

Midwest 2017



GREAT TASTE OF THE



Quivey's Grove

24th Annual BeerFest

**Unlimited Sampling of 100+ Beers
From 37 Area Breweries!**

Saturday October 7th

Noon till Five

WESTSIDE ANDY/MEL FORD BAND

**Great Beer • Great Food • Great Music
*And Porta Potties-What More Could You Want?***

Tickets are \$45 in advance.
Tickets at (608) 273-4900 or online.
50% discount when purchased in person at 50% off the
Festival in held rain or shine.
Tickets are non-refundable.
No one under 21 admitted, photo ID required.
No pets, children, carry in food or beverage!

Quivey's Grove
6261 Nesbitt Rd
Fitchburg, WI 53719
www.quiveysgrove.com



Welcome from the President

AM PLEASED TO WELCOME YOU to the 31st Great Taste of the Midwest.

Sadly, GTOMW has lost two of our long standing volunteer organizers since the last GTOMW. Both are well known by many people in Madison.

Jamie Cowles, who was tasked with delivering enough ice to keep your beer cold during our event passed away this Spring. Many in Madison knew Jamie from Madison's music scene.

Tim Wong who coordinated bike parking at the even with the Bike Federation passed away earlier this summer. Tim was an advocate for bicycle and bus transportation (among other issues) and was well known to many who attend Madison city meetings.

We don't have many changes in store for you as far as the festival itself, the layout is largely the same as last year aside from a few small tweaks that you probably won't even notice.

Please remember this is a non-driving event. The best way to quickly exit the park is to utilize free shuttles or \$1 Taxicabs (the only way to directly exit Olin Park after GTOMW) and when you pull out your wallet, don't forget to tip your driver generously for getting you home safely. 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. If you choose not to use either of the services that we have arranged for you (i.e. if you choose to utilize Uber or Lyft), please note, that these services will not have direct access to the Park. They will pick you up on Sayle Street.

Reminder: please use the pedestrian pathway along Wingra Creek and cross under John Nolan drive to reach Sayle Street for pick up.

Cheers!

Mark Schnepfer
MHTG President

2017 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 (16) Assistant to the Chairman	SHELBY KUENZI (3) Pavilion/Brewers Dinner
STEVE ANDRUSZ (23) Tent Signs & GT Headquarters	MICHAEL KUENZI (3) Brewers Dinner
NICK BALAZS (3) Festival Layout	MARK LEITERMANN (10) Gate Keeper/Wristbanding
STEFAN BERGGREN (15) Ticket Production	MEG MADECKY (9) Trucking
BRYAN BINGHAM (27) Festival Grounds Mentor/Tasty Treats	SCOTT MAURER (12) Program Editor
CAROL BRACEWELL (14) Graphic Arts	JIM MAYHEW (12) Treasurer
TOM BROWN (14) Port-a-Potty Patriarch and Friday Set-Up	DON MCCREATH (23) Brewery Liaison Assistant
DUANE BUSCHER (2) Keg Inventory	PAUL MCGUIRE (4) Quartermaster
DAN BUSH (6) Courtesy Gate	PAUL MILLER (7) There's an App for That
CHERI CARR (11) Brewery Liaison Assistant	MARK MORRISON (18) Assistant to the Chairman
SCOTT CLIPPINGER (11) Sunday Cleanup	BOB PAOLINO (26) Large-format mass communications/program editor emeritus
MIKE DERESZYNSKI (17) Real Ale Assistant	DAVE PEGELOW (19) Vendors
BOB DROUTH (31) Chairman Bob Emeritus and Purchasing	JASON PENN (14) Brewer Check-In Assistant
CARL DUROCHER (15) Shuttles and Taxis	BRIAN PHILLIPS (4) Keg Inventory
JOE FARNSWORTH (1) Fri. Brewer Check-in	CAREY PIERSON (1) Fri. Brewer Check-in
JEFF FOLGERT (15) Care & Feeding of Brewers and Festival	GAIL PROPSOM (16) Mail Order Ticket Sales
BRUCE GARNER (17) Brewer Registrar	PAT PROPSOM (16) Cooling & Hydration Specialist and Site Mechanic
MARK GARTHWAITE (19) Chairman	DOUG RANDALL (4) Security & Parking
TED GISSKE (19) WORT FM/Music	KARI RANDALL (1) Cart Master
JENNIFER GOTTWALD (4) Post Event Cleanup	SCOTT REICH (12) Group Ticket Sales
DAN GUSTAFSON (8) Club Counsel and City Liaison Emeritus	JAQUIE RICE (11) Mistress of G.T. Eve
JOHN HARRINGTON (11) Gate Security	MARY ELLEN RIELAND (5) Presentation Tent
BOB HARVEY (9) Recycling and Garbage	BILL ROGERS (19) Clothier to the Czars
DAN HEDTCKE (15) Brewer Load-in	DAVE SAMPSON (1) Fri. Brewer Check-in
LES HOFFMAN (17) Real Ale Czar	ERIN SAVASKE (2) Fri. Night Party
PATRICK HUTTON (8) Cooling & Hydration Specialist and Site Mechanic	MARK SCHNEPPER (14) President
SAM JACKSON (3) Safety and Neighborhood Liaison	CHRIS SCHULTE (11) Real Ale Assistant
TONY JACQUES (19) Media Liaison	GLENN SCHULTZ (28) Mr. Bread
PETE JOHNSON (7) There's an App for That	MIKE SPROUL (16) Volunteer Coordinator
LEE JONES (2) Public Safety Liaison	KATE STALKER (18) Ticket Sales
RITA JONES (1) Presentation Tent	PETER STEINBERG (6) Data Hound
PAUL KINAS (21) Brewer Check-in	FRED SWANSON (24) Brewery Liaison
STEVE KLAFFKA (31) Emeritus Taste Buds	JESSE SWING (12) Keg Jockey
BRYAN KOCH (19) Chief Keg Jockey	CHUCK TALBOT (14) Ice Man
MARK KOCHANISKI (6) Bicycle Parking	AARON WALTERS (2) Fire Marshall
STEVE KRIEGER (10) Cellarman	JASON WALTERS (14) Site Manager & Vice Chairman
RALPH KUEHN (8) City Liaison	GREG YOUNKIN (25) Beer Counter & Weather Manager
	BRAD ZULICK (5) 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 (\$10.00) | Combination plate (choice of any 2 menu items) Food (\$10.00)

MILIO'S (F2) | Sub sandwiches (\$6.00) Chips, cookies, and pickles on a stick (\$1.50/ea.)

GLASS NICKEL (F3) | Cheese, Pepperoni, Sausage Pizza (\$4.00) | **FE-TALICIOUS**-Chunky marinara sauce topped with fresh spinach, diced red onions, ripe tomatoes, sliced mushrooms, and our house blend and feta cheeses. (\$5.00) **DELUXE**- Classic Italian sauce topped with pepperoni, fresh sliced mushrooms, yellow onions, green bell peppers and zesty Italian sausage with our house blend cheese (\$5.00) | Water (\$1.00)

FIB'S (F4) | Italian Beef/w Provolone & Sweet and/or Hot peppers (\$9.00) | BBQ Beef/w Provolone & Sweet and/or Hot peppers (\$9.00) | Philly Beef/w Cheez-Wiz & Sweet and/or Hot peppers (\$9.00) | Italian Sausage w Provolone & Sweet and/or Hot pepper (\$9.00) | Combo Beef/Sausage/w Provolone & Sweetand/or hot peppers (\$10.00) | Bottled Water (\$2.00) | San Pelligrino Sparkling Water (\$2.00) | Pop (\$1.00) | Chips (\$1.00)

GUILTY PLEASURES (F5) | S'mores Cupcakes (\$3.00) | Small Pretzel Bites (\$4.00)

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 (\$4.00) | Pulled pork sandwich (\$9.00) | Korean pork belly tacos (\$9.00) | Smoked pork tacos (\$9.00)

NUTCRACKER SWEET (F8) | German Roasted Almonds (Small \$4.00, Large \$8.00)

OSS MADISON (F9) | Banh Mi Sausage (\$7.00) | Doner Kebab Sausage (\$8.00) | "The Baumgartner Sausage" (\$7.00) | Landjaegers (\$4.00)

BANZO (F10) | Banzo Pita - Half (\$4.00/ Full \$8.00) | Banzo Platter (\$9.00) | Chick Pita Half \$5.00/Full \$9.00 |Chick Platter - \$10.00 | F-Bomb Pita (\$10.00) | F-Bomb Platter (\$11.00) | Harvest Pita (\$9.00) | Harvest Platter (\$10.00) | Sides (\$4.00)

MERCHANDISE (subject to change)

Brewers Supply Group | Briess | Creative Events | Fizzics | Glasses, Mugs & Steins | Hess Cooperage | Isthmus | Jenlis Inc | Klean Kanteen | MicroMatic | Mid country Malt Supply | Museum of Beer and Brewing | Wine & Hop Shop

HISTORICAL DISPLAYS

Hess Cooperage | Museum of Beer & Brewing

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.

Ass't Music Coordinator | Anonymice | The Pints | Old Cool | Traditional Frequency | Portable Quartet | Croaker | BingBong | Brew Unto Others | Froghopper Folk | Seven Stone Jones | Hops and Barley Trio | Urban Hurdles | Strung Up Four & TeA | Squirrel Gravy Music | Pocket Change | The Fancy Pears | Soggy Pony | Madison Cello Ensemble | Sortin' The Mail | Mama Digdown's Brass Band | Sherriff \$ The Outlaws | Panchromatic Steel

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.

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.

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. **Madison Fire Department EMS personnel and Lost and Found are located at the pavilion.** If you need emergency assistance, contact a staff member or a Madison police officer on site.

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 | West Madison Area Special Olympics | American Breweriana Association Foundation - Museum in Potosi | Mikayla's Grace | Wil-Mar | WORT | Madison Summer Choir | WYOU | RENEW | AIDS Network Ride | Grace Food Pantry | Oregon Pre-school | 100 Black Men | Goodman Community Center Thanksgiving basket | Vilas Zoo | Madison Area Community Land Trust | Ice Age Trail Alliance | Lego First League Team #1034 Chaos

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.
- Becky Wygonik for the logo design. See more of her work at www.bizy-doesit.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 11, 2018.**

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.

WOOD AGED BEER | MEAT & CHEESE

PATRICK LYNCH

LEAD PRODUCTION BREWER | UPLAND BREWING

CHRIS STEARLY

LEAD CELLARMAN | UPLAND BREWING

HOPSYNTH: Dry Hopped Sour Ale with Citra and El Dorado hops.

IRIDESCENT: Fruited Sour Ale with Apricot and Ginger.

OAK AGED TEDDY BEAR KISSES: Russian Imperial Stout.

MARGAWHEATA: American Wheat Ale aged in a Tequila barrel with salt and lime zest added.

2ND SESSION | 2:45 P.M.

BEER AND CIDER PAIRED WITH SMALL BITES

Goose Island Beers and Virtue Ciders present

JESSE VALENCIANA

NATIONAL BRAND ACTIVATION MANAGER AND COOKBOOK AUTHOR
GOOSE ISLAND BEER COMPANY

The Goose Island Brewing Co and Virtue Cider will be pairing one beer and one cider with each of 4 tasty apps, entrees and deserts (TBD)*

*accompanied by brewers, cider makers, cicerones and assorted chefs

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

GAIL AMBROSIOUS

CHOCOLATIER EXTRAORDINAIRE

RYAN KOGA

BREWMASTER | KARBEN4

MARI KLASNA

BRAND AMBASSADOR | KARBEN4

"The best part of pairing beer and chocolate is the journey. Join Gail Ambrosius and Ryan Koga of Karben4 for a beer and chocolate hop head trip as we guide you through five spectacular beer and chocolate pairings. There's something for everybody from mild ales to imperial IPA's and did we mention loads of chocolate?!"

THE ROOKIES

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

BADGER STATE BREWING CO. | 606
DEER CREEK BREWERY | 117
RESTORATION CIDER | 127
MELMS BREWING CO. | 120

STEELHEAD ALEWORKS | 913
THE BREWING PROJECT | 611
THE CIDER FARM | 118
TORNADO BREWING CO. | 124

**Celebrating
13 years of
REAL ALE!**



REAL ALE *FIRKIN*

FOR THE 13TH YEAR, the Great Taste presents the Real Ale Tent. It houses more than 70 cask ales served straight from the firkin. Find the bold **RA** next to beer listings.

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
12 years of
REAL ALE!**



**FIND ME IN
THE REAL
ALE TENT**

Here's a partial list:

2ND SHIFT BREWING | Little Big
Hop (Real Ale)

3 SHEEPS BREWING CO. | Fresh
Coast

ARCADIA ALES | Angler's Pale Ale

BENT KETTLE BREWING | Coconut
Habanero Porter | Coconut
Raspberry Porter

BROAD RIPPLE BREWPUB | Beerdy
McBeardface

BROADWAY BREWERY | Mexican
Porter | Raspberry Honey Wheat
| Toasted Sesame-Ginger Brown
Ale

CAPITAL BREWERY | Cask
conditioned Autumnal Fire

FAT HEADS BREWERY | Jungle
Juiced Head Hunter IPA

FOX RIVER BREWING CO. | CASK ALE

GREAT DANE PUB & BREWING CO. |
Denali IPA | Tangier IPA | Wooden
Ships ESB

HOP HAUS BREWING COMPANY |
Sunshine Daydream

HOUSE OF BREWS | Adobe IPA (on
cask)

LAKEFRONT BREWERY | 2016 Beer
Line Barley Wine | Brandy Barrel-
Aged Cherry with Vanilla

LIFT BRIDGE BREWING CO. | Tart
Pineapple Hop Dish

MAD ANTHONY BREWING CO. | Mad
Anthony Brewing Firkin

METROPOLITAN BREWING |
*Dry*wheel Pilsner Bier

NEXT DOOR BREWING COMPANY
| B.O.B. - Blood Orange Berliner
Weisse

OCTOPI BREWING | TBD

PARCHED EAGLE | Templeton Rye
Barrel-aged Cherry Brookie's
Sour Brown

PRAIRIE STREET BREWING CO. |
Friar Pedro's Belgian Sombbrero

SAUGATUCK BREWING CO |
Mandarina IPA

SHIPWRECKED BREWPUB |
Peninsula Porter

**SHORELINE BREWERY &
RESTAURANT** | Don't Panic EPA
w/ Citra + Mosaic

THE BREWING PROJEKT | Kung-
PaoWder IPA - CASK

THE LIVERY | Maillot Minuit

THIRSTY PAGAN BREWING | So
Firkin Hot

TIGHTHEAD BREWING CO. | Bear's
Choice

UPSTREAM BREWING CO. | Flagship
IPA with Lime Zest and Waimea
Hops

non alcoholic

ROOT BEER HERE



COURTHOUSE PUB (608) | PUB ROOT BEER

LIFT BRIDGE BREWING CO. (418) | LIFT BRIDGE ROOT BEER

TITLETOWN BREWING CO. (216) | SNO-CAP ROOT BEER

ZWANZIGZ BREWING (210) | ROOTBEER

THE BEER LIST STARTS HERE



23RD ST. BREWERY | 223

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS 66047

Established in 2006, 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 just under 1000 BBLs a year. 23rd St Brewery is a full service brewpub with daily food and drink specials, and we also distribute draught beer throughout the entire state of Kansas.

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

FIREHOUSE ALT: Style: Altbier. OG: 15.3. IBU: 37.0. ABV: 6.1. SRM: 13.0. Brewed with our friend Andy Booth from Lawrence-Douglas County Fire and Medical. This German style Altbier is copper colored with a malty flavor and a slight fruitiness due to its low fermentation temperature.

ROCK CHALK RASPBERRY WHEAT: Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 13.0. ABV: 5.2. SRM: 4.0.

WATERMELON WHEAT: Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 13.0. ABV: 5.3. SRM: 4.0. Our Wave the Wheat Ale blended with fresh juiced watermelon.

2ND SHIFT BREWING | 619

www.2ndshiftbrewing.com

1401 Olive Rd, New Haven, MO 63068

We are a St. Louis, MO based artisanal brewery that handcrafts artisanal beers in an artisanal handcrafted way that is artisanal and crafted very handcraftedly... artisanal.

BOURBON BARREL-AGED LIQUID SPIRITUAL DELIGHT: Style: Russian Imperial Stout. ABV: 11.5. Aged in Blanton barrels, LSD is a stout that is a chewy, chocolaty and a joy to behold. Just friggin drink it.

KATY: Style: American Wild Ale. OG: 11.0. IBU: 14.0. ABV: 5.4. Don't know what to call it besides a Brett Beer. This one gets aged for 3 months in oak barrels with *Brettanomyces Lambicus*, a cool yeast that gives this beer a wonderfully pretty aroma and flavor that everyone better like or else I'll look you up and teach you a lesson.

KATY WITH APRICOTS: Style: American Wild Ale. ABV: 5.4. Our brett beer Katy aged for three months on apricots.

LITTLE BIG HOP: Style: Session Beer. IBU: 8.0. ABV: 4.9. Some people would call this a session IPA but they would be wrong because that makes no sense. It's a low alcohol double IPA or maybe an imperial table beer or an American lager that uses ale yeast and 10 times the hops as normal. This beer is as cloudy and hazy as the River Des Peres. Hops used: Magnum, Cascade, Zythos, Simcoe, Columbus.

LITTLE BIG HOP (REAL ALE): Style: Session Beer. IBU: 8.0. ABV: 4.9. **RA** Some people would call this a session IPA but they would be wrong because that makes no sense. It's a low alcohol double IPA or maybe an imperial table beer or an American lager that uses ale yeast and 10 times the hops as normal. This beer is as cloudy and hazy as the River Des Peres. Hops used: Magnum, Cascade, Zythos, Simcoe, Columbus.

TECHNICAL ECSTASY: Style: Czech Pilsener. IBU: 40.0. ABV: 5.4. SRM: 4.0. Brewed with Bohemian Pils malt and Saaz hops Technical Ecstasy pours a stunning hazy straw color with an enormous dense white head, the hallmark of a fresh Pilsner. The hops' floral, slightly spicy aroma immediately lures you in. The medium-bodied mouth feel produces a soft, crackery maltiness immediately followed by spicy, slightly grassy notes. Blah blah, drink it.

3 SHEEPS BREWING CO. | 315

www.3sheepsbrewing.com

1327 Huron Ave, Sheboygan, WI 53081

Brewed with Heart & Science in Sheboygan, Wisconsin since 2012. We have an aversion to doing things the way they've always been done. We prefer to set our sights on something once thought impossible, and bury ourselves in scientific process until we achieve it. We're equal parts creativity and scientific process. Experimentation and balance. Heart & Science.

3 SHEEPS PILS: Style: German Pilsener. ABV: 5.3. Pilsner Lager brewed with Cascade hops

BOURBON BARREL AGED PAID TIME OFF: Style: American Double/Imperial Stout. IBU: 13.0. ABV: 13.8. Imperial Stout w/ toasted coconut, walnuts, and cocoa nibs aged in Bourbon Barrels

BOURBON BARREL AGED UBER JOE: Style: American Double/Imperial Stout. IBU: 13.0. ABV: 13.8. Imperial Stout brewed with coffee, cocoa nibs, and vanilla aged in Bourbon Barrels

BOURBON BARREL VENERATION: Style: Quadrupel (Quad). ABV: 13.0. Belgian Quad brewed w/ figs and molasses aged in a Bourbon Barrel. Only one barrel produced.

CASHMERE HAMMER: Style: American Stout. IBU: 29.0. ABV: 6.5. We really enjoy brewing with rye. It has a dry, spicy characteristic that plays very well with other flavors. In many styles of beer, a touch of rye can be used to bring balance to an otherwise one-directional taste. For this beer, though, we started with the rye and piled it on, ensuring it would play first fiddle. The rest of the ingredients-the base, dark, and caramel malts, along with the Czech Saaz hops-were selected for their ability to highlight the rye and play off of its boldness. Since large quantities of rye can sometimes yield an unpalatable harshness, the finishing touch on this brew was to nitrogenate rather than carbonate. The creaminess of the nitrogen pour smoothes the edge, making for very gentle, yet full-bodied beer. We hope you enjoy.

