 3PM



aleasylum.com

**BEDLAM!:** Style: Belgian IPA. ABV: 7.5%. A chaotic blend of Citra hops and Belgian yeast give this Belgian-Style India Pale Ale aromas of summer fruit and a bright hop presence with a plush finish.

**BIG SLICK STOUT:** Style: Oatmeal Stout. ABV: 7.0%. Subtle coffee aroma compliments the rich, full body and finish.

**HOPALICIOUS:** Style: American Pale Ale. ABV: 5.8%. Eleven Separate additions of Cascade hops give this American Pale Ale its lush citrus aroma and bold hop flavor without crazy bitterness. Available year round.

**TRIPEL NOVA:** Style: Tripel. ABV: 10.0%. Golden in color with a bouquet of fruit and spice, this Belgian style Tripel has a touch of sweetness and a crisp, euphoric finish. This keg is aged 4 years and will be tapped at the start of the festivities, get it while you can.

**UNSHADOWED:** Style: Hefeweizen. ABV: 5.5%. This classic German Hefe-Weizen is soft and uber refreshing. It is light golden in color, with a hazy appearance. It has a hint of bananas and cloves in the aroma, and a tantalizing sweetness in the finish.

**BALLISTIC:** Style: American IPA. ABV: 7.5%.

**KINK:** Style: Abbey Ale. ABV: 7.7%.

**KINK - AGED 2 YEAR:** Style: Abbey Ale. ABV: 7.7%. 🕒 3:00.

**DEMENTO:** Style: Session Beer. ABV: 5.0%. Session Pale Ale

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

## ROOKIE

# ALLTECH'S LEXINGTON BREWING AND DISTILLING CO. | 314

401 Cross St, Lexington, KY, 40508

At Alltech's Lexington Brewing and Distilling Company in downtown Lexington, 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 ALE:** Style: American Amber/Red Ale. ABV: 6.0%.

**KENTUCKY PUMPKIN BARREL ALE:** Style: Pumpkin Ale. ABV: 10.0%.

**KENTUCKY STALLION BOURBON BARREL BLONDE BOCK:** Style: Bock. ABV: 9.0%.

**KENTUCKY BOURBON BARREL ALE:** Style: English Strong Ale. ABV: 8.2%. Award winning Kentucky Bourbon Barrel Ale® is a unique sipping beer with the distinctive nose of a well-crafted bourbon. Our Kentucky Ale is aged for up to 6 weeks in freshly decanted bourbon barrels from some of Kentucky's finest distilleries. Subtle yet familiar flavors of vanilla and oak are imparted to this special ale as it rests in the charred barrels.

# ARCADIA BREWING CO. | 423

[www.arcadiaales.com](http://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. All of our beers are produced in small batches, and our 25-barrel Peter Austin Brewery and methods originated in England, which allows this style of beer to reflect over 250 years of world class brewing heritage.

# THE BEER OF BOURBON COUNTRY



/KentuckyAle



@KentuckyAle

[www.KentuckyAle.com](http://www.KentuckyAle.com)

**Altech** LEXINGTON BREWING AND DISTILLING CO

## ARGUS BREWERY | 404

[www.argusbrewery.com](http://www.argusbrewery.com)

11314 Front Street, Chicago, IL, 60628

Argus is authentic Chicago. Our Chicago Attitude is something of which we're proud. Something we think you'll taste in each Argus Brew—flavor, depth, the unusual and carefully brewed taste of a premium craft beer. Our brewery is located in the historic Joseph E. Schlitz distribution stables, dating back to the early 1900's. Two large terra cotta horse heads on the parapet still identify this unusual building, which once housed the Schlitz horse teams and carriages. As a father and son team, Bob and Patrick Jensen understood that a hard-working, can-do attitude would take Argus over the line from above average to exceptional.

**SWHEATNESS:** Style: American Pale Wheat Ale. ABV: 5.0%. An American wheat beer that is straw in color, moderately bitter with a full aroma & flavor of wheat. The hop varieties used give a subtle, fruity character that compliment the wheat. It is a very refreshing American wheat ale.

**HOLSTEINER LAGER:** Style: Märzen/Okttoberfest. ABV: 5.4%.

**EZ RIDER PALE ALE:** Style: Session Beer. ABV: 4.8%.

**PEGASUS IPA:** Style: English India Pale Ale. ABV: 6.2%. Our IPA a rather British beer that uses mostly English malts with a blend of hops from the UK & the USA. Deep copper colored, it has a very full malt backbone and a very pronounced hop character from assertive dry hopping. This is not a typical hop bomb, but a more balanced approach to IPA.

**SAISON WITH TANGERINE & PINK PEPPER CORNS:** Style: Saison/Farmhouse Ale. ABV: 6.5%. 🕒 1:00.

**DARK ROSE WHEAT ALE - UNFILTERED.:** Style: Experimental. ABV: 5.5%. 🕒 2:00.

**MR. MOORE'S CHOCOLATE CHILI ALE:** Style: Experimental. ABV: 6.0%. 🕒 3:00.

**WILD RICE ALE:** Style: Experimental. ABV: 6.5%. 🕒 04:00.

**NEW TOM'S STRONG EXPORT STOUT:** Style: Foreign/Export Stout. ABV: 9.0%. 🕒 5:00.

## ATLAS BREWING CO. | 126

[www.atlasbeercompany.com](http://www.atlasbeercompany.com)

2747 North Lincoln Ave, Chicago, IL, 60614

Atlas Brewing Co. opened two years ago in the heart of Chicago. The 120 seat brewpub serves a range of freshly-prepared bar food and restaurant fare. The beers are always changing and cover a broad range of styles, drawing inspiration from all the great brewing traditions of the world, including the newest of these traditions – the playful and adventurous American microbrew. Atlas is a great place to enjoy food and drink with friends, and it is attached to Seven Ten Lounge, an eight lane bowling alley!

**TWO-HEADED BOY:** Style: Belgian Pale Ale. ABV: 5.5%.

**ROOKERY RYE IPA:** Style: American IPA. ABV: 6.7%.

**T-REX HUGS:** Style: Abbey Ale. ABV: 8.5%.

**RASPBERRY BROWN SAISON:** Style: Fruit/Vegetable Beer. ABV: 5.5%. 🕒 1:30.

**RUM BARREL-AGED INTEMPORELLE QUAD:** Style: Belgian Strong Dark Ale. ABV: 9.8%. 🕒 3:00.

**BOURBON BARREL GLASGOW KISS SCOTCH ALE:** Style: Scotch Ale/Wee Heavy. ABV: 7.7%. 🕒 4:30.

## ATWATER BREWERY | 114

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."

**DIRTY BLONDE ALE:** Style: American Pale Wheat Ale. OG: 11.0. IBU: 10.0. ABV: 4.2%. This thirst quencer has coriander and ground orange peel for a zesty orange spice to go with this American style Wheat beer. Brewed 2 row malt and Wheat malt.

**TRAVERSE CITY CHERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 12.0. ABV: 5.4%. TC is the cherry capital of the world and now Montmorency Cherries from this colorful town in Michigan's "Up North" have made their way into a wheat beer for the ages. This brew is an amber wheat that uses cherry to add a slight tart finish not meant to overwhelm the brew itself.

**VANILLA JAVA PORTER:** Style: American Porter. OG: 13.6. IBU: 12.0. ABV: 5.5%. Our number one seller flavored with a delicious vanilla bean blend and coffee roasted locally to enhance the vanilla experience. These two flavors are added to a British Style Porter for a delicious year round beer. Brewed 2 row malt, Cara-80, Coffee and Black malt and Magnum hops.

**DETROIT DRY CIDER:** Style: Cider. ABV: 6.0%.

**HOP-A-PEEL:** Style: American IPA. IBU: 118.0. ABV: 6.0%.

**BLOCKTOBERFEST:** Style: Märzen/Octoberfest. ● 3:00.

**DECADANT DARK CHOCOLATE:** Style: American Brown Ale. IBU: 18.0. ABV: 5.0%. ● 3:00.

**BLUBERRY COBBLER ALE:** Style: American Brown Ale. OG: 18.6. IBU: 22.0. ABV: 8.0%. ● 3:00.

**HEFEWEIZEN:** Style: Hefeweizen. IBU: 20.0. ABV: 4.2%. ● 3:00.

## AUGUST SCHELL BREWING CO. | 602

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 produces 9 year-around brews and 7 seasonal brews. Schell's — The legend continues, one bottle at a time. Special guests this year include, Ted Marti, the fifth generation, as well as Franz Marti, the sixth generation of the family.

**HEFEWEIZEN:** Style: Hefeweizen. IBU: 15.0. ABV: 5.0%. A refreshingly light character with a higher than normal carbonation level. An authentic Bavarian Weizen yeast gives this straw-colored beer a slight citric tang and faint but discernible banana and clove aroma. 2013 World Beer Championship Gold Medal. Available July-August.

**OAK AGED OKTOBERFEST:** Style: Märzen/Octoberfest. IBU: 20.0. ☼ 20L Cask of Oak aged Oktoberfest with caramelized raisins.

**SHELLS FIREBRICK:** Style: Vienna Lager. IBU: 23.0. ABV: 5.1%. Reddish-Amber hue. Carries a mild pleasant maltiness with subtle sweetness and light hoppy finish. A very drinkable year round beer.

**ARMINIUS:** Style: Dortmunder/Export Lager. IBU: 70.0.

**NORTH COUNTRY BRUNETTE:** Style: Berliner Weissbier. IBU: 5.0.

**BLACK FOREST CHERRY:** Style: Berliner Weissbier. IBU: 4.0.

**CHAMPAGNER WEISSE:** Style: Berliner Weissbier. IBU: 5.0.

## B. NEKTAR MEADERY | 425

[www.bnektar.com](http://www.bnektar.com)

400 Wordsworth, Ferndale, MI, 48220

B. Nektar Meadery has been handcrafting award-winning meads in Ferndale, MI since 2008. Meadmakers at B. Nektar 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 making meads professionally. B. Nektar products can now be found in 18 states and counting!

| Keep an eye out for brand new B. Nektar Ciders that have been hitting the shelves in 2014. A newly acquired brewing license in the Spring of 2014 has opened the door to experimentation with cutting edge beers and brag-gots as well! Visit their website for details: [www.bnektar.com](http://www.bnektar.com) or follow on Facebook and Twitter.

**BLACK FANG:** Style: Mead. ABV: 6.0%. Dark and evil. Made with blackberries and honey and "dry hopped" with whole cloves and orange zest. All swimming together in balance and harmony.

**NECROMANGOCON:** Style: Mead. ABV: 6.0%. Pronounced: Necro-MANGO-con. Made with luscious mango juice and orange blossom honey and "dry hopped" with freshly cracked black pepper. Our saison-style mead.

**ZOMBIE KILLER:** Style: Cider. ABV: 5.5%. A cherry cyser made with fresh pressed apples, honey, and tart cherries. Totally crushable mead. Really. Not too sweet, with a nice acidity from the apples and cherry. A kiss of honey. No go out and kill some zombies.

**PEACH KILL ALL THE GOLFERS:** Style: Mead. ABV: 6.0%.

**THE DUDE'S RUG:** Style: Cider. ABV: 5.5%.

**SLICE OF LIFE:** Style: Cider. ABV: 5.5%.

## BACKPOCKET BREWING | 408

[www.backpocketbrewing.com](http://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.

**GOLD COIN:** Style: Munich Helles Lager. IBU: 15.0. ABV: 5.2%. SRM: 5.0. Helles - German Blond Lager. Light, simple and drinkable at nearly every gathering you might be lucky enough to happen upon – as long as those at the gathering consider beautiful golden goodness something worth gathering about.

**JACKKNIFE:** Style: American Pale Ale. IBU: 40.0. ABV: 5.9%. SRM: 13.0. Pale Ale. Few beers are as versatile as a well made pale ale. Ours uses a simple yet powerful combination of cascade and centennial hops to create a beer that lives up to this challenge. It is the perfect beer for almost any occasion.

**WOODEN NICKEL:** Style: Smoked Beer. IBU: 25.0. ABV: 5.7%. SRM: 25.0. Scottish "Peated" Lager. So, a German, a Scot, and an Iowan walk into a Bar and... an entirely unique beer was invented. Traditional German yeast, hops and techniques, paired with the smoky flavor from Scottish malts, all somehow born in Iowa.

**CANE BLADE:** Style: American Double/Imperial IPA. IBU: 75.0. ABV: 8.4%. SRM: 10.0. DIPA. Word is it belonged to Napoleon. Or one of his generals. And that it was the reason that Waterloo happened. Cursed, in other words. It still sits in the corner of the old bar, right next to where the old man dropped dead. Nobody wants to touch it. The dog who came into the bar and bumped into it lost a leg. Seriously. Of course the one time that old Leo bought a fresh beer and set it right next to the cane, the boys at school won state the next day. Who knows. Strong mojo. Strong stuff.

# BARLEY ISLAND BREWING CO. | 129

[www.barleyisland.com](http://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.

**BARFLY INDIA PALE ALE:** Style: American IPA. IBU: 70.0. ABV: 6.8%. IPA with a complex citrusy hop aroma and flavor balanced by a medium-bodied malt backbone. Dry-hopped to enhance the hop aroma. The BarFly brand is a Bukowski reference so "cheers" to barflies in taverns everywhere across the country.

**NICKEL PLATE APRICOT WHEAT:** Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 4.8%. An unfiltered, refreshing, crisp American wheat flavored with apricot. Benefits the Nickel Plate Arts Group headquartered near Barley Island.

**SAISON FARMHOUSE ALE:** Style: Saison/Farmhouse Ale. IBU: 35.0. ABV: 7.8%. Citrusy, fruity aroma with the taste of sweet sugar, some spiciness and bitter orange flavor. 2013 Indiana Microbrewer's Festival Replic-ale.

**THE ALCHEMIST:** Style: Flanders Red Ale. IBU: 62.0. ABV: 7.6%. A fruity, malty and intensely sour flavor profile. Barrel-aged with Wyeast 3278 Lambic yeast blend.

**WHOSE EAR IMPERIAL RED:** Style: American Amber/Red Ale. IBU: 86.0. ABV: 9.3%.

**BLACKFLY:** Style: American IPA. IBU: 65.0.

**BOURBON BARREL-AGED KGB IMPERIAL STOUT:** Style: Russian Imperial Stout. IBU: 66.0. ABV: 10.0%.

# BARLEY JOHN'S BREW PUB | 113

[www.barleyjohns.com](http://www.barleyjohns.com)

781 Old Hwy 8 SW, New Brighton, MN, 55112

We are an 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!

**CASK CONDITIONED OLD EIGHT PORTER W/ COCO NIBS AND MEDIUM TOASTED FRENCH OAK CHIPS SOAKED IN NEW RICHMOND RYE WHISKY:** Style: American Porter. IBU: 60.0. ABV: 8.0%. Copious amounts of Chocolate and Roasted Barley form a complex Porter with classic chocolate and smoky undertones balanced with a huge malt backbone. - This cask is aged with locally roasted organic, fair trade coffee.

**LITTLE BARLEY BITTER:** Style: English Bitter. IBU: 18.0. ABV: 3.5%. Contrary to the name, this beer is the least bitter of the beers that we brew. Our lightest offering. Golden color and light malt sweetness, this is truly an enjoyable session beer.

**STOCKYARD IPA:** Style: American IPA. IBU: 50.0. ABV: 6.8%. Strong malt backbone with a present hop character, not as citrus and hoppy as the American IPA counterpart, our IPA celebrates the more subtle British presentation of the style.

**WILD BRUNETTE:** Style: American Brown Ale. IBU: 50.0. ABV: 7.2%. Our signature beer at Barley John's. Our Brown Ale is brewed with Minnesota grown Wild Rice to provide a unique nuttiness along with vanilla overtones.

**KRONOS:** Style: American Double/Imperial IPA. IBU: 88.0. ABV: 10.25%.

**REBEL WHEAT:** Style: American Pale Wheat Ale. ABV: 6.5%.

**ROSIE'S OLD ALE:** Style: Old Ale. ABV: 18.0%.

## BELL'S BREWERY, INC. | 430

[www.bellsbeer.com](http://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.

**BB EXPO:**

**KAL HAVEN:**

**LL DBL IPA TRIAL 2014-1 "SHARK WEEK":**

**PECAN PIE:**

**TRAVERSE CITY CHERRY THIRD COAST OLD ALE:**

**BEER MICHIGAN:**

**BLACK NOTE STOUT:** Style: American Double/Imperial Stout. ABV: 11.5%.

**BLACK RYE:**

**HONEY HEARTED:**

**IMPERIAL RED:**

**KALAMAZOO IPA:**

**MANGO HABANERO OBERON:**

**MOCHA PORTER:**

**MORNING MARY:**

**QUADRUPEL BELGIAN:**

**THIRD COAST OLD ALE RESERVE:**

**TWO HEARTED ALE:** Style: American IPA. ABV: 7.0%. 

**WILD ONE:** Style: American Wild Ale. IBU: 20.0. ABV: 7.0%.

**WILD ONE:**

**WILD RASPBERRY:**

## BENT PADDLE BREWING CO. | 225

[bentpaddlebrewing.com](http://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.

**COLD PRESS BLACK:** Style: American Black Ale. IBU: 34.0. ABV: 6.0%. Our Bent Paddle Black infused with fresh Duluth Coffee Co. "Crazy Juice" cold press coffee - top o' the morning to ya!

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

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

**DAYPACK PALE ALE:** Style: Session Beer. IBU: 48.0. ABV: 4.6%.

**RED SMOKE RYE:** Style: Smoked Beer. IBU: 48.0. ABV: 6.8%. ● 2:30.

**NELS' DAYPACK PALE ALE:** Style: Session Beer. IBU: 48.0. ABV: 4.6%. 🍷

**BENT HOP:** Style: American IPA. IBU: 68.0. ABV: 6.2%. An unexpected visual bend to an American India Pale Ale, this style is one that stands out in a crowd, or if you're more like us - enjoyed at a campsite...with no crowd. This non-traditional IPA is golden in color with an enormous floral/citrus hop aroma and a supporting malt profile.

**BENT PADDLE BLACK:** Style: American Black Ale. IBU: 35.0. ABV: 6.0%. Brewed to be smooth, chocolatey, semi-roasted ale that bridges the islands of porter and stout. And if you aren't a fan of bridges, there's always the canoe. This Black Ale drinks like a porter but is opaque like a stout. Brewed with a generous amount of oats to round out the flavor.

## BENT RIVER BREWING CO. | 212

[bentriverbrewing.com](http://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.

**DESOTO:** Style: American Pale Lager. OG: 11.2. IBU: 15.0. ABV: 5.17%. A Mexican style lager that's clean and refreshing. A great session beer for the summer.

**JALAPENO:** Style: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 4.18%. The original pepper beer. A lighter bodied wheat beer with great caramel and bold jalapeno flavor.

**STEAMBOAT IPA:** Style: American IPA. IBU: 68.0. ABV: 6.5%. Hoppy

**STRAWBERRIES & CREAM:** Style: Cream Ale. Light Ale

**UNCOMMON STOUT:** Style: American Stout. OG: 13.05. IBU: 28.0. ABV: 6.5%. This unique stout is our top selling beer. We infuse our Oatmeal Stout with some of the best quality coffee available to make this award winning medium bodied beer.

## BERGHOFF BREWERY | 328

[www.berghoffbeer.com](http://www.berghoffbeer.com)

2617 Water St, Stevens Point, WI, 54481

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.

**GERMANIAC EXTRA PALE ALE:** Style: English Pale Ale. OG: 15.0. IBU: 40.0. ABV: 6.3%. SRM: 18.0. We use a mix of three types of malted barley, plus wheat and a dash of oats for a creamy texture, plus tiny amounts of Wisconsin cranberry honey and light molasses, both of which add subtle shading of aroma. Hopping is vigorous and along noble lines but amped up a bit with some North American varieties.

**OKTOBERFEST MARZEN-STYLE LAGER:** Style: Märzen/Oktoberfest. OG: 12.8. IBU: 22.0. ABV: 5.6%. SRM: 12.0. Our version is deeply malty with just enough hops to provide a sense of balance. It lightens up on the body to avoid being too sweet, making for a crisper drinking experience. Classic Vienna and Munich malts are used along with a few other types as well, for a complex, easy drinkability. Slightly more hop bitterness and hop aroma gives this beer a bit more punch than the original.

**BERGHOFF SHAMBLER:** Style: Fruit/Vegetable Beer. OG: 9.5. IBU: 12.0. SRM: 15.0.

**OAK-AGED STOCK ALE:** Style: Old Ale. OG: 22.5. IBU: 80.0. ABV: 10.0%. SRM: 24.0.

## BIG MUDDY BREWING | 117

[bigmuddybrewing.com](http://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, SE Missouri, Western KY & New Jersey.

**BIG MUDDY MONSTER:** Style: American Brown Ale. OG: 1.056. IBU: 60.0. ABV: 6.5%. A marriage of an American Brown Ale with a hop-centric India Pale Ale. A monster of an ale with robust malt backbone and a mean hop-streak. The beer is brewed with five different varieties of specialty malts, three separate hop additions during the boil and a generous dose of Citra hops during conditioning to give the beer a very lively, distinctive aroma that hits the senses before the first sip is ever taken.

**BLUEBERRY BLONDE:** Style: Fruit/Vegetable Beer. OG: 1.059. IBU: 10.0. ABV: 6.0%. A unique light bodied ale infused with natural blueberries. The aromatic balance of blueberries and light hoppiness makes it the perfect summertime seasonal.

**GALAXY IPA:** Style: American IPA. IBU: 65.0. ABV: 7.5%. Australian Galaxy & American Cascade Hops create an intense hop aroma and flavor balanced with a medium malt body yielding a very drinkable American-style India Pale Ale. 7.5% Alcohol By Volume

**PUMPKIN SMASHER:** Style: Pumpkin Ale. OG: 1.059. IBU: 10.0. ABV: 6.0%. Brewed using real pumpkins and savory pumpkin pie spices giving hints of natural cinnamon and nutmeg. American hops balanced with Pale, Aromatic & Caramel malts create a full-bodied taste and exceptional flavor.

**VANILLA STOUT:** Style: Milk/Sweet Stout. OG: 1.059. IBU: 18.0. ABV: 6.0%. A traditional Milk Stout infused with pure Madagascar vanilla. Subtle vanilla flavor throughout with roasted notes and a slightly sweet, smooth finish.



**CURRENT OFFERINGS**

SHAMBLER	WINTER ALE
REPPIN' RED	SOLSTICE WIT
DORTWUNDER	OKTOBERFEST
SIR DUNKLE	STOCK ALE
GERMANIAC	HEFE-WEIZEN

***Berghoff***

**BERGHOFFBEER.COM**

 **BERGHOFFBEER**

## ROOKIE

# BIG WOOD BREWERY | 523

[www.bigwoodbrewery.com](http://www.bigwoodbrewery.com)

2222 4th St , White Bear Lake, MN, 55110

**MORNING WOOD:** Style: American Stout. OG: 12.5. IBU: 35.0. ABV: 5.5%. SRM: 31.0.

**JACK SAVAGE:** Style: American Pale Ale. OG: 12.0. IBU: 43.0. ABV: 5.3%. SRM: 6.0.

**BARK BITE:** Style: American IPA. OG: 13.5. IBU: 50.0. ABV: 6.6%. SRM: 4.4.

**AMIGO GRANDE:** Style: Vienna Lager. OG: 12.5. IBU: 23.0. ABV: 5.0%. SRM: 4.0.

**WICKED EX:** Style: American IPA. OG: 18.5. IBU: 80.0. ABV: 7.6%. SRM: 10.1. ⌚ 3:00.

# BLACK HUSKY BREWING | 706

[www.blackhuskybrewing.com](http://www.blackhuskybrewing.com)

W5951 Steffen Lane, Pembine, WI,

Black Husky Brewing is a nano-brewery in the woods of far northeastern Wisconsin. We brew in a log cabin we built ourselves. Black Husky Brewing consists of only Tim and Toni Eichinger and our team of retired sled dogs including Howler, THE Black Husky. We have dedicated our brewery and each of its beers to our canine companions; each beer has a dog or dogs associated with it. It is important to us that people know the story of each dog and understand their importance in what we do. What makes us unique is not just that all of our beers are big – other breweries make big beers, or that we are a husband and wife team – other breweries are run by a husband and wife team, or that we are dog-themed – there are other dog-themed breweries. What makes us unique among nano-breweries is that we are 100% wholesale distribution with no on-site sales or taproom.

| We self-distribute, which allows us to select our outlets based on our criteria; that means we are assured retailers will take care of our beers the way we would. We brew with integrity, which to us means brewing beers we would want to drink – not influenced by investors, the cost of ingredients (what may or may not be commercially viable) or the latest trend.

| Our motto is “Rarely Balanced, Never Boring.” There are lots of breweries that brew balanced beers and that’s good, but we brew beers that we believe in and feel are exceptional. After all, if we don’t believe our beers are the best available how can we expect you to believe they are?

**E-PALE ALE:** Style: American IPA. OG: 17.0. IBU: 43.0. ABV: 7.1%. SRM: 6.0.

**HOWLER:** Style: American Double/Imperial IPA. OG: 24.5. IBU: 97.0. ABV: 10.2%. SRM: 11.0.

**PALE ALE:** Style: American IPA. OG: 17.0. IBU: 43.0. ABV: 7.1%. SRM: 6.0. Domestic base malts and continental Munich malt. Low bitterness but heavily dry-hopped. Hop forward with some lingering maltiness. Black Husky Pale Ale, our flagship beer, is a beer worthy of THE Black Husky, Howler. Like Howler, our pale ale does not let others define its style, so while some say it’s an IPA we say, “whatever – just drink it already.” What it is is an excellent beer! With a straightforward grain bill and hop schedule it is dry-hopped with copious amounts of hops. Oh, and one more thing – DO NOT CELLAR; this is a hop forward beer and should be drank early and often.

**E-HOWLER:** Style: American Double/Imperial IPA. OG: 24.5. IBU: 97.0. ABV: 10.2%. SRM: 11.0.

**SPOOSE:** Style: American Double/Imperial IPA. OG: 20.0. IBU: 103.0. ABV: 8.5%. SRM: 7.0. Domestic base malts and continental Munich malts. Brewed with locally harvested spruce. Intense pine with a moderate malt profile. “Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter’s evening...” What? Really? Lothar (“The Biter”) would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle – and it’s not meant to be. Brewed with locally harvested spruce tips and tracking in at 103 IBUs this aggressive double IPA won’t leave you wondering if you caught a whiff of pine; rather you’ll know you bulldozed through the forest and came out on the other side – the dark side – the Black Husky side.

**SPARKLY EYES:** Style: American Double/Imperial IPA. OG: 24.0. IBU: 90.0. ABV: 10.2%. SRM: 10.0. Domestic malts, brewed with locally harvested spruce. A bigger, maltier version of Sproose Joose. The role of the New Earth Army is to resolve conflict worldwide. One of the techniques utilized is Sparkly Eyes which psychically gives the disinclination to attack others. You can see Lothar practicing this technique which may be followed by non-lethal methods of conflict should Sparkly Eyes fail to be effective. We have developed Sparkly Eyes Imperial Sproose so you too can adopt the peaceful ways of the Warrior Monk on your journey to being a Jedi of the New Earth Army.

## BLIND PIG BREWERY | 414

www.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 Nickleodeon in Chicago, the greenest beer garden in town, a pub trivia night, and best of all - no TVs!

**CHERRY MILK STOUT:** Style: Milk/Sweet Stout. OG: 1.081. IBU: 26.0. ABV: 6.9%. Roasted barley, milk sugar, and 42 pounds of Oregon pie cherries combine to make a wonderful cold weather restorative. Full bodied with aromas of coffee and stewed fruits, sweet but not too sweet.

**COFFEE STOUT:** Style: American Stout. OG: 1.056. IBU: 49.0. ABV: 5.4%. Ten pounds of cold-steeped Sumatran coffee from the Columbia Street Roastery adds an extra dimension to our dry Coffee Stout. Each pint contains roughly 1/4 cup of coffee. Wake up and relax at the same time!

**HATTORI HANZ' PALE ALE:** Style: American Pale Ale. OG: 1.053. IBU: 55.0. ABV: 5.2%. This light and refreshing pale ale is made with 100% Sorachi Ace hops. These unique hops impart aromas of lemongrass and dill. (This beer was first brewed for the KCBG Replique 2010.)

**SEASON OF THE WITCH SAISON:** Style: Saison/Farmhouse Ale. OG: 1.074. IBU: 30.0. ABV: 9.49%. Pale malts, Brettanomyces yeast, and 8 spices & herbs magically combine in this bewitching brew. (Black pepper, rose hips, grains of paradise, hibiscus, sumac, dried orange peel, dried whole lemon, and fresh lime zest.)

**SAMBURRO CHILE BEER:** Style: Chile Beer. OG: 1.058. IBU: 52.0. ABV: 6.0%. Our first Pro-Am brew returns! Samburro is the brainchild of local homebrewer Sam Elson. Mexican morita peppers give this amber ale a gentle smoky aroma and just a hint of spicy heat.

**ÜBER WEIZEN:** Style: Weizenbock. OG: 1.075. IBU: 36.0. ABV: 7.8%. OG: 1.086. Is it an Imperial Weissbier, a Hefles Weizenbock, or a Wheat Wine? Who cares? It's pale like a traditional Weizen, and fermented with our usual Weizen yeast, but don't underestimate it!

**ICH BIN EIN BERLINER WEISSE:** Style: Berliner Weissbier. OG: 1.03. IBU: 8.0. ABV: 3.4%.

**RASPBERRY WHEAT:** Style: Fruit/Vegetable Beer. OG: 1.042. IBU: 17.0. ABV: 4.0%.

**TRIFORCE DELTA SESSION IPA:** Style: Session Beer. OG: 1.038. IBU: 40.0. ABV: 4.2%.

**BAMBERGER SMOKED RYE:** Style: Smoked Beer. OG: 1.064. IBU: 30.0. ABV: 6.6%.

**WOCKIE SNACKS BLACK RYE IPA:** Style: American Black Ale. OG: 1.079. IBU: 78.0. ABV: 8.0%.

**IMPERIAL BELGO IPA:** Style: American Double/Imperial IPA. OG: 1.092. IBU: 80.0. ABV: 10.3%.

**THE MYSTERIOUS 350TH BREW #1:** Style: American Double/Imperial Stout. OG: 1.102. IBU: 80.0. ABV: 10.5%. ● 3:30.

**THE MYSTERIOUS 350TH BREW #2:** Style: American Double/Imperial Stout. OG: 1.102. IBU: 80.0. ABV: 10.5%. ● 2:30.

**PEACH BERLINER WEISSE:** Style: Berliner Weissbier. OG: 1.034. IBU: 8.0. ABV: 3.6%. 🍑

## BLIND TIGER BREWERY | 426

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 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 1200 barrels a year. Our brews have gathered 18 national and international awards over the past 14 years. Our Brewpub is located at 37th & South Kansas Avenue.

| 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!

**BIG AL'S PILSNER:** Style: American Adjunct Lager. IBU: 20.0. ABV: 5.2%. SRM: 5.0.

**CAPITAL CITY KOLSCH:** Style: Kölsch. OG: 1.048. IBU: 18.0. ABV: 4.5%. SRM: 3.0. After sampling some Kolsch Bier in Germany I found that my old recipe needed some tweaking. Kolsch is a great beer for those who enjoy light beers or American pilsners. The light and subtle flavors of Kolsch are similar and yet more complex than the typical joe six-pack beer. The lager like characteristics are achieved through a long maturation period of cold conditioning. Kolsch, the King of Cologne, be careful how you use it.

**JAVA PORTER:** Style: American Porter. OG: 1.06. IBU: 33.0. ABV: 5.4%. SRM: 55.0. Our award winning coffee beer! We brew this robust style Porter with coffee we roast at the Brewery. The roasted coffee compliments the dark roasted malts we use in this brew. English malts and hops round out the balance. Mmm, the perfect breakfast beer.

**MAIBOCK:** Style: Maibock/Helles Bock. OG: 1.068. IBU: 16.0. ABV: 7.5%. SRM: 16.0.

**TOP GUN IPA:** Style: American IPA. OG: 1.07. IBU: 60.0. ABV: 7.0%. SRM: 8.0. San Diego Style IPA! On a trip to San Diego 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 indecent amounts of Amarillo & Simcoe hops. We named this brew after the TOP GUN fighter pilot school. Stay classy San Diego!

**MUNICH DUNKLES:** Style: Munich Dunkel Lager. OG: 1.058. IBU: 15.0. ABV: 5.2%. SRM: 18.0. The legends of the Bois Forte Band of Chippewa (also called Ojibwe or Anishinaabeg) tell of how a great vision guided their ancestors westward through the Great Lakes in search of "the food that grows upon the water." The vision led them to Nett Lake, located in what is now northern Minnesota, where they found Manomin, known today as wild rice, covering the lake for as far as they could see. Each September tribal members venture out in canoes to harvest the wild rice by hand, according to their time-honored traditions. They allow no chemicals, motorboats, or other machinery to disturb the pristine waters so important to their culture and traditional livelihood. Harvested rice is winnowed and parched with special care to ensure flavor and nutritional value. My first encounter with a wild rice beer was in the late 90's at the Capital Brewery in Wisconsin where Brewmaster Kirby Nelson created the first one I know of. Wild rice adds a wonderful nuttiness to this copper colored beauty. Long lagering increases its drinkability and leaves this beer very clean and quite quaffable. We used a new hop named Aramis for this malthead's delight!

