



30th Annual

August 13, 2016

Olin Park | Madison, WI



MADISON HOMEBREWERS
AND TASTERS GUILD

EST. 1983

#GreatTasteMW

23RD ANNUAL

Quivey's Grove BEER FEST

UNLIMITED SAMPLING OF 100+ BEERS
FROM 45 AREA BREWERIES!

SATURDAY, OCTOBER 1ST, NOON TO 5

COOL YOURSELF OFF WITH WORLD CLASS BEER WHILE THE
WESTSIDE ANDY/MEL FORD BAND
HEAT UP THE PLACE WITH THEIR OWN BRAND OF BLUES!

GREAT BEER ● GREAT FOOD ● GREAT MUSIC

TICKETS ARE \$40
INFO AND TICKETS AT (608)-273-4900
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FESTIVAL IS HELD RAIN OR SHINE
TICKETS ARE NON-REFUNDABLE
NO ONE UNDER 21 ADMITTED
NO PETS, OR CHILDREN



273-4900
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14th Annual Mount Horeb

THIRSTY TROLL BREW FEST

9/10/2016—1-5 PM—Grundahl Park
MICROBREWS, MASSKRUGSTEMMEN & MORE!

PURSUIT OF HOPPINESS



& TROLLS

Tickets available at Trollway.com or at [Facebook.com/mounthorebchamber](https://www.facebook.com/mounthorebchamber)

1-88TROLLWAY | 608-437-5914

SPONSORED BY: The Employer Group | Farmers Savings Bank | Gravity Troll Brewery Restaurant & Pizzeria
J&J Development | M&T | Miller & Sons Supermarket | Mount City Bank | State Bank of Cross Plains | Upland Hills Health
Mount Horeb Area Chamber of Commerce



Welcome from the President

I AM PLEASED TO WELCOME YOU to the 30th Great Taste of the Midwest. A lot has changed in the past 30 years, since a handful of homebrewers decided to host a “Craft Beer Festival” in Madison featuring a niche of the beer industry that was a fraction of what it has become today. But the spirit of the festival has not changed, even though the size of it has. The Great Taste of the Midwest is still organized and staffed entirely by volunteers. This is a big part of what makes the Great Taste unique in an era of explosive Craft Beer growth (in terms of breweries and festivals). Many of the faces have changed as we’ve grown, but a large portion of the key organizers have been here 10 years or more and a few of the key people have been involved since the beginning. Even more importantly than our passion for Craft Beer, is the passion of the Craft Brewers themselves. This event would not have evolved into what it is without the Brewers that spend long hours in hot breweries, brewing the beer you love and dreaming up new beers.

We have just a few subtle layout changes this year. We will again have breweries in the “loop” around the Olin Pavillion where you enter the festival. Please note the presentation tent will be in a new location this year on the soccer fields (toward Olin drive from the “loop.”)

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

Cheers!
Mark Schnepfer
MHTG President

2016 FESTIVAL ORGANIZERS AND STAFF

THE GREAT TASTE OF THE MIDWEST is masterfully orchestrated by the dedicated individuals listed below. As always, they are to be congratulated for their accomplishments.

ORGANIZERS (YEARS OF SERVICE)

MARK ALFRED (15) Assistant to the Chairman	RALPH KUEHN (7) City Liaison
STEVE ANDRUSZ (22) Tent Signs and GT Headquarters	SHELBY KUENZI (2) Pavilion/Brewers Dinner
NICK BALAZS (2) Festival Layout	MICHAEL KUENZI (2) Brewers Dinner
STEFAN BERGGREN (14) Ticket Production	MARK LEITERMANN (9) Gate Keeper
ANDY BERNSTEIN (4) Volunteer Floaters	MEG MADECKY (8) Trucking
BRYAN BINGHAM (26) Festival Grounds Mentor/Tasty Treats	SCOTT MAURER (11) Program Editor/Designer
CAROL BRACEWELL (13) Graphic Arts	JIM MAYHEW (11) Treasurer
TOM BROWN (13) Port-a-Potty Patriarch and Friday Set-Up	DON MCCREATH (22) Brewery Liaison Assistant
DAN BUSH (5) Courtesy Gate	PAUL MCGUIRE (3) Quartermaster
DUANE BUSCHER (1) Keg Inventory	PAUL MILLER (6) There's an App for That
CHERI CARR (10) Brewery Liaison Assistant	MARK MORRISON (17) Assistant to the Chairman
SCOTT CLIPPINGER (10) Sunday Park Cleanup	JOE O'CONNELL (2) Wristbanding
JAMIE COWLES (8) Ice Crew	BOB PAOLINO (25) Large-format mass communications/program editor emeritus
MIKE DERESZYNSKI (16) Real Ale Assistant	DAVE PEGELOW (18) Vendors
BOB DROUSTH (30) Chairmanbob Emeritus and Purchasing	JASON PENN (13) Brewer Check-In Assistant
CARL DUROCHER (14) Shuttles and Taxis	BRIAN PHILLIPS (3) Keg Inventory
JEFF FOLGERT (14) Care & Feeding of Brewers and Festival Bruce Garner (16) Brewer Registrar	GAIL PROPSOM (15) Mail Order Ticket Sales
MARK GARTHWAITE (18) Chairman	PAT PROPSOM (15) Cooling & Hydration Specialist and Site Mechanic
TED GISSKE (18) WORT/Music	DOUG RANDALL (4) Motor Pool
JENNIFER GOTTWALD (3) Post Event Cleanup	SCOTT REICH (11) Group Ticket Sales
DAN GUSTAFSON (9) Club Counsel and City Liaison Emeritus	JAQUIE RICE (10) Mistress of Great Taste Eve
JOHN HARRINGTON (10) Gate Security	MARY ELLEN RIELAND (4) Presentation Tent
BOB HARVEY (8) Recycling and Garbage	JEREMY RINTZ (12) Webcasting
DAN HEDTCKE (14) Brewer Load-in	BILL ROGERS (18) Clothier to the Czars
LES HOFFMAN (16) Real Ale Czar	MARK SCHNEPPER (13) President
PATRICK HUTTON (7) Cooling & Hydration Specialist and Site Mechanic	CHRIS SCHULTE (10) Real Ale Assistant
SAM JACKSON (3) Safety and Neighborhood Liaison	GLENN SCHULTZ (27) Mr. Bread
TONY JACQUES (18) Media Liaison	MIKE SPROUL (15) Volunteer Coordinator
PETE JOHNSON (6) There's an App for That	KATE STALKER (17) Ticket Sales
LEE JONES (1) Public Safety Liaison	PETER STEINBERG (5) Data Hound
PAUL KINAS (20) Brewer Check-in	FRED SWANSON (23) Brewery Liaison
STEVE KLAFKA (30) Emeritus Taste Buds	JESSE SWING (11) Keg Jockey
BRYAN KOCH (18) Chief Keg Jockey	CHUCK TALBOT (13) Security/Parking
MARK KOCHANISKI (5) Traffic Control	AARON WALTERS (1) Brewer Load-in
STEVE KRIEGER (9) Cellarman	JASON WALTERS (13) Site Manager & Fire Marshall
	TIM WONG (11) Post Event Cleanup
	GREG YOUNKIN (24) Beer Counter & Weather Manager
	BRAD ZULICK (4) Informatics Support

DON'T FORGET TO EAT!

(menus subject to change)

JAMERICA (F1) Jerk-Chicken served w/ Red Beans & Rice Food (\$9.00) | Jerk-Pork served with red beans & Rice Food (\$9.00) | Mango Rundown Tofu served w/ Red Beans & Rice (Vegetarian) Food (\$9.00) | Combination plate (choice of any 2 menu items) Food (\$10.00)

MILIO'S (F2) | Sub sandwiches

GLASS NICKEL (F3) | Pizza

FIB'S (F4) | Beef and sausage sandwiches

GUILTY PLEASURES (F5) | Beer and Pretzel Cupcake (\$3.00) | S'Mores Cupcake (\$3.00)

PEOPLE'S BAKERY (F6) Lamb kabob (\$6.00) | chicken kabob (\$6.00) | falafel (\$6.00) | gyros (\$6.00) | grape leaves (\$6.00) | baklava and pastry (\$2.00) | soda or water (\$2.00)

SMOKIN' CANTINA (F7) | Bacon on a stick!

NESSALLA KOMBUCHA (F8) Kombucha contains trace amounts of alcohol, between .03-.05%, which is less than fresh squeezed orange juice or a ripe bannana. Put THAT in your smoothie and ponder...

BANZO (F9) | The F-Bomb Pita (\$8.00) | The Banzo Pita (\$7.00) | Sides (\$3.95) | The Chick Pita (\$9.00) | The Chick Platter (\$10.00) | The F-Bomb Platter (\$9.00) | The Harvest Pita (\$8.00) | The Banzo Platter (\$8.00) | The Harvest Platter (\$9.00)

OSS MADISON (F10) | Sausages

NUTCRACKER SWEET (F11) | German Roasted Almonds (Small \$4, Large \$8, Extra Large \$15)

MERCHANDISE (subject to change)

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

MUSIC AT THE GREAT TASTE

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

Ad Hoc String Band | Anonymice | BingBong | Brew Unto Others | Croaker | Froghopper Folk | Gentle Brontosaurus | Hops and Barley Trio | Madison Cello Ensemble | Moo Grass | Old Cool | Portable Quartet | Seven Stone Jones | Squirrel Gravy Music | Stillhouse Six | The Fancy Pears | The Pints | Traditional Frequency | Urban Hurdles | Vine Gods

TAXI SERVICE | UNION CAB | 608-242-2000

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

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

FREE SHUTTLE SERVICE

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

WEBCASTING

The Great Taste of the Midwest live webcast will run from 12:30 PM to 3:00 PM at wyou.org and greattaste.org. It will also be simulcast on WYOU Community Television, digital channel 991. We will interview brewmasters, feel the flavor of the event, listen to the music, and sample some of the best beer available at the Great Taste of the Midwest. Special thanks to 5Nines for their technical assistance and support.

FIRST AID | LOST AND FOUND

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

SOUVENIR TENT

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

MHTG COMMUNITY GIVING

Every year the Madison Homebrewers and Tasters Guild contributes \$30,000. from the proceeds of the Great Taste back into the community. Major recipients in 2015 have included:

Breast Cancer Recovery Foundation | After Breast Cancer Diagnosis (ABCD) | American Breweriana Association Museum Foundation | West Madison Special Olympics | Madison Summer Choir | WORT | Ice Age Trail | Wil-Mar Community Center | AIDS Ride | RENEW Wisconsin | Madison Area Bus Advocates | Madison Area Community Land Trust | Housing Initiatives | Literacy Network | WYOU | Madison Respite Center | UW Fermentation Sciences Program

ADDITIONAL INFORMATION

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

SPECIAL THANKS

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

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

USING THIS PROGRAM

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

MOBILE APP

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

THE BEER!

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

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

SERVING SIZE

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

FINAL WORDS

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

**Join us next year on
AUGUST 12, 2017.**

PRESENTATION TENT

IN THE TENT LOCATED ON THE SOCCER FIELD (SEE MAP), 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

Trevor & Maureen Easton

FOUNDERS/BREWERS | ALT BREW

Gail Ambrosius

OWNER | GAIL AMBROSIUS CHOCOLATIER

Enjoy 4 pairings of beer and chocolate, certain to entertain your taste buds!

2ND SESSION | 2:45 P.M. | AWESOME SAUCE

Hathaway Dilba

QUEEN OF FUCKING EVERYTHING | ALE ASYLUM

Otto Dilba

KING OF EVERYTHING ELSE | ALE ASYLUM

Evan Dannels

EXECUTIVE CHEF | MERCHANT AND LUCILLE

Tom Dufek

EXECUTIVE BAR MANAGER | MERCHANT AND LUCILLE

"What does a dedication to Madison, a passion for ingredients, and a bit of fun-minded insanity make? Introducing Awesome Sauce, a collaboration brought to you by the talented folks at Ale Asylum, Merchant and Lucille."

3ND SESSION | 4:00 P.M. | CUPCAKES & BEER

Michelle Felder

OWNER/BAKER | GUILTY PLEASURES DESSERTS

Nate Zukas

HEAD BREWER | GREAT DANE HILLDALE

Mixing it up with Cupcakes & Beer. 4 mini cupcake samples baked with Great Dane beers and paired with the same beer: Pale Ale Cupcake | Oatmeal Stout Cupcake | Black IPA Cupcake | Saison Cupcake

THE ROOKIES

SAY HELLO TO THE newest members of the Great Taste of the Midwest family. Stop by their booths and welcome them all:

BENT KETTLE BREWING
BILOBA BREWING
CADEMON BREWING CO.
CORRIDOR BREWERY & PROVISIONS
DEAD BIRD BREWING CO.
FORAGER BREWERY
ILLUMINATED BREW WORKS
LENA BREWING COMPANY

MARK TWAIN BREWING CO.
MERSHON'S CIDER
RADICLE EFFECT BREWERKS
SAUGATUCK BREWING CO.
THE HOP GARDEN
TRIPTYCH BREWING
UPPER HAND BREWING CO.

**Celebrating
11 years of
REAL ALE!**



REAL ^{FIRKIN} ALE

FOR THE 11TH YEAR, the Great Taste presents the Real Ale Tent. It houses more than 70 cask ales served straight from the firkin.

WHAT IS REAL ALE?

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

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

MORE REAL ALE ON PAGE 8 

Celebrating 11 years of REAL ALE!



FIND ME IN THE REAL ALE TENT

Here's a partial list:

2ND SHIFT BREWING | Art of
Neurosis w/ Pineapple Cask |
American IPA

3 SHEEPS BREWING CO. | Firkin -
Baaad Boy w/ Cocoa Nibs, Vanilla,
and Rye Whiskey Oak Chips |
American Dark Wheat Ale | Really
Cool Waterslides w/ Blackberry &
Lime | American IPA

BLUEGRASS BREWING CO. | Dark
Star Porter | American Porter | The
Dank IPA | American IPA

BRAU BROTHERS BREWING CO. LLC
| Bourbon Oaked Bancreagie Cask |
Scotch Ale/Wee Heavy | Red Velvet
MooJoos Cask | Milk/Sweet Stout

BROAD RIPPLE BREWPUB | Scotty
Got'em | Scottish Ale

BROADWAY BREWERY | Ancho Mole
Porter | English Porter | Gooseberry
Table Saison | Saison/Farmhouse Ale

CAPITAL BREWERY | Autumnal Fire |
Doppelbock

CIVIL LIFE BREWING COMPANY
| The Angel and the Sword Ale |
English Bitter

FAT HEADS BREWERY | Double Dry
Hopped Hop JuJu Imperial IPA |
American Double/Imperial IPA |
Jungle Juiced Head Hunter IPA |
American IPA

FOX RIVER BREWING CO. | Citrus
Summer | Herbed/Spiced Beer

GREAT DANE PUB & BREWING CO. |
Cascade Mountain Porter | American
Porter. | Glasshopper Pale Ale |
American Pale Ale

INDEED BREWING CO. | Yamma
Jamma Harvest Ale | Fruit/Vegetable
Beer

**JACOB LEINENKUGEL BREWING
COMPANY** | Hibiscus Cacao Altbier |
Herbed/Spiced Beer | Pineapple Aged
Big Eddy Royal Nektar | Braggot

LAFAYETTE BREWING CO. | Freedom!
| Scotch Ale/Wee Heavy

LAKEFRONT BREWERY | Dirty
Uncle Jim's Pumpkin Lager | Fruit/
Vegetable Beer | Hop Jockey with
Centennial Hops & Habanero |
American Double/Imperial IPA

LUCETTE BREWING CO. | Slow Hand
Candy Bar Stout | American Stout
| The Farmer's Daughter Shandy |
American Blonde Ale

METROPOLITAN BREWING |
Magnetron Schwarzbier infused with
fresh raspberries | Schwarzbier

MICKY FINN'S BREWERY | SESH |
Session Beer

MOBCRAFT BEER | Breakfast
Blueberry Waffle Hefeweizen | Abbey
Ale

NEXT DOOR BREWING COMPANY |
New Beer | Berliner Weissbier

PEOPLE'S BREWING CO. | Mango
Moundbuilder IPA | American
Double/Imperial IPA

PRARIE STREET BREWING CO. |
Belgian Cherry Bomb | Belgian Strong
Dark Ale

RED EYE BREWING CO. | Hot Mess |
American Malt Liquor | Summer Hot
Mess | American Malt Liquor | Thai
Hot mess | American Malt Liquor

SAUGATUCK BREWING CO. |
Backyard Session IPA with Mosaic
hops, cardamom and black pepper -
Firkin | Session Beer

**SHORELINE BREWERY &
RESTAURANT** | Bourbon Barrel
Aged Lost Sailor | American Double/
Imperial Stout

**SHORELINE BREWERY &
RESTAURANT** | Red Wine Barrel
Aged Imperial Raspberry | Fruit/
Vegetable Beer

SURLY BREWING CO. | Furious Firkin
| American IPA | Todd The Axe Man
Firkin | American IPA

THE LIVERY | Mimosa Jaune |
American Wild Ale

THIRSTY PAGAN BREWING | C2
Wedding Brown Ale | American
Brown Ale

TIGHTHEAD BREWING CO. | Boxcar
Porter | American Porter

TITLETOWN BREWING CO. | Dark
Helmet Jammed | Schwarzbier |
Jolly Roger IPA | English India Pale
Ale

TRITON BREWING CO. | Fieldhouse
Wheat infused with Blood Oranges |
American Pale Wheat Ale

UPSTREAM BREWING CO. | Berliner
Weisse | Berliner Weissbier

VINTAGE BREWING COMPANY | ?
Wit'tle Me This ? | Fruit/Vegetable
Beery | Dubbel Your Pleasure |
Dubbel

WISCONSIN BREWING COMPANY |
Coconut Espresso Porter | American
Porter

THE LIST STARTS HERE



23RD ST. BREWERY | 123

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS 66047

Established 2006, the 23rd St Brewery is a small, locally owned brewpub in Lawrence, KS. We are located on the west side of Lawrence going towards beautiful Clinton Lake. We are a 15 BBL brewery that averages 800 BBL's a year. We also distribute throughout the entire state of Kansas. 23rd St. Brewery is a full service restaurant and bar.

BITTER PROFESSOR IPA: Style: American IPA. OG: 16.0. IBU: 80.0. ABV: 7.25. SRM: 7.0. Hops: Amarillo, Bitter Gold, Cascade, Centennial, and Simcoe. Style: American West Coast IPA.

MANDARINA BLONDE: Style: American Blonde Ale. OG: 11.2. IBU: 30.0. ABV: 4.5. SRM: 4.5. This Blonde ale is brewed with a simple German Malt bill and is hopped with Mandarina Bavaria hops for a crisp taste and a slight orange finish.

MORE COWBELL MILK STOUT: Style: Milk/Sweet Stout. OG: 15.5. IBU: 35.0. ABV: 5.9. SRM: 53.0. Brewed with lactose for a sweeter finish and richer mouthfeel, notes of roast, chocolate, and caramel.

ROCK CHALK RASPBERRY WHEAT: Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 13.6. ABV: 5.2. SRM: 4.0. Our light and refreshing wheat ale brewed with 100% pure raspberry extract.

2ND SHIFT BREWING | 422

www.2ndshiftbrewing.com

1401 Olive Rd, New Haven, MO 63068

We are an artisanal craft brewery that handcrafts artisanal beers in an artisanal handcrafted way that is artisanal and crafted very handcraftedly... artisanal

ANNABELLE: Style: American Wild Ale. ABV: 6.5. Barrel Aged Saison aged 8 Months in the barrel

ART OF NEUROSIS: Style: American IPA. OG: 17.2. IBU: 76.0. ABV: 7.6. AON was the first beer I ever made in the brewery. It is a hop sandwich brewed with Simcoe & Columbus hops which are the greatest thing in the world besides a good smack in the face

ART OF NEUROSIS W/ PINEAPPLE CASK: Style: American IPA. IBU: 76.0. 🍍 Art of Neurosis IPA with Fresh Pineapple

BLUEPRINT COFFEE LIQUID SPIRITUAL DELIGHT: Style: Russian Imperial Stout. ABV: 11.5. Imperial Stout blended with Coffee

FUNKY PHOQUE: Style: American Wild Ale. ABV: 5.5. This funky farmhouse ale spent 17 months in French oak with a mixed-culture blend featuring Brett, Pedio, and Lacto

KATY: Style: American Wild Ale. OG: 12.2. IBU: 14.0. ABV: 5.4. Don't know what to call this beer besides heaven on earth. Katy is aged in wine barrels with a cool yeast called Brettanomyces Lambicus that gives all the flavor and aroma to the beer

KATY W/ RASPBERRY: Style: American Wild Ale. ABV: 5.4. Our Katy Brett Beer fermented on local Missouri Raspberries

UNICORN KILLER: Style: Saison/Farmhouse Ale. ABV: 6.0. Unicorns are mythical creatures that once defined beauty and grace. Our unicorn is ready to extract revenge for all of his fallen Brethren. This saison will start spicy and fruity, but over time may take on a more funky life.

3 SHEEPS BREWING CO. | 512

www.3sheepsbrewing.com

1327 Huron Ave, Sheboygan, WI 53081

3 Sheeps Brewing Company is a craft brewery from Sheboygan, Wisconsin that takes a scientific approach to creating unique beers. We're explorers.

We're meticulously well-researched. We like to push people's boundaries. We brew beers that nobody else is brewing, in ways that nobody else is brewing them, with ingredients that others are afraid to use. And here's the kicker: every single beer we make, no matter how extreme the ingredients or processes may be, is approachable and balanced. Because we believe that the best beer you can drink is one you enjoy.

CASHMERE HAMMER: Style: American Stout. IBU: 29.0. ABV: 6.5. Nitro Rye Stout

CUVÉE BLEND #1: Style: Experimental. IBU: 13.0. ABV: 10.5. Dark Saison/Imperial Stout Blend

FIRKIN-BAAAD BOY W/ CHERRIES, VANILLA, AND RYE WHISKEY OAK

CHIPS: Style: American Dark Wheat Ale. IBU: 13.0. ABV: 5.5. 🍷

FIRKIN-FIRST KISS W/ LAVENDER, PRIMED WITH WILDFLOWER HONEY:

Style: American Double/Imperial IPA. IBU: 110.0. ABV: 8.2.

HAPPY SUMMER: Style: American IPA. IBU: 70.0. ABV: 7.0.

LEGACY PILS: Style: German Pilsener. ABV: 5.3. Pilsner w/ Cascade Hops

NITRO TART BLACKBERRY WHEAT: Style: Berliner Weissbier. ABV: 3.2. Tart wheat ale brewed w/ Blackberries and poured on Nitro

PAID TIME OFF: Style: American Dark Wheat Ale. IBU: 13.0. ABV: 10.0.

REALLY COOL WATERSLIDES: 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.

REALLY COOL WATERSLIDES W/ BLACKBERRY & LIME: Style: American IPA. IBU: 60.0. ABV: 6.2. 🍷

REBEL KENT THE FIRST: 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.

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

RYE WHISKEY BELGIAN QUAD: Style: Quadrupel (Quad). ABV: 10.5. Belgian-style Quad brewed with figs and molasses aged in Rye Whiskey barrels

UBER JOE: Style: American Dark Wheat Ale. ABV: 10.0. Imperial Dark Wheat Ale brewed w/ coffee, cocoa nibs, vanilla, aged on maple wood

4 HANDS BREWING CO. | 104

www.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.

APRICOT SESSIONS: Style: Session Beer. ABV: 4.0. Slightly tart wheat ale fermented on Apricots

CITY WIDE: Style: American Pale Ale. ABV: 5.5. American Pale Ale hopped with a generous amount of Citra, Simcoe, and Centennial hops.

DAKINE: Style: American IPA. ABV: 6.0. IPA brewed with pineapple, honey and zest

FORBIDDEN FUZZ: Style: Belgian Pale Ale. ABV: 10.0. Belgian Golden with Pwach aged in second-use rye whiskey barrels.

MADAGASCAR: Style: American Double/Imperial Stout. ABV: 9.3.

NIGHT CHASER: Style: American Wild Ale. ABV: 7.1. A dark sour aged in second-use Bourbon barrels.

SUPER FLARE IPA: Style: American IPA. IBU: 60.0. ABV: 6.5. Brettanomyces IPA with Mango, Guava, and tangerine zest

5 RABBIT CERVECERIA | 124

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 pñan.

5 LIZARD: Style: Witbier. OG: 1.05. IBU: 20.0. ABV: 4.3. A creamy and refreshing wheat beer with some spicy complexity and light touch of passion fruit for a delicious and slightly exotic flavor.

CHINGA TU PELO BLONDE ALE: Style: American Blonde Ale. IBU: 25.0. ABV: 4.8.

EL SANTO'S SWEAT: Style: American Wild Ale. IBU: 20.0. ABV: 4.5. A creamy, tart wild witbier aged for 8 months in a second use tequila barrel.

PRICKLY PEAR PALETAS: Style: Fruit/Vegetable Beer. IBU: 16.0. ABV: 3.5. Paletas are meant as summer refreshers—a more sophisticated alternative to one-dimensional shandies and radlers. This paleta features fresh Prickly Pear.

515 BREWING | 515


www.515brewing.com

7700 University Ave, Clive, IA 50325

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

BASIL PROTOCOL: Style: Saison/Farmhouse Ale. ABV: 7.8. Basil and cucumber are highlighted in this refreshing farmhouse ale. Fresh peppery notes give way to a clean crisp cucumber, perfect to restore your vim and vigor after a hard day of work or play.

MEXICAN SPRING: Style: American Pale Wheat Ale. ABV: 6.0. Wheat beer brewed with agave and lime.

MEDIOCRÉ PALE ALE: Style: American Pale Ale. IBU: 23.0. ABV: 6.2. We used all of our beer making knowledge to carefully craft a beer. The result of that effort is Mediocré. 

OJ IPA: Style: American Pale Wheat Ale. IBU: 34.5. ABV: 5.2. OJ IPA is a well-balanced wheat IPA with a smooth citrus flavor. With less bitterness than is typical for this type of beer, this is the perfect “entry-level” IPA.

ALT BREW | 423

www.altbrew.com

1808 Wright St, Madison, WI 53704

Alt Brew is hand-crafted one barrel at a time in a nano brewery in Madison, Wisconsin. Made entirely of gluten-free ingredients on equipment solely dedicated to gluten-free production, Alt Brew is bringing beer quality and variety back to the gluten-free diet.

COPPERHEAD: Style: American Brown Ale. ABV: 5.2. Striking color, this Copper Ale is made with roasted millet for a malty, chocolatey, supremely drinkable beer.

HOLLYWOOD NIGHTS: Style: American IPA. ABV: 7.2. Hop heavy Blonde IPA with a clean herbal flavor and beautiful blonde color. Citrus notes balance the smooth bitterness for an amazing finish you won't believe is gluten-free.

RUSTIC BADGER: Style: Saison/Farmhouse Ale. ABV: 6.6. Brewed with a Belgian yeast and two types of hops for a refreshing, slightly bitter beer with notes of crisp apple.

ÆPPELTREOW WINERY | 412

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.

BARN SWALLOW DRAFT CIDER: Style: Cider. ABV: 6.0. semi-dry. Eating & culinary apples. Fruity & Floral

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0. Black Currant/Elderberry flavored cider

KINGLET BITTER CIDER: Style: Cider. ABV: 6.0. 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 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.

PERRY: Style: Cider. ABV: 7.0. CO2, semi-sweet. Champagne method perry

POMMEAUX: Style: Cider. ABV: 18.0. Sweet. Normandy inspired Apple juice/Apple Brandy blend

SPARROW SPICED DRAFT CIDER: Style: Cider. ABV: 6.0. semi-dry. Mulled in the barrel.

AGAINST THE GRAIN BREWERY | 618

www.againstthegrainbrewery.com

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

Established 2011. From day one we have been dedicated to the production and enjoyment of great beer! We hammer on that point as Louisville's premier, brewer owned and operated brewery. Beholden to no other management priority than making beer well, we declare!... "Against The Grain is like most worthwhile undertakings, the product of dissatisfaction with the status quo.

The Louisville area has had a number of quality breweries for some time now, but still there was simply not enough focus on great beer. Against The Grain is an effort to help solve this problem. AtG is born from the love of great beer and uncompromisingly dedicated to making great beer!

35K STOUT: Style: American Stout. OG: 19.0. IBU: 38.0. ABV: 7.0. SRM: 42.0.

A BEER: Style: American Pale Ale. OG: 12.0. IBU: 38.0. ABV: 4.5. SRM: 3.0. Extra American Pale Ale

BO & LUKE: Style: American Double/Imperial Stout. OG: 27.0. IBU: 83.0. ABV: 13.0. SRM: 50.0.

CITRA ASS DOWN: Style: American IPA. OG: 18.6. IBU: 68.0. ABV: 8.2. SRM: 4.5.

HERBIE SAMPLECOCK: Style: Saison/Farmhouse Ale. OG: 13.0. IBU: 17.0. ABV: 7.0. SRM: 3.0. Lemon verbena brett saison

KENTUCKY RYED CHIQUEN: Style: American Amber/Red Ale. OG: 17.6. IBU: 27.0. ABV: 7.1. An amber ale brewed with rye malt and aged in rye whiskey barrels. Our first barrel aged beer here at Against the Grain is the Kentucky Ryed Chiquen. Named so because it was made in Kentucky, has a lot of Rye in it and was aged in rye barrels and it's not Chicken. As we all know (or should know) Chiquen refers to anything that is not chicken. Now that we have all that straight, we will talk about what is in this beer. Brewed with Maris Otter from the UK and rye malt and caramel rye from Germany, imparting a spicy, fruity and dry flavor. Then hopped with enough English Nugget and Kent Goldings just to balance and fermented with our house ale yeast. After fermentation we moved the entire batch into the AtG private dining room and into used Redemption Rye barrels from our good friends at Strong's Spirits. There it aged for 5 weeks until we felt it had picked up the right amount of residual bourbon character and oak flavors. We then transferred it to our serving tank, carbonated it and the end result is on tap now, a balanced drinkable and complex barrel aged beer.

LEDERSMOKEN: Style: Smoked Beer. OG: 14.0. IBU: 22.0. ABV: 6.0. SRM: 12.0. Smoked Marzen

ALARMIST BREWING | 119

www.alarmistbrewing.com

4055 W Peterson Ave, Chicago, IL 60646

A craft brewery in Chicago. We make beer like we make love....no wait....we actually take our time with the beer.

ENTRENCHED IPA: Style: American IPA. OG: 16.0. IBU: 57.0. ABV: 6.5. SRM: 10.0. A nicely balanced IPA with Citra, Centennial, and your mom.

PANTSLESS PALE ALE: Style: American Pale Ale. OG: 14.0. IBU: 35.0. ABV: 6.0. SRM: 5.0. Light pale ale with Mosaic and Motueka hops. Pairs well with your mom.

PHOBOPHOBIA PATERSBIER: Style: Belgian Pale Ale. OG: 12.0. IBU: 18.0. ABV: 4.8. SRM: 4.0. Light Belgian table beer. Patersbier means father's beer in Dutch, but your mom won't mind.

ALE ASYLUM | 215

www.aleasylum.com

2002 Pankratz Street, Madison, WI 53704

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

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

MADTOWN NUTBROWN: Style: English Brown Ale. ABV: 5.5.

MERCY: Style: Belgian Strong Dark Ale. ABV: 10.0.

OKTILLION: Style: Märzen/Okttoberfest. ABV: 6.0. An intricate blend of American and European malt for a light amber color and soft, bready malt flavor with a crisp finish and no residual sweetness.

RICTUS GRIN: Style: Belgian Pale Ale. ABV: 6.0. A golden colored and soft Belgian-style pale ale with a hint of spice in the aroma and a crisp, balanced finish worthy of summer sipping.

SATISFACTION JACKSIN: Style: American Double/Imperial IPA. ABV: 8.8. With over 3 pounds of Centennial hops per barrel, this Double IPA has a slightly punishing yet entirely pleasing bitterness that dances on the tongue.

TRIPLE NOVA: Style: Tripel. ABV: 9.8. 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: 6.0.

CONTORTER PORTER: Style: English Porter. ABV: 5.3.

IMPENDING DISSENT: Style: Russian Imperial Stout. ABV: 10.5. This hybrid Russian Imperial Stout was fermented with Belgian-style yeast and tank-aged for one full year. We have cellared one another full year and the result is a riotous tour de force of rich, chocolaty flavors and a fiery spirit worth savoring.

PILOT BATCH #13: Style: American Double/Imperial IPA. ABV: 9.0. Golden orange in color and a light to medium body with bright notes of citrus drawn out of Chinook and Amarillo hops.

ARCADIA ALES | 402

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.

2X: Style: English Bitter. OG: 1.053. IBU: 48.0. ABV: 5.2. SRM: 22.0. A blend of rich, English crystal malts couple with earthy and citrus aromas from Michigan-grown Magnum and Willamette hops.

APOLLYON: Style: American Strong Ale. IBU: 8.0. ABV: 9.0. Golden Strong Ale

CEREAL KILLER: Style: English Barleywine. IBU: 82.0. ABV: 10.0. 21 Plato. English style barley wine with robust malty flavors that converge with caramel, toffee, molasses, and dry fruit.

HOPMOUTH: Style: American Double/Imperial IPA. OG: 19.5. IBU: 65.0. ABV: 8.1. SRM: 18.0.

IPA: Style: English India Pale Ale. OG: 14.5. IBU: 35.0. ABV: 5.2. SRM: 10.0. IPA

IMPERIAL STOUT: Style: Russian Imperial Stout. IBU: 65.0. ABV: 9.5.

RAPUNZEL: Style: American IPA. OG: 15.0. IBU: 48.0. ABV: 5.3. SRM: 6.0. OG 16.5P. Wheat IPA, as blond as her hair, and worth sneaking out the window for.

AUGUST SCHELL BREWING CO. | 430

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.

BERLINER WEISS: Style: Berliner Weissbier.

BERLINER WEISS: Style: Berliner Weissbier. Sour

GRAIN BELT BLU: Style: American Adjunct Lager. ABV: 4.7. NEW--Blueberry tartness, balanced, and refreshing. A delightfully subtle twist on the classic American lager.

GRAIN BELT LOCK & DAM: Style: American Adjunct Lager. ABV: 5.0. NEW--Rich copper lager steeped in tradition, with a modern edge.

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

SHELL SHOCKED: Style: Light Lager. ABV: 4.6. Shock your senses with a subtle sweet grapefruit twist. This clear, golden radler style lager is light and crisp, combining mild malt flavor, hop bitterness and a sensational citrus essence. Available May-October.

SHELL'S OKTOBERFEST: Style: Märzen/Oktobfest. ABV: 5.5.

B. NEKTAR MEADERY | 223

www.bnektar.com

400 Wordsworth, Ferndale, MI 48220

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

CHERRY LIMEADE: Style: Mead. ABV: 6.0. Balaton cherry juice, lime juice and orange blossom honey

CUCUMBER WATERMELON: Style: Mead. ABV: 6.0. Orange blossom honey, fresh cucumber & fresh watermelon

DEATH UNICORN: Style: Cider. ABV: 6.0. Hard Cider with Black Currant

PRICKLY PEAR KILL ALL THE GOLFERS: Style: Mead. ABV: 6.0. Honey wine with black tea, lemon & prickly pear juice

TUCO-STYLE FREAKOUT: Style: Mead. ABV: 6.0. Agave mead with lime juice and lime zest

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.

BACKPOCKET BREWING | 106

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, 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.

BLOOD ON THE BLADE: Style: American IPA. IBU: 60.0. ABV: 6.5. Red IPA

BOTTLE ROCKET: Style: Kölsch.

RAYGUN: Style: American IPA. IBU: 67.0. ABV: 7.8. Galaxy Hopped Pale Ale

SOKOL SOUR: Style: Berliner Weissbier. ABV: 3.9. Sessionable Sour

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.

BARLEY ISLAND BREWING CO. | 429

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. Our new production brewery & tasting room, Deer Creek Brewery, opened Nov 2015. Deer Creek has 16 oz cans and draft kegs in Indiana and soon throughout Chicagoland.

BERNIE & THE BRETTs: Style: Flanders Oud Bruin. IBU: 21.0. ABV: 8.0. SRM: 19.0. Our spicy Belgian Brown aged 16 months on mixed strain incl Brett. Limited Supply.

RYEFLY: Style: American IPA. IBU: 70.0. ABV: 6.4. SRM: 8.0. An American IPA with rye malt, flavoring and late addition hop is all Citra.

SHADY AMARILLO PILS: Style: German Pilsener. OG: 13.0. IBU: 30.0. ABV: 5.6. SRM: 5.0. A German style pilsner featuring Amarillo hops.

SHEET METAL BLONDE: Style: Witbier. IBU: 17.0. ABV: 5.6. A refreshing white or wheat ale with medium body, a dry finish and a hazy appearance that is true to the style. Background spices are bitter orange peel, coriander and chamomile. Iron Metal (or Sheet to us) Blonde was a tough woman and a close friend of Dirty Helen back in the '30's.

WHITEFLY: Style: American IPA. OG: 15.5. IBU: 65.0. ABV: 7.0. SRM: 4.0. A Belgian-style IPA with wit bier inspired grain bill, Saaz and Cascade hops, and coriander and bitter orange spices.

BARLEY JOHN'S BREWING COMPANY | 207

www.barleyjohns.com

1280 Madison Ave. New Richmond, WI 54017

Born from Barley Johns Brewpub in New Brighton, a suburb just north of Minneapolis, we are a full scale production In New Richmond, WI brewery producing cans and kegs currently available throughout Wisconsin and Minnesota

ARMAGEDGNOME WHEAT WINE: Style: Wheatwine. IBU: 40.0. Big breadly wheat flavors, backed by complex caramel malts

DARK KNIGHT: Style: Baltic Porter. IBU: 80.0. A big imperial Baltic Porter aged for 6 months in Bourbon barrels from our neighbors in New Richmond, 45th Parallel

Distillery. Big roast flavor and whiskey character from one of the finest distilleries in the land.

LITTLE BARLEY SESSION ALE: Style: English Bitter. IBU: 18.0. ABV: 4.2.

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

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

BEGYLE BREWING COMPANY | 323

www.begylebrewing.com

1800 W Cuyler Ave, Chicago, IL 60613

Begyle Brewing is located one mile northwest of Wrigley Field on the north side of Chicago, Illinois. We operate a 10 bbl production brewery and taproom, which features year round and seasonal releases. Come see us on your next visit!

BARREL AGED IMPERIAL PAJAMAS: Style: American Double/Imperial Stout. ABV: 10.0. We let our Imperial Pajamas Imperial Oatmeal Stout rest in Heaven Hill bourbon barrels for 6 months to produce this full, oaky, delicious treat.

GOODBYE BLUE MONDAY: Style: American IPA. ABV: 6.6. This is a collaboration brew with our friends from Galway Bay Brewery in Galway, Ireland. This IPA is made with oatmeal for a smooth and full mouthfeel, and showcases Citra, Cascade, and Galaxy hops.

GOODBYE RUBY TUESDAY: Style: Saison/Farmhouse Ale. ABV: 6.3. a farmhouse style ale made with Belgian yeast and grapefruit. This beer is awesome, and refreshing, and perfect for a hot summer day.

KIKI CUYLER KOLSCH: Style: Kölsch. ABV: 5.0. Kiki Cuyler is named for the Cubs player (1928-1935) and Cuyler Ave, the location of Begyle Brewing. This beer is brewed with traditional German ingredients and is refreshingly light and crisp.

BELL'S BREWERY | 513

www.bellsbeer.com

355 East Kalamazoo Ave, Kalamazoo, MI

Our journey began in 1985 with a 15-gallon soup kettle, a quest for better beer and countless batches of homebrew. The passion and personality that began Bell's carries through today through our breweries and Eccentric Café. We continue to grow and evolve, dedicated to our mission; to be fiercely independent, 100% family owned, deeply rooted to our community, committed to the environment and brewers of inspired beer.

2015 BELL'S EXPEDITION STOUT: Style: Russian Imperial Stout. ABV: 10.5. One of the earliest examples of the Russian Imperial Stout in the United States, Expedition Stout offers immensely complex flavors crafted specifically with vintage aging in mind, as its profile will continue to mature and develop over the years. A huge malt body is matched to a heady blend of chocolate, dark fruits, and other aromas. Intensely bitter in its early months, the flavors will slowly meld and grow in depth as the beer ages.

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

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

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

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

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

BELL'S OARSMAN: Style: Berliner Weissbier. ABV: 4.0.

BELL'S POOLSIDE ALE: Style: American Pale Wheat Ale. ABV: 5.0.