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

FRESH COAST: Style: American Pale Ale. IBU: 22.0. ABV: 4.8. Juicy Pale Ale brewed with Citra, Mosaic, and Amarillo hops

FRESH COAST: Style: American Pale Ale. IBU: 22.0. ABV: 4.8. **RA** Juicy Pale Ale w/ Extra Hops

GALAXY PALE ALE: Style: American Pale Ale. IBU: 22.0. ABV: 4.8. Juicy Pale Ale brewed w/ Galaxy and Amarillo hops

NITRABERRY: Style: Fruit/Vegetable Beer. IBU: 13.0. ABV: 3.5. Nitro Tart Blackberry Wheat ale

REBEL KENT: Style: American Amber/Red Ale. IBU: 13.0. ABV: 5.0. Amber ale brewed with Belgian yeast

WATERSLIDES: Style: American IPA. IBU: 60.0. ABV: 6.7.

4 HANDS BREWING CO. | 321

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.

CITY MUSEUM: Pilsner with tangerine and ginger

MADAGASCAR: Style: American Double/Imperial Stout. ABV: 9.3. Imperial Milk Stout aged in bourbon barrels with Madagascar vanilla beans

ON CUE: Style: Gose. ABV: 4.5. Tart ale with Himalayan sea salt, Hibiscus, and Cucumber

SEND HELP: Style: American Blonde Ale. IBU: 18.0. ABV: 5.0. Hopped up American blonde ale with El Dorado hops

SUPER FLARE IPA: Style: American IPA. IBU: 60.0. ABV: 6.5. India Pale ale with Mango, Guava, and Tangerine zest

5 RABBIT CERVEceria | 205

www.5rabbitbrewery.com

6398 74th St, Bedford Park, IL 60638

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

5 RABBIT: Style: American Blonde Ale. IBU: 30.0. ABV: 5.3. This is the easy drinker. An elegant golden ale that shows hints of light caramel and honeyed malt notes, carefully balanced with sophisticated European noble hop aroma, with fruity and spicy flavors. Capiche?

EL INIGO MONTOYA: Style: American Porter. ABV: 8.2. Award winning Bourbon barrel aged version of our Yodo con Leche. Imperial Porter aged in Wild Turkey Barrels with Costa Rican coffee and dulce de leche. Whoa!

MANGO CON CHILE PALETAS: Style: Fruit/Vegetable Beer. ABV: 3.5. A beer that captures the summer fun of Paletas, the Spanish word for "popsicles". This version is brewed with Mango and a hit of Chile that gives way to a perfect balance between sweet and heat.

PAPICHULO: Style: American Wild Ale. ABV: 9.8. Rare. This is a sour rare beer. It's sour, it's also rare, it's also excellent.

PINA DE MIS OJOS: Style: American Wild Ale. ABV: 7.0. Brewed with pineapple juice and peel, this refreshing kettle sour melds together flavors reminiscent of "tepache", an artisanal and naturally-fermented beverage usually sold chilled by street vendors. With a nose of fresh pineapple it pulls you in. A confident balance of slightly tart and slightly sweet invites you back again and like it or not, you're standing in midday Mexico City.

515 BREWING | 515

www.515brewing.com

7700 University Ave, Clive, IA 50325

Starting with a three-barrel system, 515 opened its doors for the first time in March of 2013. In June of 2015, we expanded by adding a brand new seven-barrel system along with additional fermenters and brite tanks. In October 2016, we won a gold medal at the Great American Beer Festival in the Fruit Wheat Beer category for our agave lime wheat beer, Mexican Spring.

BIG OJ: IBU: 69.0. ABV: 9.7. OJ IPA's Bigger, bolder brother

MEDIOCRE PALE ALE: Style: American Pale Ale. ABV: 6.2. Single Hop Mosaic Pale Ale

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

AEPPELTREOW WINERY | 615

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 cider making is an act of conservation, both in the cellar and in the field.

APPELY BRUT: Style: Cider. ABV: 7.0. **GF** Very dry champagne method cider

BARN SWALLOW DRAFT CIDER: Style: Cider. ABV: 6.0. **GF** Semi-dry American style cider

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0. **GF** Sweet-tart black currant and elderberry flavored cider

PERRY: Style: Cider. ABV: 7.0. **GF** Semi-sweet champagne method perry

POMMEAUX: Style: Cider. ABV: 18.0. **GF** Sweet fortified dessert cider

SISKIN SCRUMPY FARMHOUSE CIDER: Style: Cider. ABV: 6.0. **GF** Semi-sweet cider with bacon-like smokiness and tangy tickle

SPARROW SPICED DRAFT CIDER: Style: Cider. ABV: 6.0. **GF** Chai-like semi-dry spiced cider

AGAINST THE GRAIN BREWERY | 104

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!

70K STOUT: Style: American Double/Imperial Stout. ABV: 14.0. A silky smooth barrel aged imperial stout. It's really the best among all the K's.

CITRA ASS DOWN: Style: American IPA. OG: 18.6. IBU: 68.0. ABV: 8.2. SRM: 4.5. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety "Citra." Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

COQ DE LA MARCH: Style: Saison/Farmhouse Ale. IBU: 31.1. ABV: 5.8. Vous etes le coq de rien.... Suffice it to say, some beers are meant to be cocks of the walks, and some are not.

PRETTY WILLIE: Style: Russian Imperial Stout. ABV: 12.5. Bourbon Barrel-aged Russian Imperial Stout

SELL OUT IPA: Style: American IPA. IBU: 62.0. ABV: 5.5.

SIGURD VOS: Style: Smoked Beer. IBU: 28.5. ABV: 5.5. This traditional Norwegian ale was made with smoked malts and hand harvested spruce tips and fermented with kveik yeast. The resulting beer is smoky and crisp with flavors of resinous, citrus and candied orange peel.

ALARMIST BREWING | 505

www.alarmistbrewing.com

4055 W Peterson Ave, Chicago, IL 60646

An independent craft brewery and taproom on Chicago's NW side. We apologize in advance for anything we do this weekend.

ENTRENCHED IPA: Style: American IPA. OG: 16.5. IBU: 60.0. ABV: 6.5. SRM: 10.0. We made our IPA with a focus on the balance of German pale ale malt sweetness, Belgian biscuit malt breadiness, and constrained bitterness. Citra, Centennial, and Chinook hops finish the story in the dry hop. And god, what a great story.

LUPULINOPHOBIA III: Style: Belgian Pale Ale. OG: 12.0. IBU: 18.0. ABV: 4.8. SRM: 5.0. We single dry hopped our Phobophobia Belgian patersbier with New Zealand Motueka hops. Make sure you get to keep this beer as part of the divorce settlement.

LUPULINOPHOBIA IV: Style: Belgian Pale Ale. OG: 12.0. IBU: 18.0. ABV: 4.8. SRM: 5.0. In this version of our single dry hopped Phobophobia series, we made Mosaic the star of the show. We think Charlize Theron would really love this beer.

LUPULINOPHOBIA V: Style: Belgian Pale Ale. OG: 12.0. IBU: 18.0. ABV: 4.8. SRM: 5.0. Phobophobia meets Centennial hops in the dry hop. They fall in love. They have a baby. You are drinking their baby.

PANTSLESS PALE ALE: Style: American Pale Ale. OG: 15.0. IBU: 35.0. ABV: 6.0. SRM: 10.0. Our American Pale Ale was attacked by Mosaic hops. The beer surrendered. We bow to our Mosaic overlords.

PHOBOPHOBIA PATERSBIER: Style: Belgian Pale Ale. OG: 12.0. IBU: 18.0. ABV: 4.8. SRM: 5.0. Patersbier or "fathers beer" is a light, refreshing table beer consumed by monks when the abbot isn't looking. Ours has German pilsner malt, Czech Saaz hops, Belgian yeast, and so much love.

ALE ASYLUM | 130

www.aleasylum.com

2002 Pankratz Street, Madison, WI 53704

At Ale Asylum we brew beers in the tradition of our friend Crusty Oldbrewer who sent us on this path: brew honest, brew like you mean it. Thus, our beer is brewed and packaged with our own hands in Madison, WI. ALE ASYLUM is unfiltered and all natural. We use no additives, preservatives, fruit, horse hooves, fish guts, or extracts. Our ingredient list: water, malt, hops, and yeast. This is what we mean when we say our beer is FERMENTED IN SANITY. You know who makes it, you know what it's made with. You know after having one you'll want another.

12 OZ. CURL: ABV: 5.2. Clean, crisp, smooth, and supremely drinkable like a Pilsner oughta be. 12 oz. Curl is available on tap and in 12 oz. can 6-packs throughout Wisconsin and Illinois February 15 through the end of summer of 2017.

AMBERGEDDON: Style: American Amber/Red Ale. ABV: 6.8. Our West-coast style Amber is aggressively hopped, with a strong malt backbone and a mild hop bitterness in the finish. Ambergeddon is available year-round on tap, in 12 oz. bottle 6-packs, and 12 oz. bottle 12-packs throughout Wisconsin and Illinois

DR. VENNUM: Style: American IPA. ABV: 6.9. Ask your doctor if Venum is right for you (it is). Side effects include hints of mango and pineapple washing over your palate like a cool breeze on a warm summer day. Dr. Venum is available June through August on tap, in 12 oz. can 6-packs throughout Wisconsin and Illinois.

HOPALICIOUS: Style: American Pale Ale. ABV: 5.7. Eleven separate additions of Cascade hops give our flagship beer bold hop flavor and lush citrus aroma without crazy bitterness. This American Pale Ale is available year-round on tap, in 12 oz. bottle 6-packs, 12 oz. bottle 12-packs, 12 oz. can 12-packs, and 12 oz. can 6-packs throughout Wisconsin and Illinois.

IMPENDING DESCENT (2016): Style: Russian Imperial Stout. ABV: 10.5. Aged in a bourbon barrel, this traditional Russian Imperial Stout was made with British style yeast, Sterling hops and a premium malt bill.

IMPENDING DISSENT (2016): Style: Russian Imperial Stout. ABV: 10.5. Aged in a rum barrel, this hybrid Russian Imperial Stout was made with Belgian-style yeast, Sterling hops and a premium malt bill.

MERCY GRAND CRU (2015): Style: Belgian Strong Dark Ale. ABV: 10.5. This Belgian-style Grand Cru has a slightly spicy aroma and flavors of dark fruit and caramel that are harmonious with a classic finish. 2017 Mercy will be available on tap and in 12 oz. bottle 6-packs throughout Wisconsin and Illinois September through October.

OKTILLION: Style: Märzen/Okttoberfest. ABV: 6.0. his Märzen lager boasts 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. Oktillion is available on tap and in 12 oz. bottle 6-packs throughout Wisconsin and Illinois August through October of 2017.

ALLTECH'S LEXINGTON BREWING AND DISTILLING CO. | 109

www.kentuckyale.com

401 Cross St, Lexington, KY 40508

In the heart of Lexington, Kentucky, is Alltech Lexington Brewing & Distilling Co., a unique stop on the world-famous Kentucky Bourbon Trail® experience and one of only a handful of joint brewing and distilling operations in the world. The site is home to Town Branch Distillery and our brewery, which produces the Kentucky Ale® family of beers. It is the oldest craft brewery in Lexington. Alltech founder and president Dr. Pearse Lyons acquired the 200-year-old Lexington Brewing Company in 1999 and resurrected the Lexington brewing and distilling tradition that dates back to 1794.

KENTUCKY BOURBON BARREL ALE: Style: American Strong Ale. IBU: 20.0. ABV: 8.2. Award-winning Kentucky Bourbon Barrel Ale® is a unique sipping beer with the distinctive nose of well-crafted bourbon. Our Kentucky Ale® is aged for up to 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. Pleasantly smooth and robust, Kentucky Bourbon Barrel Ale may also be served as an aperitif or after-dinner drink. Launched in 2006, it has grown to become the flagship beer of the premier name in barrel-aged beers: Alltech Lexington Brewing and Distilling Company. Hops: Fuggles, East Kent Goldings Malts: 2 Row Pale, Caramel 40, Aromatic Malt, Carapils, Malted Wheat

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. This robust, limited release seasonal makes for a flavorful sipping beer to slowly warm up with as the weather cools. Hops: Fuggles, East Kent Goldings Malts: 2 Row Pale, Caramel 40, Carapils

KENTUCKY RICKHOUSE SERIES: BREAK IN THE LAW: Style: American Double/Imperial Stout. ABV: 14.0. A 14% ABV Brown Sugar Imperial Stout aged in freshly dumped Kentucky bourbon barrels.

KENTUCKY VANILLA BARREL CREAM ALE: Style: Cream Ale. IBU: 22.0. ABV: 5.5. A perfect blend of vanilla and bourbon notes make this cream ale irresistible. Kentucky Vanilla Barrel Cream Ale is our take on a classic American style of beer. We took a cold-conditioned cream ale, brewed with a hint of flaked corn and bourbon vanilla beans, and aged it in freshly decanted bourbon barrels for a minimum of two months. Kentucky Vanilla Barrel Cream Ale's medium body and 5.5% ABV make it the perfect barrel-aged beer for an all day event. Hops: Centennial Malts: 2 Row Pale, Munich 10, Crystal 60, Biscuit Malt, Flaked Maize

ALT BREW | 517

www.altbrew.com

1808 Wright St, Madison, WI 53704

At ALT Brew, we have a very simple mission: to make gluten-free beer that tastes good. It is our belief that, despite what your body demands, quality beer should never be sacrificed. This simple idea is what we are all about.

BELGIAN SUNSET: Style: Tripel. ABV: 8.2. **GF** Brewed with malted teff, a gluten-free Ethiopian grain. Full-bodied, finished with orange peel and coriander for a beer that is meant to be enjoyed.

COPPERHEAD: Style: American Brown Ale. ABV: 5.2. **GF** GABF SILVER MEDAL WINNER With a striking copper color this Copper Ale is made with roasted millet for a malty, chocolaty, supremely drinkable beer.

HOLLYWOOD NIGHTS: Style: American IPA. ABV: 7.2. **GF**

KICKBACK: Style: Kölsch. ABV: 5.5. **GF** Light, clean, straw-yellow hue. Kickback, relax you deserve it.

RUSTIC BADGER: Style: Saison/Farmhouse Ale. ABV: 6.6. **GF**

SUMMER SOLSTICE SAISON: Style: Saison/Farmhouse Ale. ABV: 5.0. **GF**

ARCADIA ALES | 322

www.arcadiaales.com

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

Arcadia Brewing Company was established in 1996 as a microbrewery that specializes in blending British-style ales with American innovation. All of our beers are still produced using our own proprietary yeast strain in open-topped fermenters.

ANGLER'S PALE ALE: Style: English Pale Ale. OG: 10.5. IBU: 25.0. ABV: 4.5. SRM: 14.0. **RA**

BARREL AGED CEREAL KILLER: Style: English Barleywine. OG: 25.0. IBU: 15.0. ABV: 12.0. SRM: 24.0.

CHEAP DATE: Style: American Blonde Ale. OG: 10.5. IBU: 30.0. ABV: 4.3. SRM: 2.0.

MANGO SUPRISE: OG: 15.0. IBU: 55.0. ABV: 6.7. SRM: 4.0.

SIPPELICIOUS: Style: Hefeweizen. OG: 15.0. IBU: 12.0. ABV: 6.8. SRM: 4.0.

ATWATER BREWERY | 128

www.atwaterbeer.com

237 Jos Campau, Detroit, MI 48207

Located in Detroit's historic Rivertown district, and housed in a 1919 factory warehouse, Atwater Brewery was founded in March of 1997 with the purpose of carrying on the rich history of breweries in Detroit. Our brewing process, however, is over 200 years old. Our imported Kasper Schultz brew house allows us to brew our brands in the true heritage-style of traditional German lagers. All of our main brewing equipment was brought in from Germany,

where precision and passion for beer has its roots. "We drink all we can and sell the rest."

DECADENT DARK CHOCOLATE: Style: American Brown Ale. IBU: 11.0. ABV: 5.0. So much decadent dark love in a bottle, you'd think it was straight from the chocolate factory. Crack one open and prepare your senses for a bold aroma mixed with a scintilla of roasted nuttiness. Smooth and creamy but never too sweet on the tongue, this one is a palate pleaser brewed to bring on the inner chocoholic in all of us. Choc one up for the good guys.

DIRTY BLONDE ALE: Style: American Pale Wheat Ale. OG: 11.0. IBU: 8.0. ABV: 4.5. SRM: 2.2. From mild to wild this one's the perfect companion for whatever you're up for. Crisp wheat smoothness gives way to a touch of coriander snap and a kiss of sweet orange peel perk that lingers on your lips. With a beautiful cloudy golden hue and ample head this one makes you love her more with every pour.

VANILLA JAVA PORTER: Style: American Porter. OG: 13.6. IBU: 13.0. ABV: 5.0. SRM: 30.0. This is VJP - an easygoing dark beer with the makings of both a sweet-vanilla coffee house java and a smoky English style porter. Despite its looking every bit as black as a regular dark roast Joe, it goes down like it's frothy with cream and sugar.

WHANGO: Style: American Pale Wheat Ale. IBU: 14.0. ABV: 4.9. Tropical paradise in a bottle. Get your mouth ready for the perfect balance of mango sweetness and refreshing wheat flavor. Clean and crisp on the tongue, fill your vessel with this laid-back sipper and set sail for the Isle of WHANGO. It was brewed to overwhelm but never overpower.

AUGUST SCHELL BREWING CO. | 116

www.schellsbrewery.com

1860 Schell's Rd, 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.

BANANAS FOSTER: Style: Weizenbock. ABV: 8.1. Bananas Foster Weizenbock is the 11th edition of the Schell's Stag Series, a experimental collection of limited edition brews. It feature banana and clove notes on the front end accompanied by a malt backbone and a cinnamon twist finish.

CAVE AGED BARREL AGED #3: Style: Doppelbock. ABV: 9.0. A dark lager aged in whisky and bourbon barrels stored in natural cooled historic ice caves below our brewery brought together to create the 3rd Edition of Cave Aged Barrel Aged

FIREBRICK: Style: Vienna Lager. ABV: 5.0. Schell's Firebrick, named after the bricks that line Schell's old boilers, is a refreshing all-malt lager with an amber-red hue that reflects the feeling of the brewery itself. It has a subtle maltiness combined with a hint of hoppy taste that creates a mild, pleasantly drinkable beer. It is made with four specialty malts, along with Vanguard, Chinook and Hallertau hops.

FORT ROAD HELLES: Style: Munich Helles Lager. ABV: 5.1. A project five years in the making, this beer is brewed with 100% local barley malt, grown 10 miles from the brewery. After a chance meeting with the head agronomist from the University of Minnesota lead to a challenge to bring back barley being grown in southern Minnesota, we are proud to partner with a 6 generation family farm to grow all the barley used to brew this beer. A slight malt sweetness is delicately balanced by a mild hop bitterness and a crisp lager finish.

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 NORDEAST: Style: American Amber/Red Lager. IBU: 16.0. ABV: 4.7. Light maltiness and hop aroma with a mild bitterness. Smooth taste with excellent drinkability

HEFEWEIZEN: Style: Hefeweizen. IBU: 12.0. ABV: 4.75. A refreshingly light character with a higher than normal carbonation level. An authentic Bavarian Weizen yeast gives this straw-colored beer a slight citric tang and faint but discernible banana and clove aroma. 2013 World Beer Championship Gold Medal. Available July-August.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.5. With its bright copper-orange color, it is quite symbolic of the autumnal shift of the season. A slightly higher strength, and warm malt body make it the perfect companion for the crisp fall weather in Wisconsin. The use of Munich and Vienna malts give the beer its toasty

malt backbone, and melanoidin-rich flavor and aroma. It has a soft malt sweetness, pleasant mouthfeel and a slight spiciness. Hop character is subdued, as the malt takes center stage with this beer.

PILS: Style: German Pilsener. IBU: 40.0. ABV: 5.0. Schell's Bavarian Pils is a shining example of the true European Pilsner style beer. Brewed with 100 percent barley malt, where the Sterling Hop flavor is showcased. Its full hop characteristic and delicate aroma were developed in Pilsen, Bohemia around 1840.

SHOCKED: Style: Fruit/Vegetable Beer. ABV: 4.6. Schell Shocked is a clear, golden radler style beer. It's light, crisp body combines mild malt flavor, hop bitterness and a sensational citrus essence. Ideal for those sun-kissed afternoons, this invigorating blend provides the ultimate in summer refreshment.

SOUR/FASS-TBD: Style: Berliner Weissbier.