**WISKANSAN TORNADO IPA:** Style: American IPA. OG: 1.068. IBU: 78.0. ABV: 7.0%. SRM: 76.0. When you brew in the wheat state, you'd better have a damn good wheat beer. This award winning American style wheat beer delivers. Our straw gold beauty is dripping with sunshine. The floral hop aroma is reminiscent of a wildflower laden prairie meadow. The bready malt character brings visions of amber waves of grain. She finishes crisp and clean, then leaves you with a broken heart.

## BLUE CAT BREW PUB | 118

[www.bluecatbrewpub.com](http://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%. SRM: 3.5. Spiced American Wheat. One of the most beloved of the Blue Cat brews, Coriander & Orange is a spiced American wheat beer brewed with fresh oranges, coriander seed, and ginger root.

**TUCKS TENACIOUS TRIPPEL:** Style: Tripel. IBU: 22.0. ABV: 10.0%. SRM: 4.1. 18 Plato (1.072 S.G.). As complex as a fine wine (and with about the same kick!), this type of ale has been brewed by Trappist Monks for centuries. Special Belgian yeast makes it cloudy with a fruity finish.

**RED TOAD AMBER ALE:** Style: Extra Special/Strong Bitter. IBU: 35.0. ABV: 5.7%. SRM: 11.7.

## BLUE HERON BREW PUB | 106

[www.blueheronbrewpub.com](http://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.

**TAPPER'S TRIPEL:** Style: Tripel. OG: 1.084. IBU: 27.0. ABV: 11.15%. SRM: 5.0.

**SOCKS N' SANDLES:** Style: Belgian Pale Ale. OG: 1.05. IBU: 55.0. ABV: 6.15%. SRM: 11.0.

**TROUBLE:** Style: Belgian Strong Pale Ale. OG: 1.07. IBU: 30.0. ABV: 9.9%. SRM: 10.5.

**FREE AND EASY PASS STOUT:** Style: American Stout. OG: 1.06. IBU: 45.0. ABV: 7.0%. SRM: 33.0.

**HOP HEART IPA:** Style: American IPA. OG: 1.064. IBU: 95.0. ABV: 7.3%. SRM: 11.0.

## BLUEGRASS BREWING CO. | 528

[www.bbcbrew.com](http://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 three brewpubs and a microbrewery/bottling operation and they have won numerous including 4 gold medals and 3 bronze at the GABF. Headbrewer Andrew Dimery along with spiritual advisers Matt Fletcher and Alex Vogt, have used their experience and expertise to take BBC's ales and lagers to a whole new level, and we encourage everyone to come by raise a pint, and enjoy some of the best beer and pub grub around.

**ATTA BOY IPA:** Style: American IPA. OG: 14.8. IBU: 69.0. ABV: 6.1%. Altbier, literally translated as "Old Style" beer, is a classic German ale. BBC Altbier is brewed with additions of Munich, wheat, caramel, and chocolate malts creating a delicate, but flavorful malt profile. This delicious amber colored session beer is balanced with additions of traditional spicy German hops creating a light and floral bouquet to compliment its complex malt profile.

**HEINE BROTHERS COFFEE STOUT:** Style: English Stout. IBU: 27.0. ABV: 5.9%.

**GLORY HOLE CREAM ALE:** Style: Cream Ale. IBU: 14.0. ABV: 4.6%. A light bodied and easy drinking summer Ale. A perfect lawn mower beer with hints of citrus and spices.

**KASHMIR GODZILLA:** Style: English Dark Mild Ale. IBU: 17.5. ABV: 4.2%. 🍷 03:27. 18.5 OG. The 2nd beer in our "Post Times" series. Kashmir Godzilla is A BIG, BOLD, "West Coast" style IPA. brewed with copious additions of American hops. We packed this 'un full of Centennial, Palisades, Columbus and Cascade Hops with 5 separate kettle charges. We finished the beast with Falconer's Flight 7C's and Citra Aroma and Dry hops. The 'Zilla will forcibly rip the enamel from your teeth and you'll love every blessed second of it. You have our word.

**MR. FISTER, BARREL AGED:** Style: Bock. IBU: 29.0. ABV: 7.5%. 🍷 04:41. Stout Toby is our stout recipe aged in Four Roses Bourbon Barrels for a four to six weeks. The result is a rich and voluptuous stout with heavy notes of vanilla and oak. While at 9.5% this Stout has a decidedly fiery kick to it.

**SUNERGOS COFFEE N CREAM PORTER:** Style: American Porter. IBU: 28.0.

ABV: 7.9%. 15 OG. Sunergos: Greek; def. A fellow worker; cooperation. Here at bbc, we're in the business of making beer and friends. We have these friends, see, and they are coffee roasters n the Louisville, ky area. And, it turns out, they're as crazy about coffee as we are about beer. So we cooperated on a beer. Sunergos is a porter, thru and thru. But we decided kick it up a bit with some of our Friend's Sunergos coffee and some lactose sugar to make a coffee and cream porter. 5lbs. of Sunergos Guatemala Antigua coffee was added into the mash tun to impart a light coffee feel to the beer. Then, we used our unique cold infusion of Sunergos' Espresso Roast to add complexity to the already beautiful aroma. This one's a knockout! When geeks and nerds like us get together only good things can happen!!! Cheers!

## BOS MEADERY | 219

[www.bosmeadery.com](http://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%. Made with a blend of regional honeys and infused with black pepper, this still (uncarbonated) mead has a gently spicy aroma and a crisp, dry finish.

**EQUINOX:** Style: Mead. ABV: 11.0%. Equinox is the latest and greatest mead for the Spring/ Summer season. It's a delicate blend of clover honey, rosé grape juice and is finished with a graceful note of lavender.

**PINOT GRIGIO PYMENT:** Style: Mead. ABV: 12.0%.

**GINGER & HIBISCUS:** Style: Mead. ABV: 11.0%. This mead is a honey wine infused with hibiscus flowers and ginger. Tart and fragrant, its flavors are balanced with a hint of sweet honey aroma.

**OAKED WILDFLOWER MEAD:** Style: Mead. ABV: 11.0%. Crisp and complex, this still (uncarbonated) mead is made with wildflower honey and is oak-aged for a sophisticated and complex fusion of flavor.

**POMEGRANATE PYMENT:** Style: Mead. ABV: 11.0%. This pyment (mead brewed with honey and grape juice) blends wildflower honey, Riesling grape juice, and pomegranate juice for a light, refreshing beverage.

## BOULEVARD BREWING CO. | 524

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 24 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, and Missouri's Largest Independent Brewery.

**80 ACRE HOPPY WHEAT:** Style: American Pale Wheat Ale. IBU: 20.0. ABV: 5.5%. SRM: 4.0. With roots in two of today's most popular brewing styles, 80-Acre Hoppy Wheat Beer is the result of careful cultivation by our brewers and cellarmen. Their efforts to craft a hybrid yielded a bumper crop of flavor; a delightfully distinctive ale with the aroma of an IPA and the refreshing taste of a wheat beer.

**HIBISCUS GOSE:** Style: Gose. IBU: 11.0. ABV: 4.2%.

**TANK 7 FARMHOUSE ALE:** Style: Saison/Farmhouse Ale. IBU: 44.0. ABV: 8.5%.

SRM: 6.0. A straw colored, light to medium bodied beer with an earthy, spicy, grapefruit aroma and flavor, a soft, sweet malt flavor and a prominent hop bitterness.

**UNFILTERED WHEAT:** Style: American Pale Wheat Ale. IBU: 14.0. ABV: 4.4%. SRM: 3.0. Boulevard Unfiltered Wheat Beer is a lively, refreshing ale with a naturally citrusy flavor and distinctive cloudy appearance. It is reminiscent of the wheat beers that were brewed at the turn of the century, before the advent of modern filtration. This easy-drinking American-style wheat beer has become our most popular offering, and the best-selling craft beer in the Midwest. 2008 GABF gold medal winner in Session Beer category.

**TWO JOKERS DOUBLE-WIT:** Style: Witbier. IBU: 15.0. ABV: 8.0%.

**POP-UP SESSIN IPA:** Style: American IPA. IBU: 40.5. ABV: 4.2%.

## BRAU BROTHERS BREWING CO. | 513

[www.braubeer.com](http://www.braubeer.com)

111 Main St, Lucan, MN, 56255

Brau Brothers Brewing Company is an independent, family owned and operated brewery located in Marshall, Minnesota. Since 2006 we have been handcrafting small batches of delicious beer. Nestled in rural southwest Minnesota offers us a unique opportunity to both brew beer and grow as

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## Introducing

[Bambergbeerme.com](http://Bambergbeerme.com) for beer  
tours of Bamberg, Germany.

much of the ingredients we need on site. Our six acre hop farm is one of the largest in the Midwest. Our small size allows us to stay close to our customers and that's just the way we like it. We think you'll agree, the results are pretty good!

**BANCREAGIE RASPBERRY SOUR 26:** Style: Scotch Ale/Wee Heavy. IBU: 24.0.

ABV: 11.5%. SRM: 11.0. 15.2 original gravity. An American interpretation of a Scotch ale, we use Golden Promise, caramel malts, and roasted barley to form the backbone of this beer, while two different kinds of smoked malt add a unique earthy and bacon-y quality. This beer demands some fine barbecue, and so do we. Bring some over.

**HOPSESSION SUPER PALE ALE:** Style: American Pale Ale. IBU: 30.0. ABV: 4.2%.

**MOO JOOS OATMEAT MILK STOUT:** Style: Oatmeal Stout. IBU: 24.0. ABV: 5.8%.

original gravity 14.35. Packing a malty punch but still light on its feet, Moo Joos is a remarkably easy to drink oatmeal stout. Hurry up and marvel the complexity, this is a beer that won't last long in your glass.

**SHEEPHEAD ALE:** Style: American IPA. IBU: 88.0. ABV: 7.8%. 10.8 original gravity.

Sheephead is a bitter card game. It deserves a bitter beer. Brewed with loads of caramel malt and too many cascade hops, this crimson colored ale straddles the line between a malty amber and tongue bruising IPA.

**PARADOX BLACK IPA CASK CONDITIONED:** Style: American IPA. IBU: 44.0.

ABV: 5.5%.

## BREWERY CREEK | 326

[www.brewerycreek.com](http://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 Chein. 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.

**SHANDY DE GARDE:** Style: Fruit/Vegetable Beer. ABV: 4.0%.

**PORTER SHANDY:** Style: Fruit/Vegetable Beer.

**MILD ALE SHANDY:** Style: Fruit/Vegetable Beer.

## BRUGGE BRASSERIE | 105

[www.bruggebrasserie.com](http://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.

**BLACK:** Style: Belgian Strong Dark Ale. ABV: 6.0%. Belgian Dark Strong

**PEONY:** Style: American Wild Ale. ABV: 10.0%. Chardonnay barrel aged Belgian strong golden - lacto/ped/brett

**TRIPLE DE RIPPLE:** Style: Tripel. OG: 21.5. IBU: 27.0. ABV: 9.8%. Blackberries - lactobacillus

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

**DIAMON KINGS OF HEAVEN:** Style: American Wild Ale.

## CAPITAL BREWING CO., INC. | 607

[www.capital-brewery.com](http://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. In the past two plus years the Capital Brewery portfolio has expanded under the leadership of Brewery Operations Manager/Brewmaster Brian Destree. We now host a full line up of IPA's, Ales and Lagers.

**DARK VOYAGE:** Style: American Black Ale. IBU: 80.0. ABV: 6.5%. This black ale is the perfect balance of dark roasted malt and bright hop flavors. Even with these bold and complex flavors at the forefront, this beer still has a remarkably clean finish.

**GHOST SHIP WHITE IPA:** Style: American IPA. ABV: 5.4%. Ghost Ship is labeled as a white IPA. It's an emerging style that offers the hoppy bitterness of an India Pale Ale and the body, color, spices and citrus qualities of a Belgian witbier (pronounced "vit"), or white beer.

**OCTOBERFEST:** Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 5.5%. A glowing amber hue + a well balanced malt emphasis = The Mother of all Seasonal Beers.

**WISCONSIN AMBER:** Style: American Amber/Red Ale. ABV: 5.2%. Capital's flagship, and the perfect companion beer. A moderately rich malty lager, balanced with moderate hop bittering plus a slight hop zing in the finish.

**BOURBON PUMPKINATAUR:** Style: Pumpkin Ale. ABV: 8.7%. ● 2:00.

## CENTRAL WATERS BREWING CO. | 115

[www.centralwaters.com](http://www.centralwaters.com)

351 Allen St, Amherst, WI, 54406

Established 1998. Originally located in Junction City, Central Waters Brewing Company moved to Amherst, WI in 2007 in order to increase production and distribution. The move allowed the installation of a new 30 barrel brew-house with a set of 30 and 60 barrel fermenters and a capacity of 6,000 barrels per year allowing for distribution across all of Wisconsin and nearly half of Minnesota. Numerous energy saving measures have been installed in the Amherst facility which has been coupled with over a 1,000 square feet of solar thermal panels making Central Waters Wisconsin's first green brewery. Stop by the brewery sometime and check out our Tap Room (made almost entirely of recycled materials)—there is always something special on tap or try a Shine ON which is brewed with organic barley grown only two miles from the brewery.

## CHURCH STREET BREWING CO. | 229

[www.churchstreetbrew.com](http://www.churchstreetbrew.com)

1480 Industrial Dr, Itasca, IL, 60143

The Church Street Brewing Company is bringing lagers and ales from around the world to Chicagoland. Their Heavenly Helles lager was named the best lager in Chicago by Chicago Magazine in their September 2013 Drink Local issue.

**CRIMSON CLOVER RED IRISH ALE:** Style: Irish Red Ale. IBU: 38.0. ABV: 5.6%. SRM: 34.0.

**HEAVENLY HELLES LAGER:** Style: American Pale Lager. IBU: 30.0. ABV: 5.4%. SRM: 6.0.

**DEVIL'S ADVOCATE:** Style: Belgian Strong Pale Ale. IBU: 27.0. ABV: 8.8%. SRM: 8.0.

## CIDER HOUSE OF WISCONSIN | 123

[www.goodnessorganic.com](http://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: 5.0%. A blend that we've finished dry. The traditional blend of sharps and bittersharps provides an intense bite from Foxwhelp, York, and the only native American - a crab, that resonates beyond its origin of historic English farmhouse ciders. Too dry? Cider lovers tell us it's a matter of taste.

**POOCH:** Style: Cider. ABV: 6.5%. Pooch is an exquisite blend of our antique apples featuring sweeter Roxbury, Dabinett, and Westfield among several; enhanced with a breath of sharps and bittersharps. That's just enough acid to balance the sweetness with carbonization to make your tongue sparkle. Pooch "Sounds like Hooch, but a Big Bark Better!" Our logo features a Saint Bernard, a great rescue animal, fondly romanticized; usually from a distance. Our Swiss ancestors taught us that St. Bernard de Menthon founded a hospice and monastery around the year 1050. In 1291 Switzerland declared itself independent. About 1650, the first rescue dog was employed. Saint Bernards did not carry brandy (a depressant) and the barrels with rescue supplies were carried on their backs (because of the deep Alpine snow.) In 1897 Americans discovered "hoochindoo", a drink of the Hutsnuwu Indians, a Tlingit tribe. So, what does Pooch have to do with hooch? It tastes much better... and with Saint Bernards? They're cute. Naval aviators created another infamous phrase involving Pooch, meaning to miss the deck of the aircraft carrier. We'd much rather you drink our Pooch.

## ROOKIE

### CIVIL LIFE BREWING CO. | 110

3714 Holt Ave, St. Louis, MO, 63116

The Civil Life Brewing Company opened in 2011 and is 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 traditional European styled pub in an old 1950's warehouse. Our staff consumes large quantities of our beer, the volume of beer left is put up for sale to the public.

**PREMIUM BITTER:** Style: Extra Special/Strong Bitter. OG: 1060.0. IBU: 45.0. ABV: 5.9%. SRM: 9.9. ☼

**AMERICAN BROWN ALE:** Style: American Brown Ale. OG: 1055.0. IBU: 35.0. ABV: 4.8%. SRM: 16.8.

**MIKE'S ORDINARILY BITTER:** Style: English Bitter. OG: 1040.0. IBU: 34.0. ABV: 3.9%. SRM: 10.0.

### COURTHOUSE PUB | 121

[www.courthousepub.com](http://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](http://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. [www.courthousepub.com](http://www.courthousepub.com)

**PUB ROOT BEER:** Style: Root beer. Our offering for those who want non-alcoholic beverage. Rich, smooth and softly carbonated, built on pure cane sugar and triple filtered water.

**RASPBERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 9.0. ABV: 4.5%.

**IMPERIAL RED ALE:** Style: American Amber/Red Ale. IBU: 30.0. ABV: 6.5%.

**B&B IPA:** Style: American IPA. IBU: 42.0. ABV: 5.0%.

### CROSS PLAINS BREWERY | 702

[www.essersbest.com](http://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. Our beers are contract brewed at Sand Creek Brewery in Black River Falls, Wisconsin. All are available in bottles and kegs with statewide distribution.

**CROSS PLAINS SPECIAL:** Style: German Pilsener. OG: 11.5. IBU: 8.0. ABV: 4.5%. SRM: 5.88. Refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance.

**ESSER'S ANNIVERSARY ALE:** Style: American Amber/Red Ale. OG: 13.8. IBU: 33.0. ABV: 4.5%. SRM: 9.78. Named on behalf of the Esser family celebrating 150 years in the beer business, this medium-bodied ale starts with a rich malt taste that's kept in balance by a smooth hop finish. The variety of malts used creates a traditional body and brings out a creamy flavor.

**ESSER'S BEST:** Style: Euro Pale Lager. OG: 12.2. IBU: 23.0. ABV: 5.2%. SRM: 7.46. Original Gravity 12.5P. Medium-bodied old world German style lager brewed with a variety of special caramel malts producing a deep amber color, with a full flavor and exceptional finish.

## CUMBERLAND BREWERY | 222

[www.cumberlandbrewery.com](http://www.cumberlandbrewery.com)

1576 Bardstown Rd, Louisville, KY, 40205

Cumberland Brews opened as a small 2 barrel Brewpub in August 2000. As Louisville's demand for our beers grew over the years we were able to open a 15 barrel offsite production brewery 6 years ago. The expanded Brewery has allowed us to keep the brewpub stocked as well as distribute throughout Louisville and into Lexington and Northern Kentucky. The 2 barrel system continues to crank out specialties only available at the brewpub.

**BASIL WHEAT:** Style: American Pale Wheat Ale. OG: 12.0. IBU: 45.0. ABV: 5.6%. SRM: 4.0.

**BOURBON BARREL NITRO PORTER:** Style: American Porter. OG: 15.8. IBU: 30.0. ABV: 6.0%. SRM: 25.9.

**TRIPLE CROWN:** Style: Tripel. OG: 19.5. IBU: 23.0. ABV: 9.3%. SRM: 4.0.

**IPA:** Style: American IPA. OG: 15.2. IBU: 65.0. ABV: 7.25%. SRM: 7.0.

## DARK HORSE BREWING CO. | 316

[www.darkhorsebrewery.com](http://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 madman 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.

**PROPORTIONS:** Style: Belgian IPA. ABV: 6.5%. Made with dark horse maple syrup

**BELGIAN-STYLE AMBER ALE:** Style: American Amber/Red Ale. ABV: 5.5%. Barley wine aged in bourbon bbls

**BARRACUDA BLUE:** Style: American Pale Ale. ABV: 5.0%. Crooked Tree Malt using Citra as the single hop showcase.

**BOFFO'S BELGIAN COUSIN:** Style: American Brown Ale. ABV: 7.0%. Belgian IPA using American hops. Best of both worlds.

**BOFFO BROWN ALE:** Style: American Brown Ale. ABV: 7.0%. Flavors of biscuit, roast and a slight malty sweetness with nutty and caramel aromas.

**BOURBON BARREL PLEAD THE 5TH IMPERIAL STOUT:** Style: American Double/Imperial Stout. ABV: 12.0%. Our good ol' Imperial Stout that we let hang out in Bourbon Barrels a few months.

**CROOKED TREE IPA:** Style: American IPA. ABV: 6.5%. Inspired by West Coast I.P.A.'s, but brewed with Michigan style. The Crooked Tree is heavily dry hopped to give it a big aroma of pine and citrus. The flavors are big, yet very balanced between fresh hops and malt. Often described as "grapefruit" our hops give this beer an excellent fruit flavor that finishes dry, crisp, and clean. It will pour a nice deep copper color with a bit of haziness. Because of our almost patented "Intense Transfer Methods" our Crooked Tree has won several medals in the India Pale Ale category.

**DEMETER'S LAMENT:** Style: American Double/Imperial Brown Ale. ABV: 15.0%. Summer ale brewed with fresh Michigan strawberries.

**F. F. DEKOORC EERT:** Style: American IPA. ABV: 6.5%. Crooked Tree malt using Falconer's Flight as the single hop showcase.

**RASPBERRY ALE:** Style: Fruit/Vegetable Beer. ABV: 5.0%. A lot of people have asked us "why are there bees on the label?" Well, we don't really have an answer for you other than they just look cool. This is a light bodied easy drinking ale. We only use real raspberries so the flavor is very mild fruit and balanced, not what you would expect from a "fruit" beer. The way we see it is we're brewers so lets make good beer, not some fruity carbonated malt beverage. Oh yeah, our motto..."beer first, fruit second".

**RESERVE SPECIAL BLACK ALE:** Style: American Black Ale. ABV: 7.5%. Conceived in a dimly lit room on a blistery cold night in the Upper Peninsula of Michigan, but born and raised here in Marshall Michigan. The Reserve Special is the oldest of all beers in the Dark Horse family. It has an incredibly "thick" presence and when poured into a glass its color is so dark it's eerie. The flavors explode onto your taste buds with heavy malt, roast, and chocolate, but stay very balanced. The Reserve Special Black Ale has a hard time being called a stout or porter but it fits nicely into the category of a delicious strong black ale.

**REIGN IN BLOOD:** Style: American IPA. ABV: 6.0%. Aphrodisiac herb infused American Red Ale. Crisp and dry without the hop bitterness with slight herbal aromas.

**SAPIENT TRIP ALE:** Style: Tripel. ABV: 9.5%. Using a traditional Trappist yeast strain this beer turns out very complex flavors that give the sense of light fruitiness and a mild clove finish.

**SMELLS LIKE A SAFETY MEETING:** Style: American IPA. ABV: 8.5%. West coast style IPA

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

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

## DAVE'S BREW FARM | 511

[www.brewfarm.com](http://www.brewfarm.com)

2470 Wilson St, Wilson, WI, 54027

Established in 2009, the BrewFarm is a sustainably-based craft brewery, residence and farmstead located in the rural Village of Wilson, Wisconsin (Saint Croix Co.). We're set on 35 beautiful acres of rolling farmland: we grow hops (Cascade, Chinook, Fuggles, Centennial, Santium and Horizon), fruits, botanicals and a variety of herbs to supply and supplement the brewery, which is dedicated to producing unique beers of distinction, using as many home- and locally-grown ingredients as possible. We're powered by an on-site 20 kW wind generator that harvests the bountiful winds on the northern ridge of Wilson. Heating and cooling is handled by a geothermal system. Visit the BrewFarm and experience our latest "LaBrewatory" creations during our open Tap Room hours. "Dave's Brewfarm - Wisconsin's Wind-Brewed Beers." Check our Facebook page or BrewFarm blog for open days and hours.

**BREWFARM FUNK IV:** Style: American Wild Ale. ABV: 5.9%.

**BLACK SOUR:** Style: American Wild Ale. ABV: 5.6%.

**HELLION:** Style: American Strong Ale. ABV: 12.0%.

**ODDJOB:** Style: Smoked Beer. ABV: 6.1%.

**HARBINGER:** Style: Belgian Strong Dark Ale. ABV: 7.7%.

**RYE KNOT SAISON:** Style: Saison/Farmhouse Ale. ABV: 7.0%.

**AZACCA SINGLE HOP LAGER:** Style: American Pale Lager. ABV: 7.2%.

**SOB OMG!:** Style: Herbed/Spiced Beer. ABV: 6.7%.

## DELAFIELD BREWHAUS | 311

[www.delafeld-brewhaus.com](http://www.delafeld-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.

**HOPFENSTANGE PILS:** Style: German Pilsener. OG: 12.6. IBU: 34.0. ABV: 5.4%. This hoppy, light to medium bodied golden lager is brewed entirely with German Pilsner Malt and Hops.

**IMPERIAL IPA:** Style: American Double/Imperial IPA. OG: 24.0. IBU: 116.0. ABV: 10.5%. 2013 Vintage. A medium bodied and very hoppy ale. This beer has a citrus aroma from double dry hopping with Simco, Citra and Cascade hops.

**MANGO SUNSET LAGER:** Style: Fruit/Vegetable Beer. OG: 10.4. IBU: 12.0. ABV: 4.0%. A light bodied lager made with 100% real fruit.

**BARREL AGED CZAR'S CHOICE RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. OG: 25.2. IBU: 54.0. ABV: 11.5%. ⌚ 2:30. Aged in a bourbon whiskey barrel for 18 months.

**SAISON:** Style: Saison/Farmhouse Ale. OG: 13.4. IBU: 24.0. ABV: 5.5%.

## DESTIHL | 409

[www.DESTIHL.com](http://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 new production brewery in Bloomington, IL occupies 20,000 sq. ft. with the ability to produce over 10,000 barrels of beer annually. Since becoming operational in May 2013, DESTIHL now distributes it's beers in 11 states - coast to coast - with over 20 beer styles available on draft and 3 beer styles available in cans (Abbey's Single, Hoperation Overload Double IPA and Strawberry Blonde Ale). The production brewery will also commence bottling this fall of its highly anticipated, award-winning sour beers, including its Wild Sour Series and its barrel-aged, spontaneously fermented Saint Dekkera Reserve Sour Ales. It has taken countless hours to develop the unique concept that is now DESTIHL, where we utilize both global brewing traditions and new American craft brewing ingenuity and artisanship to make uncommon beers uncommonly well. Whether you share it or hoard it, we hope you enjoy our beer. After all, you deserve it.

**BLACK ANGEL STOUT:** Style: American Stout. IBU: 64.0. ABV: 6.7%. SRM: 45.0. 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. World Beer Championship Award: Silver Medal 2011.

**HOPERATION OVERLOAD:** Style: American Double/Imperial IPA. IBU: 85.0. ABV: 9.6%. SRM: 11.0. An Imperial or 'Double' India Pale Ale with characteristically intense yet greatly balanced hop bitterness, flavor and aroma. It is deep golden-light amber/copper in color, although the use of the huge amounts of hops may cause a degree of appropriate hop haze. Alcohol strength is high but balanced by the hops and malt profile. World Beer Championships Award: Bronze Medal 2011.

**SAISON DE RUISSEAU:** Style: Saison/Farmhouse Ale. IBU: 26.0. ABV: 6.0%. SRM: 9.0. We curse daily at this beer because it takes so long to ferment, but it's worth the wait, despite our emotional scarring. This Belgian-style Saison has golden/light copper color, light body, medium hop bitterness, flavor & aroma, medium-low malt flavor & aroma and spiciness from added coriander. Fruity esters dominate the aroma while complex alcohols, acidity, low Brettanomyces character and clove and smoke-like phenolics from Saison yeast.

**STRAWBERRY BLONDE:** Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.0%. SRM: 4.0.

This fruit beer is made by adding generous quantities of strawberries to a blonde ale base beer, providing harmonious fruit qualities, golden-strawberry blonde color, crisp/dry palate, light body, low hop characters & bitterness and light malt & fruit sweetness. World Beer Championships Award: Bronze Medal 2012. Great American Beer Festival: Bronze Medal, Fruited Beer Category, 2012.

**VERTEX IPA:** Style: American IPA. IBU: 76.0. ABV: 6.3%. SRM: 9.0. This West Coast/Rocky Mountain-style India Pale Ale is back-hopped for a more intense hop bitterness, flavor and aroma without the balance of caramel malts like our Midwest-style Baldock IPA. It has medium-high alcohol content, high fruity, floral and citrus-like American-varietal hop character, deep golden color and medium maltiness.

**BELA IMPERIAL PILSNER:** Style: Czech Pilsener. IBU: 85.0. ABV: 9.7%. SRM: 5.0.

**MANGO IPA:** Style: American IPA. IBU: 52.0. ABV: 6.5%. SRM: 4.9.

**WILD SOUR SERIES - COUNTER CLOCKWEISSE:** Style: Berliner Weissbier. IBU: 4.0. ABV: 3.0%. SRM: 3.0.

**WILD SOUR SERIES - LYNNBROOK RASPBERRY BERLINER WEISSE:** Style: Berliner Weissbier. IBU: 4.0. ABV: 3.0%.

**WILD SOUR SERIES - HERE GOSE NOTHIN':** Style: Gose. IBU: 12.0. ABV: 5.0%. SRM: 6.0.

**WILD SOUR SERIES - FLEMISH AMBER:** Style: American Wild Ale. IBU: 15.0. ABV: 6.5%. SRM: 13.0.

**SAINT DEKKERA RESERVE SOUR ALE - UNFRUITED LAMBIC:** Style: American Wild Ale.

**SAINT DEKKERA RESERVE SOUR ALE SERIES - FRENCH SAISON:** Style: American Wild Ale.

## ROOKIE

# DOOR COUNTY BREWING CO. | 512

2434 County Road F, Baileys Harbor, WI, 54202

[www.doorcountybrewingco.com/](http://www.doorcountybrewingco.com/)

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.

**PASTORAL FARMHOUSE ALE:** Style: Saison/Farmhouse Ale.

**BIERE DE SEIGLE:** Style: Saison/Farmhouse Ale. ABV: 7.0%. Brewed with our saison yeast, low alpha hops and two types of rye for added depth and spice, Bière de Seigle is a rustic American approach to a classic Belgian farmhouse ale. The range of flavors is a tour de force.

**COCONUT MILK STOUT:** Style: Milk/Sweet Stout. ABV: 5.5%. Pale Ale

**C & C CLUB:** Style: American Wild Ale. ABV: 5.8%. Stout

**SVART VINTER IMPERIAL PORTER:** Style: Baltic Porter. ABV: 8.0%. This cloudy, pale Belgian style ale is brewed with equal parts Belgian Pilsner malt and wheat. Little Sister is spiced with coriander and orange peel, both traditional to the style, plus we've added a blend of other unique spices to produce notes of pepper and citrus.

**PÊCHE SAUVAGE:** Style: American Wild Ale. ABV: 5.5%. 🍷 2:30. Pastoral is a celebration of the seasons and the land—from farmhouses past to fields present. Both refreshing and dry, with hints of pepper, citrus and green grass, the recipe is not just about the beauty in simplicity but also the pride in tradition.



**WE BREW BEER INSPIRED BY OUR  
SURROUNDINGS**



**AVAILABLE STATEWIDE.**

**VISIT OUR TAP ROOM.**

**2434 Cty F, Baileys Harbor, WI 54202**

**[doorcountybrewingco.com](http://doorcountybrewingco.com)**

## DRAGONMEAD MICROBREWERY | 312

[www.dragonmead.com](http://www.dragonmead.com)

14600 East 11 Mile Rd., Warren, MI, 48089

We strive to offer 30-40 different styles of beer on tap in our pub, including nitrogen-dispensed beers and two cask ales. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution is our flagship and our most award winning beer. Our original brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. Our production brew house is a 20 barrel system from Craftwerk in Lake Orion Michigan. Last year we produced 2,400 barrels of beer. We also serve a small selection of meads and wines in our pub.

**ERIK THE RED:** Style: Irish Red Ale. OG: 1.044. IBU: 16.5. ABV: 4.5%. SRM: 22.0. 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.

**FINAL ABSOLUTION:** Style: Tripel. OG: 1.085. IBU: 30.0. ABV: 9.0%. SRM: 4.0. Belgian-style Trippel. 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.

**JASON'S IPA:** Style: American IPA. OG: 1.072. IBU: 60.0. ABV: 7.5%. SRM: 6.0. An American IPA loaded with fresh hop flavor. This beer is also dry hopped during conditioning.

**REDWING RASPBERRY WHEAT:** Style: American Pale Wheat Ale. OG: 1.054. IBU: 15.0. ABV: 4.5%. SRM: 6.0. 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.

**RING OF FIRE PEPPER BEER:** Style: Cream Ale. OG: 1.072. IBU: 35.0. ABV: 7.0%. SRM: 4.0. 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.

**NAGELWEISS WHEAT BEER:** Style: Hefeweizen. OG: 1.051. IBU: 14.7. ABV: 4.5%. SRM: 4.0.

**RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. OG: 1.083. IBU: 60.0. ABV: 7.5%. SRM: 40.0.

**STRAWBERRY MEAD:** Style: Mead. ABV: 11.0%.

## DRYHOP BREWERS | 103

[www.dryhopchicago.com](http://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 rotating 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!

**SHARK MEETS HIPSTER:** Style: American Pale Wheat Ale. ABV: 6.0%. One of our very first brews. Light bodied American Wheat Ale featuring truckloads of Galaxy hops. Expect strong notes of passion fruit.

**3PEAT:** Style: American Double/Imperial IPA. ABV: 9.2%.

**THE DEVIL JUMPED UP!:** Style: Belgian IPA. ABV: 6.5%. Get down with the Devil. Falconer's Flight, Chinook & Cascade hops help make this Belgo IPA shine. Strong notes of citrus dominate in both the nose & flavor. Perfect with METAL!

**PEACHES ON REGALIA:** Style: Saison/Farmhouse Ale. ABV: 5.7%.

## EMMETT'S BREWING CO. | 226

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 copper-clad seven barrel JY 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.