BELL'S QUINNAN FALLS LAGER: Style: American Pale Lager. ABV: 6.4.

BELL'S RASPBERRY ALE: Style: Fruit/Vegetable Beer.

BELL'S SPARKLEBERRY: Style: Tripel. ABV: 9.0.

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

BOON COMPANION: Style: American Pale Ale. ABV: 5.9. Citrus nose with medium malt body; dry "hopped" with lemon verbena

BOURBON BARREL AGED HELL HATH NO FURY: Style: Dubbel. ABV: 10.8. BBHNF is Bell's HHNF aged in Four Roses bourbon barrels for 6 months. HHNF is Larry's interpretation of a Belgian inspired Dubbel.

BRETT BERLINER WEISSE: Style: Berliner Weissbier. ABV: 3.0. Sour Wheat Beer. Fermented with Lacto and Brett; Very refreshing.

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

LE BATTEUR ALE: Style: Bière de Garde. ABV: 5.8. HOUSE OF FUNK Rustic pale gold farmhouse ale fermented in 30+ year old oak foeders that were previously used in wine making. Fermented with brettanomyces and pediococcus, Le Batteur is funky and fruity with a bright tart finish. 6.5% abv.

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

OATSMOBILE: Style: American Pale Ale. ABV: 4.3. Aromatic. Approachable. Unique. Intriguing. Happy-go-lucky. Full-bodied. And we're not just talking about the horse. This hop-forward session pale ale uses a blend of classic and modern Pacific Northwest hops, including Mosaic, Equinox and Glacier, for a pungent blend of peach, mango and tropical aromas. The signature ingredient-oats-are what makes Oatsmobile Ale stand apart, and gives it a body that you don't see in most other session Pale Ales

OBERON: Style: American Pale Wheat Ale. ABV: 5.8.

THE ORACLE: Style: American Double/Imperial IPA. ABV: 10.0.

TRAVERSE CITY THIRD COAST OLD ALE: Style: American Barleywine. ABV: 12.2. TCTCOA is Bell's Third Coast Old Ale aged in Traverse City Whiskey Company barrels. TCOA is of course Bell's interpretation of an American Barley-wine.

TRAVERSE CITY WHISKEY BARREL AGED EXPEDITION STOUT: Style: Russian Imperial Stout. ABV: 13.2. Bell's Expo Stout aged in Traverse City Oak Barrels. Vanilla, Bourbon, Nutty, Chocolate, warming and strong.

TRAVERSE CITY WHISKEY BARREL COFFEE CONSECRATOR: Style: Doppelbock. ABV: 11.4. Bell's Consecrator Doppelbock aged in Traverse City Whiskey barrels. Coffee is added late in the aging process. Aged in barrel for 10 months.

TWO HEARTED ALE: Style: American IPA. ABV: 7.0. Two Hearted Ale is defined by its intense hop aroma and malt balance. Hopped exclusively with the Centennial hop varietal from the Pacific Northwest, massive additions in the kettle and again in the fermenter lend their characteristic grapefruit and pine resin aromas. A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, this leads to a remarkably drinkable American-style India Pale Ale.

ROOKIE

BENT KETTLE BREWING | 910

www.bentkettle.com

1507 Montclair Pl., Fort Atkinson, WI 53538

Like most all other professional brewers, we started out as home brewers in our kitchens looking for a creative and productive hobby that can be done pretty much all year round.

INSOLENCE: Style: American Double/Imperial IPA. OG: 1.082. IBU: 84.0. ABV: 8.0. SRM: 14.0. Strong Vienna malt backbone well balanced with Amarillo, Centennial and Mosaic hops which lend citrus, pine and tropical notes depending on the temperature of the beer.

K'PAULI: Style: American Porter. OG: 1.073. IBU: 35.0. ABV: 7.0. SRM: 58.0. A dark chocolate candy bar in a glass! A giant coconut nose and bold coconut flavors balanced with complex malt flavors including rich dark chocolate, dark fruits and light roast.

RAKKAMOSACCA: Style: American Pale Ale. OG: 1.052. IBU: 39.0. ABV: 5.2. SRM: 13.0. Tangerine aroma. Juicy and smooth tangerine and red grapefruit flavors dominate, other fruit flavors in the background. This is only available for festivals.

BENT PADDLE BREWING CO. | 327

www.bentpaddlebrewing.com

1912 W Michigan St, Duluth, MN 55806

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

event facilities, and restaurants throughout Minnesota and beyond – and come visit us in Duluth for a tour and a taste!

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

14° ESB: Style: Extra Special/Strong Bitter. IBU: 32.0. ABV: 5.6. Our well rounded approach to the classic British Ale. Our ESB is incredibly well balanced with a slight toasted malt flavor, traditional British hop accents with just a hint of pine and citrus from the unexpected Amarillo / Ahtanum dry-hop.

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

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.

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

LOLLYGAGGER PALE ALE: Style: American Pale Ale. IBU: 5.2. ABV: 5.7.0. Lollygagger Pale Ale is an exciting charitable collaboration beer with fellow Duluth based business Loll Designs benefiting C.O.G.G.S. This is a classic West Coast Pale Ale-rugged citrus hop character carries its weight against the grain with an easy going drinkability.

PADDLE BREAK BLONDE: Style: American Blonde Ale. IBU: 17.0. ABV: 6.0. A Belgian style Blonde Ale, brilliant golden in color with a crisp carbonation and hints of citrus and spice from the Czech Saaz, German Tradition. Belgian yeast expresses a subtle spiciness, gentle clove & banana accents with a refreshing sweetness from the pilsener malt.

VENTURE PILS: Style: German Pilsener. IBU: 38.0. ABV: 5.0. This craft lager harmonizes noble hops and premium malts found in North America and Europe. Brewed with pristine Lake Superior water, this straw colored pilsener takes on characteristics of Bohemia, Northern Germany with a touch of American inventiveness. Refreshingly crisp with a gentle floral hop aroma.

BENT RIVER BREWING CO. | 608

www.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.

BARREL AGED BARLEYWINE: Style: American Barleywine. IBU: 95.0. ABV: 10.5. Barleywine aged 12 months in Rogue Whiskey Barrels

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

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 | 424

www.berghoffbeer.com

1730 W Superior St, Chicago, IL 60622

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

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

BERGHOFF PILSNER: Style: German Pilsener. OG: 13.0. IBU: 44.0. ABV: 5.7. SRM: 5.0.

OKTOBERFEST MARZEN-STYLE LAGER: Style: Märzen/Okttoberfest. 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.

STRAIGHT UP HEFE: Style: Hefeweizen. OG: 12.0. IBU: 17.0. ABV: 5.2.

BIG MUDDY BREWING | 407

www.bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

When Big Muddy Brewing started in 2009, it was Illinois' only production brewery south of Chicago. Since then we've grown our selection of brews and now offer over 30 different flavors with new ones added every few months. You can find Big Muddy's brews all across Illinois, Missouri, Western KY, SE Wisconsin, Pennsylvania, New Jersey, New York & Florida's West Coast.

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.

CZECH PILS: Style: Czech Pilsener. IBU: 22.0. ABV: 5.2. Czech Style Pils

EAGLE RARE VANILLA COFFEE STOUT: Style: Experimental. ABV: 9.0. Vanilla Stout Aged In Eagle Rare Barrel

GALAXY X2: Style: American Double/Imperial IPA. OG: 1.082. IBU: 85.0. ABV: 8.5. The double version of our Galaxy IPA. Brewed with outer space hops: Galaxy, Apollo, Equinox and others.

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.

S'MORE STOUT: Style: Milk/Sweet Stout. ABV: 6.0. S'more Stout

ROOKIE

BILOBA BREWING COMPANY | 122

www.bilobabrewing.com

18720 PLEASANT ST, BROOKFIELD, WI 53045

Biloba Brewing Company is a small microbrewery operation that focuses on crafting unique beers using the simplest and purest ingredients. We also strive to be strongly rooted in our community.

BIERE DE GORDO: (Foreign/Export Stout) ABV: 6.5% IBUs: 31.0 OG: 15.25 Medium bodied with complex aroma and flavor, dark fruit. malty, with a toasty toffee like caramel sweetness. Fermented with 3 different yeast strains.

FESTIVUSWEISSE: (Hefeweizen) ABV: 6.0% IBUs: 9.0 OG: 14.2 Open top fermented Munich style hefe with up front banana and clove aroma and flavor

NIGHT OUT: (Russian Imperial Stout) ABV: 12.0% IBUs: 30.0 OG: 25.0. Stout age for 1 year in Woodford Reserve barrel.

SAISON DE BOURDON: (Saison/Farmhouse Ale) ABV: 9.75% IBUs: 30.0 OG: 19.3. Saison hopped with Sorachi Ace, fermented with buck wheat honey an then aged for 2 months in a Pinot Noir barrel. Dry bodied beer with a citrus Meyer's lemon, slight dill flavor. The honey offers an additional layer of lemon tartness with a lingering slight bitter finish

SMOKIN' GRAMMA: (Scotch Ale/Wee Heavy) ABV: 8.3% IBUs: 30.0 OG: 18.2

BLIND PIG BREWERY | 102

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. Brewers Bill Morgan & Josh Martin brew several times a week on our tiny 4 barrel brewpub system and our newly launched 10 barrel production system. They turn 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 authentic 200 year old barn beams, the greenest beer garden in town, and best of all — no TVs!

BAMBERGER RAUCHWEIZEN: Style: Smoked Beer. OG: 1.052. IBU: 12.0. ABV: 5.4. Our Bamberger Rauchweizen is a smoked hefeweizen. Twenty-five percent Beech smoked German malt puts a lovely smoky spin on our fruity wheat beer.

BAVARIAN HEFEWEIZEN: Style: Hefeweizen. OG: 1.052. IBU: 12.0. ABV: 5.6. Our Bavarian Hefeweizen is a German-style, unfiltered, top-fermenting wheat beer. The fruity and spicy aroma is reminiscent of bananas and cloves.

BRETT BLACK SAISON: Style: Saison/Farmhouse Ale. OG: 1.06. IBU: 32.0. ABV: 6.1. Fermented exclusively with Brettanomyces var Drei, a "wild" yeast that produces unique fruity and funky flavors. Dark and gently roasty with a touch of coriander and dried citrus.

CHERRY MILK STOUT: Style: Milk/Sweet Stout. OG: 1.074. IBU: 20.0. ABV: 6.8. Roasted barley, milk sugar, and plenty of Oregon pie cherries combine to make a wonderful restorative. Full bodied with aromas of coffee and stewed fruits, sweet but not too sweet.

GOLDEN SUMMER ALE: Style: American Blonde Ale. OG: 1.046. IBU: 37.0. ABV: 4.5. Our Golden Summer Ale is a very light ale made with Pilsner, Pale, and Carapils malts, plus Mosaic and Citra hops. Light and refreshing without sacrificing flavor.

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

ICH BIN EIN BERLINER WEISSE: Style: Berliner Weissbier. OG: 1.035. IBU: 5.0. ABV: 3.5. Our traditional Berliner Weisse was soured in the kettle with naturally occurring Lactobacillus. Its gentle tartness, light body, and low alcohol make for a great refresher.

SAMBURRO CHILE BEER: Style: Chile Beer. OG: 1.057. IBU: 44.0. ABV: 5.8. Our first Pro/Am brew returns! Samburro is the brainchild of local homebrewer Sam Elson. Mexican Morita peppers give this amber ale a lovely smoky aroma and a bit of spicy heat.

SOUR IPA: Style: American Wild Ale. OG: 1.071. IBU: 53.0. ABV: 7.9. Our 400th brew was a huge hit so we've brewed it again. It was kettle soured for 48 hours and hopped with Chinook, Columbus, Simcoe, Centennial, Citra, and Amarillo hops. Is it delicious beer, or sparkling grapefruit juice?

THE MYSTERIOUS 500TH BREW: Style: American Double/Imperial Stout. OG: 1.115. IBU: 105.0. ABV: 11.6. Our 500th batch is a big Imperial Stout that has been aged on cacao nibs and dried Mexican chili peppers (Guajillo and Ancho). Flavors of dark chocolate and coffee marry with stewed fruits, raisins, and a little chili heat.

WHITE IPA: Style: Belgian IPA. OG: 1.06. IBU: 59.0. ABV: 6.5. A hybrid of a Belgian Witbier and a West Coast style IPA. Hopped with Calypso, El Dorado, and Cascade, and spiced with whole dried limes, sweet orange peel, and coriander.

WOOKIE SNACKS BLACK RYE IPA: Style: American Black Ale. OG: 1.078. IBU: 77.0. ABV: 7.9. Our Black IPA strikes just the right balance between roasted malts and piney/citrusy hops. Roasted wheat malt, 12% rye malt, Chinook, Citra, Centennial, and Simcoe hops create the ultimate Chewbacca defense!

BLUE CAT BREW PUB | 114

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.

ELEANOR: Style: American IPA. OG: 19.0. IBU: 74.0. ABV: 9.0. SRM: 13.0. Named for the leading lady in the classic *The Haunting of Hill House* by Shirley Jackson, Eleanor is a Triple IPA with a complex malt background. Its citrusy hop character dissipates quickly to leave a clean palate.

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.

BLUE HERON BREW PUB | 617

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.

BLACK BEAUTY CDA: Style: American Black Ale. OG: 1.059. IBU: 55.0. ABV: 6.3.

RAUCH 'EM SOCK 'EM AMERICAN ALE: Style: Smoked Beer. OG: 1.056. IBU: 25.0. ABV: 6.1.

SHADOWFAX BLANC WIT: Style: American Pale Wheat Ale. OG: 1.052. IBU: 21.0. ABV: 5.6. A very Pale American Wheat brewed with coriander and orange peel.

SOUTHBOUND CHILI RYE ALE: Style: Chile Beer. OG: 1.06. IBU: 25.0. ABV: 6.3.

BLUEGRASS BREWING CO. | 306


www.bbcbrew.com

3929 Shelbyville Rd, Louisville, KY 40207

The original Bluegrass Brewing company opened in 1993. It is Kentucky's oldest brewery and the first Kentucky to make a significant mark on the national brewpub and microbrewery scene. Since 1993, BBC has grown to two brewpubs and have won numerous medals including 4 gold and 3 bronze at the GABF. Original BBC Brewer David R. Pierce has returned and is using his 25 year craft brewing experience to take BBC's ales and lagers to a whole new level. We encourage everyone to come by raise a pint and enjoy some of the best pub grub around.

BOURBON BARREL STOUT: Style: American Stout. OG: 20.0. IBU: 20.0. ABV: 8.0. SRM: 30.0. BBC Bourbon Barrel Stout is Kentucky's original bourbon barrel aged beer. We use an American stout base and age in Four Roses Bourbon barrels for a minimum of 6 weeks. The long aging time helps to extract rich vanilla and caramel flavors from the charred oak barrels.

DARK STAR PORTER: Style: American Porter. OG: 15.0. IBU: 35.0. ABV: 5.6. SRM: 30.0.

 This smooth but robust porter has complex notes of chocolate and roasted grains balanced by additions of caramel malt and traditional English hops. Dark Star Porter is a delicious chocolaty and smooth ale.

GINGER MEADE: Style: Mead. OG: 20.0. ABV: 7.8. SRM: 2.0. Technically a Metheglin (Spiced meade), Ginger meade is brewed with a wild flower honey base then aged on fresh ginger. Very nice flavor of honey and ginger.

GRAPEFRUIT IPA: Style: American IPA. OG: 17.0. IBU: 60.0. ABV: 6.7. SRM: 7.3. IPA brewed with pale and dark Munich malts with a little Belgian caramel malt for extra sweetness. Hop additions begin in the mash with Columbus, four additions of El Dorado hops are added throughout the boil with one late addition in the whirlpool. Dried grapefruit peel is steeped in the kettle to extract the essential oils of the fruit. After fermentation, the IPA is conditioned with grapefruit puree. GIPA has a refreshing aroma of grapefruit and citrus finish.

THE DANK IPA: Style: American IPA. OG: 17.0. IBU: 65.0. ABV: 6.5. SRM: 8.0. 🍷 A BBC seasonal staple since 1996, The Dank IPA is now available year round. Classic American IPA brewed as a hop showcase with Centennial, Citra, and Simcoe hops in the boil, dry hopped with Simcoe and Citra. Cask version receives additional dry hopping with Citra.

WHITE WEDDING ALE: Style: Witbier. OG: 9.0. IBU: 11.0. ABV: 5.0. SRM: 4.8. White Wedding was originally brewed in 1998 to commemorate the wedding of our Brewmaster and his lovely bride. WWA is based on historical witbier data presented by The Beer Hunter, Michael Jackson, in his book Great Beers of Belgium (ISBN 0-7624-0403-5). Our White Wedding Ale is brewed with Pale and wheat malts, flaked oats, and noble hops. We add sweet and bitter orange peel and cardamon seed to the kettle late in the boil. The traditional Belgian Wit beer yeast lends a spicy flavor that blends refreshingly with the orange peels and cardamon seed. Perfectly refreshing on a hot summer day!

BOS MEADERY | 107

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!

ACE OF CASCADES: Style: Mead. ABV: 6.5. This hard-driving hoppy mead is made with Cascade and Willamette hops. At 6.5% ABV, this session mead is lower in alcohol than a typical mead. And you you don't have to gamble, because this is the only mead you'll need. No overkill, baby.

BAERIES WEAR BOOTS: Style: Mead. A sparkling session mead made with elderberries, aronia berries, Pinot Grigio juice and wildflower honey. A light, fruity mead sangria.

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.

BUCKWHEAT & WILDFLOWER MEAD: Style: Mead. ABV: 12.0. This blend of buckwheat and wildflower honey results in smooth, rich, resonant notes. The earthy, grassy flavors of this still (uncarbonated) mead are evocative of the depth and complexity of a fine scotch.

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.

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.

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

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

RHUBARBARIAN: Style: Mead. This still mead is bold, tart and will give you the courage of Conan.

THE LEMMY: Style: Mead. Made with Meyer lemons and black tea, this boozy version of an Arnold Palmer is sure to refresh.

BOULEVARD BREWING CO. | 224

www.boulevard.com

2501 Southwest Blvd, Kansas City, MO

Founded in 1989, Boulevard Brewing Company has grown to become the largest specialty brewer in the Midwest. Our mission is simple: To produce

fresh, flavorful beers using the finest traditional ingredients and the best of both old and new brewing techniques.

RYE-ON-RYE-ON-RYE: Style: Rye Beer. OG: 26.9. IBU: 33.0. ABV: 14.6. SRM: 29.0. A rich, tawny rye ale is aged in first-use rye whiskey barrels then transferred to yet another set of first-use rye whiskey barrels for a second aging, effectively resulting in "Rye-on-Rye-on-Rye."

SAISON-BRETT: Style: Saison/Farmhouse Ale. OG: 17.0. IBU: 38.0. ABV: 8.5. SRM: 6.0. Saison-Brett, based on our very popular Tank 7, is assertively dry hopped, then bottle conditioned with various yeasts, including *Brettanomyces*, a wild strain that imparts a distinctive earthy quality.

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 a citrusy, spicy hop aroma, a soft sweet malt flavor and a prominent hop bitterness.

TROPICAL PALE ALE: Style: American Pale Ale. OG: 13.2. IBU: 45.0. ABV: 5.9. SRM: 15.0. Inspired by our collaboration with Florida's famed Cigar City Brewing, Tropical Pale Ale marries our passion for balanced pale ales with the bright refreshing flavors of grapefruit and passion fruit accentuated by juicy, citrusy hops.

BRAU BROTHERS BREWING CO. LLC | 108

www.braubeer.com

1010 E Southview Dr, Marshall, MN 56258

You'd be surprised what you can get done locally. We truly believe that you can and should source as much as you can locally. That's why we grow our own hops. Eleven different varieties grow mere feet from our front door. That's why we grow and malt our own two-row barley. We believe that when breweries take responsibility for their beer, from grain to glass, not only is the quality better, but we begin to produce unique, fun beers distinct to region. We constantly seek out other small producers in which to collaborate. From small town distilleries for barrels, to nano coffee roasters for beans, we pride ourselves on finding friends in rural places. We believe that no town or region should be without a local brewery, regardless of size. We also feel that it's important to get to know your brewer. Beer is not just a drink, it's an experience.

BANCREAGIE PEATED SCOTCH ALE: Style: Scotch Ale/Wee Heavy. IBU: 20.0. ABV: 7.6. SRM: 11.0. 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.

BOURBON OAKED BANCREAGIE CASK: Style: Scotch Ale/Wee Heavy. IBU: 19.0. ABV: 7.6. Cask version of our Bancreagie Peated Scotch Ale finished with bourbon oak. 🍷

MOO JOOS: Style: Milk/Sweet Stout. IBU: 24.0. ABV: 5.8. SRM: 42.0.

RED VELVET MOOJOOS CASK: Style: Milk/Sweet Stout. IBU: 24.0. ABV: 5.6. SRM: 42.0. 🍷

RUBUS BLACK: Style: English Porter. IBU: 24.0. ABV: 8.5. Blackberry Imperial Porter! First brewed in 2006, Rubus Black was originally a on-off batch meant to cellar. However, we couldn't ignore this classic recipe. Creamy, semi-sweet dark malt built on a maris otter base delivers complex layers of caramel, toffee, chocolate, and roast coffee. Buried in this, dark berry flavor to give punch!

SHEEPHEAD ALE: Style: American IPA. ABV: 7.7. Hops dominate with a balance of spicy herbal hops up front followed by the citrus and grass of American hops. A very pale amber pour is topped with white head. Medium carbonation cuts thru the bitterness yet enhances the citrus aroma. Sheephead is deep, flavorful & extremely refreshing.

BRENNER BREWING CO. | 310

www.brennerbrewing.com/

706 S. 5th St, Milwaukee, WI 53204

The Brenner Brewing Company is a craft brewery that was created to meld Master Brewer, Mike Brenner's, passion for crafting delicious beer with his lifelong devotion to Milwaukee's arts and music scene.

AFFENKONIG: Style: Weizenbock. IBU: 50.0. ABV: 8.1. Like any classic hefeweizen, half of our grist is pilsner malt and half is wheat, but we use twice as much grain to create the sweet flavor profile. Lots of German hops to balance the beer out, and a

yeast strain from the oldest brewery in the world fermented at cooler temperatures produces AffenKönig's signature flavor.

BACON BOMB RAUCHBIER: Style: Rauchbier. OG: 1.058. IBU: 22.0. ABV: 5.3. SRM: 16.0. A blend of German beechwood and Wisconsin cherrywood smoked malts. Noble German hops, chocolate wheat, and fresh black pepper add a subtle bite. The yeast strain keeps the body light to balance the huge flavors and nose, making it perfect for pairing with Burgers, BBQ, or as a Bloody Mary chaser.

BRENNER BOCK: Style: Bock. ABV: 7.2.

BUTTERFLY FARTS (FIRKIN): Style: Fruit/Vegetable Beer. IBU: 28.0. ABV: 4.8. A light citrus ale with coriander, nutmeg and bright citrus (lemon, lime, and orange).

CITY FOX: Style: American Pale Ale. IBU: 33.0. ABV: 5.1. Simple grist of just 2-Row and Caramel 20 malts so we can showcase the fruit and citrus that come naturally from the Mosaic hops and fermenting this beer at elevated temperatures in an open fermentation tank.

MILWAUKEE BARONS PILSNER: Style: German Pilsener. IBU: 30.0. ABV: 5.1. Soccer and beer are universal languages. Brenner Brewing and the Milwaukee Barons have collaborated to raise awareness, unite fans, and make friends in the pursuit of establishing professional outdoor soccer in Milwaukee. Barons Pilsner is a traditional German style lager made with German noble hops and US barley. Raise a glass and toast a goal to the beautiful game.

STAR BABY: Style: American IPA. IBU: 53.0. ABV: 6.3. Munich malt base, lightly roasted specialty malts and throw in some wheat to round out the mouth feel. Hopped with Citra hop and dry-hopped with a blend of our favorite American hops. Higher temperatures and reduced yeast cell counts in open fermentation tanks produce the fruity esters in this complex and easy drinking masterpiece.

WITCHCRAFT: Style: Russian Imperial Stout. IBU: 70.0. ABV: 13.5. "With the warmth behind us, and cold ahead, the inaugural batch of Witchcraft was brewed under the harvest moon of 2014. This beer prepares you for the annual descent into darkness. Nine malt varieties, molasses, honey, and Anodyne coffee. Aged for one year in bourbon barrels and virgin Missouri oak barrels. The result is nothing short of perfection. Witchcraft is released every year on Halloween. "

BROAD RIPPLE BREWPUB | 408

www.broadripplebrewpub.com

840 E. 65th St., Indianapolis, IN 46220

Established 1990. The Broad Ripple Brewpub, Indiana's first brewpub, was opened in November 1990 by owners John and Nancy Hill. It is as authentic an English pub as one is apt to find this side of the pond. Within a series of small, intimate rooms, the brewpub has a tin ceiling, rich woodwork, cushioned benches, and a room for darts. True to English tradition, John and brewer Kevin Matalucci produce only top-fermented ales in the seven-barrel system. We offer at least seven brews plus a brewer's tap. Carry-out is available in growlers. The Broad Ripple Brewpub offers an extensive lunch and dinner menu to match the excellence of our beer, including our extremely popular English favorites: Scotch eggs, fish and chips, bangers and mash, and shepherd's pie.

ALTERED STATE: Style: Altbier. IBU: 43.0. ABV: 5.6. SRM: 15.0. This Altbier provides a clean but aggressively spicy and floral hop bitterness with a grainy rich malty profile. Some slight fruity notes are provided by the yeast that also gives it some of its lager like qualities.

E.S.B.: Style: Extra Special/Strong Bitter. IBU: 35.0. ABV: 5.8. SRM: 13.0. Bitter is a traditional English pub draught. Extra Special defines a more robust, maltier version. Our bitter is brewed using generous amounts of malt and kettle hops. This ale leaves the drinker with a hop aftertaste balanced with the sweetness of the malt.

I GOT RYE ON IT: Style: Rye Beer. IBU: 28.0. ABV: 9.0. SRM: 5.3. Brewed for the Bike Polo group in Indy, this beer is a malt liquor that breaks some traditions for the style. This is brewed with Warrior hops that allow a nice herbal note, which gets balanced out by the slight sweet rye spice from the malts. Like the warriors that ride the courts this brew rides across your palate and leaves a bitter sweet finish on your tongue.

MONON PORTER: Style: American Porter. IBU: 21.0. ABV: 7.0. SRM: 29.0. Deep and dark with mahogany highlights, the Monon Porter has a rich coffee-like flavor with malty, chocolate undertones.

SCOTTY GOT'EM: Style: Scottish Ale. IBU: 20.0. ABV: 5.0. SRM: 16.5. 🍷

UB40: Style: Saison/Farmhouse Ale. IBU: 24.0. ABV: 7.0. SRM: 4.0. A farmhouse ale that was aged in a french oak red wine barrel.

BROADWAY BREWERY | 522

www.broadwaybrewery.com

816 E Broadway, Columbia, MO 65201

The Broadway Brewery celebrates local farmers and local food with a rotating seasonal menu that highlights the fruits of the area's finest farms. Likewise, our house brewed ales are crafted from malted barley and fresh hops to ensure optimum quality. We use only top grade ingredients to prepare delicious pub style fare that is distinctly eclectic and innovative, brought to you fresh to be enjoyed with hand crafted beer.

Our culinary experts and our brewmaster Paul Dickerson provide seasonally inspired food and drink. Columbia's new "city hall," the Broadway Brewery is a place to renew and replenish your body and mind through food, drink, music, art and conversation. Come on down and have a pint!

11 POINT IPA: Style: American IPA. IBU: 68.0. ABV: 5.7. Our bestselling beer! Named after one of Missouri's most scenic rivers, this deep amber ale touts a rich caramel malt body balanced well with bitterness and refreshing hop aroma. The generous dry hop on this IPA creates bold, resinous notes of pine and juicy citrus flavors that come distinctly through in the finish.

ANCHO MOLE PORTER: Style: English Porter. IBU: 41.0. ABV: 6.0. 🍷

CHERRY SAISON: Style: Saison/Farmhouse Ale. IBU: 57.0. ABV: 5.7. Saisons are a Belgian style beer historically brewed for farm laborers. The yeast strain, Saison Dupont, gives this ale a slight citrus flavor as well as a dry, spicy finish. The addition of 84 pounds of tart red cherries make this summer seasonal a favorite.

DOUBLE RYE IPA: Style: American Double/Imperial IPA. IBU: 111.0. ABV: 9.8. The double in this beer not only stands for the two mashes that make it twice as strong, but also for the two rounds of dry hopping it goes through. The addition of rye malt and flaked rye provide a subtle spiciness that melds well with the strong citrusy hop presence. It all results in a sturdy, ruby colored IPA that sticks with you.

GOOSEBERRY TABLE SAISON: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 4.1. 🍷

GOSE: Style: Gose. IBU: 17.0. ABV: 4.4. This very old style of ale originates from Germany and almost went extinct until its recent resurgence in the craft beer industry. Brewed with wheat, salt, and coriander, the Gose possesses a distinct sourness created by a Lactobacillus culture used in fermentation.

ORGANIC HONEY WHEAT: Style: American Pale Wheat Ale. IBU: 20.0. ABV: 6.0. Brewed with 36 pounds of local honey from Bonne Femme Honey Farm, this unfiltered ale is our first all organic offering. Subtle notes of herbs can be detected in the aroma of this beer due to the bees' pollinations of nearby herb gardens.

PORTER: Style: English Porter. IBU: 41.0. ABV: 6.0. A robust Porter, meaning it has a higher ABV and a richer flavor than a typical porter. The malt bill consists of dark roasted grains which gives it a bitter dark chocolate and a coffee flavor that cannot be found in most porters.

RIEGERS WHISKY BARREL AGED PORTER: Style: English Porter. IBU: 41.0. ABV: 6.0. Our House Porter aged in Rieger's Whisky Barrels for over 7 months. Notes of oak, vanilla and bourbon from the aging process complement our already robust Porter.

VIRGIN FRENCH OAKED BLUE HERON ORGANIC CIDER: Style: Cider. ABV: 7.0. Our Second batch of house cider is comprised of over 2 tons of Winesap, Red Delicious, Gold Delicious and Jonathan apples. All of the apples used in this cider come from Blue Heron Orchard, the only certified organic apple orchard in the state of Missouri. This cider displays some crisp, tart apple notes while finishing very dry with a hint of spiciness.

BRUGGE BRASSERIE | 619

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.

BEAST OF BUSCO: Style: American Wild Ale. ABV: 11.0. Barrel-aged Strong Ale with a bunch of microflora

BRUGGE WHITE: Style: Witbier. ABV: 4.5. a quenching tart background with sweet fruity finish reminiscent of tangerine and lemon

MADELINE LA-FRAMBOISE: Style: Fruit/Vegetable Beer. ABV: 4.5. Flanders Brown ale with raspberry

POOKA: Style: Fruit/Vegetable Beer. ABV: 6.0. American Boysenberry Sour

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

BULL FALLS BREWING CO. | 109

www.bullfallsbrewery.com

901 East Thomas St., Wausau, WI 54403

Established 2007. wausau's first distributing micro-brewery, features quality craft-brewed beers. Our lagers are made with German ingredients, resulting in authentic beers made to style. The flagship 5 star ale is patterned after a popular english ale with our own Bull falls adaptation. American ales are also featured and brewed to style. All of these brews are designed to appeal to craft beer lovers throughout the area and all have been very well accepted. Bull falls brews are being distributed to popular establishments in wausau and rapidly expanding to surrounding communities. Stay up to date on upcoming brews and events by subscribing to the Bull falls newsletter at www.bullfallsbrewery.com. When in wausau visit the Bull falls taproom located at 901 east thomas street, and tap into taste with any of the wide variety of great tasting craft beers. Choose from ales or lagers, from light to dark.

BOURBON BARREL NUT BROWN: (American Brown Ale) Our American Brown Ale aged in whiskey barrels. Adds a touch of bourbon on the nose with the Nut Brown's caramel and chocolate-like character. Finishes clean with a pleasant aftertaste. Limited Release.

FIVE STAR ALE: (English Strong Ale) ABV: 6.1% IBUs: 36.6 English Strong Ale with warming red amber tones. The aroma is slightly fruity, with balanced hop flavor from U.S. Golding hops, this combination permits a beautiful sweetness, without being cloying. Our flagship!

HEFEWEIZEN: (Hefeweizen) ABV: 5.2% IBUs: 14.1 A Bavarian style Hefeweizen. Clove, smoke and vanilla like favors are present. Brewed with 60% malted wheat. A very pale, thirst quenching beer.

HOLZHACKER LAGER: (Munich Helles Lager) ABV: 5.5% IBUs: 14.7 Meaning "Wood-Cutter" in German. This Munich-Style pale lager is full bodied and has smooth malt character balanced with hop flavor that does not imply bitterness but offers one a beer that is so smooth it's in a category all by itself.

HOP WORTHY IPA: (English India Pale Ale) ABV: 7.0% IBUs: 71.0 This New World IPA is aggressively hopped, including the signature Cascade hop and a German Callista hop. For balance this brew has a solid malt backbone with lots of caramel malts for body and mouth-feel. ABV: 7.0% IBU: 71 SRM: 10.1

UBER NACHT: (Weizenbock) ABV: 9.5% IBUs: 13.2 A Dunkelweizen Doppelbock at 9.5% means it's sure to be an Uber Nacht! Its full bodied, dark ruby colored, warming, balanced and smooth. Its powerful body, in combination with it's malt aromatic sweetness has hints of caramel and banana. Limited Release. (uses Wisconsin grown Mt Hood hops)

BURNT CITY BREWING | 404

www.atlasbeercompany.com

2747 North Lincoln Ave, Chicago, IL 60614

Don't call it a comeback.

I been here for years.

Rockin my peers and puttin suckas in fear.

Makin the tears rain down like a MON-soon.

Listen to the bass go BOOM!

Explosion, overpowerin, o ver the competition, I'm towerin.

Wreckin shop, when I drop these lyrics that'll make you call the cops.

Don't you dare stare, you betta move, don't ever compare me to the rest that'll all get sliced and diced

Competition's payin' the price.

BOURBON BARREL FIGHTER/MAGE/THIEF CHERRY BARLEY WINE: Style: American Barleywine. ABV: 9.4. Aged in Wild Turkey Barrels, 100 lbs. of cherry puree was added to this rich barley wine. English crystal malt and a touch of milk sugar provide toffee-like flavors to round it out.

BOURBON BARREL FORSAKEN IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 8.5. Aged in a Wild Turkey barrel, our Imperial Stout emerged with smooth bourbon character combined with its original chocolate and coffee malt flavors.

COFFEE DOUBLE FREIGHT HANDLER MILK STOUT: Style: American Double/Imperial Stout. ABV: 8.3. A "Double" variation of the original Freight Handler. This bigger version of our milk stout has an added benefit, it has been infused with Heritage Bicycles' Legacy Espresso Bean.

FACE MELTER HIBISCUS IPA: Style: American IPA. ABV: 7.2. Three kinds of flavorful hops and hibiscus flowers give this IPA a citrusy intensity. Bold with a pleasantly bitter finish.

PEARADISE CITY TART PEAR SAISON: Style: Saison/Farmhouse Ale. ABV: 6.0. Paradise City is a collaboration brew with our friends at Penrose Brewing Company for Chicago Craft Beer Week and our annual Beer Prom Party. A refreshing, dry saison that we soured in the kettle and then added pears in fermentation.

RETROFIT RADLER: Style: Fruit/Vegetable Beer. ABV: 3.2. Our own twist on a German tradition, this refreshing session beer was made with delicious key lime juice. Fruity and tart, with a hint of malty sweetness for balance.

ROOKIE

CADEMON BREWING | 307

www.cademon.com

217 W Main St, Genoa, IL 60135

Cademon Brewing Co. is an up-and-coming craft brewery based in Genoa, Illinois that has operated since December 2014, creating beers that balance eccentricity with drinkability.

ANCHO GONNA TRY ME?: Style: American Porter. OG: 1.08. IBU: 40.0. ABV: 8.0. This delightfully complex robust porter has been aged with a reduction of ancho chili peppers, porcini mushrooms, adobo seasoning, and cumin to create a flavorful but balanced spicy porter.

GENOAN IPA: Style: American IPA. ABV: 7.0. A classic, 90s-era IPA with great earthy flavors and subtle citrus hop flavors.

REDWALLON: Style: Irish Red Ale. ABV: 5.2. A delicious, malt-forward Irish Red Ale with caramel sweetness and a smooth roasty finish.

TROPICAL KINGPIN: Style: Hefeweizen. ABV: 5.2. A traditional German hefeweizen aged in pineapple puree and infused with pineapple juice.

CAPITAL BREWERY | 804

www.capital-brewery.com

7734 Terrace Ave., Middleton, WI 53562

Celebrating our 30th anniversary, Capital Brewery is the most awarded Wisconsin brewery with over 340 individual awards. In the past two years, the Capital Brewery portfolio has expanded under the leadership of Brewmaster Ashley Kinart. We now boast a full line up of IPA's, Ales and Lagers.

30TH ANNIVERSARY DARK: Style: Munich Dunkel Lager. OG: 13.5. IBU: 28.0. ABV: 5.4. This beer is a spin-off on one of our originals, Munich Dark. Brewed and fermented in the same style, this differs in secondary. We infused this version with Collective Coffee and Vanilla Beans!

30TH ANNIVERSARY OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.0. IBU: 24.0. ABV: 5.5. This is a Spin-off on the mother of all seasonals! Differing in the secondary fermentation, we infused this beer with special ingredients that you can only find in this beer for a very limited time! get it while it lasts!

30TH ANNIVERSARY PILSNER: Style: German Pilsener. ABV: 6.1. Imperial Pilsner brewed in collaboration with our original Brewmaster from over 30 years ago! Bready, malty, a slight hop presence. German through and through. get it while it lasts!

FIRKIN: AUTUMNAL FIRE: Style: Doppelbock. OG: 19.4. IBU: 28.0. ABV: 7.8. 🍁 Alluring and intriguing, this legendary doppelbock is chock full of malty complexities hinting at dark fruits and mysterious sugars. This is a true freshie, firkin conditioned and still a couple of weeks of lagering are left for it's kegged and bottled counterparts!

GHOST SHIP WHITE IPA: Style: American IPA. OG: 14.0. IBU: 55.0. ABV: 5.6. SRM: 12.0. Ghost Ship is truly a hybrid. The body of a Belgian Witbier with the heart of an IPA. Take this hybrid for a spin!

MADTOWN MULE: Style: Fruit/Vegetable Beer. IBU: 18.0. ABV: 4.6. Slightly malty and lightly hopped, this clean refreshing golden lager has been infused with Lime and Ginger! The most refreshing beer you'll have all day.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.0. IBU: 24.0. ABV: 5.5. SRM: 33.0. This mother of all seasonal beers has a fiery amber hue with rich malty overtones that dominate the flavor

PIN: IMPERIAL PILSNER AGED ON CEDAR WOOD: Style: German Pilsener. ABV: 6.1. This pin is an Imperial Pilsner brewed in collaboration with our original Brewmaster from over 30 years ago and aged on cedar wood spirals! Bready, malty, a slight hop presence, nice cedar nose and tannins.

ZACH'S PEAR KOLSCH: Style: Kölsch. ABV: 6.2. Zach did a bang up job on this one-off bad boy. Clean, refreshing and with a pear essence achieved completely with a unique malt bill and hopping schedule! Get it while it lasts!

CENTRAL WATERS BREWING CO., INC. | 601

www.centralwaters.com

351 Allen St, Amherst, WI 54406

Established in 1998, Central Waters Brewing Company is located in Amherst, WI, 2 hours north of Madison. In seemingly constant expansion mode, the brewery has been constantly adding tanks and equipment to keep up with demand and expansions, our beer is now available throughout Wisconsin, Minnesota and Illinois. The brewery also holds the claim to fame of Wisconsin's first Green Tier Brewery, the only brewery accepted into the Green Masters program, and the only brewery to have both solar preheated water used in brewing and solar electric. All of our brew water is pre-heated with solar energy, and we generate 60% of our power needs on site! Stop by our brewery and visit our taproom, we are open every Friday from 3 until 10, Saturday from Noon until 10 and Sunday from Noon until 6. We always have something special on tap, we would love to see you!

ARDEA INSIGNIS: Style: Abbey Ale. If you don't know, you probably shouldn't wait in line

BLACK GOLD: Style: American Double/Imperial Stout.

BLOODY SUNRISE: Style: Abbey Ale. Tequila Barrel Aged Imperial Blonde with Agave and copious amounts of Blood Orange

BOURBON BARREL BARLEYWINE: Style: American Barleywine.