B. NEKTAR MEADERY | 108

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 CHIPOTLE ON NITRO: Style: Mead. ABV: 14.0. **GF** The sweet matches the heat in this brilliant wine with a kick. Bold, sweet cherry rolls seamlessly into a mild honey character that's quickly engulfed by a kick of smoky chipotle peppers that warms and tingles the mouth. Full-bodied with a wonderful balance of sweet and heat that lingers in the finish. Deep ruby-red, still and brilliantly clear with thick, streaming legs.

DUDES RUG: Style: Cider. ABV: 5.5. **GF** Hard cider with tea and Chai spices

FUNKY MONKEY: Style: Mead. ABV: 12.0. **GF** Mead with Cherry and Hops

NECROMANGOCON: Style: Mead. ABV: 6.0. **GF**

STUPID MAN SUIT: Style: Cider. ABV: 5.5. **GF** Crisp apple and cherry forward. The sides of the tongue garner the tartness of dry apple and unripened berries while a mild sweetness rounds and balances. Medium body with a dry, refreshing finish.

TEQUILA BARREL AGED TUCO-STYLE FREAKOUT: Style: Mead. ABV: 7.0. **GF** Our good old pal Tuco-Style Freakout is AMAZING by itself, but hey, we got some time on our hands so we decided to toss some of the Tuco-Style Freakout into some Tequila barrels and see what would happen. Well, it's just TIGHT, TIGHT, TIGHT!

TUCO-STYLE FREAKOUT: Style: Mead. ABV: 6.0. **GF**

ZOMBIE KILLER: Style: Cider. ABV: 5.5. **GF**

BACKPOCKET BREWING | 623

www.backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

Backpocket Brewing is celebrating our 5th year anniversary this month! We are a state of the art brewing facility and taproom in Coralville, Iowa, just outside of Iowa City. Consumer demand for both draft and bottles led to the expansion, which affords the brewer an ultimate capacity of 25,000 bbls annually. While the focus is full-favored German-style Lagers brewed in accordance with Reinheitsgebot, more adventurous styles are also produced in small batches for taproom visitors and limited distribution. We have brought a few of these along for you to enjoy here at the Great Taste.

HAWKTOBERFEST: Style: Märzen/Okttoberfest. ABV: 5.3. Pours with an off-white head with a color of bright orange. Aroma of toasted bread and slight toffee. The flavor opens with a full assault of bready German malt and hints of toasted nuts with a full mouth feel. The hops are only noticeable in the finish.

NEWBO: Style: Czech Pilsener. IBU: 44.0. ABV: 5.9. Heavy nose of dank orange, citrus zest, and hops. Full mouthfeel, almost juice-like. Bready pilsner backbone.

RAYGUN: Style: American IPA. IBU: 67.0. ABV: 7.8. Galaxy and Topaz-hopped IPA with strong aromas of passionfruit and pineapple. No noticeable malt character. Begins

with hop bitterness through the mouth into the back of the throat. Hint of alcohol is present, but only in the finish.

TANNHAUSER GATE: Style: Gose. IBU: 4.0. ABV: 4.0. Opens up with spice notes from a blend of orange peel, and coriander on top of a base balanced between tart and salty.

ROOKIE

BADGER STATE BREWING COMPANY | 606

www.badgerstatebrewing.com

990 Tony Canadeo Run, Green Bay, WI 54304

Destination craft brewery, tap room, beer garden, and upscale event hall located in the Lambeau Field Stadium District. Featuring a beer-only Tap Room with 24 beers on tap that are all from the state of Wisconsin. The brewery also cans and bottles a variety of beers on site as well.

BUZZY BADGER: Style: English Brown Ale. ABV: 6.0. Coffee Ale

CABERNET BARREL-AGED GOLD ALE: Style: Belgian Golden Strong Ale. ABV: 9.0. Belgian Style Golden Ale aged 8 months in Cabernet barrels.

CHILE GORDO (FORMERLY EL GUAPO): Style: Herbed/Spiced Beer. ABV: 8.0. Brewed as an alternative to standard Bock-style beers of the spring season, this light porter aged on fresh jalapenos helps welcome summer with a touch of its own heat. Cherrywood smoked malt and jalapeno's give this spring seasonal a roasted smoky background with a bit of peppery kick on the finish.

MANGOTOPIA: Style: American IPA. ABV: 7.0. IPA brewed with mango tea.

MEAN GREEN: Style: American IPA. ABV: 7.2. IPA brewed with tangerine peel and NZ hops

ON WISCONSIN RED ALE: Style: American Amber/Red Ale. ABV: 6.5. Here's to you, Wisconsin! We crafted this malty-sweet amber red ale with a light selection of barley complimented by zesty hops that add a bit of orange zest to the beer.

BARLEY JOHN'S BREWING COMPANY | 518

www.barleyjohnsbrewery.com

1280 Madison Ave, New Richmond, WI 54017

Barley John's Brewing Co. 1280 Madison Ave. New Richmond, WI 54017 A decoction capable 30 bbl brew house that is 100% USA. We can proudly say we used all local manufactures from the Midwest to build the brewery! We have an amazing taproom and kitchen with patio seating. We host special events and tours. Check the website or call for hours of operation. Cheers !!!
Barley John

BROKEDOWN BRIDGE: Style: American IPA. OG: 1050.0. IBU: 120.0. ABV: 5.0. A hazy Summer IPA packed full of juicy hops!

DARK KNIGHT RETURNS: OG: 1.12. IBU: 80.0. ABV: 12.0. Barrel aged imperial porter. The Dark Knight Returns is the second use of the barrels contributing a softer bourbon note. Dark fruit, caramel, vanilla, chocolate, coffee, and mocha notes. Be at gnome in the night.

LITTLE BARLEY SESSION ALE: Style: American Pale Ale. OG: 10.4. IBU: 18.0. ABV: 4.2. A fine American Ale brewed with choice barley & hops for smooth, easy-drinking enjoyment. Not bitter, not sweet.. mmm gnome good beer.

MANGO DOUBLE PALE ALE: Style: Fruit/Vegetable Beer. OG: 14.0. IBU: 50.0. ABV: 6.0. A strong pale ale brewed with Mango juice.

WILD BRUNETTE WILD RICE BROWN ALE: Style: American Brown Ale. OG: 17.3. IBU: 50.0. ABV: 7.2. My signature brown ale is inspired by a special lady. It has rich toasted malt, hints of soft chocolate and dark fruit, with subtle vanilla notes. It is complex and smooth and just like that wild brunette, simply phenomenal.

BEGYLE BREWING COMPANY | 419

www.begylebrewing.com

1800 W Cuyler Ave, Chicago, IL 60613

Begyle Brewing is a community supported brewery located in the Ravenswood Industrial Corridor. We are a small brewery, with a retail store and taproom.

BELL'S BREWERY | 513

www.bellsbeer.com

355 East Kalamazoo Ave, Kalamazoo, MI

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

2016 EXPEDITION STOUT:

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

BAXTER'S DELIGHT:

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

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

BLACK BEARD'S BEAR HUG:

BOURBON BARREL 30TH ANNIVERSARY: Style: Russian Imperial Stout.

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.

ECCENTRIC ALE 2015: Style: Cream Ale.

KIWI CLUB:

LL COFFEE MILK STOUT:

LL SCOTCH ALE: Style: Scotch Ale/Wee Heavy.

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

PORT BARREL AGED EXPEDITION STOUT: Style: Russian Imperial Stout.

RASPBERRY WILD ONE: Style: American Wild Ale. ABV: 6.5.

SAUTERNES BARREL AGED MERCURY: Style: Belgian Pale Ale.

TRAVERSE CITY 355E: Style: American Stout.

TRAVERSE CITY 355E W/VANILLA: Style: American Stout.

TRAVERSE CITY CHERRY THIRD COAST OLD ALE

TRAVERSE CITY JUPITER

BENT PADDLE BREWING CO. | 227

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. There's middle of the road, and there's middle of the river. And if there's one thing that's important in the middle of the river—it's balance. 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. Lake Superior's average temperature is 42° F. We serve our beer at 42° F. Coincidence? We think not.

BENT HOP: Style: American IPA. IBU: 68.0. ABV: 6.2. An unexpected visual bend to an American India Pale Ale, this style is one that stands out in a crowd, or if you're more like us—enjoyed at a campsite...with no crowd. This non-traditional IPA is golden in color with an enormous floral/citrus hop aroma and a supporting malt profile. 10% of the world's fresh water is found in Lake Superior. 100% of our beer made with that water.

COLD PRESS BLACK: Style: American Black Ale. IBU: 35.0. ABV: 6.0. Bent Paddle Black combined with Duluth Coffee Company's Cold-Press coffee. Smoother than campfire coffee without the mess of the grounds. Lake Superior is managed through a binational agreement much like our partnership between local crafters.

KANU: Style: American Pale Ale. IBU: 48.0. ABV: 4.8. The “Weekend Warrior”, the “Tin Tank” the “Camp Classic”—most canoeists experienced their first paddle in an aluminum canoe. They are perfect for the beginner-rugged, stable and not to mention glaringly bright! Kanu Session Pale Ale pays homage to that nostalgic entry point into paddling life. Brilliant hop expression with a structural malt “hull”, this Session Pale is designed to accompany your journey. Grab a 12'er and climb aboard our craft!

PADDLE BREAK BLONDE: Style: Belgian Blone Ale. IBU: 17.0. ABV: 6.0. This Blonde balances hints of citrus and Belgian yeast much like you balance a canoe on your shoulders. Effortlessly. There are over 5,000 park campsites across Minnesota. Each one with the perfect ambiance to sit back and enjoy our Blonde Ale.

RASPBERRY ROOF RACK: IBU: 27.0. ABV: 5.7. Our Roof Rack Lager infused with fresh raspberries!

ROOF RACK LAGER: Style: Vienna Lager. IBU: 27.0. ABV: 5.7. The end of paddling season comes with a sense of the bittersweet—just like our Roof Rack Lager. This Vienna-Style Lager plays malty with a bit of toastiness from Vienna Malt and is dry-hopped with Mandarina Bavaria hops. Hoist your craft to your roof rack and enjoy this festive lager! Hwy 61 traces the north shore of lake superior, offering scenic views of the lake while following the foothills of the sawtooth range.

VENTURE PILS: Style: Czech Pilsener. IBU: 38.0. ABV: 5.0. This craft lager harmonizes noble hops and premium malts found in North America and Europe. We did the traveling to save you the paddling. 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. Soft water makes the perfect pilsener. That's why Lake Superior water is perfect for our beer.

BENT KETTLE BREWING | 911

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.

BENT RIVER BREWING CO. | 105

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. 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.

BLUEBERRY SOUR: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.0. Wheat ale soured with lacto with real blueberry's added.

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.

STRAWBERRY MILSHAKE IPA: Style: American IPA. IBU: 70.0. ABV: 8.0. Brewed with mosaic and citra hops. Vanilla and real strawberries added. If it's not here be sure to ask Pat why and tell him he ruined your fest experience.

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.

BILOBA BREWING CO. | 425

www.bilobabrewing.com

2970 N Brookfield Rd, Brookfield, WI 53045

A small craft brewery located in Brookfield, Wisconsin. Our name was chosen for the Ginkgo tree which is a unique species with no close living relatives, with somewhat erratic branches yet deeply rooted. Our beers will be unique and eclectic, yet our company will be strongly rooted in the community and our passion to produce great beers.

BILOBA BLANC: Style: Witbier. IBU: 11.0. SRM: 2.0. Ale that is cloudy white in color, smooth mouth feel with coriander and bitter orange flavors and aroma

GOLDENSLUMBERS: Style: Belgian Golden Strong Ale. IBU: 25.0. SRM: 5.0. Ale with subtle spice and fruit flavors, malty profile with a spicy citrus aroma.

HEFEWEIZEN: Style: Hefeweizen. IBU: 9.0. SRM: 7.0. Slightly cloudy beer with upfront banana and clove aroma and flavor

SAISON DE VIN: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 7.0. SRM: 5.0. Ale aged in Chardonnay wine barrels and sweet orange peel for a fruity spicy finish

SMOKIN' GRAMMA: Style: Scotch Ale/Wee Heavy. IBU: 30.0. ABV: 8.25. SRM: 20.0. A Scottish Wee Heavy aged in bourbon barrels. Full body, dark brown, semi-sweet with hints of vanilla and bourbon.

SOUR SMOKIN GRAMMA: Style: Scotch Ale/Wee Heavy. IBU: 30.0. SRM: 20.0. Ale aged in Woodford Reserve barrels for 2 years with added lactobacillus to give it an up front sourness that melds nicely into flavors and aromas of dark fruit, caramel and leather

BLIND PIG BREWERY | 308

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, and Brett Updyke brew several times a week on both a 4 barrel system and a 10 barrel 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 an authentic 1859 back bar, 200 year old barn beams, tables from Svoboda's Nickleodeon in Chicago, the loveliest beer garden in town, a pub trivia night, and best of all—no TVs! Find our draught beer all over Illinois and look for our bottles which will debut shortly!

BLACK CURRANT SOUR: Style: American Wild Ale. OG: 1.054. IBU: 17.0. ABV: 5.4. A dark sour ale made with six malts and heaps of black currants. Jammy fruit flavors mingle with hints of chocolate, then it finishes slightly sweet and tart.

BLUE PILS: Style: German Pilsener. OG: 1.049. IBU: 32.0. ABV: 5.0. Our continental-style Pilsner is hopped with German and Czech hops and lagered for six weeks. Never filtered, never pasteurized.

BRETT IPA: Style: American IPA. OG: 1.069. IBU: 65.0. ABV: 7.3. Our Brett IPA is fermented exclusively with *Brettanomyces var Drei*, a wild yeast that produces uniquely fruity flavors like pineapple and bubble gum. Dry hopped with Chinook & Ekuanot.

COLUMBIA STREET COFFEE STOUT: Style: American Stout. OG: 1.054. IBU: 49.0. ABV: 5.4. Cold-steeped coffee from Champaign's Columbia Street Roastery (2.5 pounds per barrel!) adds an extra dimension of roastiness to our dry Coffee Stout. Each pint contains roughly 1/4 cup of coffee. Wake up and relax at the same time!

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.

THE MYSTERIOUS 600TH BREW: Style: American Barleywine. OG: 1.1. IBU: 90.0. ABV: 9.9. Our 600th batch is a pale, hoppy barleywine. Four malts and five hop varieties mysteriously merge in this beast of a brew. Today's keg has been specially dry-hopped with Denali.

TOTAL ECLIPSE OF THE TART: Style: American Wild Ale. OG: 1.072. IBU: 49.0. ABV: 7.5. Brewed in anticipation of the coast to coast total solar eclipse occurring on August 21, 2017. First we kettle soured a dark red wort, then fermented it with 100% Brett Drei. Sour, funky, awesome!

U OF IPA: Style: American IPA. OG: 1.065. IBU: 66.0. ABV: 6.5. Our flagship IPA is made with 3 malts and an unusual blend of 4 hops.

VIENNA TO MUNICH IPA: Style: American IPA. OG: 1.064. IBU: 70.0. ABV: 6.5. This German malt inspired IPA was brewed with Vienna and Munich malts which gives the beer its deep golden color and aromatic hints of caramel and biscuit. Dry hopped with a generous amount of Centennial.

BLIND TIGER BREWERY | 208

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

2014 World Beer Cup Champion Brewery & Champion Brewmaster in the Large Brewpub category! We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about 1300 barrels a year. Our brews have gathered 21 national and international awards over the past 22 years. Our Brewpub is located at 37th & South Kansas Avenue. Keep an eye open for the Blind Tiger Beer Backpacks. We will be walking among you dispensing samples of select beer to the needy folk in the Johnny lines! Have Beer, Will Travel!

BASIL BEER: Style: Herbed/Spiced Beer. OG: 1.068. IBU: 16.0. ABV: 6.8. SRM: 7.0. Basil Beer 6.8% ABV, 16 IBUs Our 2014 Great American Beer Festival Gold Medal Winner! We grow our own sweet basil for this aromatic brew. Basil is a fantastic culinary herb long used in Italian cooking. We find it lends its nuances to beer very well. We start with our Maibock as a base for this beer. Maibock has a malty sweetness that blends well with the licorice like flavor and aroma of the sweet basil. Goes well with spicy Thai food!

CAPITAL CITY KOLSCH: Style: Kölsch. OG: 1.048. IBU: 18.0. ABV: 4.6. SRM: 3.0. Gold Medal! 2012 Great American Beer Festival Kölsch is great for those who enjoy light beers or American style pilsners. Kölsch is an ale that tastes like a lager. The light and subtle flavors of Kölsch are familiar and yet more complex than typical American macro beers. We use German Pilsner and Wheat malts coupled with Noble hops and German Ale yeast to create the authentic flavor of this classic style.

CUVEE DE RENE: Style: Lambic-Fruit. OG: 1.056. IBU: 13.0. ABV: 5.6. SRM: 18.0. This is a Belgian inspired Wheat Ale brewed with Oregon grown red raspberries. In fact, 2 pounds of them in every gallon of beer! The flavor displays a sweet tartness from the raspberries and the yeast strain we use. Named for the Brewmaster's lovely wife, it means vat or cask of René's very special beer.

MAIBOCK: Style: Maibock/Helles Bock. OG: 1.068. IBU: 16.0. ABV: 6.8. SRM: 16.0. Our most decorated beer. Silver Award Winner! 2014 World Beer Cup This quaint looking beer is very strong! Consider yourself warned. Yes, this German style bock is golden and bright, not dark. Mai means May and well, Bock means goat, but that's another story. May means Spring and after a long winter of drinking dark beers, Germans were ready for a bright golden beer to celebrate spring. And that's where babies come from.

MUNICH DUNKLES: Style: Munich Dunkel Lager. OG: 1.058. IBU: 15.0. ABV: 5.7. SRM: 18.0. Munich Dunkles 5.7% ABV, 15 IBUs Our 2014 World Beer Cup Gold Award Winner! This dark lager beer is brimming with malt character and flavor. The malt bill calls for more than 50% Munich malt! The color of this beer is like rich mahogany. Noble hops add aroma and help balance the malt sweetness. Low hop bitterness with a clean finish. Don't be afraid of the dark!

SOUR CUVEE DE RENE: Style: Mixed-Fermentation Sour. OG: 1.06. IBU: 13.0. ABV: 5.6. SRM: 18.0. Cuvée de René Raspberry Wheat Ale soured on two years in a Chardonnay Barrel.

TOP GUN IPA: Style: American IPA. OG: 1.07. IBU: 60.0. ABV: 7.0. SRM: 8.0. Top Gun IPA 7% ABV, 60 IBUs San Diego Style IPA On a trip to San Diego for the World Beer Cup we had several opportunities to soak up the local beer scene. San Diego area brewers

and their aggressively hopped beers have made the west coast style of brewing famous. This IPA employs an indecent amount of Simcoe & Amarillo hops. The color is reminiscent of a San Diego Sunset. The body is light and dry.

BLUE CAT BREW PUB | 312

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. 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.

HOWLING MAN IMPERIAL IPA: Style: American Double/Imperial IPA. IBU: 75.0. ABV: 9.3. SRM: 6.4. The Big Brother of the classic India Pale Ale, Howling Man has the creamy, full body of a stout with the hoppiness of an India Pale Ale. Howling Man has an incredible profile of both floral almost sweet hoppiness combined with a crisp hop bitterness. Sit back, relax and howl!

PHIL: Style: American Pale Ale. IBU: 37.0. ABV: 5.0. SRM: 6.5. What can you say? It's Phil. He's a pale ale but tastes like a hoppy Kölsch! No special conditioning, no obscure ingredients, no double entendres or six page descriptors, just a straight up damn good summertime brew. He's Phil, just Phil!

TUCKS TENACIOUS TRIPPEL: Style: Tripel. IBU: 22.0. ABV: 9.0. SRM: 4.1. 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 | 102

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 The Oven "above the pub" (with our new fire oven) is on the second level. 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 or Oven above the Pub.

OLD KNOTHEAD BARLEY WINE: Style: American Barleywine. OG: 1.1. IBU: 60.0. ABV: 11.2. Big in every way; malty, hoppy, boozy, and embracing sip after rich, glorious, complex sip, The Blue Heron's Old Knothead is our nod to this regaled and illustrious brewing tradition. Also of note is this brew's self-descriptive, eponymous nomenclature regarding its creator: here's mud in your eye!