**EMMETT'S PALE ALE:** Style: American Pale Ale. OG: 13.7. IBU: 47.0. ABV: 5.8%. 2-Row Pale, Munich, and Crystal malts. Cascade, Chinook, and Centennial hops. Emmett's Pale Ale is a hop lover's dream! Big hop flavor, aroma and bitterness dominate this bold ale. Floral and citrus characteristic abound, balanced nicely by a smooth malty sweetness. This American Pale Ale epitomizes what American Craft beer is all about. Available year-around.

**EMMETT'S RED ALE:** Style: American Amber/Red Ale. OG: 13.5. IBU: 42.0. ABV: 5.6%. 2-Row Pale and Caramel malts. Chinook, Centennial, and Cascade hops. Emmett's Red ale is an aggressively hopped American-style red ale. It has a noticeable floral/piney hop aroma that carries right into the flavor. A healthy dose of English caramel malt balances out the heavy hop load and lends an almost candy-like characteristic to this American classic.

**EMMETT'S HEFEWEIZEN:** Style: Hefeweizen. OG: 12.0. IBU: 12.0. ABV: 5.0%. 2-Row Pale, Wheat, and Munich malts. German Hallertau hops. Emmett's Hefeweizen is a German-style Hefeweizen. It has aromas of banana, clove, lemon, and vanilla. Staying true to style, the aromas transfer into the flavor, along with a tart acidity similar to lemon. This beer is unfiltered, which leaves the yeast in suspension giving the beer that hazy, cloudy appearance. More carbonated than most beers, the Hefe is refreshing and thirst quenching...the perfect summer beer!

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



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*Hosted by Jackson  
& his friendly staff*

- |                          |                                 |
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**513-2596**

# FAT HEAD'S BREWERY | 205

[www.fatheadsbeer.com](http://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%. OG 13 Plato. Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing ale with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. "Most Refreshing Beer in America" 1st Place- Brewing News Global Warming Open

**HEAD HUNTER IPA:** Style: American IPA. IBU: 87.0. ABV: 7.5%. OG 17 Plato. An "Uncivilized and Aggressive", dry-hopped west coast IPA. A huge dank hop infused nose of pine and citrus. Big hop flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops.

A punch-you-in-the-mouth brew for those who truly love their hops.. Silver Award, American IPA, World Beer Cup, 2012. Silver Medal, American IPA, Great American Beer Fest, 2011. Bronze Medal, American IPA, Great American Beer Fest, 2010. Top 25 Beers in the World, 2009- Draft Magazine. Grand Champion- Brewing News National IPA Championship, 2010, 2012. Gold Medal- Denver International Beer Competition, 2011. Gold Medal-West Coast IPA Fest 2009.

**SUNSHINE DAY DREAM SESSION ALE:** Style: American IPA. IBU: 60.0. ABV: 4.9%. OG 12.5 Plato. As refreshing as wading in a cold stream in the morning sunshine or a walk among the tall trees, this beer has big hop aromas and flavors of citrus, tangerine and tropical fruit with a nice light malt backbone. Like a sweet coming, never fade away dream... because it's deliciously real. This is a very drinkable session IPA. (Our fans call it an obsession IPA.)

**BONE HEAD RED IMPERIAL RED ALE:** Style: American Amber/Red Ale. IBU: 90.0. ABV: 9.7%.

# FIGURE EIGHT BREWING | 112

[www.figure8brewing.com](http://www.figure8brewing.com)

1555 West Lincolnway, #105, Valparaiso, IN, 46385

Figure Eight is a small craft micro brewery and pub situated in the city of Valparaiso (Vale Of Paradise) Indiana about 60 miles south and east of Chicago. While we are only just getting started, we are excited to join the other craft brewers in north west Indiana (Three Floyds, Shoreline, Crown, and Backroad), helping to make this area a craft brew destination. Perhaps one day there will be signs along our highways stating "Craft Brewery Trail", similar to the "Bourbon Trail" in Kentucky or the "Whisky Trail" in Scotland. Figure eight is a knot used in sailing and rock climbing. Aside from good beer, rock climbing is one of our passions and this knot is used to tie the safety rope to the climber's harness. An aesthetically pleasing knot, when turned on its side it also looks a bit like the symbol for infinity. So sticking with our passions, we hope to take Figure Eight Brewing to infinity and beyond! (Or at least to the point where we are producing some very tasty and satisfying brews:-) Our philosophy is simple. Life is short and one never knows how long each of us has. If we wait too long to pursue our dreams, then we may never have the opportunity to do so. As John Barrymore once said: "A man is not old until regrets take the place of dreams." Taking on the challenges of pursuing our dreams often begs the question of why? When



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**BONE HEAD • SILVER AWARD**  
IMPERIAL RED ALE • WORLD BEER CUP® 2014

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asked why he climbed mountains, Mallory once said: "So, if you cannot understand that there is something in man which responds to the challenge of this mountain and goes out to meet it, that the struggle is the struggle of life itself, upward and forever upward, then you won't see why we go. What we get from this adventure is just sheer joy. And joy is, after all, the end of life. We do not live to eat and make money. We eat and make money to be able to enjoy life. That is what life means and what life is for." So we here at Figure Eight Brewing hope that everyone is enjoying life and that our brews might further that goal - cheers!

**FOOTHILLS ROOTBEER:** Style: Root beer. Description: Foothills Root Beer - our own finely crafted root beer made with wintergreen and honey (available year round)

**LOST SAINT:** Style: Saison/Farmhouse Ale. OG: 14.9. IBU: 29.0. ABV: 6.5%. ● 100. Lost Saint (Saison Ale) - also known as a farmhouse style, features crisp spices both in taste and nose, a traditional after work brew for the field workers on the farms of Belgium (available year round)

**PIMP SLAP:** Style: American Double/Imperial Pilsner. OG: 17.7. IBU: 63.0. ABV: 8.0%. ● 100. Pimp Slap (Pilsner Imperial Lager) - this is a big and bold pilsner, bitter and sweet at the same time - the 63 IBUs are balanced by the full bodied malt backbone (seasonal)

**RO SHAMPO (IMPERIAL RED ALE):** Style: American Amber/Red Ale. IBU: 89.0. ABV: 7.5%. ● 100. hopped up with Mt Hood.

**BIVY SURFER:** Style: American Pale Ale. ABV: 6.5%. ● 3:30.

**CAMP 4:** Style: English Brown Ale. ABV: 5.0%. ● 3:30.

**RAVEN TOR:** Style: Oatmeal Stout. ABV: 5.5%. ● 3:30.

**CAMP 4:** Style: English Brown Ale. ABV: 5.0%. ☺

## FINCH'S BEER CO. | 304

[www.finchbeer.com](http://www.finchbeer.com)

4565 North Elston, Chicago, IL, 60630

Chicago's Finch's Beer Company rolled out it's first brews in 2011. Our five year-round offerings are Golden Wing Blonde Ale, Cut Throat Pale Ale, Threadless IPA, Fascist Pig Ale, and Secret Stache Stout. 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.

## FITGER'S BREWHOUSE | 109

[www.brewhouse.net](http://www.brewhouse.net)

600 E. Superior St., Duluth, MN, 55802

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 than 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.

**STARFIRE PALE ALE:** Style: American Pale Ale. IBU: 70.0. ABV: 6.0%. 14 o.p. Our Flagship North Shore style ale. 2 row, pale, Vienna, wheat, and caramel malts. Cascade and Amarillo hops. Big citrus hop notes with a backing toffee maltiness.

**WHITE KNIGHT WIT NOIR:** Style: Witbier. IBU: 20.0. ABV: 6.2%. SRM: 30.0.

**MINNESOTA NICE - SAPHIR:** Style: Session Beer. IBU: 50.0. ABV: 4.9%. SRM: 5.0.

**PATIO BEER:** Style: Light Lager. IBU: 15.0. ABV: 5.5%. SRM: 5.5.

**BIG BOAT OATMEAL STOUT:** Style: Oatmeal Stout. IBU: 45.0. ABV: 6.6%. OG: 16.6. 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.

**SUPERIOR TRAIL IPA:** Style: American IPA. IBU: 88.0. ABV: 6.5%. OG: 15.8. 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.



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**APRICOT WHEAT:** Style: Fruit/Vegetable Beer. IBU: 13.0. ABV: 5.0%. SRM: 3.0. 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)

**RED SMOKE RYE:** Style: Smoked Beer. IBU: 48.0. ABV: 6.8%. ● 2:30.

## FLAT12 BIERWERKS | 424

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. OG: 14.0. IBU: 104.0. ABV: 6.0%. SRM: 5.2. Half Cycle is so named due to its marriage of American single and double IPA characteristics. A single and double is half of "the cycle" in baseball, thus the name. Half Cycle is a single IPA with a double IPA hop bill.

**BISCUITS AND GLITTER:** Style: American Pale Ale. OG: 12.0. IBU: 40.0. ABV: 5.3%. SRM: 5.8.

**FUFFET:** Style: American Double/Imperial IPA. OG: 20.0. IBU: 117.0. ABV: 9.9%. SRM: 7.7.

**PUNK JACK:** Style: Herbed/Spiced Beer. OG: 12.5. IBU: 25.0. ABV: 6.0%. SRM: 5.2.

**SPIRIT MOVER SAISON:** Style: Saison/Farmhouse Ale. OG: 11.0. IBU: 28.0. ABV: 5.0%. SRM: 4.4.

**KIWI SAISON:** Style: Saison/Farmhouse Ale. OG: 13.5. IBU: 16.4. ABV: 5.9%. SRM: 3.3.

**THE PICKLE:** Style: Kölsch. OG: 12.5. IBU: 27.0. ABV: 5.3%. SRM: 3.4.

**OCTOGOSE:** Style: Gose. OG: 12.0. IBU: 12.0. ABV: 4.8%. SRM: 4.0.

**BIG BLACK SNOWDOG:** Style: American Stout. OG: 18.0. IBU: 68.0. ABV: 10.0%. SRM: 68.0.

**VERY OWD GORDO:** Style: Old Ale. OG: 22.5. IBU: 51.0. ABV: 11.0%. SRM: 15.2.

## FLOSSMOOR STATION BREWING CO. | 530

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 brew-house 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](http://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!

**PULLMAN BROWN ALE:** Style: American Brown Ale. OG: 16.5. IBU: 27.0. ABV: 5.8%.

**RAIL HOPPER IPA:** Style: American IPA. OG: 16.2. IBU: 85.0. ABV: 6.8%.

**BROTZEIT DUNKELWEIZEN:** Style: Dunkelweizen. OG: 15.4. IBU: 18.0. ABV: 6.4%.

**BARREL AGED PULLMAN RESERVE:** Style: American Brown Ale. OG: 17.5. IBU: 27.0. ABV: 6.4%. ⌚ 1:00.

**BARREL AGED DUBBEL (BAD):** Style: Dubbel. OG: 18.0. IBU: 18.0. ABV: 7.5%. ⌚ 2:00.

**KALEIDOSCOPE EYES DOUBLE RYE IPA:** Style: Rye Beer. OG: 19.4. IBU: 82.0. ABV: 8.1%. ⌚ 3:00.

**# 4 BARLEY WINE:** Style: American Barleywine. OG: 25.4. IBU: 95.0. ABV: 10.1%. ⌚ 04:00.

## FOUNDERS BREWING CO. | 201

[www.FOUNDERSbrewing.com](http://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 33 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.

**DIRTY BASTARD:** Style: Scotch Ale/Wee Heavy. OG: 19.0. IBU: 50.0. ABV: 8.5%.

SRM: 50.0. So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads.

**KBS:** Style: American Double/Imperial Stout. OG: 22.0. IBU: 70.0. ABV: 11.2%. SRM: 150.0.

⌚ 3:00. Style: Bourbon Barrel-aged Imperial IPA. A bit of backwoods pleasure without the banjo. This Imperial Stout is brewed with a hint of coffee, oats and spices then aged in oak bourbon barrels for an entire year. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and best enjoyed in a brandy snifter. (Specialty)

**MANGO MAGNIFICO:** Style: Abbey Ale. OG: 21.8. IBU: 20.0. ABV: 10.0%. SRM: 8.0. ⌚

04:00. Mango Magnifico on Calor (Magnificent Mango with Heat) is a never before released, high-gravity fruit beer brewed with mango and a touch of Michigan-grown habaneros. Not a traditional fruit beer, the delicate tropical fruit in Mango Magnifico is punctuated by a hint of heat, increasing the overall depth of flavor and adding another level of complexity. A refreshing drink for the warm summer months.

**ALL DAY IPA:** Style: American IPA. OG: 10.0. IBU: 42.0. ABV: 4.7%. SRM: 9.0. 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.

**BACKWOODS BASTARD:** Style: Abbey Ale. OG: 32.0. IBU: 50.0. ABV: 10.2%. SRM: 50.0. ⌚

1:00. Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice, and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate

**DEVIL DANCER:** Style: American Double/Imperial IPA. OG: 1.0192. IBU: 112.0. ABV: 12.0%.

SRM: 35.0. ⌚ 5:00. 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.

**OLD CURMUDGEON:** Style: Old Ale. OG: 23.5. IBU: 50.0. ABV: 9.8%. SRM: 25.0. Think classic sea fairing ports, local pubs, and weathered old fisherman. This old ale is brewed with molasses and an insane focus on the malt bill, then aged on oak. The result is a strong, rich, malty-delight that's deceptively smooth and drinkable. (Specialty)

**PORTER:** Style: American Porter. OG: 17.0. IBU: 45.0. ABV: 6.5%. SRM: 150.0. Pours silky black with a creamy tan head. The nose is sweet with strong chocolate and caramel malt presence. No absence of hops gives Founders' robust porter the full flavor you deserve and expect. Cozy like velvet. It's a lover, not a fighter.

**RUBAEUS:** Style: Fruit/Vegetable Beer. OG: 17.0. IBU: 15.0. ABV: 5.7%. SRM: 13.0. 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.

**DISSENTER:** Style: American Adjunct Lager. OG: 18.6. IBU: 70.0. ABV: 8.7%. SRM: 7.5. ⌚ 2:00.

## FOX RIVER BREWING CO. | 318

www.supplierrestaurantgroup.com

1501 Arboretum Dr, Oskosh, WI, 54901

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for almost twenty years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fratello's Waterfront 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%. TLOP: Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

**HOPPY FACE IPA:** Style: American IPA. OG: 1.062. IBU: 55.0. ABV: 6.0%. SRM: 3.5. 🍷 Super hopped American IPA, mmmmm

**SHAKEDOWN IPA:** Style: American IPA. OG: 1.072. IBU: 70.0. ABV: 7.1%. SRM: 3.2.

**MARBEL EYE:** Style: Scottish Ale. OG: 1.062. IBU: 17.0. ABV: 6.2%. SRM: 18.0.

**2 DAMS:** Style: American Blonde Ale. OG: 1.044. IBU: 11.0. ABV: 4.7%. SRM: 2.0.

**ABBEY NORMAL:** Style: Abbey Ale. OG: 1.068. IBU: 24.0. ABV: 6.8%. SRM: 18.0.

**TROLLEYCAR STOUT:** Style: Oatmeal Stout. OG: 1.058. IBU: 28.0. ABV: 5.2%. SRM: 39.0.

## FREE STATE BREWING CO. | 203

www.freestatebrewing.com

636 Massachusetts St, Lawrence, KS, 66044

In 1989, Free State Brewing Company became the first legal brewery in Kansas in over 100 years. Since opening the doors at our original brewery in beautiful downtown Lawrence, Kansas, we've been working day in and day out to provide haven for beer lovers, where good beer and good food can inspire lively conversations and memorable experiences. Our two brewhouses are made up of some of the best equipment available to the small brewer, but we still think the most important ingredients are the care and respect that our enthusiastic, knowledgeable staff has for each and every beer that we make. Cheers to 25 Years of adventures in the Free State... "Because without beer, things do not seem to go as well."

**AD ASTRA ALE:** Style: American Brown Ale. OG: 13.0. IBU: 30.0. ABV: 5.6%. SRM: 22.0.

This Ale is the first brewed in Kansas since the pioneering days. The name "Ad Astra" comes from the Kansas State Motto - Ad Astra per Aspera, Latin words meaning "To the Stars Through Difficulties". We've blended Pale, Caramel, and Munich malts for a rich amber beer. The hops balance this malty sweetness, and we've chosen Northern Brewer and Fuggles hops for their flavor.

**CLOUD HOPPER IMPERIAL IPA:** Style: American Double/Imperial IPA. OG: 19.7.

IBU: 100.0. ABV: 9.2%. SRM: 8.3. This boldly hopped ale will take you to new heights of hoppiness. Copious amounts of Chinook, Columbus, and Cascade hops combine to evoke far off places with the scents and flavors of tropical fruit, pine needles, flowers and a hint of freshly mown grass. A choice malt bill lifts the hops, providing balance and keeping this beer on course.

**COPPERHEAD PALE ALE:** Style: American Pale Ale. OG: 14.3. IBU: 52.0. ABV: 6.0%.

SRM: 10.0. Our flagship American Pale Ale employs toasty Golden Promise malt, American 2-Row, and Crystal malt and marries it with citrusy American "C" hops - Centennial, Columbus, Chinook, & Cascade. A balanced, classic American Pale with just enough hop bite to tip the scales.

**OCTOBERFEST:** Style: Märzen/Octoberfest. OG: 14.0. IBU: 25.0. ABV: 5.4%. SRM: 12.0.

Octoberfest is one of the most celebrated traditions in German culture. And though Kansas may be a long way from Munich, we share the sentiment. Our Octoberfest was only the second specialty beer we ever brewed, and the original batch was first tasted back in 1989. To this day, it continues to be one of our most popular brews, with folks seeking it out both at the brewpub and on the shelves of their local liquor stores.

**STORMCHASER IPA:** Style: American IPA. OG: 13.9. IBU: 59.0. ABV: 6.6%. SRM: 7.0. 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.



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**MiddletonBeerFestival.com**

**THE FULL KIMONO:** Style: American Amber/Red Ale. OG: 19.0. IBU: 99.0. ABV: 9.3%. SRM: 27.0. 🍷 Kimono translates quite literally as a "thing to wear". The brewers of Free State, 23rd Street, and Blind Tiger metaphorically stepped into each other's brewer's boots, sharing the same kimono, so to speak, when collaborating on this bold Imperial Red in celebration of American Craft Beer Week (May 14th-20th). Boldly hopped with Chinook, Galaxy, and Citra hops and weighing in at 10.3% ABV, the Full Kimono is indeed full of character and distinction. 20.85P/1.083

**YAKIMANIAC IPA:** Style: American IPA. OG: 14.25. IBU: 68.0. ABV: 7.5%. SRM: 2.5.

**GARDEN PARTY:** Style: Herbed/Spiced Beer. OG: 10.0. IBU: 7.0. ABV: 4.8%. SRM: 3.0.

**PILS D'ALSACE:** Style: German Pilsener. OG: 11.0. IBU: 33.0. ABV: 5.0%. SRM: 3.0.

**ECCENTRICITY (BARREL SOLERA):** Style: American Wild Ale. OG: 18.0. IBU: 12.0. ABV: 8.0%. SRM: 22.0. 🍷 2:30.

**OWD MAC'S IMPERIAL:** Style: American Double/Imperial Stout. OG: 27.5. IBU: 100.0. ABV: 12.4%. SRM: 160.0. 🍷 4:30. This Double Imperial Stout goes up to 11...well actually closer to 12.5...percent ABV. The beer starts out at a whopping 27.50P/1.18 and finishes it's maturation aging on Templeton Rye Whiskey barrels. Owd Mac's bold flavors of licorice, dark fruits, and vanilla and cherry notes imparted by the barrel have earned it a 100 rating on RateBeer as well.

## GENEVA LAKE BREWING CO. | 208

[www.genevalakebrewingcompany.com](http://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 4 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans, and specialty brews in 220z bottles.

**CEDAR POINT AMBER:** Style: American Amber/Red Ale. IBU: 26.0. ABV: 5.0%. Enjoy this new take on an old favorite. Our slightly-more-hopped amber ale brings unexpected flavor to the classic amber taste. Amber Ales are a common Wisconsin favorite; known for their "just right" consistency and flavor. Named for the Cedar-scaped shores on the northern side of Geneva Lake; the view won't be the only thing that has you coming back for more.

**IMPLOSION:** Style: American Double/Imperial IPA. IBU: 85.0. ABV: 9.3%.

**WEEKENDER WHEAT:** Style: American Pale Wheat Ale. IBU: 14.0. ABV: 4.6%. This classic wheat beer offers all the thirst quenching refreshment you expect from your favorite 'go to' beer. Whether you are in town for the weekend or you call Geneva Lake home like us; this beer is sure to have you coming back for more. Quench your thirst in true wheat craft style all year long; cuz in Lake Geneva... every day feels like the weekend.

**IMPERIAL CHERRY STOUT:** Style: American Double/Imperial Stout. OG: 24.45. IBU: 45.0. ABV: 10.6%. SRM: 50.0.

## GOOSE ISLAND BEER CO. | 704

[www.gooseisland.com](http://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.

**IPA:** Style: English India Pale Ale. IBU: 55.0. ABV: 5.9%. Our India Pale Ale recalls a time when ales shipped from England to India were highly hopped to preserve their distinct taste during the long journey. The result is a hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish.

**312 URBAN WHEAT ALE:** Style: American Pale Wheat Ale. IBU: 18.0. ABV: 4.2%.

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

**SOFIE:** Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 6.5%. Fermented with wild yeasts and aged in wine barrels with orange peel, Sofie is a tart, dry, sparkling ale. A subtle, spicy white pepper note, a hint of citrus from the orange peel and a creamy vanilla finish make Sofie an intriguing choice for Champagne drinkers and beer drinkers who are fond of Belgian Saisons.

GOOSE ISLAND BEER COMPANY  
EST. 1980

WE DON'T NEED TO BE THE  
ONLY BEER YOU DRINK.  
WE JUST WANT TO BE THE  
BEST BEER YOU DRINK.

TO WHAT'S NEXT. [GOOSEISLAND.COM](http://GOOSEISLAND.COM)

**BOURBON COUNTY STOUT:** Style: Russian Imperial Stout. IBU: 60.0. ABV: 14.2%. ⌚ 5:30. Brewed in honor of the 1000th batch at our original Clybourn brewpub. A liquid as dark and dense as a black hole with thick foam the color of a bourbon barrel. The nose is an intense mix of charred oak, chocolate, vanilla, caramel and smoke. One sip has more flavor than your average case of beer.

**ENDLESS IPA:** Style: American IPA. IBU: 33.0. ABV: 5.0%.

**DEVON AVE:** Style: American Pale Ale. IBU: 30.0. ABV: 5.2%.

**BOURBON COUNTY AGED IN WELLER BARRELS:** Style: Russian Imperial Stout. IBU: 60.0. ABV: 13.0%. ⌚ 3:30.

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

**BOURBON COUNTY TEMPLETON RYE:** Style: Russian Imperial Stout. IBU: 60.0. ABV: 13.0%. ⌚ 2:30.

**PEPE NERO AGED IN SCOTCH BARRELS:** Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 6.4%. ⌚ 1:30.

**PROPRIETOR'S BOURBON COUNTY STOUT:** Style: Russian Imperial Stout. ABV: 14.1%. ⌚ 1:00.

**THE MUDDY:** Style: American Double/Imperial Stout. IBU: 45.0. ABV: 10.1%. ⌚ 2:00.

**GILLIAN AGED WITH CHERRIES:** Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 9.5%. ⌚ 3:00.

**BACKYARD RYE BOURBON COUNTY STOUT:** Style: Russian Imperial Stout. IBU: 60.0. ABV: 12.7%. ⌚ 4:30.

**BOURBON COUNTY COFFEE:** Style: Russian Imperial Stout. IBU: 60.0. ABV: 13.4%. ⌚ 5:00.

**MADAME ROSE:** Style: Experimental. IBU: 25.0. ABV: 6.7%. ⌚ 04:00.

## GRANITE CITY FOOD & BREWERY | 322

[www.gcfb.net](http://www.gcfb.net)

1722 Detroit St, P.O. Box 278, Ellsworth, IA, 50075

Established 1999. Granite City Food & Brewery currently operates 26 casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Five flagship beers, along with rotating specialty beers, offer flavors to match and enhance the food. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out and now six-packs are available wherever fine craft beer is sold. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our "Worthouse" in central Iowa, then shipping chilled wort out to each restaurant for fermentation.

## GRAY'S BREWING CO. | 506

[www.graybrewing.com](http://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.

**BUSTED KNUCKLE:** Style: Irish Red Ale. IBU: 32.0. ABV: 4.7%. This Irish Style Ale is a special blend of four types of malted barley and three varieties of hops. It is a medium-bodied ale showing off a deep reddish amber color and thick, tan bubbly head. The aroma is sweet and light followed by moderate caramel-malt flavors with a light roasty finish.

**HONEY ALE:** Style: Herbed/Spiced Beer. IBU: 12.0. ABV: 3.8%. Wisconsin's original honey beer, Gray's Honey Ale is brewed using locally harvested honey and brewed in small batches to insure exacting flavor and freshness. The generous amount of honey is evident in the unique refreshing flavor and extraordinary aroma.

**OATMEAL STOUT:** Style: Oatmeal Stout. IBU: 25.0. ABV: 5.2%. Strong roasted flavor creamy texture dark beer. Fresh rolled oats paired with aromatic hops and richly roasted barley coffee like flavor. The 56 refers to the year 1856, and this oatmeal stout is a perfect steak beer and complements blackened seafood, steaks, or any other full flavored meat. Great sipping beer for after dinner conversations. O.G. 1.056 13.6p, F.G. 1.016 4.0 P, ABW 4.07% ABV 5.21%, SRM 38 IBU 25 calories: 180

**ROCK HARD RED:** Style: Fruit/Vegetable Beer. ABV: 5.2%. Gray's most unique malt beverage is perfect for those looking for something different. Rock Hard Red offers

a unique berry flavor; not tart, complimented with a sweet aroma and no bitter after-taste.

**BELGIAN WIT:** Style: Witbier.

## **GREAT DANE PUB & BREWING CO. | 606**

[www.greatdanepub.com](http://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.

**BELGIAN WIT:** Style: Witbier.

**BLACK BARLEYWINE:**

**BLACK EARTH PORTER:** Style: American Porter.

**CROP CIRCLE WHEAT:** Style: Hefeweizen.

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

**IMPERIAL IPA:** Style: American Double/Imperial IPA.

**MID-WESTVLETERN:** Style: Dubbel.

**OLD GLORY APA:** Style: American Pale Ale.

**PECK'S PILSNER:**

**STONE OF SCONE SCOTCH ALE:** Style: Scotch Ale/Wee Heavy.

**TERMINAL GRAVITY BELGIAN QUADRUPEL:** Style: Quadrupel (Quad).

**TEXAS SPEEDBUMP IPA:** Style: American IPA.

**VERRUCKTE STADT:** Style: German Pilsener.

**VINTAGE OLD SCRATCH BARLEYWINE:** Style: American Barleywine.

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

**HEAVY HEAD IMP PILS:** Style: Czech Pilsener.

**GRANDE CUVÉE:** Style: Abbey Ale.

**ANNIVERSARY ALE:** Style: American Pale Ale.

**EIS UBER BOCK:** Style: Bock.

**EIS VELVET HAMMER BOCK:** Style: Bock.

**EIS JOHN JACOB JINGLEHEIMER SCHMIDT DUNKEL DOPPEL HEFE WEIZEN BOCK:** Style: Bock.

**TANGERINE DREAM:** Style: Weizenbock.

**KOLSCH:** Style: Kölsch.

**CARDINAL RED ALE:** Style: American Amber/Red Ale.

**BARREL AGED ABRIKOOS:** Style: Fruit/Vegetable Beer.

**COFFEE ALE:** Style: American Brown Ale.

**BELGIAN PALE ALE:** Style: Belgian Pale Ale.

**BELGIAN IPA:** Style: Belgian IPA.

**THE BEAST BELGIAN QUADRUPEL:** Style: Quadrupel (Quad).

**RIDE THE DRAGON TRIPEL:** Style: Tripel.

**IMPERIAL VANILLA STOUT:** Style: Russian Imperial Stout.

**CHERRY BARLEYWINE:** Style: American Barleywine.

**NITRO BOCK 4000:** Style: Bock.

**CASCADE MOUNTAIN PORTER:** Style: American Porter. ☞

**ACROSS THE POND STRONG PALE ALE:** Style: English Pale Ale. ☞

**MUNICH DUNKEL:** Style: Munich Dunkel Lager.

## GREAT LAKES BREWING CO. | 522

[www.greatlakesbrewing.com](http://www.greatlakesbrewing.com)

2516 Market Ave, Cleveland, OH, 44113

Award-winning, socially and environmentally responsible craft brewery primarily serving the Great Lakes region. Known for its exceptional family of beers including Dortmunder Gold Lager, Commodore Perry IPA, and Edmund Fitzgerald Porter. The brewery recently underwent a \$7M expansion, adding four 600 barrel fermenters and two 600 barrel bright tanks to its production facility in Cleveland, Ohio. In 2013, Great Lakes Brewing Company celebrated its 25th anniversary. The Great Lakes Brewing Company Brewpub in Cleveland, Ohio serves fresh, locally sourced food and Pub Exclusive brews in a historic setting.

**TRIPLE DOG DARE:** Style: Belgian Strong Pale Ale. IBU: 30.0. ABV: 9.5%.

**WANDERING PELICAN BLACK LAGER:** Style: Schwarzbier. IBU: 20.0. ABV: 8.5%.

**SPACEWALKER AMERICAN BELGO:** Style: Belgian IPA. IBU: 65.0. ABV: 8.2%.

**COMMODORE PERRY FIRKIN:** Style: English India Pale Ale. IBU: 70.0. ABV: 7.5%. 🍷

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

ABV: 9.5%. ● 4:00. ABV: 7.6%. Blackout Stout aged in oak bourbon barrels.

## GREAT RIVER BREWERY | 217

[www.greatriverbrewery.com](http://www.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. OG: 16.0. IBU: 22.0. ABV: 7.0%. SRM: 27.0.

**MILK STOUT:** Style: Milk/Sweet Stout. OG: 15.0. IBU: 26.0. ABV: 6.25%. SRM: 44.0.

**SIPA:** Style: English India Pale Ale. OG: 10.5. IBU: 48.0. ABV: 4.5%. SRM: 3.0.

**VINTAGE BLONDE:** Style: Kölsch. OG: 10.12. IBU: 17.0. ABV: 4.2%. SRM: 3.9.

### ROOKIE

## GREENVIEW BREWING | 209

[www.altbrew.com](http://www.altbrew.com)

4539 Helgesen Dr, Madison, WI, 53718

**FARMHOUSE ALE - GF:** Style: Saison/Farmhouse Ale. OG: 1060.0. IBU: 34.0. ABV: 5.5%. SRM: 8.0.

**HOLLYWOOD NIGHTS:** Style: American IPA. OG: 1078.0. IBU: 40.0. ABV: 7.7%. SRM: 6.0.

**DARK:** Style: Experimental.

### ROOKIE

## GRIFFIN CLAW BREWERY | 410

[www.griffinclawbrewingcompany.com](http://www.griffinclawbrewingcompany.com)

575 S Eton St, Birmingham, MI, 48009

**LEMON TRIPEL:** Style: Tripel. OG: 20.0. IBU: 20.0. ABV: 9.0%. SRM: 4.0.

**NORM'S RAGGEDY ASS:** Style: American IPA. OG: 18.0. IBU: 65.0. ABV: 7.2%. SRM: 3.5.

**UNDER-TOW:** Style: Saison/Farmhouse Ale. OG: 28.0. IBU: 18.0. ABV: 4.5%. SRM: 20.0.

**FLYING BUFFALO:** Style: Russian Imperial Stout. OG: 22.0. IBU: 60.0. ABV: 12.0%. SRM: 50.0.

**BOURBON IMPERIAL PUMPKIN:** Style: Pumpkin Ale. OG: 22.0. IBU: 22.0. ABV: 9.0%. SRM: 18.0. 01:15. 🍷

# GREAT LAKES<sup>®</sup>

BREWING CO.

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at our booth:



Spacewalker American Belgo



Tripel Dog Dare



Wandering Pelican Black Lager



Barrel-Aged Blackout Stout

Proud Sponsor of Great Taste of the Midwest  
[greatlakesbrewing.com](http://greatlakesbrewing.com)

## GRUMPY TROLL BREW PUB. | 218

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 and our homemade Root Beer. Over the course of the year the brewery will make over 39 different styles. Our restaurant/pub on the main floor likes to use locally sourced items. Our menu features burgers, sandwiches, wraps, salads and appetizers. On the second floor we have the Grumpy Troll Pizzeria and make up some wonderful pizza featuring brewers grain for extra flavor. We invite you to come on out and try for yourself about the Grumpy Troll. Open 7 days a week for lunch and dinner at 11 am.

**GRUMPY CRIK:** Style: American Pale Ale. IBU: 40.0. ABV: 5.0%. Hoppy American Pale Ale.

**KELLER BRAU:** Style: Munich Helles Lager. ABV: 5.0%. Bavarian unfiltered lager style beer. Heavily hopped with Spalt hops and brewed with Bavarian Malts

**SAISON DE FITZ:** Style: Saison/Farmhouse Ale. IBU: 27.0. ABV: 6.7%. Our late friend Tom Fitzpatrick was a good guy who made great beer. To honor our buddy, we have brewed up his award winning recipe Farmhouse Ale. Brewed with European malts, hops and a blend of yeasts. This is a traditional saison that Tom would want you to enjoy! Cheers!

**BOURBON BARREL STOUT:** Style: Russian Imperial Stout. IBU: 44.0. ABV: 8.8%.

**POTTERS WHEEL:** Style: American Adjunct Lager. IBU: 14.0.

**MAGGIE'S IMPERIAL IPA:** Style: English Strong Ale. IBU: 88.0.

## HALF ACRE BEER CO. | 213

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.