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

BREWHOUSE COFFEE STOUT: Style: American Stout. The best way to start every day—a rich stout infused with cold pressed Emy J's coffee.

CASSIAN SUNSET: Style: American Double/Imperial Stout. Barrel Aged Stout with Coffee, Vanilla and Cinnamon

HHG APA: Style: American Pale Ale. ABV: 5.3. A Citra and Mosaic Hopped limited release Pale Ale

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

MUDPUPPY PORTER: Style: American Porter. ABV: 5.5. One of the brewery's best sellers, a surprisingly refreshing dark beer

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 4.8. Our fall seasonal and just re-leased, this beer has a nice malty flavor profile and the clean finish you would expect from this traditional beer.

SUMMARILLO: Style: American Pale Lager. ABV: 5.2. Dry Hopped Pale Lager

THE PROMISE: Style: Abbey Ale. Tequila Barrel Aged American Strong Ale.

CHURCH STREET BREWING CO. | 409

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

Located in Itasca, Illinois (just 10 miles west of Chicago), Church Street Brewing Company is a new craft brewery that has quickly grown into a reputable name in the Chicago area. Owners Joe and Lisa Gregor use traditional German brewing methods to craft their wide range of lagers and ales that represent both old and new beer styles of European influence.

CONTINENTAL LAGER: Style: German Pilsener. IBU: 39.0. ABV: 5.3. SRM: 7.0.

HAUCH VONHIMMEL HEFEWEIZEN: Style: Hefeweizen. IBU: 14.0. ABV: 4.8. SRM: 12.0.

ITASCAFEEST MARZEN: Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 5.1. SRM: 17.0.

SHONY SCOTTISH ALE: Style: Scottish Ale. IBU: 32.0. ABV: 5.1. SRM: 23.0. In centuries past, to ensure a plentiful crop, the Celts would donate a variety of malts for a community ale to please the Shony, a local water spirit. Sadly, the custom dictated that they throw it all in the ocean. Our traditional 80 Shilling Scottish-style ale is a robust brew with notes of sweet caramel and mellow roast-best enjoyed on land, not in the ocean.

CIDER HOUSE OF WISCONSIN | 208

www.ciderwis.com

4259 Mahoney Rd, McFarland, WI 53558

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

BLACK DRAGON: Style: Cider. ABV: 7.0. 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.

CHEERY CHERRY: Style: Cider. ABV: 6.0.

CIVIL LIFE BREWING CO. | 517

www.thecivillife.com

3714 Holt Ave, St. Louis, MO 63116

We opened in 2011 and are located in south St. Louis city. We focus on moderate a.b.v. beers and produce styles modeled on the classics from Germany, England and America. We built a European inspired pub inside of a 1950's warehouse tucked neatly into Tower Grove South. We firmly believe pubs play an important role in the world and hope the next time you find yourself in St. Louis you wander in for a pint and stay awhile, maybe even move within walking distance of the brewery.

#CARLBOCK LAGER: Style: Maibock/Helles Bock. IBU: 38.0. ABV: 6.0. SRM: 8.0. Crafted as an authentic Munich Helles, increased to Bock alcoholic strength, #Carlbock is a nice malty and hoppy golden lager, with lightly toasted notes, a hint of spice, and a crisp finish. Bigger than life but usually behaved, just like Mighty Carl, Patron Saint of many St. Louis area bars. He is on hand today helping the Civil Life and legend has it that a taste poured by the Mighty Carl himself will turn your glass into solid gold.

AMERICAN BROWN ALE: Style: American Brown Ale. OG: 1.058. IBU: 35.0. ABV: 4.8. SRM: 16.0. This beer no doubt has become the Civil Life's flagship. An American Brown that traces its roots back to our home-brew days in Dylan's basement. Malty, caramelly, tart and toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee.

PROPER PINT: Style: English Bitter. IBU: 41.0. ABV: 4.2. SRM: 5.0. A proper English name for proper English ale. Clear amber colour with sudsy off-white foam and lots of lace. Hints of freshly baked bread, honey, toasted chestnuts, and Earl Grey tea. Well-rounded mouthfeel with a dry hoppy finish. Cask beer poured on beer engine.

RUBY MILD: Style: English Dark Mild Ale. IBU: 34.0. ABV: 4.0. SRM: 20.0. English Mild Ale is an obscure, old-fashioned brew. There's not much that's "mild" about it, the term originally referring to fresh ale, as opposed to the aged, sour stuff. An unassuming session ale with aromas and flavours of husky cereal grains, freshly-baked brown bread, toast, nutty, biscuity, faint roastiness and citrusy English hops. Cask Ale poured on Beer Engine.

THE ANGEL AND THE SWORD ALE: Style: English Bitter. OG: 1.048. IBU: 20.0. ABV: 4.6. SRM: 11.5. 🍀 Here is a truly malt driven and malt inspired craft beer. A departure from true-to-style brewing, we put a little bit of everything we've learned into this uniquely inclusive expression. Biscuity and bittersweet, familiar and unfamiliar, way more going on than its light color and alcohol content would suggest. Diverse US and UK malts, timeless Fuggles & Goldings hops.

ROOKIE

CORRIDOR BREWERY & PROVISIONS | 202

www.corridorchicago.com

3446 N Southport Ave, Chicago, IL 60657

Opening in October of 2015, Corridor is a Farmhouse craft brewery and restaurant in Chicago's West Lakeview neighborhood. In the brewery, Head Brewer Brant Dubovick's focus is on farmhouse ales and hop forward beers. His inspiration for Corridor's beer program stems from rustic farmhouse breweries, as well as hop forward American trailblazers. Our beers are only available at the brewery in West Lakeview, and to-go in 32oz cans. Run by Executive Chef Jason Vandegraft, our kitchen's focus is Rustic Farmhouse -Midwestern food highlighting sandwiches and artisan pizzas baked in a clay hearth oven, and other artisan provisions. Corridor is the brainchild of Greg Shuff and his team at DryHop Brewers, a brewpub in East Lakeview that opened in 2013.

DUNE ROAD: Style: Saison/Farmhouse Ale. IBU: 18.0. ABV: 6.2. Like a sunset over Lake Michigan this beer leaves you wanting more. Brewed with lemon balm, grapefruit peel, and papaya leaf, as well as the classic Saison Dupont yeast strain. Here's to an endless summer.

PAPIER MACHE MEPHISTOPHOLES: Style: English Porter. IBU: 30.0. ABV: 5.0. Presenting our Summer dark offering. Inspired by the flavors of Thai and Vietnamese cuisine. Light in body and alcohol, but packed with flavors and aromas of coconut, makrut lime and ginger.

WITNESSED: Style: Gose. IBU: 8.0. ABV: 4.0. This traditional German sour is brewed with lime-infused salt and coriander to add a bright and refreshing quality to its tart wheat base. We hope you enjoy this beer as much as our brewer enjoyed witnessing Cleveland's first title in 52 years.

WIZARD FIGHT: Style: American IPA. IBU: 60.0. ABV: 6.2. Amarillo, Mosaic, and Citra hops create this citrus and pine blast. The creamy mouthfeel is enhanced with flaked oats. A true Chicago IPA. Our only year-round beer.

COURTHOUSE PUB | 212

www.courthousepub.com

1001 South 8th St, Manitowoc, WI 54220

At the Courthouse Pub, we are constantly testing both classic and new beer recipes as they work to bring exceptional brews to the Lakeshore area.

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

ADAMS STREET ALE: Style: American Blonde Ale. IBU: 10.0. ABV: 3.0. Light in color, light in body, light in alcohol

MUNICH HELLES: Style: Munich Helles Lager. IBU: 18.0. ABV: 3.5. Light amber lager with medium body

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. Bright gold in color with a blend of American and noble hops

CROSS PLAINS BREWERY | 607

www.essersbest.com

2109 Hickory St, Cross Plains, WI 53528

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

CROSS PLAINS SPECIAL: Style: German Pilsener. OG: 11.5. IBU: 23.0. ABV: 5.0. SRM: 5.88. A refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance

ESSER'S GOLDEN BLONDE ALE: Style: English Pale Mild Ale. OG: 10.0. IBU: 7.5. ABV: 4.2. SRM: 5.8. A crisp, light-bodied Golden Ale, very refreshing and smooth drinking

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 | 324

www.cumberlandbrewery.com

1576 Bardstown Rd, Louisville, KY 40205

Cumberland Brews opened as a small 2 barrel Brewpub in August 2000. Since then we have added an offsite 15 barrel production brewery. Glad to be back for our 8th GTMW.

BASIL WHEAT: Style: American Pale Wheat Ale. OG: 13.0. IBU: 45.0. ABV: 5.6. SRM: 4.0.

CHIMNEY ROCK IPA: Style: American IPA. OG: 15.75. IBU: 80.0. ABV: 7.0. SRM: 8.0.

MANGO CUMBERLINER: Style: Berliner Weissbier. OG: 10.0. IBU: 5.0. ABV: 4.5. SRM: 3.0.

MR. SATURDAY NIGHT: Style: English Barleywine. OG: 23.5. IBU: 89.0. ABV: 11.5. SRM: 17.0. Oak Aged English Barleywine

DESTIHL BREW WORKS | 204

www.DESTIHL.com

318 S Towanda Ave, Normal, IL 61761

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 current production brewery in Bloomington, IL occupies 20,000 sq. ft. with the ability to produce over 20,000 barrels of beer annually. Since becoming operational in May 2013, DESTIHL now distributes its beers in 17 states - coast to coast - with over 25 beer styles available on draft and 10 beer styles available in cans.

In June 2016, construction began on DESTIHL Brewery's new 47,000 square foot complex to be located in Normal, IL. The new facility will feature a larger production brewery space, including an expanded brewhouse, fermentation and cellar areas, a two-story oak barrel & foudre room for beer aging, a packaging floor, cooler, warehouse, lab and corporate offices. The facility will also include a 6,300 sq. ft. beer hall & outdoor beer garden featuring the bold flavors of DESTIHL's beer and food to enjoy in-house or carry-out.

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.

AMRA MANGO IPA: Style: American IPA. IBU: 52.0. ABV: 7.0. SRM: 4.9. American-style IPA with mangoes added

METALLURGY SOUR COLLECTION-SOUR PEAR: Style: American Wild Ale. IBU: 10.0. ABV: 6.0. SRM: 4.6. Sour Pear Ale

SAINT DEKKERA RESERVE SOUR ALE SERIES-L'ENVOYE MANGUE: Style: American Wild Ale. IBU: 52.0. ABV: 7.0. SRM: 4.9. Sour IPA with mangoes added. Our Saint Dekkera Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with microflora wonderfully unique to our downstate Illinois terroir, where we embrace the individual, wild character of each barrel to produce beers with a wide array of acidity, sourness and unadulterated funkiness.

STRAWBERRY BLONDE: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.0. SRM: 4.0. American blonde ale with strawberries added

VERTEX IPA: Style: American IPA. IBU: 76.0. ABV: 6.3. SRM: 9.0. American-style IPA

WEISSENHEIMER HEFEWEIZEN: Style: Hefeweizen. IBU: 16.0. ABV: 5.2. SRM: 4.0. South German-style hefeweizen

WILD SOUR SERIES-LYNNBROOK RASPBERRY BERLINER WEISSE: Style: Berliner Weissbier. IBU: 4.0. ABV: 3.0. Berliner-style Weisse with raspberries added

WILD SOUR SERIES-SYNCHOPATHIC: Style: American Wild Ale. IBU: 8.0. ABV: 6.0. SRM: 6.0. Dry hopped sour ale

DANGEROUS MAN BREWING CO. | 103

www.dangerousmanbrewing.com

1300 2nd St NE, Minneapolis, MN 55413

Dangerous Man Brewing Company (DMBC) is a small-scale tap house and microbrewery located in the heart of NE Minneapolis. DMBC's goal is to bring the freshest, highest quality beer to people in Northeast Minneapolis and its surrounding areas. DMBC features 8 ever-changing taps, cask beer, Whistler soda, Prohibition Kombucha, and Nirto coffee. DMBC beers is sold on tap at the brewery in pints and in our newly opened Growler Shop in 64oz growlers and 750ml glass vessels and cans to go. Dangerous Man Brewing Co. does not distribute.

CHOCOLATE MILK STOUT: Style: American Stout. IBU: 28.0. ABV: 5.0. The Chocolate Milk Stout is pitch black with an off-tan head and a large, roast and chocolate aroma. Thick and creamy, the flavors in the CMS range from dark and milk chocolate, coffee, and toasted bread. Boosted with lactose additions, this beer is distinct for its rich and creamy chocolate flavors.

IMPERIAL KRISTALWEIZEN AGED IN TEQUILA BARRELS: Style: Kristalweizen. IBU: 41.0. ABV: 10.0.

PEANUT BUTTER PORTER: Style: American Porter. IBU: 29.0. ABV: 5.3. Peanut butter, chocolate, hints of coffee and toast.

RIGHTEOUS BABE-WATERMELON SOUR: Style: Berliner Weissbier. IBU: 6.0. ABV: 4.0. Sweet candy-like watermelon with a sour twist.

RUSSIAN IMPERIAL STOUT AGED IN BUFFALO TRACE BARRELS: Style: Russian Imperial Stout. IBU: 60.0. ABV: 11.6.

SOUR DELORES #2-RASPBERRY: Style: Berliner Weissbier. IBU: 5.0. ABV: 4.0. Raspberry Berliner Weiss-Tart, crisp, and delightful.

SOUR DELORES #3-BLOOD ORANGE: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.7. SRM: 5.0. Tart, and deliciously funky, with a big citrus kick.

SOUR DELORES #5-MIXED BERRY TART: Style: Berliner Weissbier. IBU: 12.0. ABV: 6.0. Pleasantly funky, fairly strong sour balanced by huge berry throughout.

SOUR DELORES #6-SWEET CHERRY: Style: Berliner Weissbier. IBU: 5.1. ABV: 6.0. Sweet cherry with a funky tart nose. High carbonation and a pleasant pucker gives way to soft sweet cherry flavor.

SOUR DELORES #8-MANGO: Style: Berliner Weissbier. IBU: 4.0. ABV: 5.0. Tart with a sweet juicy mango balance

DARK HORSE BREWING CO. | 916

www.darkhorsebrewery.com

511 South Kalamazoo Ave, Marshall, MI 49068

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

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

BBA PLEAD THE 5TH: Style: American Stout. ABV: 12.0. This beer is a big and full bodied Imperial Stout aged in bourbon barrels with lots of roasted malts, but very balanced with heavy hops. Brewed with a top secret root, this beer has an amazingly complex flavor that you must wait for.

BBA SCOTTY KARATE: Style: Scotch Ale/Wee Heavy. ABV: 9.75. In honor of the Ten years we have been making our Scotch Ale, Scotty Karate, we aged it in Bourbon Barrels. Our base has Cherry wood smoked malts to give it a warm coffee and caramel essence. We aged it for several months which added slight vanilla and oak notes.

BBA TRES BLUEBERRY STOUT: Style: American Stout. ABV: 7.5. We took our ever popular Tres Blueberry Stout and aged it in Bourbon Barrels. This adds a nice oaky spice while keeping it smooth.

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

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

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

BRUCE'S SPRUCE: Style: American IPA. ABV: 7.0. Made with dark horse maple syrup

COFFPA COFFEE IPA: Style: American IPA. ABV: 6.5. Aromas of freshly brewed Dark Street coffee roasted in house at Dark Horse. With fruity undertones mixing with the citrus profile of the hops this beer is just fun to drink.

CROOKED THERATREE BLACK IPA: Style: American IPA. ABV: 6.5. Black in color, it's a malty IPA with a solid mouthfeel that continues to remind you of the hops from start to finish.

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.

DOUBLE CROOKED TREE IPA: Style: American Double/Imperial IPA. ABV: 12.0. Have you read the description for the regular Crooked Tree yet? Well this beer is almost the same just double the flavor and alcohol. We actually took the Crooked Tree recipe and doubled all of the ingredients except the water, just the way a DOUBLE should be made. Big hops balanced with tons of malt give this beer a huge body. Although this beer is as cool as "The Fonz" when first purchased, it gets really mellow and smooth with some age. After a year or two stored in a cool dark place you'll notice the heavy caramel and malt flavors are trying to sneak past the hops. This beer is hugely delicious so it will need your undivided attention (the chores can wait....trust us).

FORE SMOKED STOUT: Style: American Stout. IBU: 22.0. ABV: 7.0. Beer brewed with all malted barley and hardwood smoked malt. Aromas of smoked chocolate and coffee leave way to a full-bodied stout with a smokey finish. Fore is a house favorite among our brewers.

HOMO SAPIENT: Style: Tripel. ABV: 9.5. We took our Belgian Trip Ale and introduced cherries to it. It's fruity while keeping the bready and spice notes from the Trappist yeast.

JAA RASPBERRY BLACK ALE: Style: American Black Ale. ABV: 8.0. It's a marriage of two of our favorite Dark Horse beers this beer has a big, dark, roasty grain bill with fresh raspberries providing a pleasant tartness.

KAMIKAZE KALEIDOSCOPE: Style: Witbier. IBU: 16.0. ABV: 5.0. Wit beer brewed with Lemon and Orange peels

LIL J (EVIL TWIN COLLABORATION): Style: American Stout. ABV: 5.0. Dark Horse brewed with Jeppe to create Lil' J, a smaller version of Even More Jesus.

MISERY WHIP: Style: American Amber/Red Ale. ABV: 8.0. A Red Ale aged on Cherry Wood

NUPTIALE: Style: American Pale Ale. ABV: 5.0. Brown ale with elderberries

ONE OATMEAL STOUT: Style: Oatmeal Stout. IBU: 30.0. ABV: 7.0. This beer is full bodied and made with oats. You will find hints of chocolate, roasted barley, and coffee flavors. With a nice creamy head and a big mouth feel, our oatmeal stout is sure to satisfy.

PLEAD THE 5TH: Style: American Stout. IBU: 41.0. ABV: 11.0. Our Russian Imperial Stout is pitch black in color with a faint tan head that immediately identifies this beer as BIG. Aromas of dark fruits, chocolate, caramel and roast also make it even bigger. Roasted coffee and fruity chocolate notes are just the beginning of this beer's complex flavor. You have the right to enjoy or remain silent (ha, ha!)

RASPBERRY ALE: Style: Fruit/Vegetable Beer. ABV: 5.0. A lot of people have asked us "why are there Bee's 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 let's 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.

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.

SARSAPARILLA 666: Style: American Stout. ABV: 6.0.

SMELLS LIKE A CITRA SAFETY MEETING: Style: American IPA. ABV: 8.5. The Citra version of our over dry hopped IPA called Smells Like a Safety Meeting.

SMELLS LIKE A DOUBLE MICHIGAN SAFETY MEETING: Style: American Double/Imperial IPA. IBU: 61.0. ABV: 11.75. This IPA is EXTRA, over dry hopped goodness. Sometimes you just need a Double Safety Meeting.

SMELLS LIKE A SAFETY MEETING: Style: American IPA. ABV: 8.5. General Admission Rare Beer Tent at 1:00 pm Our most Aromatic IPA. An 8.5% India Pale Ale that is very reminiscent of the hop's cousin in the Mulberry family. Lots of hop aroma with just the right amount of bitterness as we still like our balance around here. Between the secret blend of the most DANK hops that we can get our hands on and a "more than healthy" dose of double dry hopping, this beer can be announced to the nose from across the room that someone is definitely having a Safety Meeting.

TOO CREAM STOUT: Style: American Stout. IBU: 20.0. ABV: 7.5. This beer is made with milk sugar (lactose) which gives this beer a nice creamy mouth feel, pleasant sweetness, and aromas of chocolate and coffee. An earthy hop profile that mingles with flavors of roasted coffee and sweet milk chocolate provide a fulfilling finish.

TOONILLA: Style: American Stout. ABV: 7.5. We took our Cream Stout and added coffee from Dark Street coffee roasters along with vanilla beans. Flavors of mild cream and vanilla, strong coffee on the back end with big dark roast and slight char finish.

TRES BLUEBERRY STOUT: Style: American Stout. Number Three - A full bodied stout made with all malted barley and blueberry. Flavors of chocolate, roast malt and light blueberry make up the palate with lots of fruity blueberry aroma.

ROOKIE

DEAD BIRD BREWING CO | 912

www.deadbirdbrewing.com

4539 Helgesen Dr Madison, Wisconsin, 53718

Dead Bird Brewing is less than a year old. We focus on beers that are hop forward and/or contain unique ingredients. We strive to fulfill our motto of "Outstanding Beer by Upstanding Gentlemen".

EXPERIMENTAL JAVA STOUT: Style: Oatmeal Stout. OG: 1.055. IBU: 8.0. ABV: 5.0. SRM: 34.0. A smooth, sweet stout with Yes! Coffee Roaster's dark Colombian coffee

EXPERIMENTAL MANDARIN GOSE: Style: Gose. OG: 1.06. IBU: 12.0. ABV: 6.5. SRM: 4.0. A slightly tart Madarin orange Gose with pink himalayan salt

LEFT ON THE VINE WATERMELON WHEAT: Style: American Pale Wheat Ale. OG: 1.047. IBU: 17.0. ABV: 4.5. SRM: 3.8. A light, refreshing American wheat with 400 pounds of organic watermelon.

PAMPLEMOUSSE APA: Style: American Pale Ale. OG: 1.054. IBU: 40.0. ABV: 6.0. SRM: 6.7. A snappy American Pale Ale with cascade and Amarillo hops. Brewed with 16 pounds of fresh grapefruit zest per batch.

DELAFIELD BREWHAUS | 214

www.delafield-brewhaus.com

3832 Hillside Dr, Delafield, WI 53018

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

BENGAL BAY CITRA IPA: Style: American IPA. IBU: 78.0. ABV: 7.0. A medium bodied, deep golden ale made with 100% Citra hops. High hop bitterness, flavor and aroma are the signature of this beer.

FORGOTTEN FERMENTER IMPERIAL IPA: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 11.0. A full bodied amber colored ale. This beer has a strong hop flavor, bitterness and is dry hopped after ageing for 12 months.

FRÜHLINGZEIT MAIBOCK: Style: Maibock/Helles Bock. OG: 16.6. IBU: 32.0. ABV: 6.5. A lighter colored, but still malty version of Bock beer, traditionally served in Spring.

SAPHIR PILS: Style: German Pilsener. OG: 12.0. IBU: 26.0. ABV: 4.5. A light bodied lager made with floor malted Bohemian Pilsner malt and German Saphir hops.

STRAWBERRY ALE: Style: Fruit/Vegetable Beer. ABV: 4.0. A semi-sweet light bodied ale made with the addition of 100% pure Strawberry juice

DOOR COUNTY BREWING CO. | 901

www.doorcountybrewingco.com

2434 County Road F, Baileys Harbor, WI 54202

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

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

APRICOT DUDE RANCH: Style: American Pale Wheat Ale. IBU: 18.0. ABV: 4.5. Session wheat beer fermented with our Norwegian farmhouse yeast strain and brewed with 90 lbs of apricots. Dry hopped with Mosaic.

BEARDED SILURIAN STOUT: Style: Milk/Sweet Stout. IBU: 25.0. ABV: 5.8. Milk Stout brewed with vanilla and coffee.

CLEG: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 6.0. Saison fermented with multiple strains of Brettanomyces. Dry, funky, and slightly tart.

FRANK: Style: American IPA. IBU: 50.0. ABV: 6.1. IPA brewed with oats and dry hopped with Columbus, Centennial, and Mosaic hops.

HONDO: Style: American Pale Wheat Ale. IBU: 18.0. ABV: 4.6. Wheat beer brewed with lemongrass, lime zest, and pink peppercorns. Fermented at crazy hot temperatures with our Norwegian farmhouse yeast.

TROPIQUE: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 8.0. Super Saison dry hopped with New Zealand Motueka hops.

DRAGONMEAD MICROBREWERY | 425

www.dragonmead.com

14600 East 11 Mile Rd., Warren, MI 48089

We strive to offer 40-45 different styles of beer on tap in our pub, including nitrogen-dispensed beers and 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 taproom brew house has a three barrel system from Heavy Duty Products in Ontario, Canada. Our production brew house has a twenty barrel system from Craftwek in Lake Orion Michigan. Last year we produced 3,000 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.

OLD GUY GUNPOWDER METH: Style: Mead. ABV: 11.0. This recipe was translated from an olde english cookbook called "From Within The Closet Of the Eminent Sir Kenelm Digby". It is a strong mead with ginger and rosemary and a very flavorful honey.

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.

STOUTY MCSTOUT FACE: Style: American Stout. OG: 1.06. IBU: 25.0. ABV: 5.6. SRM: 69.0. Chocolate and Coffee. Great in combination with each other, these flavors combine for a flavor explosion. This brew fills the palate with slightly sweet, super chocolate, malty flavor, and Coffee flavor from the Chazzano Coffee Roasters in Ferndale MI. If Stout is a meal in a glass, this beer includes dessert!

TUHELLES ENBOCK: Style: Maibock/Helles Bock. OG: 1.05. IBU: 27.0. ABV: 4.5. SRM: 3.0. The beer known as Maibock was traditionally brewed to be ready in May. It is also referred to as Helles. This light colored beer is crafted with traditional German grains and hops. It holds a lot of character in the light body.

DRYHOP BREWERS | 202

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, Executive Chef Jeff Dysart ensures that 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 5 ever-changing taps plus 1 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!

DESTRUCTO COMET: Style: American Wild Ale. IBU: 17.0. ABV: 5.4. To celebrate our 3rd Anniversary this year, we want to share with you this tart, bone dry, tropical, thirst quenching summer beer. Brewed using a kettle sour blending technique and a judicious amount of lychee fruit. Cheers! To many moooooore!

KING GHIDORAH: Style: American Double/Imperial IPA. IBU: 88.0. ABV: 8.8. A three headed hop monster of Simcoe, Centennial, and Equinox make up this immensely flavorful Double IPA. Expect a strong citrus blast with a boozy bite and a bready undertone.

SHARK MEETS HIPSTER: Style: American Pale Wheat Ale. IBU: 60.0. ABV: 6.5. Light bodied American Wheat Ale featuring truckloads of Galaxy hops. Expect strong notes of passion fruit. Our only year-round beer.

THROW A BRICK: Style: American Pale Ale. ABV: 6.0. The coolest of the cool gets to shine on its own. Juicy and filled with tons of citrusy danky Mosaic goodness.

EMMETT'S BREWING CO. | 502

www.emmettsalehouse.com

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

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

Our original pub is in West Dundee and houses our copped-clad seven barrel JV Northwest system. We produce about 500 barrels per year here, including all of the company's cask-conditioned ales. We opened Downers Grove in 2004 and brew on a 15 barrel Specific Mechanical system to make about 850 barrels per year there. The 10 barrel DME system at Palatine is our newest brewery and is also the home of our bottle and draft packaging operations.

FAT HEADS BREWERY | 230

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.

BARREL AGED BATTLE AXE BALTIC PORTER: Style: Baltic Porter. IBU: 33.0. Baltic Porter aged in Willet bourbon barrels for 9 months.

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

DOUBLE DRY HOPPED HOP JUJU IMPERIAL IPA: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0. 🍷 The magical hops cast their spell, the natives chant and the drums beat... First let us confirm that there is no witchcraft used in creating this fine brew. None. Really. Well maybe a little. A supernatural beer with a powerhouse of hops creating aromas and flavors of citrus, pine and tropical fruit with a juicy resiny hop finish. Hakuna Matata.

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.

JUNGLE JUICED HEAD HUNTER IPA: Style: American IPA. IBU: 87.0. ABV: 7.5. 🍷 Head Hunter IPA infused with fresh juiced seville oranges

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.)

FINCH BEER CO. | 222

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.

CAVE OF CHAUVET: Style: Saison/Farmhouse Ale.

HOPOTHESIS IPA: Style: American IPA.

PLUMAGE: Style: Czech Pilsener.

TACO CAT: Style: American Wild Ale.

INANIMATE OBJECT: Style: Dubbel.

FLAT12 BIERWERKS | 112

www.flat12.me

414 North Dorman St, Indianapolis, IN 46202

Flat12 Bierwerks is a production craft brewery formed in 2010 located in the fast-growing Holy Cross neighborhood— just east of downtown Indianapolis.

As a company, we embrace a laid-back, “work hard, play hard” mentality, fostering the creativity of each individual, and that’s no better exemplified than in our brewery. We like to think we strike a good balance between having consistent core and seasonal beers, while continually adding a variety of innovative specialty beers to the lineup. We don’t have a lot of allegiance to traditional styles, we brew what we like— and we like to make “ish-styles.”

Brewmaster, Sean Manahan, and his team brew for the pursuit of creative expression in a pint. There’s a lot of innovation, youth and passion in our brewery. We aren’t just brewing to quench the thirst, we brew to offer an experience. With their combined experience, thirst for innovation, and a

passion for brewing, our liquid artists aim to help define the next generation of craft beer. As a team we continue the legacy of our namesake— a classic game-changing racing engine— and move towards a more revved up beer.

BRUX NIGHT OAT: Style: Belgian Pale Ale. IBU: 50.0. ABV: 6.0. A Belgian Oatmeal Pale Ale with Kiwi hops aged in barrels with Brett Brux

CELIA: Style: American Pale Ale. IBU: 40.0. ABV: 5.8. Aussie Pale Ale aged and funky in wine barrels crafted out of White Oak from the Hoosier National Forest

CUCUMBER KOLSCH: Style: Kölsch. IBU: 28.0. ABV: 5.2. A crisp and refreshing Kolsch style beer infused with cucumbers.

FLAT JACK: Style: Pumpkin Ale. IBU: 25.0. ABV: 5.5. Fall in a can... 'nough said.

HINCHTOWN HAMMERDOWN: Style: Light Lager. IBU: 27.0. ABV: 5.0. Golden Ale

POGUE'S RUN PORTER: Style: American Porter. IBU: 34.0. ABV: 5.5. The Flat12 Porter is inspired by the robust porters favored by the Industrial-age working men of Europe. We chose to emphasize balance from a combination of dark grains including brown malt, which was the primary roasted grain of the time. This Flat12 creation is smooth and balanced with slight roast and chocolate notes, yet it's not heavy, just like a good porter should be.

SOCIALLY RELEVANT IPA: Style: American IPA. IBU: 73.0. ABV: 7.0. Bold and Juicy American IPA brewed with Centennial, Cascade, and Galena hops.

SOLID BOLD: Style: Russian Imperial Stout. IBU: 86.0. ABV: 10.5. Our Pinko! RIS aged in rum barrels with vanilla beans

ROOKIE

FORAGER BREWERY | 326

1005 6th Street NW, Rochester, MN 55903

At Forager we offer the finest small batch beers and wood fired pizzas. Our beers are made on site in our brewhouse from a combination of locally foraged ingredients, regionally native grains, and wild hop varieties.

We throw caution to the wind, and play with all sorts of bacterias (The friendly ones) to create innovative wild ales that come from the mind of our Mad Scientist and Head Brewer Austin Jevne.

Cheers to Blazin' Your Own Trail...

CHERRY DARLIN': Style: American Wild Ale. IBU: 12.0. ABV: 6.3. A barrel blended sour red, aged on cherries.

HIP HOPS: Style: American IPA. IBU: 70.0. ABV: 7.5. A Golden Promise based IPA, double dry hopped with Citra & Mosaic

TWISTED ZWIG: Style: Berliner Weissbier. IBU: 5.0. ABV: 8.0. An Imperial Berlinerweiss aged on black currants.

FOUNDERS BREWING CO. | 905

[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 25 states, including most of the Midwest and eastern seaboard. Located in downtown Grand Rapids, Michigan, Founders is a proud member of the Michigan Brewers Guild and the Brewers Association. For more information, please visit www.foundersbrewing.com.

ALL DAY IPA: Style: American IPA. 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 2015: Style: Scotch Ale/Wee Heavy. OG: 32.0. IBU: 50.0. ABV: 10.2. SRM: 50.0.

BLUSHING MONK: Style: Fruit/Vegetable Beer. ABV: 9.2. Style: Belgian Style Raspberry Ale. Brewed with the perfect combination of premium Golden Promise barley and German Pale Wheat malt, Blushing Monk is a Belgian Style Ale fermented with an obscene amount of red raspberries. The fruit is added at various stages during fermentation, delivering the perfect harmony of sweetness and tartness—and a glorious deep burgundy color. A complex, delicate beer to enjoy with friends. (Backstage Series)

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 2016: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 11.2.

PROJECT PAM: Style: American IPA. ABV: 10.8. Maple Syrup BBL AGED Black IPA

RED'S RYE PA: Style: Rye Beer. OG: 15.5. IBU: 70.0. ABV: 6.6. Serious hop bitterness along with unyielding grapefruit bouquet from the Amarillo dry-hop. Balanced with the malty richness of four varieties of imported Belgian caramel malts. Pours a spectacular crimson with a creamy tan head. A generous addition of rye malt accentuates a spicy crisp finish. (Year-round)

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.

SLEEPER CELL: Style: American Double/Imperial IPA. ABV: 10.7. West Coast Style Double IPA

FOX RIVER BREWING CO. | 421

www.supplerestaurantgroup.com

1501 Arboretum Dr, Oskosh, WI 54901

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for over twenty years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fox River Brewing Company Waterfront Brewery and Restaurant (formerly known as Fratellos) 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. OG: 11.0. IBU: 10.0. ABV: 5.0. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

CITRUS SUMMER: Style: Herbed/Spiced Beer. IBU: 13.0. ABV: 4.8. 🍷 Cask Conditioned version of our summer ale, brewed with Lemon peel & Orange Peel, coriander & grains of paradise. Cask version is featuring a dose of Citra dry hops in the cask.

FOX LIGHT: Style: Kölsch. IBU: 22.0. ABV: 4.8.

MÖTLEY ROUGE: Style: American Amber/Red Ale. IBU: 22.0. ABV: 6.4. An experimental mix of flavors including choice specialty malts, Noble German hops through the boil and modern American "Mosaic" hops for dry hopping, and a special yeast fermentation. Mild bitterness, pleasant toasted and caramel malt flavors and a forward hop aroma from generous dry hopping.

ONE SIZE FITS ALL: Style: American IPA. OG: 17.0. IBU: 60.0. ABV: 7.0. SRM: 3.5. An instant classic. Pleasant malt base to an otherwise hop dominant beer. Hops include Citra, Simcoe & Cascade.

REEL IT IN IPA: Style: Session Beer. IBU: 35.0. ABV: 4.3. A new offering for our IPA lovers. This packs a nice, genuine IPA hop experience in a session-able, lower alcohol Pale Ale. Bright citrus aroma follows into a pleasant hop flavor and finish.

TROLLEYCAR STOUT: Style: Oatmeal Stout. OG: 14.5. IBU: 28.0. ABV: 5.2. SRM: 39.0.

FULTON BEER | 206

www.fultonbeer.com

414 6th Ave N, Minneapolis, MN

Fulton's motto is "Ordinary Guys Brewing Extraordinary Beer." We started out in 2009 with four guys and a garage in the Fulton neighborhood of Minneapolis. By 2011, we built a brewery in the North Loop, and opened the Twin Cities' first taproom. In 2013, we began to build out a 51,000 sqft warehouse into our new production brewery. Now nearly all Fulton's packaged beers flow from the NE brewery. The 20 bbl brewhouse and taproom remain in our North Loop location, where we brew many of our barrel-aged, collaboration, and limited-release beers. Fulton is now over 40 people strong, and we continue to embrace our founding philosophy by emphasizing beers that blend approachability and complexity.

300: Style: American IPA. OG: 15.5. IBU: 74.0. ABV: 7.0. SRM: 7.0. MOSAIC IPA. Originally brewed as a one-off in celebration of the 300th batch at our original downtown Minneapolis brewery, this West Coast IPA was so well received we had to make it available year-round. It's built on a base of Pilsner malt and heavily hopped with Mosaic, one of our favorite – and unfortunately nearly impossible to procure – hop varieties. At 74 IBU and 7% ABV, 300 is pure hop candy.

BARREL AGED LIBERTINE: Style: American Amber/Red Ale. IBU: 50.0. ABV: 8.5. SRM: 29.0. We add Libertine to Rye Whiskey barrels just after the whiskey leaves. Over the span of a year, honey and caramel flavor left behind from the rye layer upon rich vanilla and oak notes to compliment The Libertine's spicy, rye-driven malt profile.

LONELY BLONDE: Style: American Blonde Ale. IBU: 29.0. ABV: 4.8. SRM: 5.0. The Lonely Blonde wears a delicate fragrance of German noble hops, and slips a touch of white wheat between American pale and crystal malts for a smooth, sensuous body, fair complexion, and a pleasantly lacy white head. Crisp carbonation slinks the Lonely Blonde quickly away, and you're left with nothing but a slight lingering sweetness

WAR AND PEACE: Style: Russian Imperial Stout. IBU: 81.0. ABV: 9.5. SRM: 65.0. Fulton War and Peace is a Russian Imperial Stout conditioned with whole bean PEACE COFFEE in the fermentation tank. It's an epic work of beer, but unlike the novel, this beer is brief and fleeting, appearing just once a year in February. Historic quantities of chocolate malt and roast barley clash over a field of dark roast Peace Coffee beans.

GENEVA LAKE BREWING CO. | 328

www.genevalakebrewingcompany.com

750 Veterans Parkway, Lake Geneva, WI 53147

Geneva Lake Brewing Company is owned and operated by Pat McIntosh. Founded in 2010 with son Jon, the production brewery with a taproom opened in early 2012. Jon has since move to Colorado and is still working in the industry. We currently have 8 brews that are available state wide and in northern IL in 1/2 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans, and specialty brews in 220z bottles.

BOATHOUSE BLONDE ALE: Style: American Blonde Ale. OG: 11.0. IBU: 15.0. ABV: 4.9. SRM: 3.0. Blonde

BOURBON BARREL AGED IMPERIAL CHERRY STOUT: Style: American Double/Imperial Stout. OG: 24.5. IBU: 45.0. ABV: 13.0. SRM: 50.0. Our Imperial Cherry Stout w Door County Montmorency cherry puree aged in bourbon barrels for 1 year.

CHERRY WHEAT: Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 14.0. ABV: 4.6. SRM: 18.0. Wheat beer with Montmorency Cherry Puree

SHORT SESSION 3X'S IPA: Style: American IPA. OG: 23.0. IBU: 75.0. ABV: 11.0. SRM: 6.0. Unexpectedly smooth with a mid range bitterness throughout, this medium bodied triple IPA has a malt sweetness on the front end with sweet tropical fruit dominating the middle and finish.

GONZO'S BIGGDOGG BREWING | 305

gonzosbiggdoggbrewing.com

140 S. Westnedge Ave, Kalamazoo, MI

ACADEMY SLIM: Style: American IPA. IBU: 58.0. ABV: 4.6. Session IPA

GEYSER BROWN: Style: American Brown Ale. IBU: 14.6. ABV: 7.1. Brown Ale

MAGIC TRICK HEFEWIEZEN: Style: Hefeweizen. IBU: 17.0. ABV: 6.0. German Wheat Beer

NICE BREAKER: Style: Cream Ale. IBU: 17.0. ABV: 5.3. Cream Ale

PORCH APPEAL: Style: Fruit/Vegetable Beer. IBU: 10.4. ABV: 5.8. Peach Ale

VANILLA PORTER: Style: American Porter. IBU: 11.4. ABV: 7.0. Vanilla Porter

GOOSE ISLAND BEER CO. | 907

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.

FERME LA MURE: Style: Saison/Farmhouse Ale. ABV: 7.2. Wine barrel aged saison fermented with blackberry juice.

HOMBRE SECRETO: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 9.0. Saison aged in Lunazul tequila barrels with brettanomyces

HOMBRE SECRETO WITH MANGO: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 9.0. Saison aged in Lunazul tequila barrels with mango and brettanomyces.

SOFIE: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 6.5. Our sparkling Belgian Style Farmhouse Ale is wine barrel-aged with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite those fond of Champagne.

GRANITE CITY FOOD AND BREWERY | 205

www.gcfb.net

1828 Abriter Ct, Naperville, IL 60563

Established 1999. Granite City Food & Brewery currently operates 35 casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Six 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. 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 "Brewhouse" in central Iowa, then shipping chilled wort out to each restaurant for fermentation.

BATCH 1000 DOUBLE IPA: Style: American Double/Imperial IPA. OG: 16.8. IBU: 80.0. ABV: 7.1. SRM: 10.5.

GOLD FEVER: Style: Belgian Strong Pale Ale. OG: 17.8. IBU: 29.5. ABV: 8.0. SRM: 4.5.