RAUCH 'EM SOCK 'EM AMERICAN ALE: Style: Smoked Beer. OG: 1.056. IBU: 24.0. ABV: 6.1. Rauch (pronounced rowk) bier is among German's oldest and noblest beer styles, with Bamberg at its epicenter. This beer greets the palate with slight malty sweetness and elusive teasing of smoke.

SOUTHBOUND CHILI RYE: Style: Chile Beer. OG: 1.06. IBU: 25.0. ABV: 6.3. The smooth, rich flavor and texture of rye malt pairs with sassy red pepper spiciness, lingering and blending with the lush greenness of Anaheims and Jalapenos, sending your taster on a delightful multicultural beer journey!

WHITE FANG INDIA GOLD ALE: OG: 1.061. IBU: 61.0. ABV: 6.6. A light-bodied golden ale with hop teeth, this IGA is a rushing river of flavor sensation featuring mountains of grapefruit, mango, and papaya in a bright yellow, crisp-malted ale.

BOS MEADERY | 219

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. **GF**

BLACK OAK PEPPER: Style: Mead. **GF** This is a bourbon barrel-aged version of our Black Pepper Mead.

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

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

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

EQUINOX: Style: Mead. ABV: 11.0. **GF**

FIRE WALK WITH MEAD: Style: Mead. **GF** This is a bourbon-barrel aged cherry session mead finished with cinnamon and cayenne.

FOREST OF EQUILIBRIUM: Style: Mead. **GF** This botanical session mead is infused with spruce tips, juniper berries and rose petals. Reminiscent of gin.

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

HAMMER-SMASHED CHERRY: Style: Mead. **GF**

MAGIC CARPET RIDE: Style: Mead. ABV: 6.5. **GF**

POMEGRANATE PYMENT: Style: Mead. ABV: 11.0. **GF**

BOULEVARD BREWING COMPANY | 112

www.boulevard.com

2501 Southwest Blvd, Kansas City, MO

Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest, with full or partial distribution currently in 38 states. Since 1989 our brewery has remained dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques. Our selection of fine ales and lagers include the Midwest's best-selling craft beer, Boulevard Unfiltered Wheat Beer, our flagship Boulevard Pale Ale, and The Smokestack Series line of artisanal beers. We are proud to be Kansas City's Beer, and Missouri's Largest Independent Brewery.

COLLABORATION #6: IBU: 29.0. ABV: 12.5. We invited Matt Brynildson, brewmaster for Firestone Walker into our barrel-aging cave to taste beers with Boulevard Brewmaster Steven Pauwels. Armed with their palates, some graduated cylinders, nearly two dozen tulip glasses and a few bottles of Firestone Walker's barrel-aged beers, they spent the afternoon tinkering with different blending percentages before finally deciding on just the right blend for our 2016 Collaboration beer. Collaboration No. 6 will be composed of the following beers: Boulevard Bourbon Barrel Quad - 45% Firestone Walker Stickee Monkee - 35% Imperial Stout X - Tart Cherry (Whiskey Barrel-aged)-10% Firestone Walker Velvet Merkin - 10%

LOVE CHILD #8: IBU: 9.0. ABV: 9.0. SRM: 13.0. Boulevard's Love Child Series of "wild" ales are barrel-aged with such boisterous cultures as Lactobacillus and Brettanomyces. These wayward offspring can prove so complex that we employ gauges on the label to convey the intensity of three key personality traits, Funk, Sour and Fruit, presenting a picture of the ale at the time it was released. It will change as it ages, but don't we all? A blend of wood-aged sour beer, Love Child No. 8 is composed of multiple vintages of a Flanders-style sour red ale and a sour Belgian-style golden. This release features soft lactic acidity punctuated with slight acetic notes and a tart, fruity flavor reminiscent of sour cherries and green strawberries.

SAISON-BRETT: Style: Saison/Farmhouse Ale. 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. Though this farmhouse ale was given three months of bottle age prior to release, further cellaring will continue to enhance the "Brett" character, if that's what you're after.

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.

BRENNER BREWING CO. | 507

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.

BUTTERFLY FARTS: Style: Session Beer. IBU: 30.0. ABV: 4.9. Lemon, lime and orange peel, coriander, nutmeg, and Weissbier yeast give this light summer brew its unique flavor and aroma.

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.

LIGHTNING BUG NIGHT LIGHT: Style: American Stout. IBU: 28.0. ABV: 6.6. A smooth stout with roasty chocolate notes and subtle hints of dark dried fruit make Lightning Bug Night Light a perfect, chest warming nightcap.

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.

THREE: Style: Mixed-Fermentation Sour. Three sour beers blended in equal parts. One aged in Cabernet barrels for three years. One aged in a brand new oak foeder for two years. One aged in a foeder for six months.

BREWERY CREEK | 119

www.brewerycreek.com

23 Commerce St., Mineral Point, WI 53565

Back in the last century Brewery Creek was established in the historic City of Mineral Point. Few people know that this Territorial Power house was also the home of the first commercial brewery in Wisconsin built in 1836, even before that place by the lake... Milwaukee. Brewery Creek is the 4th brewery. The Brewery Creek Restaurant shares the first floor with the brewery. Good food and "Cracking Good Beer" are served throughout the year. On the second and third floors we have luxury bed and breakfast accommodations. Has spending a night in a brewery always been your dream? Here is your chance. Beer, food, lodging, we may not do it all, but we do a lot. Take a look at the pictures at our beer table. Check out our web site for hours before planning your next trip. ABV, IBUs, OG, FG, WTF. None of these concepts apply when "shandizing" beer. For this year 2017 the research staff at Brewery Creek has devised a clever plan to present ... "Shandy Three Ways". How so, you may ask? We will offer three base beers, a Golden Ale, an Amber Mild Ale and everybody's sweetheart an IPA all made into Shandy with the exact same ingredients. You'll be delighted! You'll be amazed! If it's hot and humid, you'll be refreshed! So don't be shy. They won't hurt you.

GOLDEN ALE SHANDY: Style: Fruit/Vegetable Beer. Base Golden Ale with Lemonade and lime

MILD ALE SHANDY: Style: English Pale Mild Ale. Base of Amber mild Ale with lemonade and lime

SORT OF TRADITIONAL SHANDY: Style: American IPA. ABV: 5.0. Base of IPA with lemonade, some lime

BROAD RIPPLE BREWPUB | 314

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.

BEERDY MCBEARDFACE: Style: Russian Imperial Stout. IBU: 63.2. ABV: 10.2. SRM: 34.0.

RA A Russian Imperial Stout that starts out with lightly roasted notes and finishes off with a rich dark fruit flavor that becomes more dominant as it warms up.

BORO BROWN: Style: English Brown Ale. IBU: 11.0. ABV: 5.8. SRM: 25.0. Caramel and hints of chocolate are layered on a strong malt backbone with a slightly sweet finish that is balanced with the addition of Fuggle hops.

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.

LONELY HOP SERIES: CITRA: Style: American Pale Ale. IBU: 33.8. ABV: 5.8. SRM: 4.1.

This is a juicy single hopped brew using Citra. The Citra hops lend themselves to a tropical citrus bomb in both the aroma and flavor. The malt gives a nice backbone to allow the hops to escape the palate leaving you with a crisp finish that will make you want to quickly take another sip.

MONON PORTER: Style: English 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.

RATTLIN' LAWNMOWER: IBU: 8.0. ABV: 2.5. SRM: 3.0. Our Lawnmower Pale Ale with the addition of handcrafted grapefruit soda.

SILENT LUCIDITY: Style: Czech Pilsener. IBU: 40.8. ABV: 5.25. SRM: 5.0. This brew is a Bohemian Pilsner that has a floral and herbal hop profile with a nice crisp clean finish and has more of a hop bite than your typical Lagers and Pilsners.

WEE ALEC: Style: Scotch Ale/Wee Heavy. IBU: 34.0. ABV: 8.9. SRM: 20.0. This sweet and very full bodied ale is good for any time of year here at the Brewpub. Mahogany in color with rich caramelized malt flavors predominating.

BROADWAY BREWERY | 318

www.broadwaybrewery.com

816 E Broadway, Columbia, MO 65201

Founded in 2009, the Broadway Brewery maintains a vision of cultivation. Our farmers cultivate the land; we cultivate the community. We passionately believe both in the benefit of consuming locally-sourced food and the importance of supporting other local businesses. Our mission is to foster the growth of community through food, drink and public gathering.

CHERRY SAISON: Style: Saison/Farmhouse Ale. IBU: 57.0. ABV: 6.6. 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 is not easily forgotten.

EXPERIMENTAL IPA #1: Style: American IPA. IBU: 65.0. ABV: 7.0. Brewed using loads of Citra and Idaho 7 hops.

KOLSCH: Style: Kölsch. IBU: 30.0. ABV: 5.6. Even though the straw color and conservative use of hops may make this beer seem like a lager it is actually an ale. Colder fermentation temperatures and conditioning lend to a clean body creating a crisp, refreshing finish perfect for warmer weather.

MEXICAN PORTER: IBU: 41.0. ABV: 6.0. **RA** Our Robust Porter with cacao nibs, cinnamon, vanilla beans and habanero peppers.

RASPBERRY HONEY WHEAT: Style: American Pale Wheat Ale. IBU: 20.0. ABV: 6.0. **RA**
Our wheat ale brewed with local Missouri honey and rested on red raspberries.

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

ROBUST PORTER: Style: American Porter. IBU: 41.0. ABV: 6.0. Ours is 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 coffee flavor that cannot be found in most porters.

RUM BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 12.0. We took some of our beloved Imperial Stout and laid it to rest in a single rum barrel from Rocheport Distilling Co. Characteristics of burnt sugar and vanilla impart a nice addition to the already present notes of chocolate, toffee, and raisins.

TOASTED SESAME-GINGER BROWN ALE: IBU: 27.0. ABV: 4.0. **RA** Our brown ale with toasted sesame seeds and ginger.

BRUGGE BRASSERIE | 313

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. 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. OG: 22.0. IBU: 18.0. ABV: 11.0. SRM: 9.0.
Bordeaux barrel-aged strong ale brewed with a host of microflora

BLACK: Style: Belgian Strong Dark Ale. OG: 16.0. IBU: 18.0. ABV: 6.0. Our Belgian black ale reminds the drinker of the chocolate within dark malts, leaving aside bitter astringency.

BRUGGE WHITE: Style: Witbier. OG: 12.0. IBU: 12.0. ABV: 4.5. SRM: 6.0. A quenching tart background with a sweet / fruity finish reminiscent of tangerines and lemon.

JOSETTE LA FRAMBOISE: OG: 12.0. IBU: 12.0. ABV: 4.5. SRM: 37.0. A close relative of Madeline La Framboise, this Flanders Brown with raspberry offers a bright fruit presence and lacks the latter's Tootsie Roll note.

TRIPLE DE RIPPLE: Style: Tripel. OG: 21.5. IBU: 27.0. ABV: 9.8. SRM: 7.0. Our blonde Belgian-style tripel exhibits notes of vanilla & perhaps pears.

BURNT CITY BREWING | 121

www.burntcitybrewing.com

2747 N Lincoln Ave, Chicago, IL 60614

In 2012, we opened Atlas Brewing Company, a brewpub on the north side of Chicago (Lincoln Park). Unfortunately, at the end of 2015, we burned it all down so we could build it back up. Of course, we don't mean literally (though there has been real fire involved).

BOURBON BARREL HAZELNUT CACAO FORSAKEN IMPERIAL STOUT:

Style: American Double/Imperial Stout. ABV: 8.0. Chocolate and coffee malt flavors dominate this rich, powerful stout.

MIMOSA STROBELIGHT DOUBLE DRY-HOPPED IPA: ABV: 7.0.

OKTOBERFEST: ABV: 5.3. This traditional amber lager is brewed with German malts, hops, and yeast. It is pleasantly malty, balanced with light, crisp bitterness

PRAGER PILSNER: Style: German Pilsener. ABV: 5.0. This German-style lager provides the refreshing balance of floral German noble hops and subtle, smooth pilsner malt.

RETROFIT RADLER: Style: Fruit/Vegetable Beer. ABV: 3.7. Fruity and tart, with a hint of malty sweetness for balance.

TIKI FACE MELTER IPA: Hibiscus IPA brewed with coconut and key lime juice.

CAPITAL BREWERY | 803

www.capitalbrewery.com

7734 Terrace Ave, Middleton, WI 53562

A award-winning brewery based in the heart of Middleton, WI for over 30 years. We brewed craft beer before it was cool.

BLACKEYE IPA: Style: American IPA. IBU: 62.0. Black Rye IPA

BLONDE DOPPELBOCK: Style: Doppelbock. IBU: 26.0. ABV: 7.8. Although a true malt monster, the point is made in a subtle fashion. Intense yet personable. Hop character is subdued, the goodness of the grain dominates.

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

CASK CONDITIONED AUTUMNAL FIRE: Style: Doppelbock. IBU: 28.0. ABV: 7.8. **RA** Alluring and intriguing, a legendary doppelbock with malt complexities hinting at dark fruit and mysterious sugars.

PEAT SMOKED BROWN ALE: Style: English Brown Ale.

RYE HEFEWEIZEN: Style: Hefeweizen. ABV: 4.5.

CENTRAL WATERS BREWING CO. | 415

www.centralwaters.com

351 Allen St, Amherst, WI 54406

Established in 1998, Central Waters Brewing Company is located in Amherst, WI, two hours north of Madison. In seemingly constant expansion mode, our beer is available throughout the upper midwest and select east coast markets as well. We are the largest producer of barrel-aged beers in Wisconsin, and one of the largest in the nation, with currently upwards of 5,000 oak barrels quietly slumbering in our Barrel House. The brewery also holds the claim to fame of being Wisconsin's first Green Tier Brewery and the only brewery accepted into the Green Masters program. Through the use of several solar thermal and photo-voltaic arrays at the brewery, we currently generate around 60% of our power needs on site. Stop by and see us! Our Taproom is open Fridays from 3-10, Saturdays from 12-10, and Sundays from 12-7. Our beer garden is also open during the summer/early fall beginning at 11am! Free brewery tours every Friday at 5 and Saturdays at 3!

19: Style: American Double/Imperial Stout. ABV: 13.0. Our Nineteenth Anniversary beer released exclusively at the brewery, is a meticulous blend of several different barrel-aged stouts.

ARDEA INSIGNIS: Style: American Double/Imperial Stout. ABV: 14.0. The rarest heron in the world, Ardea Insignis is a once in a lifetime beer. An Imperial Stout aged for three full years in 25 year old Bourbon barrels.

BLACK GOLD: Style: American Double/Imperial Stout. ABV: 13.0. A delectable blend of various barrel-aged stouts, Black Gold is released just once a year, only available at the brewery every October.

BOURBON BARREL VANILLA STOUT: Style: American Double/Imperial Stout. ABV: 9.5. A Bourbon barrel-aged Imperial Stout with whole Madagascar Vanilla Beans.

CASSIAN SUNSET: Style: American Double/Imperial Stout. ABV: 10.0. An Imperial Stout aged in Bourbon barrels with Cinnamon, Coffee, and Vanilla.

CAUGHT IN THE RAIN: Style: American IPA. ABV: 7.0. An American IPA brewed with a boatload of fresh pineapple and toasted coconut.

EL GANADOR: Style: American Stout. ABV: 9.0. An Imperial Stout aged in Tequila barrels with coffee beans and cocoa nibs.

HHG APA: Style: American Pale Ale. ABV: 5.3. A Citra & Mosaic hopped American Pale Ale brewed with our friends in Horseshoes & Hand Grenades

HONEY BLONDE ALE: Style: American Blonde Ale. ABV: 4.6. A light-bodied Ale brewed with copious amounts of honey from our friends at Hauke Honey in Marshfield, WI

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

OKTOBERFEST LAGER: Style: Märzen/Oktoberfest. ABV: 4.8. With an enticing bready maltiness and crisp clean finish characteristic of traditional Märzen-style lagers.

RIFT IPA: Style: American IPA. ABV: 6.5. A blend of five different hops blanketed over a foundation of clean malt, this is our take on the classic American IPA.

CHURCH STREET BREWING CO. | 213

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

Chicago's hidden brewery in the suburbs serving up award-winning traditional European beer.

CTRL+ALT+BIER: Style: Altbier. IBU: 39.0. ABV: 5.0. SRM: 34.0. A Dusseldorf style German Altbier; a style known for its robust nutty, toasted malt character and a spicy noble hop finish. A creamy, medium bodied beer utilizing a five step infusion mash with caramunich and carafa malts.

DEVIL'S ADVOCATE: Style: Belgian Strong Pale Ale. IBU: 27.0. ABV: 8.8. SRM: 8.0. Devil's Advocate begs the question: What happens when you take a ton (literally) of Pilsen malt, put it through a decoction mash, boil it up, add another 500 lbs of Belgian candy and kane sugar, and then add some of Duvel's world famous yeast? The answer: A spicy, sweet, and dangerously drinkable Belgian golden strong ale.

HEAVENLY HELLES LAGER: Style: Munich Helles Lager. IBU: 30.0. ABV: 5.4. SRM: 6.0.

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

MOSAIC MINISTRY: Style: American Pale Wheat Ale. IBU: 44.0. ABV: 4.8. A Savory and aromatic hoppy wheat showcasing Amarillo and Mosaic hops. Honey and Caramel malts contribute to a robust malt backbone that give way to a citrus, floral and tropical hop character.

CIDER HOUSE OF WISCONSIN | 326

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.

CIVIL LIFE BREWING CO. | 617

www.thecivillife.com

3714 Holt Ave, St. Louis, MO 63116

The Civil Life Brewing Company opened in 2011 and is located in south St. Louis city. We focus on moderate a.b.v. beers and produce styles modeled on the classics from Germany, England and America. We built a traditional European styled pub in an old 1950's warehouse. Our staff consumes large quantities of our beer, the volume of beer left is put up for sale to the public.

#CARLBOCK LAGER: Style: Maibock/Helles Bock. IBU: 38.0. ABV: 6.0. 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.

AMERICAN BROWN ALE: Style: American Brown Ale. OG: 1055.0. IBU: 35.0. ABV: 4.8. SRM: 16.8. Long enough ago, all beer would've been brownish because of the difficulty of cooking the malted grain without darkening it. Our American Brown is no doubt the Civil Life flagship beer. Malty, toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee.

BLACK LAGER: Style: Schwarzbier. IBU: 33.0. ABV: 4.6. Our Black Lager, or Schwarzbier in its native German, is easy to love. It's a crisp, clean, cold-fermented lager but darkly colored with a discreet, fragrant roasty essence. Perfumey noble hops. Grainy and just a little toasty, with hints of coffee and chocolate. Light body and carbonation.

BRITISH BITTER: Style: English Bitter. IBU: 42.0. ABV: 4.2. A rare feat of beauty and balance. We think this refreshing session beer has something for everyone. Grainy, malty, biscuity, caramelly, bittersweet, with some tantalizing New-World-meets-Old-World hoppy traits thrown in. Hints of freshly-cut grass, black pepper, black currant, orange marmalade. Well-rounded mineral-water mouthfeel with subtle tea-like tannins. Real Ale poured on Beer Engine.

NORTHERN ENGLISH BROWN: Style: English Brown Ale. IBU: 42.0. ABV: 5.1. SRM: 15.0.

A bigger, browner Brown Ale. Treat yourself to this bready, balanced beer with hints of coffee, toast, tart fruits, toffee, molasses cookies. Smooth and complex. Real Ale poured on beer engine.

CORRIDOR BREWERY & PROVISIONS | 327

www.corridorchicago.com

3446 N Southport Ave, Chicago, IL 60657

Established in October of 2015, Corridor is a craft brewery and restaurant in Chicago's West Lakeview neighborhood, located in the center of the Southport Corridor. In the brewery, Head Brewer Brant Dubovick's beer program consists of an ever-changing draft list with styles ranging from Double Dry Hopped IPAs to funk-forward saisons and kettle sours. Our beers are only available at the brewery in West Lakeview, and to-go in 32oz cans and 64oz growlers. Run by Executive Chef Jason Vandegraft, our kitchen's focus is Rustic 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.

\$100 YOGA PANTS: Style: American Blonde Ale. IBU: 20.0. ABV: 5.0. Cucumber Blonde.