**PONY:** Style: German Pilsener. OG: 11.9. ABV: 5.0%. A firm take on the classic German-style Pilsner aimed to quench the masses. German hops and malts are braided together to release the crisp awakening your summer

**SPACE:** Style: American IPA. OG: 14.9. ABV: 7.0%. This American IPA is a tribute to a friend that passed away. Space was his nickname as a young man and this beer will be a regular offering at our brewery only; our way of keeping him a regular.

**DAISY CUTTER PALE ALE:** Style: American Pale Ale. OG: 11.4. ABV: 5.2%. A west coast Pale Ale chock-full of dank, aromatic hops. This one's a screamer, hoard it.

**NAVAJA:** Style: American Double/Imperial IPA. OG: 19.4. ABV: 10.0%. A Double IPA with Citra, Mosaic, and Columbus hops. This scabbard will attack your ability to make good choices, this bully quickly becomes your best friend.

**GOLDEN TUNA:** Style: American Pale Ale. OG: 11.5. ABV: 4.0%. ☀ 1:00.

**MECHA HUGS:** Style: American Double/Imperial Stout. OG: 22.2. ABV: 10.0%. ☀ 1:00.

**GIN BARREL AGED PONY PILSNER:** Style: German Pilsener. OG: 11.9. ABV: 5.0%. ☀ 3:00.

**OAKUM:** Style: Saison/Farmhouse Ale. OG: 13.3. ABV: 6.4%. ☀ 2:00.

## HAYMARKET PUB AND BREWERY | 130

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



*Award Winning*  
**BREW PUB**  
*Restaurant & Pizzeria*

**105 South 2nd St.  
Mount Horeb, WI**

Open Daily at 11am



*brewpub: 608.437.2739*

*pizzeria: 608.437.2741*

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1-88TROLLWAY | 608-437-5914

to be! Oh, and don't forget to check out the Drinking & Writing Theater right inside our pub. This year, we're being joined at the Great Taste by our good friends from Temperance Beer Company, in Evanston, IL!

**INDIGNANT:** Style: American Double/Imperial Stout. ABV: 12.0%. An Imperial Stout aged for 7 months in Templeton Rye Whiskey Barrels

**MATHIAS:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0%. A massive American style Imperial IPA hopped and dry hopped with 3 pounds per barrel Citra. Huge aromas and flavors of citrus and mango

**TART CHERRY INDIGNANT:** Style: American Double/Imperial Stout. ABV: 12.0%. 🕒 2:00.

**CLARE'S THIRSTY:** Style: American Double/Imperial Stout. ABV: 12.0%. 🕒 3:00.

**SUMMER PALE:** Style: American Pale Ale. ABV: 5.0%.

**KAISER RAUCHTENSTEIN DRY-HOPPED SMOKED HELLES:** Style: Rauchbier. ABV: 4.5%.

**TEMPERANCE GATECRASHER IPA:** Style: English India Pale Ale.

**TEMPERANCE GREENWOOD BEACH BLONDE WITH PINEAPPLE:** Style: American Blonde Ale. ABV: 4.0%.

**SMITTYTOWN ESB:** Style: Extra Special/Strong Bitter. ABV: 5.5%.

**MIGHT MEETS RIGHT IMPERIAL COFFEE STOUT:** Style: American Double/Imperial Stout. ABV: 9.0%.

## HINTERLAND BREWERY | 128

[www.hinterlandbeer.com](http://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.

**CHERRY WHEAT:** Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.4%. Crisp, cool and refreshing. Brewed using tart Door County cherries. A great summertime brew!

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 21.0. ABV: 5.8%. Vienna style. Lightly filtered, golden brown, very malty and lightly hopped. Velvet smooth mouthfeel with rich flavor.

**SAISON:** Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 6.3%. Saison has a golden hue with an ample two finger head. A lemon-citrus aroma fills the nose. Brewed with Belgian specialty malts and a multitude of spices. Starts crisp citrus flavor and leaves a spicy pepper finish. Additions of coriander, lemon peel, lemongrass, and ground peppercorns

**WHITE CAP:** Style: American IPA. IBU: 66.0. ABV: 4.2%. White IPA session ale. Brewed with Simcoe and Centennial hops.

**WHITE OUT IMPERIAL IPA:** Style: American Double/Imperial IPA. IBU: 70.0. ABV: 8.75%. Unoaked Imperial IPA- Rich caramel brown. Floral aromas with subtle caramel background. Smooth with a lingering bitterness.

**MAPLE BOCK:** Style: Bock. IBU: 15.0. ABV: 6.8%.

**PACKERLAND PILSNER:** Style: German Pilsener. IBU: 12.0. ABV: 4.0%.

**STRONG RYE:** Style: Rye Beer. IBU: 60.0. ABV: 8.5%.

## HOUSE OF BREWS | 209

[houseofbrewsmadison.com](http://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.

**A-FRAME AMBER:** Style: American Amber/Red Ale. ABV: 5.5%. Modeled after classic “West Coast” Ambers. Very malt forward with roasty undertones and slightly hoppy.

**BOURBON BARREL AGED SCOTCH ALE:** Style: Scottish Ale. Same as Rye Barrel Aged Duplexx Double but aged in a Heaven Hill bourbon barrel.

**RICKHOUSE STOUT:** Style: American Stout. The bourbon barrel aged version of Snug

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

**KREMLIN:** Style: Russian Imperial Stout. ABV: 9.8%. Russian Imperial Stout - Very malty, sweet and roasty, balanced by an adequate dose of Cascade hops. Some alcohol warmth.

**PRAIRIE RYE:** Style: Kölsch. ABV: 4.5%. House of Brews “Signature” Beer. Very unique. Light and crisp with flavors of grain, fruit and a peppery note imparted by the rye. Finishes with the distinct zesty taste of Czech Sazzy hops.

**RYE SCOTCH/STOUT BLEND:** Style: American Stout. We haven’t tasted this yet... it’ll be on tap if it’s good.

**STANDING STONES SCOTCH ALE:** Style: Scottish Ale. ABV: 6.0%. Very deep roasty malt flavors with a hint of smoke, yet light bodied.

**CLOCKTOWER:** Style: Old Ale.

## HYDRO STREET BREWING CO. | 221

[hydrostreetbrew.com](http://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 one-barrel all-grain system, similar to that of many home-brewers. This system provides our pub with 10 beers on tap, and we now provide beer to a limited number of regional establishments. We are very excited to now be a part of the long history of brewing beer in Columbus, WI, and hope you will join us soon for a pint.

**IT’S DELIGHTFUL HEFEWEIZEN:** Style: Hefeweizen. OG: 1.06. ABV: 6.5%.

**MARY ANN AND GINGER WHEAT:** Style: Witbier. IBU: 13.0. ABV: 5.5%. A seasonal belgian wheat which is light in body but full in flavor. We use fresh ginger and orange zest to provide this summer favorite.

**SEVEN SISTERS SCOTCH ALE:** Style: Scottish Ale. OG: 1.08. ABV: 8.0%. This scotch ale is smooth and full-bodied with a hint of peat and no alcohol taste. Seven Sisters is easily our best selling beer.

**THE DISTINGUISHED CITIZEN:** Style: American Black Ale. IBU: 100.0. ABV: 6.5%. Our version of the Cascadian Dark Ale. Don’t be fooled, this is no black IPA. The Citizen is heavy on roasted and chocolate malts, and heavy on the hops to be sure they shine through.

**SERENITY NOW (R&D):** Style: English Brown Ale. OG: 1.063.

## INDEED BREWING CO. | 319

[www.indeedbrewing.com](http://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 North-east 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.

**DAY TRIPPER PALE ALE:** Style: American Pale Ale. IBU: 45.0. ABV: 5.4%. Hatched from our craving for endless adventure: big and small, far and near; Day Tripper is your faithful hoppy companion. Take it with you to your favorite lake, trail or just the backyard, and you’ll be on your way. Four pounds of hops per barrel give this West Coast inspired pale ale a heady, dank and citrus-laced aroma all supported by

a malt backbone complex enough to keep this beer from being a one-hop-trick pony. Available: Year-round

**L.S.D. HONEY ALE:** Style: Abbey Ale. IBU: 20.0. ABV: 7.2%. A kaleidoscopic combination of lavender, sunflower honey, and dates set the stage for a mind-bending beer experience as delicate floral aromas dance atop rich notes of fruit and honey. Conceived by our Head Brewer Josh Bischoff, L.S.D. was originally produced at Town Hall Brewery where it received a medal at the Great American Beer Festival in 2011. Available: May

**MEXICAN HONEY ALE:** Style: American Pale Lager. IBU: 17.0. ABV: 7.2%. The second in our 'Derailed Series', Mexican Honey is an Imperial Mexican Lager brewed with rare Mexican Orange Flower honey. Effervescent aromas of citrus and honeycomb leap out and boogie atop a crisp, pale yellow body with slight hints of cracker and toast. Available: August

**MIDNIGHT RYDER AMERICAN BLACK ALE:** Style: American Black Ale. IBU: 80.0. ABV: 6.5%. Born around the same time as Elliott Ryder, our brewer's son, Midnight Ryder has hints of caramel, chocolate and a touch of roast. Six varieties of American hops are generously added throughout the 90-minute boil to give this American Black Ale a resinous and piney character. And so after a long day of playing hard, we say, goodnight Elliott, hello Midnight Ryder. Available: Year-round

**SHENANIGANS SUMMER ALE:** Style: American Pale Wheat Ale. IBU: 14.0. ABV: 5.0%. A warm day, great friends and a good beer—it doesn't get any better. In that spirit we present Shenanigans Summer Ale, our ode to the season. Brewed with Sorachi Ace hops, regionally produced honey and locally malted red wheat, Shenanigans Summer Ale has a zesty, citrus aroma, refreshingly dry body and notes of honey. So on those long hot days, remember that summer is time for Shenanigans. Available: May-September

**RUM KING IMPERIAL STOUT:** Style: American Double/Imperial Stout. IBU: 70.0. ABV: 10.0%.

**DERAILED SERIES PALE LAGER:** Style: American Pale Lager. IBU: 33.0. ABV: 5.4%.

**DOUBLE DAY TRIPPER:** Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.0%.

**ARNOLD PALMER SHENANIGANS:** Style: American Pale Wheat Ale. IBU: 14.0. ABV: 5.0%. Our summer ale infused with fresh lime, pineapple juice, and mint.

## JOLLY PUMPKIN ARTISAN ALES | 508

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

**BIÈRE DE MARS:** Style: Bière de Garde. OG: 1.059. IBU: 30.0. ABV: 7.0%. SRM: 19.0.

**LOS VIVOS Y LOS MUERTOS:** Style: Saison/Farmhouse Ale. OG: 1.037. IBU: 34.0. ABV: 3.8%. SRM: 10.0.

**SAISON Y:** Style: Saison/Farmhouse Ale. OG: 1.059. IBU: 25.0. ABV: 7.0%. SRM: 10.0.

**SAISON Z:** Style: Saison/Farmhouse Ale. OG: 1.061. IBU: 30.0. ABV: 7.5%. SRM: 25.0.

**RAMBIC:** Style: American Wild Ale. OG: 1.046. IBU: 25.0. ABV: 5.6%. SRM: 23.0.

**DANDELION RHUBARB:** Style: Saison/Farmhouse Ale. OG: 1.047. IBU: 25.0. ABV: 5.0%. SRM: 4.0. ☞

## KARBEN4 BREWING | 323

[www.karben4.com](http://www.karben4.com)

3698 Kinsman Blvd., Madison, WI, 53704

**FANTASY FACTORY:** Style: American IPA. OG: 1.06. IBU: 65.0. ABV: 6.3%. SRM: 7.0.

Hopheads crusade on a heroic quest for the holy grail of India Pale Ales. The subconscious composes paradisiacal scenes of malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. With humble confidence we offer this brew as fantasy made reality. Balanced in every detail and gushing resinous, exceptional citrus flavors and aromas that collaborate with soft bready notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

**LADY LUCK:** Style: Irish Red Ale. OG: 1.07. IBU: 18.0. ABV: 7.5%. SRM: 18.0. Brewed as an interpretation of Bordeaux wine translated into beer, this is more than just a beer to satisfy and soothe— it's an emotional experience. Deepest ruby red and filled with a symphony of malt flavors including caramel, toffee, raisins, and currants that finish with a simple hint of roast and chocolate tones lingering like a half-remembered dream. This gentle giant, balanced with English hops, dominates all senses without destroying the palate. Sexy as hell.

**TOKYO SAUNA:** Style: American Pale Ale. OG: 1.051. IBU: 35.0. ABV: 5.3%. SRM: 4.0.

**CHARDONNAY BARREL AGED UNDERCOVER:** Style: Session Beer. IBU: 5.0. ABV: 6.7%. SRM: 2.0.

**BOURBON BARREL 1BK4:** Style: Experimental. IBU: 20.0. ABV: 10.0%.

**IDIOT FARM:** Style: American Double/Imperial IPA. OG: 1.078. IBU: 120.0. ABV: 8.4%. SRM: 8.0.

## KIRKWOOD STATION BREWING CO. | 211

[kirkwoodstationbrewing.com](http://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!

**BIG FIVE-OH:** Style: Saison/Farmhouse Ale. IBU: 28.0. ABV: 8.2%. A Belgian style Saison-Farmhouse Ale brewed in celebration of Brewmaster Dave's birthday. A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped with a dry finish. Brewed with Belgian malt and a special Belgian yeast strain that gives it its distinct aroma and flavor.

**BLACKBERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 11.0. ABV: 4.8%. A uniquely light and refreshing fruit beer with a crisp clean flavor. Brewed with 2-Row Malt, White Wheat Malt, and Natural Blackberry flavoring.

**MIDNIGHT TRAIN:** Style: Schwarzbier. IBU: 23.0. ABV: 4.8%. The "Midnight Train" to Kirkwood is pulling in to the station today. A dark German Lager also known as a Schwarzbier (Black beer). It's a medium-light bodied with a dark brown color and ruby highlights. A balanced malt flavor, that is roasted yet smooth.

**PUMPKIN ALE:** Style: Pumpkin Ale. IBU: 6.0. ABV: 5.8%. Our special fall seasonal. Pumpkin is added to the mash with the malt, and then it is spiced with cinnamon, nutmeg, cloves and vanilla when it is finished. Its Pumpkin pie in a glass! Named best pumpkin beer at the 2010 Augusta beer fest! Pumpkin Ale contains 5.8% ABV and 6 IBUs.

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

**RYENOT CHOCOLATE & COFFEE:** Style: Experimental. IBU: 38.0. ABV: 5.5%.

**COCOA TRAIN:** Style: Schwarzbier. IBU: 23.0. ABV: 4.8%. ☞

## KUHNHENN BREWING | 330

[www.kbrewery.com](http://www.kbrewery.com)

5919 Chicago Rd., Warren, MI, 48092

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew supplies became necessary as big-box home improvement retailers opened in the area. The transition to brewery and winery began in 1998, serving their first commercial beers to the public in 2001. We keep an average of 20 beers on tap at all times, with several mainstay year-round offerings alongside plenty of seasonals and specialty one-off batches. "Cellar Rat," Frank Retell, is one of the most award-winning meadmakers in the world, and keeps a constantly rotating portfolio of mead available. We typically have 20 or more at any given time. Eric and Bret and the K-Team brew on a re-purposed 8-bbl system. Expansion is currently underway, with a second location projected to come online in late 2014 in nearby Clinton Township. The new facility will feature a 40-bbl brewhouse, state-of-the-art bottling and canning lines, a large taproom with full kitchen, and initial capacity of nearly 30,000 bbls per year.

**DRIPA (DOUBLE RICE IPA):** Style: American Double/Imperial IPA. OG: 1.086.

ABV: 9.5%. Gold in color, this Double IPA gets its crisp flavor from raw rice, difficult to make because of the rice. A fat hopping manifest of Cascade, Columbus, and Amarillo give well balance to this "west-coast style IPA" O.G. 1.085

**IMPERIAL CREME BRULE JAVA STOUT:** Style: American Double/Imperial Stout.

ABV: 8.5%. ● 03:13. Coffee. Chocolate. Caramel. Vanilla. You're used to seeing a lot of these terms when describing stouts. These are not just descriptors; they are ingredients. "Java," as we call it, has become a crowd favorite by perfectly balancing the sweet and the roast, thanks to the addition of Creme Brulee coffee post-fermentation. The aroma and flavor are a coffee, chocolate or dessert-lover's dream in a glass.

**THE FLUFFER (SESSION IPA):** Style: Session Beer. ABV: 4.5%. The little brother to DRIPA, this lower-alcohol, sessionable IPA features the same bright citrus intensity in the aroma with a lighter mouthfeel and a classic dry finish. If you like DRIPA and want to last all day, you need The Fluffer.

**PURE MICHIGAN PEACH LAGER:** Style: American Pale Lager. ABV: 6.0%.

**PURE MICHIGAN CHERRY LAGER:** Style: American Pale Lager. ABV: 6.0%.

**PURE MICHIGAN BLUEBERRY LAGER:** Style: American Pale Lager. ABV: 6.0%.

**PURE MICHIGAN LAGER:** Style: American Pale Lager. ABV: 6.0%.

**BOURBON-BRETT 4TH DEMENTIA:** Style: Experimental. ABV: 15.0%. ☞

**PENETRATION PORTER:** Style: American Porter. ABV: 6.0%. ☞

**EVERLONG SAISON:** Style: Saison/Farmhouse Ale. ABV: 6.0%.

## LAFAYETTE BREWING CO. | 111

[www.lafayettebrewingco.com](http://www.lafayettebrewingco.com)

622 Main St., Lafayette, IN, 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 121-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 about 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!

**DASTARDLY DARK:** Style: English Brown Ale. IBU: 30.0. ABV: 6.4%.

**HERRON ISLAND PALE ALE:** Style: American Pale Ale. IBU: 44.0. ABV: 5.2%.

**EMANCIPATOR WEIZENBOCK:** Style: Weizenbock. IBU: 18.0. ABV: 8.6%.

**SAMARA AMBER LAGER:** Style: Märzen/Okttoberfest. IBU: 25.0. ABV: 5.3%.

**HOPF ROGGEN:** Style: Experimental. IBU: 45.0. ABV: 4.8%. ☞

# LAKE LOUIE BREWING | 207

[www.lakelouie.com](http://www.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%. Based on the "American Pale Ale" style but with more malt flavor. Using American-grown hops and barley.

**GOLDEN BOOTY:** Style: Cream Ale. OG: 1.053. IBU: 18.0. ABV: 4.8%. A pre-prohibition Cream Ale using corn for a very creamy and full bodied beer. Lightly hopped with traditional varieties that would have been grown in southwestern WI a hundred years ago. The ultimate "Lawn Mower Beer".

**KISS THE LIPS:** Style: American IPA. OG: 1.06. IBU: 54.0. ABV: 6.0%. An Old School version of an IPA. Still balanced; not a "one tricky pony" pale. Named after the country song "It's hard to kiss the lips at night that chew your ass out all day long".

**LOUIE'S RESERVE:** Style: Scotch Ale/Wee Heavy. IBU: 40.0. ABV: 8.4%. Limited Release - September. A higher gravity version of our Warped Speed Scotch Ale. Truly one of the finest Scotch Ales available on the planet. VERY LIMITED SUPPLY.

**MOSQUITO BEACH:** Style: California Common/Steam Beer. IBU: 30.0. ABV: 5.8%. Red 'Ale' (Summer Seasonal.) An ale fermented at lager temperatures. Dry, Crisp finish with just the right bitterness. 1.063 OG

**TOMMY'S PORTER:** Style: English Porter. OG: 1.055. IBU: 32.0. ABV: 6.4%. SRM: 29.0. 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.

**WARPED SPEED:** Style: Scotch Ale/Wee Heavy. OG: 1.07. IBU: 24.0. ABV: 6.9%. Brewed in the classic Scotch Ale style with a deep reddish-brown color. Full of body sweetness and flavor.

**10-81:** Style: Session Beer. IBU: 42.0. ABV: 4.8%.

**IMPULSE DRIVE:** Style: Session Beer. IBU: 20.0. ABV: 4.4%.

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

## ONLY IN *WISCONSIN*



## This is Livin' [www.lakelouie.com](http://www.lakelouie.com)

## LAKEFRONT BREWERY | 302

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI, 53212

Lakefront Brewery started in 1987 and has grown to be 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).

**MY TURN ANDY:** Style: English Bitter. OG: 104. IBU: 35.0. ABV: 4.0%. SRM: 8.0.

**MY TURN CHRIS:** Style: Doppelbock. OG: 109. IBU: 20.0. ABV: 9.0%. SRM: 14.0.

**MY TURN JOHNSON:** Style: American Double/Imperial IPA. OG: 108. IBU: 70.0. ABV: 8.0%. SRM: 8.0.

**MY TURN PILO:** Style: American Double/Imperial Pilsner. OG: 108. IBU: 50.0. ABV: 8.0%. SRM: 6.0.

**MY TURN CHAD:** Style: English Barleywine. OG: 112. IBU: 50.0. ABV: 12.0%. SRM: 17.0.

**(25TH ANNIVERSARY IMPERIAL STOUT VOL. 1) BARREL-AGED IN GREAT LAKES DISTILLERY ROARING DAN RUM BARRELS:** Style: American Double/Imperial Stout. OG: 111. IBU: 40.0. ABV: 11.0%. SRM: 38.0.

**EXTENDED PLAY SESSION IPA:** Style: Session Beer. OG: 104. IBU: 50.0. ABV: 4.2%. SRM: 5.0.

**NEW GRIST (GLUTEN-FREE) PILSNER:** Style: Czech Pilsener. OG: 1055. IBU: 20.0. ABV: 5.5%. SRM: 4.0.

**BACON BARREL-AGED BRIDGE BURNER IMPERIAL AMBER:** Style: American Strong Ale. OG: 109. IBU: 65.0. ABV: 8.5%. SRM: 14.0. 100.0

**GET WEIRD IMPERIAL STOUT WITH ABSINTHE:** Style: Russian Imperial Stout. OG: 1095. IBU: 65.0. ABV: 11.0%. SRM: 40.0. 200.0

**(25TH ANNIVERSARY VOLUME 3) BRANDY BARREL-AGED IMPERIAL PUMPKIN LAGER:** Style: Experimental. OG: 101. IBU: 25.0. ABV: 10.0%. SRM: 15.0. 300.

**DIRTY UNCLE JIM'S CHOCOLATE PUMPKIN CREAM PIE:** Style: Experimental. OG: 106. IBU: 25.0. ABV: 6.0%. SRM: 13.0. 04.00

### ROOKIE

## LAZY MONK BREWING | 307

320 Putnam St., Eau Claire, WI, 54703

www.lazymonkbrewing.com

Lazy Monk Brewing LLC was created out of a desire to serve people good quality beers handcrafted by our brew master who hails from Czechoslovakia.

We specialize in brewing Czech and German beers made with grains and hops imported directly from those two countries. What sets us apart from many micro-breweries is the fact that almost 100% of our beers are lagers which gives our customers the rich robust flavors they were yearning for and carries on the traditional brewing of centuries past.

We hope that you enjoy drinking our beers as much as we enjoy making them for you.

**BOHEMIAN PILSNER:** Style: Czech Pilsener.

**BOHEMIAN DARK LAGER:** Style: Munich Dunkel Lager.

**ALTBIER:** Style: Altbier.

**OKTOBERFEST:** Style: Märzen/Oktobertest.

## LEINENKUGEL'S BREWING CO. | TENTH AND BLAKE | 603

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

Established 1867, The Jacob Leinekugel Brewing Company, the seventh-oldest brewery in the United States, is the oldest business in Chippewa Falls and one of the oldest in the state. Our commitment and tradition of brewing quality products is matched only by the wants and generations

of genuine beer-loving customers. When you've been brewing high-quality handcrafted specialty beers in the same little brewery in the same beautiful little town since 1867, you get used to doing things a certain way. And you can be sure that will never change. Our attitude about brewing has been the same: We're not out to take over the world; we're out to make great beer for lovers of beer. There's no place, or beer, like ours.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 5.1%. The barley malts in our traditional Oktoberfest provide a rich, hearty character and deep amber hue. Aromatic hops provide a well-balanced, smooth and drinkable finish.

**HONEY WEISS:** Style: Kristalweizen. IBU: 13.0. ABV: 4.9%. Since its introduction in 1995, Honey Weiss has created quite a buzz. Brewed with Red Valley Wheat, Yakima Valley Cluster hops and a touch of real Wisconsin honey. Leinie's Honey Weiss has a crisp, clean perfectly balanced flavor. Top your Honey Weiss off with a lemon wedge, sit back and enjoy.

**ORIGINAL:** Style: American Adjunct Lager. IBU: 17.0. ABV: 4.7%. Inspired by our family's 1867 recipe, Leinenkugel's Original is brewed with Pale malts and Cluster hops. Its crisp, classic flavor has been carrying the Leinenkugel name for five generations.

**SUMMER SHANDY:** Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2%. Leinenkugel's Summer Shandy® is our take on a traditional German radler. Crisp, refreshing and brewed with natural lemonade flavor, it's perfect for the sun-splashed summer months.

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

**MILLER VALLEY BREWERY ORANGE CARROT CREAM GLUTEN FREE ALE:** Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.0%.

**BUBBLELICIOUS WEISSE:** Style: Berliner Weissbier. IBU: 5.0. ABV: 3.3%. Berliner Weisse. Wheat and Pale Malts. CDH (Debittered Hops). Top-fermenting wheat beer, with the quenching sourness of a lactic fermentation. This classic sour German beer is served with an Asian bubblelicious twist. This new addition is a translucent gummy ball that contains flavored juices in the center which "pops" with every bite. The bursting bubbles come in Lychee, Mango, Orange, Passion Fruit, or Strawberry.

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

**BIG EDDY WEE HEAVY SCOTCH ALE:** Style: Scotch Ale/Wee Heavy. IBU: 18.0. ABV: 9.5%. Plato Our Big Eddy Wee Heavy Scotch Ale is a tip of the cap to the brewers of Scotland. A blend of eight robust malts give Wee Heavy its complex flavor which is balanced by notes of dark chocolate, toffee and caramel.

**BIG EDDY 2011 RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. IBU: 75.0. ABV: 9.5%.

**BIG EDDY 2012 RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. IBU: 75.0. ABV: 9.5%.

**BIG EDDY 2013 RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. IBU: 75.0. ABV: 9.0%. Once dubbed "the purest water in the world" the Big Eddy Spring runs right through our brewery in the heart of Chippewa Falls, Wisconsin, and is where our Big Eddy Russian Imperial Stout gets its name. Brewed with a blend of robust malts, distinctive hops and notes of chocolate and toffee our stout is bold in character yet remarkably balanced.

**GIN AND JUICE:** Style: Märzen/Oktoberfest. IBU: 35.0. ABV: 8.5%. 🍷

**LA REVE:** Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 9.5%. 🍷

## LIFT BRIDGE BREWING CO. | 526

[www.liftbridgebrewery.com](http://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.

**CHESTNUT HILL:** Style: American Brown Ale. IBU: 60.0. ABV: 6.5%. SRM: 60.0. Nut Brown Ale. Chestnut Hill is a historic street in Stillwater that leads down to the Stillwater Lift Bridge. Chestnut Hill is often where you would find the locals unwinding at the end of the day and sharing good stories and good beer. A wonderful big nut brown ale crafted with roasty toasty malts balanced with Yakima hops and just enough alcohol to keep you warm on a fall afternoon. Availability: Year round.

**FARM GIRL SAISON:** Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 6.0%. SRM: 5.0. 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.

**HOP DISH IPA:** Style: American IPA. IBU: 85.0. ABV: 7.5%. SRM: 6.0. 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.

**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.

**GETAWAY PILS:** Style: German Pilsener. IBU: 35.0. ABV: 5.1%. SRM: 6.0. 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.

## LUCETTE BREWING CO. | 420

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.

**DOUBLE DAWN BELGIAN-STYLE IMPERIAL ALE:** Style: Abbey Ale. IBU: 25.0. ABV: 8.5%. At 8.5% ABV, this special Belgian yeast strain will lend complex fruit, spice, and earthy aromas. Double Dawn's flavor is bready with a lot of flavorful yeast characteristics, finishing slightly dry. Expect nice alcohol warmth from the higher ABV, supported by a wonderful high carbonation typical of the style.

**APHELION:** Style: Belgian Pale Ale. OG: 14.0. IBU: 25.0. ABV: 5.4%. Farmer's Daughter is a spiced blonde ale with a malty and fruity aroma. The addition of Coriander and Grains of Paradise also lends mild spicy aromatic qualities.

**HIPS DON'T LIE BAVARIAN-STYLE WEISSBIER:** Style: Hefeweizen. OG: 15.0. IBU: 20.0. ABV: 6.2%. Hips Don't Lie is a slightly bigger interpretation of a traditional German wheat beer featuring a refreshing light body with a crisp, dry finish. A high proportion of malted wheat lends a round, pasta-like character that is complemented by a delicate balance of clove-like phenolics, banana esters and just a hint of sulfur from the classic German weissbier yeast strain. Rose hips give this beer a subtle floral note while the clover honey lends to the dryness in the finish. Hips Don't Lie is big enough to be full-flavored but refreshing enough to warrant another taste.

**RIDE AGAIN:** Style: American Pale Ale. OG: 13.0. IBU: 33.0. ABV: 5.2%. Ride Again has a bright, wonderful hop aroma that has scents of pine, citrus fruits, and grapefruit. This beer has a very clean malt character with upfront hop bitterness and flavor.

**THE FARMER'S DAUGHTER SHANDY:** Style: American Blonde Ale. IBU: 15.0. ABV: 4.8%. ☞ Slow Hand American Stout is full of scents reminiscing of roasted coffee and dark chocolate. This beer is black in color and has flavors of roasted malts with rich chocolate.

**BLACK RASPBERRY INFUSED SHINING DAWN:** Style: Belgian Pale Ale. IBU: 33.0. ABV: 5.2%. ● 2:00. We picked fresh black raspberries from a patch located along the scenic Red Cedar river in Menomonie and infused it with Shining Dawn. 100% Local. 100% Fresh.

**SLOW HAND CANDY BAR STOUT:** Style: American Stout. ABV: 5.2%. ● 3:30. A robust American stout full of scents reminiscing of roasted coffee and dark chocolate. Slow Hand has a creamy mouthfeel that finishes with a medium sweetness. The beer has been infused with toasted coconut and oak chips soaked in Bourbon from 45th Parallel. Expect a subtle wood-smoked booziness followed with a unique toasted coconut connotation.

**ROOKIE****MOBCRAFT BEER | 505**

4539 Helgesen Dr, Madison, WI, 53718

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!

**HOP GOSE THE GRAPEFRUIT:** Style: Gose. ABV: 4.5%. (Pin with dryhop addition) IPA-Gose Hybrid brewed with sea salt, grapefruit juice, grapefruit zest and plenty of hops.

**BATSHIT SOUR:** Style: English Brown Ale. ABV: 5.69%. ● 2:00. (Oak Aged BatShit Crazy inoculated with Souring Lactobacillus)

**BATSHIT CRAZY:** Style: English Brown Ale. ABV: 5.6%. Coffee Cream Nut Brown Ale

**MISTAH TEA:** Style: American Amber/Red Ale. ABV: 6.59%. (Black Tea Infused Red Ale) infused with peaches 5.59%abv

**CANDY FOR BREAKFAST:** Style: American Porter. OG: 1.065. IBU: 30.0. ABV: 6.0%.

**BENDY WORKS DIGITALE:** Style: American IPA. ABV: 6.9%.

**RABBITS BOUNTY - BRANDY BBL AGED:** Style: Attila. OG: 1.075. ABV: 9.5%.

**MISTAH TEA:** Style: American Amber/Red Ale. OG: 1.061. IBU: 14.0. ABV: 6.5%.

**TEQUILA MAYAN BIRD - PRESENTED BY ATEQUILAS FINCH:** Style: Chile Beer. ABV: 6.0%. ● 04:00. Tequila Barrel Aged Mayan Chili Ale brewed with corn, cacao ribs and ghost peppers

**SOUR SAFARI:** Style: Fruit/Vegetable Beer. ABV: 6.0%. ● 3:00.



**MADISON MALT SOCIETY PRESENTS**

**The 7th Annual**

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## MAD ANTHONY BREWING CO. | 228

www.madbrew.com

2002 Broadway, Ft. Wayne, IN, 46802

Established 1998. Our small brewing company operates three Mad Anthony restaurants and a fourth to open in Elkhart, one brewpub in Fort Wayne, one taproom in Auburn, and Lake City Taphouse in Warsaw. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Indiana. The restaurants are eclectic and offer huge menus including our "almost world famous" gourmet pan pizza, and 6-9 draft MABC beers. We produce over 50 different ales and lagers throughout the year available for carryout via growler or keg. We do not bottle the porter any longer. Mad Anthony distributes the north half of the state and an independent dist. Cavalier handles the south half. MABC's production brewery bottles five different varieties including Gabby Blonde Lager, Auburn Lager, Ol' Woody Pale Ale, and IPA.

**GOOD KARMA IPA:** Style: American IPA. OG: 13.0. IBU: 12.0. ABV: 5.5%. American IPA

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

ABV: 4.7%. This Raspberry Wheat is a 2013 GABF Gold winner, featuring a light wheat ale infused with an abundance of Oregon raspberries for an intense yet harmonious union of fruit and beer.