NEMESIS: Style: American Black Ale. OG: 12.6. IBU: 74.0. ABV: 5.5. SRM: 20.0. Our Black IPA has a fresh floral aroma with a light roasted body and a bright hoppy kick

THE BENNIE: Style: Bock. OG: 12.3. IBU: 13.1. ABV: 5.2. SRM: 16.2. Malty, Nutty & Caramel

GRAY BREWING CO. | 129

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 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: 5.2. 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.

GREAT DANE PUB & BREWING CO. | 803

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 PRAIRIE: Style: Tripel. A unique Belgian-style tripel blended with local, nationally-acclaimed favorite, Wollersheims Winery's Prairie Fumé™

BLACK EARTH PORTER: Style: American Porter.

BROTHER THOMAS BELGIAN TRIPEL: Style: Tripel. OG: 18.0. ABV: 8.8.

CASCADE MOUNTAIN PORTER: Style: American Porter. 🍷

COUSTEAU SAISON: Style: Saison/Farmhouse Ale.

DEVIL'S LAKE RED LAGER: Style: American Amber/Red Lager. OG: 13.5. ABV: 5.4.
Served from beer engine

EMERALD ISLE STOUT: Style: Irish Dry Stout. OG: 10.5. ABV: 4.25. Served from beer engine

EXTRA INNINGS SESSION IPA: Style: Session Beer. Served from beer engine

GLASSHOPPER PALE ALE: Style: American Pale Ale. 🍷

HOP CIRCUS WHEAT: Style: American Pale Wheat Ale.

HOP CRUSH: Style: Belgian Pale Ale.

HOPSCONSIN: Style: American Pale Ale. ABV: 5.9.

JOHN JACOB JINGLEHEIMER SCHMIDT DUNKEL DOPPEL HEFEWEIZEN BOCK: Style: Weizenbock. ABV: 7.0.

KOHGA BUZZ IPA: Style: American IPA. Coffee IPA

MAIBOCK: Style: Maibock/Helles Bock.

MID-WESTVLETERN: Style: Dubbel.

NITRO BUZZ BOCK: Style: Bock. Nitrogenated coffee lager

OLD SCRATCH BARLEYWINE: Style: American Barleywine. ABV: 12.5.

ORANGE CRUSH: Style: Saison/Farmhouse Ale. ABV: 5.7.

SOUR PUSS SAISON: Style: Saison/Farmhouse Ale.

SUMMER SAISON: Style: Saison/Farmhouse Ale.

TANGIER IPA: Style: American IPA. OG: 16.85. ABV: 7.0.

UBER BOCK: Style: Doppelbock.

VERRUCKTE STADT GERMAN PILSNER: Style: German Pilsener. ABV: 5.0.

VINTAGE ALE: Style: Old Ale.

WILD PITCH WIT: Style: Witbier. ABV: 4.0.

GREAT LAKES BREWING CO. | 523

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH 44113

Great Lakes® Brewing Company was founded in 1988 by brothers Patrick and Daniel Conway as the first microbrewery and brewpub in the state of Ohio and today remains Ohio's most celebrated and award-winning brewer of lagers and ales. We celebrate the abundance of the Great Lakes Region in every beer, dish, and story we share. For more information, visit greatlakes-brewing.com.

ALL TOGETHER NOW HOPFENWEIZEN: Style: Hefeweizen. A hoppy hefeweizen brewed in the spirit of collaboration with our friends at Lakefront Brewery. First released at our 2016 Great Taste Eve party at The Rigby in Madison, Wisconsin.

BARREL AGED TRIPEL DOG DARE: Style: Belgian Strong Pale Ale. IBU: 30.0. ABV: 9.5. Spicy and fruity flavors of our beloved Belgian-style Tripel have formed a bold alliance with rich notes of wood and vanilla after aging in bourbon barrels for six months.

BURNING RIVER PALE ALE: Style: American Pale Ale. OG: 14.0. IBU: 45.0. ABV: 6.0. Crisp and bright, with refreshing flickers of citrus and pine that ignite the senses (not our local waterways).

DORTMUNDER GOLD LAGER: Style: Dortmund/Export Lager. IBU: 30.0. ABV: 5.8. A smooth, award-winning (and deceptively unassuming) balance of sweet malt and dry hop flavors.

MOLE BLACKOUT STOUT: Style: Russian Imperial Stout. IBU: 50.0. ABV: 9.0. Our pitch-dark and rich Blackout Stout infused with cocoa nibs, cinnamon, and poblano peppers.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.5. IBU: 20.0. ABV: 6.5. Über smooth with vibrant malt flavors and a festive flourish of noble hops (lederhosen not included). Rated 100 on Beer Advocate by the Alstrom brothers.

GRIFFIN CLAW BREWERY | 503

www.griffinclawbrewingcompany.com

575 S Eton St, Birmingham, MI 48009

APRIDISIAC: Style: Saison/Farmhouse Ale. Sour Saison with Apricot

B.I.P.: Style: Herbed/Spiced Beer. ABV: 9.0. Barrel Aged Imperial Pumpkin Ale

BILLOWING WAVE: Style: Russian Imperial Stout. Aegir-Imperial Series #1

BLOODY HAIR: Style: American Amber/Red Ale. Aegir-Imperial Series #2

EASY-PEEZY JAPANEZY: Style: American IPA. IBU: 75.0. ABV: 8.0. Sorachi Ace IPA with Nori

EL ROJO: Style: American Amber/Red Ale. ABV: 6.5. Red Ale

FLYING BUFFALO: Style: Russian Imperial Stout. IBU: 45.0. ABV: 12.0. Imperial Coffee Stout

FOAM FLECK: Style: Weizenbock. Aegir-Imperial Series #9

FROTHING WAVE: Style: Witbier. Aegir-Imperial Series #3

GRIND LINE: Style: American Pale Ale. ABV: 5.0.

HIMINGLAEVA: Style: Czech Pilsener. Aegir-Imperial Series #4

KOLGA: Style: Kölsch. Aegir-Imperial Series #5

MR. BLUE SKY: Style: American Pale Wheat Ale. ABV: 5.0.

NORM'S RAGGEDY-ASS IPA: Style: American IPA. IBU: 65.0. ABV: 7.2. World Beer Cup Gold Medal Winner IPA 2010

OBLIVIOUS: Style: Wheatwine. IBU: 40.0. ABV: 13.0. Rye Barrel Aged Wheat Wine

PITCHING ONE: Style: Hefeweizen. Aegir-Imperial Series #6

RAIL DISTRICT: Style: Czech Pilsener. IBU: 60.0. ABV: 5.0.

RISING WAVE: Style: Rye Beer. Aegir-Imperial Series #7

UNDERTOW: Style: Saison/Farmhouse Ale. Sour Saison with Black Currant

WELLING WAVE: Style: American Porter. Aegir-Imperial Series #8

GRUMPY TROLL BREW PUB. | 406

thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI 53572

The Grumpy Troll has been around in Mount Horeb, WI since 2001. Our quiet little brewpub took over from MT Horeb Pub and Brewery. Our brews have won major awards regionally, nationally (GABF), and Internationally (World Beer Cup). These tasty award winning brews are made by our Brewmaster Mark Knoebl. Our lineup features 12 beers on tap at all times. Our restaurant/pub on the main floor that features burgers, sandwiches, wraps, salads, our own Root Beer and appetizers. On the second floor we have the Grumpy Troll Pizzeria and make up some wonderful pizza. We invite you to come on out to the Grumpy Troll.

DRAGON SHIP WIT: Style: Witbier. IBU: 10.0. ABV: 5.0.

GRUMPY CRIK: Style: American Pale Ale. IBU: 40.0. ABV: 4.0. 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

HAILSTORM BREWING CO. | 125

www.hailstormbrewing.com

8060 186th St, Tinley Park, IL 60487

BRETT SAISON MÊLÉE: Style: Saison/Farmhouse Ale. IBU: 40.0. ABV: 7.0. Saison with a blend of Brettanomyces added in the secondary.

CUMULUS: Style: American IPA. East Coast IPA

PRAIRIE MADNESS IPA: Style: American IPA. IBU: 100.0. ABV: 7.0. Brewed with American, German and English malts, duly hopped with American Centennial and Ahtanum hops. This golden pale ale is our Midwest take on a classic American craft style. Great malt character and hop aroma with a smooth, citrusy flavor, followed by a crisp, clean finish make this a distinctive beer.

STRATUS: Style: American Double/Imperial IPA. East Coast IIPA

HALF ACRE BEER CO. | 330

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.

BIG HUGS: Style: American Double/Imperial Stout. ABV: 10.0. Our Imperial Coffee Stout brewed with coffee roasted by friends at Dark Matter Coffee (darkmattercoffee.com/). A thug with catlike balance.

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

GALACTIC DOUBLE DAISY CUTTER: Style: American Double/Imperial IPA. ABV: 8.0.

GIN BARREL AGED PONY PILSNER: Style: German Pilsener. ABV: 5.0.

JUICE MAN IPA: Style: American IPA. ABV: 5.7. We brewed this beer with a different yeast strain than usual and laced it with Citra, Amarillo and Galaxy hops.

PONY: Style: German Pilsener. 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

RAINBOW NEVER ENDS DIP: Style: American Double/Imperial IPA. ABV: 8.4. A collaboration with Other Half Brewing in NYC. Idaho 7, Equinox, Citra, oats, toasted rice flakes, rice syrup solids and a blend of ale and kölsch yeast, woven into a cavern of dense haze.

VANILLA BIG HUGS: Style: American Double/Imperial Stout. ABV: 10.0. A 50/50 split of Tahitian and Madagascar vanilla beans create a docile thread within the flouncing beast.

HAYMARKET PUB AND BREWERY | 315

haymarketbrewing.com

737 West Randolph, Chicago, IL 60661

The Haymarket Pub & Brewery, established in December of 2010, is located on the Southwest corner of the historic Haymarket Square in Chicago's West Loop (on your way home from this awesome festival just get off 90/94 at Randolph!). Brewmaster Peter Crowley focuses on classic Belgian and Contemporary American styles of beer with an emphasis on hops, barrel aging and the fusion of American IPAs and Belgian ales. Our passion for hand crafted, high quality brews is matched by our menu of 'made in house from scratch' food from Chef Chris McCoy. If you enjoy beer, food, and friendly conversation as much as we do then Haymarket Pub & Brewery is the place to be!

We've also got a production facility along the Red Arrow Highway in Bridgman, MI—very close to opening!! Soon, you'll be able to find our awesome brews a little further out than just the pub.

COFFEE OATMEAL MILK STOUT: Style: Milk/Sweet Stout. ABV: 5.6. We brewed this Stout with one pound per barrel of coffee made especially for Haymarket by Passion House Coffee Roasters. We chose a pulped natural Brasil crop, as it blends well with the dark chocolate notes of the stout, but has a touch of acidity to lift up the aromatics of the oats. We added oatmeal for a creamy mouthfeel and finished it off with a little milk sugar for an added sweetness.

INDIGNANT: Style: American Double/Imperial Stout. ABV: 12.0. An Imperial Stout aged for 12 months in Woodford Reserve

LA ESTUPENDAMENTE ESTUPIDA CERVEZA DE PEDRO EL CABRON: Style: American IPA. stupidly hoppy, but delicious

RUBBER MONKEY BELGIAN WHEAT I.P.A.: Style: Belgian IPA. ABV: 7.0. A recipe that was a collaboration with our friends at Greenbush and named as a mash-up of our respective mascots, this Monkey is hopped and dry-hopped with Citra and fermented with Belgian ale yeast.

HINTERLAND BREWERY | 225

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.

BERLINER WEISSE: Style: Berliner Weissbier. Tart Berliner

BOURBON BARREL DOPPELBOCK: Style: Doppelbock. IBU: 11.0. ABV: 8.0. Not content with just bourbon barrel aging our stout, we took our super delicious Doppelbock and added the sweetness of aging it in Kentucky bourbon barrels. We lovingly describe this process as total chaos. Full-bodied with a dark, amber color. Pronounced notes of caramel, oak and bourbon. Aged 10 to 12 months in bourbon barrels.

BOURBON BARREL GRAND CRU: Style: Belgian Strong Pale Ale. IBU: 36.0. ABV: 10.1. To reach the giddy heights of Grand Cru, we took our finest beer and aged it in bourbon barrels to let the complexities of its malt composition perfectly marry with the nuances of oak and Kentucky—thus elevating its stature and its bragging rights. Enjoy! Belgian Quad. Pours ruby red with citrus aroma, complex malt flavors, slightly sweet with a subtle bitter finish.

EVERGREEN IPA: Style: American IPA. IBU: 40.0. ABV: 4.9. It's 4:20 for all you hopheads with our new Evergreen India Pale Ale. We import a ton of Simcoe hops from the west coast specifically for this super session IPA. Brewmaster Notes Well balanced session IPA. All of the hop character without all of the alcohol! Go ahead, have more than one!

PACKERLAND PILSNER: Style: German Pilsener. IBU: 12.0. ABV: 4.5. This high quality malted barley with German Noble hops, and a Czech pils yeast combine to create what a pilsner should be: crisp, clean and classic.

STOVEPIPE: Style: American Double/Imperial Stout. ABV: 10.0. Imperial Stout with tons of coffee added

WEIZEN BIER: Style: Hefeweizen.

HOP HAUS BREWING CO. | 413

www.hophausbrewing.com

231 S Main St, Verona, WI 53593

Handcrafted beer, brewed in Verona, WI!!! Bringing neighbors together to enjoy a pint and worthwhile conversation. Tap room open 7 days a week for your drinking pleasure.

AFTERNOON D-LIGHT: Style: Belgian Pale Ale. IBU: 22.0. ABV: 5.0. Skyrockets in flight, afternoon delight. Guaranteed to get you excited, and ready for action. A Belgian ale made for sip, sip, sipping anytime. But, afternoons are recommended. Light, crisp, refreshing. It's just the beer you didn't know you needed. Afternoon delight.

BEER & ICE CREAM FLOATS: Vanilla ice cream and our coffee infused Imperial Stout. Sounds terrible, right? Come visit our booth...available until we run out.

GIN BANDIT: Style: Belgian Strong Pale Ale. IBU: 23.0. ABV: 8.0. {We barrel aged our Spandex Bandit for 4 months in a Gin Barrel} Hints of orange peel and hand-ground coriander round out this sassy Belgian Ale. Not quite an imperial, but not a session ale, this golden-colored gem of goodness will ignite your inner spandex bandit. Whether you're a bike path warrior or a tree-posing yogi, there's no such thing as too much spandex. Spandexers Unite!

MAGIC DRAGON: Style: American Double/Imperial IPA. IBU: 91.0. ABV: 8.2. Brimming with an audacious amount of hops, this double IPA serves up a mouthful of citrus, grapefruit, and mango. With over 3 pounds of hops per barrel it delivers unsurpassed aroma and flavor. Plus, it's made with real bits of dragon, so you know its good! Hop on the dragon, frolic in the autumn mist, and get ready for some magic.

MENACE II SOBRIETY: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.8. When neighbors get together anything can happen. In this case, Wisconsin Brewing Company and Hop Haus Brewing Company got together and a SMASH Double IPA was born-illegitimate love child? Maybe. This SMASH (single malt and single hop) beer features tasty German Pilsner malt and Mosaic Hops. Juicy, dank, yet not overly bitter. Cheers to great neighbors!

PEACE TRAIN WHEAT PALE ALE: Style: American Pale Wheat Ale. IBU: 36.0. ABV: 5.4. A lively assortment of citrusy goodness with just the right amount of wheat to add a subtle bread backbone.

POCKET ROCKET: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 9.6. Big, dark and strong. Packed with rich roasted grains and plenty of hops, this imperial stout is intense. We infused this bad-boy with cold-pressed coffee from our friends at True Coffee Roasters. It'll put pep in your step, and a rocket in your pocket.

HOUSE OF BREWS | 909

houseofbrewsmadison.com

4539 Helgesen Drive, Madison, WI 53718

House of Brews is Madison's smallest microbrewery and was founded by and 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 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.

BARREL AGED DUPLEXX DOUBLE: Style: Dubbel. ABV: 8.5. Big n malty with smooth bourban barrel flavor.

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

JAILHOUSE BOCK: Style: Doppelbock. ABV: 8.9. Complex malt profile with slight grape soda esters from the lager yeast.

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.

MAUSOLEUM-BELGIAN BLACK IPA: Style: Belgian IPA. ABV: 6.3. Malty, slightly smoky with some fruit and spice imparted by the belgian yeast. Showcasing the distinct flavor and aroma of the Mosaic hop.

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 Sazs hops.

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

ROOKIE

ILLUMINATED BREW WORKS | 308

www.ibw-chicago.com

415 N. Sangamon St. Chicago, IL

Illuminated Brew Works is a Chicago-based artisanal brewery producing urban farmhouse styles. Our offerings rotate seasonally to celebrate every aspect of the annual cycle. Please enjoy with people you trust.

CONCORD FARMHOUSE: Style: Saison/Farmhouse Ale. OG: 1.063. IBU: 13.0. ABV: 6.0. SRM: 13.0. Farmhouse re-fermented on concord grapes

ORANGE SUNSHINE: Style: Saison/Farmhouse Ale. ABV: 4.6. Saison with orange & lemon zest & cardamom.

SLY MAN: Style: Saison/Farmhouse Ale. OG: 1.036. IBU: 11.0. ABV: 4.3. SRM: 3.0. The Sly Man is our silent assassin. Seemingly simple at first glance, but with each taste you will see the kaleidoscope of flavors and insinuations opening around you, accentuating your food and elevating your experience into memory. Expect herbs, grains, and a disappearing act for the ages.

IMPERIAL OAK BREWERY | 518

www.imperialoakbrewing.com

501 Willow Blvd, Willow Springs, IL 60480

Imperial Oak Brewing is a small (7 bbl) brewery that puts the beer first. Our focus is on imperial strength and barrel aged brews but we offer an ever changing variety of styles to satisfy a wide range of tastes.

BILLY DEE'S COCONUT PECAN PORTER: Style: American Porter. OG: 1.062. IBU: 35.0. ABV: 5.7. SRM: 34.9. Coconut Pecan Porter

CRANK IT DANK: Style: American IPA. OG: 1.066. IBU: 60.0. ABV: 7.0. SRM: 3.5. West Coast Style IPA

CUCUMBER FARMER: Style: Saison/Farmhouse Ale. OG: 1.052. IBU: 29.6. ABV: 6.0. SRM: 4.0. Cucumber infused Saison

DOM BEERSAISON: Style: Saison/Farmhouse Ale. OG: 1.064. IBU: 13.0. ABV: 8.2. SRM: 4.7. Sour Saison

GRAPEFRUIT PREDICTION PAIN: Style: American Double/Imperial IPA. OG: 1.077. IBU: 87.5. ABV: 8.5. SRM: 4.3. Grapefruit Imperial IPA

HONEY WE CAN'T ELOUPE CANTALOUPE: Style: Cream Ale. OG: 1.051. IBU: 17.1. ABV: 5.0. SRM: 6.3. Cantaloupe infused Honey Cream Ale

QUIET GIANT: Style: Russian Imperial Stout. OG: 1.131. IBU: 95.0. ABV: 14.0. SRM: 61.2. Imperial Stout with Coffee and Vanilla Beans

INDEED BREWING CO. | 508

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

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

DAY TRIPPER PALE ALE: Style: American Pale Ale. IBU: 45.0. ABV: 5.4. This West Coast inspired pale ale has heady, dank, and citrus laced aroma all supported by a complex malt backbone.

DOUBLE DAY TRIPPER: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.0. A dank, dry-hopped 90 IBU Double Pale Ale with intense tropical citrus and floral notes.

RUM KING IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 10.5. This Imperial Stout is rum barrel-aged, with complex notes of toffee and vanilla, and a roasty-toasty, malt-forward body burly enough to warm your bones.

STRAWBERRY FIELDS ALE: Style: Fruit/Vegetable Beer. IBU: 23.0. ABV: 5.4. For part two of our "Beers with Vrienden" collaboration, we're brewing Strawberry Fields Ale, the counterpart to Come Together Honey Wheat Wine, brewed in Fort Collins, Colorado. This beer is kettle-soured with New Belgium's house lactobacillus strain for tartness and finished with strawberry post-fermentation to complement the berry notes of Belma hops.

WOODEN SOUL #1: HELIOTROPIC: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 7.3. The first release from our Wooden Soul series of sour, funky, wild, and barrel-aged beers. This Brett Saison was aged in white wine barrels. This beer is dry, tart, lightly acidic and well balanced. Expect vinous, tropical, bubble gum, and earthy aromas.

WOODEN SOUL #7: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.4. This red ale was aged nearly 22 months in red wine barrels, with a portion aged in Rum King barrels, and fermented an additional three months with whole raspberries and red tart cherries. The result is an expressive sour beer bursting with fresh, complex fruit flavor.

YAMMA JAMMA HARVEST ALE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.0. 🍷 Yamma Jamma is brewed with sweet potatoes and a blend of spices then we've casked it with cocoa nibs and cinnamon sticks and carbonated it with cloves and caramel sugar.

ISLAND ORCHARD CIDER | 516

www.islandorchardcider.com

12040 Garrett Bay Rd, Ellison Bay, WI 54210

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

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

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

APPLE CHERRY CIDER: Style: Cider. ABV: 6.9. A balanced Rosé. Crisp and dry with a strong cherry finish. Island Orchard Apple Cherry Cider starts with an apple base to give it body. the tannins from the cherry give it a pucker and clean vividness.

BRUT APPLE CIDER: Style: Cider. ABV: 6.9. Medium body, light astringency. Dry with a balance of fruit and tartness. Island Orchard Brut Cider is an unpretentious and simple expression of the fruit and the yeast it was fermented with. We blend a variety of cider apples to achieve an earthy, aromatic balance.

HOPPED BRUT APPLE CIDER OR HERBACEOUS BEAST: Style: Cider. ABV: 7.0. Hopped Brut Apple Cider is a small batch bottling from the 2015 harvest. Cold hopped with glorious Door County Cascade Hops for a bitter kick, it then goes through a secondary fermentation in the bottle to produce a lively, frothy effervescence. Bottle Conditioned.

OAK AGED APPLE CIDER: Style: Cider. ABV: 6.9. Full bodied. Dry, round and robust. Island Orchard Oak Aged Cider is created by aging our Brut Apple Cider in French oak for an additional three months to deliver a mellow richness. The tannins from the oak add depth and body with a slight drying quality on the palate.

PEAR CIDER: Style: Cider. ABV: 6.9. Light but ripe with a distinctive pear flavor. Island Orchard Pear Cider is a delicate balance of two pears. Bartlett imparts the aromatics of the fruit. Bosc delivers the dry tannins and complexity.

JACOB LEINENKUGEL BREWING COMPANY | 917

www.leinie.com

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

Our story began in 1867, when Jacob Leinenkugel hand-crafted flavorful beers for thirsty lumberjacks and for six generations our brewing company has been brewing beers the Leinenkugel family is proud to share.

Today we brew Shandy, seasonal, year-round and Big Eddy beers. In 2017 we celebrate our 150th year of brewing quality beers in Chippewa Falls, WI.

BIG EDDY RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. IBU: 75.0. ABV: 9.5. Brewed with a blend of robust malts, distinctive hops and notes of chocolate and toffee, our Big Eddy Russian Imperial Stout is bold in character yet remarkably balanced

BIG EDDY ÜBER-OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 35.0. ABV: 8.5. With a tawny orange hue, a heavy hand of toasted malts and spicy hops, our Big Eddy Über-Oktoberfest is then dry-hopped for added hop complexity for a bolder take on a traditional Oktoberfest style

BRANDY BARREL AGED OLD FASHIONED SPICED BIG EDDY CHERRY DOPPELSCHWARZ: Style: Experimental. IBU: 27.0. ABV: 8.8. A big, clean dark lager brewed with Door County cherries aged in brandy barrels for 18 months and finished with orange peel, fresh Door County cherries, and a splash of bitters for a quintessential taste of Wisconsin

CHERRY BLOSSOM SUNSET ALE: Style: Fruit/Vegetable Beer. IBU: 45.0. ABV: 8.0. This sweet hoppy ale received both sweet and sour cherries in the kettle, a secondary fermentation on Door County sour cherries and was dry hopped with several hop varieties providing tropical fruity notes to compliment the characteristics from the cherries

HARVEST PATCH SHANDY: Style: Herbed/Spiced Beer. IBU: 11.0. ABV: 4.2. Weiss beer blended with natural pumpkin spice flavor including notes of nutmeg, allspice and clove

HIBISCUS CACAO ALTBIER: Style: Herbed/Spiced Beer. IBU: 26.0. ABV: 5.3. 🍷 A smooth, rich traditional German alt, aged on tart, topical Hibiscus petals and farm sourced cacao nibs from the Dominican Republic, roasted by Milwaukee's Tabal Chocolate. Sweet and tart, a refreshingly complex beer for a hot afternoon

HONEY WEISS: Style: Kristalweizen. IBU: 14.0. ABV: 4.9. Featuring a hint of real Wisconsin honey, our take on a filtered traditional Weiss beer

INDIA PALE LAGER: Style: American Pale Lager. IBU: 57.0. ABV: 6.0. Dry hopped with Hallertau Mandarin Bavaria, our IPL gives an incredible, uninterrupted look at German and American hop complexity with rich tangerine and grapefruit peel on the nose, tropical fruit, honeydew and spicy pepper in the taste, and a pleasant, lingering hop bitterness in the finish

MEXICAN HOT CHOCOLATE SPICED BIG EDDY RUSSIAN IMPERIAL STOUT: Style: Herbed/Spiced Beer. IBU: 75.0. ABV: 9.5. Cellared 2012 vintage Big Eddy Russian Imperial Stout combined with Bolivian farm sourced cacao nibs roasted by Milwaukee's Tabal Chocolate, cinnamon, and a hint of chipotle

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 5.1. Munich, caramel and a blend of pale malts in our traditional Oktoberfest provide a rich, hearty character and deep amber hue. Hallertau, Tettnang, Perle and Cluster hops provide a well-balanced, smooth and drinkable finish

PHÖNIX: Style: American Wild Ale. IBU: 20.0. ABV: 6.0. This spiced dark lager was aged for 9 months in red wine barrels with Brettanomyces and lactic acid bacteria. The resulting beer blends chocolate notes, hints of raspberry and tart pie cherries with an unmistakable Brett funk

PINEAPPLE AGED BIG EDDY ROYAL NEKTAR (PINEAPPLE ALI'L 'APAPANE): Style: Braggot. IBU: 12.0. ABV: 9.5. 🍷 Made with Wisconsin Cranberry Blossom Honey and fermented with a Belgian Ale yeast for a delicious balance of smooth and sweet with a hint of clove. Fresh pineapple was added for and a taste of the tropics

SKY GUARD BELGIAN QUADRUPLE: Style: Belgian Strong Dark Ale. IBU: 19.0. ABV: 9.8. Brewed with Belgian candi syrup, this beer is complex with a rich-sweet malty presence, moderate spiciness in the taste and significant fruity esters of raisin, plum and dried cherries

STRAIGHT OUTTA THE VALLEY IPA: Style: American IPA. IBU: 71.0. ABV: 7.0. West Coast style IPA brewed and dry hopped with 7 varieties of hops, showcasing aromas of citrus, floral, pine, and a slight note of tropical fruit

WISCONSIN RED PALE ALE: Style: American Pale Ale. IBU: 34.0. ABV: 5.6. Made with quality ingredients including hops, barley, oats and water from right here in Wisconsin. Its fresh hop aroma and flavors are balanced by rich malts that give it a distinct red hue

JOLLY PUMPKIN ARTISAN ALES | 419

www.leinie.com

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

AMARILLO: Style: American Pale Ale. IBU: 50.0. ABV: 5.8. Sour Single Hop Pale Ale

CALABAZA BOREAL: Style: American Wild Ale. ABV: 7.0. Wild Ale with Grapefruit Peel, Juice and Peppercorns

ROSIE DEL BARRIO: Style: American Wild Ale. ABV: 8.2. Foeder Aged Belgian Amber blended with La Roja

SAISON X: Style: American Wild Ale. ABV: 6.0. Saison brewed with candied ginger, lemon peel, orange peel as well as pink, black and green peppercorns then aged in oak.

KARBEN4 BREWING | 902

www.karben4.com

3698 Kinsman Blvd., Madison, WI 53704

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

DRAGON FLUTE: Style: American Pale Ale. IBU: 45.0. ABV: 5.4. Magic. Adventure.

Mayhem. Fluffy bunny hugs. Bluffy hunny fugs. Sunshine farts on a skittle tart. German and English malts stalk one another in the K4 thunderdome, whilst Mosaic and Centennial hops willfully participate in the bloody sugarlust. Two malts enter, one beer leaves. It doesn't take a team of rocket appliances to comprehend that this beer kicks ass.

FANTASY FACTORY: Style: American IPA. OG: 1.061. 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.

IDIOT FARM: Style: American Double/Imperial IPA. OG: 1.086. IBU: 120.0. ABV: 8.6. SRM: 8.0.

MARTIAN SUNRISE: Style: American IPA. IBU: 55.0. ABV: 5.3. Pilot-system-brewed Single hop Mosaic Red IPA

SUGAR CEREAL ARMS RACE: Style: American Double/Imperial IPA. Pilot-system-brewed over the top triple/quad IPA. Amarillo and Nelson-Sauvin hops.

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

KIRKWOOD STATION BREWING CO. | 111

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.

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. OG: 1.042. IBU: 11.0. ABV: 4.8. SRM: 3.0. A uniquely light and refreshing fruit beer with a crisp clean flavor. Brewed with 2-Row Malt, White Wheat Malt, and Natural Blackberry flavoring.

FUNKY PINEAPPLE EXPRESS: Style: Experimental. IBU: 35.0. ABV: 9.5. Wine barrel aged Belgian Tripel with Pineapple and Brett.

MIDNIGHT TRAIN: Style: Schwarzbier. OG: 12.0. IBU: 23.0. ABV: 4.8. SRM: 29.0. 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.

LAFAYETTE BREWING CO. | 405

www.lafayettebrewingco.com

622 Main St, Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 124-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we'll produce a bit over 800 barrels of handcrafted ales and lagers. Beers are produced in a wide range of styles, from delicate pilsners to intensely hopped IPAs to a barrel aged baltic porter to snappy session ales to the occasional sour. Stop by our booth for a taste of quality Indiana beer!

BLACK ANGUS OATMEAL STOUT: Style: Oatmeal Stout. IBU: 36.0. ABV: 6.2. We combine five malts and hops from the Northwest to create our longest-standing brew. Roasted flavors fade into a chocolatey smooth malt sweetness with hints of coffee.

FREEDOM!: Style: Scotch Ale/Wee Heavy. IBU: 26.0. ABV: 7.9. 🍷 Big, malty sweet brew with flavors of dried fruit and caramel.

SHAGGY BASTARD BICENTENNI-ALE: Style: Experimental. IBU: 35.0. ABV: 6.24. Pale brew featuring Indiana hickory syrup. Refreshing with firm bitterness and underlying hickory tannins that lend a light tart character. Dry finish.

TANK SCRAP: Style: American Double/Imperial IPA. IBU: 52.0. ABV: 8.3. We brewed the big brew in honor a turn-of-the-20th century Boilermaker tradition. A hop wallop of Citra, Simcoe, Centennial and Mosaic hops with hints of the underlying alcohol.

WHISTLING PANTS: Style: English Dark Mild Ale. IBU: 20.0. ABV: 4.0. Lots of flavor without all that pesky alcohol. Caramel and hazelnut dominant the malty profile. Finishes refreshingly smooth & light.

LAGUNITAS BREWING CO. | 420

www.lagunitas.com

1843 S Washtenaw Ave, Chicago, IL 60608

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

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

BLOODSHOT FEW BREW IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 13.0. FEW Bloodshot Bourbon Barrel-Aged Imperial Stout with smoked tea tips

HIGH WESTIFIED: Style: American Double/Imperial Stout. ABV: 12.1.

LAGUNITAS IPA: Style: American IPA. OG: 1.06. IBU: 51.0. ABV: 6.2. Lagunitas IPA was our first seasonal way back in 1995. The recipe was formulated with malt and hops working together to balance it all out on your 'buds so you can knock back more than one without wearing yourself out. Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.

LAGUNITAS SUCKS BROWN SHUGGA SUBSTITUTE ALE: Style: American Double/Imperial IPA. ABV: 7.85.

LAKE LOUIE BREWING | 414

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: (American Pale Ale) ABV: 5.6% IBUs: 20.0 OG: 1.054. Based on the 'American Pale Ale' style, but with more malt flavor. Using American grown hops and barley malted right here in Wisconsin.

BUNNY GREEN TOE: (American Double/Imperial IPA) ABV: 6.8% IBUs: 70.0. Big and Bold new IPA that borders on an imperial or double IPA. Utilizing Magnum, Columbus and Amarillo Hops. Named for the lovely wife of the Big Lebowski. Just can't keep her down on the farm.

GOLDEN BOOTY: (Cream Ale) ABV: 4.8% IBUs: 18.0 OG: 1.053. Formally known as Coon Rock Cream Ale, this beer is a 'pre-prohibition' Cream Ale produced with Flaked Corn. Named after the infamous gold government bullion treasure hidden inside Coon Rock Cave around 1870.

KISS THE LIPS: (American IPA) ABV: 6.0% IBUs: 54.0 OG: 1.06. This is one old school I.P.A. Still balanced not a 'one trick 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 SCOTCH ALE: (Scotch Ale/Wee Heavy) ABV: 8.0% IBUs: 40.0. Louie's Reserve Scotch Ale 'Limited Release September' A bolder version of our 'Warped Speed Scotch Ale'. Truly one of the finest Scotch Ales on the planet. A cult classic. Very Limited Release.

OKTOBERFEST: (Märzen/Oktoberfest) ABV: 6.4% IBUs: 25.0. The first 'Oktoberfest' from Lake Louie, a malty and light lager based on the traditional German-style of beer.

TOMMY'S PORTER: (English Porter) ABV: 6.4% IBUs: 32.0 OG: 1.055. This is 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 late 1800's.

WARPED SPEED: (Scotch Ale/Wee Heavy) ABV: 6.9% IBUs: 24.0 OG: 1.07. Warped Speed Scotch Ale, Æ Brewed in the classic scotch ale style of the 1700s, with a deep reddish-brown color. Full of body, sweetness & flavor, with a smooth, lightly hopped finish. Serve at 45°F in a room temperature pint glass. For the Æ Big Beer, Æ drinkers among us.

LAKEFRONT BREWERY | 524

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).

2015 BLACK FRIDAY: Style: Russian Imperial Stout. ABV: 11.4. A bourbon barrel-aged Russian Imperial Stout. Aged In Bourbon Barrels, combines massive caramel and roasted malts with huge vanilla and oak flavor. 3:45 PM Timed Tapping!

2015 BRANDY BARREL-AGED IMPERIAL PUMPKIN: Style: Fruit/Vegetable Beer. OG: 1.08. IBU: 20.0. ABV: 9.5. It pours a copper-orange with a fine, off-white head. The aroma is caramel-forward, followed by cinnamon, vanilla, nutmeg, oak, and subtle brandy notes. The full, moderately bright mouthfeel starts with cinnamon, nutmeg, and caramel malt, then yields Madagascar vanilla bean, oak, and brandy flavors. A lingering oak and malty sweetness are left on the palate; a reminder of how we've honed our craft over the years. United States Beer Tasting Championship's 2015 National Grand Champion for Spice/Herb Beer. 2:45 PM Timed Tapping!

BRANDY BARREL-AGED CHERRY LAGER: Style: Fruit/Vegetable Beer. OG: 1.068. IBU: 10.0. ABV: 10.7. Strong brandy overtones of fresh cut oak, tobacco, and red fruit greet the nose, followed by notes of toffee and marzipan. The taste echoes the aroma with intense brandy flavors of wood, vanilla, and mild black pepper, with tart cherry and toasty caramel malt in close pursuit. Medium-bodied, it finishes with lingering cherry tartness and mild alcohol warmth. *1:45 PM TIMED TAPPING!

DIRTY UNCLE JIM'S PUMPKIN LAGER: Style: Fruit/Vegetable Beer. OG: 1.06. IBU: 10.0. ABV: 5.9. 🍁 Dirty Uncle Jim rides again! A legit cask-conditioned kellerbier infused with vanilla and cacao nibs.

GREAT FRONTIER - GREAT LAKES & LAKEFRONT COLLABORATION: Style: American Pale Wheat Ale. Hoppy hefeweizen with notes of apricot, orange, and pear from Yellow Sub and Jarrylo™ hops. Brewed in collaboration with Great Lakes Brewing Co.

HOP JOCKEY: Style: American Double/Imperial IPA. OG: 1.076. IBU: 89.0. ABV: 8.2. This hot-blooded thoroughbred pours freshly-polished copper color with a foamy, off-white mane. Centennial, Cascade, and Citra hops supply grapefruit, mandarin orange, and pineapple aromas and flavors, while lightly-roasted Belgian caramel malts add a subtle biscuit aroma and balanced sweetness in the backstretch.

HOP JOCKEY WITH CENTENNIAL HOPS & HABANERO: Style: American Double/Imperial IPA. OG: 1.076. IBU: 89.0. ABV: 8.2. 🌶️

MY TURN: EVAN MADE A MEXICAN DARK LAGER: Style: Vienna Lager. OG: 1.051. IBU: 13.5. ABV: 4.5. This beer was brewed by Evan, one of our third-shift brewers at Lakefront. He wanted to make a beer that reminded him of the small Latino community where he grew up, so he created a Mexican-Style Dark Lager. Pours a transparent amber-brown with a loose white head. Mild caramel malt and slightly spicy Mt. Hood hop aromas lead into fresh-baked, hole-grain bread flavors with toasted malt notes, wrapping up with a crisp lager finish.

MY TURN: HOWARD MADE A HELLES LAGER: Style: Munich Helles Lager. OG: 1.049. IBU: 13.5. ABV: 4.5. This was brewed by Howard, Lakefront's maintenance manager. Howard chose to brew a Helles Lager, which is a great summer beer (or lawnmower beer as Howard would call it). It's golden in color, medium-bodied with grainy, honeyed malt and spicy noble hop flavors. Howard's not one to brag: no fuss, no frills, just good results.

NEW GRIST: GINGER (GLUTEN-FREE): Style: American Blonde Ale. OG: 1.056. IBU: 15.0. ABV: 4.7. Gluten-free, not gluten-removed! We took our refreshing gluten-free beer, New Grist Pilsner, and brewed it with fresh ginger for a zesty, thirst-quenching flavor. This beer pours light gold with a rocky white head kicking out aromas of ginger and malted sorghum. The spicy-sweet ginger greets the palate first, before moving into the familiar flavor of New Grist: tangy green apple, light body, and crisp, refreshing finish. Overall, New Grist Ginger is a flavorful, easy-drinking, session beer with a snappy ginger punch.

SMASH ALE: Style: American Blonde Ale. OG: 1.056. IBU: 14.0. ABV: 5.2. SMaSH Ale drops in the glass soft gold with a rocky white head, tossing up citrusy, woody, and herbal Willamette hop aromas. The Vienna malt gives SMaSH Ale a medium-light body that's immediately sweet up front with slight caramel notes, and lingering biscuit flavor.

YOUR TURN: FLYNN MADE A BELGIAN TRIPEL: Style: Belgian Strong Pale Ale. OG: 1.072. IBU: 23.0. ABV: 8.0. Each year at the Belle City Brew Fest, home brewers submit their best beers, and an expert panel selects their favorite. In 2015, Flynn took first place with his Belgian Tripel, and Lakefront Brewery is honored to brew his award-winning recipe. Introducing Your Turn: Flynn made a Belgian Tripel. Flynn pours clear, golden-yellow with a fine, white head, releasing apricot, clove, and clover honey aromas. Sweet Pilsner malt flavor leads, followed by Belgian yeast notes of pepper, clove, pear, and nectarine. This medium-bodied champion finishes crisp with slight orange peel and coriander flavors remaining.

ROOKIE

LENA BREWING COMPANY | 519

www.lenabrewing.com

9416 W Wagner Rd, Lena, IL 61048

Lena Brewing Company is nestled among the rolling farm fields near the village of Lena, Illinois. Located inside an old mill building, we are proud to reflect and support the agriculture and industry of our region!

You can find our beer on tap in local establishments, or stop by the Lena Brewing Company Taproom inside the old mill building! In our taproom, you will find all of your favorite Lena beers as well as an occasional special release or experimental Lena brew.

At Lena Brewing Company, every beer has a story. Some of ours are even true!

You Deserve a Lena Beer!

CARMEL PECAN COFFEE STOUT: Style: English Stout. IBU: 31.0. ABV: 5.4. SRM: 40.6.

Roasted rich coffee, sweet caramel, and nutty pecan flavor this English style dark ale beer.