This year's Summer crusher has arrived. Malt, fruit, and grassiness up front in the aroma. Finishing crisp, dry, and clean with a mild cucumber brightness. Each sip leaves you wanting another and another.

SQUEEZIT (MOSAIC & CITRA): Style: American Double/Imperial IPA. IBU: 45.0.

ABV: 8.0. Double Dry Hopped Double IPA. Squeeze it to the very last drop. This juice bomb of a double IPA is loaded with Mosaic and Citra hops bursting out your glass. Strong tropical fruit and citrus notes dominate your senses in each sip. With a soft mouthfeel and lower bitterness you can have your juice morning, afternoon and night.

VAN HAZEN V3 (CITRA, SIMCOE, EL DORADO): Style: American IPA. IBU: 35.0.

ABV: 6.5. Double Dry Hopped IPA / Van Hazen: Women & Children First. Could this be magic? In a simple rhyme, yes! Citra, Simcoe, and El Dorado hops contribute mango, passion fruit, and stone fruit in aroma and finish. The full mouthfeel is enhanced with oats and wheat. Everybody wants some.

WIZARD FIGHT: Style: American IPA. IBU: 60.0. ABV: 6.2. Our only year-round brew.

Amarillo, Mosaic, and Citra hops create this citrus and pine blast. The creamy mouthfeel is enhanced with flaked oats. A true Chicago IPA.

COURTHOUSE PUB | 608

www.courthousepub.com

1001 South 8th St, Manitowoc, WI 54220

Brian and Brock (your hosts today) are the brewing team at the Courthouse Pub. They are constantly testing both classic and new beer recipes as they work to bring exceptional brews to the Lakeshore area. Go to: goo.gl/RTBIU8 to see what's on tap today, or stop in at the Pub and enjoy lunch or dinner while sampling some of our hand-made brews. Located at the corner of 8th. and Washington in Downtown Manitowoc. www.courthousepub.com

OCTO-LAGER: Style: Märzen/Okttoberfest. IBU: 22.0. ABV: 5.5. Smooth with caramel notes and noble aroma.

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: 20.0. ABV: 5.7. Gold in color with light malt, a blend of American and noble hops, and subtle raspberry.

WEST COAST IPA: Style: American IPA. IBU: 66.0. ABV: 7.7. Bold and bitter with crisp, citrusy hops.

CROSS PLAINS BREWERY | 520

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: 4.5. SRM: 5.88.

ESSER'S GOLDEN BLONDE ALE: Style: English Pale Mild Ale. OG: 10.0. IBU: 7.5. ABV: 4.2. SRM: 5.8.

ESSER'S ANNIVERSARY ALE: Style: American Amber/Red Ale. OG: 13.8. IBU: 40.0. ABV: 4.5. SRM: 9.78.

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.

DANGEROUS MAN BREWING CO. | 510

www.Dangerousmanbrewing.com

1300 2nd St NE, Minneapolis, MN 55413

Dangerous Man Brewing Co. is a destination taphouse and brewery located in the heart Northeast Minneapolis. We strive to be your home away from home. We offer 15 rotating taps, locally made soda, kombucha, and cold press coffee on nitro. Our goal is to offer outstanding customer service to go with our outstanding beers.

BLUEBERRY MILKSHAKE IPA: Style: American IPA. IBU: 70.0. ABV: 7.3. Yep, just as weird as it sounds. It has lactose, vanilla, boysenberry juice, lots of oats and wheat, and a ton of hops. Mosaic, Citra, & Galaxy in the kettle, Mosaic only dry hop. Aroma is berry & dank pine. Flavor is definite berry, pine, and a sweet cream finish. Mouthfeel is very smooth and velvety. There is a slight lingering bitterness.

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

PINEAPPLE CITRA SOUR: Style: Berliner Weissbier. IBU: 20.0. ABV: 7.1. Smooth, sweet body with prominent pineapple notes. Malt body lends some biscuity quality, and the Citra dry-hopping lends a punchy citrus aspect.

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

SINGLE HOP IPA-VIC'S SECRET: Style: American IPA. IBU: 70.0. ABV: 7.2. Straw in color, with juicy melon notes and a citrusy, balanced finish.

TAWNY PORT BARREL-AGED BLUTPAKT: Style: American Porter. IBU: 30.0. ABV: 6.2. Many months ago, eight to be exact, we siphoned off a portion of our German Porter collaboration with Surly Brewing Co. into a lonely tawny port barrel. Previously aged on white ash, this additional mingling with the wine barrel lends notes of dark fruit, oak, and vanilla to the already smooth, roasty, and subtle marshmallow character of Blutpakt. A near-extinct beer style, blended with the always wonderful characteristics of wood and wine makes for a singular encounter that won't be produced again.

TAWNY PORT BARREL-AGED IMPERIAL PEANUT BUTTER PORTER:
Style: American Porter. IBU: 62.0. ABV: 11.0.

DARK HORSE BREWING CO. | 918

www.darkhorsebrewery.com

511 South Kalamazoo Ave, Marshall, MI 49068

Humble beginnings gave way to lessons learned of brewing in the shadows of the residence hall; steering clear of the landlord and having your ass handed to you by the almighty dollar are now consumed by the glory bells of success and the daily grind—a dichotomy of sorts... Should a young

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

BARRACUDA BLUE: Style: American Pale Ale. IBU: 23.0. ABV: 5.5. As is Dark Horse fruit beer tradition, this refreshing pale ale is beer first, fruit second. Pleasant aromas of blueberry leading into a subtle fruit flavor with a solid malt backbone and balanced out with light hops.

BOURBON BARREL AGED PLEAD THE 5TH: Style: American Stout. IBU: 41.0. ABV: 11.0. You have the right to enjoy or remain silent.

BOURBON BARREL AGED SCOTTY KARATE: Style: Scotch Ale/Wee Heavy. IBU: 26.0. ABV: 9.75. Big bold scotch ale with cherry wood smoked malt instead of the traditional peat smoked malt offering up warm notes of coffee, caramel and sweet caramelized brown sugar. Then aged in bourbon barrels for several months to pick up some mellow vanilla and oak notes.

BOURBON BARREL AGED TOONILLA: Style: American Stout. IBU: 23.0. ABV: 7.5. Coffee Vanilla Cream Stout using our own house roasted coffee, fo rilla.

CROOKED TREE IPA: Style: American IPA. IBU: 46.0. ABV: 7.0. Big, yet balanced flavors of fresh hops and malt. Heavily dry hopped giving aromas of pine and citrus.

DOUBLE CROOKED TREE IPA: Style: American Double/Imperial IPA. IBU: 84.0. ABV: 12.0. Double all the ingredients except the water of our signature IPA, Crooked Tree, and you have Double Crooked Tree.

HIPSTER WHISPERER GREAT LAKES STYLE IPA: Style: American IPA. IBU: 30.0. ABV: 7.5. Brewed with Citra, Azacca, and El Dorado hops this beer is juicy. Dry hopped with the same combo of hops 3 separate times this beer comes with some serious dank aromas.

HOMOSAPIEN: Style: Tripel. IBU: 32.0. ABV: 9.5. Belgian style Tripel brewed with Michigan cherries added.

KAMIKAZE KALEIDOSCOPE: Style: Witbier. IBU: 16.0. ABV: 5.0. Hazy straw color and a bright white head with approachable wheat and citrus aromas. Subtle orange and lemon with a slight tartness that finishes dry and clean.

OBTUSE SPRUCE: Style: American Pale Ale. IBU: 38.0. ABV: 6.0. Brewed using local spruce tips harvested with our own bare hands every spring. Aromas of pine with a hint of citrus and sweet malt.

OIL OF GLADNESS: Style: American Barleywine. IBU: 85.0. ABV: 11.0. Dark Horse! 3 Floyd's! The two breweries got together to make a tribute beer paying homage to the Infantry Brigade of the Union Army during the US Civil War known as the "The Iron Brigade". These "Black Hats" consisting of Michigan, Indiana, and Wisconsin regiments were fierce warriors with iron dispositions without a doubt. More importantly, they were also beer drinkers and Craft Brewers and if they weren't busy kicking some Rebel ass and encampment was anticipated for long enough, they would often turn a batch of homebrew to take on the trail to the next battle. "Oil of Gladness" was one of the many nicknames given to the beer these brave men were brewing out on the war path.

OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 7.5. Copious amounts of Bonlander Munich Malt give this beer a great malt sweetness and very big body to enjoy with the change in season.

RASPBERRY ALE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.0. Beer first, fruit second. Not too sugary, not too sweet, just right and nice.

SAPIENT TRIP ALE: Style: Tripel. IBU: 32.0. ABV: 9.5. Belgian style tripel for summer sippin'.

SMELLS LIKE A CITRA SAFETY MEETING: Style: American IPA. IBU: 43.0. ABV: 8.5. Based on our Smells Like a Safety Meeting IPA malt profile utilizing only citra hops to impart tropical dankness.

SMELLS LIKE A SAFETY MEETING IPA: Style: American IPA. IBU: 48.0. ABV: 8.5. Double dry hopped for a super dank aroma with just the right amount of bitterness to keep the balance.

THIRSTY TROUT PORTER: Style: American Porter. IBU: 24.0. ABV: 7.0. Dark brown in color with medium to heavy body and hints of light roast. Aromas of chocolate leave way to a full mouthfeel and somewhat sweet finish.

UNCLE BUCK'S PREMIUM JUICE PALE ALE: Style: American Pale Ale. IBU: 27.0. ABV: 7.0. Smooth drinking Great Lakes Style Juice Beer that was voted onto the brew house by patrons during the annual Employee brew-off. Featuring Amarillo, El Dorado and Citra hops along with a full malt bill featuring both wheat and oats to promote a very full mouth feel.

DEAD BIRD BREWING CO | 914

www.deadbirdbrewing.com

4539 Helgesen Dr, Madison, WI 53718

Founded in 2015, Dead Bird Brewing Co focuses on specialty beers featuring high ABVs or unique ingredients.

DEVIL MONKEY IIPA: Style: American Double/Imperial IPA. IBU: 60.0. ABV: 9.5. A super fruity East Coast IPA with loads of citrus zest, Citra, Simcoe and Amarillo hops.

MUSCLEMAN IIPA: Style: American Double/Imperial IPA. IBU: 104.0. ABV: 10.3. A big malty double IPA featuring Simcoe, Cascade and Centennial hops and a touch of rye. 2pm tapping!

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.

PSYCHO-BOT APA: Style: American Pale Ale. ABV: 6.0. A special limited release collaboration with the Madison band Droids Attack. A light APA brewed with blood orange

RUBEN SOUR RYE: Style: Mixed-Fermentation Sour. IBU: 17.0. ABV: 7.0. A rich brown ale fermented in the Flemish style. 3pm tapping!

STRUMPET TART CHERRY IMPERIAL STOUT

ROOKIE

DEER CREEK BREWERY | 117

www.deercreekbrewery.com

17661 Cumberland Rd, Noblesville, IN 46060

Deer Creek Brewery was established in 2015 as Noblesville Indiana's first production brewery. Inspired by the spirit of the former Deer Creek music amphitheater (now Klipsch Music Center), Deer Creek brews a variety of beer styles that seek to embody the diverse line-up and free spirit of the former music venue.

DELAFIELD BREWHAUS | 129

www.delafield-brewhaus.com

3832 Hillside Dr, Delafield, WI 53018

Established in 1999, Delafield Brewhaus has become a favorite destination for craft beer lovers; as well as a convenient stopping point for those traveling between Madison and Milwaukee. Perched atop a hill in scenic Lake Country, the brewpubs' design focuses on the open concept brewery located in the heart of the building. Siebel Institute trained and multiple award-winning Brewmaster John Harrison and his team consistently produce high-quality beers in a wide variety of styles. Delafield Brewhaus offers five beers which are available year round, a seasonal fruit beer, as well as four to five seasonal selections to choose from. Enjoy a few pints with lunch or dinner in the dining room, at the bar, or outside in the Bier Garten when Wisconsin weather permits. Be sure to stock your fridge at home with Brewhaus beer as well, available to go in 16oz. bottles or half gallon growlers. (Only year-round and fruit beer available in bottles) Having a party or own a kegerator? Order a sixth, quarter, or half barrel with three days' notice and you're good to go! DRINK ALE, LIVE LAGER!

BARREL AGED CZAR'S CHOICE RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. OG: 25.2. IBU: 54.0. ABV: 11.5. This beer is as black as the night, with bold flavors of bourbon, roasted malt, and coffee.

EKUANOT HOP HASH X.P.A.: Style: American Pale Ale. ABV: 5.0. The first in our "X-treme pale ale" series, this hop hazed ale is deep golden in color with big flavors and aroma of tropical fruits, fresh citrus, and pine.

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

ORVILLE: IBU: 36.0. ABV: 8.0. An homage to Orval; this orange hued ale is both fruity and spicy from the use of TWO distinct Trappist yeast strains.

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

DESTIHL BREWERY | 408

www.destihl.com

318 S Towanda Ave, Normal, IL 61761

DESTIHL was founded on the promise of supporting flavor and boycotting bland. We're an independent, production brewery that was established in 2013 in Bloomington-Normal, Illinois to brew beyond the confines of typical beers. Our team combines centuries-old global brewing traditions and new American craft brewing ingenuity & artisanship to produce a wide array of beers for every palate. We brew more styles of beer because we have a passion for brewing and because you have a passion for unique, craft beers. The result is a diverse offering of intensely flavorful beers that are anything but bland, from our award-winning WILD SOUR Series, barrel-aged Saint Dekkera® Reserve Sour Ales and Dosvidanya® Russian Imperial Stout, to our many Belgian-style beers, IPA's, other wood-aged beers, classic styles and exciting seasonals. DESTIHL has become a brand, but we have not strayed from our roots. We take pride in our values and will continue to grow and support our local community.

MILK STOUT: Style: Milk/Sweet Stout. OG: 1.061. IBU: 30.0. ABV: 6.1. SRM: 40.0. Sweet Stout with Milk Sugar

NORMAL PILS: Style: German Pilsener. OG: 1.048. IBU: 38.0. ABV: 5.0. SRM: 2.3. German-style Pilsner Beer

SAINT DEKKERA RESERVE SOUR ALE-FRAMBOISE: Style: Lambic-Fruit. OG: 1.051. ABV: 5.5. Our Saint Dekkera Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with micro ora 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.

SAINT DEKKERA RESERVE SOUR ALE SERIES-ROUGE: Style: American Wild Ale. OG: 1.054. IBU: 32.0. ABV: 5.3. SRM: 18.5. Our Saint Dekkera Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with micro ora 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.

WILD SOUR SERIES-HERE GOSE NOTHIN': Style: Gose. OG: 1.05. IBU: 12.0. ABV: 5.0. SRM: 6.0. Leipzig-style Gose

WILD SOUR SERIES-LYNNBROOK RASPBERRY BERLINER WEISSE: Style: Berliner Weissbier. OG: 1.031. IBU: 4.0. ABV: 3.0. Berliner-style Weissbier with Raspberries

WILD SOUR SERIES-SYNCHOPATHIC: Style: American Wild Ale. OG: 1.067. IBU: 8.0. ABV: 6.0. SRM: 6.0. Dry-hopped Sour Ale

WILD SOUR SERIES-SYNCHOPATHIC APRICOT: Style: American Wild Ale. OG: 1.067. IBU: 8.0. ABV: 6.0. SRM: 6.0. Dry-hopped Sour Ale with Apricot

DOOR COUNTY BREWING CO. | 307

www.doorcountybrewingco.com

2434 County Rd 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.

BARREL AGED MONOLITH: Style: Belgian Golden Strong Ale. ABV: 9.0. Our Belgian Golden Strong Ale aged in used Pinot Noir barrels.

COUNTY LINEAGE: Style: Saison/Farmhouse Ale. ABV: 6.0. Saison fermented entirely in used Chardonnay barrels with a blend of multiple brett strains. Strawberry funk with a hint of oak and acidity.

PUEBLO DOMAIN: Style: Saison/Farmhouse Ale. ABV: 4.0. Blended table saison. We took a dry hopped clean table saison and blended it with mature barrel fermented sour blonde ale. Dry and tart.

SKYPAGER: Style: American IPA. ABV: 7.2. Juicy IPA packed to the brim with Amarillo and Centennial hops. Hazy and juicy with huge notes of orange and grapefruit.

VERSES: Style: Milk/Sweet Stout. ABV: 7.3. Double milk stout brewed with chocolate, toasted coconut and coffee.

DRAGONMEAD MICROBREWERY | 620

www.dragonmead.com

14600 East 11 Mile Rd., Warren, MI 48089

We strive to offer 30-45 different styles of beer on tap in our pub, including nitrogen-dispensed beers and a cask ale. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution is our flagship and our most award winning beer. Our taproom brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. Our production brew house is a twenty barrel system from Craftwerk in Lake Orion, Michigan. Last year we produced 2,600 barrels of beer. We also serve a small selection of mead and wine in our pub.

CYSER: Style: Mead. ABV: 8.0.

DRAGON DAZE HEMP ALE: Style: American Brown Ale. OG: 1.05. IBU: 15.0. ABV: 4.7. SRM: 20.0. American brown ale with toasted hemp seeds.

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.

JASON'S IPA: Style: American IPA. OG: 1.072. IBU: 60.0. ABV: 7.5. SRM: 6.0.

KETTLE SOUR CHERRY WHEAT: OG: 1.06. ABV: 6.0. A Belgian style cherry wheat brewed as a kettle sour with an addition of honey.

RING OF FIRE PEPPER BEER: Style: Chile Beer. OG: 1.072. IBU: 35.0. ABV: 7.0. SRM: 4.0.

SIN EATER: Style: Belgian Strong Dark Ale. OG: 1.102. IBU: 17.0. ABV: 11.0. SRM: 35.0.

STRAWBERRY RHUBARB WHEAT: Style: Fruit/Vegetable Beer. OG: 1.06. IBU: 15.0. ABV: 6.0. SRM: 6.0. Brewed as a collaboration with Brown Iron Brewhouse

DRYHOP BREWERS | 327

www.dryhopchicago.com

3155 North Broadway, Chicago, IL 60657

Established in June of 2013, DryHop is a craft brewery and kitchen located in the East Lakeview neighborhood of Chicago, IL. Brewmaster Brant Dubovick focuses on hop-centric ales, in addition to traditional, Belgian, and experimental craft beers. Kitchen-wise, every dish is craft beer inspired and designed to mirror the artisanal, neighborhood attitude of the brewery. Set in front of our six brite (serving) tanks, we have five rotating taps plus one year-round beer—Shark Meets Hipster, a 6.5% Wheat IPA brewed with truckloads of Galaxy hops. With our brewhouse being in the middle of our dining room, fermentation room down the short hallway, and brite tanks behind the bar, you'll be sitting near the brewery no matter where you are. Hope to see you soon! Cheers!

DANDELION DISCO BALL: Style: American Pale Ale. IBU: 63.0. ABV: 7.0. We're 4 years old now (hot damn!), but we brought back our 2-Year anniversary beer (Oat Pale Ale) that was inspired by a team field trip to Portland, OR. Smooth and creamy from both flaked oats and oat malt, and rounded out with a dank citrus punch.

ROCKET TO RUSSIA-PIECE COLLAB: Style: Russian Imperial Stout. IBU: 50.0. ABV: 10.0. Brewed with our buds at Piece Brewery. Hey! Ho! Let's Go! All revved up and ready to roll! A complex malt bill, piloncillo sugar, and cold brewed coffee from Asado make for a rich, roasty, mocha-esque delight.

SHARK MEETS HIPSTER: Style: American Pale Wheat Ale. IBU: 50.0. ABV: 6.5.

Something is lurking around town searching for the elusive hipster. Boasting notes of peach, passion fruit, and citrus peel, our flagship IPA warrants your attention. Finishing with dry bitterness and tropical fruit notes. Be warned! This one will bite ya.

WOLVES LOOSE IN KÖLN: Style: Kölsch. IBU: 25.0. ABV: 5.2. A Summer beer worth the fuss, the Cologne staple hits DHB. Straw colored with just enough hop to know they are there. The perfect Summer sipper.