**SUMMER DAZE:** Style: American Pale Wheat Ale. OG: 13.0. IBU: 12.0. ABV: 5.5%. This American Wheat is a delicious, golden nectar brewed with a hypnotic blend of wheat, honey, caramel malt, and various natural aromatics.

**WEST COAST STOUT:** Style: American Stout. OG: 15.9. IBU: 50.0.

**SOLAR WHEAT:** Style: American Pale Wheat Ale.

**AMERICAN DREAM - IMPERIAL RED ALE:** Style: American Amber/Red Ale. OG: 18.1. IBU: 60.0.

## METROPOLITAN BREWING | 502

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. The GTMW is always the most memorable event of the year that we can't remember.

**ARC WELDER DUNKEL RYE:** Style: Munich Dunkel Lager. OG: 13.2. IBU: 25.0.

ABV: 5.5%. SRM: 17.0. This nutty-sweet Munich original dark lager is spiced with rye. A seasonal favorite of Chicagoland, we squirreled some away for you guys. (See what I did there? nutty... squirrel.)

**DYNAMO COPPER LAGER:** Style: Vienna Lager. OG: 13.6. IBU: 29.0. ABV: 5.6%. SRM: 8.4.

A craft-brewed Vienna lager is far superior to macro-brewed Vienna lager. You knew that, though. Ours is smooth, toasty, and gently hoppy. Drink it.

**HELIOSTAT ZWICKEL LAGER:** Style: Keller Bier/Zwickel Bier. OG: 13.0. IBU: 45.0.

ABV: 5.0%. SRM: 3.5. Raw beer straight from our fermentation vessel to your face hole. Enjoy the extra vitamin B. You'll need it.

**KRANKSHAFT, A KOLSCH-STYLE BEER:** Style: Kölsch. OG: 12.6. IBU: 28.0. ABV: 5.0%.

SRM: 3.0. Brewed in homage to the beer of Cologne, we're honored to offer the Midwest a fresh, Kölsch style beer. We throw in a little wheat malt for zazz. Have some.

**HABANERO & ORANGE PEEL INFUSED KRANKSHAFT:** Style: Kölsch. OG: 12.5.

IBU: 28.0. ABV: 5.0%. SRM: 3.0. ☺

## MILLSTREAM BREWING CO. | 504

Brewmaster: Chris Priebe. Brewmaster: Teresa Albert.

PO Box 284, 835 48th Ave, Amana, IA, 52203

Established 1985. Millstream is Iowa's largest and oldest microbrewery and the first brewery to operate in the German Amana Colonies since 1884. We make great beer in the German tradition. Visit our brewery in Scenic Main Amana where you can enjoy the *gemutlichkeit* of our hospitality room. View the brewing, bottling and cellar areas where we make our nationally award



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winning brews. Then enjoy a beer under the hop vines in our outdoor Biergarten. Winner of the Gold medal at the 2010 World Beer Cup for our Schild Brau Amber. Try one today! Our beer is available in Wisconsin at Brennan's Farm Markets, all over Iowa and now in Minnesota!

**IOWA PALE ALE:** Style: American Pale Ale. OG: 15.2. IBU: 29.0. ABV: 5.7%. It has enough bitterness to match the maltiness provided by the pale malt base. It gets its citrus zing from extensive dry-hopping with Cascade hops. This beer was first made in a few small test batches in 2003. The response was so incredibly positive, that it has worked its way into a year round beer and is one of our best sellers. A hoppy IPA made right here in the Midwest...how exciting!

**JOHN'S GENERATIONS WHITE ALE:** Style: Witbier. OG: 12.9. IBU: 14.0. ABV: 5.2%. Our version of this classic style is a wonderful spicy brew, infused with orange peel and a hint coriander. It has a crisp refreshing flavor, and a slight 'white' haze from the large percentage of wheat used in the mash. 2011 Silver Medal - Los Angeles International Commercial Beer Competition & 2011 Gold Medal - Denver International Beer Competition. A 7-time national award winning brew!

**OLD TIME ROOT BEER:** Style: Root beer. This root beer will take you back to the soda fountain days with its rich full flavor with just a hint of vanilla. Very highly ranked by self proclaimed Root Beer connoisseurs.

**SCHILD BRAU AMBER:** Style: Vienna Lager. OG: 13.6. IBU: 16.0. ABV: 5.3%. Easy drinking German Vienna-style lager. The roasted caramelized malt is carefully balanced with mild finishing hops. The repeated awards that we have received for this beer only confirm why many people consider this beer to be synonymous with Millstream Brewing at its best. 2010 WORLD BEER CUP GOLD MEDAL WINNER! GABF (Vienna Lager) medals in 2003, 04, 05, 06. A 14-time award winning brew!

**MILLSTREAM WHITE ALE:** Style: Belgian IPA. OG: 18.9. IBU: 75.0. ABV: 8.4%.

## MILWAUKEE BREWING CO. | 604

[www.mkebrewing.com](http://www.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.

**HOPTOBERFEST:** Style: Märzen/Okttoberfest.

**SASQUASH:** Style: American Porter. ABV: 5.0%.

**ANTI-MATTER:** Style: Schwarzbier. ABV: 10.5%, barrel aged imperial schwarzbier

**DARK MATTER IMPERIAL SCHWARZBIER:** Style: Schwarzbier. OG: 19.5. IBU: 31.0. ABV: 9.5%.

**MARCARONA:** Style: Light Lager. ☺

**BOOYAH FARMHOUSE ALE:** Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 6.5%. Much like the stew made in Northern Wisconsin, our booyah has complex flavors and aromas that come from a variety of sources. Barley malt and wheat help create a smooth body, while malted rye and oats brings out a solid earthy flavor. Czech Saaz Hops help create a citrus nose. Saison Ale yeast strain that gives subtle hints of tangerine, peach and licorice are the hallmarks of this particular yeast.

**DOPPELVISION BOURBON BARREL AGED DOPPELBOCK:** Style: Doppelbock. OG: 17.5. IBU: 31.0. ABV: 8.5%. This past December, with the new 2013 NBC release schedule looming, we were facing a number of challenges. One of them was how do we develop new brands for future brewing seasons and get real time feedback from our customers. We were also trying to develop beers that age well in oak Bourbon barrels. Lastly, we really wanted to make a tasty Bock Beer for the Spring Bock season. Brewer Brian Blazel took on this task with a passion and the end results show it. Our Doppelvision Doppelbock is a sweet malt forward lager, with subtle hints of vanilla, coconut, and bourbon from its 1 month of maturation in Bourbon barrels. Ten



# TOURS

FRIDAYS & SATURDAYS



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**ALE-HOUSE.COM**

varieties of malt come together to produce a smooth drinkable beer with notes of coffee, toffee, and caramel. Noble German hops help balance the malt character with a hint of spice.

**HOP FREAK:** Style: American Double/Imperial IPA. IBU: 80.0. ABV: 8.7%. A collaboration with Milwaukee's own Rishi Tea, this IPA is infused with Organic Jasmine Tea, lending it a sweet, floral aroma. Strong citrus notes come from the generous amount of American hops. Hop Freak was born big and bitter but a sizeable malt bill adds balance to this beast.

**HOP HAPPY IPA:** Style: American IPA. IBU: 51.0. ABV: 7.5%. Brewed with three different kinds of hops, this IPA is balanced by the oats added to the mash. The oats not only add an unexpected sweetness, but also a heavier mouthfeel.

**INCREASE WHEAT:** Style: Berliner Weissbier. ABV: 3.0%. A Berliner Weiss with gooseberry.

**O-GII IMPERIAL WIT:** Style: Witbier. OG: 19.5. IBU: 25.0. ABV: 9.2%. Everything you are looking for in a Belgian Wit beer, orange peel, coriander, fresh cut ginger. Then we take it a step further and infuse with a blend of Rishi Green Tea. Created by our own Kurt Mayes, O-Gii is a collaboration with Milwaukee's own Rishi Tea, infusing Asian character to this monster wheat beer. The name is a nod to the brewing abbreviation for Original Gravity. Enjoy this monster fusion of balance and aggression.

**OUTBOARD CREAM ALE:** Style: Cream Ale. IBU: 14.0. ABV: 5.0%. A very slight hop presence helps round out this simple but refreshing beer.

**RECOMBOBULATION IMPERIAL BLACK ALE:** Style: American Black Ale. ABV: 10.0%. Pitch black with a sweet and robust nose. A large malt bill fortifies the sweet biscuit and mellow smokey flavors up front with hints of raisin and molasses notes in the finish.

## MINNEAPOLIS TOWN HALL BREWERY | 108

[www.townhallbrewery.com](http://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!

**LEMONGRASS HONEY LAGER:** Style: Light Lager. OG: 14.2. IBU: 19.0. ABV: 6.5%.

**WHITE IPA:** Style: Belgian IPA. OG: 15.45. IBU: 80.0. ABV: 6.8%.

**CHERRY WIT:** Style: Witbier. OG: 12.9. IBU: 14.6. ABV: 5.4%.

**CITRA MANIA:** Style: American IPA. OG: 15.5. IBU: 75.0. ABV: 7.2%.

**OL' JACK FROST:** Style: Russian Imperial Stout. OG: 19.5. IBU: 61.0. ABV: 9.3%.

**TWISTED TRACE:** Style: English Barleywine. OG: 20.5. IBU: 55.0. ABV: 10.0%.

### ROOKIE

## MOTHER'S BREWING CO. | 525

[www.mothersbrewing.com](http://www.mothersbrewing.com)

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.

**GROW CUKES NOT NUKES:** Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.5%.

**RUBY RED SANDY:** Style: Fruit/Vegetable Beer. IBU: 33.0. ABV: 4.8%.

**CHONG:** Style: American IPA. IBU: 63.0. ABV: 6.1%.

**SUPER DOOZY:** Style: American Double/Imperial IPA. IBU: 80.0. ABV: 9.0%.

**MILF:** Style: Russian Imperial Stout. IBU: 50.0. ABV: 11.0%.

**D'LILA:** Style: Witbier. IBU: 55.0. ABV: 8.0%.

## NEBRASKA BREWING CO. | 309

[www.nebraskabrewingco.com](http://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.

**APRICOT POIVRE:** Style: Saison/Farmhouse Ale. ABV: 6.8%.

**CARDINAL PALE ALE:** Style: American Pale Ale. IBU: 42.0. ABV: 6.3%.

**EOS WHEAT:** Style: Hefeweizen. ABV: 5.3%.

**IPA:** Style: American IPA. IBU: 71.0. ABV: 7.0%. Newly reformulated, our West Coast inspired India Pale Ale is rich in flavor and abundant in citrus, pine, and floral aromatics created through a wonderful infusion of Citra hops. Completely refreshing with a medium mouthfeel, crisp bitterness, and nearly balanced malt. Finishes dry with a head that creates excellent lacing.

## NEW ALBANIAN BREWING CO. | 301

[www.newalbanian.com](http://www.newalbanian.com)

3312 Plaza Drive, Albany, IN, 47150

New Albania is a state of mind ... but whose? A New Albanian is a resident of historic New Albany, Indiana, which is located on the Right Bank of the Ohio River opposite Louisville, Kentucky. NABC has been conducting business since 1987, and started brewing in 2002. The New Albanian state of beer mind is individualistic, just like the people who drink our beers. Orthodoxy is to be embraced or eschewed, depending on one's mood and mission. The best American craft beers, whether extreme, session strength or anywhere in between, are absolutely honest. They soothe palates and inspire minds to transcend and discard the olfactory paralysis of bland, megabrewed, corporate swill. >In New Albania, beer is a way of life. NABC stands for a quarter-century of experience, education, recognition and success. Not only that, but our machines kill fascists, too. Now more than ever before, we ask: Can your beer do that?

**COMMUNITY DARK:** Style: English Dark Mild Ale. OG: 11.5. IBU: 12.0. ABV: 3.7%. NABC's best-selling beer in its own two New Albany premises is this session-strength traditional English Mild, the style that fueled the factory workers who made the Industrial Revolution during Ainslie's period of exile from Scotland.

**MT. LEE:** Style: California Common/Steam Beer. OG: 16.0. IBU: 65.0. ABV: 6.4%. NABC has relocated its uncommon Common from 'Frisco to the City of Angels - specifically, to Mt. Lee, site of the famous Hollywood alphabet. Don't ask why; only New Albany's own Prince Charming, television's Josh Dallas, knows for sure.

**NAUGHTY GIRL:** Style: Belgian IPA. OG: 14.4. IBU: 69.0. ABV: 6.0%. The collaborative minds at Louisville Beer Store, De Struise Brouwers and New Albanian Brewing Company fashioned a willfully disobedient India Blonde Ale with a hop on her shoulder, which is double dry-hopped when cask-conditioned. It's where the New Albanian story ends. Or begins.

**FRANKENSTEINER PROMETHEAN WHEAT:** Style: Hefeweizen. IBU: 12.0. ABV: 4.5%. SRM: 3.0.

**USA VS GERMANY STICKE ALT:** Style: Altbier. IBU: 65.0. ABV: 5.8%.

**HOPTIMUS:** Style: American Double/Imperial IPA. OG: 22.6. IBU: 100.0. ABV: 10.7%. Living vicariously through others is a sad compromise meant only for rank amateurs and subpar international lagers. Rather, we all might profit from the principled example of Hoptimus, which lives vivaciously, audaciously and capriciously through itself. With a snarky hop character that is blatantly unrepentant, Hoptimus ensures that meek palates surely will inherit neither New Albany nor the planet earth.

**TURBO HOG:** Style: American Malt Liquor. IBU: 86.0. ABV: 9.5%. ● 3:00. Malt Liquor. Malts: Rahr Pale, flaked maize. Sugar: White table sugar. Hops: Hallertau Magnum and Tettnanger, Czech Saaz (4 late kettle additions and dry hops). Yeast: House Ale. The finest malt liquor yet devised by man First came Bush Hog, and then its logical culmination, Turbo Hog (sans paper bags). Augmented with corn, boosted in strength, and refashioned as a malt liquor, it was a briefly invigorating experiment. Boss Hog was planned, but never brewed.

**BEAK'S BEST BITTER:** Style: English Bitter. IBU: 28.0. ABV: 4.5%. 🍷 American bitter & soul liniment for the time machine, named in honor of globetrotting historian and educator Don "Beak" Barry, whose bibulous exploits abroad have set the tone for generations of New Albanians to drink themselves to sleep on their couches.

**BOB'S OLD 15-B:** Style: American Porter. IBU: 35.4. ABV: 5.59%. 🍷

**ELECTOR:** Style: American Amber/Red Ale. OG: 18.5. IBU: 62.0. ABV: 7.5%. 🍷 Imperial Red. OG: 18.5 degrees Plato. Makes Democracy Pointless. Richly malty and excessively hopped, Elector was first brewed on Election Day, taking its name from the Electoral College. In like fashion, Elector's unique character makes democracy utterly pointless. It severs party affiliations, crosses the aisle, and commands you to drink early and vote often. That's because whenever Elector is on the ballot, there's only one real choice. Malts: Rahr Pale and Simpsons. Medium Crystal. Hops: Nugget and Cascade. Yeast: House American

**GET OFF MY PORCH, PREACHER MAN:** Style: Session Beer. ABV: 4.59%. 🍷

**HOPTIMUS-A-RITA:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 10.7%. 🍷

**HOTFOOT STOUT:** Style: Herbed/Spiced Beer. IBU: 48.0. ABV: 5.09%. 🍷

## NEW GLARUS BREWING CO. | 401

Master Diploma Brewer: Dan Carey.

[www.newglarusbrewing.com](http://www.newglarusbrewing.com)

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!

**WISCONSIN BELGIAN RED:** Style: Fruit/Vegetable Beer.

**YOKEL:** Style: American Pale Lager. Classic Country Lager

**MOON MAN:** Style: American Pale Ale. No Coast Pale Ale

**SCREAM IPA:** Style: American Double/Imperial IPA. ● 100.

**STAGHORN OCTOBERFEST:** Style: Märzen/Oktobertest. Bavarian Oktoberfest

**HOMETOWN BLONDE:** Style: German Pilsener. ● 2:30.

**SOUR BROWN PEACH:** Style: Lambic - Fruit. ● 3:30. Cherry Ale



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*2400 State Hwy 69 | New Glarus, Wisconsin 53574*

***NewGlarusBrewing.com*** 

# NEW HOLLAND BREWING CO. | 230

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.

**PILGRIM'S DOLE - WHEAT WINE:** Style: Wheatwine. ABV: 11.4%. o.g. 25° P. Pilgrim's Dole is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call a wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character.

**BLACK HATTER - BLACK IPA:** Style: American Black Ale. OG: 14.2. IBU: 67.0. ABV: 5.56%. Black IPA brewed with black malts which add dark, roasted flavors. Dry-hopped. Centennial finish.

**BLACK TULIP:** Style: Tripel. OG: 19.6. IBU: 21.0. ABV: 8.8%. Since the early 1600's, the Dutch have attempted to breed a pure black tulip. Many have tried and a few have come close... but none have succeeded. Call it the Holy Grail of the tulip world. In honor of this elusive flower we have brewed this special elixir. We have combined the finest Belgian malt, rare European hops, an authentic Belgian yeast and finally, the brew is dusted with tulip petals. The resulting blend is nothing less than magical.

**CHARKOOTA RYE - SMOKED DOPPLEBOCK:** Style: Smoked Beer. ABV: 7.79%.

**DRAGON'S MILK - BOURBON BARREL AGED STOUT:** Style: American Double/Imperial Stout. OG: 23.0. IBU: 31.0. ABV: 11.5%. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

**FULL CIRCLE:** Style: Kölsch. OG: 11.5. IBU: 26.0. ABV: 4.9%. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance.

**IMPERIAL HATTER:** Style: American Double/Imperial IPA. OG: 20.0. IBU: 76.0. ABV: 9.4%. Assertive dry-hopping provides an aromatic telltale nose, indicative of the robust, bitter symphony to follow. Bold hop character with lively grapefruit and citrus notes.

**INCORRIGIBLE:** Style: American Wild Ale. OG: 11.5. IBU: 26.0. ABV: 4.9%. Sour Wheat Ale, soured and aged in Bordeaux Oak Barrels.

**MAD HATTER:** Style: American IPA. OG: 14.0. IBU: 55.0. ABV: 5.8%. Dry-hopped for a distinctive, floral hop aroma; subtly balanced with delicious malt notes.

**MONKEY KING:** Style: Saison/Farmhouse Ale. OG: 13.5. IBU: 23.0. ABV: 5.6%. A soft, medium body saison with subtle pepper character and fruity undertones.

**ICHABOD:** Style: Pumpkin Ale. ABV: 5.5%.

**PALEOOZA:** Style: American Pale Ale. ABV: 4.5%.

**SUNDOG:** Style: American Amber/Red Ale. ABV: 4.5%.

**THE POET:** Style: Oatmeal Stout. ABV: 5.2%. The Poet has a rich, smooth malt character enveloped in tones of roast and chocolate. A soft mouth-feel brings luxurious flavors and soothing aroma.

**OAK AGED HATTER:** Style: American IPA. ABV: 7.22%. Mad Hatter aged in Kentucky barrels. Round, smooth wood character brings a new dimension to dry-hopped, aromatic hoppiness.

**RYE HATTER - RYE IPA:** Style: Rye Beer. ABV: 5.79%. Rye Pale Ale - Rye lends spiciness to the caramel-malt base, while creating a creamy texture. Dry hopping contributes a fresh citrus finish.

**WHITE HATTER:** Style: Belgian Pale Ale. ABV: 5.5%. Belgian White Pale Ale - Flavorfully blends the soft malt, fruity esters and delicate spicing of a Belgian White with hoppy citrus notes of an IPA. Pleasant hints of tropical fruit are framed with orange peel, chamomile, coriander and grains of paradise.

**INCORRIGIBLE RESERVE 2014:** Style: American Wild Ale. ABV: 5.0%.

**DRAGON'S MILK WITH COFFEE:** Style: American Double/Imperial Stout. ABV: 11.5%.

**DRAGON'S MILK:** Style: American Double/Imperial Stout. ABV: 11.0%. ☞

**MAD HATTER:** Style: American IPA. ABV: 5.5%. ☞

**COW TIPPER:** Style: Belgian IPA. ABV: 6.5%.

them to buy some big shiny things to make their own beer in. So that's what they do now.

**FIERCE:** Style: Berliner Weissbier. OG: 9.5. IBU: 3.0. ABV: 3.8%. SRM: 2.0.

**PAPILLON - AKA "I CAN DO THIS TOO, CORY KING":** Style: American Wild Ale. OG: 13.5. IBU: 15.0. ABV: 6.5%. SRM: 3.0.

**ICE PREDATOR:** Style: Eisbock. OG: 13.5. IBU: 25.0. ABV: 10.3%. SRM: 5.0.

**YOU NEVER TAKE ME ANYWHERE NICE:** Style: Czech Pilsener. OG: 12.5. IBU: 35.0. ABV: 5.0%. SRM: 3.0.

**BA DINOSMORES - AKA DINOSNORES:** Style: American Double/Imperial Stout. IBU: 30.0. ABV: 10.5%.

**APEX PREDATOR:** Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 6.5%. For Apex Predator Farmhouse Ale, we pitch the yeast cold, turn off the temperature control, and let the yeast do it's thing. To our delight, it spat out the sweet scent of juicy fruit wafting from a frothy white mane. Brewed only with grain and sugar unencumbered by the heat of the kiln, we create a hazy, golden body. Apex Predator gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite. Pounce on the opportunity to let it part your lips and you may find yourself at the top of the food chain.

**SCURRY:** Style: Altbier. IBU: 18.0. ABV: 5.3%. Honey beer with molasses and oats. Just cause it's dark and German doesn't mean it's an alt. Based on the obscure Kottbusser style of beer, this surprisingly dry beer retains all the aroma and nuance of honey (from bees) and molasses (not from bees) creating a perception of sweetness through cool, controlled fermentation. Because we're sweet enough damn it. Grain Bill: Pils, Dark Munich, Chocolate Malt, Wheat Malt, Flaked Oats. Hops: Northern Brewer, Hallertau Hersbrucker, Strisselspalt Adjunct: Honey, Molasses 13.5 Plato.

**TROUBLESOME:** Style: Gose. IBU: 10.0. ABV: 4.5%. Most brewers spend a lot of time and effort keeping lactobacillus out of their breweries; it was the first thing we brought in (it still has to stay in the corner though). We blend together two different beers to make Troublesome. The first is a somewhat uninteresting wheat beer and the second is an overly acidic & funky beer fermented solely with lactobacillus. We blend the two beers together with coriander and salt at the tail end of fermentation to create a mild, lemony tartness and a fuller sensation of mouthfeel. And yes, it's hard to make.

**TONNERRE NEIGE:** Style: Saison/Farmhouse Ale. IBU: 35.0. ABV: 8.5%.

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**ROOKIE****NEXT DOOR | 517**

2439 Atwood Ave, Madison, WI, 53704

Full menu. Sunday brunch and happy hour specials.

**SEVEX:** Style: English Strong Ale. IBU: 35.0. ABV: 7.5%. SRM: 7.0. ● See booth.**BATCH 100 BARLEYWINE:** Style: American Barleywine. ABV: 9.5%. ● See booth.**TRANQUIL TRIPEL:** Style: Tripel. IBU: 37.0. ABV: 10.0%. SRM: 6.0. ● See booth.**HAMMERHEAD IPA:** Style: Belgian IPA. IBU: 85.0. ABV: 7.8%. ● See booth.**ROCKETS RED ALE:** Style: American Amber/Red Ale. IBU: 58.0. ABV: 6.3%. ● See booth.**DOUBLE IPA:** Style: American Double/Imperial IPA.**NORTHWOODS BREWING CORP.,  
LLC | 317**

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 | 419**

www.ofallonbrewery.com

26 West Industrial Dr, O'Fallon, MO, 63366

O'Fallon Brewery is a small craft brewery located in St. Charles County, just northwest of St. Louis, Missouri. The company began brewing and selling beer in 2000, leading with its flagship brand, O'Fallon Gold. Today, O'Fallon continues to brew Gold, along with 5-Day IPA, Hemp Hop Rye, Wheach, and Smoke, a smoked porter that won a Gold Medal at the 2004 Great American Beer Festival. Additionally, O'Fallon brews seasonal beers, including Kite Tail Summer Ale, Rager Red, Pumpkin, Cherry Chocolate, and King Louie Toffee Stout. O'Fallon also brews specialty beers on occasion, such as Imperial Pumpkin Wheatwine and Belgian Dark Strong (BDS). The sour version of BDS available at the festival today was fermented with a Roeselare blend and aged in white oak Port barrels for more than four years.

**5-DAY IPA:** Style: American IPA. IBU: 66.0. ABV: 6.1%. SRM: 8.4. You have to taste this dry-hopped beer! It's an American Style India Pale Ale brewed with seven grains and three domestic hop varieties. We call it "5-DAY IPA" because we add hops after fermentation and the beer sits for an extra five days with this additional hopping. The result is a beautiful pale ale with malty sweetness up front and big Cascade hops in the finish – a wonderfully drinkable IPA!

**SOIR BELGIAN DARK STRONG:** Style: Belgian Strong Dark Ale. IBU: 42.0. ABV: 10.0%. SRM: 20.0. ● 1:30. We brewed this Belgian Dark Ale in July, 2010 and transferred it several weeks later into freshly drained Port barrels from Mount Pleasant Winery (Augusta, MO). For the next 11 months the beer worked in and out of the French oak barrels as the temperature in the brewery fluctuated with the seasons. In June, 2011 we bottled the beer and put it aside to allow the flavors of the wood and the beer to marry and mellow. The result is spicy-sweet with hints of raisin and caramel that mingle with the dark fruit notes and oak from the barrels.

**PUMPKIN:** Style: Pumpkin Ale. IBU: 11.0. ABV: 5.6%. SRM: 7.8.

**WHEACH:** Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.1%. SRM: 3.6. O'Fallon Wheach is one of our biggest success stories. We take our award-winning American Hefeweizen and add a touch of peach for a re-freshing, crisp, very drinkable beer. Reach for a Wheach!

**ZEKE'S PALE ALE:** Style: American Pale Ale. IBU: 29.0. ABV: 5.1%. SRM: 7.0.

**ZEKE'S PALE ALE, DRY-HOPPED WITH CITRA & SIMCOE:** Style: American Pale Ale. IBU: 29.0. ABV: 5.1%. SRM: 7.0. ☺

## O'SO BREWING CO. | 412

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!

**BRETT DOMINATOR:** Style: American Wild Ale. ABV: 9.0%.

**FASTER THAN DAWN:** Style: American Wild Ale. ABV: 7.0%.

**WINDS OF CHANGE:** Style: American Wild Ale. IBU: 45.0. ABV: 6.0%.

**RESTLESS SOUL:** Style: American Wild Ale. IBU: 75.0. ABV: 9.0%.

**WEE ON THE LAM:** Style: Flanders Oud Bruin. IBU: 25.0. ABV: 9.0%.

**COFFEE SOUR:** Style: Lambic - Unblended. ABV: 5.0%. ☺

**BARREL AGED SPIKES:** Style: American Strong Ale. ABV: 9.0%.

**FUNKY LADY:** Style: American Wild Ale. ABV: 7.0%.

**PICNIC ANTS:** Style: Saison/Farmhouse Ale. ABV: 6.0%.

**CONVENIENT DISTRACTION:** Style: American Double/Imperial Stout. ABV: 10.5%.

**HOLY WA:** Style: Belgian Strong Pale Ale. ABV: 10.0%.

## ODD SIDE ALES | 227

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.

**CITRA PALE ALE:** Style: American Pale Ale. OG: 1.058. IBU: 41.0. ABV: 5.75%. SRM: 6.4.

This light and crisp ale is sure to capture your taste buds. Not quite a pale ale not quite an IPA. This is our flagship beer which is brewed exclusively with citra hops. The aroma is an intoxicating bouquet of grapefruit, tropical fruit, lemon, and pine.

**MAYAN MOCHA STOUT:** Style: American Stout. OG: 1.07. IBU: 35.0. ABV: 6.5%.

SRM: 50.0. Inspired by Mexican hot chocolate, this smooth stout will keep you coming back for more! It is carefully blended with Dutch chocolate coffee, cinnamon, nutmeg, and habaneros which will leave you with the perfect balance of chocolate and heat.

**CHOCOLADE KOFFIE STOUT:** Style: American Stout. OG: 1.07. IBU: 35.0. ABV: 6.5%.

SRM: 50.0.

**BIRGHT EYED & BANANA TAILED:** Style: Hefeweizen. OG: 1.054. IBU: 12.0. ABV: 5.1%.

SRM: 4.0.

**PINEAPPLE IPA:** Style: American IPA. OG: 1.07. IBU: 85.0. ABV: 6.7%. SRM: 8.3.

**CATALINA WINE MIXER:** Style: Tripel. OG: 1.084. IBU: 12.0. ABV: 8.5%. SRM: 4.0.

## ROOKIE

## OFF COLOR BREWING | 514

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

## OHIO BREWING CO. | 324

[www.ohiobrewing.com](http://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. Ohio Brewing is headquartered in Akron, Ohio. We are in the process of building a new production facility in NE Ohio, with a target opening for the beginning of 2015. Our production facility unfortunately is currently not open to the public. Check our website or facebook for updates on events and on the opening of the new production brewery!

**BUCKEYE BLONDE:** Style: Witbier. OG: 12.5. IBU: 18.0. ABV: 5.0%. An extremely drinkable Belgian Wheat ale with a subtle, spicy finish that is very refreshing and will take you back to the cafes of Brussels.

**O'HOPPY ALE IPA:** Style: American IPA. OG: 16.0. IBU: 70.0. ABV: 6.8%. An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

**STEEL VALLEY STOUT:** Style: American Stout. OG: 14.5. IBU: 35.0. ABV: 6.2%. Silver Medal Winner at 2011 International Beer Fest at the the Cleveland IX Center. Bronze Medal winner at the World Beer Championships and Best Stout at 2009 Ohio Brew Week. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors.

**VERICH GOLD:** Style: Kölsch. OG: 12.0. IBU: 21.0. ABV: 5.0%. People's Choice Awardwinner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kolsch-style ale, our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing and smooth.

## OLD BAVARIAN BEER CO. | 318

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%. This is a very strong rich and malty full-bodied beer that has a caramel nutty/chocolate flavor for complexity. Like many other versions of doppelbock, our version also has a name ending in "-ator" in tribute to our owners wife and business partner.

**TRIPEL STICKE ALTBIER (GERSTEWAIN):** Style: Altbier. OG: 1.095. IBU: 47.0. ABV: 9.2%. ● 3:00. This Bavarian pale (helles) lager is a malt accentuated beer that is not overly sweet, but is rather focused on malt flavor with an underlying hop bitterness for a smooth balanced profile. This style of beer was created in Munich in 1895 at the Spaten brewery to compete with Pilsner style beers.

## OLDE PENINSULA BREWPUB | 224

[www.oldepenkazoo.com](http://www.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](http://www.oldepenkazoo.com)

**WARRIOR IPA:** Style: American IPA. OG: 1.068. ABV: 7.5%.

**MAGNUM XL:** Style: American Strong Ale. ABV: 10.25%.

**B4W:** Style: English Barleywine. ABV: 12.25%.

**ROCKIN' RAZBERRY WHEAT:** Style: American Pale Wheat Ale. ABV: 5.5%. Made with American malted 2-row barley and Michigan malted red wheat from Michigan Malt Co. This beer has a nice hint of raspberry which gives it great drinkability while not being sweet, syrupy, or wine-like. It goes well blended with our Stout Chocula for a nice raspberry/chocolate Black and Tan.

**STOUT CHOCULA:** Style: American Stout. ABV: 5.25%. Chocolate stout. Designed to have a balanced chocolate flavor without tasting like chocolate candy or on the other extreme, dry and bitter-chocolate. Malt holds up the chocolate flavor without being sweet while still letting the stout base shine through.

## ONE BARREL BREWING CO. | 102

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"

**PENGUIN PALE ALE:** Style: American Pale Ale. IBU: 40.0. ABV: 5.7%. A good example of the American twist on the English classic. It is more of a deep bronze than pale gold, as is common for the style, and has a unique malt profile due in large part to the addition of 20% Wheat Malt. It is balanced by a strong American hop structure. A generous dry hopping lends a pleasant floral and citrus aroma and taste to this popular mainstay on our menu.

**COMMUTER KOLSCH:** Style: Kölsch. IBU: 22.0. ABV: 4.8%.

**HOTTENANY:** Style: Herbed/Spiced Beer. IBU: 55.0. ABV: 5.6%.

**FALCOR BLACKBERRY SOUR:** Style: Lambic - Fruit. IBU: 30.0. ABV: 7.2%.

**BARRIGON BARRIL CAFÉ:** Style: American Double/Imperial Brown Ale. IBU: 26.0. ABV: 7.5%. ☞

**BLUE MACHINE - ON CASK:** Style: Lambic - Fruit. ● 3:30.

### ROOKIE

## ONE TRICK PONY BREWERY | 127

[www.ponybrewing.com](http://www.ponybrewing.com)

17933 Chappel Ave., Lansing, IL 60438

Great beer, good music in back, odd people. We are a small microbrewery located south of Chicago, in Lansing Illinois. Our tasting room serves eight different selections of our hand-crafted beer.