LENA CLASSIC: Style: California Common/Steam Beer. IBU: 22.0. ABV: 5.7. SRM: 5.1. Our American ale is an easy drinking, clean finishing, refreshing beer that's great after work and a fantastic pairing with just about with any food. Deep gold in color and light in body. Hops dwell in perfect balance with malt to create a real crowd pleaser. A tribute to the Midwestern beers that paved the way for this CLASSIC American ale.

OLE AND LENA VISIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.9. SRM: 10.1. Join Ole & Lena on their visit to Oktoberfest! The Lena Oktoberfest is a German-style lager beer. Crafted with only the finest malt & grain.

ROPE MAKER IPA: Style: American IPA. IBU: 70.0. ABV: 7.6. SRM: 12.4. An American IPA coppery in color with a hop forward, floral, resinous aroma and off white lacey head. Citrusy, smooth, refreshing. A clean malty sweetness and nice finish. Named after an old Stephenson County rope maker.

SCRAP IRON: Style: American Black Ale. IBU: 56.0. ABV: 7.2. SRM: 34.0. Our Scrap Iron Black IPA combines two beer styles: a rich, dark Stout and a hoppy IPA. Jet black in color, yet light in body, this Black IPA will take you by surprise! Notes of roasted coffee and rich chocolate lead the flavor profile on this amazing beer. A mid-level dose of American hops deliver the typical IPA character, and it all rounds out with a clean, sweet finish with surprisingly little bitterness.

WORKHORSE: Style: Quadrupel (Quad). IBU: 21.0. ABV: 9.2. SRM: 16.3. Our Belgian Dark Strong Ale is just what it should be, dark amber, low in bitterness with a rich maltiness and hints of caramel. And, just like the Belgian workhorses of old, it's no slouch. Enjoy.

LEXINGTON BREWING AND DISTILLING CO. | 213

www.kentuckyale.com

401 Cross St, Lexington, KY 40508

At the 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.

3-YEAR KENTUCKY BOURBON BARREL STOUT: Style: Experimental. IBU: 20.0.

ABV: 12.0. To celebrate our 15th year of brewing Kentucky Ale, we have reached deep in our barrel cellar to bring you a special release. Aged in the freshest Town Branch Bourbon casks at the opening of our distillery in 2012, this Kentucky Bourbon Barrel Stout has been aged for 3 years.

KENTUCKY BOURBON BARREL ALE: Style: English Strong Ale. IBU: 19.0. 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 at least six 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. Launched in 2006, it has grown to become the flagship beer of the premier name in barrel-aged beers

KENTUCKY PUMPKIN BARREL ALE: Style: Pumpkin Ale. IBU: 20.0. ABV: 10.0. A

barrel-aged ale brewed with Kentucky-sourced pumpkin, richly spiced with cinnamon, nutmeg and allspice. As the ale is aged in fresh bourbon barrels, the sweetness of caramel and vanilla are imparted upon the brew and complement its spicier base. At 10 percent alcohol by volume (ABV), this robust, limited release seasonal makes for a flavorful sipping beer to slowly warm up with as the weather cools.

KENTUCKY RACE DAY IPA: Style: Session Beer. IBU: 35.0. ABV: 4.5. This IPA is packed

with flavor but not alcohol. Coming in at 4.5% ABV, this light-bodied and refreshing Kentucky Race Day Session IPA is aromatic and citrusy. Dry hopped with Hallertau, Cascade and Calypso, this session IPA is fruity, spicy and can stand the test of a long day.

LIFT BRIDGE BREWING CO. | 209

www.liftbridgebrewery.com

1900 Tower Drive, Stillwater, MN 55082

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

CITRA KELLERBIER: Style: Keller Bier/Zwickel Bier. IBU: 55.0. ABV: 4.5. SRM: 4.0.

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.

FARM GIRL SAISON WITH BLUEBERRY/BASIL: ABV: 6.0. This is a spin on our Farm

Girl Saison. We love the fresh subtle tones of the blueberries and basil infusing the Farm Girl for a remarkable lakeside experience.

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

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.

LOGBOAT BREWING | 105

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

Good people like good people.

BARREL AGED IMPERIAL MARCH: Style: Russian Imperial Stout. IBU: 33.0. ABV: 10.0. Imperial Stout aged in Bourbon Barrels

BOBBER: Style: Vienna Lager. IBU: 15.0. ABV: 5.0. Bobber takes inspiration from the Vienna style lager. Plentiful proportions of malt form the heart of this brew, while

traces of spice and fresh flowers linger on the palette. Best of luck with the bass fishin'. Pairs well with crappie filets, tots and deer sausage.

LOOKOUT: Style: American Pale Ale. IBU: 30.0. ABV: 5.5. Lookout is a refreshing American Pale Ale with an orange blossom hop character and a clean malt body. The perfect companion for piloting a river. Pairs well with everything. Seriously, everything. We especially like drinking Lookout at BBQs, on float trips, golf courses and while tending our gardens.

MAMOOT: Style: English Dark Mild Ale. IBU: 10.0. ABV: 4.0. 2015 GABF BRONZE MEDAL WINNER. Mamoot is the brown ale's laid back brother, a perfect breakfast beer. Subtle notes of jam, coffee, and chocolate add to the toasty finish. This brew is mahogany colored and full flavored, despite the relatively light ABV. Mamoot is great with BBQ, frog legs and beef jerky. Mamoot and Gouda cheese is a fine afternoon snack. 2015 GABF BRONZE MEDAL WINNER. 2014 GABF SILVER MEDAL WINNER.

LUCETTE BREWING CO. | 217

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 12 oz 6 pack cans.

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

DOUBLE IPA: Style: American Double/Imperial IPA.

HARMONIA: Style: American IPA. IBU: 50.0. ABV: 6.5. Harmonia IPA is bittered using four different hop varieties. Expect a strong malt backbone with slight biscuit characters. Huge notes of citrus, pine, and grapefruit are predominate in the aroma. Moderately bitter with a clean finish.

SLOW HAND CANDY BAR STOUT: Style: American Stout. ABV: 5.2. 🍫 A Robust American Stout infused with cocoa nibs, lactose, and roasted peanuts. Reminiscent of your favorite candy bar growing up!

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

THE FARMER'S DAUGHTER SHANDY: Style: American Blonde Ale. IBU: 15.0. ABV: 4.8. 🍋 Our Blonde Ale infused with lemon/lime peel and fresh squeezed fruit juice.

MKE BREWING CO. | 801

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 MKE 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. MKE 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.

CITRUS HAPPY GRAPEFRUIT IPA: Style: American IPA. IBU: 55.0. ABV: 6.0. Grapefruit version of Hop Happy

HOP FREAK DOUBLE IPA: 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: 39.0. 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.

LO-GII ASIAN SPICED WIT: Style: Witbier. IBU: 13.5. ABV: 4.8. The NEW full flavored, extremely sessionable descendent of our monster O-Gii Imperial Wit Beer. Traditional orange peel and coriander meld with fresh cut ginger, culminating with an infusion of Rishi's green tea for a vibrant taste unlike any other.

LOUIE'S CHERRY BOUNCE: Style: Experimental. ABV: 10.2. We took our popular limited release, Louie's Resurrection, and aged it in for an extra month with Door County tart Cherries

LOUIE'S DEMISE: Style: American Amber/Red Ale. IBU: 24.0. ABV: 5.5. Named for our Great Great Uncle Louie, who died during a bar fight in Sheboygan, Louie's Demise is our flagship brand. This medium bodied amber ale starts with a rich malt flourish that's kept in perfect balance by a smooth hop finish. This MBC original is similar to a German style malt beers.

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.

SHEEPSHEAD OATMEAL STOUT: Style: Oatmeal Stout. IBU: 16.0. ABV: 6.0. A classic oatmeal stout teaming with rich coffee and chocolate flavors. A smooth creamy mouth feel with each sip.

MAD ANTHONY BREWING CO. | 322

madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

Established 1998. Our small brewing company operates four Mad Anthony restaurants, and a BBQ concept called Shigs in Pit BBQ. Their brewpub based in Fort Wayne, also has satellite locations in Warsaw, Auburn, and Angola, IN. Mad Anthony's restaurants are eclectic and offer huge menus, craft cocktails, and 14-20 Madbrews on tap.

We produce over 100 different ales and lagers throughout the year available for carryout via growler, keg, or six-pack cans and bottles.

Mad Anthony is distributed independently within NE Indiana, and distributed by Cavalier through the rest of the state.

MABC's production brewery produces award-winning styles such as Olde Fort Blonde Lager, Auburn Lager, Six 2 Midnight Session IPA, and Good Karma IPA.

BLOOD AND BULLETS IPA: Style: American IPA. IBU: 100.0. ABV: 7.5. A unique American style IPA brewed with copious amounts of New Zealand grown Green Bullet hops and fermented with a light touch of blood orange purée helping to emphasize the "citrus zing" of this ale.

GOOD KARMA IPA: Style: American IPA. IBU: 60.0. ABV: 6.5. A medium bodied IPA with an amber color originating from lightly toasted caramel malt. American grown hops provide a fruity, citrus like character. Enjoy the perfect balance between malty sweetness and hoppy bitterness. ABV 6.5%

JOLLY COUGAR MELONCAMP: Style: Fruit/Vegetable Beer. IBU: 8.0. ABV: 6.5. Check It Out! Ain't Even Done With The Night? You need a Wild Night? You need a beer that Won't Drive You Crazy? Call Jack and Diane, because this new beer Hurts So Good. Jolly Cougar Meloncamp is our delicious Wheat Ale brewed with a hypnotic blend of Watermelon Jolly Rancher candies and 12 Fresh Large Watermelons. A lovely color reminiscent of Pink Houses and fresh Watermelon flavor that will have you ready to R.O.C.K In The USA! Whether you live in Fort Wayne or in a Small Town...don't miss out on this beer or you might start Crumblin' Down. Ain't that America? 6.5% ABV 8 IBU

LOUIS' GRANDE PEPPER: Style: Fruit/Vegetable Beer. IBU: 8.0. ABV: 5.5. Our Jalapeno Honey Cream Ale is infused with a blend of four peppers. Green Pepper, Jalapeno, Habanero, and Chipotle. The honey cream ale based will keep you balanced. Enjoy this garden in a glass while NOT catching on fire.

PALATE JACKED IPA: Style: Experimental. IBU: 200.0. ABV: 6.5. Palate Jacked is packed with Falconer's Flight hops and brewed with local honey to shock your taste buds with 200 IBU's of full throttled flavor. Jack up your palate with Palate Jacked! 6.5% ABV

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. IBU: 50.0. ABV: 7.0. West Coast Stout is a medium bodied, American Stout dry hopped with Cascade. Pale ale malt, Black malt, and Dark Crystal. Gorgeous, sexy, and enticing.

ROOKIE

MARK TWAIN BREWING CO. | 520

www.marktwainbrewery.com

422 N. Main St., Hannibal, MO

The Mark Twain Brewing Company is located adjacent to the Mark Twain Boyhood Home and overlooks the mighty Mississippi and historic downtown Hannibal. Our 10-barrel American-made brewhouse produces every drop of our curious and entertaining line of craft beers, many inspired by the characters from Twain's stories.

A WEE BIT FOGGY: Style: Scotch Ale/Wee Heavy. ABV: 10.0. True to the traditional Wee Heavy Scotch Ale style, A Wee Bit Foggy bursts with the rich flavors of caramelized malt and dried fruit, and finishes slightly sweet with a hint of nuttiness.

HUCK'S HABANERO APRICOT WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0. ABV: 5.5. A hybrid style of American Wheat, Pepper Beer, and Fruit Beer, Huck's is malty and sweet on the front, with the heat from fresh habanero peppers apparent on the finish. The sweetness from the apricots tames the spice, making this unique combination of sweet and spicy surprisingly approachable.

ROOKIE

MERSHON'S CIDER | 110

www.mershonscider.com

280 Business Park Circle #7, Stoughton, WI 53589

Mershon's Artisan Cider is made from only locally sourced fresh pressed apple blends and wildflower honey, free from any preservatives, additives or concentrates. It's Cider the way it should be!

MERSHON'S ARTISAN CIDER: Style: Cider. ABV: 6.5. Hard apple cider made from only fresh pressed apple blends and wildflower honey.

MERSHON'S DEATH VALLEY: Style: Mead. ABV: 10.0. A Dry Honey Apple Wine, the stronger counterpart to our original cider.

MERSHON'S MYSTIC BERRY: Style: Mead. ABV: 5.5. Our original artisan cider fermented with blackberries, raspberries, and strawberries.

METROPOLITAN BREWING | 416

www.metrobrewing.com

5121 North Ravenswood Ave., Chicago, IL 60640

Chicagoland's only German-style lager brewery is once again proud to be a part of the often emulated, never duplicated Great Taste of the Midwest. More a vacation for our team than a working weekend, we are honored that you allow us to invade your city, visit your friendly establishments, and drink all the beer. Rest assured, someone will be pantsless at some point. The GTMW is always the most memorable event of the year that we can't remember.

DYNAMO COPPER LAGER: Style: Vienna Lager. OG: 13.6. IBU: 29.0. ABV: 5.6. SRM: 8.4. If malt and hops are the two poles of brewing, Dynamo Copper Lager is the gently spinning sweet spot between them. Toasty, smooth Vienna malt compliments a lively hop bite.

FLYWHEEL BRIGHT LAGER: Style: German Pilsener. OG: 13.0. IBU: 45.0. ABV: 5.0. SRM: 3.5. Did you know that nine out of ten beers consumed in the world today are Pilseners, or based on the Pilsener style? Ours is a traditional German-style Pilsener-balanced, clean, and brady.

HELIOSTAT ZWICKEL LAGER: Style: Keller Bier/Zwickel Bier. OG: 13.0. IBU: 45.0. ABV: 5.0. SRM: 3.5.

KRANKSHAFT KOLSCH: Style: Kölsch. OG: 12.0. IBU: 28.0. ABV: 5.0. SRM: 3.0. Krankshaft, a Kölsch style beer is our homage to the beer brewed in Cologne. Lemony flavors compliments of the ale yeast meld artfully into the dry, clean, lagered finish.

MAGNETRON SCHWARZBIER: Style: Schwarzbier. OG: 13.8. IBU: 30.0. ABV: 5.6. SRM: 26.0. Schwarzbier, the blackest of lagers. This is the one you pull out when you have a fucking point to make about the diversity of lagers. Magnetron is malty, medium-bodied, and gently hopped. The magic of lagering makes this brew rich, but mild and well-balanced. Expect flavors of bittersweet chocolate and coffee, and a gorgeous, dry finish.

MAGNETRON SCHWARZBIER INFUSED WITH FRESH RASPBERRIES: Style: Schwarzbier. OG: 13.8. IBU: 30.0. ABV: 5.6. SRM: 26.0. 🍷 Because it would be wrong to infuse a beer with the blood of our enemies.

MICKY FINN'S BREWERY | 620

www.mickeyfinnsbrewery.com

412 N. Milwaukee Ave., Libertyville, IL 60048

Established 1994. In 2014 we moved down the street into a larger more modern location at 345 N. Milwaukee Ave. An outdoor patio complete with propane-heated lanterns creates a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Come on in and sip yourself a Mickey Finn's beer at our new location.

DER KOMMISSAR IMPERIAL PILS: Style: American Double/Imperial Pilsner. ABV: 8.2. Strong, hoppy pils

GUDENTEIT HEFEWEISS: Style: Hefeweizen. ABV: 5.5. Tastes like Bavaria

PINEAPPLE EXPRESS DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 35.0. ABV: 8.8. Tropical fruit aromas from heavy use of Liberty hops 8.8%abv.

SESH: Style: Session Beer. IBU: 35.0. ABV: 4.1. Single hop session ale with Warrior

SESH: Style: Session Beer. OG: 11.5. IBU: 30.0. 🍷 Single hop session ale with Jarryllo

MIKERPHONE BREWING | 602

www.mikerphonebrewing.com

3223 S Kolin Ave, Chicago, IL 60623

Craft Beer Inspired By Music. Elk Grove Village, IL

IMPERIAL SMELLS LIKE BEAN SPIRIT BATCH #2: Style: American Stout. ABV: 10.75. Breakfast Stout w/ Coffee and Maple Syrup

SPECIAL SAUCE BATCH #5 (NELSON SAUVIN): Style: American Double/Imperial IPA. ABV: 8.5. New England-Style DIPa w/ Nelson Sauvin Hops

WAH WAH: Style: Berliner Weissbier. Berliner Weisse-Style w/ Mango and Pineapple

MOBCRAFT BEER | 226

www.mobcraftbeer.com

505 S 5th St, Milwaukee, WI 53204

As craft beer lovers, we don't just drink craft beer...We explore it! Here at MobCraft, we turn the brewing process into a customer experience. Each month, you can submit your own recipe or choose from some great recipes that have already been submitted by our users! The beer with the most votes gets brewed every month!

BREAKFAST BLUEBERRY WAFFLE HEFEWEIZEN: Style: Abbey Ale. ABV: 6.8. 🍷 Unfiltered wheat beer brewed with blueberries and toasted malts for a brew that fills your mouth with rich hefeweizen flavors, blueberry fruitiness, and malt for some biscuity goodness.

CRIMSON COMMANDER: Style: American Amber/Red Ale. ABV: 8.5. Caramel hue and features a citrus and pine hop aroma followed by a clean bright pallet with a bitter and increasingly viscous mouthfeel.

HOP GOSE THE GRAPEFRUIT: Style: Fruit/Vegetable Beer. IBU: 32.0. ABV: 4.5. Aromas of fresh citrus hop and grapefruit with a light wheat body, moderate bitterness, and

subtle saltiness. Finishes crisp with tartness derived from Lactic Acid, grapefruit zest and a healthy dosing of Cascade, Centennial and Sorachi Ace Dry Hop.

LAUGHING CLOWN: Style: American Double/Imperial Stout. This rich robust imperial milk stout featuring chocolate and roasted malts that compliment cocoa powder, cacao nibs and vanilla beans for a brew that punches you in the face with chocolaty goodness.

MYSTIQUE: Style: Abbey Ale. ABV: 7.6. Aromas of strong citrus and pine assault the nostrils followed by a nice bouquet from 12yr Elijah Craig bourbon barrels. Flavor is noticeably malty with a slight sweetness that melds perfectly with the bitterness and strong dry hop flavors, finishing dry and oaky with plenty of bourbon on the backend. Although this beer is aged in barrels, it was dry-hopped post aging so drink fresh!

PUCKER MONK: Style: Abbey Ale. ABV: 7.0. A Barrel aged blended sour ale. Bright tartness followed by woody flanders style character

SOUR ON THE VINE: Style: American Wild Ale. ABV: 6.0. Barrel aged sour blended with crushed grapes. A unique blend of sour tartness, wood, barley, grapes and time come together for a unique experience. Sour on the Vine pours a deep purple.

MOTHER'S BREWING CO. | 611

www.mothersbrewing.com

215 S Grant Ave, Springfield, MO 65806

BLUSH: Style: Witbier. IBU: 14.0. ABV: 5.0. Pomegranate Hibiscus Wit

LOOPTY LOOP: Style: Munich Helles Lager. IBU: 24.0. ABV: 5.0. New World Lager

MILF: Style: Russian Imperial Stout. IBU: 50.0. ABV: 11.0.

RATED R: Style: American Double/Imperial Stout. IBU: 40.0. ABV: 11.8. Imperial Wheat Stout with cold brew coffee, cocoa nibs, and vanilla bean.

SUPER DOOZY: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 9.0. Oak aged double IPA highlighting the Citra hop.

TART PEACH: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.0. Peach ale blended with Kettle Soured Ale

NEBRASKA BREWING CO. | 612

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.

CARDINAL PALE ALE: (American Pale Ale) ABV: 6.3% IBUs: 42.0

EOS WHEAT: (Hefeweizen) ABV: 5.5%

FUCHSIAN: (Belgian IPA) ABV: 10.4% IBUs: 87.0 OG: 20.6 A visually impressive and flavorful explosion that perfectly fuses the breadth and depth of Belgian Ales with the tartness and color of Hibiscus flower petals. The bright fuchsia color stands in contrast to the rich base of this Chardonnay barrel aged hoppy Belgian IPA. Unusual in its existence, and unique in its stature.

NEBRASKA PILS: (German Pilsener) ABV: 5.25% IBUs: 30.0 OG: 11.9 Nebraska was home to many wonderful breweries before us. This beer pays homage to some of The Choicest Products of the Brewer's Art. Wonderfully bright and pale in color with a satisfying malt flavor. Classically Nebraskan.

RESPONSI: (Quadrupel (Quad)) ABV: 13.0% IBUs: 35.0 OG: 23.5

RUNNIN' WITH THE DEVIL: (English Barleywine) ABV: 11.9% IBUs: 33.0 OG: 23.5 A variant of our Fathead Barley Wine. We've taken a massive beer which already had deep brown sugar notes and chosen to age it further in Venezuelan Rum barrels for a beautiful finish and deep maturation. You'll find it best to share with a friend. And be seated.

SEXY BETTY: (Russian Imperial Stout) ABV: 11.0% IBUs: 50.0 OG: 22.3 A sweet nose greets the adventurous in this marriage of our Black Betty Russian Imperial Stout and American Brandy barrels. An elegantly pleasant surprise wakes the palate which migrates from a hint of brandy into a wonderfully lingering roasted malt character.

TARTE APRICOT SAISON: (Saison/Farmhouse Ale) ABV: 7.5% IBUs: 27.0 OG: 13.8. Tarte Apricot Saison is a variation of our Apricot au Poivre Saison. Driven gracefully into the realm of tart, you'll find this to be a striking relative to the delicate balance of our Apricot au Poivre Saison. The aromas and flavors in this beer create an experience that is meant to enjoy today.

WICK FOR BRAIN PUMPKIN ALE: (Pumpkin Ale) ABV: 6.2% IBUs: 17.0 OG: 14.4

NEW GLARUS BREWING CO. | 906

www.newglarusbrewing.com

2400 Hwy 69, New Glarus, WI 53574

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world.

He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin.

Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 "Small Brewer of the Year" Award, the 2005 and 2006 "Mid Size Brewer of the Year" Awards, as well as the 2006 "Russell Schehrer Award for Innovation in Craft Brewing."

Deborah Carey is the Founder and President of the New Glarus Brewing Company.

One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States.

She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen.

After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of "One of the Top Ten Breweries in the World" she does everything—except brew the beer!

BRAMBLE BERRY BOURBON BARREL: Style: Experimental. A spontaneous fermented Wild Brown Ale from our Wild Fruit Cave. Expect a right blend of forest fruit backed with oaky barrel notes.

CHAMP DU BLANC: Style: Lambic-Unblended. If we told you it would spoil the surprise

MOON MAN: Style: American Pale Ale. No Coast Pale Ale

RASPBERRY TART: Style: Fruit/Vegetable Beer.

SERENDIPITY: Style: Fruit/Vegetable Beer. ABV: 4.0. Severe Drought, we shared the farmer's horror as Wisconsin's cherry crop failed! Dan bought what cherries he could. The Apple crop fared better. Then joy! A grand Wisconsin cranberry harvest. What will Dan brew with Apples, Cranberries and Cherries? Oh my! You hold the happy accident of Wisconsin's favorite fruit aged in oak with an almost magical wild fermentation. Serendipity is a wondrous celebration that sparkles your senses and dances across your palate. A kaleidoscope of flavor discovered by accident in a sour ale!

THUMBPRINT APPLE ALE: Style: Fruit/Vegetable Beer. ABV: 3.8. Apple Ale sings with the fresh crisp taste of Wisconsin Apples. Our brewmaster begins with a brown ale base employing Wisconsin farmed wheat and a blend of Cortland, MacIntosh and Jonathan apples. Our apple growing friends squeeze them especially for this brew. Expect this ale to pour a beautiful copper color. The fresh bouquet of Apple will rise to meet you even before the glass touches your lips.

THUMBPRINT OUD BRUIN: Style: Flanders Oud Bruin. A Flander's style ale that is immensely complex both tart and sweet. Soft toffee notes lead with a blend of Wisconsin, British and German malts that first rested in the Coolship before spontaneously fermenting on oak in the cave. Hallertau hops, matured in the horse barn, elegantly support sparkling fruit notes that frolic before a punctuated oak finish. 100% naturally fermented in oak vessels this is an elegant beer that can be enjoyed now or the patient few can lie in their personal cellar to age.

THUMBPRINT SCREAM IIPA: Style: American Double/Imperial IPA. ABV: 9.0. Scream pierces reality, effortlessly slicing our sky, He flies over the Brewery just as Abe circled over Wisconsin's 8th Infantry during the Civil War. He calls us to something bigger. Scream boasts an inspired 85 IBUs that reverberate cleanly though this IIPA. New Glarus Brewery grown estate hops join other Wisconsin grown hops to dominate this brew from Kettle Boil to Dry Hopping. You hold a deceptively seductive Original Gravity of 20.9 degrees Plato following the always 100% naturally bottle conditioned fermentation. Luscious Wisconsin grown and malted barley along with English Maris Otter malt is the bold heart of this lustful sensory enchantment. Surrender is inevitable so enjoy today.

THUMBPRINT: CRAN-BIC 2016: Style: Lambic-Fruit. ABV: 6.0. Sparkling and bright this is a Wisconsin original created for you in the traditional method employed by the Lambic Brewers of Belgium including five months of outdoor resting in oak barrels. Indigenous yeast and cranberries from the "wilds" of Wisconsin flawlessly pair to dance on your palette. You have discovered a rare and delightful treasure to be served cold in a fluted glass.

VINTAGE 2015: Style: Gueuze. IBU: 12.0. ABV: 5.0.

WILD BITTER: Style: Experimental. IIPA brewed with Wisconsin malts, Yakima Citra and Sterling hops. Aged 9 months in the Wild Fruit Cave. Dry Hopped with Slovenian Savinjski. Spontaneous secondary fermentation. Final third fermentation in the bottle.

NEW HOLLAND BREWING CO. | 913

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.

ART OF CHAOS: Style: American Double/Imperial IPA. Double IPA

BLUE SUNDAY '13: Style: American Wild Ale. IBU: 18.0. ABV: 7.0.

DRAGON'S MILK RESERVE-RASPBERRY LEMON: Style: American Double/Imperial Stout. ABV: 11.0. Bourbon Barrel Aged Stout with lemon and raspberries.

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.

EL NUEVO RECORD: Style: Tripel. Trippleweizen Bock

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.

ICHABOD: Style: Pumpkin Ale. ABV: 5.5.

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 RESERVE: Style: American Wild Ale. ABV: 5.0.

MI AWESOME HATTER: Style: American IPA. This beer celebrates community, collaboration & local agriculture. Cascade hops from the Leelanau Peninsula provide bright citrusy counterpoint to the delicious and earthy malt notes from Michigan barley. Thanks to our collaborators, Michigan Awesome.

MI NIGHTMARE: Style: Session Beer. Soured Oatmeal Stout

MAD HATTER MIDWEST IPA: Style: American IPA. ABV: 7.0. The reimagined Mad Hatter. Changes include the addition of Michigan-grown Cascade hops and Citra hops to the signature Centennial hop profile and an adjusted grain bill that increases the ABV to 7%.

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.

PALEOOZA: Style: American Pale Ale. ABV: 4.5.

PILGRIM'S DOLE WHEATWINE: Style: Wheatwine. ABV: 11.4. 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. During the 14th century, the term "Pilgrim's Dole" described the rations of bread and ale given to nourish wayfarers on their holy pilgrimage. At New Holland, Pilgrim's Dole is brewed for the cultural explorer of today. It is a rewarding discovery on the road to enlightenment. Whether in a snifter or from

your rucksack, Pilgrim's Dole will enhance any experience and is certain to incite wanderlust and to fuel adventure. It is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character.

SUNDOG: Style: American Amber/Red Ale. ABV: 4.5.

TASMANIAN HATTER: Style: American IPA. IBU: 55.0. ABV: 7.0. Mad Hatter with Galaxy Hops

THE POET: Style: Oatmeal Stout. OG: 15.0. IBU: 37.0. ABV: 5.2. Oats bring a creaminess and soft mouth-feel to rich, roasty malt character

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.

NEXT DOOR BREWING CO. | 614

www.nextdoorbrewing.com

2439 Atwood Ave, Madison, WI 53704

We have a full menu and a Friday Fish Fry and Saturday and Sunday brunch. We open everyday at 11am but Mondays we open at 4pm.

KALEIDOSPOKE PALE ALE: Style: American Pale Ale. IBU: 38.0. ABV: 6.0. KALEIDOSPOKE PALE ALE American Pale Ale. Crisp, citrusy and refreshing. Mild bitterness with big hop aroma from Mosaic dry hopping. 6.0% ABV, 38 IBU

LUMINOUS: Style: American IPA. IBU: 66.0. ABV: 6.8. SRM: 5.0.

MUTHA PUCKA: Style: American Wild Ale. IBU: 12.0. ABV: 7.7. American Sour Blonde Ale with Pineapple. Kettle soured, pre boil, with wild yeast and lactobacillus cultured from raw grain, then fermented with our house ale yeast. Pineapple juice added to secondary fermentation and dry hopped with Hallertau Blanc. Subtle aroma of pineapple, quite tart and super refreshing. Keep an eye out for this beer in limited release 22 oz bomber bottles! 7.7% ABV, 12 IBU

NEW BEER: Style: Saison/Farmhouse Ale. ABV: 5.0. Livacious-a peach tea and lavender saison

NEW BEER: Style: American Blonde Ale. IBU: 20.0. ABV: 4.5. Bubbler Blonde Ale

NEW BEER: Style: Scotch Ale/Wee Heavy. ABV: 9.5. Plumptuous Scotch Ale

NEW BEER: Style: Berliner Weissbier. ABV: 3.8. 🍓 Berliner Weiss with Kiwi, Strawberry

NEW BEER: Style: Berliner Weissbier. ABV: 3.8. Berliner Weiss with Passion Fruit & Mango

NORTH LOOP BREWCO | 504

www.northloopbrewco

6020 Culligan Way, Minnetonka, MN 55345

Welcome to North Loop BrewCo, we are a craft brewery specializing in creating high quality beers in the North Loop of Minneapolis!

AIR: Style: American Blonde Ale. IBU: 15.0. ABV: 4.5. SRM: 2.0. Citra Hopped Blond Ale

FOTO: Style: American IPA. IBU: 65.0. ABV: 6.5. SRM: 6.0. West Coast IPA

GOSLAR: Style: Gose. IBU: 15.0. ABV: 5.0. SRM: 3.0. American Gose style. Brewed with coriander and sea salt. Soured with Lactobacillus Delbrueckii. Tart and salty.

PILOT BEER: Style: American Pale Ale. Sample one of our test batches from our brewery!

NORTHWOODS BREWING CORP., LLC | 309

www.northwoodsbrewpub.com

50918 West St, Osseo, WI 54758

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.

FLOPPIN' CRAPPIE: Style: English Pale Mild Ale. IBU: 25.0. ABV: 5.0. A Biker Beer! Voted best beer at Sturgis Brewfest 2004. Brewed with Caramel, Black and 2 row Pale Malt and Fuggle hops. It has a caramel malt sweetness, low hp bitterness and aroma. A pub favorite. This is an English Mild that is reddish brown in color.

HABANERO PORTER: Style: Experimental. IBU: 15.0. ABV: 6.0. A well balanced Porter with roasted, chocolate malt with habenero peppers added during he boil!

LYIN' LYINX HEFEWEIZEN: Style: Hefeweizen. IBU: 8.0. ABV: 4.0. SRM: 3.0. Brewed with fruity esters, along with a touch of clove.

PUMPKIN SEED SPICED ALE: Style: Pumpkin Ale. IBU: 8.0. ABV: 8.0. Wheat beer brewed with pumpkin spice, cinnamon, nutmeg and aged in a barrel for six months

O'FALLON BREWERY | 520

www.ofallonbrewery.com

45 Progress Pkwy, Maryland Heights, MO 63043

O'Fallon Brewery is a small craft brewery located in St. Louis County, 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, Pumpkin, Cherry Chocolate, and King Louie Toffee Stout. O'Fallon also brews specialty beers on occasion, such as Imperial Pumpkin Wheatwine and Coal Train imperial stout.

BERRY BEST: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.9. SRM: 8.0.

COAL TRAIN IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 12.0. Rich, viscous, and velvety, Coal Train Imperial Stout is as dark as the name implies and is equally smooth, with notes of dark chocolate and coffee.

HEMP-HOP-RYE: Style: Rye Beer. IBU: 25.0. ABV: 5.5. This smooth amber ale uses toasted hemp seed to create a nutty flavor in the finish that compliments the rye and hops (a botanical cousin to hemp). The wide assortment of flavors harmonize, creating a uniquely smooth and flavorful beer!

KITE TAIL: Style: Cream Ale. IBU: 10.0. ABV: 4.5. Light-bodied and refreshing this beer is based on the Cream Ale style...an original American beer modeled after the light lagers of its time. A subtle tartness adds to the crisp finish of the beer and makes for a great summer quencher.

PUMPKIN: Style: Pumpkin Ale. IBU: 11.0. ABV: 5.6. SRM: 7.0.

SHOW ME IPA: Style: American IPA. IBU: 60.0. ABV: 6.5. SRM: 3.0. A single malt American IPA showcasing Mosaic and Citra hops.

SMOKED PORTER: Style: Smoked Beer. IBU: 24.0. ABV: 6.0. SRM: 30.0.

WHEACH: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.1. SRM: 3.0. 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 refreshing, crisp, very drinkable beer. Reach for a Wheach!

O'SO BREWING CO. | 415

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!

ARBRE QUI DONNE: Style: American Wild Ale. ABV: 6.0. Barrel Aged Blended Sour Ale aged on an obnoxious amount of fresh georgia peaches!

BLOOD OF THE CHERRY: Style: American Wild Ale. ABV: 6.0. A crisp, clean, Barrel Aged blended American Sour refermented on Door County Cherries.

CONVENIENT DISTRACTION: Style: American Porter. ABV: 10.5. Imperial Porter masterfully blended with Aquacate Coffee from the Narino region of Colombia and Madagascar bourbon vanilla beans.

COUNT TO TWO: Style: American Wild Ale. ABV: 5.5. Barrel Aged Sour Ale refermented on kiwis and cranberries. A collaborative effort in conjunction with The Blue Moon bar. Cheers, Jim!

GREAT NORTHERN DOMINATOR: Style: Doppelbock. Barrel aged Doppelbock. Once upon a time, our neighbors at Great Northern Distilling distilled our Dominator Doppelbock and aged it in oak barrels. When they were done aging, we used those barrels to age the next year's Dominator Doppelbock thus creating one doppelganger of a beer

HIBISCUS HONEY SOUR: Style: American Wild Ale. Kettle soured beer brewed with honey and gobs of hibiscus in the kettle and whirlpool. We even drybiscused this beer alongside a smattering of chinook and palisade.

INFECTIOUS GROOVE: Style: American Wild Ale. OG: 12.5. IBU: 8.0. ABV: 4.5. SRM: 2.0. Lacto kettle soured session ale. Light crisp and O'so tart!

LIQUID SOUL: Style: American Double/Imperial Stout. IBU: 47.0. ABV: 9.2. Big old Imperial stout

LUPULIN PSYCHOSIS: Style: American Wild Ale. ABV: 10.5. Lupulin Maximus fermented with 100% Brett (Amalgamation Blend from Yeast Bay) & dry hopped with Dr. Rudi, Zeus and Amarillo

PICNIC ANTS: Style: Saison/Farmhouse Ale. OG: 13.0. IBU: 30.0. ABV: 6.3. SRM: 3.0. Funky Saison fermented with unique strain of yeast from Omega Yeast Labs, bottled with brett for maximum funkiness

PRICKLY PEAR SOUR: Style: American Wild Ale. ABV: 5.0. Kettle sour blonde fermented with refreshing Prickly Pear

PROJECT LO: Style: American Wild Ale. OG: 13.0. IBU: 8.0. ABV: 5.4. SRM: 3.0. Barrel aged sour blonde that constitutes a part of the base beer for most of our barrel aged sour beers

REFRESHER COURSE: Style: American Wild Ale. OG: 12.0. IBU: 35.0. ABV: 5.8. SRM: 8.0. Blonde beer fermented with the fantome & drie isolates of brettanomyces. Expect slightly tart pineapple and fruity notes capped with enzymatically modified hop aroma.

SCARLET LETTER: Style: American Wild Ale. ABV: 5.7. Barrel Aged Sour Ale Refermented on real wisconsin cranberries.

THE BIG O: Style: American Pale Wheat Ale. IBU: 13.0. ABV: 5.0. SRM: 4.0.

TUPPEN'S DEMISE: Style: American Wild Ale. Barrel Aged Blended Blueberry Sour Ale refermented on more blueberries than it should have been.

WINDS OF CHANGE: Style: American Wild Ale. IBU: 45.0. ABV: 6.0. 100% brett fermented IPA, dry hopped

ODD SIDE ALES | 128

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.

BEAN FLICKER: Style: American Blonde Ale. OG: 1.047. IBU: 21.0. ABV: 4.8. SRM: 3.0. Coffee Blonde Ale-Looks deceiving-A light coffee and chocolate notes with gentle grains.

BLOOD ORANGE IPA: Style: American IPA. ABV: 7.0. IPA with Blood Oranges

CITRA PALE ALE: Style: American Pale Ale. OG: 1.058. IBU: 41.0. ABV: 5.75. SRM: 6.0. 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.

ELECTRIC PINEAPPLE: Style: American Wild Ale. ABV: 6.0. Sour Ale with Pineapples

RYE HIPSTER BRUNCH STOUT: Style: American Double/Imperial Stout. ABV: 11.0. Rye Imperial Stout Aged in Rye Whiskey Barrels with Maple Syrup, Coffee and Bacon

RYE SWEET POTATO SOUFFLE STRONG ALE: Style: Rye Beer. Rye ale with Sweet Potatoes, Cinnamon, Nutmeg and Lactose aged in Rye Whiskey Barrels

OFF COLOR BREWING | 509

www.offcolorbrewing.com

3925 W Dickens Ave, Chicago, IL 60647

At some point John and Dave were born. They did other stuff for a while and then they figured out they were better at making beer than at the other stuff. So that's what they do now. They met while both studied at the oldest and most respected brewing school (of the two...and by the brewers that went to the one) in the US, the Siebel Institute, in 2008 and the brewery was envisioned while they both interned at Metropolitan Brewing afterwards. Most of Off Color's business plan is based off of Doug and Tracy at Metro knowing what they're doing, so you should go buy some of their beer too. After cutting their teeth at larger breweries, the two somehow convinced enough otherwise-very-smart-people to invest enough money for them to buy some big shiny things to make their own beer in. So that's what they do now.

ALFALFA KANG: Style: American Pale Ale. ABV: 6.5. APA brewed with Alfalfa Hay and Honey. Collab with 3 Floyds and Wise Acre

APEX PREDATOR: Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 25.0. ABV: 6.5. SRM: 8.0. Dry hopped Farmhouse Ale

BARREL AGED DINOSMORES-AKA DINOSNORES: Style: Russian Imperial Stout. ABV: 11.0. Imperial Marshmallow Stout aged in Willet Rye barrels

COFFEE DINOSMORES: Style: Russian Imperial Stout. IBU: 60.0. ABV: 10.5. Imperial Marshmallow Stout with coffee

DINOSMORES: Style: Russian Imperial Stout. ABV: 10.5. Imperial Marshmallow Stout

EEEE!: Style: American Wild Ale. ABV: 5.0. American Wild Ale brewed in collaboration with Miller High Life

FIERCE: Style: Berliner Weissbier. OG: 9.5. IBU: 3.0. ABV: 3.8. SRM: 2.0. Berliner Weiss/Saison Hybrid

HELLBROTH: Style: American Wild Ale. ABV: 6.3. Wild Biere de Miel with cranberries

HYPER PREDATOR: Style: Saison/Farmhouse Ale. ABV: 6.5. Coffee Saison

JERKBIRD: Style: Belgian Strong Pale Ale. OG: 19.0. IBU: 20.0. ABV: 9.5. SRM: 5.0.

LITTLE FRIEND: Style: Low Alcohol Beer. ABV: 3.5. Belgian style table beer

MILLER HIGH LIFE: Style: Czech Pilsener. ABV: 4.5. Batch of Miller High Life we brewed with them at Miller

SCURRY: Style: American Dark Wheat Ale. OG: 13.5. IBU: 18.0. ABV: 5.3. SRM: 27.0. Dark honey beer with molasses and oats

SPARKLES FINDS (SOME) TROUBLE: Style: Gose. ABV: 4.3. Leipzig Gose with Hibiscus

TOOTH AND CLAW: Style: Czech Pilsener. ABV: 5.0. Field Museum's house beer

TROUBLESOME: Style: Gose. OG: 15.0. IBU: 10.0. ABV: 4.5. SRM: 5.0. Leipzig style gose

WARI: Style: Experimental. ABV: 3.8. Chicha inspired ale brewed with the Field Museum

WHISKERS: Style: American Wild Ale. OG: 18.0. IBU: 25.0. ABV: 8.5. SRM: 25.0.