FAT HEADS BREWERY | 316

www.fatheadsbeer.com

18741 Sheldon Rd, Middleburg Heights, OH 44130

Opened in 1992 as Pittsburgh, PA's premier craft beer bar and restaurant, Fat Head's teamed up with head brewmaster Matt Cole in 2009 to create Fat Head's Brewery & Saloon just outside of Cleveland, OH. In response to overwhelming demand, a production facility was opened in 2012. Fat Head's Brewery, one of America's most award-winning breweries, distributes three core beers and a range of seasonal offerings throughout Ohio, Pennsylvania and Indiana. Fat Head's also operates a 300 seat brewpub in the heart of Portland, OR with plans to open new brewpubs in Canton, OH and Charlotte, NC.

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

G'SUFFA OKTOBERFEST: Style: Märzen/Oktobefest. ABV: 5.3.

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.

IBUSIVE IPA: Style: American IPA. IBU: 84.0. ABV: 7.4.

JUNGLE JUICED HEAD HUNTER IPA: Style: American IPA. IBU: 87.0. ABV: 7.5. **RA**

FINCH BEER CO. | 412

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.

BOG POND: Style: American Blonde Ale.

PLUMAGE: Style: American IPA.

TACO CAT: Style: American Wild Ale. ABV: 4.4. A tart sessionable wild ale. Its a Palindrome.

FLOSSMOOR STATION BREWING CO. | 214

www.flossmoorstation.com

1035 Sterling Ave, Flossmoor, IL 60422

Established in 1996, our award winning brewery is located in a restored Illinois Central passenger train station originally built in 1906. We currently distribute three year round bottles throughout the Chicagoland area with special releases sprinkled in for flavor. Our full service restaurant and brewery features American heartland cuisine, and our 15 BBL copper clad

brewhouse keeps a full range of beer styles from and around the world flowing. Come check out our bar and restaurant, our special event room, and our outdoor beer deck with a tour! With 12 to 16 beers on tap, growlers, bottles and cans are definitely available for take out and we strongly encourage sharing with friends on a regular basis. Check out our most up to date information on our Facebook page at www.facebook.com/Flossmoor-BrewCo/ or follow us @FlossmoorBrewer on Twitter! We want to also say thanks to all of those who have made Flossmoor Station their "go-to" place for beer. Cheers!

BARREL AGED SHADOW OF THE MOON: Style: Russian Imperial Stout. OG: 1.101. IBU: 86.0. ABV: 8.9. SRM: 40.0. Our Imperial Stout, Shadow of the Moon, aged on Woodford Reserve barrels for 8 months.

LA BELLE SAISON: Style: Saison/Farmhouse Ale. OG: 1.059. IBU: 19.0. ABV: 6.5. SRM: 18.0. Belgian Saison featuring flavors of fruit and spices.

RAIL HOPPER IPA: Style: American IPA. OG: 1.061. IBU: 72.0. ABV: 6.8. SRM: 12.0. An American IPA brewed with aromas of citrus and flavors of grapefruit and orange.

WOODEN HELL: Style: American Barleywine. OG: 1.11. IBU: 81.0. ABV: 9.1. SRM: 35.0. Barrel Aged Barley Wine aged on Woodford Reserve barrels. Notes of caramel, bourbon and a touch of sweetness.

FORAGER BREWERY | 107

www.foragerbrewery.com

1005 6th Street NW, Rochester, MN 55903

Focus on sours, IPAs, dessert stouts and porters. wood fired Pizzas, full restaurant and coffee shop.

FLORIDA WIESS: Style: Berliner Weissbier. IBU: 4.0. Collaboration brew with Untitled Art, over fruited sour ale

ORANGE CREAM DREAM: IBU: 4.0. ABV: 5.0. Sour Wit aged on Dried Citrus Vanilla Beans and Lactose Sugar

SHERPAS SURVIVAL KIT: Style: American Double/Imperial Stout. IBU: 69.0. ABV: 9.3. American Double stout aged on Kickapoo coffee, vanilla beans and cocoa nibs.

WANING HOPS: Style: American IPA. IBU: 35.0. ABV: 6.5. New England Style IPA w/ Citra, Galaxy, and Equanot hops #juice

FOUNDERS BREWING CO. | 906

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.

10K IPA: Style: American Double/Imperial IPA. ABV: 9.1. Like many good things, 10K IPA was the result of a bet. Our Co-Founder offered our Brewmaster \$10,000 to brew an IPA that got higher ratings than one of the notoriously best IPAs in the world. Our Brewmaster claims he never got that \$10,000, but the beer world got an incredibly big and bold IPA, exploding with Simcoe hop flavor and just the right amount of malt sweetness.

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

BACKWOODS BASTARD: Style: Scotch Ale/Wee Heavy. OG: 32.0. IBU: 50.0. ABV: 10.2. SRM: 50.0. Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice, and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate

DKML: ABV: 14.2. Here you have what could be the first malt liquor worthy of a glass. Typically a slighted style, we thought we would class it up with a stay in the wood and a healthy dose of dry-hopping. A huge hit of corn gives this one a smooth sweetness while its time spent aging in bourbon barrels will give you reason to share. Be warned: this one's a pry-off, not a twist-off.

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.

DOOM: Style: American Double/Imperial IPA. OG: 22.0. IBU: 68.0. ABV: 10.0. Doom is unleashed when Founders' award-winning specialty Imperial IPA, Double Trouble, is aged in bourbon barrels for four months to create a distinct flavor experience. So, while Double Trouble is brewed to turn your world upside down, Doom is brewed to tear it apart: pungent hops conspire with boozy bourbon notes to send your senses spinning. Known as "Hand of Doom" when originally brewed for our taproom, this 10% ABV beer is a unique addition to our barrel-aged repertoire, which has mostly consisted of malt-forward beers such as Backwoods Bastard and Kentucky Breakfast Stout.

KBS 2017: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 11.2. A bit of backwoods pleasure without the banjo. This strong stout is brewed with a hint of coffee and vanilla then aged in oak bourbon barrels. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and best enjoyed in a brandy snifter.

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. IBU: 15.0. ABV: 5.7. 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.

FOX RIVER BREWING CO. | 614

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

BLÜ BOBBER: Style: Fruit/Vegetable Beer. 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.

CASK ALE: IBU: 35.0. ABV: 5.5. **RA** Crooked Dock Pale Ale with Michigan grown Centennial Hops

DEEP DIVE: Style: American Double/Imperial Stout. IBU: 35.0. ABV: 8.4. Dark Black and silky smooth. This Imperial Stout is big, bold and lovable.—Formerly known as Dark Matter

DEFIBRILLATOR DOPPELBOCK

DOCK SPIDERS APA: Style: American Pale Ale. IBU: 54.0. ABV: 6.6. Brewed in collaboration with the new Fond du Lac minor league baseball team "Dock Spiders". Single hop Mosaic Pale Ale—lightly sweet malt base compliments perfectly the Mosaic of hop aromas/flavors.

MARBLE EYE: Style: Scottish Ale. OG: 1.062. IBU: 17.0. ABV: 6.2. SRM: 18.0. Our classic American-style Scottish Ale. Deep Amber color with malty caramel, toffee and chocolate flavors. Mild and graceful hop character. This is more malt forward.

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

FULTON BREWING | 324

www.fultonbeer.com

414 6th Ave N, Minneapolis, MN

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

72 STRETCH: Style: Gose. IBU: 12.0. ABV: 4.6. 72 Stretch is a clean fermented Gose style ale. The malt bill is comprised of pilsner malt and 35% wheat with a touch of Acidulated and Munich malts. We utilize Herkules, Perle, & Summer hops to create a gentle bitterness and pleasant hop aroma. We also add Mediterranean Sea salt & coriander to the kettle to create the classic Gose characteristics. We ferment the beer with a clean ale strain and then dry-hop the beer with lemon & lime zest. The result is a refreshing, citrus-forward ale with hints of melon & stone fruit.

PILS: IBU: 30.0. ABV: 5.3. Inspired by the pale lagers of Central Europe, Fulton Pils is crafted from Pilsner malt, noble hops, and Pilsner yeast. Elegant and refreshing, classic yet transcendent, Pils leaves your senses wanting for nothing—except another.

GENEVA LAKE BREWING CO. | 411

www.genevalakebrewingcompany.com

750 Veterans Parkway, Lake Geneva, WI 53147

Geneva Lake Brewing Company is owned and operated by Pat McIntosh. The production brewery with a taproom was founded in 2010. We currently have 9 brews that are available state wide in 1/4 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans, and specialty brews in 22oz bottles. We usually have 10-12 brews at the taproom and fill 64oz growlers and 3oz crowlers on all.

BOURBON BARREL AGED IMPERIAL CHERRY STOUT: Style: American Double/Imperial Stout. OG: 24.5. IBU: 22.0. ABV: 13.52. SRM: 50.0.

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

CZECH PILS: Style: Czech Pilsener. OG: 12.5. IBU: 22.0. ABV: 4.8. SRM: 2.0. Our only lager is crisp and clean with a nice dose of Saaz hops as a finishing touch. Enjoy our refreshing summer seasonal.

SHORT SESSION 3X'S IPA: Style: American IPA. OG: 23.0. IBU: 75.0. ABV: 11.0. SRM: 6.0.

GONZO'S BIGGDOGG BREWING | 203

www.gonzosbiggdoggbrewing.com

140 S Westnedge Ave, Kalamazoo, MI 49007

After many years of brewing beer in his garage, Greg "Gonzo" Haner decided to turn his creative hobby into a serious business endeavour. Greg began brewing micro-brewed beer in 1992 after a friend showed him the fundamentals of how to brew. With a new 2-story, 1600 sq. ft., one-barrel brew house and adjoining cooler with 10 beer taps he built at his home in 2005 he was able to remain active in the brewing industry by "tapping" into the contract brewing business. This connection allowed Greg to assist people that needed help starting a brewery or brewpub, establish beer recipes and assist in the right equipment needed for producing beer as well as proper sanitation standards.

Full restaurant and outside patio

COFFEE SNACK ATTACK: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 6.2. Coffee Saison

PORCH APPEAL: Style: Fruit/Vegetable Beer. IBU: 10.4. ABV: 5.3. Peach Ale

THESE AREN'T THE HOPS YOU'RE LOOKING FOR.: Style: American Pale Ale. IBU: 85.0. ABV: 5.3. American Pale Ale

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

YUMMY HOPPY: Style: American Double/Imperial IPA. IBU: 91.0. ABV: 8.5. Double IPA

GOOSE ISLAND BEER CO. | 908

www.gooseisland.com

1800 West Fulton St, Chicago, IL 60612

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

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

2015 RARE BOURBON COUNTY BRAND STOUT: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 14.5. Imperial Stout Aged in Bourbon Barrels

BRASSERIE BLANC: Style: Belgian Golden Strong Ale. IBU: 20.0. ABV: 8.3. Barrel-Aged Golden Ale

COOPER SERIES #1: Style: Scotch Ale/Wee Heavy. IBU: 24.0. ABV: 8.7. Bourbon Barrel Aged Scotch Ale

COOPER SERIES #2: Style: Doppelbock. IBU: 40.0. ABV: 9.2. Barrel-Aged Blonde Doppelbock

FOUDRE PROJECT #2: Style: American Wild Ale. ABV: 6.7. American wild ale brewed with apricots

GRAND PRESTIGE: Style: American Double/Imperial Brown Ale. IBU: 23.0. ABV: 11.3. Imperial Brown Ale Aged in 1st & 2nd Use Bourbon Barrels

JUICY DOUBLE: Style: American Double/Imperial IPA. IBU: 70.0. ABV: 8.3. Double India Pale Ale brewed with Orange Juice

GRANITE CITY FOOD AND BREWERY | 508

www.gcfb.net

1828 Abriter Ct, Naperville, IL 60563

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

BATCH 1000 DOUBLE IPA: Style: American Double/Imperial IPA. OG: 16.8. IBU: 80.0. ABV: 7.1. SRM: 10.0. The Batch 1000 has a strong citrus and pine aroma from the use of Cascade and Summit hops, while the hop flavor is impressive, it is backed up by a full body of maltiness from the increased amount of malt used.

DUKE: Style: American Pale Ale. The rich color of this Pale Ale hints at the bold malt character used to balance the huge hoppy flavors and defining bitterness of this classic English beer. Nice balance of hops and malt with floral aroma and hints of grapefruit.

GOLD FEVER: Style: Belgian Strong Pale Ale. A very Unique yeast strain with origins in Belgian "spontaneous fermentation" provides the most prominent flavors in the Gold. A beautiful golden-colored ale, with strong fruity, spicy and malty flavors. Belgian Golden ales are a perfect introduction to the world of Belgian beers. Subtle hints of apple, pear, cinnamon and clove meld with hearty maltiness to yield a clean, slightly-sweet ale with a crisp finish. This beer is very drinkable but be careful; this beer is strong and should be sipped and savored.

NORTHERN LIGHT LAGER: Style: Light Lager.

PEEL OFF SUMMER WHITE: IBU: 40.0. ABV: 5.6.

THE BENNIE: Style: Bock. OG: 12.3. IBU: 13.1. ABV: 5.2. SRM: 16.2.

TWO PULL: Style: American Amber/Red Lager. A blend of our Northern Light and Bock beers.

GRAY BREWING CO. | 621

www.graybrewing.com

2424 West Court St, Janesville, WI 53548

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

BITTER SHENANIGANS: Style: English India Pale Ale. IBU: 96.0. ABV: 4.0. A bitter india pale ale with English hops and American malts. Bold and perfectly balanced.

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.

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. | 802

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.

7 PLANETS SOUR: Style: Mixed-Fermentation Sour. ABV: 5.0.

ABBEY 8 DUBBEL: Style: Dubbel. ABV: 7.3.

BARREL AGED SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 6.5.

BELGIAN PRAIRIE TRIPEL: Style: Tripel. ABV: 10.0.

BROTHER THOMAS TRIPEL: Style: Tripel. ABV: 10.4.

CHERRY BOURBON ALE: Style: Scotch Ale/Wee Heavy. ABV: 6.5.

COUSTEAU SAISON: Style: Saison/Farmhouse Ale. ABV: 6.5.

CROP CIRCLE WHEAT: Style: Hefeweizen. ABV: 5.4.

DENALI IPA: Style: American IPA. **RA**

DEVILS LAKE RED LAGER: Style: American Amber/Red Lager.

EMERALD ISLE STOUT: Style: Irish Dry Stout.

FOREQUARTER FIVE: Style: Saison/Farmhouse Ale. ABV: 6.0.

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

HOPSCONSIN: Style: American Amber/Red Ale. ABV: 5.9.

MID WESTY BLONDE: Style: Belgian Blone Ale. ABV: 6.2.

MOSAIC SMASH: Style: American Double/Imperial IPA. ABV: 8.7.

OLD SCRATCH BARLEYWINE '14: Style: American Barleywine. ABV: 12.5.

PINEAPPLE SPLASH HEFENWEIZEN: Style: Hefeweizen. ABV: 6.0.

POWDER KEG ENERGY IPA: Style: American IPA. ABV: 5.1.

RASPBERRY LAGER: Style: Fruit/Vegetable Beer.

STRAWBERRY TART ALE: Style: Gose. ABV: 6.0.

TANGIER IPA: Style: American IPA. ABV: 7.7. **RA**

VERMONT BANDWAGON: Style: American IPA. ABV: 6.5.

WOODEN SHIPS ESB: Style: Extra Special/Strong Bitter. ABV: 5.0. **RA**

GREAT LAKES BREWING CO. | 229

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH 44113

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

BARREL-AGED CHRISTMAS ALE: Style: Herbed/Spiced Beer. IBU: 30.0. ABV: 7.5.

Hark! A heavenly chorus of spices and honey and a fanfare of oak and vanilla flavors resound with each joyous sip of our bourbon barrel aged Christmas Ale.

BARREL-AGED TRIPEL DOG DARE: Style: Tripel. IBU: 30.0. ABV: 9.5. Come on. Take a sip. We dare you. Once you taste our bourbon barrel aged Tripel's sweet fruit, subtle spice, and smooth vanilla flavors, you may emerge more adventurous than ever before. After all, drinking this smooth golden ale is much more pleasant than sticking your tongue to a frozen flagpole.

BEER FRIENDS HOPPY LAGER: Style: American Pale Lager. IBU: 80.0. ABV: 5.9.

Brewed in collaboration with our friends at Lakefront Brewery featuring Simcoe, Azacca, Mosaic, Cascade, and Citra hops.

EDMUND FITZGERALD PORTER: Style: American Porter. IBU: 37.0. ABV: 6.0. Robust and complex, our Porter is a bittersweet tribute to the legendary freighter's fallen crew—taken too soon when the gales of November came early.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 6.5. Prost! Our take on this classic German style is a celebration of maltiness—packed with rustic, autumnal flavors to put a little more oomph into your oom-pah-pah.

TURNTABLE PILS: Style: Czech Pilsener. IBU: 35.0. ABV: 5.4. Flip that record and wax nostalgic about Ohio's deep-cut music legacy with our refreshing pilsner. Consider this our reissue of a classic style.

GREENBUSH BREWING CO | 417

www.greenbushbrewing.com

5885 Sawyer Rd, Sawyer, MI 49125

Open since June of 2011 & nestled in Sawyer, MI, we brew beer & operate a small army of places to drink it while enjoying everything from BBQ to blue plates to charcuterie.

BROTHER BENJAMIN: Style: American Double/Imperial IPA. IBU: 114.0. Brewed with copious amounts of honey, this well balanced beer has resin & citrus notes.

STAR CHICKEN SHOTGUN: Style: American IPA. IBU: 73.0. ABV: 6.8. Our flagship IPA is a bright, medium-bodied brew with strong citrus notes & a smooth finish.

SUNSPOT: Style: Hefeweizen. IBU: 15.0. ABV: 6.0. This light-bodied warm tasting wheat has subtle notes of banana & clove.

GRIFFIN CLAW BREWERY | 323

www.griffinclawbrewingcompany.com

575 S Eton St, Birmingham, MI 48009

State of the art facility, focused on combining the best technology with old world traditions for high quality, handcrafted ales and lagers.

EL ROJO: Style: American Amber/Red Ale. IBU: 35.0. ABV: 6.5. Red ale with full body malty character and ruby red color

GATEWAY SESSION IPA: IBU: 65.0. ABV: 4.5. Light, sessionable, hoppy american IPA. Low abv to crush all day long

ME SO ORNERY "COMBATIVE QUAD": Style: Quadrupel (Quad). IBU: 15.0. ABV: 9.0. Traditional Belgian Quad

MR. BLUE SKY: Style: American Pale Wheat Ale. IBU: 10.0. ABV: 4.5. American Pale Wheat ale with Coriander and grapefruit peel

NAWT A CAWP: IBU: 70.0. ABV: 6.5. New England IPA with fruity aromatic hops and cloudy/hazy almost orange color.

NORM'S RAGGEDY-ASS IPA: IBU: 65.0. ABV: 7.2. Balanced American IPA with strong aromatic hops and malty body

OVERNIGHT SENSATION: IBU: 20.0. ABV: 5.0. Wheat ale with Raspberries

RAIL DISTRICT: Style: Czech Pilsener. IBU: 55.0. ABV: 5.0. Traditional Bohemian-style Pilsner

SOUR TROOPER: Style: Flanders Red Ale. IBU: 35.0. ABV: 6.5. Flanders Style Sour Red Ale

UNDERTOW: Style: Saison/Farmhouse Ale. IBU: 15.0. ABV: 6.0. Saison with Black Currant

GRUMPY TROLL BREW PUB | 206

www.thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI 53572

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

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

LIBERTY POLE: Style: American Pale Ale. IBU: 33.0. ABV: 4.9. Cascade Hop edition 100%

MONK: Style: Belgian Blone Ale. IBU: 22.0. ABV: 6.4. 100% all barley malt, Styrian Golding hops and special strain of Belgian yeast

HAILSTORM BREWING CO. | 407

www.hailstormbrewing.com

8060 186th St, Tinley Park, IL 60487

We believe in focusing on the key aspects of the brewing process that most affect quality and stability We plan on automating as many aspects of the process as possible to maximize consistency and our brew crews safety. We will be barrel aging as many beers as we can fit into our cellar space.