Our beer won't make you strong or handsome, but if you appreciate craft beer and want to meet some guys that are happy to make it, serve it, and probably drink it with you

**GEORGIA GRANDE (HEFEWEIZEN):**

**STORM CAT (AMERICAN AMBER / RED ALE):**

**WARLANDER (AMERICAN DOUBLE / IMPERIAL IPA):**

**HANOVERIAN (AMERICAN PALE WHEAT ALE):**

**TOUTING PUCKER LIPS (BELGIAN STRONG PALE ALE):**

**SPURS IN MY FLANKS (IRISH RED ALE):**

**SPOTTED SADDLE (AMERICAN PALE ALE):**

## PEACE TREE BREWING CO. | 417

[www.peacetreebrewing.com](http://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%. This is an unfiltered Belgian Style Blonde Ale. The beer is blonde in color from the pale malted barley varieties. It is delicately hopped with Styrian Golding and Celeia for medium bitterness and aroma. Sugars are added for higher attenuation, following the practices of some Belgian brewers. Belgian ale yeast is used to add complex flavor esters. This beer is unfiltered and yeast is left in for additional conditioning. This beer is named Fatale because it is 8.5% ABV and will catch up with you if you're not careful.

**HOP SUTRA:** Style: Belgian IPA. IBU: 100.0. ABV: 9.0%. This brew is for hop huggers. We've added over 2-1/2 times the hops of our Hop Wrangler IPA with four varieties of hops in six massive hop additions. With over 1-1/2 times the barley of our normal beers, our grist hopper was nearly overflowing. Fermentation with same Belgian yeast as our Hop Wrangler IPA rounds out this bold Double IPA.

**HOP WRANGLER:** Style: Belgian IPA. IBU: 70.0. ABV: 6.25%. Hop Wrangler is a multi-national take on the classic India Pale Ale, which is known for its intense hop bitterness, flavor and aroma. We use American, English and Belgian malts for flavor, body and color. This brew includes six hop additions of American and English hops, one each in the mash and first wort, three in the boil and finally a dry hop addition in the fermenter. It is finished with Belgian yeast which develops esters that complement the bouquet of hop aromas.

**RED RAMBLER:** Style: American Amber/Red Ale. ABV: 5.8%. Since the brewery is located in what was once a Nash Rambler car dealership, it seemed appropriate to honor this history with a beer. The Red Rambler Ale is also one of the most popular in our taproom with its deep red color and malty flavor. The malt character is balanced with three varieties of hops. It is a versatile beer that can be enjoyed alone or pairs well with a broad spectrum of foods, especially flavorful meat, fish and cheese.

**SIDEKICK KÖLSCH STYLE:** Style: Kölsch. ABV: 5.0%. This beer is brewed with pale malted barley, wearing the mask of a lager this cold fermented ale packs a wallop of flavor with a nice clean crisp finish. We use a Kolsch style yeast and hop it ever so slightly to bring a nice bitterness to the beer. Kolsch is actually a beer brewed in Cologne, Germany which is why we use the word "style".

**NO COAST IPA:** Style: American IPA. IBU: 95.0. ABV: 7.0%.

**ROYALE 41:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0%.

**SAISON BLANCHE:** Style: Saison/Farmhouse Ale. ABV: 7.0%.

## PEARL STREET BREWERY | 329

[www.pearlstreetbrewery.com](http://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.

**ME, MYSELF, & IPA:** Style: American IPA. IBU: 60.0. ABV: 6.5%. Meet our newest addition to the Pearl Street family! Our first-ever IPA is brewed for the hop lover, with over two-and-a-half pounds of our favorite hops per barrel. Selected specifically because of their aromatic qualities, the hops contribute a pungent blend of grapefruit, tangerine, and floral notes. A big all-malt bill is not watered down with honey or other sugary adjuncts. This could be the most well-balanced IPA you've tried yet!

**JAVA LAVA:** Style: Oatmeal Stout.

**2013 RASPBERRY TAMBOIS:** Style: Fruit/Vegetable Beer. ABV: 8.0%. 🕒 3:00. A tribute to our own, sometimes tart but always effervescent Tami, this tart and effervescent Belgian style Framboise is actually brewed with yeast and bacteria cultures found in the spontaneously fermented beers of the Lambic region of West Flanders. Aged on tons of locally-grown, fresh organic raspberries.

**DTB BROWN ALE:** Style: American Brown Ale. ABV: 5.5%. This long-time La Crosse standard is brewed with seven malt varieties that create a complex, nutty flavor with roasted undertones. Hopped with both American and Brit hops. Gold Medal Winner at the World Beer Championships.

**EL HEFE BAVARIAN HEFEWEIZEN:** Style: Hefeweizen. ABV: 5.0%. A Bavarian-style wheat beer brewed with American barley and wheat malts, fermented with Weihenstephan yeast for a subtle banana clove aroma typical of the style. Traditionally unfiltered and usually served with a wedge of lemon.

**PEARL STREET PALE ALE:** Style: American Pale Ale. ABV: 6.0%. A full-bodied American Pale Ale and local favorite! This classic Pearl Street original has been brewed in La Crosse since 1999. It's got a pleasant hop bitterness and is dry-hopped for a flowery nose.

**2013 BEDWETTER BARLEYWINE:** Style: American Strong Ale. 🕒 4:30.

**RUBBER MILLS PILS:** Style: German Pilsener. ABV: 5.0%. A passionate pilsner lager brewed with Wisconsin malt and German whole leaf hops. Yellow in color, with a crisp finish and fresh hop character throughout.

Look for the Trixie tent for **FREE POPCORN** & your chance to win a \$200 home brewing kit!

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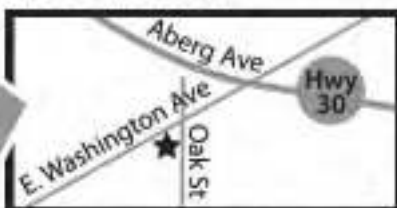
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608-442-KEGS (5347)

## ROOKIE

# PENROSE BREWING CO. | 104

509 Stevens St, Geneva, IL, 60134

**DEVOIR:** Style: Saison/Farmhouse Ale. OG: 10.0. IBU: 25.0. ABV: 4.3%. SRM: 3.0.

**P-2:** Style: Belgian Pale Ale. OG: 12.9. IBU: 45.0. ABV: 5.4%. SRM: 11.0.

**WILD III:** Style: American Wild Ale. OG: 13.0. IBU: 19.0. ABV: 6.4%. SRM: 7.0. ⌚ 3:00.

# PEOPLE'S BREWING CO. | 428

[www.peoplesbrew.com](http://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!"

**FARMER'S DAUGHTER WHEAT:** Style: American Pale Wheat Ale. IBU: 19.0. ABV: 4.5%.

American Style Wheat Ale. Refreshing crisp beer made with 60% malted wheat and lemongrass, resulting in a grainy wheat flavor with hints of citrus. We used our Midwest Harrington malt, caramalt, malted wheat, and Perle hops. Well balanced beer for the end a long days work, light and refreshing.

**HOPKILLA:** Style: American Double/Imperial IPA. IBU: 104.0. ABV: 8.5%.

**SPACE COWBOY DOUBLE IPA:** Style: American Double/Imperial IPA. IBU: 96.0.

ABV: 9.0%. American Style Double India Pale Ale with a huge citrus hop flavor. We used American base malt with a very small addition of Crystal malts to give this a light-golden hue. Additions of Summit, Galaxy, and 7C's hops lend grapefruit flavors with hints of pine and pineapple. Space Cowboy IIPA is extremely hoppy and higher in alcohol than a typical IPA. This is a limited small batch release.

**ABBOT BELGIAN DARK STRONG:** Style: Belgian Strong Dark Ale. IBU: 20.0.

ABV: 8.2%.

**GREEN GHOST WHITE IPA:** Style: American IPA. IBU: 65.0. ABV: 6.2%.

# PERENNIAL ARTISAN ALES | 104

[www.perennialbeer.com](http://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. The 9,200-square-foot brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar. Perennial also has a 3,200-square-foot tasting room, as well as a patio, onsite. We bottle about 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.

**BARREL-AGED ABRAXAS:** Style: American Double/Imperial Stout. OG: 30.0. IBU: 90.0.

ABV: 13.0%. Mexican Chocolate Stout aged in whiskey barrels. Abraxas is an Imperial Stout steeped on cacao nibs, ancho chilies, vanilla beans, and cinnamon. This base beer was aged in Rittenhouse Rye whiskey barrels for 14 months.

**LA BOHEME:** Style: Flanders Oud Bruin. ABV: 5.5%. This tart, Oud Bruin has been aging in wine barrels with several wild Belgian yeast strains for about a year. We added tart cherries from Michigan and racked off a cask.

**IPA #9:** Style: American IPA. IBU: 45.0. ABV: 7.0%.

**SAISON DE LIS:** Style: Saison/Farmhouse Ale. ABV: 5.0%. Saison de Lis is a straw-colored Belgian-style saison brewed with chamomile flowers. It is fermented with a traditional saison yeast strain that imparts fruity and spicy notes that dovetail perfectly with the tea-like quality of the chamomile. Finishes dry, tart, and refreshing.

**THE LAST WORD:** Style: Experimental.

**TRIXIE:** Style: Fruit/Vegetable Beer.

**LOOMI WEISSE:** Style: Berliner Weissbier.

## PIECE | 214

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 brewhouse. Piece has won an impressive total of 24 medals at the World beer cup and The Great American Beer Festival. Most recently, a medal at the 2001 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

**CAMELTOE (AMERICAN DOUBLE / IMPERIAL IPA)**

**GOLDEN ARM KOLSCH (KÖLSCH)**

**THE WEIGHT (AMERICAN PALE ALE)**

**TOP HEAVY HEFFE (HEFEWEIZEN)**

## PIG MINDS BREWING CO. | 521

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.

**BLUE COLLAR:** Style: American Blonde Ale. ABV: 6.2%. An American Wheat, crisp session beer, for the love of labor.

**PD CALIFORNIA BLUEBERRY ALE:** Style: Fruit/Vegetable Beer. ABV: 6.8%. Brewed for the Ladies, And the Dudes... .haha... Just a great beer!!!

**SOUTHY BITCH SLAP:** Style: American Amber/Red Ale. ABV: 7.3%.

**JOE DADDY:** Style: American Stout. OG: 1.088. IBU: 22.0. ABV: 8.2%.

**FARM OFF:** Style: Saison/Farmhouse Ale. OG: 1.068. IBU: 22.0. ABV: 6.8%. SRM: 17.0.

**PRUNUS THE BITTER:** Style: American IPA. IBU: 100.0. ABV: 6.8%.

**THE FLAME THROWER:** Style: Belgian Dark Ale. ABV: 8.2%. 🍷 2:00. A non traditional American Trappist Ale

**SWEEP THE LEG:** Style: American IPA. OG: 1.081. IBU: 120.0. ABV: 7.8%. SRM: 17.0. 🍷 3:00.

**COLD IN THE D:** Style: Baltic Porter. ABV: 8.0%. 🍷 3:00.

## PIGEON RIVER BREWING CO. | 527

www.pigeonriverbrewing.com

**W12710 US HWY 45, Marion, WI, 54950**

**TOWNIE:** Style: Cream Ale. OG: 1.037. IBU: 10.0. ABV: 3.8%. SRM: 4.0. The lightest beer offering by Pigeon River, this American Blonde Ale is brewed to have a moderately malty clean flavor. Made with a combination of barley and corn and lightly hopped, this brew is the perfect complement to a summer afternoon. Expect a refreshing light beer that goes down easy!

**WET WILLIE OATMEAL STOUT:** Style: Oatmeal Stout. OG: 1.07. IBU: 28.0. ABV: 6.5%. SRM: 47.0.

**CHIPOTLE BROWN ALE:** Style: American Brown Ale. OG: 1.05. IBU: 20.0. ABV: 5.0%. SRM: 20.0.

**GINGERBREAD ALE:** Style: Experimental. OG: 4.0. IBU: 23.0. ABV: 4.4%. SRM: 16.5.

### ROOKIE

## PIPEWORKS BREWING CO. | 503

1675 N Western Ave, Chicago, IL,

**NINJA VS. UNICORN:** Style: American Double/Imperial IPA. ABV: 9.0%. Ninja vs. Unicorn celebrates the epic battle between two of the biggest hop-heads of lore. Brewed with over five pounds of hops per barrel, this unfiltered double IPA is sure to please the most discerning hop lover. Whether you're rooting for the mythical horned horse or the deadly assassin of the east, we hope you'll enjoy Ninja vs. Unicorn. Bottle Art by Jason Burke ink & lead Designs

**PIPEWORKS SIMCOE:** Style: American Double/Imperial IPA. ABV: 9.5%.

**CITRA SAISON:** Style: Saison/Farmhouse Ale. ABV: 9.0%.

**GRILLZ:** Style: Belgian Strong Pale Ale. ABV: 10.0%.

**JUST DRINK IT DUMMY:** Style: American Double/Imperial IPA. ABV: 8.0%.

**PASSION ABDUCTION:** Style: Russian Imperial Stout. ABV: 10.5%.

## PORT HURON BREWING CO. | 306

[www.porthuronbeer.com](http://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%. 1.048 OG Dusseldorf Style Alt Bier – brewed in the traditional Dusseldorf Alt Bier style. Utilizing Ale yeast fermented at cooler temperatures for a cleaner, profile. With a solid, amber hue, modestly filtered, the beer exhibits a moderate amount of carbonation, and a great foamy head. The aroma is malty. The first sip is the same. The malt flavor gives way to a nice hop bitterness, characteristic of the style. An all-around tasty beer. Utilizes Munich, Vienna & Crystal Malts. Noble German Hops

**HEFEWEIZEN:** Style: Hefeweizen. IBU: 16.5. ABV: 4.6%. 1.047 OG Bavarian-Style Hefeweizen – Orange-yellow colored, unfiltered, with a ridiculously rocky head. Exhibits a wonderful blast of banana and clove aroma, and carbonation is on the high end – correct for the style. Smooth and light-bodied, this beer exhibits a slight malt character, and a huge banana/clove profile. Dangerously drinkable! If the brewery had a beer garden, I'd be out there with this beer all of the time. 2-Row & Malted wheat make up the bulk of the grist. Noble German Hops.

**HONEY BLONDE:** Style: American Blonde Ale. IBU: 20.0. ABV: 5.0%. 1.047 OG Blonde Ale brewed with Honey – Honey Blonde is a pale-Golden Blonde ale, with a moderate amount of carbonation presenting a medium amount of foamy head at first pour. The beer has a subdued honey aroma at first sniff. A fairly crisp and light-bodied beer, the sip starts with a light, malty flavor, and finishes up with both the flavor of honey, and an appropriate amount of bitterness for the style. Easy drinking, and refreshing. Crystal, Wheat, & Vienna Malts. Cascade Hops.

**PORTER:** Style: American Porter. IBU: 40.0. ABV: 4.7%. 1.052 OG Robust Porter style – Porter pours dark brown/ruby red, with a frothy head, and exhibits a low/medium amount of carbonation. First sniff lets you know there's a lot of roastiness headed your way. Upon first taste, the dark, roasted, and crystal malts all lend a fantastic combination of malty/ roasty goodness. The beer is hopped correctly for the style. Enough to balance the beer, but barely noticeable. Incredibly drinkable as porters go. Quite often people are remarking how it doesn't fill you up like a lot of porters do. It has been labeled as "very sessionable" by more than one of our current bar owners. Crystal Malts, Chocolate malt, Black Malt, Roast Barley to name a few. East Kent Goldings

**OATMEAL STOUT:** Style: Oatmeal Stout. IBU: 34.0. ABV: 6.6%. 🕒 2:30. Tapped at 3:30

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 33.0. ABV: 5.5%. 🕒 04:00.

## POTOSI BREWING CO. | 601

[www.potosibrewery.com](http://www.potosibrewery.com)

209 South Main St, Potosi, WI, 53820

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift shop, brewpub, restaurant, and outdoor beer garden. The Potosi Brewery's mission is to channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

**ECLIPSE BLACK IPA (AMERICAN IPA):** ABV: 6.8%% IBUs: 75.0 Heavier bodied, brewed with 10% oats, smooth flavor, hints of roasted coffee.

**POTOSI BELGIAN TRIPEL (TRIPLE )** ABV: 10.0%% IBUs: 25.0 OG: 24.0. Potosi Belgian Tripel manages high alcohol content while simultaneously remaining fresh enough for summer sipping. The aroma and flavor are complex yet there is a sweet-

ness from both the pale malts and the higher alcohol. The even balance of malts and hops hides most of the bitterness. All combined, some have said this beer has the flavor of strawberry shortcake. Belgian Tripel is a small batch special release, only available on tap for a limited time.

**ST THOMAS BELGIAN ABBEY (DUBBEL):** ABV: 7.5% IBUs: 25.0. This medium-bodied ale is a deep red-brown in color and has a nice malty sweetness with a chocolate-like caramel aroma that finishes with a light hop flavor.

**POTOSI STEAMBOAT SHANDY (FRUIT / VEGETABLE BEER):** ABV: 5.0% IBUs: 14.0. 12P. This refreshing summer beer is our Good Old Potosi blended with pure cane sugar and 100% natural lemon juice.

**POTOSI WEE STEIN WIT (WITBIER):** ABV: 5.5% IBUs: 10.0. 14.5P. A Belgian Style ale that, *à la* *Belge*, is very pale and cloudy in appearance due to it being unfiltered and the high level of wheat that's used in the mash. Spiced with coriander and orange peel. The crispness and slight twang comes from the wheat and the lively level of carbonation.

**PURE MALT CAVE ALE (ENGLISH PALE ALE):** ABV: 6.5% IBUs: 10.0. 14P. Potosi Cave Ale is brewed as a hybrid of 3 English beer styles. Medium bodied with light caramel flavor and aroma.

**SNAKE HOLLOW IPA (AMERICAN IPA):** ABV: 7.0% IBUs: 70.0. 15P. Snake Hollow was the original name of the Potosi Hollow and is a brew with real character. According to tradition, an India Pale Ale requires a plentiful addition of hops during the kettle boil. Subsequently during the aging process, additional hops flavorings are introduced, providing fine aromatic hop character. This sturdy ale will satisfy the many hopheads among the new age of beer aficionados.

**TANGERINE IPA (AMERICAN IPA):** ABV: 6.5% IBUs: 70.0 OG: 16.0. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice. It has a pine taste but the addition of tangerine not only provides for a citrus aroma, it erases the bitterness from your palate. This unique brew has converted many a beer drinker to become avid IPA lovers. Tangerine IPA is a specialty beer, only available on tap throughout the year.

**RYE IPA (RYE BEER):** ABV: 6.8% IBUs: 70.0

## ROOKIE

# PUBLIC CRAFT BREWING CO. | 421

716 58th St, Kenosha, WI, 53140

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. LOTS of paperwork!

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.

You can find our beer in an ever expanding circle from our location in Kenosha, WI. (Well, a semicircle I guess, we're right on the lake.) Kegs and growlers abound, pints in our taproom and bottles on the way!

BEER for the PEOPLE

**PUBLIC Access - Session IPA (Session Beer)** ABV: 4.8%


**Get-A-Way Wit (Witbier)** ABV: 5.6%

**Bone Dry Stout - (On Nitro) (Irish Dry Stout)** ABV: 5.0%

**Inkwell Black IPA (American Black Ale)** ABV: 6.2% IBUs: 25.0

**K-Town Brown Ale (American Brown Ale)** ABV: 4.8%

**Perception Porter (American Porter)** ABV: 4.5%

**Sir Richard's Extra Special Bitter (Extra Special / Strong Bitter)** ABV: 5.0% 

**Raspberry Golden Sour Ale (Fruit / Vegetable Beer)** 

## RED EYE BREWING CO. | 206

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 compliment our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

**LEMONGRASS RYE:** Style: Herbed/Spiced Beer. OG: 11.5. IBU: 22.0. ABV: 5.4%. Say hello to a new kind of lemony beer. Light & refreshing, with a hint of lemongrass.

**SCARLET 7:** Style: Dubbel. OG: 16.6. IBU: 22.0. ABV: 7.2%. Deep ruby in color, with hints of raisins and dark chocolate.

**THRUST:** Style: American IPA. OG: 16.5. IBU: 75.0. ABV: 7.2%. ☞ The full custom gospel of hops... 6 varieties paired with a massive dry hop.

**WISKANSAN TORNADO... .BROWN IPA:** Style: American IPA. OG: 17.2. IBU: 80.0. ● OG: 02.

**HOPROCKET... .BOOM BOOM:** Style: American Amber/Red Ale. IBU: 51.0.

**VERUCA STOUT:** Style: Milk/Sweet Stout. OG: 13.5. IBU: 20.0.

## REVOLUTION BREWING | 315

[www.revbrew.com](http://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](http://www.revbrew.com).

**ROSA:** Style: Herbed/Spiced Beer. IBU: 15.0. ABV: 5.8%.

**CITRA HERO:** Style: American IPA. IBU: 85.0. ABV: 7.5%.

**FIST CITY:** Style: American Pale Ale. IBU: 40.0. ABV: 5.5%.

**OKTOBERFEST REVOLUTION:** Style: Märzen/Oktobertest. IBU: 25.0. ABV: 5.7%.

**BEAN GENE:** Style: American Porter. IBU: 28.0. ABV: 9.0%. ● See booth.

**CO-CONSPIRATOR:** Style: Doppelbock. IBU: 30.0. ABV: 9.5%. ● See booth.

**FILIBUSTER:** Style: Wheatwine. IBU: 60.0. ABV: 11.5%. ● See booth.

**JUKEBOX HERO:** Style: American IPA. IBU: 75.0. ABV: 7.5%. ● See booth.

**VERY MAD COW:** Style: Milk/Sweet Stout. IBU: 30.0. ABV: 9.7%. ● See booth.

## RHINELANDER BREWING COMPANY

| 429

[www.rhinelanderbrewery.com](http://www.rhinelanderbrewery.com)

59 South Brown St, Rhineland, WI, 54501

The brewery first opened in Rhineland in 1892. Brewing operations in Rhineland ended in 1967. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company. The Rhineland shorty 7 oz was re-introduced in the summer of 2011 and is 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.

**RHINELANDER OKTOBERFEST:** Style: Märzen/Oktobertest. OG: 13.0. IBU: 21.0. ABV: 5.2%.

**CHOCOLATE BUNNY STOUT:** Style: American Stout. OG: 14.65. IBU: 66.0. ABV: 5.5%. SRM: 50.0. 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.

**IMPERIAL JACK DOUBLE IPA:** Style: American Double/Imperial IPA. OG: 17.5.

IBU: 75.0. ABV: 8.5%. SRM: 12.5. 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.

## RIGHT BRAIN BREWERY | 510

[www.rightbrainbrewery.com](http://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©.

**CEO STOUT:** Style: American Stout. OG: 1.056. IBU: 25.0. ABV: 5.5%. Coffee stout. Chocolate. Espresso. Oatmeal. This full bodied chocolaty American Style Stout gets its big flavor from French Roasted Brazilian Beija Flor coffee beans. No extracts involved. Only bold ideas, decisive action, and a lot of coffee: the pillars of any great CEO.

**COOL HAND CUKE:** Style: Fruit/Vegetable Beer. OG: 1.052. IBU: 12.0. ABV: 6.1%. Cucumber basil saison. Building on the already fruity aromas of a traditional Saison, expect an effervescent mouth feel and light body, with lovely cooling notes imparted by real Cucumber and Basil. Complex yet not overbearing.

**DEAD KETTLE:** Style: American IPA. OG: 1.056. IBU: 70.0. ABV: 5.5%. India pale ale. One of our classic IPAs! Focusing on the citrus side of hops, expect a zesty mouth feel, citrus aroma, and medium bitterness similar to that of biting into a grapefruit rind.

**NORTHERN HAWK OWL:** Style: American Amber/Red Ale. OG: 1.058. IBU: 22.0.

ABV: 5.8%. Amber ale. One of Right Brain Brewery's most popular beers. Northern Hawk Owl has something for everybody. Whether it's rich caramel notes for the fans of darker beers or a light and crisp body, Hawk Owl is an 'every day' beer. Light enough to drink en masse but satisfying enough to share with the guys after work. Not sure which Right Brain brew to choose? Northern Hawk Owl is always a wise choice.

**SOUR OWL:** Style: American Amber/Red Ale. IBU: 22.0. ABV: 6.5%. Sometime things go wrong and with love and nurturing is born a beer. Hawk owl amber that was fermented in handmade Northern Michigan White oak bbls, blended with a bbl of chocolate stout with fresh blueberries. Oh, and more than welcome lactobacillus.. Yup, it's sour for the cult following.

**SPINAL TAPPER:** Style: American IPA. OG: 1.064. IBU: 60.0. ABV: 7.5%. India pale ale. A medium bitterness IPA using only Calypso hops, a new crossbred variety from the West Coast. Expect an earthy hop flavor accented by subtle notes of pear & green apple and showcasing a beautiful copper/orange color similar to that of Oktoberfest style beers.

**STRAWBERRY FIELDS:** Style: Fruit/Vegetable Beer. OG: 1.052. IBU: 10.0. ABV: 5.5%. Cream ale. This light bodied cream ale is brewed with real Strawberries; no extracts here, just pure berry flavor. Slightly tart and sweet with mild biscuity undertones, this ale can satisfy even the most ravenous of Strawberry Shortcake cravings. Don't expect this beer to taste like candy, only the tart and refreshing taste of real Strawberries.

**SCHRUTE FARMS:** Style: Fruit/Vegetable Beer. OG: 1.058. IBU: 15.0. ABV: 5.8%.

**NORTH SHORE IRON WORKS:** Style: American Barleywine. OG: 1.08. IBU: 40.0. ABV: 8.9%.

**CONCRETE DINOSAUR:** Style: Rye Beer. OG: 1.067. IBU: 60.0. ABV: 7.2%.

**CHERRY PIE WHOLE:** Style: Experimental. OG: 1.044. IBU: 15.0. ABV: 5.2%.

**THAI PEANUT:** Style: Abbey Ale. OG: 1.07. IBU: 25.0. ABV: 7.9%.

**SMOOTH OPERATOR:** Style: Cream Ale. OG: 1.046. IBU: 12.0. ABV: 3.8%.

## ROCK BOTTOM BREWERY | 223

[www.rockbottom.com](http://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.

**IRON HORSE PILSNER:** Style: German Pilsener. IBU: 38.0. ABV: 5.2%.

**NAUGHTY SCOT:** Style: Scotch Ale/Wee Heavy. IBU: 20.0. ABV: 7.2%. The flavors of sweet malt, toasted grain and a spicy finish lend a bold and complex taste to this full-bodied Scotch Ale.

**JALAPENO HONEY CREEK PALE ALE:** Style: American Pale Ale. IBU: 38.0. ABV: 5.4%.

**JAZZBERRY:** Style: Fruit/Vegetable Beer. IBU: 16.0. ABV: 5.0%.

## ROCK BRIDGE BREWING CO. | 204

[www.rockbridgebrewery.com](http://www.rockbridgebrewery.com)

1675 Buchanan Dr, Columbia, MO, 65203

Rock Bridge Brewing Co. became Columbia, MO's first production brewery in 2012. The two good looking dudes running the place, Dave Brouder and Stu Burkemper, focus on brewing (and drinking) classic and new styles of beer that are enjoyable and cutting edge. We have recently moved in to a new facility with a 30 BBL system and canning line. Currently, Rock Bridge is distributed throughout Missouri, Nashville Tennessee and this fall throughout Illinois. Cheers!

**RYE YOU 'LIL PUNK:** Style: American IPA. OG: 1.063. IBU: 60.0. ABV: 7.0%. SRM: 8.0.

**SAISON:** Style: Saison/Farmhouse Ale. OG: 1.049. IBU: 20.0. ABV: 5.5%. SRM: 7.0. A bastardized American version of a classic style, our Saison brings hoppy bitterness and hop flavor to your taste buds. Rye malt and a French Saison strain bring a spicy and earthy flavor and aroma pairing with the hops beautifully.

**SPREE BERLINER WEISSE:** Style: Berliner Weissbier. OG: 1.034. IBU: 15.0. ABV: 3.8%. SRM: 1.0.

**MARGARITA SPREE BERLINER WEISSE:** Style: Berliner Weissbier. OG: 1.038. IBU: 15.0. ABV: 3.8%. SRM: 1.0. ☺

**OBLIGATORY PUMPKIN ALE:** Style: Pumpkin Ale. OG: 1.09. IBU: 65.0. ABV: 10.0%. SRM: 42.0. ● 2:30.

## RUSH RIVER BREWING CO. | 119

[www.rushriverbeer.com](http://www.rushriverbeer.com)

990 Antler Ct, River Falls, WI, 54022

Rush River beers are brewed, kegged and bottled in River Falls, WI. Our beers are UNFILTERED and UNPASTEURIZED giving them more flavor, a robust mouthfeel (not watery) 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. We currently offer five full-time beers, and brew scheduled seasonals.

**BUBBLEJACK:** Style: American IPA. IBU: 65.0. ABV: 6.5%. Incredibly smooth, this ale is truly a phenomenon in taste. This American Style IPA is brewed with a lighter grain bill which allows the various Yakima Valley hops to shine. Bubblejack IPA is also dry-hopped prior to packaging for an added hop aroma. Available year round.

**DOUBLE BUBBLE:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0%. Available year-round. Originally our summer seasonal, demand has forced us to offer the Double Bubble all year long, and we don't mind one bit. This hop-whopper is the bigger brother to our very popular Bubblejack India Pale Ale. Light in color, the hops do the talking in this full-bodied ale. For this version, we've doubled the hops and added three pounds of local honey per keg. Extremely smooth and slightly sweeter than the original, a little goes a long way. Available year round.

**LOST ARROW:** Style: American Porter. ABV: 5.0%. Dark as night and very complex, this tasty Porter is a real gem. Lighter in alcohol than many expect, this beer is incredibly smooth and has really grown into a crowd pleaser. Available year-round to feed the addicted. Available year round.

**LYNDALE BROWN ALE:** Style: American Brown Ale. ABV: 7.0%. Available August through November. This beer was designed to keep you warm on a fall day. Not too sweet, we gave it a healthy hop-bite and deep flavor to follow the change of seasons. Specialty malts give it not only its earthy color, but lend biscuit and caramel flavors to this Autumnal standby.

**SMALL AXE GOLDEN ALE:** Style: American Pale Wheat Ale. ABV: 4.5%. Originally a summer seasonal offering, the Small Axe has graduated into a full-time seller. Brewed with white wheat and barley from WI, this beer is not what you'd expect from a wheat ale. Cool and crisp, this lively ale is a great introduction to craft beers. Nancy's favorite and goes great with Cheddar cheese! Available year round.

**THE UNFORGIVEN:** Style: American Amber/Red Ale. ABV: 5.5%. Rich in flavor and mildly sweet, this amber ale is dry-hopped in the conditioning tank to add a subtle herbal nose. The robust caramel color and flavor is complemented with a frothy head that leaves a thick lacing on the glass. A classic session ale, great with food. Available year round.

**ÜBERALT:** Style: Altbier. ABV: 8.5%. Available April through July. Our Alt is a much stronger version of the traditional Dusseldorf Altbiers. An ancient style from the Rhineland, Altbiers are ales that were virtually wiped out by German lagers in the 1800's. We use plenty of European hops and German pilsner malts to brew a remarkably clean beer. We then rest it in the cooler for two months to achieve the mellow finish that is the Überalt's trademark. Seasonal.

**MINION:** Style: American IPA. IBU: 70.0. ABV: 7.0%.

## SAINT FRANCIS BREWERY AND RESTAURANT | 405

[www.stfrancisbrewery.com](http://www.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.

### THE GREAT LAKES WATER CONSERVATION CONFERENCE SUPPORTS THE GREAT TASTE OF THE MIDWEST!

*Join us!*

-in- GRAND RAPIDS,  
MICHIGAN

**October 21-23, 2014**

**SPEAKERS** at this all-volunteer conference on October 22 include:

Dave Engbers, Founders Brewing Co.

Jaime Jurado, Abita Brewing Co.

Walker Modic, Bell's Brewery

Karl Ockerl, Technical Director, Master Brewers Assn. of the Americas

Chuck Skyppek, Brewers Association

Clay Robinson and Andy Fagg, Sun King Brewing Co.

Ian Hughes, Goose Island Beer Co.

Jason Spaulding, Brewery Vivant - and more

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**ONE DAY RATE // \$175**

**FULL TWO-DAY CONFERENCE // \$225 full package**

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Register online  
[www.conserve-greatlakes.com](http://www.conserve-greatlakes.com)

Sponsors welcome! Call organizer,  
Lucy Saunders 800-760-5998

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**ENVY IPA:** Style: American IPA. ABV: 7.5%. This American-style IPA delivers the malty backbone that you like with the crisp, refreshing hoppiness that you deserve!

**GLUTTONY SUMMER NIGHT SAISON:** Style: Saison/Farmhouse Ale. ABV: 7.7%. This Belgian Farmhouse ale features a golden hue and a sweet citrusy flavor with hints of spice and orange.

**GREED GOLDEN ALE:** Style: Kölsch. ABV: 5.8%. Our Golden Ale was inspired by the Kölsch beers brewed in Cologne, Germany. It is top fermented and then lagered producing a smooth, crisp and refreshing beer.

**LUST WEISSBIER:** Style: Hefeweizen. ABV: 6.5%. A generous amount of wheat and a special strain of yeast creates LUST. Served "mit hefe" where the yeast is not filtered out, giving the beer a cloudy appearance.

**SLOTH NUT BROWN ALE:** Style: American Brown Ale. ABV: 5.7%. Our Nut Brown is medium-bodied and has a toasted, nutty maltiness.