WUNDERKAMMER: Style: Flanders Oud Bruin. ABV: 5.8. Blend of aged dark honey beer, fresh dark honey beer, wild ale and cherries

YOU NEVER TAKE ME ANYWHERE NICE: Style: Czech Pilsener. OG: 12.5. IBU: 35.0. ABV: 5.0. SRM: 3.0. Zwickel lager

YUZU FIERCE: Style: Berliner Weissbier. OG: 9.7. IBU: 3.0. ABV: 3.8. SRM: 4.0. Berliner Weiss/Saison Hybrid with yuzu and calamansi

ZANY SUITS: Style: Gose. ABV: 4.3. Leipzig Gose dry hopped with Hallertau Blanc

OHIO BREWING CO. | 428

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 beers are produced at new brewpub in the Highland Square neighborhood in Akron, Ohio. Please visit our new establishment and view our new seven barrel brew house located directly behind our bar. We are located at 804 W. Market St., in Akron, OH, 44303. Come savor beers from one of our 30 taps (with around 20 being guest craft beers), enjoy a glass of wine or cocktail from our impressive

wine and spirits list, and taste our spent grain crust pizza or any other of our delicious menu items. Please contact us in advance for tour reservations. Check our website or facebook for special events and new tappings!

ALT-ERNATIVE AMBER: Style: Altbier. OG: 1.055. IBU: 40.0. ABV: 5.4.

BUCKEYE BLONDE: Style: Witbier. OG: 1.051. IBU: 18.0. ABV: 5.0.

STEEL VALLEY STOUT: Style: Foreign/Export Stout. OG: 1.063. IBU: 35.0. ABV: 6.2.

VERICH GOLD: Style: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0.

OLDE PENINSULA BREWPUB | 126

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 on our 16 taps. www.oldepenkazoo.com

BLUEBERRY JAVA PEANUT BUTTER GHOST OF STOUT CHOCULA JR W/ BACON: Style: Chile Beer. ABV: 5.0. A delicately blend of a multitude of flavors which is a must try. The piece of bacon brings it all together adding a wonderful smokey aroma to this mildly spicy beer.

CHOCO-LANTERN BLACK-N-TAN: Style: Black & Tan. ABV: 5.4. A black-n-Tan made with Pumpkin Ale & Stout Chocula. A must try.

CHOCO-RAZBERRY: Style: Black & Tan. ABV: 5.3. A Black & Tan made with Stout Chocula and Razberry wheat. A one of kind flavor extravaganza!

OP PUMPKIN ALE: Style: Herbed/Spiced Beer. ABV: 5.5. The first Pumpkin Ale professionally brewed in Michigan. Not a desert version of this style, this is a quaffable beer with just the right amount of spice.

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 also excels as the base for our two Black & Tans.

SASSAFRAS WOOD AGED DARK SIDE OF THE MOON LANDING: Style: American IPA. ABV: 7.5. Black IPA w/100% Apollo bittering hops dry hopped w/Amarillo, Apollo & Crystal hops aged on Sassafras wood

SPANISH CEDAR WOOD AGED DARK SIDE OF THE MOON LANDING: Style: American IPA. ABV: 7.5. Black IPA w/100% Apollo bittering hops dry hopped w/Amarillo, Apollo & Crystal hops aged on Spanish Cedar wood

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.

OLIPHANT BREWING CO | 621

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

We're not possessed by the devil -- no mama -- we're possessed by the Oliphant. MORT and TREEZUS, brewers and acolytes, is Oliphant Brewing.

BEES!?!: A Pale Ale w/ Polaris Hops

BROWN SUGAR BROWN BROWN: English-Style Brown Ale w/ Brown Sugar

GROOT: Gruit-Style Ale w/ Rainbow Peppercorns, Caraway Seeds, Juniper Berries, and Cloves

CUANDO ES EL CINCO DE HANS MOLEMAN: Mole Stout including Cinnamon, Chocolate, and Chiles

ONE BARREL BREWING CO. | 903

www.onebarrelbrewing.com

2001 Atwood Ave, Madison, WI 53704

One Barrel Brewing Company is rooted in historic brewing lore. Founded during the 377th annual meeting of the Gentleman's Brewing and Distilling Society, it was decreed that OBBC would showcase how approachable making and drinking all manner of beer can be.

So stop in to our tasting room to sample one of our many fine and unique brews. And also to check out our real live One Barrel Brewery, where all of our beer is brewed with love.

- "Veritas Per Crapula"

5TH ELEMENT RYE INDIA PALE ALE: Style: Rye Beer. IBU: 50.0. ABV: 6.5. For this delectably hopped IPA we used a wonderful 5th ingredient Malted Rye. It adds great complexity to the malt profile, giving body and a unique spiciness that works beautifully with the strong hop characteristics present.

BANJO CAT IBA: Style: American Black Ale. IBU: 69.0. ABV: 6.2.

COMMUTER KOLSCH: Style: Kölsch. IBU: 22.0. ABV: 4.8. Our Kolsch is unfiltered and cold-conditioned. The result is a beer that is clean and refreshing with a crisp finish. It is agreeable without being boring; the beer lovers session ale.

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.

WILLIE SCOTTISH WEE HEAVY: Style: Scotch Ale/Wee Heavy. IBU: 28.0. ABV: 7.5. Beautiful dark amber ale starts with an aroma of chocolate and biscuits. The flavor meets in the middle of sweet and roasted with a delightful nuttiness to round it out. This beer is big, full flavored, full bodied and the perfect assistant in the transition from season to season.

ONE TRICK PONY BREWERY | 229

www.onetrickponybrewery.com/

17933 Chappel Ave, Lansing, IL 60438

We opened our doors in June, 2012 doing all we could to NOT tell anyone about it, modestly wanting to stay open for at least 12 months. Scraping together a couple 60-gallon kettles, some homemade brewing accoutrements, from Day 1 and all the way until now we have had a singular desire to brew only full- and bold-flavored beers. The focus is on beers we like-screw what the "experts" or periodicals say is this season's trendy style.

The name? After experiencing what felt like decades of obstacles in a Chicago brewpub project, a few small batches were sampled by a dyed-in-the-wool IPA-drinker who fatefully-asked if he could help on a brewday. "F-ck you! Not going to be a one trick pony just brewing you IPAs..." was the obvious and only suitable response. Thus, a name and a brand were born.

BOYSENBERRY 4 FUNK SAKE: Style: Saison/Farmhouse Ale. IBU: 9.0. ABV: 6.5. SRM: 4.0. A "one-off," special cask-conditioned offering brewed using Pilsner, Spelt, and Belgian Aromatic malts, some Torrified Wheat and Flaked Rye, he's "funked-up" with every traceable source of Brettanomyces known. Some say Brett produces flavors described as a sweaty horse blanket (the obvious and gratuitous horse tie-in), it's your choice: either lick a horse or grab a 4 Funk...grab the 4 Funk. This one is special.

GEORGIA GRANDE: Style: Hefeweizen. IBU: 14.0. ABV: 6.2. SRM: 7.0. Brewed using predominantly white wheat and pilsner malts, Georgian Grande is infused with fresh ginger root and peaches.

NOWHERE FAST: Style: Berliner Weissbier. IBU: 3.0. ABV: 3.4. SRM: 3.0. 50%-50% Pilsner Malt & Torrified Wheat, Noble hops, a subtle sourness comes from lactic acid activity and a post-fermentation addition of Brettanomyces.

NOWHERE FAST: Style: Berliner Weissbier. IBU: 3.0. ABV: 3.4. SRM: 3.0. 50%-50% Pilsner Malt & Torrified Wheat, Noble hops, a subtle sourness comes from lactic acid activity and a post-fermentation addition of Brettanomyces.

SLACK CALM: Style: Witbier. IBU: 15.0. ABV: 5.4. SRM: 7.0. Inspired by the man-enforced "Pony Swim" of wild horses across the Assateague Channel each year, when the tide is "slack calm" so the young ponies don't get washed away (way to be thoughtful, boys), Slack Calm is a late-Summer Belgian Wit. Brewed with traditional coriander and orange peel, we have added alotta late-kettle Merkur hops and Kalonji seed, known for its memory-enhancing components. This way, you can remember more clearly what you did last night.

STORM CAT: Style: American Amber/Red Ale. IBU: 60.0. ABV: 6.7. SRM: 15.0. Mosaic hops give Storm Cat (a stud Thoroughbred who had a 24-hour armed guard for his, talents) a grapefruit and tangerine essence with a residual sweetness from caramel malts.

WARLANDER: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 10.0. SRM: 12.0. Brewed with American 2-Row, Caramel, and Munich malts, spiked with a healthy addition of Piloncillo sugar. Loads of Warrior & Citra hops for bittering and flavor, topped by Pacific Jade for aroma. Careful.

PARCHED EAGLE | 507

5440 Willow Road, Westport, WI 53597

Small brewpub located on the northern outskirts of Madison!

CRANE ALE: Style: American Pale Ale. OG: 1.058. IBU: 43.0. ABV: 5.8. SRM: 8.0. A slightly better behaved sibling of Hop-Bearer, this pale ale dials down the hop-punch and lets the lightly sweet maltiness feature a little more prominently. An exercise in perfect hop/malt balance (i.e. hops first).

GLUTEN TOLERANT: Style: Wheatwine. OG: 1.097. IBU: 69.0. ABV: 10.7. SRM: 14.0. TONS of malted wheat and barley for the not-gluten intolerant!

HOP-BEARER: Style: American IPA. OG: 1.066. IBU: 80.0. ABV: 6.7. SRM: 9.3.

PARCHED EAGLE GOLDEN ALE: Style: Kölsch. OG: 1.049. IBU: 29.0. ABV: 5.2. SRM: 4.0. Our namesake beer, Parched Eagle is what some may call a perfect lawn mowing beer. Perfect for a hot summer day, this thirst quenching offering is light, golden, and easy on the taste buds. A touch of sweetness and subtle fruity esters coupled with a kiss of hops is the mark of this classic style from Cologne.

SAISON DUROK: Style: Saison/Farmhouse Ale. OG: 1.063. IBU: 30.0. ABV: 7.0. SRM: 7.0. Our more traditional saison featuring ground Indian coriander and zest from organic Valencia oranges as the spices.

PEARL STREET BREWERY | 914

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.

17-UP ANNIVERSARY GOSE: Style: Gose. ABV: 5.0. Brewed to celebrate 17 years of The Pearl Street Brewery; this is a tangy and refreshing conundrum. A Gose is a top-fermented beer, usually brewed with salt and spices, that originated in Goslar, Germany four-hundred or so years ago. This particular Gose is flavored with natural lemon-lime essence for a mind-warping experience. It is brewed with 60% of the grain bill being malted wheat.

APPLEFEST APPLEWEIZEN: Style: Kristalweizen. ABV: 6.5. A mix of our El Hefe and La Crescent-grown apple juice, this is sure to delight the palate and serve as a token to celebrate Applefest.

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.

HAGGIS BARREL AGED SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 8.0. "If it's not Scottish, it's crap!" This beer has a huge noggin. It's a virtual planetoid. It's got it's own weather system. The Brewmaster started with a heavy dose of crystal, munich and cara-pils malts, then smoked them over flaming peat-moss out by the fire pit. 'At cheil is a bampot. Yiv an awffy lot o' malts ere. Lightly hopped, aged in whiskey barrels. Malty, bourbony and warming.

LEDERHOSEN LAGER: Style: Märzen/Oktoberfest.

LINALOOL IPA: Style: American IPA. IBU: 60.0. ABV: 6.8. Introducing Linalool IPA, the only IPA brewed with Northern Discovery hops. Featuring a crisp, golden yellow color and a unique aroma of lilac, pear and bruised apple, this beer also imparts a pleasant bitterness. And unlike other hoppy beers, the aromatics will develop over time, becoming more pungent and changing form. You'll be wild about it.

PEARL-INER WEISSE: Style: Berliner Weissbier. ABV: 4.5. Called the "People's Champagne" this cloudy, sour wheat beer originated in 16th century Berlin, Germany. Brewed with German yeast and other critters and often served with a dose of Woodruff or Raspberry syrup.

STRESSED & BITTER: Style: Belgian Pale Ale. ABV: 6.0. A Belgian Pale Ale brewed in part with wild, stressed-out local yeast, spiced with coriander seed and dry hopped with french Strisselspalt hops. Yeast, when tortured like we did here, gets pissed off and spews forth phenols and esters that contribute a fruity, bitter nose to this Pale Ale. Take that you little bastards.

PENROSE BREWING CO. | 510

penrosebrewing.com/

509 Stevens St, Geneva, IL 60134

Penrose Brewing opened in 2014 in Geneva, IL (just west of Chicago) focusing on Belgian-inspired session ales, wild fermentation and oak barrel aging.

BARRELED SAISON: Style: Saison/Farmhouse Ale.

CITRA WHEAT: Style: American Blonde Ale. IBU: 20.0. ABV: 5.8. Subtle wheat and fruity, tropical citra hop aromas play integral parts in this refreshing wheat beer.

SESSION SOUR: Style: Experimental. IBU: 15.0. ABV: 4.0. A kettle soured session ale dry hopped with Amarillo hops

WILD X W/ FRESHGROUND ROASTING COFFEE: Style: American Wild Ale. ABV: 6.7. A wild red ale aged in Bourbon Barrels blended with cold brew coffee from Fresh-Ground Roasting in Geneva, IL

PEOPLE'S BREWING CO. | 314

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!"

BOURBON BARREL AGED NOTORIOUS BIP: Style: American Black Ale. IBU: 75.0. ABV: 6.5. Notorious BIP (Black IPA) aged in once used bourbon barrels. We cold steep the black malts to lend color with out body and residual sweetness, aggressive American hops with a slight roasted character with a dark brown color.

GRISSETTA STONE: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 7.0. French Style Grisetta made with Bohemian Pilsner malt, Malted Wheat, Acidulated malt, and a French Sison yeast

MANGO MOUNDBUILDER IPA: Style: American Double/Imperial IPA. IBU: 88.0. ABV: 6.5. 🍷 Moundbuilder IPA is a well balanced American IPA made with American hops and Caramalts. This version of our house IPA is aged in a cask with fresh Mango!

PHANTOM ASSASSIN IPA: Style: American IPA. IBU: 65.0. ABV: 6.2. Brewed with American 2 row, 6 row, 22% malted wheat, and flaked barley, resulting in a light straw color. Chinook hops dominate with grapefruit and tropical flavors and aromas.

RHU THE BARBARIAN: Style: Tripel. IBU: 26.0. ABV: 9.6. Belgian Tripel brewed with Rhubarb. Subtle rhubarb flavors, spice, esters, and alcohol characters. Truly unique beer.

PERENNIAL ARTISAN ALES | 316

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.

2015 CIDER: Style: Cider. ABV: 7.0. Cider with pressed juice from Midwest-grown apples, spontaneously-fermented and aged in wine barrels for one year

ANNIVERSARIA: Style: Belgian Pale Ale. ABV: 7.7. 100% Brettanomyces-fermented Belgian-style Pale Ale blended from our Anniversary solera system

FOEDER SAISON: Style: Saison/Farmhouse Ale. ABV: 5.0. Mixed-fermentation, Foeder-aged Saison

FUNKY WIT: Style: Witbier. ABV: 6.0. Foeder-Aged, mixed fermentation witbier with coriander, orange peel & black peppercorns

FUNKY WIT APRICOT: Style: Witbier. ABV: 6.0. Foeder-Aged, mixed fermentation witbier aged in wine barrels with Apricots

FUNKY WIT CHARENTAIS MELON: Style: Witbier. ABV: 6.0. Foeder-Aged, mixed fermentation witbier aged in wine barrels with Charentais Melon

FUNKY WIT RASPBERRY: Style: Witbier. ABV: 6.0. Foeder-Aged, mixed fermentation witbier aged in wine barrels with Raspberries

GLITTER & GOLD: Style: Saison/Farmhouse Ale. ABV: 6.5. Midwest Biere de Miel, brewed with Missouri honey, spelt, and flaked oats

SOUTHSIDE BLONDE: Style: Belgian Pale Ale. ABV: 5.0.

VON PAMPELMUSE: Style: Berliner Weissbier. ABV: 4.2. Berliner Weisse with Mandarin and Grapefruit

PIECE | 302

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 20 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: Style: American Double/Imperial IPA.

GOLDEN ARM KOLSCH: Style: Kölsch.

THE WEIGHT: Style: American Pale Ale.

PIG MINDS BREWING CO. | 418

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.

DOUBLE BITCH SLAP: Style: American Amber/Red Ale. OG: 1.092. IBU: 27.0. ABV: 10.2. SRM: 100.0. Double American Red

FARM ON: Style: Saison/Farmhouse Ale. OG: 1.054. IBU: 27.0. ABV: 5.3.

SATCHEL: Style: Fruit/Vegetable Beer. OG: 1.052. IBU: 27.0. ABV: 5.2. Radler Inspired Grapefruit Ale

SWEEP THE LEG: Style: American IPA. OG: 1.081. IBU: 120.0. ABV: 7.8. SRM: 17.0.

PIGEON RIVER BREWING CO. | 311

www.pigeonriverbrewing.com

W12710 US HWY 45, Marion, WI 54950

At Pigeon River Brewing we believe beer is more than just a catalyst for drunkenness, but it need not be held on a pedestal as a rare delicacy. We subscribe to the philosophy that, "from man's sweat and God's love, beer came into the world" (St. Arnold of Metz, Patron Saint of Brewers). High quality beer is a gift from God which should be enjoyed with our daily bread to nourish our bodies and souls and bring merriment to every day.

Our mission is to provide our customers with outstanding beer to enjoy in jovial surroundings.

We carry out this mission by: 1.) brewing beers based on time-honored recipes from around the world, 2.) using the highest quality grains, hops, and yeast, without compromise, 3.) encouraging patrons to seek beer which delights their tastes, warms their hearts, and stirs their souls...and then encouraging them to have another.

GOSE: Style: Gose. IBU: 20.0. ABV: 5.0. SRM: 6.0. The Gose style originates in Goslar, Germany. Somehow in the land of Reinheitsgebot, this ancient beer style survived and has seen a resurgence in the craft beer world as of late. Perfect for a hot summer day, this beer is a mix of flavors- slightly sour malt, salty brewing liquor,

spicy coriander seed, and floral Hefe yeast work together to create an unexpectedly refreshing beer.

HOP OFFERING IPA: Style: American IPA. IBU: 65.0. ABV: 6.5. SRM: 7.0.

KENTUCKY COMMON: Style: California Common/Steam Beer. IBU: 25.0. ABV: 5.5. SRM: 25.0. Kentucky Common is (arguably) one of a few truly indigenous American beer styles- California Common being the best known. This easy-drinking amber beer was the beer of choice around Louisville, KY up until Prohibition. The passing of the 18th Amendment sent this style into obscurity, but we're glad to help bring this almost-lost beer style back into your glass.

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!

PIPEWORKS BREWING CO. | 127

1675 N Western Ave, Chicago, IL

BARREL AGED JONES DOG: Style: Milk/Sweet Stout. ABV: 13.0.

LIL' CITRA: Style: Session Beer. ABV: 4.9. Citra Hopped Session IPA

LIZARD KING: Style: American Pale Ale. ABV: 6.0.

MANGO GUPPY: Style: Session Beer. ABV: 4.9. Session IPA w/Mango & Honey

NINJA VS. UNICORN: Style: American Double/Imperial IPA. ABV: 8.0.

PIPEWORKS SIMCOE: Style: American Double/Imperial IPA. ABV: 9.5. Single Hopped Imperial IPA

SURE BET: Style: American Double/Imperial IPA. ABV: 9.5. Imperial IPA w/Mango Puree & Honey

THE FINAL ACT: Style: American Double/Imperial Stout. ABV: 13.0. Barrel Aged Grand Guignol

PORT HURON BREWING CO. | 218

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: 4.7. 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: 16.5. 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.

MILLION DOLLAR SMOKED MAIBOCK: Style: Maibock/Helles Bock. ABV: 6.9. Maibock brewed with Rauch Malt

OATMEAL STOUT: Style: Oatmeal Stout. IBU: 34.0. ABV: 6.6. Tapped at 3:30

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 33.0. ABV: 5.5.

TWELVE BOTTOM IPA: Style: American IPA. IBU: 60.0. ABV: 7.0. Midwestern Style IPA

POTOSI BREWING CO. | 908

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 Brewery 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 all 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.

HOPSMITH: Style: American Double/Imperial IPA. IBU: 83.0. ABV: 9.1.

KETTLE SOUR SERIES: FLEMISH-STYLE RED: Style: Abbey Ale. IBU: 16.0. ABV: 5.8. We're excited to unveil the first two entries in our new Kettle Sour Series, the Grapefruit Hefe and Flemish Red. The Flemish Red is refreshingly tart and tangy and added cherry mash leads to hint of cherry finish. Sensory Description: Dark copper to deep burgundy in color. Refreshingly tart and tangy with a mild acetic sourness. Balanced by dark crystal malts and medium to medium full on the palate. Hops add clean bitterness, but no aroma to interfere with welcome, jam-like, pear and cherry on the nose.

POTOSI 2016 GREAT TASTE FIRKIN #1: Style: Abbey Ale.

POTOSI CZECH PILS: Style: Czech Pilsener. IBU: 27.0. ABV: 5.5.

POTOSI OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 24.0. ABV: 5.5. Raise your glass to the harvest moon and hills adorned in radiant hues. This reddish orange lager celebrates the season with a rich caramel malt flavor, moderate hop bitterness and a frothy head. You don't have to wear lederhosen to drink it, but you just might want to. Sensory Description: Clean lager and malty aroma with hints of caramel. Malt flavors are rich with light toasted flavors accenting an overall sweet and complex malt flavor profile. Moderate hop bitterness with crisp finish. Deep orange- red in color. Firm off-white head.

POTOSI ROOT BEER: Style: Root beer.

ST THOMAS BELGIAN ABBEY: Style: Dubbel. IBU: 25.0. ABV: 7.5. 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.

TEMPEST: Style: Abbey Ale. IBU: 31.0. ABV: 8.3. Every year Potosi Brewing teams with the Madison Homebrewers and Tasters Guild and Gorsty Valley Hops on a new collaboration brew and this distinct Belgian Golden Strong Ale is the fruit of those efforts for 2016. Beware! Tempest is a trickster. It might not taste like it packs a wallop, but it'll sneak up on you. Mild floral and spicy hop aroma. Complex and fragrant estery notes of pear and lemon with mild phenolic character. Light malt sweetness with some alcoholic notes. Dry finish. Dense white foamy head. Brewed with a touch of Wisconsin honey.

PRAIRIE STREET BREWING CO | 616

www.psbrewhouse.com

200 Prairie Street, Rockford, IL 61107

Brewpub in Rockford Illinois. Located in the historic Prairie Street Brewhouse, open 7 days a week. Full bar, amazing food, and even better brews!

"TWO-TEN" BOURBON BARREL AGED BARLEY WINE: Style: American Barley-wine. IBU: 70.0. ABV: 12.0. Our Barley Wine, aged in heaven hill barrels for Two hundred and ten days.

BELGIAN CHERRY BOMB: Style: Belgian Strong Dark Ale. IBU: 50.0. ABV: 11.0. 🍷
Bourbon Barrel Aged Belgian Strong Ale Aged on Door County Cherries

CHOCOLATE COVERED PEANUT BUTTER CRUNCH: Style: American Porter. IBU: 38.0. ABV: 7.4. A pin of Captain Crunch smothered by our Chocolate Porter. Yeah. Taste it.

DANDELION WIT: Style: Hefeweizen. IBU: 18.0. ABV: 5.7. Special limited release brewed with Dandelions instead of hops! (well, mostly. There's some hops)

RYE'T ON TIME: Style: Extra Special/Strong Bitter. IBU: 32.0. ABV: 4.2. Rye ESB. Creamy with a mild rye bite. Malty through and through with a dry finish.

WEST COAST IPA: Style: American IPA. IBU: 68.0. ABV: 6.4. Blend of Cascade, Millenium, and Mosaic hops.

PUBLIC CRAFT BREWING CO. | 221

716 58th St, Kenosha, WI 53140

BEER for the PEOPLE

If we had one goal, we'd say it's Beer. Or maybe People. Laser blasting ignorance with knowledge would be a good one, too. (Who doesn't like laser blasting?) We considered making World Peace our singular mission, but that's way harder than it sounds. 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!

BITS AND PIECES: Style: American Pale Ale. OG: 14.8. IBU: 38.0. ABV: 6.1. SRM: 7.7. An American Pale Ale brewed with Mosaic

BONE DRY STOUT-(ON NITRO): Style: Irish Dry Stout. ABV: 5.0.

K-TOWN BROWN: Style: English Brown Ale. OG: 12.0. IBU: 24.0. ABV: 4.7. SRM: 19.0.

PUBLIC ACCESS-SESSION IPA: Style: Session Beer. ABV: 4.8.

WEISSE CITY: Style: Berliner Weissbier.

ROOKIE

RADICLE EFFECT BREWERKS | 114

www.rebrewerks.com

1340 31st St., Rock Island, IL 61201

BLACK TONGUE: Style: American Stout. OG: 1.062. ABV: 6.3. SRM: 36.3. Black Tongue is a robust stout chalk full of coffee and roasted characteristics both in the nose as well as flavor. Medium full in body with a slight coating of the tongue, hence the name "Black Tongue".

PAIN JANE #5: Style: American Blonde Ale. OG: 1.047. IBU: 20.0. ABV: 4.8. SRM: 4.4. S.M.A.S.H. Ale brewed with Maris Otter malt and Motueka hops. Light, clean, a citrus snap with a touch of pineapple.

THE RIVER EFFECT: Style: English Brown Ale. OG: 1.066. IBU: 29.0. ABV: 6.5. SRM: 22.0. Collaboration brew with Bent River Brewing Co. using local bourbon barrels from Mississippi River Distilling Co. This beer uses chocolate rye and flaked rye.

RED EYE BREWING CO. | 228

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.

2X4: Style: Quadrupel (Quad). OG: 23.05. IBU: 31.0. ABV: 10.9. A complex malt profile is paired with ripe fruit notes and higher alcohols.

BIG BETTY: Style: Dunkelweizen. IBU: 14.0. ABV: 5.2. O.G.-12.5 deg. P. Brewed in the German-style of dunkelweiss, this deep copper ale is unfiltered with clove and banana notes.

HOT MESS: Style: American Malt Liquor. OG: 15.8. IBU: 16.0. ABV: 7.0. 🍉 Watermelon malt liquor

MAN PANTS: Style: Kölsch. OG: 11.5. IBU: 28.0. ABV: 4.5. light golden with a crisp refreshing finish

MEEZY'S JAM: Style: American Malt Liquor. OG: 15.8. IBU: 16.0. ABV: 7.0. American malt liquor

RED EYE "8": Style: Flanders Red Ale. OG: 17.2. IBU: 25.0. ABV: 7.0.

SCHWARZBIER: Style: Schwarzbier. OG: 12.1. IBU: 23.0. ABV: 4.5. dark in color, with a smooth roasted malt finish

SUMMER HOT MESS: Style: American Malt Liquor. OG: 15.8. IBU: 16.0. ABV: 7.0. 🍉 cucumber/kaffir lime malt liquor

THAI HOT MESS: Style: American Malt Liquor. OG: 15.8. IBU: 16.0. ABV: 7.0. 🍷 kaffir lime/Thai basil/ginger malt liquor

THRUST!: Style: American IPA. OG: 16.3. IBU: 75.0. ABV: 7.0. The full custom gospel of hops....6 varieties paired with a massive dry hop.

REVOLUTION BREWING | 915

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

Revolution Brewing is Illinois' largest craft brewery. Our brewpub in Chicago's Logan Square is a bustling, neighborhood institution where friends and families meet to enjoy the freshest beer in town.

Managing partner Josh Deth was a novice homebrewer when he caught a lucky break. In the summer of 1995, he landed a job cleaning kegs at the now-defunct Golden Prairie Brewing. Golden Prairie epitomized the shoestring startup brewery operation of the nascent era of craft beer. As a beginner, Josh dutifully cleaned kegs and scrubbed tanks holding such innovative beers as Maple Stout, Honey Ginger and Buckwheat Ale, all perhaps just a bit ahead of their time.

A few years later, Josh dreamt up the idea for Revolution while working at Goose Island as a cellarman and brew pub brewer. After the first few tries at opening a brewery didn't work out, Josh opened Handlebar in 2003 with his wife Krista and a few friends. Always one to do more, he also worked as Executive Director of Logan Square Chamber of Commerce. He worked to promote local businesses and manage the Logan Square Farmers Market. While working at the Chamber, he found a cool, old building on Milwaukee Avenue with a nice tin ceiling. The brewery idea bubbled up again.

Revolution Brewing opened up in February 2010 after three years of raising funds, dealing with the zoning department, and construction. We added our 2nd floor Brewers' Lounge in July 2011. We then expanded even more when we opened our production brewery and tap room in spring 2012 in Avondale. Rev Brew has tripled in capacity over the last year and has expanded distribution into Ohio, Massachusetts, and Wisconsin.

ANTI-HERO: Style: American IPA. OG: 17.0. IBU: 70.0. ABV: 6.5. An American hop assault IPA that features a blend of four hop varieties; it creates a crisp bitterness and imparts massive floral and citrus aromas. It's for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

CITRA HERO: Style: American IPA. IBU: 85.0. ABV: 7.5.

DETH'S TAR LTD '14: Style: Russian Imperial Stout. IBU: 40.0. ABV: 11.4. Barrel-aged Imperial Stout

FIST CITY: Style: American Pale Ale. IBU: 40.0. ABV: 5.5. Chicago Pale Ale

FIST CITY RADLER: Style: Low Alcohol Beer. ABV: 3.0. Fist City Chicago Pale Ale blended with house-made ginger beer.

GOOD TIME CHARLIE: Style: Low Alcohol Beer. ABV: 3.0. Rev PILS Chicago Pilsner blended with ginger Meyer lemon soda

OKTOBERFEST: Style: Märzen/Oktobert. OG: 25.0. IBU: 25.0. ABV: 5.7. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfruh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

REV PILS: Style: German Pilsener. IBU: 50.0. ABV: 5.5. Chicago Pilsner

RHINE RYE: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 4.6. Rye Saison

STRAIGHT JACKET '14: Style: American Barleywine. IBU: 55.0. ABV: 13.5. Barrel-aged Barleywine

UP IN ARMS: Style: Belgian Pale Ale. IBU: 40.0. ABV: 5.7. A Belgo-American Pale Ale

WORKING MOM: Style: American Brown Ale. IBU: 69.0. ABV: 11.0. Barrel-Aged Imperial Brown Ale

RHINELANDER BREWING CO. | 426

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 Rhinelander shorty 7 oz was re-introduced in the summer of 2011 and is available in many locations throughout Wisconsin. The first additions to the Rhinelander shorty came in the fall of 2011—Chocolate Bunny Stout, Imperial Jack Double IPA, Thumper American IPA and Mystical Jack Traditional Ale.

CHOCOLATE BUNNY STOUT: Style: American Stout. 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.

OVER THE BARREL HARD ROOT BEER: Style: Root beer. ABV: 5.5. Craft beer with a twist! Made with real cane sugar, creamy vanilla, nutmeg and spicy cinnamon along with malted barley. A perfect blend of tradition and flavor.

RHINELANDER OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 13.0. IBU: 21.0. ABV: 5.2. SRM: 20.0.

RIGHT BRAIN BREWERY | 117

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®.

1841: Style: Belgian Dark Ale. ABV: 6.2. Belgian Dubbel laid down in whiskey barrels that had Port wine laid down in them

BARREL AGED CEO: Style: American Stout. ABV: 6.5. CEO Stout aged in whiskey barrels. CEO is an Espresso stout.

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.

CAKE WALK: Style: Cream Ale. ABV: 4.5. Cream ale made with real Madagascar vanilla beans.

CHERRY PIE WHOLE: Style: Experimental. OG: 1.044. IBU: 15.0. ABV: 5.2.

CHUBBY SQUIRREL: Style: American Amber/Red Ale. ABV: 5.8. Fall spiced amber ale

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.

FUNKY POWER: Style: American Pale Ale. IBU: 30.0. ABV: 4.2. Pale ale aged in Pinot Noir barrels with brett added.

NAUGHTY GIRL STOUT: Style: American Stout. ABV: 5.8. Chocolate Mint Stout

NORTHERN HAWK OWL: Style: American Amber/Red Ale. ABV: 5.8. Amber Ale

PUSSY PUNCH: Style: American IPA. ABV: 5.8. IPA made with real raspberries and rhubarb.

THAI PEANUT: Style: Abbey Ale. OG: 1.07. IBU: 25.0. ABV: 7.9.

XOCO: Style: American Blonde Ale. ABV: 9.2. Imperial Golden Ale made with Marou Dark Chocolate and Cocoa Nibs.

ROCK BOTTOM BREWERY | 220

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.

106 PILSNER: Style: German Pilsener. OG: 12.0. IBU: 38.0. ABV: 5.0. SRM: 3.0. Smooth German style Pilsner with Hallertau and Saaz hops.

HEARTLAND BLACKBERRY WIT: Style: Witbier. OG: 12.0. IBU: 16.0. ABV: 5.0. Witbier with Blackberry Juice

MOONLIGHT PORTER: Style: American Porter. OG: 16.0. IBU: 28.0. ABV: 6.2. SRM: 40.0. Black, malty porter with a touch of Willamette hops.

STALLIS SAISON: Style: Saison/Farmhouse Ale. OG: 16.5. IBU: 28.0. ABV: 6.8. SRM: 4.0. Spicy, golden farmhouse ale

ROCK BRIDGE BREWING CO. | 329

www.rockbridgebrewery.com

1675 Buchanan Dr., Columbia, MO 65203

We make beer and put it in to cans and kegs, then you put the beer in your belly. Brewed in Columbia, MO since 2012.

BLOOD SPREE BERLINER WEISSE: Style: Berliner Weissbier. IBU: 6.0. ABV: 4.4. Berliner Weisse brewed with Blood Orange

OPTION #2: Style: Milk/Sweet Stout. IBU: 30.0. ABV: 9.2. Imperial Milk Stout brewed with Vanilla-Hazelnut Coffee

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.

RUSH RIVER BREWING CO. | 326

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. BUBBLEJACK INDIA PALE ALE 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. ABV 6.5%

DOUBLE BUBBLE: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0. This hop-whopper is the bigger brother to our very popular Bubblejack India Pale 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 bit goes a long way. ABV 9.0%

GRAPEFRUIT SCENIC: Style: American Pale Ale. ABV: 5.0. Our Scenic Pale Ale Infused with fresh Grapefruit

HARD CIDER SEMI DRY: Style: Cider. ABV: 5.5. Golden, with soft bubbles, this semi-dry cider balances a gentle sweetness against a tart, fruit finish. It is a richer, more complex, artisanal cider made from 100% locally sourced apples.

KIRSCH BERLINER WEISSE: Style: Berliner Weissbier. IBU: 1.0. ABV: 4.5. This summer seasonal was the result of a collaborative effort between RushRiver and Forager Breweries. Lightly soured and blended with tart cherries, this ale is the perfect companion to a sunny day.

MANGO MINION IPA: Style: American IPA. IBU: 70.0. ABV: 7.0. We infused this bad boy with fresh Mango to complement all the Mosaic hops we use. The Minion is aggres-

sively hopped with 100% Mosaic in both the kettle and conditioning tank. A large dose of Mosaic creates a nice apricot/mango finish against a soft malted caramel backbone.

SCENIC PALE ALE: Style: American Pale Ale. IBU: 25.0. ABV: 5.0. A refreshingly light pale ale, Scenic is smooth and drinkable. Copious amounts of fresh Citra and Mosaic hops lend aromatics of grapefruit, apricot, and tropical fruit. Minimal bitterness and huge hop aroma.

UNFORGIVEN AMBER: Style: American Amber/Red Ale. IBU: 25.0. 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.

SAINT FRANCIS BREWERY AND RESTAURANT | 211

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 Seven Deadly Sins beers to become available in stores and restaurants throughout Wisconsin... Enjoy.

ENVY IPA: Style: English India Pale Ale. IBU: 65.2. ABV: 7.5. SRM: 7.4.

GLUTTONY—AND SO IT GOSE: Style: Gose. IBU: 11.8. ABV: 4.6. SRM: 4.3. An ancient sour beer with lacto, coriander and sea salt.

GREED SESSION IPA: Style: Session Beer. OG: 10.3. IBU: 57.3. ABV: 4.5. SRM: 6.3. This well-balanced session IPA doesn't sacrifice the malt side.

LUST WEISSBIER: Style: Hefeweizen. OG: 13.0. IBU: 11.7. ABV: 5.7. SRM: 4.2. A traditional Bavarian-style hefeweizen.

PRIDE—OLD SCROLL BARLEYWINE: Style: American Barleywine. OG: 26.4. IBU: 88.7. ABV: 12.4. SRM: 19.4. An aggressively hopped American Barleywine.

SLOTH NUT BROWN ALE: Style: English Brown Ale. OG: 12.5. IBU: 23.5. ABV: 5.0. SRM: 22.0. English-style brown ale—malty and nutty.

WRATH AMBER: Style: American Amber/Red Ale. OG: 13.4. IBU: 26.9. ABV: 6.1. SRM: 11.0. A wonderful balance of malts and hops.

SAMUEL ADAMS BREWING CO. | 427

www.samueladams.com

1625 Central Pkwy, Cincinnati, OH 45214

Established in 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!). The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 bbls. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. Winner of more than 200 international awards. Nationwide distribution.

Angry Orchard Cider Company, brewed in Cincinnati OH, made its debut in 2012. After years of experimenting with different types of apples from all over the map and different cider-making techniques we learned along the way, we came up with a really imaginative, creative recipe.

SAMUEL ADAMS CINDER BLONDE: Style: Grätzer. IBU: 14.0. ABV: 4.4. SRM: 7.0. Grätzer

SAMUEL ADAMS GOT TO GOSE: Style: Gose. IBU: 15.0. SRM: 5.0.

SAMUEL ADAMS GRANARY IPA: Style: Rye Beer. IBU: 45.0. ABV: 7.0. SRM: 12.0. Rye IPA with Fennel

SAMUEL ADAMS UTOPIAS: Style: American Strong Ale. IBU: 25.0. ABV: 28.0. Sweet fire, with a rich malt and wood complexity, Samuel Adams Utopias is unlike any other beverage in the world. Malt: Samuel Adams two-row pale malt blend, Caramel 60, Munich. Hop varieties: Hallertau Mittelfruh, Spalt Spalter, Tettnang Tettnager.

SAMUEL ADAMS YUZU RESERVE: Style: American Dark Wheat Ale. IBU: 20.0. ABV: 7.7. SRM: 7.0.

SAND CREEK BREWING CO. | 624

www.sandcreekbrewing.com

320 Pierce St, Black River Falls, WI 54615

The Sand Creek Brewery was founded in 1999 on a dairy farm in Downing Wisconsin by Jim Wiesender and some friends. By 2004 they outgrew the dairy farm brewery and moved to Black River Falls, WI. There they partnered up with Brewmaster Todd Krueger and bought the brewing facility which housed the Pioneer Brewing Company. Today we still use the same cellars and storage areas of the original Oderbolz Brewing Company which was founded there in 1856. Come visit and tour one of the oldest brewery building still in use in Wisconsin.

BADGER PORTER WITH CACAO BEANS AND LEMON PEEL: Style: English Porter. OG: 13.0. IBU: 22.0. ABV: 5.0. SRM: 21.0. This velvety brown porter is brewed with dark-roasted malts. When poured, its deep garnet color is crowned with a creamy tan head. We then aged it on cacao beans and lemon peels to enhance the flavors.

BLACK CURRANT SCOTCH ALE: Style: Scottish Ale. IBU: 12.0. ABV: 9.5. SRM: 45.0. Scotch Ale

BUGLER BROWN: Style: American Brown Ale. IBU: 10.0. ABV: 4.8. SRM: 10.79. This American Brown Ale is brewed using rich roasted and caramel malts that combine with Golding and Northern Brewer hops giving this ale its copper brown color and malty richness. Sand Creek Brewing Company donates \$1 for each case sold to the Jackson County Wildlife fund for the reintroduction of Elk into Wisconsin.