BA VLAD: IBU: 60.0. ABV: 12.5. Barrel Aged Russian Imperial Stout

BA VLAD THE CONQUISTADOR: IBU: 60.0. ABV: 13.3. Barrel Aged Russian Imperial Stout with Cinnamon, Chocolate, Vanilla, Chiles, and Agave

BA VLAD WITH COFFEE: IBU: 60.0. ABV: 12.5. Barrel Aged Russian Imperial Stout with Intelligentsia Black Cat Espresso

BA VLAD WITH MAPLE: IBU: 60.0. ABV: 12.5. Barrel Aged Russian Imperial Stout with Maple Syrup

BA VLAD WITH RASPBERRIES: IBU: 60.0. ABV: 12.5. Barrel Aged Russian Imperial Stout with Raspberry Juice

BA VLAD WITH VANILLA: IBU: 60.0. ABV: 12.5. Barrel Aged Russian Imperial Stout with Madagascar Vanilla Beans

CIRRUS: Style: American IPA. IBU: 60.0. ABV: 6.5. NE DIPA brewed with Simcoe, Mosaic, and Citra

III ANNIVERSARY: Style: American Wild Ale. IBU: 2.0. ABV: 6.5. 100% Spontaneously fermented lambic-style beer

HALF ACRE BEER CO. | 524

www.halfacrebeer.com

4257 N Lincoln Ave, Chicago, IL 60618

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

BENTHIC: ABV: 12.0.

DAISY TORONADO: Style: American Pale Ale. Specialty batch of Daisy Cutter for Toronado featuring Enigma hops.

DEEP SPACE: ABV: 10.0.

DOUBLE DAISY CUTTER: Style: American Double/Imperial IPA. ABV: 8.5.

FADER: ABV: 4.7.

FREEDOM OF '78: Style: American IPA. ABV: 7.0. American IPA w/ Guava

GLASS CASKET: ABV: 9.8.

MAGICK IS PURPLE: ABV: 7.0.

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

TOMORROW PEOPLE: Style: American IPA. ABV: 7.0.

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

WOODEN TEETH: ABV: 5.5.

HAYMARKET PUB AND BREWERY | 201

www.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! In 2017, we expanded, adding a second location in Bridgman, Michigan. Haymarket beers are now distributed on draft and in cans throughout South West Michigan and the greater Chicagoland area. Our Michigan Taproom features wood fired pizza ovens and the same amazing sausages that we have in our Chicago Pub.

'HITCHED' LIME SAISON: Style: Saison/Farmhouse Ale. ABV: 5.8. Originally brewed in celebration of our brewer Trevor's marriage to Kristen, we decided to bring this one back for the Summer. This straw colored Belgian farmhouse ale was aged with lime zest!

BEER MUSE LEMON RYE SAISON: Style: Rye Beer. ABV: 6.2. Created by our Beer Muse, Clare, brewed by brewdog, Blue, and tapped for summer patio drinking, this Belgian farmhouse ale was brewed with 20% rye malt, lemon peel, and lemon zest.

CLARE'S THIRSTY: Style: American Double/Imperial Stout. ABV: 12.0.

HYLOWE AMERICAN RYE PALE ALE: Style: Rye Beer. ABV: 5.6. The (sort of) return of Max & Jenny's wedding beer! The abundant rye malt provides a dry, earthy character, while the blend of hops provides aromas of lemongrass, citrus & a hint of dill.

MASH MADE IN HEAVEN X (WHITE PEACH WIT): Style: Witbier. ABV: 5.2. Brewed in celebration of Pete and Clare's 10th anniversary!! This unfiltered Belgian white wheat was brewed with orange peel and 160 gallons of white peach juice!

YES DEAR I.P.A.: Style: American IPA. ABV: 5.2. American-style IPA brewed with dried sweet orange peel, Mandarina Bavaria, Amarillo and Cascade hops then dry hopped with Mandarina Bavaria, Cascade and FRESH orange peels.

HINTERLAND BREWERY | 519

www.hinterlandbeer.com

313 Dousman St, Green Bay, WI 54303

Dedicated to brewing high quality and enjoyable craft beers.

2014 WHITE OUT: Style: American Double/Imperial IPA. OG: 22.4. IBU: 90.0. ABV: 9.5.

It's all in the name. If you've ever experienced what 3 inches per hour of blower pow looks like, you know that you're taking the rest of the day off. A bottle of White Out turns any day into a snow day. BREWMASTER NOTES Deep orange color. Upfront but pleasant bitterness. Big malt bill balances this hop heavy brew.

BOURBON BARREL LUNATIC: Style: American Double/Imperial Stout. OG: 22.5.

IBU: 55.0. ABV: 9.5. Originally enjoyed by the level-headed Czars of Red Square, this high-gravity, black beer is the probable cause of many a revolution. Ideal for sipping and contemplating. BREWMASTER NOTES Intense dark chocolate, coffee and cocoa malt flavors. Opaque and black with substantial body. Aged in bourbon and rye whiskey barrels.

CITRA PALE ALE: Style: American Pale Ale. OG: 13.7. IBU: 35.0. ABV: 5.6. Think bring citrus and tropical hop flavor explosion crossed with thirst-quenching golden malt goodness all rolled up into a ridiculously great beer. Brewed to satisfy your Citra craving again and again. BREWMASTER NOTES Exploding with hop flavors and citrus aromas. Surprising low bitterness. Smooth and juicy drinkability with a refreshing finish.

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. OG: 12.4. IBU: 20.0.

ABV: 5.4. Inspired by endless summers in Door County, the creation of this beer was truly a labor of love. Always light to drink, this brew has a refreshing cherry hint of a summer to remember. BREWMASTER NOTES Crisp, clean mouthfeel and light in body. Notes of tart, Montmorency cherry. A great summertime brew!

PACKERLAND PILSNER: Style: Czech Pilsener. OG: 11.5. IBU: 19.0. ABV: 4.5. First brewed to celebrate Green Bay's Championship win in '97, this beer was benched, tweaked, then totally revamped before it exploded back on the field in 2014. It's the perfect toast at any tailgate. BREWMASTER NOTES High quality malted barley, German Noble hops, and a Czech pils yeast combine to create what a pilsner should be: Crisp, clean and classic.

RASPBERRY SAISON: Style: Saison/Farmhouse Ale. OG: 15.3. IBU: 30.0. ABV: 6.3. Part Belgian workhorse ploughing furrows in the field, part Trappist Funk. This earthy ale is full of contradicting imagery and flavor profiles, like a citrus aftertaste with subtle pepper, ginger and lemon peel. Deliciously different. BREWMASTER NOTES Hazy golden-red hue. Brewed with Belgian specialty malts. Conditioned on 200 pounds of raspberries.

STOVEPIPE: Style: American Double/Imperial Stout. OG: 22.5. IBU: 55.0. ABV: 9.5. We took our popular 20th Anniversary brew and wired it up with 10lbs of coffee per barrel. That's 600lbs of Luna Coffee's finest for this beast. If this doesn't get the conversation going, nothing will. BREWMASTER NOTES Rich and silky mouthfeel. Upfront bourbon character gives way to a deep roasted coffee finish.

HOP HAUS BREWING CO. | 311

www.hophausbrewing.com

231 South Main Street, Verona, WI 53593

Hop Haus Brewing Company handcrafts exceptional, inspired and unique beers by combining equal parts science and artistry. Sparked by a belief that every community deserves a place to gather and come together as neighbors to enjoy a pint of beer and worthwhile conversation.

BARREL PLAID: IBU: 15.0. ABV: 8.9. Our Plaid Panther Scotch Ale aged in Oak Barrels for 5 months. Smooth, malty, boozy, yummy.

HIDDEN STASH: Style: American IPA. IBU: 68.0. ABV: 7.2. Hidden in plain sight. This stash contains select nuggets of Mosaic hops for that burst of juicy, sticky, hoppy-goodness. It's not subtle, and we like it that way!

MAGIC DRAGON IIPA: Style: American Double/Imperial IPA. IBU: 90.0. 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 it's good! Hop on the dragon, frolic in the autumn mist, and get ready for some magic.

PHILSNER: Style: German Pilsner. IBU: 20.0. ABV: 5.2. The idea for this beer was born on a warm summer night while sitting in a bier garden in Germany with family and friends. Philsner is a traditional German Pilsner featuring the finest German malt and Hallertau hops. It's crisp, light and refreshing. It's meant to be enjoyed with those you love, so grab family and friends and raise a glass, Prost!

PLAID PANTHER: Style: Scotch Ale/Wee Heavy. IBU: 21.0. ABV: 8.0. Comfortable in the woods yet dressed for any urban encounter. The formidable Plaid Panther will silently seduce you with its sweet and smooth malty overtones. Tempting, seductive, persistent. You've been warned.

SUNSHINE DAYDREAM: Style: American Pale Ale. IBU: 40.0. ABV: 4.9. **RA** A Mosaic Pale Ale infused with ripe strawberries and whole-leaf Simcoe hops.

YARD WORK: Style: Session Beer. IBU: 40.0. ABV: 4.9. Plenty of hop aroma without all that bitterness. Almost light enough to allow operation of heavy machinery*. Dry hopped with Azacca hops for plenty of tropical fruit aroma. Truly an IPA you can crush**. *do not operate machinery after drinking **do not attempt to crush the pint glass. That would hurt. A lot.

HOUSE OF BREWS | 910

www.houseofbrewsmadison.com

4539 Helgesen Drive, Madison, WI 53718

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

ADOBE IPA: Style: American IPA. ABV: 7.5. An IPA featuring the Amarillo hop. Big malty backbone to showcase the distinctive citrus (grapefruit) flavor the Amarillo.

ADOBE IPA (ON CASK): ABV: 7.5. **RA** An american IPA featuring the distinct citrus (grapefruit) flavor of the Amarillo hop.

BONFIRE MAI BOCK: Style: Maibock/Helles Bock. ABV: 7.0. A traditional Mai Bock. Slightly sweet and malty.

DUPLEXX: Style: Dubbel. ABV: 9.0. Bourbon barrel aged Belgian dubbel. Complex malt flavors mingled with fruit and spice from the yeast, bourbon and wood notes.

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 Saaz hops.

ROUND TOWER IRISH STOUT

ILLUMINATED BREW WORKS | 607

www.ibw-chicago.com

415 N Sangamon St, Chicago, IL 61813

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.

BRETT FAWN: Style: Saison/Farmhouse Ale. ABV: 6.0. Rye farmhouse fermented with *brettanomyces lambicus* and *clausenii* and re-fermented on sour cherries. Does the pope poop in the woods?

CULT OF NABIKHOPF: ABV: 7.5. This is our hopped-farmhouse Nabikhopf fermented on 100% *brettanomyces* creating a mouthful of tropical delights.

WAR GOAT: ABV: 5.5. 5.5% American Farmhouse dry-hopped with Simcoe.

IMPERIAL OAK BREWERY | 317

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.

BARREL AGED BEERMUDA TRIANGLE: Style: Tripel. IBU: 32.0. ABV: 9.5. Brewed with Pilsner, Wheat, and Aromatic malts for a light bready malt character which provides the backbone for the fruitiness and spice character from the Belgian yeast. The beer was then aged for 1 year in California Chardonnay barrels. The barrel aging adds notes of citrus, apple, wine and oak.

BARREL AGED QUIET GIANT- BOURBON BA IMPERIAL STOUT WITH VANILLA AND CINNAMON: Style: Russian Imperial Stout. OG: 1.131. IBU: 94.0. ABV: 15.0. SRM: 61.2. Brewed with lots of roasted and crystal malts for body and complexity. Vanilla beans and Cinnamon sticks were added to the fermenter after fermentation was complete. Each year we brew the same base beer and age it for 1 year in Bourbon Barrels. After the beer comes out of the barrels it is spiced using different spices each year.

BARREL AGED UDDER MADNESS: Style: American Double/Imperial Stout. IBU: 45.0. ABV: 10.0. A blend of Chocolate Malt, Roast Barley, and Black Malt give the beer its chocolate and coffee character. The body and sweetness are provided by crystal malts and the addition of Lactose (Milk Sugar) which is not fermented by beer yeast. The beer was then aged for a year in Bourbon barrels which add notes of bourbon, vanilla, oak and spice.

CRANK IT DANK: Style: American IPA. IBU: 60.0. ABV: 7.0. Brewed with a very simple malt bill of Pale and Pilsner malt and a bit of sugar to dry the beer out. It is aggressively hopped with Equinox, Citra and Mosaic. These are newer hop varieties that are bred to have a strong, pungent aroma and flavor often described as "dank".

MAPLE BARREL AGED DOUBLE DEE'S: IBU: 53.0. ABV: 9.2. A blend of brown malt and roasted malts create a smooth, chocolatey roasted character with a bit of sweetness and noted of dark fruits. The beer was then aged in a barrel that first held bourbon then maple syrup. This gives the beer notes of bourbon, vanilla, oak and maple.

SUMMER HIBISCUS WIT: Style: Witbier. IBU: 15.0. ABV: 5.0. This is a traditional Belgian Wit (White) Beer with a bit of a twist. Brewed with some flaked oats and wheat along with Pilsner and wheat malt to give the beer a light body along with a smooth, creamy mouth feel. We also added a bit of hibiscus along with the traditional orange peel and coriander to give the beer added complexity, a slightly tart finish and a pink hue.

TEQUILA BARREL AGED DOM BEERSAISON: Style: Mixed-Fermentation Sour. IBU: 30.0. ABV: 9.0. This is our Kettle soured Imperial Saison aged for a year in Mexican Tequila barrels. The result is a complex beer with notes of agave, citrus, oak, spice and a refreshingly tart finish.

INBOUND BREWCO | 217

www.inboundbrew.co

701 N 5th St., Minneapolis, MN 55401

If you listen to beer, it can talk you into pretty much anything. Beer talked us into quitting our jobs, leaving corporate America in the rearview, and opening a brewery in Minneapolis. We've refined the most drinkable craft beer around. When we Journey Into Beer, we go all in. We're ALL IN ON BEER. Visit Inbound BrewCo in the North Loop of Minneapolis. We've got local food trucks, live music, and 15+ rotating craft beers on tap. Stop in for a brew sometime, we're just 1 block North of Target Field and the Light Rail Station, open Noon-Midnight 7-days a week!

AMERICAN BARLEYWINE: IBU: 100.0. ABV: 10.0. Big, bold, and bitter! Jack Pine Brewery out of Baxter, MN brought their recipe down and brewed it on our system. It has a rich malt complexity and an assertive hoppiness.

APRICOT PALE ALE: IBU: 24.0. ABV: 5.0. Aromatic "dried" apricot meets peach candy flavors ending with a mild spice.

GOLDEN TEA: IBU: 30.0. ABV: 8.5. A Belgian Golden Strong Ale brewed with Oolong and Pu'er Tea from our friends at Verdant Tea in Minneapolis. Its fruity esters bring out mild spicy notes and low peppery phenols. The tea enhances the pear, orange, and even apple-like flavors that are present throughout the experience of this liquid. Tea for the Queen!!

OYSTER STOUT: IBU: 16.0. ABV: 6.0. A Minnesota quad-collaboration with Bad Weather Brewing Co, BSG Craft, and The Fish Guys. You'll find heavy notes of chocolate and

caramel-like characteristics that are supported by a light roasted coffee flavor. The oysters add a light briny, sea-water saltiness, and a softer mouth feel than most traditional stouts. *Allergy alert-Contains crustacean shellfish-oysters*

WIT WINE: IBU: 50.0. ABV: 10.2. A collaboration with Milwaukee Brewing Company.

Bready, honey-like, and caramel malt aromas with a citrusy dose of lemony coriander and fresh orange peels.

INDEED BREWING CO. | 329

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

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

B-SIDE PILS: Style: German Pilsener. OG: 12.0. IBU: 40.0. ABV: 5.1. SRM: 2.0. A fresh spin on an old favorite, B-Side Pils is our cover of a classic, crafted with a traditional German malt bill and a blend of noble and newer German hops. Crisp and clean, crushable and complex, B-Side takes you off the clock and on to what makes you tick. When you're on your time, flip to your B-Side.

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

LUCY: Style: Mixed-Fermentation Sour. OG: 12.0. IBU: 27.0. ABV: 4.2. SRM: 4.0. Kettle- Sour pale ale: Palatable tartness set off by fruity, tropical flavors and juicy hops

MEXICAN HONEY IMPERIAL LAGER: Style: American Double/Imperial Pilsner. IBU: 17.0. ABV: 8.0. The second in our 'Derailed Series', Mexican Honey is an Imperial Mexican Lager brewed with rare Mexican Orange Flower honey. Effervescent aromas of citrus and honeycomb leap out and boogie atop a crisp, pale yellow body with slight hints of cracker and toast. Available: August

PEACH BUM: Style: American IPA. IBU: 70.0. ABV: 6.2. Made for the hazy days of summer, Peach Bum is ripe for the picking. Aromas of fresh peaches, apricots and blueberries wet your whistle for a dip into this refreshingly fruity Peach IPA. Buoyed by subtle notes of peach cobbler and tart citrus, Peach Bum bobs on waves of tropical-tasting hops. Sun-drenched and juicy, it's your new summer jam.

SAISON DE LA POMME: Style: Mixed-Fermentation Sour. IBU: 14.0. ABV: 5.25. Wooden Soul #5 is a Wood-Aged Saison fermented with two strains of Brett yeast and fresh pressed Winesap apple juice courtesy of Milk & Honey Ciders. It is aged in a mix of red wine and port barrels, where it is refermented on pressed pomace, ground up apple that goes through the apple press. Funk Brett character mingles with notes of dry, tart apple, producing an effervescent and thirst quenching ale.

STRAWBERRY FIELDS ALE: Style: Fruit/Vegetable Beer. IBU: 23.0. ABV: 5.4. This beer is kettle-soured for tartness and brewed with strawberry 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 aromas of tropical fruit, funk and leather.

ISLAND ORCHARD CIDER | 421

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.

JACOB LEINENKUGEL BREWING CO. | 920

www.Leinie.com

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

Established 1867. The Jacob Leinekugel Brewing Company, the seventh-oldest brewery in the United States, is the oldest business in Chippewa Falls and one of the oldest in the state. Our commitment and tradition of brewing quality products is matched only by the wants and generations of genuine beer-loving customers. When you've been brewing high-quality handcrafted specialty beers in the same little brewery in the same beautiful little town since 1867, you get used to doing things a certain way. And you can be sure that will never change. Our attitude about brewing has been the same: We're not out to take over the world; we're out to make great beer for lovers of beer. There's no place, or beer, like ours. Discover our family of brews and taste for yourself!

ANNIVERSARY LAGER: Style: Märzen/Oktobert. IBU: 20.0. ABV: 5.5. Festbier done in collaboration with Hofbrau brewed with German malt and American hops.

CANOE PADDLER: Style: Kölsch. In 1906, the Kölsch-style beer originated from the Cologne region of Germany as a crisp and light beer to combat the summer heat. Leinenkugel's® Canoe Paddler™ is our take on the Kölsch-style beer that we tweaked with a touch of rye. Our spring and summer seasonal has subtle malt flavors, a clean finish and adventurous quality.

HIBISCUS SOUR SHANDY: IBU: 13.0. ABV: 5.0. Shandy style beer naturally soured with hibiscus tea

LEINENKUGEL IPL: Style: American Pale Lager. IBU: 57.0. ABV: 6.0.

LEINENKUGEL'S SUMMER SHANDY: Style: American Pale Wheat Ale. IBU: 13.0. ABV: 4.2. Weiss Beer with Lemonade. A Shandy is a lemonade-flavored beer, a European favorite during the warmer months. And the light, crisp lemonade flavor, makes it the perfect summer refresher. Brewed with select malted wheat and barley, Cluster hops, natural lemonade flavor, and a hint of real Wisconsin honey. Available for a limited time, April through August.

OKTOBERFEST: Style: Märzen/Oktobert. IBU: 20.0. ABV: 5.1. Märzen-Style Bier. Our traditional Märzen-style beer is brewed with Munich, Caramel and a blend of Pale malts along with Hallertau, Tettnang, Perle, and Cluster hops for a well-balanced, smooth festive lager. The perfect way to celebrate fall in true German fashion, Leinenkugel's Oktoberfest is available for a limited time August through October.

WISCONSIN RED PALE ALE: Style: American Pale Ale. IBU: 38.0. ABV: 5.6.

JOLLY PUMPKIN ARTISAN ALES | 220

www.jollypumpkin.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

BAMBIERE: IBU: 25.0. ABV: 4.5. Sour Farmhouse Ale

GRATZER: IBU: 18.0. ABV: 5.2. Sour ale with smoked malt

LA ROJA: ABV: 7.2. Sour artisan amber ale

SOUTHERN CROSS SINGLE HOP SOUR IPA: IBU: 40.0. ABV: 5.9. Sour single hop IPA with Southern Cross hops

KARBEN4 BREWING | 904

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.