## SAMUEL ADAMS BREWING CO. | 520

[www.samueladams.com](http://www.samueladams.com)

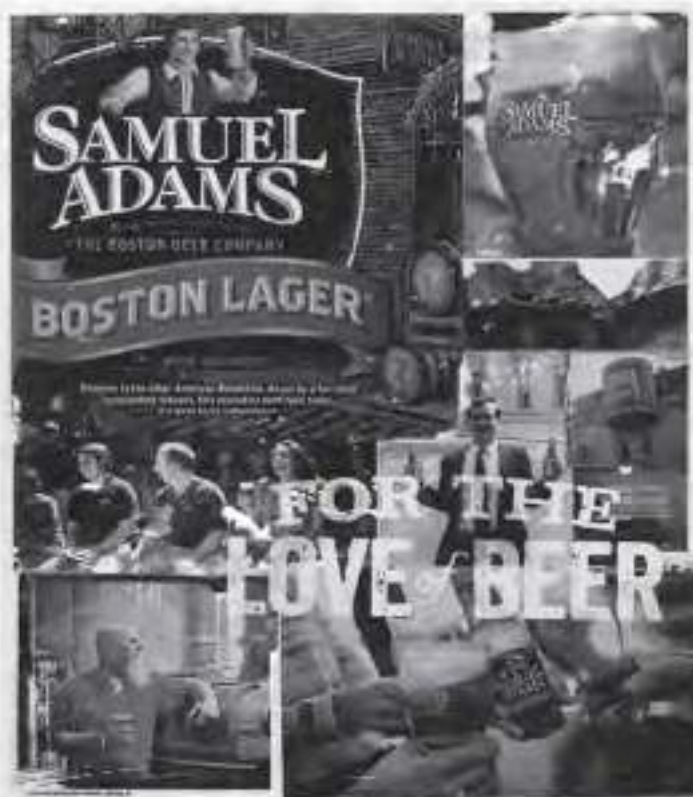
1625 Central Pkwy, Cincinnati, OH, 45214

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 brew house and after a recent \$6 million expansion, has an annual capacity of 750,000 bbls. The Cincinnati brewery brews about 20% of the company's beers, with an emphasis on the small batch, higher gravity brew styles. 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.

**ANGRY ORCHARD CRISP APPLE:** Style: Cider. ABV: 5.0%. This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste. The fresh apple aroma and slightly sweet, ripe apple flavor make this cider hard to resist.

**BELGIAN SESSION:** Style: Belgian Pale Ale. IBU: 16.0. ABV: 4.25%.

**BOSTON LAGER:** Style: American Amber/Red Lager. IBU: 30.0. ABV: 4.9%. SRM: 11.0. Bold, rich and complex. The distinctive balance of spicy, complex hops, slightly sweet



roast malts, and smooth finish, are what give this full-flavored taste. The unmistakable character of this brew began as our original and became an American original.

**OCTOBERFEST - MARZEN:** Style: Märzen/Okttoberfest. IBU: 15.0. ABV: 5.3%. SRM: 20.0. In 1810, Munich celebrated the wedding of their Crown Prince with a special beer. Our version of this classic Oktoberfest lager masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors, including caramel and toffee. The malt is complemented by an elegant bitterness imparted by the Bavarian Noble hops.

**SAMUEL ADAMS BLUEBERRY HILL LAGER:** Style: Fruit/Vegetable Beer. IBU: 18.0. ABV: 5.5%.

**SAMUEL ADAMS HONEY QUEEN:** Style: Braggot. IBU: 10.0. ABV: 7.5%.

**SAMUEL ADAMS LATITUDE 48 DECONSTRUCTED IPA - SIMCOE:** Style: American IPA. ABV: 6.0%.

**SAMUEL ADAMS THIRTEENTH HOUR STOUT (BARREL ROOM COLLECTION):** Style: Belgian Strong Dark Ale. IBU: 17.0. ABV: 9.0%. A dark Belgian-style stout with notes of spice, coffee, chocolate & oak The 13th Hour Is The Witching Hour and a time when strange brews can occur With 13 ingredients, we combine the roasted chocolate and coffee notes of a stout with the complex spicy character of a Belgian-style ale aged in oak for a dark, robust, and bewitching brew.

**REBEL IPA:** Style: American IPA. IBU: 45.0. ABV: 6.5%.

**ANGRY ORCHARD GREEN APPLE:** Style: Cider. ABV: 5.0%.

**ANGRY ORCHARD ELDERFLOWER:** Style: Cider.

## SAND CREEK/PIONEER BREWING CO. | 116

[www.sandcreekbrewing.com](http://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. Today, the Sand Creek Brewing Company continues that proud tradition by offering great beers brewed at the same location. 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 Korean War to bottling Coca-Cola and private labeled soft drinks. In late 1996, brothers Jim and Dave Hellman purchased the old brewery, refurbished the building and installed a brand-new, state-of-the-art brewing system. In 1999, the Sand Creek Brewing Co. became a reality with the first official brewing of Sand Creek Golden Ale.

**BOURBON BARREL AGED WILD RIDE:** Style: American IPA. IBU: 68.0. ABV: 6.0%.

**ENGLISH STYLE SPECIAL ALE:** Style: Extra Special/Strong Bitter. IBU: 25.0. ABV: 6.0%. SRM: 13.0.

**ONE PLANET - MULTIGRAIN ALE:** Style: Session Beer. IBU: 6.0. ABV: 5.0%. SRM: 6.0.

**OSCAR'S CHOCOLATE OATMEAL STOUT:** Style: Oatmeal Stout. IBU: 30.0. ABV: 5.0%. SRM: 102.0.

**SAND CREEK HARD LEMONADE:** Style: Fruit/Vegetable Beer. IBU: 1.0. ABV: 6.0%.

**SAND CREEK HARD CRANBERRY LEMONADE:** Style: Fruit/Vegetable Beer. IBU: 1.0. ABV: 6.0%.

**SAND CREEK WILD RIDE IPA:** Style: American IPA. IBU: 68.0. ABV: 6.0%. SRM: 7.0.

**BARREL AGED GOODNESS!:** Style: Experimental.

**SAND CREEK AMERICAN PALE ALE:** Style: American Pale Ale. IBU: 35.0. ABV: 5.0%. SRM: 9.0.

## SCHLAFLY BEER | 416

[www.schlafly.com](http://www.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 22nd 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 16th annual HOP in the City beer festival

at The Tap Room on Saturday, September 13th, 2014. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: Oak-Aged Barleywine, Bourbon Barrel-Aged Imperial Stout, Bière de Garde, Grand Cru, Tripel, Quadrupel, Raspberry Coffee Stout, Old Ale, and Weizenbock, as well as a foray into sour beers in our subterranean Spoiler Room. Schlafly Bottleworks opened a few miles away eleven years ago, brewing nearly 50,000 bbls in 2013, 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.

**KÖLSCH (OLD):** Style: Kölsch. OG: 11.8. IBU: 25.0. ABV: 4.8%. SRM: 6.0. 11.8°P A classic golden ale with the crisp, clean finish of a lager. Gold-medal winner, 2010-World Beer Cup. (all year)

**PUMPKIN ALE:** Style: Pumpkin Ale. OG: 18.5. IBU: 16.0. ABV: 8.0%. SRM: 27.0. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal)

**SESSION IPA:** Style: American IPA. OG: 11.7. IBU: 30.0. ABV: 4.5%. SRM: 10.0. An assertive golden ale packed with the bold flavor and aroma of American hops. (seasonal)

**VANILLA IMPERIAL STOUT:** Style: American Double/Imperial Stout. OG: 23.0. IBU: 40.0. ABV: 10.5%. SRM: 75.0. Our 2012 Imperial Stout aged for over three months in freshly emptied bourbon barrels with whole vanilla beans.

**RASPBERRY HEFEWEIZEN:** Style: Fruit/Vegetable Beer. OG: 10.5. IBU: 16.0. ABV: 4.1%. SRM: 7.5.

**YAKIMA WHEAT ALE:** Style: American Pale Wheat Ale. OG: 11.5. IBU: 25.0. ABV: 5.0%. SRM: 4.5.

**EXPORT IPA:** Style: English India Pale Ale. OG: 16.7. IBU: 65.0. ABV: 7.2%. SRM: 14.0.

**BLACKBERRY CIDER:** Style: Cider. ABV: 7.2%.

**BERLINER WEISSE:** Style: Berliner Weissbier. OG: 10.5. IBU: 16.0. ABV: 4.4%. SRM: 6.0.

**LEWIS OSTERWEIS HARD GINGER BEER:** Style: Herbed/Spiced Beer. OG: 10.5. IBU: 16.0. ABV: 4.2%. SRM: 6.0.

## SHIPWRECKED BREWPUB | 407

[www.shipwreckedmicrobrew.com](http://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%. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

**INDIA PALE ALE:** Style: American IPA. IBU: 45.0. ABV: 6.0%. You want hoppy? Here it is! This "big beer" is medium to heavy bodied with big herbal and citrus flavors in the hops. Just enough malt balances out the flavor and gives the IPA a nice backbone.

**PENINSULA PORTER:** Style: American Porter. ABV: 5.4%. A dark, full bodied beer, with overtones of coffee and roasted barley. Slightly sweet with enough hops to balance out the full malt flavor.

**SUMMER WHEAT:** Style: Hefeweizen. ABV: 5.8%.

## SHORELINE BREWERY & RESTAURANT | 321

[www.shorelinebrewery.com](http://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 Kolsch 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!

**STELLA BLUE:** Style: Fruit/Vegetable Beer. A light, refreshing, crisp ale with a hint of blueberry.

**LY-KO-KI-WE KÖLSCH:** Style: Kölsch. A crisp and refreshing German style ale

**BELTAIN:** 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 (2010 & 2011 VINTAGES):** Style: Scotch Ale/Wee Heavy. Barrel Aged Series: Heavy Scotch Ale Aged in Bourbon Barrels.

**DISCOMBOBULATION (2010 & 2011 VINTAGES):** Style: American Barleywine. Barrel Aged Series: Celebration Ale Aged in Bourbon Barrels

**EXPONENTIAL ALE:** Style: American Pale Ale.

**IMPERIAL RASBERRY:** Style: Fruit/Vegetable Beer. 🍷 Aged in Cabernet Sauvignon Barrels

**LOST SAILOR:** Style: American Double/Imperial Stout. 🍷 Imperial Stout Aged in Bourbon Barrels

**RILLO RYE:** Style: Rye Beer. Double Rye Aged in Rye Whiskey Barrels

**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.

**RELENTLESS WINTER BALTIC PORTER:** Style: Baltic Porter.

**BENNY'S AMERICAN PALE ALE:** Style: American Pale Ale. Classic West coast style pale ale, slightly hoppy with a citrus finish

## SHORT'S BREWING CO. | 605

[www.shortsbrewing.com](http://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!

**AGAVE PEACH WHEAT:** Style: American Pale Wheat Ale. IBU: 35.0. ABV: 5.0%.

**ANNIVERSARY ALE 2006 PART DEUX, GRAPEFRUIT:** Style: American Double/Imperial IPA. ABV: 9.5%.

**CINNABILLY:** Style: Doppelbock. IBU: 30.0. ABV: 7.0%.

**GITCHY GITCHY OH LA LA:** Style: Experimental. IBU: 23.0. ABV: 4.5%.

**GOLDEN EAGLE:** Style: Belgian Pale Ale. IBU: 30.0. ABV: 11.0%.

**IMPERIAL PEACHES AND CRÈME:** Style: Fruit/Vegetable Beer. IBU: 45.0. ABV: 8.3%.

**IMPERIAL SOFT PARADE:** Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 9.0%.

**IN THE WHEAT OF PASSION:** Style: American Pale Wheat Ale. IBU: 53.0. ABV: 5.0%.

**IT'S ABOUT THYME:** Style: American IPA. IBU: 60.0. ABV: 7.5%.

**MMMKEY:** Style: American Pale Lager. IBU: 85.0. ABV: 5.0%.

## SILVER CREEK BREWING CO. | 313

[www.SilverCreekBrewing.com](http://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.

**SILVER CREEK KOLSCH (KÖLSCH)**

**SILVER CREEK BLONDE ROOT BEER (ROOT BEER)**

**OKTOBERFEST (MÄRZEN / OKTOBERFEST)**

**PORTER (BALTIC PORTER)**

## SOLEMN OATH BREWERY | 509

[solemnoathbrewery.com](http://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. OG: 15.5. IBU: 90.0. ABV: 7.5%. SRM: 4.5.

Copious amounts of piney, citrusy American hops make a light malt sweetness their bitch in this full-flavored Belgian IPA. Aggressive bitterness, massive hop flavor and super fruity Belgian yeast.

**HEXAFOOS:** Style: Saison/Farmhouse Ale. OG: 11.5. IBU: 40.0. ABV: 5.6%. SRM: 3.0. golden colored farmhouse ale with a fruity Saison yeast zang and notes of citrus and summer stonefruit.

**SNAGGLETOOTH BANDANA:** Style: American IPA. OG: 14.5. IBU: 85.0. ABV: 6.5%.

SRM: 5.5. Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied West Coast IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun.

**MAJOR BIG TIME:** Style: American Black Ale. OG: 14.0. IBU: 115.0. ABV: 6.0%. SRM: 29.0.

**PYRROS:** Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 26.0. ABV: 6.8%. SRM: 14.0.

**THE ROYAL WE:** Style: Altbier. OG: 13.0. IBU: 46.0. ABV: 5.0%. SRM: 16.0.

## SOUTH SHORE BREWERY | 202

[www.southshorebrewery.com](http://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 it's 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 is a proud and active member in the Wisconsin Brewers Guild.

**WHEAT DOPPLEBOCK:** Style: Weizenbock.

# Leave Wisconsin

WE ONLY BITE SOMETIMES



TAPROOM HOURS / W-TH 12-9 / F-SA 12-11 / SU 12-7  
SOLEMN OATH BREWERY, 1661 GURNEY AVE. STE. 179 NAPERVILLE, IL. 60540

@SOLEMN OATH BEER // SOLEMNOATHBREWERY.COM  
ALSO AVAILABLE AT SELECT ACCOUNTS IN MILWAUKEE AND MADISON

**AMERICAN PALE ALE:** Style: American Pale Ale. IBU: 55.0. ABV: 6.3%. There are two things that distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. This beer features American bittering and aroma hops.

**BOURBON BARREL COFFEE MINT STOUT:** Style: American Stout. ABV: 6.1%. This beer uses the Rhoades' Scholar Stout recipe as it's base. That being a "sweet" stout by definition. More like the London Stouts ( Makeson; Chocolatey) and unlike the Irish Stouts ( ie. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. It's aged for at least three months in 12-15 year old bourbon barrels.

**HIGHLANDER BLUEBERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 9.0. ABV: 5.5%. We have infused blueberry juice into our classic Bavarian Style Hefeweizen. (It is the equivalent of 2 pounds of fruit for each gallon of finished beer.) Inspired by the dedicated folks at Highland Valley Farms, Bayfield, WI, we have teamed up with them to develop this unique beer.

**NORTHERN LIGHTS:** Style: Cream Ale. IBU: 10.0. ABV: 4.3%. "ALE BREWED WITH HERBS" As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. Additionally, we've introduced a blend of herbs into the finished product.

**NUT BROWN ALE:** Style: English Brown Ale. IBU: 17.0. ABV: 5.5%. Don't be intimidated by the rich walnut color. This beer is really not heavy at all. It is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew; it's a very social drink and goes great with all types of food.

## SPRECHER BREWERY | 303

[Rwww.sprecherbrewery.com](http://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.

**BLACK BAVARIAN:** Style: Schwarzbier. IBU: 32.0. ABV: 6.0%.

**COMMANDO:** Style: Scotch Ale/Wee Heavy. ABV: 10.0%. Bourbon aged Scotch Ale

**CZAR BREW:** Style: Russian Imperial Stout. ABV: 11.0%. Russian Imperial Stout Aged In Oak Bourbon Barrels

**HARD GINGER:** Style: Herbed/Spiced Beer.

**HEFE WEISS:** Style: Hefeweizen. IBU: 11.0. ABV: 4.2%. This coarse-filtered wheat ale is fermented with a German yeast culture for a refreshingly light spiciness and hints of citrus fruit. A cloudy appearance and an immense creamy head are characteristic of this lightly hopped Bavarian Brew.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. ABV: 6.0%.

## SQUARE ONE BREWERY AND DISTILLERY | 308

[www.squareonebrewery.com](http://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 19 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. In

2008 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 Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 750 barrels per year.

**BLACK EYED PA:** Style: American Black Ale. OG: 16.5. IBU: 75.0. ABV: 6.25%. SRM: 40.0.

**PILSNER:** Style: Czech Pilsener. OG: 12.5. IBU: 45.0. ABV: 5.5%. SRM: 2.0.

**SPICY BLONDE:** Style: Herbed/Spiced Beer. OG: 11.5. IBU: 14.0. ABV: 4.5%. SRM: 1.5. A twist on the traditional Belgian Witbier, with ours featuring a generous amount of lemon grass and a touch of fresh ginger. Crisp, tart and refreshing this unfiltered beer is an excellent thirst quencher. This beer is a summer seasonal at Square One Brewery and Distillery.

**OH HAWAII:** Style: American Pale Wheat Ale. OG: 11.0. IBU: 12.0. ABV: 4.75%. SRM: 1.5.

## STEVENS POINT BREWERY | 701

[www.pointbeer.com](http://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%. Traditional hand-crafted hard apple cider.

**CIDERBOYS PEACH COUNTY HARD CIDER:** Style: Cider. ABV: 5.0%. Crisp apple hard cider blended with the fresh taste of strawberries.

**CIDERBOYS PINEAPPLE HULA:** Style: Cider. ABV: 5.0%. Cider

**POINT BEYOND THE PALE IPA:** Style: American IPA. IBU: 64.0. ABV: 5.5%. Galaxy hops are the star of the show while notes of passion fruit shine through. Beyond the Pale IPA has a crisp finish with lingering hop bitterness that is out of this world.

**POINT OKTOBERFEST:** Style: Märzen/Okttoberfest. IBU: 15.0. ABV: 5.15%. Point Oktoberfest is an authentic Marzen Style Lager beer, a style reminiscent of the beers originally brewed for the first Oktoberfest Celebrations in Germany during the early 1800's. Craft brewed using Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer brewed in celebration of the upcoming season. 5.15 abv, 15 IBU's

**WHOLE HOG PUMPKIN ALE:** Style: Pumpkin Ale. ABV: 7.5%. Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.

## STONE CELLAR BREWPUB | 418

[www.stonecellarbrewpub.com](http://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 9 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.

**BLUEBERRY WHEAT ALE:** Style: American Pale Wheat Ale. ABV: 4.6%. A light and effervescent wheat ale with huge additions of fresh blueberries and plum that rounds out a perfect summer libation.

**BOURBON BARREL WEE HEAVY:** Style: Scotch Ale/Wee Heavy. IBU: 27.0. ABV: 8.0%.

**SCOTTISH ALE:** Style: Scottish Ale. OG: 12.5. IBU: 16.0. ABV: 4.4%. An easy drinking amber beer with focus on the malt bill. A malt forward brew with a touch of smokiness and faint hops.

**VANILLA STOUT:** Style: Oatmeal Stout. OG: 14.3. IBU: 28.0. ABV: 5.0%. An English-style oatmeal stout infused with pure vanilla for an unforgettable flavor.

## STONEFLY BREWING CO. | 406

[www.stoneflybrewery.com](http://www.stoneflybrewery.com)

735 E. Center St., Milwaukee, WI, 53212

Stonefly Brewing Company was established in 2005 in the former Onopa brew house. Located in Milwaukee's Riverwest neighborhood. We produce 11 year round beers, with rotating seasonal and specialty beers. Our kitchen offers pub fare as well as Friday fish fry and Saturday and Sunday Brunch. Open 4p.m. Monday-Friday, 10a.m. Saturday-Sunday.

**TIMMUS IPA:** Style: American IPA. ABV: 7.0%.

**MOUSTACHE RIDE PALE ALE:** Style: American Pale Ale. OG: 13.0. ABV: 6.0%.

**PIERCE STREET PORTER:** Style: American Porter. ABV: 5.0%.

**THE 53212 AMBER LAGER:** Style: American Amber/Red Lager. ABV: 5.0%. 11P

## SUMMIT BREWING CO. | 515

[www.summitbrewing.com](http://www.summitbrewing.com)

910 Montreal Circle, Saint Paul, MN, 55102

After 27 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](http://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!

**OKTOBERFEST:** Style: Märzen/Oktoberfest. OG: 16.0. IBU: 25.0. ABV: 6.7%. Brewed in the classic Märzen style with Northern Brewer hops from Germany. Rich, toffee malt flavors up front with a clean hop finish. ABV: 6.6% IBU: 25 Malts: Moravian 37, Caramel, Munich, Harrington Hops: Northern Brewer, Tettnanger, Saaz

**SÁGA IPA:** Style: American IPA. OG: 14.0. IBU: 80.0. ABV: 6.4%. Named after the Norse goddess Sága IPA, drinking companion of the God Odin. With a divine tropical fruit hop aroma and clean, assertive bitterness this beer was recently named "Best New Year-Round Beer" by Star-Tribune's 2013 Best of MN). Malts: Harrington, Caramel. Hops: Centennial, Amarillo, Citra, Rakau (dry-hopped: Amarillo, Citra, Rakau)

**SUMMIT PILSENER:** Style: Czech Pilsener. OG: 11.0. IBU: 25.0. ABV: 4.8%. This beer showcases the marvelous flavor of Moravian 37 Pilsener malt grown on founder Mark Stutrud's family farm in North Dakota. Authentic Saaz hops from the Czech Republic give the beer just the right amount of spicy floral aroma. With a crisp, refreshing malt backbone and lightly spiced hops, it's a taste of the Bohemian life. Malts: Moravian 37, Caramel. Hops: Vanguard, Saaz

**LIMITED RELEASE UNION SERIES # 3 - SOUTHERN CAPE SPARKLING**

**ALE:** Style: Experimental. OG: 10.5. IBU: 47.0. ABV: 4.4%.

**SUMMER ALE - ON CASK:** Style: Kölsch. OG: 11.0. IBU: 32.0. ABV: 4.9%. ☀ 1:00. Citrus

### ROOKIE

## SUN KING BREWERY | 105

135 N College Ave, Indianapolis, IN, 46202

[www.sunkingbrewing.com](http://www.sunkingbrewing.com)

Sun King Brewing Company is an Indianapolis-based Craft Brewery with a focus on continually crafting traditional seasonal and unique specialty beers.

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.

**SUNLIGHT CREAM ALE (CREAM ALE):** ABV: 5.3%% IBUs: 20.0

**WEE MAC SCOTTISH ALE (SCOTTISH ALE):** ABV: 5.3%% IBUs: 23.0

**OSIRIS PALE ALE (AMERICAN PALE ALE):** ABV: 5.6%% IBUs: 50.0

**FISTFUL OF HOPS (ORANGE) SEASONAL IPA (AMERICAN IPA):** ABV: 6.3%% IBUs: 75.0

**GFJ (GRAPEFRUIT JUNGLE) FIRKIN (AMERICAN IPA):** ABV: 7.5%% IBUs: 77.0

**BIG H (HEFEWEIZEN):** ABV: 5.0%% IBUs: 15.0

**BIG IRON BARLEYWINE (ENGLISH BARLEYWINE):** ABV: 10.0%% IBUs: 61.0

**3 MORE BEERS TBD (EXPERIMENTAL)**

## **SURLY BREWING CO. | 501**

[www.surlybrewing.com](http://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.

**BITTER BREWER:** Style: English Bitter. OG: 9.5. IBU: 37.0. ABV: 4.1%. SRM: 8.0. Not really a British bitter, this low alcohol pale ale is light orange in color, with grassy-tangerine like hop aromas, toasty malt profile and a clean, light finish.

**CACAO BENDER:** Style: American Brown Ale. IBU: 45.0. ABV: 5.1%. Mahogany hued ale infused with coffee, vanilla beans and cacao nibs.

**DAMIEN:** Style: American Black Ale. ABV: 5.0%.

**FURIOUS:** Style: American IPA. IBU: 99.0. ABV: 6.2%. An amber colored ale with citrusy hoppy aromas and flavors balanced out by a chewy caramel malt backbone and a refreshing bitter finish.

**MISANTHROPE:** Style: Saison/Farmhouse Ale. Belgian style Saison aged with Brett in used white wine barrels.

**OVERRATED!:** Style: American IPA. Pale gold American IPA with fruity (grape ape - fruit loops) aromas from generous dry hopping.

**ASATOR VIKING IPA:** Style: American Black Ale.

**DARKNESS-:** Style: Russian Imperial Stout. ABV: 9.8%.

**OAK AGED DANDELION SAISON:** Style: Saison/Farmhouse Ale.

**PENTEGRAM- WBA:** Style: Experimental.

## **SWEET MULLETS BREWING CO. | 427**

[www.sweetmulletsbrewing.com](http://www.sweetmulletsbrewing.com)

N58W39800 Industrial Rd, Oconomowoc, WI, 53066

Sweet Mullet's Brewing Company is a brewpub that features a rotating menu of a dozen unique beers created by the Brew Master and Owner Mark Duchow. Located on the west side of Oconomowoc, Wisconsin at N58W39800 Industrial Road in a small industrial park. Mark's career in the brewing industry has spanned two decades. Starting as a keg washer and rapidly increasing responsibility to become a highly recognized award-winning Brew Master. Sweet Mullet's 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 Mark. 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.

**ELEVEN:** Style: Belgian IPA. IBU: 28.0. ABV: 8.0%.

**JORGE:** Style: Chile Beer. IBU: 15.0. ABV: 4.2%. A light American Blond ale infused with fresh jalapeno peppers. This beer is light and refreshing with the flavor and aroma of fresh jalapeno with a mild hint of heat in the finish.

**STEINBIER:** Style: Old Ale. IBU: 25.0. ABV: 6.0%. Made with superheated granite rocks giving it a caramel/toffee flavor and aroma

**HERITAGE:** Style: American Wild Ale. IBU: 14.0. ABV: 6.0%.

**BEORN:** Style: Flanders Oud Bruin. IBU: 26.0. ABV: 6.0%.

## TALLGRASS BREWING CO. | 422

[www.tallgrassbeer.com](http://www.tallgrassbeer.com)

8845 Quail Lane, Manhattan, KS, 6650

The decision to found Tallgrass Brewing Company was made by Jeff Gill and his wife Tricia on April 8, 2006. Tricia had asked Jeff THAT question: "What do you want to do with the rest of your life?" Jeff had been thinking about that exact question quite a bit. "I want to start a microbrewery!" Jeff answered. He had been an avid homebrewer for six years and loved to brew beer that people enjoyed.

**8-BIT PALE ALE (AMERICAN PALE ALE) ABV:** 5.2%% IBUs: 40.0. Just like those classic video games we all grew up with, 8-Bit Pale Ale is spectacularly simple at first glance yet remarkably fun and complex when you get into it. Our Hop Rocket infuses the character of Australian grown Galaxy Hops into an American Pale Ale, giving a unique tropical, almost melon aroma in a classic American style.

**BUFFALO SWEAT WITH ORANGE PEEL & COCOA NIBS (MILK / SWEET STOUT)**

**ETHOS IPA (AMERICAN IPA) ABV:** 6.8%% IBUs: 110.0. A beer foretold in legend.

Crafted from a palate of six types of hops, this is no ordinary IPA. Double dry-hopping, with three hop varieties, creates an aroma that is big, bright and beautiful. The taste of Ethos explodes with juicy hop flavors, but this beer is carefully brewed with balanced malts to enhance the hops' natural character without overwhelming the senses. Drink it and be amazed.

**TEMPLETON RYE BARREL AGED VELVET ROOSTER (TRIPLE )**

**VELVET ROOSTER BELGIAN-STYLE TRIPLE (TRIPLE ) ABV:** 8.5%% IBUs: 40.0

OG: 1.08. Malts: Pilsner, Light Munich. Hops: German Tradition, East Kent Golding, Northern Brewer. This Belgian Triple lives up to its name. Smooth and carefully crafted like a fine velvet painting, but with an 8.5% ABV this bird has some spurs! This beer has a wonderful floral nose and a sweetness like candy.

### ROOKIE

## TEMPERANCE BEER CO. | 130

[www.temperancebeer.com](http://www.temperancebeer.com)

2000 Dempster St, Evanston, IL, 60202

**TEMPERANCE GATECRASHER IPA:** Style: English India Pale Ale.

**TEMPERANCE GREENWOOD BEACH BLONDE WITH PINEAPPLE:** Style: American Blonde Ale. ABV: 4.0%.

## THIRD BASE SPORTS BAR AND BREWERY | 120

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.

**BEGGAR JON'S HEFEWEIZE:** Style: Hefeweizen. OG: 13.5. IBU: 22.0. ABV: 4.6%. SRM: 4.4. ☀ 1:00.

**F-BOMB:** Style: American IPA. OG: 15.0. IBU: 82.0. ABV: 7.1%. SRM: 5.6. ☀ 1:00.

**RAZZLE DAZZLE:** Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 20.0. ABV: 4.8%. SRM: 4.0. ☀ 2:00.

**FIVE STAR DINER:** Style: Oatmeal Stout. OG: 14.4. IBU: 34.0. ABV: 5.3%. SRM: 48.0. ☀ 3:00.

**BIÈRE D'ÈTÈ:** Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 25.0. ABV: 6.3%. SRM: 3.5. ☀ 1:00.

**931 EAST MAIN STREET  
DOWNTOWN MADISON**



**THURSDAYS 4-10PM**

**FRIDAYS 4-10PM**

**SATURDAYS -10PM**

**(OPEN TIME CHANGES SEASONALLY)**

**FREE TASTING AND TOUR  
SPECIALTY COCKTAILS  
OUTDOOR PATIO**

**NOW SERVING:**

**OLD SUGAR FACTORY  
HONEY LIQUEUR**

**CANE AND ABE  
FRESHWATER RUM**

**AMERICANAKI OUZO**

## THIRD STREET BREWHOUSE | 310

[www.thirdstreetbrewhouse.com](http://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.

**BITTER NEIGHBOR BLACK IPA:** Style: American Black Ale. IBU: 62.0. ABV: 6.5%. SRM: 40.0. The rich darkness is not excessive as is sometimes seen in other craft iterations. A medium high hop flavor and aroma befits this style. The caramel and roasted malt flavors and aromas are enhanced with a well-controlled fruitiness.

**LOST TROUT BROWN ALE:** Style: American Brown Ale. IBU: 20.0. ABV: 4.9%. SRM: 20.0. 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.

**RISE TO THE TOP CREAM ALE:** Style: Cream Ale. IBU: 20.0. ABV: 4.1%. SRM: 2.0. This is a special beer style that is a satisfying refresher. The light body and pale color result in a mild aroma and taste, with its own unique signature. The hop impact is not excessive and compliments the pale malt flavor profile.

**THREE WAY PALE ALE:** Style: American Pale Ale. IBU: 40.0. ABV: 5.2%. SRM: 11.0. A sessionable pale ale with a deep golden hue and a flavor characterized by floral and citrus-like hops. The selection of three traditional and unique hops combined with three select malts creates a pleasing and balanced beer; described best by having a medium maltiness, a tropic hop character and a moderate fruitiness with hints of grapefruit, pear and a subtle spiciness.

## THIRSTY PAGAN BREWING | 220

[www.thirstypaganbrewery.com](http://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!

**INDIA PAGAN ALE:** Style: American IPA. OG: 1.06. IBU: 87.0. ABV: 6.6%. SRM: 8.0. The Pagan version of a west coast style IPA brings loads of hop aroma and flavor as well as a smooth malt backbone.

**VÉLO SAISON:** Style: Saison/Farmhouse Ale. OG: 1.05. IBU: 28.0. ABV: 5.4%. SRM: 7.0. A favorite summer beer. Tangy yeast profile and a floral hop aroma meet in this dry finishing easy drinking summer beer.

**LAWN CHAIR:** Style: Cream Ale. OG: 1.044. IBU: 16.0. ABV: 4.7%. SRM: 3.0.

**COFFEE VANILLA BURNTWOOD BLACK:** Style: American Black Ale. OG: 1.048. IBU: 19.0. ABV: 4.7%. SRM: 31.0. ☕ 04:00. Our house black ale tuned up with local cold press coffee and organic Vanilla bean.

**SPECIAL SOUR RELEASE:** Style: American Wild Ale. IBU: 20.0. ABV: 5.0%. 🕒 3:00. One of our single barrel aged sour ales TBD

## THREE FLOYDS BREWING CO. | 215

[www.3floyds.com](http://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.

**ALPHA KING PALE ALE:** Style: American Pale Ale. IBU: 66.0. ABV: 6.66%.

**APOCALYPSE COW:** Style: American Double/Imperial IPA. ABV: 9.5%. Brewed with lactose and oats

**ARCTIC PANZER WOLF:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0%. A massive IPA that will leave your palate it's hapless victim. Scorched earth is our brewery policy.

**DARK LORD 2013:** Style: Russian Imperial Stout. A demonic Russian Style Imperial Stout, brewed with Intelligensia coffee Mexican vanilla, and Indian sugar this beer defies description, available one day a year in April at the brewery, Dark Lord Day.

**DEESKO:** Style: Berliner Weissbier. ABV: 6.5%. Munster Style Berliner Weiss

**EVIL POWER:** Style: American Pale Lager. ABV: 6.5%. Pilsner, brewed with Heavy Metal Warriors Lair of The Minotaur

**GUMBALL HEAD:** Style: American Pale Wheat Ale. ABV: 5.6%.

**OWDE ENGLISH BAHWEY WHINE:** Style: English Barleywine. ABV: 10.5%.

**ZOMBIE DUST:** Style: American Pale Ale. ABV: 6.4%. Dry hopped American Pale Ale

**YUM YUM:** Style: American Pale Ale. ABV: 5.5%.

**FANTASMO:** Style: Light Lager. ABV: 3.9%.

**BARREL AGED BEHEMOTH:** Style: American Barleywine.

**DARK LORD 2014:** Style: American Double/Imperial Stout.

**BLOT OUT THE SUN:** Style: American Double/Imperial Stout. ABV: 10.4%.

**VANILLA BEAN DARK LORD:** Style: Abbey Ale.

**KINDERBIER:** Style: Abbey Ale.

## TIGHTHEAD BREWING CO. | 402

[www.tightheadbrewing.com](http://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 and Irie IPA are currently being distributed throughout Lake County and the northern Chicago area in draught form only. 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 to expand our year round offerings as we grow and are planning for a packaging line in year two of operations. 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 and Sunday's at 3:00 pm.