FURTHERMORE'S-BLACK CLOUDS: Style: Witbier. IBU: 45.0. ABV: 7.0. A black Belgian-style wit which is deceptively smooth and rich due to its mid level hopping for brightness and Midnight Wheat malt for a less bitter black beer.

FURTHERMORE'S-FATTY BOOMBALATTY: Style: Witbier. IBU: 40.0. ABV: 7.2. What once was a traditional wit has been reformulated by altering the percentages of grain and then ramped up the IBU's to approach that of a pale ale combined with coriander. The resulting beer provides all the bubblegum goodness of a big Belgian beer with enough crispness to cut through the sweet profile.

LOMBARDI GOLDEN ALE: Style: Session Beer. OG: 9.75. IBU: 8.0. ABV: 4.0. SRM: 5.63. Vince Lombardi believed in a life that involved equal parts work and play. This golden ale is just that! Easy drinking so you can be out all day

SAND CREEK CHERRY HARD LEMONADE: Style: Fruit/Vegetable Beer. ABV: 5.5. Made with REAL Door County Cherry juice. Ridiculously refreshing.

SAND CREEK WILD RIDE IPA: Style: American IPA. IBU: 68.0. ABV: 6.0. SRM: 7.0.

ROOKIE

SAUGATUCK BREWING CO | 403

www.saugatuckbrewing.com

2948 Blue Star Hwy, Douglas, MI 49406

Saugatuck Michigan based craft brewery

BACKYARD SESSION IPA WITH MOSAIC HOPS, CARDAMOM AND BLACK PEPPER-FIRKIN: Style: Session Beer. IBU: 45.0. ABV: 4.5. 🍷

BLANC PILS: Style: German Pilsener. Pilsner with Bavarian Blanc hops

COTTONMOUTH QUENCHER: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 8.0. SRM: 8.0. Imperial Kettle sour with Michigan Cherries

NEAPOLITAN MILK STOUT: Style: Milk/Sweet Stout. ABV: 6.0. Milk stout with all the flavors of Neapolitan Ice Cream

STARBURST WHEAT: Style: American Pale Wheat Ale. IBU: 30.0. ABV: 5.1. A light bodied wheat ale with a large amount of tropical and citrus hops. We dry hopped with copious amounts of Amarillo hops to give this beer a huge tropical aroma and flavor, leaning toward the hoppier side but still a light body.

SCHLAFLY BEER | 613

www.schlafly.com

7260 Southwest Ave, Maplewood, MO 63143

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery.

We're really happy to be returning for our 24th 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 18th annual HOP in the City beer festival at The Tap Room on Saturday, September 17, 2016. Brewing at the Tap Room has expanded to include a series of beers in 750ml and 33cl bottles, as well as a foray into sour beers in our subterranean Ibex Cellar.

Schlafly Bottleworks opened a few miles away thirteen years ago, brewing nearly 50,000 bbls in 2015, 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.

APRICOT IPA: Style: Experimental. IBU: 40.0. ABV: 5.0. SRM: 10.0. We ferment this beer with pounds of apricot purée then dry hop it with Simcoe and Cascade hops for several days. The American hops and yeast combined with the fruit's subtle sweetness create layers of tart aromas and a crisp hoppiness that make this style as approachable as any.

CZECH PILSNER: Style: Czech Pilsener. IBU: 35.0. ABV: 5.0. SRM: 6.0. Truly a beer drinker's beer, a classic Czech-style Pilsner. Solid malt backbone and generous amounts of aromatic hops with just enough for bittering means a refreshing, balanced, medium-bodied lager.

EXPO IPA: Style: American IPA. IBU: 55.0. ABV: 6.5. SRM: 12.0. Our personal relationships with hop farmers from around the world give us access to rare varieties chosen for their notable attributes, emphasized when blended with quality grains and water sourced from our unique confluence of rivers for an exceptional, distinguished, balanced beer.

GRAPEFRUIT IPA: Style: American IPA. IBU: 40.0. ABV: 5.0. SRM: 10.0. Rather than add sugar or artificial flavor to our IPA, we ferment it with pounds of grapefruit purée then dry-hop it with Citra hops for several days. The American hops and yeast combined with the citrus create layers of tart aromas and a crisp hoppiness that make this style as approachable as any.

HOP TRIAL: Style: Experimental. IBU: 45.0. ABV: 6.5. SRM: 6.0. To evaluate a hop's distinct aroma and taste, our brewers create a SMASH (Single Malt-Single Hop) beer, making the hop the true focus. Based on the findings, a hop may be put to use in one of our beers. We invite you to be a judge on this hop trial.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.5. SRM: 15.5. Clean and balanced in its amber color, sweetness and toasted malts, Oktoberfest is a classic crowd-pleaser authentic in its execution and evocative of its heritage. This traditional Märzen ("March" in German) originated in 16th-century Bavaria, where it was one of the last beers to be brewed for the season before being lagered in stone caves or cellars over the summer.

PALE ALE: Style: English Pale Ale. IBU: 25.0. ABV: 4.4. SRM: 13.5. This English-inspired classic helped spark the country's craft beer revolution. The copper-colored, mildly spiced session ale offers a hint of fruitiness and a refined balance of hops and malt, giving drinkers a taste of our genuine approach to brewing great beer.

PEACH SAISON: Style: Saison/Farmhouse Ale. IBU: 15.0. ABV: 6.0. SRM: 7.0. Schlafly Peach Saison is a cloudy, tart wheat beer. Fermented with our house blend of French and Ardennes Saison yeasts, we move beyond the traditional base beer and add peach purée to the fermentation for subtle fruit flavors and aromas.

PUMPKIN ALE: Style: Pumpkin Ale. IBU: 16.0. ABV: 8.0. SRM: 27.0. Our Pumpkin Ale is well-balanced from start to finish, with notes of caramel and ginger throughout. Fermented in pounds of fresh pumpkin squash, brewer's wort and sugar before being filtered through a cinnamon, clove and nutmeg spice infusion, this turns out exactly how we intend it to taste: like a slice of pie in a bottle.

RED CURRANT & CHERRY CIDER: Style: Cider. ABV: 7.2. SRM: 23.0. Brewed with apple juice, cherry juice, yeast, and water, this hard cider is fruity and flavorful, striking the balance of sweet and dry from the apple, and with subtle cherry and red currant tartness for a rounded finish. The refreshing apple flavor is forward but not cloying, and the fruit is apparent without overwhelming the crisp body, making it akin to champagne and not as sweet as some of the ciders on the market today.

RYE IPA: Style: Rye Beer. IBU: 65.0. ABV: 7.2. SRM: 7.0. We use hops from the Pacific Northwest and Australia to give this beer its bold bitterness and aroma, and rye flakes to contribute to the overall complexity of the beer, bringing out a refreshingly crisp bite and slightly spicy flavor at the finish.

WATERMELON LAGER: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 4.5. SRM: 5.0. In 2016 we began trialing more beers that incorporate ingredients both during fermentation and after. For this refreshing version, we brew our popular Helles-style lager then add

watermelon purée to the fermenter. It emerges smooth, bright, and malty but with a twist of flavoring sweetness from the fruit.

SHIPWRECKED BREWPUB | 615

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!

SHIPWRECKED SPRUCE TIP IPA: Style: American IPA. IBU: 54.0. ABV: 6.8.

SUMMER WHEAT: Style: Hefeweizen. ABV: 5.8.

SHORELINE BREWERY AND RESTAURANT | 118

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. Sit Back, Relax, Cheers!

2010 BARREL AGED CURSE THE GOAT: Style: Doppelbock. Bourbon Barrel Aged, Strong, hearty and very smooth

2010 BARREL AGED DISCOMBOBULATION: Style: American Barleywine. Bourbon Barrel Aged, Hint of vanilla, oak and bourbon

BELTAINE: Style: Scottish Ale. ABV: 5.8. Named after the pagan festival in Scotland celebrating the start of spring each year. Rich in amber color with hints of caramel which make this beer easy drinking

BOURBON BARELL AGED LOST SAILOR: Style: American Double/Imperial Stout. 🍷

EXPONENTIAL ALE: Style: American IPA. ABV: 7.2. Citra hops added exponentially, combined with a single malt mash; a simple beer to let the hops shine

KAISERLICH PILS: Style: Euro Strong Lager. ABV: 8.5. 100% pilsner malt and 4 types of german hops make for an enormously malty start and strong hop finish with fruity undertones

LY-CO-KI-WE: Style: Kölsch. ABV: 5.4. A crisp and refreshing German Style ale.

RED WINE BARRELL AGED IMPERIAL RASPBERRY: Style: Fruit/Vegetable Beer. 🍷 Strong ale with a balance between sweet malts and tart fruits

SEVEN RED ON RED: Style: Rye Beer. ABV: 7.7. Rye ale brewed with seven distinct types of malts including four varieties of rye

SHODDY DOCK: Style: Session Beer. ABV: 4.7. Crisp, easy drinking, lower alcohol session IPA. Fresh lemongrass, grapefruit peel, single Citra hopped

STELLAR BLUE: Style: Fruit/Vegetable Beer. ABV: 5.2. Light crisp German style ale with hints of blueberry

SUM NUG: Style: American IPA. ABV: 7.5. Summit and nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone

SHORT'S BREWING CO. | 802

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!

NICIE: Style: Herbed/Spiced Beer. IBU: 14.0. ABV: 4.5. American Wheat Ale brewed with orange zest, lemon zest, coriander and peppercorns

POWER OF LOVE: Style: Low Alcohol Beer. IBU: 20.0. ABV: 2.5. A truly unique pink colored Shandy created by blending Northwoods Gourmet Lemonade and a Wheat Ale brewed with raspberry and rosemary

PSYCHEDELIC CAT GRASS: Style: American IPA. IBU: 91.0. ABV: 7.1. Psychedelic Cat Grass is a triple dry hopped American India Pale Ale brewed for Hopcat.

SO THE SAYING GOSE: Style: Gose. IBU: 13.0. ABV: 5.9. Gose brewed with kiwi

SOFT PARADE: Style: Rye Beer. IBU: 15.0. ABV: 7.5. A high gravity Ale brewed with pureed strawberries, blueberries, raspberries and blackberries

SILVER CREEK BREWING CO. | 317

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.

SLAPSHOT BREWING CO. | 602

www.facebook.com/SlapShotBrewing

3223 S Kolin Ave, Chicago, IL 60623

COCONUT CURSE OF MULDOON: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 8.5. Double Milk Stout with Coconut

PANDAS ROAR: Style: American Pale Ale. OG: 1.051. IBU: 40.0. ABV: 5.0. SRM: 9.4. Pale Ale with Lime and Mint

STEVE MILLER'S BANNED: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 9.5. Imperial IPA with Cascade, Citra and Mosaic

VANILLA CURSE OF MULDOON: Style: Milk/Sweet Stout. IBU: 34.0. ABV: 8.5. SRM: 35.0. Double Milk Stout with Vanilla

SOLEMN OATH BREWERY | 210

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.

DER BINGLE: Style: German Pilsener. OG: 14.0. IBU: 46.0. ABV: 5.7. SRM: 3.0. Bohemian Pilsner

FUNSPOUGE: Style: Belgian Pale Ale. OG: 11.0. IBU: 24.0. ABV: 4.8. SRM: 4.0. Belgian American Blonde Ale

LÜ: Style: Kölsch. OG: 11.0. IBU: 21.0. ABV: 4.7. SRM: 3.0. Kölsch

SOUTH SHORE BREWERY | 303

www.southshorebrewery.com

808 West Main St, Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since its inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

BOURBON BARREL AGED APPLEFEST: Style: Fruit/Vegetable Beer. OG: 1.06. ABV: 6.3. Our annually produced Apple Ale, with a twist. This honey based beer gets blended in with apple cider every year. This particular batch however was dumped into 12 year old bourbon barrels for almost a year.

BOURBON BARREL COFFEE MINT STOUT: Style: American Stout. OG: 1.07. IBU: 35.5. ABV: 6.1.

INLAND SEA PILSNER: Style: American Pale Lager. OG: 1.054. IBU: 14.0. ABV: 5.8.

LOST AND FOUND RED ALE: Style: American Amber/Red Ale. OG: 1.054. IBU: 20.2. ABV: 5.5. Reddish copper colored ale, with rich complex toffee and caramel flavors. Extremely bright and clear with a dry finish.

NUT BROWN ALE: Style: English Brown Ale. OG: 1.056. IBU: 16.4. ABV: 5.7. 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.

SESSION IPA: Style: Session Beer. OG: 1.046. IBU: 37.4. ABV: 4.99. Just like our Wisconsin Pale Ale this beer is mostly comprised of locally grown barley and features Wisconsin grown Centennial and Cascade hops. While this beer shares those aspects with our WPA, it is also a much tamer beer. This golden straw colored beer has grapefruit and citrus aromas pouring out of it, while the light malty body gives way to the bitterness of the hops. A truly easy drinking IPA that can be enjoyed all day.

SOUTH SHORE BAVARIAN WHEAT/WEIZEN: Style: Hefeweizen. OG: 1.046. IBU: 9.0. ABV: 4.7.

WPA (WISCONSIN PALE ALE): Style: American IPA. OG: 1.062. IBU: 55.0. ABV: 6.9.

SPITEFUL BREWING | 411

www.spitefulbrewing.com

1815 W Berteau Ave, Chicago, IL 60613

We are a Chicago nanobrewery committed to brewing proper beer and delivering it to Chicagoans one case at a time. Spiteful Brewing was started by Brad Shaffer and Jason Klein and we have known each other since we were kids. It was a friendship that started instantly following a spiteful incident during a hockey game on the pond. We have taken that spiteful attitude to our 3 bbl brew house producing stouts, porters, and hoppy beers. We offer rotating bombers as well as 4 year round beers packaged in cans.

GOD DAMN PIGEON PORTER (NITRO): Style: English Porter. IBU: 28.0. ABV: 8.2. SRM: 28.0. Medium body English porter, dry hopped with Simcoe for an American twist.

GOD DAMN PIGEON PORTER WITH RASPBERRIES ON CASK: Style: English Porter. IBU: 28.0. ABV: 8.2. SRM: 28.0. Our porter on cask with the added deliciousness of raspberries!

MAN BUNS ARE FOR WIENERS: Style: American Double/Imperial IPA. IBU: 60.0. ABV: 9.2. SRM: 11.0. A delightful Double IPA brewed with Kiwi and dry hopped Mosaic and Citra hops

SELFIES ARE FOR WIENERS: Style: American Double/Imperial IPA. IBU: 60.0. ABV: 9.4. SRM: 11.0. A dry Double IPA brewed with honey and dry hopped with Mosaic and Simcoe.

SPRECHER BREWERY | 604

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 craft sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please visit the brewery website to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

KRYSTAL PARADISE: Style: Witbier. Krystal Wit with Equinox and Mosaic Hops

MAGNUM PA: Style: American Pale Ale. ABV: 6.0. Pale Ale brewed with all Wisconsin whole cone Magnum and Cascade Hops

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.0.

SUMMER PILS: Style: Czech Pilsener. IBU: 38.0. ABV: 5.0. Available May through Aug. Degrees Plato (Initial Gravity): 12P, Weeks Aged: 6. Brewed with imported malt, soft water & Saaz noble hops, this Czech-style Pilsner is the perfect summer beer. Its rich golden color compliments the mild, earthy, spicy hop aromas & well balanced malt profile for a crisp, clean beer with subtle bitterness.

XII: Style: Belgian Strong Dark Ale. Belgian Quad

SQUARE ONE BREWERY AND DISTILLERY | 313

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. Dave Woldmann is our head brewer, gaining the opportunity to move from assistant brewer into that position just under 2 years ago. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 600 barrels per year.

BOURBON BARREL AGED SOCIAL DEVYAT: Style: Russian Imperial Stout. IBU: 45.0. ABV: 10.25. SRM: 40.0. First brewed in England for export to the Russian Imperial Court. It has been reported that Czar Catherine the Great would drink nothing else. We took inspiration from the full bodied, layered with flavor, dark ale and aged it in our own used bourbon barrels. The result is an amazing blend of roasted malt, bittersweet chocolate, toffee, vanilla and wood aged character. There is a very limited quantity of this beer. Keep an eye on our tent signage to let you know when it comes on tap.

GOSE THE GOZERIAN: Style: Gose. OG: 1.042. IBU: 2.0. ABV: 3.75. SRM: 3.0. Gose is an ancient, ultra-powerful entity from another dimension summoned here to destroy your thirst. Tart, citrusy, and refreshing, this slightly salty beer will be like a super conductive antenna of deliciousness. Worshipped for millennia and brewed traditionally with salt and coriander. You can cross streams with house made blood orange syrup.

IPA: Style: American IPA. OG: 15.5. IBU: 80.0. ABV: 6.25. An unfiltered American IPA featuring Magnum, Summit, Cascade and Mt. Hood hops. This amber Ale has a strong floral and citrus flavor and aroma with a full body and sharp palate cleansing bitterness in the finish.

WATERMELON WHEAT: Style: Fruit/Vegetable Beer. OG: 1.048. IBU: 12.0. ABV: 4.75. SRM: 4.0.

STEVENS POINT BREWERY | 116

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. Everything changes when you bite into a bottle of First Press Traditional Hard Apple Cider. Eyes of friends sparkle. Passion overflows with perhaps the best thing on earth the anticipation of sweet, crisp and tart. Taste hard cider fireworks. Revel in its energy. Grin to the skies. Save an extra for yourself.

CIDERBOYS PEACH COUNTY HARD CIDER: Style: Cider. ABV: 5.0. The ice chill of the bottle smiles at the heat of the day. Thirst quenching apple and ripe fuzzy peach collide in a fantasy blend. Crank up the piano keys. Dance if you want to. When summer breezes soar under the light of a crescent moon, this is your party.

CIDERBOYS PINEAPPLE HULA: Style: Cider. ABV: 5.0. Taste rides an unexpected wave. Refreshing sweet tart flavor alive with the inspired pairing of apple and screaming yellow pineapple. Big citrus taste born of a feeling the wave will never go flat. You close your eyes at the peak moment a tremendous feeling rushes over you. It's wild. Ride it out.

CLASSIC AMBER: Style: American Amber/Red Lager. IBU: 14.0. ABV: 4.9. Point Classic Amber is a multi-award winning amber-style lager. It boasts a recipe of the highest quality natural ingredients. Roasted caramel malts gives the beer its subtle caramel character and reddish-amber hue. American Tettnanger hops provide a soft sweetness and gentle hop aroma. The result is a distinctive flavorful beer that is remarkably smooth and clean.

DROP DEAD BLONDE ALE: Style: American Blonde Ale. IBU: 8.0. ABV: 4.0. Highlights of sweetness and smoothness reveal the character of Point Drop Dead Blonde Ale. The invigorating flavors are captured and revealed with an alluring aroma - promising a refreshingly different 110 calorie beer moment - stimulating in its freshness and newness. A unique blend of Sterling hops and 2-row malts unleash a balanced character with layers of flavor - bright and refreshing.

POINT BEYOND THE PALE IPA: Style: American IPA. IBU: 41.0. ABV: 5.7. Golden in color with a heavenly hop aroma, Beyond the Pale IPA is artfully balanced with celestial hop flavor and clean malt character. 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/Oktoberfest. IBU: 15.0. ABV: 4.9. Point Oktoberfest is an authentic Märzen 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 results in a full flavored, finely balanced beer brewed in celebration of the upcoming season.

POINT S.P.A. SESSION PALE ALE: Style: Session Beer. IBU: 24.0. ABV: 4.8. Point S.P.A. (Session Pale Ale) features 100% Citra Hops. Handcrafted using two-row malted barley, this crisp drinkable Pale Ale has a light malt body and citrusy hop character.

POINT SPECIAL LAGER: Style: Light Lager. IBU: 9.0. ABV: 4.8. The brewery's flagship brew since 1857, Point Special is a well-balanced, full-bodied classic American-Style lager. This award-winning pilsner is highly praised for its pleasant hop aroma and smooth, hearty flavor.

STRAWBERRY MAGIC: Style: Cider. ABV: 5.0. Come alive to crisp apple hard cider blended with the fresh taste of strawberries, soft and deep red, backed by mouth watering sweetness and a delicate hint of tartness. This is Strawberry Magic Hard Cider kicked up with a hint of Saturday night. We blend it a little differently around here. If you've never tried it, get ready for confetti.

WHOLE HOG ESPRESSO STOUT: Style: English Stout. IBU: 17.0. ABV: 6.4. Handcrafted using a blend of supreme roasted malts, delicately aged on hand-picked espresso

coffee beans from Valentine Coffee Roasters, Milwaukee, WI. Smooth and full on the palate with a roasted finish.

WHOLE HOG PEACH HEFEWEIZEN: Style: Hefeweizen. IBU: 6.4. ABV: 6.1.

WHOLE HOG PUMPKIN ALE: Style: Pumpkin Ale. IBU: 10.0. ABV: 7.4.

STONE CELLAR BREWPUB | 505

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.

BREWMASTERS DOUBLE SECRET RELEASE: Style: Rye Beer.

ESB: Style: Extra Special/Strong Bitter. Extra Special Bitter

SCOTTISH ALE: Style: Scottish Ale. OG: 12.5. IBU: 16.0. ABV: 4.7. A caramel sweet beer with a malty profile. This amber toned beer has low but apparent hops. Small hints of smokiness may be found throughout this well balanced brew.

SESSIONS PALE ALE: Style: Session Beer. IBU: 40.0. ABV: 4.7. Session-able Pale Ale

VANILLA STOUT: Style: Oatmeal Stout. OG: 14.3. IBU: 28.0. ABV: 5.0. An English-Style stout with high-grade pure vanilla added during brewing. This sweeter flavored beer is vanilla forward but finishes with flavors of smooth chocolate, caramel, and coffee. It is a perfect end of night dessert-like beer.

SUMMIT BREWING CO. | 501

www.summitbrewing.com

910 Montreal Circle, Saint Paul, MN 55102

After 30 years of crafting fine ales and lagers, Summit Brewing Company still prides itself on introducing people to great beers. Beer shaped by tradition, but inspired by the innovative individuals who craft our beer every day and the loyal friends who drink it. We make beer that reflects our own tastes and beliefs about what great beer should be. Visit summitbrewing.com to find out more about us and our passion for great beer. And if you find yourself in lovely Saint Paul, please stop by the brewery for a tour and a pint (or two) at our Beer Hall & Patio. Skol!

30TH ANNIVERSARY DIPA: Style: American Double/Imperial IPA. IBU: 101.0. ABV: 8.5. Experimental New Zealand ORBIT hop blend and the new US Equinox hop. Bold citrus & tropical fruit character, with a subtle malt background of toast and caramel.

30TH ANNIVERSARY KELLER PILS: Style: Keller Bier/Zwickel Bier. IBU: 38.0. ABV: 5.1. Unfiltered German Pils w/ malty-sweet & honey undertones. A blend of traditional (Tettnang) and modern German hop varieties (Hallertau Melon) offer up balanced bitterness w/ spicy floral notes & a hint of citrus.

30TH ANNIVERSARY WEST LONDON ALE: Style: Extra Special/Strong Bitter. IBU: 49.0. ABV: 5.0. Outstanding British-Style Best Bitter w/ Maris Otter heritage barley & modern hop varieties. An eminently drinkable, complex and balanced beer.

SUMMIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 7.1. Classic Märzen style w/ Northern Brewer hops from Germany. Rich, toffee malt flavor and a clean hop finish.

SUN KING BREWING | 120

www.sunkingbrewing.com/

135 N College Ave, Indianapolis, IN 46202

Sun King Brewing Company is an Indianapolis-based Craft Brewery with a focus on continually crafting traditional seasonal and unique specialty beers.

Sun King makes three House Beers year-round: Sunlight Cream Ale, Wee Mac Scottish Ale and Osiris Pale Ale.

In addition to our House beers, we release several seasonal or new specialty offerings every month! Our Seasonal Beers complement the time of year and give our fans something new to enjoy, while our Specialty Beers give our Brewers the opportunity to try new things, push boundaries and craft whatever the hell they want!

Sun King's House, Seasonal and Specialty Beers can be found On Tap or in Cans at More Than 1000 Bars, Restaurants and Liquor Stores in Indiana.

For more information, please visit, www.sunkingbrewing.com

FISTFUL OF HOPS (ORANGE) SEASONAL IPA: Style: American IPA. IBU: 75.0. ABV: 6.3.

OSIRIS PALE ALE: Style: American Pale Ale. IBU: 50.0. ABV: 5.6.

PATIO SMASHER: Style: American Wild Ale. IBU: 20.0.

SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3.

TBD: Style: Experimental.

TBD: Style: Experimental.

VELOUR SOCCER MOM: Style: American Wild Ale. IBU: 20.0. ABV: 5.3. Velour Soccer Mom is a crisp Sour Ale that is aged in oak barrels with fresh raspberries and hibiscus. It has a light body with a pink hue and was fermented with *Brettanomyces*, a wild yeast that lends a delightfully tart character.

WEE MAC SCOTTISH ALE: Style: Scottish Ale. IBU: 23.0. ABV: 5.3.

SURLY BREWING CO. | 201

www.surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN 55429

Fueled by the frustration to find good craft beer, Omar Ansari created Surly Brewing with the help of accomplished local brewer Todd Haug. Surly brewed its first beer in 2006 and was named the country's best brewery by BeerAdvocate a year later. Since then, Surly has spearheaded the craft beer movement, led with an effort to change a Prohibition-era law to allow Minnesota breweries to sell pints of their own beer at their brewery-giving Surly the go-ahead to build its Destination Brewery featuring a full-service Beer Hall, Beer Garden, events center and a nationally acclaimed finer dining restaurant, Brewer's Table.

#MERICA!: Style: American Adjunct Lager. ABV: 5.0. A pre-Prohibition American Lager. Light bodied with a subtle fresh corn flavor & a mild fruity, herbal hop note.

2010 SMOKE: Style: Baltic Porter. ABV: 8.2. A smoked Baltic Porter featuring subtle campfire smoke with licorice & dark fruit notes.

2012 DARKNESS: Style: Russian Imperial Stout. ABV: 10.0. Legendary dry-hopped Russian Imperial Stout. Waves of flavor on the palate: chocolate, cherries, raisins, coffee, toffee.

BARREL AGED PENTAGRAM: Style: American Wild Ale. ABV: 7.0. Dark American Sour aged in High West Rye Whiskey barrels

BLUTPAKT: Style: American Porter. ABV: 5.8. Collaboration with Dangerous Man Brewing; German Porter fermented w/ blend of Surly house ale yeast & *Brettanomyces*, aged on toasted white ash. Light roast, toasted marshmallow, tangy/funky yeast character, woody finish.

FOUR: Style: Milk/Sweet Stout. ABV: 8.8. Our 4th Anniversary beer. A double espresso milk stout brewed with Jim's 5 Star Blend, a French Roast coffee from Coffee & Tea Limited.

FURIOUS FIRKIN: Style: American IPA. ABV: 6.6. 🍷 Aggressively hopped, citrusy-juicy hop notes w/ a chewy caramel malt background and assertive bitterness.

ONE: Style: Doppelbock. ABV: 11.5. Our first Anniversary beer. Best described as a Quadruple Bock. Intense malt flavors of toffee, bready malt and a warming smooth yet dry finish.

PILS LAGER: Style: German Pilsener. ABV: 4.7. A crisply bitter, dry-hopped lager featuring Mandarina Bavaria, a modern German aroma hop.

SURLY GOSE: Style: Gose. ABV: 5.3. Kettle-soured beer with sea salt. Refreshingly tart.

TEN: Style: Old Ale. ABV: 10.5. Our 10th Anniversary beer. An Old Ale aged on sassafras wood; Toffee, sherry, caramel flavors w/ vanilla-sarsaparilla aromatics.

THREE: Style: Braggot. ABV: 10.5. Our 3rd Anniversary beer. A braggot featuring 50% Dark Munich malt & 50% honey. Aromas of apples, plums and honey-caramel, with a pronounced sweetness along the lines of brown sugar.

TWO: Style: American Stout. ABV: 9.4. Our 2nd Anniversary Beer. An oak-aged stout brewed with over 30 pounds of cranberries per barrel.

TODD THE AXE MAN: Style: American IPA. ABV: 7.2. Collaboration with Amager Brewery in Denmark. Brewed with Golden Promise malt, this IPA has tropical fruit and berry-like aromas from Citra & Mosaic hops.

TODD THE AXE MAN FIRKIN: Style: American IPA. 🍷 Collaboration with Amager Brewery in Denmark. Brewed with Golden Promise malt, this IPA has tropical fruit and berry-like aromas from Citra & Mosaic hops.

VIKING IPA: Style: Smoked Beer. ABV: 5.9. Ruddy brown, aggressively hopped ale, fermented on oak with peated, brown, and crystal malts. Brewed as an homage to Amon Amarth,

XTRA-CITRA: Style: Session Beer. ABV: 4.5. Sessionable pale ale made w/ malted oats. Citra dry-hops offer up tropical citrusy hop notes.

SWEET MULLETS BREWING CO. | 121

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 or more unique beers. Located on the west side of Oconomowoc, Wisconsin at N58W39800 Industrial Road in a small industrial park, we are a bit hard to find but worth the effort.

Sweet Mullet's is open six days a week, closed on Tuesday. Weekdays 4pm to 10pm, Saturday Noon to 11pm and Sunday Noon to 9pm. We serve shredded beef and pulled pork sandwiches, paninis, appetizers and nachos. We have a great selection of pizza hand crafted for us by a local company using all local, natural ingredients. We also offer a \$5 meal on Mondays which is a home recipe of new owner Chad Ostram.

In December of 2015 Sweet Mullet's was sold to Chad Ostram who is the new brewmaster. Chad has been homebrewing for 2 decades and decided to make the leap to professional brewer when Sweet Mullet's went up for sale in 2015.

We are a brewpub but we also put forth an effort to distribute our beers throughout southeastern Wisconsin. If you are passing by Oconomowoc feel free to stop in and enjoy a pint or two.

NO O'S: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.4. Hops used start with the letters opposite the O's in Oconomowoc, Chinook, Nugget, Mt. Hood, Willamette and Cascade. At 8.4% ABV, you'll be dropping your vowels too after 2 of these!

NOVEMBER RAIN: Style: Flanders Oud Bruin. ABV: 6.5. A soured blend of a gruit and brown ale

RED MULLET: Style: American Amber/Red Ale. ABV: 5.5. Malty American Red Ale

TALLGRASS BREWING CO. | 219

www.tallgrassbeer.com

5960 Dry Hop Circle, Manhattan, KS 66503

Tallgrass Brewing Company was founded by Jeff Gill in 2007 that offers a full line of award-winning craft beers produced in their brewery located in the Flint Hills of Kansas. The brewery is dedicated to providing consistently remarkable beers by emphasizing quality in every aspect of production. As the largest brewery in Kansas with distribution in 17 states, Tallgrass fearlessly explores, creates and shares new beers with fun, positive and exciting branding.

Brewmaster: Greg Papp. For additional information, visit www.tallgrassbeer.com.

BUFFALO SWEAT OATMEAL CREAM STOUT: Style: Milk/Sweet Stout. OG: 1.057. IBU: 20.0. ABV: 5.0.

KEY LIME PIE: Style: Fruit/Vegetable Beer. OG: 1.05. IBU: 20.0. ABV: 6.0. An American sour blonde ale brewed with lactose and lime peel, making a complex sweet-tart interplay and a bold aroma of the beer's namesake.

SONGBIRD SAISON: Style: Saison/Farmhouse Ale. OG: 1.0242. IBU: 16.0. ABV: 4.8. Refreshing Belgian-style ale where apricot and lemon flavors mingle with fresh-cracked pepper.

ZOMBIE MONKEY ROBUST PORTER: Style: American Porter. OG: 1.062. IBU: 35.0. ABV: 6.2. SRM: 32.0. Zombie Monkie is a dark, rich porter, carefully brewed for the

post-apocalyptic world to come. Crafted with lots of roasty dark chocolate and specialty malts, then inoculated with enough hops to add a floral/citrus character in the finish. It's hardy, complex, and interesting, because you might be drinking it for a long time.

TEMPERANCE BEER CO. | 411

www.temperancebeer.com

2000 Dempster St, Evanston, IL 60202

Evanston's first brewery and tap room.

2015 DOUBLE RYE BARREL-AGED MIGHT MEETS RIGHT: Style: Russian Imperial Stout. OG: 28.0. ABV: 11.1. SRM: 39.5.

GREENWOOD BEACH: Style: Fruit/Vegetable Beer. OG: 12.4. ABV: 4.0. SRM: 4.9.

RESTLESS YEARS: Style: Rye Beer. OG: 15.2. ABV: 5.8. SRM: 5.2.

THE DROP: Style: American Double/Imperial IPA. OG: 20.1. ABV: 9.4. SRM: 7.2.

ROOKIE

THE HOP GARDEN | 911

www.thehopgarden.net

6818 Canal St, Paoli, WI 53593

The Hop Garden operates a Tap Room located on the Sugar River in Paoli, WI on the back side of the Old Mill. Our Tap Room is connected to the Paoli Mill Terrace & Park where we proudly feature all The Hop Garden Craft Beers and a number of hand picked craft beer brewed with Wisconsin hops and other artisan beverages.

BLACK HOPS IPA: Style: American IPA. IBU: 55.0. ABV: 6.5.

NUGGETOPIA: Style: American IPA. ABV: 7.5.

THE LIVERY | 227

www.liverybrew.com

190 5th St.-PO Box 576, Benton Harbor, MI 49023

Located in Benton Harbor Michigan, The Livery hand-forges real ales, traditional ales, and lagers on a unique 10bbl system utilizing closed fermentation. The Livery has a well established barrel ageing program utilizing bourbon barrels as well as a selection of oak wine casks from local wineries. The Pub features hand tossed spent grain crust pizzas, oven toasted sandwiches, and salads. It is also southwest Michigan's premier music venue with live music most weekends.

11TH ANNIVERSARY ALE: Style: Belgian Strong Pale Ale. ABV: 11.25. Belgian Golden Ale w/ Coffee

BOURBON BARREL AGED LOVE PUMP: Style: Russian Imperial Stout. ABV: 14.0.
Imperial Stout aged for 11mo in Four Roses Bourbon Barrels

COMFORTABLY PLUM: Style: American Wild Ale. ABV: 9.0. Sour oak aged dark lager w/ Plums

MAILLOT ROUGE: Style: American Wild Ale. ABV: 8.5. Sour oak aged Bière de Gard w/ raspberries

MIMOSA JAUNE: Style: American Wild Ale. ABV: 8.5. 🍷 Sour oak aged Bière de Garde w/ Oranges

POLAR VORTEX: Style: Maibock/Helles Bock. ABV: 10.2. Imperial Maibock

SMASH TOMAHAWK: Style: American IPA. IBU: 72.0. ABV: 7.0. Single Malt (2-row pale) and Single Hop (Tomahawk) IPA. This work horse hop gets a solo. All the flavors you know and love but so much more.

THIRD BASE SPORTS BAR AND BREWERY | 319

www.thirdbasebrew.com

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.

BREWING IS STILL HONEST: Style: Doppelbock. OG: 20.5. IBU: 22.0. ABV: 9.3. SRM: 17.9. Doppelbock lagered in Four Roses barrels

LINDALE: Style: American Pale Ale. OG: 11.7. IBU: 34.0. ABV: 5.0. SRM: 4.2. American Pale Ale loaded with Columbus and Cascade hops

MISERABLE: Style: Russian Imperial Stout. OG: 25.5. IBU: 66.6. ABV: 12.3. SRM: 53.0. Endless Descent Into Ruin aged in 10yr Russell's Reserve barrels

PINK DRINK: Style: Berliner Weissbier. IBU: 6.0. ABV: 3.8. Tart wheat ale infused with Hibiscus, Passion Fruit, Orange Peel, and Rose Hips

WESTDALE (BRETT C.): Style: Berliner Weissbier. IBU: 7.0. ABV: 3.8. SRM: 3.0. Low alcohol wheat ale finished with Citra hops. Kettle soured with Lactobacillus cultured from Kalona Supernatural yogurt. Oak fermented with Brettanomyces clausenii.

THIRSTY PAGAN BREWING | 304

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. We also have an outdoor beer garden open Friday-Sunday (weather permitting) with specialty beers and events including Sour Fest August 26th-28. 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!

C2 WEDDING BROWN ALE: Style: American Brown Ale. OG: 1.058. IBU: 28.0. ABV: 5.5. SRM: 32.0. 🍷 Brewed for a wedding, good people and good beer make a perfect way to celebrate. This is a malty brown, fermented with English, and lightly hopped.

INDIA PAGAN ALE: Style: American IPA. OG: 1.062. IBU: 87.0. ABV: 6.4. SRM: 8.0.

IVY: DRY HOPPED MIXED FERMENTATION SOUR: Style: American Wild Ale. OG: 1.056. IBU: 21.0. ABV: 5.5. SRM: 5.0. A Dry Hopped blend from our sour program. Ivy is two year old golden sours, both aged in American oak wine barrels, blended, then dry hopped with Australian Galaxy. Our sour beers are named after staff's dogs, and Ivy is an Australian Shepard.

LEMON-CHAIR: Style: Cream Ale. OG: 1.054. IBU: 11.0. ABV: 6.0. SRM: 3.0. Our house cream ale (Lawn Chair) Infused with lemon zest, lemon, lemon balm, lime basil, and spearmint. The herbs were all grown in our Beer Garden.

REINHOLD BERLIN(ER) WEISSE: Style: Berliner Weissbier. OG: 1.036. IBU: 5.0. ABV: 4.0.

YUKON: MIXED FERMENTATION SOUR RED: Style: American Wild Ale. OG: 1.065. IBU: 20.0. ABV: 7.0. SRM: 29.0. Yukon is our house sour red. Blended from several barrels in our program. Strongly sour but still has malt sweetness and body. Look for aromas of stone fruit, chocolate, leather, and tobacco.

THREE FLOYDS BREWING CO. | 301

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.

CALUMET QUEEN: Style: Kölsch. ABV: 5.0.

CHEVALIER BERTRAND DU GUESCLIN: Style: American Wild Ale. ABV: 7.9.

DARK LORD: Style: Russian Imperial Stout. ABV: 15.0.

FLYING TIGERSAULT: Style: Czech Pilsener. ABV: 4.8.

GUMBALLHEAD: Style: American Pale Wheat Ale. ABV: 5.6.

ICELANDIC PANTS OF THE DEAD: Style: American Wild Ale. ABV: 6.0.

MITHRIL DICE: Style: Experimental. ABV: 5.8. Brett Ale brewed with Coffee Fruit

PERMANENT FUNERAL: Style: American Double/Imperial IPA. ABV: 10.5.

WAR MULLET: Style: American Double/Imperial IPA. ABV: 8.1.

ZOMBIE DUST: Style: American Pale Ale. ABV: 6.4. Dry hopped American Pale Ale

TIGHTHEAD BREWING CO. | 610

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 year round beers, Comfortably Blonde Ale, Scarlet > Fire Red Ale, Chilly Water Pale Ale, Irie IPA and Boxcar Porter as well as many seasonal and one-off beers are currently being distributed throughout northern Illinois. Our Tap room typically features up to sixteen beers on tap, many of which are seasonal beers and are only available in the tap room by the pint or growler. 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 4200 BBL a year at capacity. We are planning on expanding our capacity with the addition of our canning line so look for 16 oz 4 packs of Scarlet > Fire, Chilly Water and Irie in a store near you!

We hope you come and see us in the tap room Monday-Thursday 4-10 pm, Friday & Saturday 12-11pm and Sundays 12-6pm.

BARREL-AGED OLD KAYA DOG: Style: American Barleywine. IBU: 92.0. ABV: 10.3.

SRM: 9.0. Old Kaya Dog is our American Barleywine brewed with massive amounts of barley malt, American Hops and ale yeast to produce a big malty beer with hints of light fruit and alcohol warmth. We then age the beer for 11 months in freshly emptied Woodford Reserve bourbon barrels which adds flavors of vanilla, coconut, dark fruit, bourbon, and oak.

BOXCAR PORTER: Style: American Porter. IBU: 43.0. ABV: 6.9. SRM: 35.0. 🍷 A Robust

Porter featuring a traditional English grist bill of Maris Otter pale, black patent, light and dark chocolate malt, and East Kent Golding hops. This beer was cask conditioned with Coconut, Cinnamon and Vanilla.

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!

CHOCOLATE MALTY BALLS: Style: Russian Imperial Stout. IBU: 80.0. ABV: 9.0.

SRM: 40.0. This big ol' Russian Imperial Stout was aged in Buffalo Trace barrels for 8 months. Loads of chocolate malt and roasted barley create rich flavors of dark chocolate and coffee which are complimented by sweet vanilla, coconut, and bourbon notes from the barrels. Decadence in a glass

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 cleanly allowing the dank hop qualities to shine though... IRIE Mon!

POWERFUL PILS: Style: Czech Pilsener. IBU: 42.0. ABV: 5.5. SRM: 3.0. We use Czech Pilsen and Munich malts, German Polaris hops, and the world famous Urquell yeast to create this authentic Czech-style Pilsener. The assertive hop bitterness is well balanced by a complex malt sweetness. The prickly carbonation and crisp, clean finish make this beer the perfect summer crusher. This year we added more hops in

the whirlpool, dry hops in the fermenter, and it's served unfiltered for max power. Powerful PILs, Oh yeah!

REPLICALE 2016: Style: Euro Pale Lager . IBU: 39.0. ABV: 5.4. SRM: 4.0. A Pale Lager brewed with Maris Otter Pale Malt and hopped with Nelson Sauvin and Galaxy hops and fermented at cooler temperatures using a California Common yeast strain.

TITLETOWN BREWING CO. | 401

www.titletownbrewing.com

200 Dousman St, Green Bay, WI 54303

Since 1996, Titledown 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 transitioned across the street and into our new production brewery and tap room. We now packaged four year-round brews followed by a variety of seasonal brews and one-offs available in draft only.

366 PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 6.5. Single hop American Pale Ale made entirely with Equinox hops. Light bodied with tropical fruit aromas and notes of pepper and grass-like hop character.

BERLINER WEISSE: Style: Berliner Weissbier. OG: 9.0. IBU: 10.0. ABV: 3.5. Pale, light-bodied, and pleasantly sour, Berliner Weisse is among the world's most purely refreshing beer styles. Grainy malts meet ample lactic tartness, while champagne-like dryness and effervescence lend a lively and elegant character to this rare German-style ale.

BOATHOUSE PILS: Style: Czech Pilsener. ABV: 5.5.

BOURBON LEGEND BARLEYWINE: Style: English Barleywine. ABV: 9.0. English style barleywine. Aged nearly 4 years in bourbon barrels with notes of caramel, toffee, ripe fruit, vanilla, and oak.

DARK HELMET JAMMED: Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0. 🍺

DARK HELMET SCHWARTZBIER: Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0.

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.

JOLLY ROGER IPA: Style: English India Pale Ale. IBU: 50.0. ABV: 8.0. 🍺 English style IPA. Cask conditioned with dark toasted french oak aged with Meyers dark rum and extra bold black pepper and smoked poblano peppers.

KURTY'S HOP MONSTER: Style: American Double/Imperial IPA. OG: 19.0. IBU: 80.0. Named in memory of our longtime friend and co-worker, Kurt Junkerman, our Imperial IPA smacks you in the nose with fruity, citrus-like hops, attacks your taste buds with intense hop flavor, then soothes your palate with its clean, dry finish so you can come back for more.

MENAGE A T: Style: Bière de Garde. IBU: 25.0. ABV: 8.5. French ale, full bodied and malt balanced, warming yet crisp with a subtle bread-like sweetness. Collaboration brew with Tyrannena Brewing Co. and Trixie's Liquor.

PINK SPOKE MANGO BLONDE ALE: Style: American Blonde Ale. IBU: 20.0. ABV: 6.0. Blonde ale with mango. Light bodied and refreshing. Subtle sweetness and a mildly dry finish.

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.

SORACHI PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 5.0. Single hop American Pale Ale. Light bodied with assertive notes of fresh dill followed by hints of lemon.

TOPPLING GOLIATH BREWING CO. | 130

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!

CHAINSMOKER: Style: Smoked Beer. Smoked Imperial Porter in collaboration with Cycle Brewing.

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.

GOLDEN NUGGET IPA WITH MOSAIC: Style: American IPA.

KING SUE: Style: American Double/Imperial IPA. An American Double IPA brewed with Citra. A tropical explosion of hops.

MORNIN' DELIGHT: Style: American Double/Imperial Stout. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

NAUGHTY 90: Style: English India Pale Ale. IBU: 100.0. ABV: 6.2. Our Naughty 90 Oaked IPA was inspired by ocean bound, oak barreled brews of the 1800's. Packed with hops on a 90-minute schedule, uniquely malted, then aged on a bed of oak, this IPA delivers a taste that is both innovative and timeless.

POMPEII: Style: American IPA. IBU: 65.0. ABV: 5.5.

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.

TRANSIENT ARTISAN ALES | 605

www.transientartisanales.com

17933 Chappel Ave, Lansing, IL 60438

BUCKLEY: Style: Russian Imperial Stout.

CROMULENT: Style: American Pale Ale.

DOUBLE BARREL OBELUS: Style: Saison/Farmhouse Ale. Oak aged saison

PEANUT BUCKLEY: Style: Russian Imperial Stout.

PINEAPPLE SALARIUM: Style: Gose.

WEKO: Style: Abbey Ale. Brett pale ale

ROOKIE

TRIPTYCH BREWING | 623

www.triptychbrewing.com

1703 Woodfield Dr., Savoy, IL 61874

In 2010, after experiencing modest success at numerous homebrew competitions, Anthony Benjamin decided to investigate opening a brewery to share his creations with others. He combined forces with two other homebrewing friends who also shared his vision. In January 2012, Anthony created a video and announced Triptych Brewing's impending arrival with a Kickstarter page. That summer, he pushed in his chair and turned off his computer monitor one last time when he retired from an Information Technology career at the University of Illinois to pursue Triptych full-time. In February of 2013, Triptych opened and served its first beers.

HERE BE DRAGONS: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 10.1.

LITTLE SECRET: Style: American Pale Ale. IBU: 55.0. ABV: 5.0. 2016 World Beer Cup Gold Medal-Session IPA

THESE AREN'T THE BLUEBERRIES YOU'RE LOOKING FOR: Style: Berliner Weissbier. ABV: 4.2. Tart Blueberry Ale

TRITON BREWING CO. | 321

www.tritonbrewing.com/

5764 Wheeler Rd, Indianapolis, IN 46216

We are a production brewery in Indianapolis. Founded in Sept 2011. Distributed all over Indiana in cans, bottles and kegs. We have a 78 seat tasting room and rotating food trucks.

BARN PHANTOM GOSE: Style: Gose. OG: 1.041. IBU: 10.0. ABV: 4.0. SRM: 3.0. Delicately sour with a citrus aroma and a hint of minerality. Brewed with coriander, lemon zest and Himalayan pink sea salt.

FIELDHOUSE WHEAT INFUSED WITH BLOOD ORANGES: Style: American Pale Wheat Ale. IBU: 25.0. ABV: 5.4. SRM: 3.0. 🍷 An American wheat infused with Blood Oranges

HOMETOWN HERO: Style: American Blonde Ale. OG: 11.0. IBU: 16.0. ABV: 4.4. SRM: 3.2.

O' RYE-N GALAXY PALE ALE: Style: American Pale Ale. OG: 13.8. IBU: 39.0. ABV: 5.5. SRM: 9.6.

SLY BOOGIE SESSION IPA: Style: Low Alcohol Beer. OG: 13.5. IBU: 50.0. ABV: 5.0. SRM: 6.6. Fresh, crisp and citrusy with a balanced, hoppy finish that will make your palate boogie down! Everything that you love about an IPA and you can have more than one! It's sly and that's no boogie!

SOUR PALE WITH BLACKBERRY: Style: Lambic-Fruit. IBU: 19.0. ABV: 6.2. Barn Phantom Series, A Belgian style pale soured and infused with blackberries

SOUR PALE WITH VALENCIA ORANGES: Style: Lambic-Fruit. IBU: 19.0. ABV: 6.2. Barn Phantom Series, A Belgian style pale soured and infused with fresh Valencia Orange zest and pulp.

TWO BROTHERS BREWING CO. | 216

www.twobrosbrew.com

30W315 Calumet Ave West, Warrenville, IL 60555

Fun Facts about Two Brothers:

- 1) Took 2nd place in St Irene's 22nd Annual Chili Cook Off
- 2) Kevin Costner once dined in our Tap Room
- 3) Have a bar that was originally made for the 1893 Chicago World's Fair
- 4) A honey bee colony lives on the roof of the brewery
- 5) Our Wobble IPA was featured in People magazine along side Taylor

Swift

- 6) The Two Brother's Roundhouse is not actually named after a Chuck

Norris kick. Contrary to popular belief.

- 7) Placed 3rd in the 2016 Sunday Funday Dodgeball Tournament
- 8) Our brewers love the show Adventure Time
- 9) Often dance with the devil in the pale moon light
- 10) Going on Twenty Plus

Bonus: We are bringing secret beers from our Special Project Division and cold brew coffee

ATOM SMASHER: Style: Märzen/Okttoberfest. A hefty, full-bodied lager like the marzens of old, but aged in our foudres for complexity unmatched by the imported Oktoberfest beers of today. Just add Lederhosen.

DOG DAYS: Style: Dortmunder/Export Lager. IBU: 17.0. ABV: 5.1.

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 Appetite!

HOP CENTRIC: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.9. Double IPA

IN THE FLESH: Style: American Wild Ale.

PAHOEHOE: Style: Fruit/Vegetable Beer.

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.

WOBBLE IPA: Style: American IPA. IBU: 69.0. ABV: 6.3. Two Brothers set out to make a wide variety of creative and complex, yet balanced beers. But...once in a while we feel a need to "wobble" on the edge of really hoppy. Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.

TYRANENA BREWING CO. | 115

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 and a number of seasonal and specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin, Minnesota, Indiana and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 2 & 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. A true Wisconsin India Pale Ale inspired by crazy ol' Aunt Cal. Fruity, bitter and a little unbalanced.

BLUEBERRY THRILL IMPERIAL IPA BREWED WITH BLUEBERRIES: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0. Brewing with a hill of blueberries composes a fruit flavor that lingers. Tropical hops play a sweet melody balanced by the bitterness of vows that were never to be.

DEVIL OVER A BARREL BOURBON BARREL-AGED IMPERIAL OATMEAL COFFEE PORTER: Style: American Porter. ABV: 7.5. 60% Aged in Bourbon Barrels

ISLAND BOOTY IMPERIAL BROWN ALE AGED IN RUM BARRELS: Style: American Double/Imperial Brown Ale. IBU: 29.0. ABV: 7.5. The castaway uncle of Rocky's Revenge... Mellowed by his time on the islands. Well tanned and a bit sweeter from age. Accented by flavors of coconut, vanilla, oak, licorice and molasses imparted from chillin' in rum barrels.

ROCKY'S REVENGE: Style: American Brown Ale. IBU: 30.0. ABV: 5.75. An American brown ale with a portion of each batch aged in bourbon barrels. Each barrel will contribute its own unique character to this rich, satisfying ale.

SCURVY IPA BREWED WITH ORANGE PEEL: Style: American IPA. IBU: 68.0. ABV: 6.5. An ample ale exploding with luscious, fruity hops and a citrusy blast of orange zest. Ready to walk the plank, matey?

THREE BEACHES HONEY BLONDE ALE: Style: American Blonde Ale. IBU: 10.0. ABV: 5.0. A light-bodied beer with a sweet citrus flavor from orange-blossom honey and cascade hops.

WRATH OF ROCKY IMPERIAL BROWN ALE 100% AGED IN BOURBON BARRELS: Style: American Double/Imperial Brown Ale. IBU: 29.0. ABV: 7.5. The imperialized father of Rocky's Revenge. A dark brown ale on the sweeter side with vanilla and oak characters from barrel-aging.

UNE ANNÉE | 320

www.uneannee.com

1640 W Hubbard St, Chicago, IL 60622

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles.

FRAMBOISE: Style: American Wild Ale. ABV: 6.5. [frahn-bwaz]-American Raspberry Wild Ale

LE SEUL XIV (BLUEBERRY): Style: American Wild Ale. ABV: 6.5. [le sel]-American Blueberry Wild Ale

OUAIS: Style: American Wild Ale. ABV: 5.5. [way]-American Wild Ale

PÊCHE: Style: American Wild Ale. ABV: 6.5. [pesh]-American Peach Wild Ale

UPLAND BREWING CO. | 609

www.uplandbeer.com

350 West 11th St, Bloomington, IN 47404

It all started with a glacier that stopped. Stopped moving south some 20,000 years ago during the last Ice Age. Stopped after it had already flattened most of the Midwest, but before it reached Monroe County. Stopped just in time to preserve the rolling hills of the southern part of the state. The uplands.

The glacier shaped the land, and the land shaped the people.

The rugged terrain of the uplands attracted a unique breed of settlers. They were pioneering, independent, connected to the land and committed

to their local communities. They worked hard and took pride in their craft—because that was the only way they knew.

None of these traits went away when the university came. But a few new ones were added to the fold: Progressive. Tolerant. Intellectual. Put it all together and you've got a heady mix of cultures and contradictions. A place where everyone can feel at home. A place that is equally respectful of tradition and open to change.

This is where we're from. It's what inspired us to open our doors (and our taps) in 1998—and it's what continues to guide us moving forward.

And, fittingly you might say, it all goes back to a glacier that knew when to say when.

BAD ELMER'S PORTER: Style: American Porter. IBU: 20.0. ABV: 4.4. Medium bodied porter with smooth hints of chocolate and coffee make this one of our most balance beers produced. Flavorful to drink year-round, yet not too heavy to drink in the summer.

BARREL CHESTED BARLEYWINE: Style: American Barleywine. IBU: 50.0. ABV: 9.5.

CHAMPAGNE VELVET: Style: American Adjunct 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.

COASTBUSTER: Style: American Double/Imperial IPA. IBU: 65.0. ABV: 8.5. Coastbuster was first brewed as a Side Trail Series brew and with an overwhelming response, we have decided to adopt Coastbuster Imperial IPA into our year round Upland Brew Lineup! Inspired by the gloriously effervescent qualities of hop varieties common to West Coast style Imperial IPAs, Coastbuster is our vehicle for displaying the best of what these hops have to offer: their tropical, fruity, and floral aromas and flavors.

DRAGONFLY IPA: Style: American IPA. IBU: 50.0. ABV: 6.5. Malty balanced IPA with seven hop additions to give floral nose.

HOPSYNTH: Style: Lambic-Unblended. IBU: 10.0. ABV: 6.0. Dry Hopped Sour Ale

OAK AGED TEDDY BEAR KISSES: Style: Russian Imperial Stout. IBU: 80.0. ABV: 10.0.

OKTOBERFEST: Style: Märzen/Oktobertfest. 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.

STOAKED: Style: Quadrupel (Quad). IBU: 25.0. ABV: 10.0. February 3, 2015stoaked-feature A friend of the devil is a friend of mine... That's how we feel about our new Belgian style quadrupel, Stoaked. Aged on fresh oak this dark strong beer has aromas of ripe fruit and subtle vanilla notes to tempt you. It's lusciously rich and dangerously drinkable. Trust us; you'll want to give in. Stoaked is a luscious Belgian style quadrupel that pours a deep amber hue with shades of copper and ruby. Alluring aromas of ripe fig, cherry and subtle spice and caramel pull you in. Maturing for months on oak, Stoaked reveals a profound vanilla character and malty sweetness, supported by a creamy mouthfeel. With a clean finish and a lingering sweetness, this beer is dangerously drinkable for a beverage of its strength.

ROOKIE

UPPER HAND BREWERY | 513

www.upperhandbrewery.com

3525 Airport Rd, Escanaba, MI 49829

906 ALE: Style: American Amber/Red Ale. IBU: 70.0. ABV: 9.06. Brewed in celebration of the 906 area code, 906™ Ale is a huge, hoppy Imperial Red Ale. Deep, ruby red from specialty malts, this beer has big, lingering, juicy hop flavors and bitterness.

BARREL-AGED BALTIC PORTER: Style: Baltic Porter. ABV: 10.0. Rich and multifaceted grain bill includes clean and full-flavored base malts, breadly toasted malts, sweet and caramelized crystal malts, and soft debittered black malts.

BARREL-AGED OLD ALE: Style: Old Ale. ABV: 13.0. Layer upon layer of complex, dry-roasted (kilned) malt character. Crystal malts are conspicuously absent, encouraging instead the expression of dried fruit and vinous characters associated with extended aging.

ESCANABA BLACK BEER: Style: American Black Ale. IBU: 25.0. ABV: 4.5. Escanaba Black Beer is malt-forward, dark, and delicious. Its moderate roastiness is balanced with a mild hop bitterness. The result is a silky smooth finish for this sessionable ale, making it the perfect beer for anything the North has to offer.

LAUGHING FISH WHEAT ALE: Style: American Pale Wheat Ale. IBU: 17.0. ABV: 4.85. Similar to a German Kolsch, this lighter-bodied, easy-drinking ale showcases clean malt and crisp hop characters. Brewed with raw U.P.-sourced wheat, Laughing Fish is the perfect companion to northern summers.

OLD FIGHTER BARLEYWINE: Style: American Barleywine. ABV: 10.0. Old Fighter is a bold, brash take on the American Style Barleywine, which features huge, assertive flavors and aromas driven by complex, multi-layered malt and hop bills.

UPPER HAND LAGER: Style: American Pale Lager. IBU: 22.0. ABV: 5.0. Upper Hand® Lager is perfect for any season in the North, and strikes a balance of substantial flavor and moderate body. This lager has a crisp bite, with herbal and floral hop aroma balanced out by a subtle malt character.

UPPER PENINSULA ALE-U.P.A: Style: American Pale Ale. IBU: 30.0. ABV: 5.5. Upper Peninsula Ale is an American Pale Ale, brewed just for the North. The use of toasted malt gives it a nice, deep golden color, and the Mosaic hops impart citrus, floral, and berry aromas, and give UPA® a crisp, moderately bitter finish.

YOOPER: Style: American Pale Ale. IBU: 22.0. ABV: 4.0. Yooper® Ale is a nod to what makes us Yoopers. Just like life in the U.P., it is simple, yet beautiful. Offering a smooth mouthfeel from U.P. grown oats, this sessionable pale ale is rounded out with bright citrus aromas. So grab some neighbors and celebrate what makes life north of the bridge so special.

UPSTREAM BREWING CO. | 410

www.upstreambrewing.com

17070 Wright Plaza, Omaha, NE 68130

Since opening in 1996, Upstream Brewing Company has been all about fresh; from our house brewed beers born from the tap to our fresh-from-scratch food to our lively atmosphere. Upstream's extensive beer variety includes six house beers, five rotating seasonal selections and a rotating cask selection to satisfy the pallet of any beer enthusiast no matter what style they may be seeking.

BERLINER WEISS FOR THE CASK TENT

BLOOD ORANGE WIT

FAT BASTARD: (Wee Heavy)

FLAGSHIP IPA

SAISON BLANC

THUG PASSION: (Berliner Weiss with passion fruit and elderberry)

YES, DENNIS!: (Coffee Stout)

URBAN CHESTNUT BREWING CO. | 606

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 word' 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.

'11 INDIA BROWN ALE: Style: American Brown Ale. OG: 13.0. IBU: 35.0. ABV: 5.5. This India Brown Ale is part of a collaboration series from the St. Louis Brewery Class of 2011. It features a grain bill inspired by Perennial, hops from 4 Hands and UCBC, and yeast from The Civil Life. With its nutty, toasty, and caramel-like malt character and prominent hop aroma, you definitely won't be getting cold feet about this 5-year reunion.

CUVEE DE PECHE: Style: Lambic-Fruit. OG: 13.0. IBU: 10.0. ABV: 6.5. Cuvée de Pêche is a sour little treat – a blend (cuvée) of Peach Lambic and Gueze aged in oak barrels for several months. We added lots and lots of peaches from Herman's Orchard Farm of St. Charles, MO to our base of Pilsner malt and local raw wheat before initiating a secondary "lacto" fermentation and extended maturation stage.

KLAAS VAAK: Style: Experimental. OG: 14.5. IBU: 30.0. ABV: 6.3. Dutch Style Koyt. Klaas Vaak (the Dutch Sandman) sprinkles magical sand or dust to put children to sleep. He may have also done the same to the Koyt beer style, but we've been able to awaken it from its slumber! A forerunner to many modern European Ales, this beer has a bread-like character from the use of oats and wheat.

KU'DAMM: Style: Berliner Weissbier. OG: 10.5. IBU: 13.0. ABV: 4.2. Drink it 'straight' to appreciate the light tartness...Or repeat these words "Ich bin ein Berliner" and add a bit of syrup just as they do along the Kurfurstendamm.

SCHNICKELFRITZ: Style: Hefeweizen. OG: 12.0. IBU: 16.0. 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.

STAMMTISCH: Style: German Pilsener. OG: 13.1. IBU: 35.0. ABV: 5.4. Stammtisch is an informal group meeting held on a regular basis - more directly translating to 'table for regulars'. Our Stammtisch was brewed to celebrate this idea of community and socializing. It's a traditional German pilsner featuring a blend of Hallertau and Striselspalt hops, and we think it's the perfect accompaniment to any friendly gathering. Help us make it a 'regular' around here!

URBAN GOLD: Style: Session Beer. OG: 9.0. IBU: 30.0. ABV: 3.7. Bavarians refer to hops in the Hallertau region as "Green Gold", and this session pils contains a rich vein of this precious flower. Not only will you find the fine bitterness and noble aroma from Hallertau hops, but we also utilized hops from Alsace and the U.S. to add additional citrus aromas and give this beer an "Urban" twist.

ZWICKEL: Style: Keller Bier/Zwickel Bier. OG: 12.1. IBU: 20.0. ABV: 5.2. Bavarian Style Unfiltered Helles. 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.

VANDER MILL CIDERY | 511

www.vandermill.com

14921 Cleveland St, Spring Lake, MI 49456

BLUE GOLD HARD CIDER: Style: Cider. ABV: 6.9.

GINGER PEACH HARD CIDER: Style: Cider. ABV: 6.9.

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

TOTALLY ROASTED HARD CIDER: Style: Cider. ABV: 6.9.

VINTAGE BREWING COMPANY | 904

vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

Stop by our brewery at 674 S. Whitney Way for good times, great food, and a mind-boggling selection of exceptional hand-crafted VBC beer. Enjoy our full bar & expansive, relaxing patio. Our kitchen specializes in "elevated Americana"- comfort-food classics with our own creative twists. See you soon!

? WIT'TLE ME THIS ?: Style: Fruit/Vegetable Beer. OG: 1.048. IBU: 12.0. ABV: 5.5. 🍷 Special festival-only side project. Cask-conditioned version of our 'Whippoorwill' Witbier aged on elderberries and grains of paradise.

BEE'S KNEES: Style: Cream Ale. OG: 1.049. IBU: 16.0. ABV: 5.0. The humble cream ale has a history intertwined with the American working class. We give ours a rural twist brewing with flaked maize, oats, and Wisconsin clover honey. Mildly sweet, light and refreshing, with a touch of honey in the finish.

BOUQUET PINK IPA: Style: American IPA. OG: 1.065. IBU: 68.0. ABV: 7.4.

CITRA ZEN: Style: American Pale Ale. OG: 1.058. IBU: 55.0. ABV: 6.4. Don't be bitter, citizens! Here's a fresh new flavor as American as A.P.A., bursting with blissful Citra and Centennial hops. Rough times? Tougher choices? Raise your glasses, not your voices!

DUBBEL YOUR PLEASURE: Style: Dubbel. OG: 1.082. IBU: 18.0. ABV: 9.2. 🍷 Special festival-only side project. Cask-conditioned version of our 'Dedication' abbey Dubbel infused with Moroccan mint tea.

HIBISCUS SAISON: Style: Saison/Farmhouse Ale. OG: 1.054. IBU: 22.0. ABV: 6.3. Inspired by the spice markets of Egypt, our re-invention of a Belgian farmhouse ale is brewed with colorful hibiscus flower petals. Mildly tart, with fruity suggestions of berry and cherry, Hibiscus Saison finishes dry & crisp.

JINJA NINJA: Style: Herbed/Spiced Beer. OG: 1.067. IBU: 10.0. ABV: 7.3. Never heard of a spelt-based ginger-laced amber double witbier? (That's because we made it up!) Full of ancient grain wisdom and armed with a zesty fresh ginger kick. Jinja Ninja is here to vanquish the foe- beer boredom!

KINDLED SPIRITS: Style: Rauchbier. OG: 1.054. IBU: 21.0. ABV: 5.7.

MULTIPLICITY: Style: Maibock/Helles Bock. IBU: 28.0. ABV: 6.7. Crafted from imported Munich and Vienna malts, our golden Bock Bier showcases locally-grown Mt. Hood

hops for restrained bitterness and a mild floral/spicy character. Good things come in multiples!

MCLOVIN: Style: Irish Red Ale. OG: 1.051. IBU: 21.0. ABV: 5.3. Our famous Irish Red boasts a deep copper color and smooth toasty caramel character, with just a touch of roasted barley. An exceptionally easy-drinking pint. Winner of bronze medal-World Beer Cup 2012. Winner of silver medal-World Beer Cup 2014.

OATMEAL RAISIN IMPERIAL BROWN ALE: Style: Fruit/Vegetable Beer. OG: 1.074. IBU: 28.0. ABV: 7.9. Our brewers kick off each new year with an inventive new, one-time-only 'snowflake' beer. This year's project evokes the coziness of Grandma's kitchen, featuring cinnamon, raisins, oatmeal and vanilla that'll have you thinking... cookies!

SCAREDY CAT: Style: Oatmeal Stout. OG: 1.065. IBU: 30.0. ABV: 6.3. Our famous oatmeal stout is hearty and full-bodied, with rich malt flavors of molasses, cocoa, caramel and espresso. Winner of the gold medal at the 2016 World Beer Cup. Winner of the bronze medal at the 2015 Great American Beer Fest.

SUMMER SAHTI: Style: Sahti. OG: 1.056. IBU: 8.0. ABV: 5.4. Sahti is an uncommon, ancient farmhouse style ale from Finland, which forges the flavorful elements of rye and juniper into a rustic and satisfying harmony. Gin-like evergreen and juicy berry flavors meld with hardy, spicy rye malt in this historically-inspired ale.

TABULA RASA: Style: Saison/Farmhouse Ale. IBU: 29.0. ABV: 5.5. Our abbey singel bridges the gap between continental pilsner and Belgian farmhouse ale- classic bready malt and noble hops meet with subdued saison-like fruit and spice suggestions. Dry and refreshing.

WEE HEAVY.: Style: Scotch Ale/Wee Heavy. OG: 1.08. IBU: 24.0. ABV: 7.7. Scottish-style strong ale wielding a rich complexity of deeply caramelized malt sugars, and a satisfying & full-bodied, yet tempered sweetness. Perfect for sipping and savoring. Winner of the silver medal at the 2011 Great American Beer Festival

WOODSHED OAKED IPA: Style: English India Pale Ale. OG: 1.062. IBU: 65.0. ABV: 6.5. Who'd have thought a hybrid English/American oaked IPA would become our flagship and best-selling beer? Walking the line between tradition and invention inviting floral/citrus hop highlights and vanillin-rich French oak notes accent this perfectly balanced, distinctive IPA.

VIRTUE CIDER | 318

www.virtuecider.com

2170 62nd Street, Fennville, MI 49408

LAPINETTE: Style: Cider. ABV: 6.8.

MICHIGAN BRUT: Style: Cider. ABV: 6.7.

MITTEN: Style: Cider. ABV: 6.9. When the leaves fall, there's a chill in the air and the evening greedily takes hours from daylight, we stand strong and embrace the winter-time. It's a time of rich foods, roaring fires and our favorite sweaters. Drinks change from refreshing to intense and satisfying. The Mitten is a Winter cider, a blend of last seasons best, aged in bourbon barrels, with the new season's fresh pressed apple juice. Straight cider, aged for 3 seasons, finds notes of vanilla, caramel and charred American oak, balanced with the best of the orchard, over-ripe apples and their sweet, tart, earthy juice. Many barrels are filled, but only a small portion, the very smoothest, will find their way into The Mitten. We love wintertime, especially when we have The Mitten to keep us warm and happy through the long, cold night.

PERCHERON: Style: Cider. The apples were milled and pressed into juice through straw-driven by that same horse-then fermented with wild yeast in used wine barrels. The resulting farm cider, or cidre fermier, was rustic and complex, with notes of both the farm and barrel.

WATER STREET BREWERY | 514

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.

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.

BELGIAN WIT: Style: Witbier. OG: 1.04. IBU: 3.0. ABV: 4.2. SRM: 4.0. A balanced IPA with just enough Midnight wheat to darken it up. Wheat and Caramel malts under 60 IBU of Centennial and Cluster hops.

FRAMBOZEN: Style: Lambic-Fruit. OG: 1.045. IBU: 3.0. SRM: 5.0. Naturally Fermented Wheat beer with Raspberries added

GOLDEN GRUIT: Style: Scottish Gruit/Ancient Herbed Ale. OG: 1.046. SRM: 6.0. Golden spiced ale

IRISH WHISKEY STOUT: Style: Irish Dry Stout. Dark Irish ale aged on wood and whiskey.

WHITE WINTER WINERY/ MEADERY | 312

whitewinter.com

68323 A Lea Street, Iron River, WI 54847

White Winter Winery, Inc. in Iron River, Wisconsin, celebrating 20 years in the craft beverage industry in 2016! White Winter specializes in mead honey wine, hard cider, and spirits. In celebration of 20 years we wanted to share some very special items, never before released, very limited quantities. These are just a sample of what you can find in our tasting room or order on-line. Visit whitewinter.com for more details, or call 800-697-2006.

2005 SWEET MEAD RESERVE: Style: Mead. One of over a dozen very special releases for our 20 year celebration! Seldom has anyone had the opportunity to try an aged mead, rarely do you get to try an 11 year aged mead! Only available for VIP tasting hour. Compare against the '09 and '10 Bouchet and the Sweet Obsession.

2009 BOUCHET: Style: Mead. One of our very special 20 year releases, Bouchet is a style of mead wherein the honey has been caramelized pre-fermentation, the process takes hours to achieve just the right consistency, color and flavor. You may detect flavors of caramel, marshmallow, butterscotch, anise and baked turkey. Limited sampling during VIP hour. If there is any left, we'll sample it the main fest goes. Compare against 2009 Bouchet. Compare against the 2010 Bouchet.

2010 BOUCHET: Style: Mead. One of our very special 20 year releases, Bouchet is a style of mead wherein the honey has been caramelized pre-fermentation, the process takes hours to achieve just the right consistency, color and flavor. You may detect flavors of caramel, marshmallow, butterscotch, anise and baked turkey. Limited sampling during VIP hour. If there is any left, we'll sample it the main fest goes. Compare against 2009 Bouchet.

BLUEBERRY OBSESSION: Style: Mead. ABV: 6.9. New Release for our 20 year celebration! Blueberry session mead. Light and easy to drink, with a semi-sweet blueberry punch!

BOIS BRULE HARD CIDER: Style: Cider. ABV: 4.5. New Release for our 20 year celebration! A lightly dry-hopped cider, semi-dry, clean and refreshing, like the Bois Brule River it's named after. Notes of citrus, wildflower and pine. Pairs well with a floating river lunch, white water canoeing, fly fishing, swimming with snapping turtles and just about anything else!

CYSER: Style: Mead. ABV: 11.5.

MEADJITO: Style: Mead. ABV: 11.5.

MISCHIEF: Style: Mead. ABV: 11.5.

OAK WOOD HARD CIDER: Style: Cider. ABV: 4.5. New Release for our 20 year celebration! A light, fresh cider, mellowed on oak, semi-dry, with a nice woody note, reminiscent of historical ciders barreled and cellared for year round consumption. Pairs well with a backyard BBQ, hiking the North Country Trail, mountain biking, tree climbing, and just about anything else!

SWEET OBSESSION: Style: Mead. ABV: 6.5. A sweet session mead, just honey and water fermented with love. Drink it all day!

WILD ONION BREWING CO. | 325

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.

2014 BOURBON BARREL JACK STOUT: Style: Oatmeal Stout. IBU: 19.0. ABV: 6.5. A full-bodied Oatmeal Stout with five different roasted malts and a thick, creamy texture. After fermentation we then age it on Heaven Hill bourbon barrels for 7 months. The bourbon brings vanilla, dark fruit, and smokey tones into this oatmeal stout. We are serving some of the last of our 2014 vintage.

2014 DRAGO: Style: Russian Imperial Stout. ABV: 50.0. Our 2014 version of this acclaimed beer, has notes of dark cherry, vanilla, and chocolate. Bourbon is plentiful in the aroma and flavor from the aging in Heaven Hill barrels for 8 months.

AMERICAN WEREWOLF: Style: English Bitter. IBU: 30.0. ABV: 4.2. A beer brewed to celebrate the wedding of Brewer Mike Payson. An American interpretation of a classic English session ale, expect a little hint of roasted barley with floral almost tea like aroma.

ANTIVENOM: Style: Low Alcohol Beer. IBU: 15.0. ABV: 3.2. Our special blend of Hefeweiss and citrus soda

HOP SLAYER: Style: American Double/Imperial IPA. IBU: 95.0. ABV: 8.2. 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.

LALLA: Style: Session Beer. IBU: 30.0. ABV: 4.9. Brewed to celebrate the baptism of baby Lalla. A light easy drinker with grapefruit overtones. Bitterness up front dissolves in the finish to make this one very sessionable.

MISFIT: Style: American IPA. IBU: 60.0. ABV: 6.5.

RADIO FREE PILSNER: Style: Czech Pilsener. ABV: 5.4. A classic Czech-style Pilsner brewed with Saaz hops for spicy, floral, and citrus tones. Sweet Pilsen malt balances everything out for a smooth yet dry finish.

WILLOUGHBY BREWING CO. | 203

www.willoughbybrewing.com

4057 Erie St, Willoughby, OH 44094

Opened in February 1998, Willoughby Brewing Co. is a 15-barrel brewpub located in Willoughby, Ohio, a quaint town on the east side of Cleveland. We are open 7-days a week and offer great food & entertainment as well as award-winning craft beer.

BOURBON BARREL AGED B.D.A: Style: Russian Imperial Stout. ABV: 11.5. Our B.D.A Imperial Stout aged in freshly dumped Woodford Reserve bourbon barrels.

HAZY DAYS: Style: American Pale Wheat Ale. IBU: 17.0. ABV: 5.6.

NUT SMASHER: Style: Russian Imperial Stout. ABV: 11.5. Bronze Award winner at this year's World Beer Cup, it's our most sought-after beer. A rich Imperial Stout with fresh roasted coffee, peanut butter and chocolate.

PEANUT BUTTER CUP COFFEE PORTER: Style: American Porter. IBU: 30.0. ABV: 5.5.

SUPERNOVA: Style: American Double/Imperial IPA. IBU: 105.0. ABV: 10.0. Our flagship Double IPA comes in at 10% and is loaded with hop flavor and aroma.

THIRD PLANET PALE ALE: Style: American Pale Ale. IBU: 38.0. ABV: 5.8. A decidedly hop-forward American Pale Ale, with a radiant golden color. Crisp and clean with lots of hop aroma and flavor, but lower bitterness.

WISCONSIN BREWING CO. | 101

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

The brewery honors Wisconsin's rich brewing tradition! Our Craft—Our Passion—Your Beer

BADGER CLUB AMBER: Style: American Amber/Red Lager. ABV: 5.5. A blend of Munich and Caramel malts with Cascade hops for a crisp, well-balanced brew

BOURBON BARREL DEPTH CHARGE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.0. Aged in bourbon barrels, this is a Maris Otter barley-rich brew intensified by a charge of white-hot boulders dropped into the wort, where explosion ensues. While some say their beer is "brewed the hard way", this beer is literally brewed with rocks.

BRETT DEPTH CHARGE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 9.0. Depth Charge Scotch Ale secondary fermented with *Brettanomyces Lambicus*

COCONUT ESPRESSO PORTER: Style: American Porter. ABV: 5.2. ☕ Porter aged for 1 week on an absurd amount of coffee then conditioned in a cask with toasted coconut.

MENACE II SOBRIETY DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.8. When neighbors get together anything can happen. In this case Wisconsin Brewing Company and Hop Haus Brewing Company got together and a SMASH Double IPA was born - illegitimate love child? Maybe. This SMASH (Single Malt and Single Hop) beer features tasty German Pilsner Malt and Mosaic Hops. Juicy, dank, yet not overly bitter. Cheers to great neighbors!

PATRON SAINT: Style: Märzen/Okttoberfest. ABV: 5.6. Classic German style Märzen.

S'WHEAT CAROLINE WHEAT ALE: Style: American Pale Wheat Ale. ABV: 5.0. Dry-hopped American style Wheat Ale

WISKATOR DOPPELBOCK: Style: Doppelbock. Wiskator means "Wisconsin Doppelbock" and that means full-bodied flavor that's sure to satisfy. A rich malt bomb.

WITBIER: Style: Witbier. ABV: 5.2. Classic Belgian style Wit. Brewed with orange peel, coriander and chamomile.

WISCONSIN DELLS BREWING CO. | 417

www.dellsbrewing.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2012 is an important year for us, we celebrated our 10th anniversary of opening & started to bottle the 1st of our beers...Rustic Red! Rustic Red is the 1st bottled microbrew in the Dells & is available for purchase at either Moosejaw Pizza or our sister restaurant Buffalo Phil's.

Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistants Kevin Novy and 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, Dells Classic, Rustic Red, Raspberry Ale, Hazel's Nuthouse Ale & 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, Summer Wheat, Strawberry Lemon Ale, Oktoberfest, Stand Rock Bock, IPA, Milk Stout & Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!

Dells Brewing Co. is housed on the third level of Moosejaw Pizza which is centrally located between Chicago & Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool table, dart board, arcade games & a large party room available for private celebrations!

Stop in for a sample, stay for a pint & take home a Dells Brewing Co. growler!

BLONDE BOCK: Style: Maibock/Helles Bock.

DELLS CLASSIC: Style: Kölsch. ABV: 4.4. As classic as they come...this is a tribute to the golden era of Wisconsin Dells. It's the perfect microbrew when you want an honest to goodness beer! This golden ale is slightly creamy with a smooth, malty flavor; the kind of beer you'll want to drink all day (&night) long!

HAZEL'S NUT HOUSE ALE: Style: American Porter. IBU: 15.0. ABV: 6.2. Rick malts create a toffee & butterscotch flavor; combined with natural hazelnut flavor this brown ale had a great nutty twist, like Hazel herself!

KILBOURN HOP ALE: Style: American Amber/Red Ale. IBU: 35.0. ABV: 5.5. OG 1.052. This is an American Amber/Red Ale. This beer has a malty backbone balanced by a moderate hoppy flavor and aroma.

RELAXIN RASPBERRY ALE: Style: Fruit/Vegetable Beer.

STAWBERRY BITCH: Style: Fruit/Vegetable Beer. ABV: 4.7. This blonde ale has flavors of strawberry & lemon, perfect for hot summer days & nights. It pairs well with coconut shrimp & caesar salad or try it with a piece of strawberry topped cheesecake!

WOODMAN BREWERY | 506

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 | 622

www.Zwanzigz.com

1038 Lafayette Ave, Columbus, IN 47201

ZwanzigZ Brewing is a four 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 14 beers on tap including 4 barrel aged beers. In our family friendly dining room, also enjoy any of our 4 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.

FASTENBIER RAUCHBIER: Style: Smoked Beer. OG: 1.056. IBU: 17.0. ABV: 5.4. SRM: 15.0. Authentic German smoked beer brewed to commemorate the Monks of Germany who fasted and remained from eating meat during lent. Church law said nothing about liquid, so the monks smoked their malt, creating a very tasty beverage that reminded them of food. Brewed with 70% smoked malt.

FRANKENWALD EISBOCK: Style: Eisbock. OG: 1.09. IBU: 14.0. ABV: 8.6. SRM: 15.0. Brewed as an authentic German Doppelbock then allowed to freeze in the fermentor. Slushy ice floats to the top and is removed. Some ice is formed against the glycol jacket in the fermentor and that too, is left behind. What we are left with is a slightly concentrated beer. Cold aged for 6 months.

IMPERIAL STOUT ON GHOST PEPPER: Style: American Double/Imperial Stout. OG: 1.086. IBU: 65.0. ABV: 13.0. SRM: 64.0. A Ghost Pepper, the third 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, so you perhaps would order another.

NON-ALCOHOLIC ROOTBEER: Style: Root beer. Made with pure cane sugar and no caffeine. A great intermezzo to all this great beer here today.

RASPBERRY LEMONADE SHH ANNE D.: Style: Low Alcohol Beer. IBU: 6.0. ABV: 4.2. SRM: 7.0.

SUMMER BLONDE KOLSCH: Style: Kölsch. OG: 1.054. IBU: 18.0. ABV: 6.0. SRM: 5.0. Typical Cologne Germany style Kolsch that's light and refreshing on a hot summer day.



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