**BOXCAR PORTER:** Style: American Porter. IBU: 43.0. ABV: 6.9%. SRM: 35.0. 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!

**CHILLY WATER PALE ALE:** Style: American Pale Ale. IBU: 40.0. ABV: 4.8%. SRM: 5.0. 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!

**HAT TRICK TRIPLE:** Style: Tripel. IBU: 34.0. ABV: 8.9%. SRM: 3.7. Belgian style Tripel ale brewed with tradition and respect for the Trappist monks who have brewed this beer for centuries. European pilsner malt, aromatics, Sterling and Czech Saaz hops make this effervescent golden ale worthy of at least a try!

**IRIE IPA:** Style: American IPA. IBU: 134.0. ABV: 7.8%. SRM: 5.0. A malty and complex IPA which support the generous amount of Chinook, Centennial and Columbus hops. American Ale yeast ferments this beer clearly allowing the dank hop qualities to shine through... IRIE Mon!

**LEFT HAND MONKEY WRENCH:** Style: Euro Strong Lager. OG: 68.0. IBU: 57.6. ABV: 7.0%. SRM: 8.3.

**WEE HEADY:** Style: Scotch Ale/Wee Heavy. OG: 95.0. IBU: 27.0. ABV: 10.6%. SRM: 20.0. ☞

## TITLETOWN BREWING CO. | 327

[www.titletownbrewing.com](http://www.titletownbrewing.com)

200 Dousman St, Green Bay, WI, 54303

Since 1996, Titletown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district on the corner of Dousman Street and Donald Driver Way. Beginning in Fall of 2014, our brewery operations will transition across the street and into our new production brewery and tap room. We will be bottling our Johnny "Blood" Red, Green 19 IPA, and Boathouse Pilsner to start followed by a variety of seasonal brews and one-offs.

**GREEN 19:** Style: American IPA. OG: 15.0. IBU: 55.0. ABV: 6.5%.

**JOHNNY "BLOOD" RED:** Style: Irish Red Ale. OG: 14.0. IBU: 20.0. ABV: 6.0%. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

**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.

**DARK HELMET SCHWARTZBIER:** Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0%.

**DARK HELMET JAMMED:** Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0%. ☞

**GRATZER:** Style: Smoked Beer. OG: 9.0. IBU: 20.0. ABV: 5.0%.

**GRAND FUNK:** Style: American Wild Ale. OG: 16.0. IBU: 25.0. ABV: 7.0%.

## TOPPLING GOLIATH BREWING CO. | 516

[www.tgbrews.com](http://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 and Wisconsin, 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/Steam Beer. IBU: 11.0. 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, and clean to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

**DOUBLE DRY HOPPED GOLDEN NUGGET IPA:** Style: American IPA.

**GOLDEN NUGGET IPA:** Style: American IPA. IBU: 56.0. 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.

**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.

**PSEUDO SUE:** Style: American Pale Ale. IBU: 50.0. ABV: 5.8%. This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango, and papaya. If you're seeking a refreshing, hoppy drink, seek no further.

**ZEELANDER:** Style: American IPA. IBU: 60.0. 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 tones and marigolds. This is truly unlike any hop you've ever tasted. Dry hopped in cask 1.00pm.

**SMOOVE OPERATOR:** Style: American Brown Ale.

**SUEMO (PSEUDOSUE DRY HOPPED WITH MOSAIC):** Style: American Pale Ale. 🍷

**PSEUDOSUE DRY HOPPED WITH AMARILLO:** Style: Abbey Ale. 🍷

## TWO BROTHERS BREWING CO. | 101

[www.twobrosbrew.com](http://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.

**CANE & EBEL:** Style: Rye Beer. IBU: 68.0. ABV: 7.0%. Dry, but with a creamy touch of Thai Palm sugar and the Spicy tang of rye, all balanced by loads of the wackiest new hops we could lay our hands on. Yep, it's an original. And that's no sin.

**DOMAINE DUPAGE:** Style: Bière de Garde. IBU: 24.0. ABV: 5.9%. Inspired by the brothers time living in France, this food-friendly ale is deep amber in color, with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appetit!

**EBEL'S WEISS:** Style: Hefeweizen. IBU: 15.0. ABV: 4.9%. With nice malty sweetness and a soft aroma of clove, vanilla, and banana, this German style hefe weizen is unfiltered for a glowing orange haze.

**HOP CENTRIC:** Style: American Double/Imperial IPA. IBU: 100.1. ABV: 9.9%. Double IPA

**OUTLAW IPA:** Style: American IPA. IBU: 60.0. ABV: 6.3%. As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

**PRAIRE PATH ALE:** Style: American Blonde Ale. IBU: 25.0. ABV: 5.1%. A complex malt character that is paired with Saaz and Golding hops that create a mildly bitter finish. The result is a crisp, drinkable, savory ale that is light in color, but not in flavor.

**SIDEKICK:** Style: American Pale Ale. IBU: 36.1. ABV: 5.7%. Extra Pale Ale

**R & D IPA:** Style: American IPA. ABV: 6.0%.

**HOP CENTRIC BLACK:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 10.0%.

**MIDWESTERN DEATH METAL:** Style: American Double/Imperial Stout. IBU: 47.0. ABV: 10.0%.

**IRRITATED KOALA:** Style: American Black Ale. IBU: 46.0. ABV: 6.7%.

**ENGINE #1:** Style: Kölsch. ABV: 5.0%.

**FATHOM:** Style: American Wild Ale.

**????:** Style: American IPA.

## TYRANENA BREWING CO. | 216

[www.tyranena.com](http://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, eight 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 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 Tyranena beers.

**BITTER WOMAN IPA:** Style: American IPA. IBU: 68.0. ABV: 5.75%. Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma. Lest we forget Aunt Cal, an early resident of Lake Mills. Local history remembers her for blindly running into a hitching post and saying, "Excuse me Mr. Dodge!" It was said that she was an old sweetheart of the famous American poet, Henry Wadsworth Longfellow. And she still had the love letters to prove it! Sadly Aunt

Cal never wed. We brewed our Bitter Woman IPA the way we imagine Aunt Cal may have been, very fruity and intensely bitter. So lift up a pint of Bitter Woman IPA and toast Aunt Cal and the bitter woman you know. Cheers!

**HEADLESS MAN AMBER ALT:** Style: Altbier. IBU: 25.0. ABV: 5.25%. The ancient peoples that inhabited Wisconsin are known for building numerous celestial stone monuments and earthen effigy mounds to serve as symbols of their culture and beliefs. Unfortunately, most of these structures have fallen victim to the farmer's plow over the past 150 years. Not far from the brewery, lying preserved on the floor of Rock Lake, are two effigy mounds - a Headless Man and a Turtle. Legend tells us, as the Turtle can survive on both land and in water, its spirit helped guide the Headless Man into the afterlife. May the Turtle's spirit guide you to happiness with a Headless Man Amber Alt.

**HOPWHORE IMPERIAL IPA:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 7.5%. Overpowering perfume. Dripping with luscious hop flavor. And, oh what a body. You're in for one helluva experience!

**ROCKY'S REVENGE:** Style: American Brown Ale. IBU: 30.0. ABV: 5.75%. An American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale. Deep in the darkest depths of Rock Lake prowls a great saurian known today as Rocky. The legend of Rocky is old. The ancient inhabitants of Aztalan warned of the beast by building a giant serpent mound at the lake's edge. The early residents of Lake Mills were forewarned of a guardian placed in the lake to protect its sacred stone tepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear. Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyrannena.

**THREE BEACHES HONEY BLONDE ALE:** Style: American Blonde Ale. IBU: 10.0. ABV: 5.0%. Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent. Nothing beats a day at the beach. the sun, the sand and, of course, the scenery. Here in Lake Mills, the three beaches of Rock Lake have drawn young and old for generations. to laugh, to play, to frolic, to just escape stresses of life for a time. Three Beaches Honey Blonde is like a day at the beach.. light, bleached blonde, gleefully effervescent, free from bitterness and sure to improve your attitude. When you need a little attitude adjustment, spend a day at the beach with Three Beaches Honey Blonde.. and you won't even have to wash the sand out of your suit!

**SHEEP SHAGGER SCOTCH ALE:** Style: Scotch Ale/Wee Heavy. IBU: 22.0. ABV: 7.5%.

**IMPERIAL IPA WITH CITRA HOPS:** Style: American Double/Imperial IPA. IBU: 100.0. ABV: 7.5%.

**DEVIL OVER A BARREL:** Style: American Porter. ABV: 7.5%. 🕒 04:00. Imperial Oatmeal Porter. 60% Porter brewed with coffee beans and aged in bourbon barrels blended with 40% Porter brewed with coffee beans.

**THE DEVIL MADE ME DO IT!:** Style: American Porter. IBU: 37.0. ABV: 7.5%. 🕒 5:00. Imperial Oatmeal Porter Brewed with Coffee Beans A big ol' black beer with oatmeal silkiness. Aged with coffee beans from Sumatra and Costa Rica. Devilishly delicious.

**WHO'S YOUR DADDY?:** Style: American Porter. IBU: 37.0. ABV: 7.5%. 🕒 2:00. Bourbon Barrel-aged Imperial Porter Midnight black. Big, rich and semi-sweet. Dark malts yield coffee, caramel and toffee flavors. Barrel aging adds vanilla, toasted oak and hazelnut. Mmmm... satisfying. So... Who's your daddy now?

**DOUBLE STOUT:** Style: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5%. 🕒 1:00.

**DOUBLY DOWN 'N EVEN DIRTIER:** Style: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5%. 🕒 3:00.

## ROOKIE

# UNE ANNÉE | 103

1640 W Hubbard St, Chicago, IL, 60622

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles. Founded early 2012, Une Année is brewing at a location in the Kinzie Industrial Corridor and is available at most better bottle shops, bars and restaurants throughout Illinois and Wisconsin. Our brewing approach will be to make a few beers, very well. Our flagship beer is Belgian IPA called Maya. In addition, each season we release a different Belgian Abbey beer and Saison.

**MAYA:** Style: Belgian IPA. ABV: 7.6%. Inspired by the founder's daughter, and just like her, truly a one of a kind. A uniquely dryhopped Belgian Golden Ale with a subtle sweetness and a lot of mischievous tones. Don't be disarmed by her easy going nature, she packs quite a punch.

**ENKEL:** Style: Abbey Ale. ABV: 5.2%. Traditionally brewed as a table beer in monasteries, the Enkel is a session ale meant to accompany your meal. A Brett presence paired with a traditional Abbey Ale strain provides unexpected tropical fruit notes.

**LESS IS MORE SESSION SAISON:** Style: Saison/Farmhouse Ale. ABV: 4.6%. Big is not always better. You'll find substantial hop flavor, a complex yeast presence and a hint of orange all in this small package. Low bitterness leads to a clean finish, proving that less is more.

**MAYA PREMIÈRE IMPERIAL BELGIAN IPA:** Style: Belgian IPA. ABV: 10.5%. A blood-red American twist to the classic Belgian Golden Ale.

## UPLAND BREWING CO. | 107

[www.uplandbeer.com](http://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.

**CHAMPAGNE VELVET:** Style: Euro Pale Lager. IBU: 29.0. ABV: 5.2%. A pre-Prohibition style german lager brewed from 1902 recipe from the original Terre Haute Brewing co. in Souther IN. Refreshingly light pilsner body with some sweet complexities given off by the corn malt used in this recipe, make this the perfect summer lager.

**DRAGONFLY IPA:** Style: American IPA. IBU: 50.0. ABV: 6.5%. Malty balanced IPA with seven hop additions to give floral nose.

**INFINITE WISDOM TRIPEL:** Style: Tripel. IBU: 33.0. ABV: 9.25%. A strong classic belgian style ale brewed with two different belgian yeast strands to compliment both sweet and fruity notes.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.5%. Traditional Bavarian style lager. A rich and malty body are in balance with a crisp finish to make this Silver Medal winner at the World Beer Cup our best selling seasonal offering.

**VINYL TAP:** Style: Rye Beer. IBU: 36.0. ABV: 5.5%.

**BREAKFAST:** Style: Berliner Weissbier. IBU: 6.0. ABV: 3.5%. SRM: 2.0.

**COASTBUSTER:** Style: American Double/Imperial IPA. IBU: 65.0. ABV: 8.5%.

**VALLEY WEIZEN:** Style: Hefeweizen. IBU: 13.1. ABV: 5.3%. SRM: 5.4.

**LIGHTWAVE:** Style: Belgian Pale Ale. IBU: 34.0. ABV: 5.3%. SRM: 9.0.

## UPSTREAM BREWING CO. | 124

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.

**CASTAWAY COCONUT PORTER:** Style: American Porter. OG: 12.6. IBU: 11.0. ABV: 5.0%. Our Castaway Coconut Porter is a brown porter by style. All natural, unsweetened coconut was toasted in house and added to the kettle to impart its character. The aroma and flavor are malty with notes of chocolate. Toasted coconut makes a brief appearance up front and returns prevalent in the finish. Who says you can't drink dark beer in the summer?

**JOHNNY DORTMUNDER LAGER:** Style: Dortmund/Export Lager. OG: 12.9. IBU: 34.0. ABV: 5.6%. Upstream's Dortmund Lager is named in memory of Johnny Rosenblatt Stadium; home to the NCAA Men's College World Series for sixty years before the new

ballpark was opened in 2010. Our Dortmunder is medium-bodied and well balanced. This crisp brew has a lingering hop bitterness in the finish.

**RYEVELATION IPA:** Style: Rye Beer. OG: 13.0. IBU: 54.0. ABV: 5.3%.

**OBSESSION IPA:** Style: Session Beer. OG: 10.7. IBU: 56.0. ABV: 4.6%.

**MANGO HABANERO IPA:** Style: American IPA. OG: 15.0. IBU: 63.0. ABV: 6.4%. ☞

## URBAN CHESTNUT BREWING CO. | 125

[www.urbanchestnut.com](http://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.

**SCHNICKELFRITZ:** Style: Hefeweizen. OG: 11.6. IBU: 12.0. ABV: 4.8%. Bavarian Weissbier. The unmistakable characteristics of this German wheat beer are achieved with a yeast strain that is decidedly fruity and phenolic. You may note clove, nutmeg, vanilla, and banana-like aromas and flavors.

**STLIPA:** Style: American Double/Imperial IPA. OG: 18.0. IBU: 55.0. ABV: 8.0%. Double IPA. We pronounce it 'sta-leep-ah', you pronounce it how you like. STLIPA, an acronym for St. Louis India Pale Ale, is a well-balanced DIPa that uses Sterling, Cascade, Mt. Hood, Willamette, and Chinook hops.

**WINGED NUT:** Style: Herbed/Spiced Beer. OG: 13.1. IBU: 22.0. ABV: 5.4%. Chestnut Ale. The Flagship of our Revolution Series, this 'nutty' beer defies conventions and is brewed with Munich malt from Wisconsin, chestnuts, hops from the Willamette Valley in Oregon, and fermented with a Bavarian wheat beer yeast.

**ZWICKEL:** Style: Keller Bier/Zwickel Bier. OG: 12.1. IBU: 20.0. ABV: 5.2%. Bavarian Style Unfiltered Hefes. The Flagship of our Reverence series, this unfiltered, unpasteurized German lager, is a smooth drinking, vitamin rich (from the yeast), naturally cloudy beer. Brewed using barley malt from Franconia, hops from Hallertau, and fermented with a classic Bavarian lager yeast strain.

**2012 BOURBON BARREL AGED WOLPERTINGER:** Style: Experimental. OG: 17.8. IBU: 11.0. ABV: 9.9%. ☛ 4:30. Bourbon Barrel Aged Imperial Chestnut Ale. Never heard of the rarely seen, Bavarian-indigenous mammal the Wolpertinger? Well much like the original Wolpertinger, our "Wolpie" is a little Bavarian in nature, scarcely seen and definitely difficult to define...taxonomically speaking. We define "Wolpie" (beer-style wise) as Winged Nut on Acid - A high ABV, chestnut beer fermented with a Bavarian Weissbier yeast strain. Brewed once a year in celebration of UCBC's anniversary, this particular beer makes a short appearance at the beginning of the year and then hibernates in bourbon barrels until it reappears at the next year's celebration.

**STAMMTISH:** Style: German Pilsener. OG: 12.5. IBU: 36.0. ABV: 5.4%. ☛ 2:30.

**CUVEE DE PECHE:** Style: Lambic - Fruit. OG: 13.0. IBU: 10.0. ABV: 6.5%. ☛ 3:30.

**MERCATOR:** Style: Flanders Red Ale. OG: 14.0. IBU: 15.0. ABV: 6.3%. ☛ 1:30.

## VINTAGE BREWING COMPANY | 210

[vintagebrewingcompany.com](http://vintagebrewingcompany.com)

674 S. Whitney Way, Madison, WI, 53711

Welcome to Madison! Before or after the Great Taste of the Midwest, stop by our brewery at 674 S. Whitney Way for good times, great food, and exceptional hand-crafted award winning beer. We are a full-service restaurant and bar on Madison's westside. Our kitchen features "elevated Americana" - familiar, home-style favorites with our own creative culinary twists. Or visit our sister location, Vintage Spirits & Grill, in downtown Madison at 529 University Ave and enjoy a wide selection of craft beers on the patio. We love what we do, and we would love to share it with you!

**SCAREDY CAT:** Style: Oatmeal Stout. OG: 1.065. IBU: 30.0. ABV: 6.0%. Hearty and full-bodied oatmeal stout. Judged "Best of the Midwest" at US Beer Tasting Championships.

**SQUARE PIG:** Style: Rye Beer. OG: 1.048. IBU: 46.0. ABV: 5.0%. Hop-heavy golden rye ale, light-bodied celebration of PacNW hops!

**SUMMER SAHTI:** Style: Sahti. IBU: 8.0. ABV: 5.4%. 5.4% abv, 1.056 OG, 8 IBU's Rare Finnish farmhouse ale, rustic rye ale spiced with juniper- surprisingly refreshing!



## REVOLUTION OR REVERENCE?

WHEN YOU COME TO A FORK  
IN THE ROAD... TAKE IT.



[urbanchestnut.com](http://urbanchestnut.com)

**VELOURIA:** Style: Fruit/Vegetable Beer. OG: 1.058. IBU: 16.0. ABV: 6.2%. Peachy abbey wheat beer, the perfect antidote to the summer doldrums.

**SARSAPARILLA KILLA:** Style: Belgian Strong Dark Ale. OG: 1.091. IBU: 27.0. ABV: 9.9%.

**THE GRODZ:** Style: Smoked Beer. OG: 1.033. IBU: 22.0. ABV: 3.8%.

**TOY BOAT TOY BOAT:** Style: American IPA. OG: 1.07. IBU: 85.0. ABV: 7.8%.

**POLOTMAVY INCORRECT:** Style: Märzen/Okttoberfest. OG: 1.04. IBU: 32.0. ABV: 4.8%.

**HIBISCUS SAISON:** Style: Saison/Farmhouse Ale. OG: 1.06. IBU: 16.0. ABV: 6.3%.

**MCLOVIN:** Style: Irish Red Ale. OG: 1.05. IBU: 20.0. ABV: 5.3%.

**SMOKE & DAGGER:** Style: Smoked Beer. OG: 1.062. IBU: 32.0. ABV: 6.0%. 

**BEE'S KNEES:** Style: Cream Ale. OG: 1.049. IBU: 16.0. ABV: 5.0%. Honey Cream Ale.

## WATER STREET BREWERY | 413

[www.waterstreetbrewery.com](http://www.waterstreetbrewery.com)

1101 North Water St., Milwaukee, WI, 53202

Our three locations Milwaukee, Delafield and Grafton, will grow to 4 with the addition of another brewpub in Oak Creek Wisconsin. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

**GINGER PALE ALE:** Style: American Pale Ale. OG: 1.054. IBU: 40.0. ABV: 5.0%. SRM: 6.0.

**25TH ANNIVERSARY MEAD:** Style: Mead. OG: 1.072. ABV: 8.0%. SRM: 2.0. Every 5 years we brew a mead for our anniversary, this is the 25th anniversary mead, light and effervescent, technically a metheglyn with very light spicing of cinnamon and orange peel.

**DEPECHE MODE:** Style: Lambic - Fruit. OG: 2.0. IBU: 3.0. ABV: 5.0%. SRM: 3.0. Hefeweizen style Southern German wheat beer brewed with Weihenstephan's famous yeast.

**IRISH WHISKY STOUT:** Style: Irish Dry Stout. OG: 1.045. IBU: 40.0. ABV: 4.2%. SRM: 40.0. Belgian Wheat Ale spiced with coriander and orange peel.

**BELGIAN WIT:** Style: Witbier. OG: 1.04. IBU: 2.0. ABV: 4.0%. SRM: 2.0. A balanced IPA with just enough Midnight wheat to darken it up. Wheat and Caramel malts under 60 IBU of Centennial and Cluster hops.

## WHITE WINTER WINERY/MEADERY | 305

[www.whitewinter.com](http://www.whitewinter.com)

68323 A Lea Street, Iron River, WI, 54847

Established 1996. White Winter Winery produces high quality hand crafted meads, cider, and now brandy, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 150 miles of the cellar. We use what our neighbors produce to make a great product. This year we have brought several of our standards, hard cider, and our Kwench.

**"BIG & JUICY" BLUEBERRY:** Style: Fruit/Vegetable Beer. ABV: 6.5%. Light sparkling true wine coolers done in blueberry, raspberry and black currant. Fizzy, full of flavor, and deliciously naughty!

**"BOLD & SNAPPY" BLACK CURRANT:** Style: Fruit/Vegetable Beer. ABV: 6.5%. Light sparkling true wine coolers done in blueberry, raspberry and black currant. Fizzy, full of flavor, and deliciously naughty!

**CYSER:** Style: Mead. ABV: 11.5%. Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods.

**HARD APPLE CIDER:** Style: Cider. ABV: 4.5%. Just fresh pressed, apple cider fermented light, crisp, and bubbly. Very refreshing!

**MEADJITO:** Style: Mead. ABV: 11.5%. A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

**SWEET MEAD:** Style: Mead. ABV: 11.5%. Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing with a twist or warmed and spiced



# 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 17, 2014 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 \$10, DAY OF \$20**

- ★ *Insider Tip:* Your ticket also gets you a commemorative glass and samples on tasty food and taps!

## 16th ANNUAL DELLS ON TAP

SATURDAY, OCTOBER 18, 2014

Over 40 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.

**ADVANCE TICKETS \$60, DAY OF \$75**

- ★ *Hurry, only 350 VIP Admissions Available!*

General Admission - Includes tasting glass and microbrew samples from 1 PM - 5 PM.

**ADVANCE TICKETS \$35, DAY OF \$50**



For more information, visit [wisdells.com/1931](http://wisdells.com/1931)

**“TART & TASTY” RASPBERRY:** Style: Fruit/Vegetable Beer. ABV: 6.5%. Light sparkling true wine coolers done in blueberry, raspberry and black currant. Fizzy, full of flavor, and deliciously naughty!

## WILD ONION BREWING CO. | 122

[www.onionbrewery.com](http://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. ABV: 9.5%. 🕒 04:00. Russian Imperial Stout

**FAUX PAS:** Style: Belgian IPA. Belgian IPA

**HOP SLAYER:** Style: American Double/Imperial IPA. ABV: 8.0%. Hops are the story here, and the story is big! Five different hop varieties accent this smooth IP Bitterness hits you up front, and then the citrus character follows along with slight earthiness. Malt was not forgotten to balance this beast with just the right amount of sweetness.

**JACK STOUT:** Style: Oatmeal Stout. ABV: 6.5%. 🕒 2:00. A full-bodied Oatmeal Stout with five different roasted malts and a thick, creamy texture. Hints of chocolate and espresso fill the profile of this smooth stout.

**KAINZ BRAU:** Style: Czech Pilsener. ABV: 4.4%. This Bohemian-style pilsner has a nice floral aroma followed by a crisp and clean flavor with a dry finish.

**PADDY PALE ALE:** Style: American Pale Ale. ABV: 5.4%. American-style pale ale celebrates the blending of intense hop character with a crisp, malty mouthfeel.

**AMERICAN RED ALE:** Style: American Amber/Red Ale.

**ANTIVENOM:** Style: Hefeweizen.

### ROOKIE

## WISCONSIN BREWING COMPANY | 705

[www.wisconsinbrewingcompany.com](http://www.wisconsinbrewingcompany.com)

1079 American Way, Verona, WI, 53593

**#001 GOLDEN AMBER LAGER:** Style: American Amber/Red Lager. IBU: 30.0. ABV: 5.5%. When Kirby Nelson was about to fire up the WBC kettles, he realized he needed a beer to drink while he was busy creating more beers. #001 is the result. A smooth lager with great flavor, a true “brewer’s beer.” Kirby should know; he’s had plenty. “For our first brew, I picked Willamette variety Hops from Gorst Valley for their woody, earthy flavor accents. They give this Amber a moderate richness, a nice depth of flavor and a great malt portfolio. This beer is really well-balanced. That makes one of us.” - Kirby Nelson, Brewmaster

**#003 BROWN PORTER:** Style: American Porter. ABV: 5.2%. A trio of Caramel, Special Roast and Deep Chocolate malts get this Porter party started, then Wisconsin-grown Brewer’s Gold Hops adds a bit of bittering to keep everything under control. This brew is bold and assertive.

**#007 ZENITH SAISON:** Style: Saison/Farmhouse Ale. IBU: 18.0. ABV: 5.5%.

**#008 RELIABLE LAGER:** Style: Munich Helles Lager. IBU: 16.0. ABV: 4.8%. Munich Helles

**# JOSEPHINE:** Style: American Porter. ABV: 5.2%.

**#009 BLEEDING HEART:** Style: Saison/Farmhouse Ale. ABV: 6.5%.

**# BLISTER IN THE SUN:** Style: American Pale Lager. ABV: 6.0%.

**# PSYCHOPATH:** Style: American Double/Imperial IPA. IBU: 80.0. ABV: 8.0%.

**# I.P.P.B.:** Style: Bock. IBU: 30.0. ABV: 6.5%.

**#006 PORTER JOE:** Style: American Porter. ABV: 5.2%.

**#002 AMERICAN IPA:** Style: American IPA. IBU: 60.0. ABV: 7.1%. This IPA is all about a good malt foundation and a whole lotta’ hops. We’ve got Wisconsin-grown Centennial, Chinook and Columbus varieties in here, plus some west coast Cascade. This brew packs a symphony of flavor

**#005 BIG SWEET LIFE:** Style: Maibock/Helles Bock. ABV: 6.5%. Lots of richness, many pleasant moments and just a hint of bitterness to keep it real. This is a malt-forward Maibock that delivers big flavor and a nice depth of character, a beer that’s definitely worth grabbing and hanging onto.



**TOUR IT. TASTE IT.  
• LOVE IT! •**



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BREWING COMPANY FOR  
FREE BREWERY TOURS,  
TASTINGS OF OUR LATEST  
AND GREATEST CRAFT BEERS,  
GIFT SHOP, TAPROOM AND  
BACKYARD BAR! JUST A FEW  
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**OUR CRAFT. OUR PASSION. YOUR BEER!**

## WISCONSIN DELLS BREWING CO. | 411

[www.dellsmoosejaw.com](http://www.dellsmoosejaw.com)

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI, 53965

Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistant 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 Lager, Rustic Red, Raspberry Creme 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. 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, WI.

**HAZELNUT ALE:** Style: English Brown Ale. ABV: 5.6%.

**IPA:** Style: American IPA. IBU: 55.0. ABV: 6.0%. OG 1.066. This is a American Style IPA. This beer is light in body with a big bright hop flavor and aroma of citrus fruits. It is hoppy and has a bitterness to it but it still has balance and is on the lighter side if the IPA category as to make it more of a sessionable beer.

**KILBOURN HOP ALE:** Style: American Amber/Red Ale. OG: 13.0. IBU: 35.0. ABV: 5.5%. American Red/Amber Ale; Made with Pale Ale Malt, Aromatic, Caramel 40, Nugget, Cascade, Galena, hops grown in Wisconsin Dells, Dry English Ale Yeast. This is a medium bodied ale that had a very malty backbone balanced with a strong American hop character.

**RASPBERRY CREME ALE:** Style: Fruit/Vegetable Beer. OG: 10.0. IBU: 9.0. ABV: 4.0%. Fruit Beer; Made with Pilsen Malt, Red Wheat, Caramel 10, Galena, Dry English Ale Yeast and raspberries. This is a very light ale that has a bright and tangy raspberry flavor.

**WYATT'S BARLEYWINE:** Style: English Barleywine. IBU: 50.0. ABV: 11.0%. OG 1.101. This is an English Style Barleywine. My version of this style has multi-layered malt flavors ranging from bready and biscuit, to deep toast, dark fruit, toffee, molasses, and a dried-fruit character. It has a richly high malty sweetness on the palate. This is a very special beer for me; this is the beer I brewed for my son Wyatt to celebrate his birth. It was brewed with 8 different types of barley and 3 specialty malts and it's 11% ABV (his birthday was 8/3/2011). This also happens to be the beer we are celebrating our 10th anniversary at Moosejaw with. I hope you will stop in and celebrate with us.

**RUSTIC RED:** Style: Scottish Ale. ABV: 5.5%.

## WOODMAN BREWERY | 519

[www.woodmanwi.com/brewerybeer.html](http://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 | 403

[www.Zwanzigz.com](http://www.Zwanzigz.com)

1038 Lafayette Ave, Columbus, IN, 47201

ZwanzigZ Brewing is a two 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 15 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. OG: 14.1. IBU: 11.0. ABV: 5.8%. SRM: 9.0. A great summer refresher that will remind you of blueberry muffins. Garnished with organic blueberries that sink and float on the CO2 bubbles.

**CHOCOLATE BEER:** Style: American Blonde Ale. OG: 14.2. IBU: 12.0. ABV: 5.9%. SRM: 11.0.  
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.

**WHEAT WHISKEY BARREL AGED WEIZENBOCK:** Style: Weizenbock. OG: 1.074. IBU: 17.0. ABV: 8.4%. SRM: 12.0.

**GOZE SAH:** Style: Gose. OG: 1.053. IBU: 14.0. ABV: 5.3%. SRM: 8.0.

**NULLIUS IN VERBA (L. TAKE NO ONES WORD FOR IT, SEE FOR YOUR-SELF):** Style: Experimental. OG: 1.093. IBU: 48.0. ABV: 10.0%. SRM: 15.0.

**IMPERIAL STOUT ON GHOST PEPPER:** Style: American Double/Imperial Stout. OG: 1.086. IBU: 65.0. ABV: 13.0%. SRM: 64.0. Imperial Stout that aged in a Heaven Hill barrel for 150 days. A Ghost Pepper, the second hottest pepper on the planet, was added for heat and flavor. The goal is to find the perfect fulcrum of balance with respect to heat and drinkability.

**NON-ALCOHOLIC ROOTBEER:** Style: Root beer. Made with pure cane sugar and no caffeine. A great intermezzo to all this great beer here today.



**238 E. Main St. Sun Prairie, WI 53590**

**Phone: 608-825-1515**

**We proudly serve over 140 different  
varieties of Micro Brews from  
Wisconsin and Micro Breweries  
throughout the US**

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**Serving Food 11AM-9PM**

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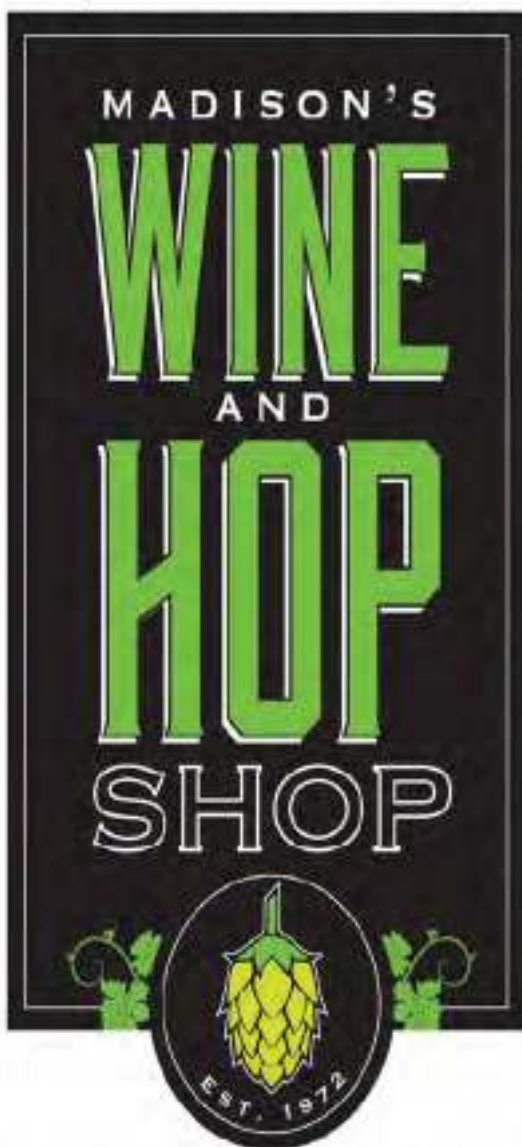
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