BOOM! TACO CENTRAL SESSION IPA: Style: Session Beer. IBU: 35.0. Refreshing as a face full of whitewater on the Clackamas River, this session IPA is the hue of radiant golden straw and flush with bright, refreshing, and resinous tropical fruit from New Zealand hops. BITC is the perfect partner for days filled with sunshine and action.

CHAMPAGNE TORTOISE: ABV: 5.3. English malts, English hops, English yeast, and our best Queen's English accent will not leave you disappointed...at least the first three are sure to deliver

FANTASY FACTORY: Style: American IPA. OG: 1.061. IBU: 65.0. ABV: 6.3. SRM: 7.0. Free with purchase: A tropical dreamscape awash in malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance.

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

TBD PILOT BREW

KIRKWOOD STATION BREWING CO. | 422

www.kirkwoodstationbrewing.com

105 East Jefferson, Kirkwood, MO 63122

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

away. Whether it's a small gathering or a party of 275 guests, Kirkwood Station wants you to enjoy the ride. All aboard for Kirkwood Station!

KUHNHENN BREWING | 903

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

Established as a homebrewing supplies store in the family's former hardware store in 1998, Kuhnenn Brewing Company has been brewing Beers with Distinct Personalities™ since opening the doors to Warren Taproom in 2001. After multiple expansions over the years, we now distribute our core brands and a handful of specialty selections in 5 states (and counting), as well as occasional shipments to Europe. Our original location in Warren, MI is our small-batch system (8.5bbl) with an attached Taproom. Our Clinton Twp. location opened in 2016, featuring a full restaurant, in addition to fermentation space for up to 26,000bbls annually. We also manufacture some of our highest volume core beers at our Detroit location, complete with a state-of-the-art packaging hall. Cans will be available Fall 2017 in select markets. Connect with us on all the socials—events at the individual taprooms are featured on their own individual pages: facebook.com/kuhnennwarren facebook.com/kuhnennclinton

DRIPA (DOUBLE RICE IPA): Style: American Double/Imperial IPA. ABV: 9.5. Our Gold Medal award-winning Double Rice IPA, cask-conditioned for your drinking pleasure. Citrusy, hoppy and delicious with a crisp dry snap at the finish, thanks to the cereal decoction mash.

IMPERIAL CREME BRULEE JAVA STOUT: Style: American Double/Imperial Stout. ABV: 7.2. Coffee. Chocolate. Caramel. Vanilla. You're used to seeing a lot of these terms when describing stouts. These are not just descriptors; they are ingredients. "Java," as we call it, has become a crowd favorite by perfectly balancing the sweet and the roast, thanks to the addition of Creme Brulee coffee post-fermentation. The aroma and flavor are a coffee, chocolate or dessert-lover's dream in a glass.

LOONIE KUHNE PALE ALE: Style: American Pale Ale. ABV: 5.8. This is the flagship beer that started it all and remains a fan favorite to this day. Golden in color with a medium citrusy hop aroma, light toasty, caramel malt flavor. Medium bitterness with a lasting but refreshing finish. Bret first brewed this American Pale Ale in the mid-nineties, and became the impetus for opening a brewery.

OG: ORIGINAL GNOME: Style: American Amber/Red Ale. ABV: 8.5. A heavily dry-hopped Imperial Amber Ale, it towers over all other gnomes. Inspired by, and partially created by our Cellar Gnome, Leon, this bruiser packs as much malt punch as it does hoppy smack. Weighing in at 8.5% ABV and dry-hopped with Hallertau Blanc and El Dorado hops, it certainly dominates the competition, in the most polite way possible (as is the way of the gnome).

RUBY SOHO: Style: Witbier. ABV: 4.5. Fresh ruby-red grapefruit juice has been added to this Belgian-style Witbier to add a whole new dimension of flavor. Light and spritzzy, with a natural haze and silky texture. Ruby-red grapefruit delivers bright citrus notes to complement the orange peel and coriander. This is a beer suited to any journey, even if the destination is unknown (Ruby Ruby Ruby Ruby Soho).

STOUTSHINED: Style: American Double/Imperial Stout. ABV: 8.8. One day, while we were looking California and feeling Minnesota, we decided to brew what was once one of our favorite one-off beers. This beer changed over the years, and it was our goal to bring it back to center. Then we heard the news of the passing of one of our heroes, Chris Cornell. The only good thing to come of that situation was that we had a new name for a beer that needed one. This Imperial Stout is brewed with a ton of cocoa nibs, vanilla, and lactose. In this corner, at 8.8% ABV, is a beer you need to revisit, and bask in its soon to be legendary glory, no matter how muddy its history may be.

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

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

WHITE DEVIL: Style: Witbier. ABV: 9.0. An Imperial White Ale, White Devil is a cloudy straw color, bursting with zesty citrus aroma, topped with a dense, rocky head of foam. Refreshingly crisp with a pleasantly spicy hop character, thanks to the Noble-

like Styrian Goldings hops, as well as notes of fresh cut wheat and coriander. Slightly-sweet with a dry finish. While easy-drinking and thirst-quenching, this is definitely not your average Belgian White.

WITTE BRAGGOT: Style: Braggot. ABV: 6.9. A little bit this and a little bit that, this is one of the more complex yet elegant releases we have ever packaged. We started with Kuhnenn Family citrus blossom honey, then blended in raw wheat, malted barley, coriander, and sweet orange peel. The result is a Witbier-inspired mead that is even more refreshing than it sounds, coming in at 6.9% ABV. Very lightly carbonated, this will not weigh heavy on your palate, and is bound to quench your thirst on even the muggiest of summer days.

LAFAYETTE BREWING CO. | 126

www.lafayettebrewingco.com

622 Main St, Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 125-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we were awarded Indiana's very first small brewer permit, and are currently the 2nd oldest operating brewery in the state. This year we'll produce about 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. Stop by our booth for a taste of quality Indiana beer!

FRUIT JUICY IPA: IBU: 22.5. ABV: 6.19. This is a super juicy IPA features Mosaic, Amarillo and Citra hops in a host of late kettle and dry hopping additions.

H.U.B.A.R.: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 8.4. Big, bitter double IPA

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 Chicago contingent initiated the brewing and the gravitational effect of its suchness did the rest. We all loved the beer but the mission was larger than the ordinary joy of a hoppy-sweet quaff. It was driven unseen by an urge to communicate with people, to find our diasporic tribe, and to connect with other souls adrift on a culture that had lost its center and spun its inhabitants to the four winds to wander lost and bereft with a longing to re-enter the light. Beer, we have learned, has always been a good lubricant for social intercourse! The Lagunitas Brewing Co. was not so much an act of ordinary 'foundling' 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!

HIGH WEST-IFIED IMPERIAL CAFE CON LECHE STOUT: ABV: 11.0. We took our Big, Rich, and Malty Imperial Stout and brewed it with some special additions ... Chicago's own Metropolis Coffee and their Spice Island Blend, plus some Lactose and a touch of Vanilla to give it a smooth and milky silkiness. Then we aged it in some High West Rye Barrels for us to 18 freakin' months, giving it an oak-y, roast-y, and toast-y goodness. Cheers!

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.

PLUM JASMINE GOSE: ABV: 5.5. This Sour Ale is brewed with loads of Wheat, giving it a soft and mellow mouthfeel. We threw in some Pink Himalayan Salt to give it a Gose-y, crispy bite, than we added some Plum and Jasmine to smooth it all out. It's like a velvet glove smackin' ya upside the mouth!

LAKE LOUIE BREWING | 511

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 6,000 barrels annually, all brewing, bottling, and kegging operations are performed on-site at the pond side facility.

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

LAKE LOUIE PILSNER: IBU: 40.0. Lake Louie Pilsner is a classic pale, rich, European-style lager with firm, yet clean, hop bitterness.

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

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

LAKEFRONT BREWERY | 230

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI 53212

30 YEARS OF BLOOD, SWEAT AND BEERS. It's been early rising and late night candle-burning that has led to some of the best beers we've tasted (if we don't say so ourselves). For 30 years, Lakefront Brewery has been nose-to-the-grindstone, heavy-lifting and walking uphill both ways. And we thank you for your support. Let's celebrate with the crack of a bottle cap and enough common sense to get up the next morning. Afterall, it's time for work.

2014 BEER LINE BARLEY WINE: Style: American Barleywine. IBU: 50.0. ABV: 12.5.

2014 BLACK FRIDAY BOURBON BARREL-AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 15.5.

2016 BEER LINE BARLEY WINE: Style: American Barleywine. IBU: 50.0. ABV: 12.5.
RA

BRANDY BARREL-AGED CHERRY LAGER: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 10.7.

BRANDY BARREL-AGED CHERRY WITH VANILLA: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 10.5. **RA**

BRANDY BARREL-AGED IMPERIAL PUMPKIN: Style: Pumpkin Ale. IBU: 20.0. ABV: 13.4.

BRANDY BARREL-AGED SPICED LAGER: Style: Herbed/Spiced Beer. IBU: 19.0. ABV: 13.9.

BREWER'S SERIES: COCONUT PORTER: Style: American Porter. IBU: 25.0. ABV: 7.0.

BREWER'S SERIES: DOPPELBOCK: Style: Doppelbock. IBU: 20.0. ABV: 6.7.

BREWER'S SERIES: RYE BIÈRE DE GARDE: Style: Bière de Garde. IBU: 23.0. ABV: 8.5.

CLUTCH CARGO DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 72.0. ABV: 8.8.

LAKEFRONT PILS: Style: German Pilsener. IBU: 30.0. ABV: 5.2.

MY TURN LATIF: DOUBLE CHOCOLATE STOUT: Style: American Double/Imperial Stout. IBU: 25.0. ABV: 10.0.

MY TURN MIKE: IMPERIAL BROWN ALE BREWED WITH HAZELNUT AND COFFEE: Style: American Double/Imperial Brown Ale. IBU: 14.0. ABV: 9.0.

MY TURN NATHAN: SMOKED DARK LAGER: Style: Smoked Beer. IBU: 16.0. ABV: 5.5.

SINGLE HOP SERIES: CENTENNIAL IPA: Style: American IPA. IBU: 70.0. ABV: 7.0.

LAZY MONK BREWING | 225

www.lazymonkbrewing.com

320 Putnam St, Eau Claire, WI 54703

We are a European craft brewery that focuses on traditional Bohemian and German Bier styles but we don't shy away from Ales or IPA's. We have 14 taps of Bohemian and German Biers in our European Bier Hall. We also have an amazing German Bier Garden overlooking the beautiful Chippewa River in downtown Eau Claire.

BERLINER WEISSE: Style: Berliner Weissbier. OG: 1.03. IBU: 6.0. ABV: 3.0. SRM: 3.0. A refreshing tart, sour, & acidic bier with a citrusy lemon sharpness & almost no hop bitterness. A perfect complementary bier for those hot summer days. If that tangy sharpness is too much for you, we will be serving it with one of our two sweet European syrups: red berry or green Woodruff..

BOHEMIAN DARK LAGER: Style: Munich Dunkel Lager. OG: 1050.0. IBU: 22.0. ABV: 4.8. SRM: 18.5. The secret to the Bohemian Dark Lager is the blend of Pilsner, Bavarian, caramel, & dark malts we use. With a rich deep brown color, this is the second of our flagship biers. With a silky smooth & refreshing taste that is sure to please, it finishes with a small roasted malt flavor and hints of chocolate. A bier that is both tasty for summer days on the beach or for pairing with your favorite dessert.

BOHEMIAN PILSNER: Style: Czech Pilsener. OG: 1049.0. IBU: 30.0. ABV: 4.9. SRM: 5.0. The first of our two flagship biers, the Bohemian Pilsner is an easy-drinking Czech style bier brewed true to heritage. With a rich blonde color, it starts out clean with a little malt taste and a crisp slightly bitter finish. A perfect bier for sitting outside and drinking with friends.

IMPERIAL PILSNER: Style: Euro Strong Lager. OG: 1075.0. IBU: 59.0. ABV: 8.1. SRM: 5.9. A beautiful golden robust Pilsner dry hopped with Saaz hops that delivers all the delicious flavors of our original Bohemian Pilsner, enhanced to a new level.

LENA BREWING COMPANY | 103

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! 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!

BIG ROOSTER RADLER: IBU: 11.0. ABV: 5.0. Lena's take a on traditional German Radler. Just like in the old country we blend fruit sodas and wheat beer to make this summer's most refreshing and crowd pleasing ale.

DRUNKELBERRY: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.3. Dunkelweizen with black raspberry

LENA CLASSIC: Style: California Common/Steam Beer. IBU: 8.0. ABV: 4.0. 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.

MANGO BANGO: Style: Experimental. IBU: 26.0. ABV: 4.8. Your taste buds will be confused yet satisfied with this tasty treat. Sweet and tangy in the front with a hint of heat on the finish! C'mon you gotta try it!

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, and hand-bottled in small batches in the true craft beer tradition.

PERFECT SITUATION: Style: American Pale Ale. IBU: 50.0. ABV: 5.6. What's your Perfect Situation? Ours is this delightful American Pale Ale! The Lena Perfect Situation is golden in color, features a smooth malty flavor, and packs a big citrus-style hop punch! While similar to an IPA, our Perfect Situation is a bit lighter, making it a great, easy drinking, hoppy craft beer!

LIFT BRIDGE BREWING CO. | 418

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.

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.

GETAWAY PILS: Style: German Pilsener. IBU: 35.0. ABV: 5.1. SRM: 6.0. European Pilsner. Eastern European brewers set up breweries and gathered premium malts and noble hops to recreate the crisp pilsners of their homeland. Lift Bridge pays homage to these simpler times with Lift Bridge Pils, a refreshing pilsner made with only pure golden malt, noble Saaz hops, Bohemian yeast, and a sturdy mash paddle.

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.

MANGO BLONDE: Style: Fruit/Vegetable Beer. ABV: 4.6. The aroma of a tropical breeze from a fresh mango grove leads into a light bodied blonde ale, finishing with a subtle mango sweetness that does not overpower the golden malt.

TART PINEAPPLE HOP DISH: Style: American IPA. IBU: 75.0. ABV: 8.0. **RA** Tart Pineapple additions to an already complex IPA.

LOGBOAT BREWING | 622

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

Good people like good people.

BOBBER: Style: American Pale Lager. IBU: 15.0. ABV: 5.0. Bobber is an unfiltered Lager brewed with inspiration from the pale German lagers. Noble Hops provide little bitterness and lend to the crisp finish with a hint of floral notes.

CASUAL PARTY: Style: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.5. Collaboration with Seattle Cider Co. Casual Party is a Saison with Ginger and Apple Must

FLYBYE: Style: Saison/Farmhouse Ale. IBU: 12.0. ABV: 5.5. FlyBye is a farmhouse ale fermented with yeast sourced from the Wallonian region of Belgium. It has bright citrus notes and a subtle, funky phenolic character to the aroma.

SNAPPER: Style: American IPA. IBU: 68.0. ABV: 7.2. This easy drinking IPA is loaded up with four varieties of American grown hops. Fruity flavors of pear and peach play off of resinous, piney notes

LUCETTE BREWING CO. | 523

www.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 12oz 6 pack cans.

COAL MINER'S DAUGHTER: Style: American Double/Imperial IPA. IBU: 19.0. ABV: 4.0. Traditionally brewed to quench the thirst for stone and coal miners our rustic Belgian style table beer is refreshing with banana esters, clove and honey

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

HARMONIA: Style: American IPA. IBU: 50.0. ABV: 6.5. Malty, biscuity, with citrus notes, pine, grapefruit, complex characteristics.

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

SHINING DAWN BELGIAN GOLDEN ALE: Style: Belgian Pale Ale. IBU: 21.0. ABV: 5.2. Shining Dawn is a unique Belgian style golden ale fermented with a special Belgian Yeast Strain. Expect a slightly earthy, spicy aroma.

THE FARMER'S DAUGHTER: Style: American Blonde Ale. IBU: 15.0. ABV: 4.8. The Farmer's Daughter is a Blonde ale with a malty and fruity aroma. The addition of coriander and Grains of Paradise also lends mild spicy aromatic qualities. This beer is very refreshing and has a light malt character with minimal hop flavor. This is a very easy drinking, approachable, thirst quenching ale.

MKE BREWING CO. | 902

www.mkebrewing.com

613 South 2nd St, Milwaukee, WI 53204

Founded by two area homebrewers in 1996 in the basement of a farmhouse in Cedarburg, the Milwaukee Brewing Company was born. In 1997 they opened the doors to their brew pub, the Milwaukee Ale House, in the Third Ward. As demand for the varieties offered at the Ale House grew and through a desire to expand the styles of beer produced, in 2007 we opened our 2nd Street Brewery and packaging facility in the historic Walkers Point neighborhood. Milwaukee Brewing Co. is committed to being good stewards of the environment and has become a leading example for microbreweries with practices such as: aluminum can packages that are 100% recyclable and lighter to ship, thus reducing our impact on fossil fuels; a solar hot water system that pre-heats water for the brewing process making us the first solar powered brewery in Milwaukee; a bio-diesel boiler system run off of used fryer oil collected from local businesses; spent grain from the brewing process is donated to local urban farm initiative, Growing Power, for use in compost and our water reclamation system decreases the amount of water we waste on a daily basis.

CITRON SAISON: Style: Saison/Farmhouse Ale. ABV: 7.8. A deconstructed version of a Louisiana treat called Succade, which is candied citrus peel. Brewed with Meyer Lemon Peel, Lime Pee, Tangerine Peel and Belgian Candi Sugar for a bright and citrusy aroma and flavor

CITRUS HAPPY GRAPEFRUIT IPA: Style: American IPA. IBU: 55.0. ABV: 6.0. Brewed with natural grapefruit juice and Australian Summer hops for a big juicy grapefruit aroma and flavor

HOP FREAK DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 8.7. Born big and bitter this Amarillo hop explosion gets tamed with a balanced malt backbone and infused with Rishi's Jasmine tea blend for a tropical fruit aroma and finish

HOP HAPPY IPA: Style: American IPA. OG: 18.4. IBU: 65.0. ABV: 7.7. Centennial, Cascade and Fuggle hops give this a citrus aroma while oats and a balanced malt base make this a great Midwest style IPA

LOUIE'S RESURRECTION BOURBON BARREL AGED AMBER ALE: Style: American Double/Imperial Brown Ale. OG: 18.0. IBU: 30.0. ABV: 10.2. In 2009 we had an idea to make a bigger version of our Louie's Demise Amber Ale. What makes Louie's Resurrection unique is the 2 months of aging in Bourbon Barrels. Louie's Resurrection has a copper amber hue with a balance apricot and malt aroma. Caramel, Bourbon, vanilla and some roasted malt flavor abound. This takes our flagship amber ale we have been brewing for 15 years and cranks it up to 11 on the dial.

LOUIE'S DEMISE AMBER ALE: Style: American Amber/Red Ale. IBU: 24.0. ABV: 5.5. Our flagship Amber Ale. Malty, biscuity flavor with a clean balanced finish.

O-GII IMPERIAL WIT: Style: Witbier. OG: 19.5. IBU: 25.0. ABV: 9.2. A unique beer brewed with orange peel and coriander then infused with fresh cut ginger, green tea and chamomile

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 6.0. A fantastically malty and balanced Märzen lager

OUTBOARD CREAM ALE: Style: Cream Ale. IBU: 14.0. ABV: 5.0. Bright, Crisp and refreshing with a clean finish

WOLFHOUND IMPERIAL IRISH RED ALE: Style: Irish Red Ale. IBU: 40.0. ABV: 10.7. Warm herbal malt aromas and a rich mahogany color create an inviting backdrop for this Imperial Red fermented with a Dublin Ale yeast. Our brewer Kurt Mayes developed this recipe in honor of his own favorite breed of canines, the Irish Wolfhound. Both beer and beast are large, formidable and majestic, while remaining easygoing and soulful companions.

MAD ANTHONY BREWING CO. | 221

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

In 1998, Todd Grantham and Blaine Stuckey, decided to turn passion into vocation. Grantham had been brewing for more than half a decade while Stuckey had been steeped in restaurant experience. When they teamed up with menu guru Jeff Neels, director of restaurant operations, in 1999, the trio had all the pieces to create a truly unique brewing/dining experience. From the very beginning, Mad Anthony was anything but normal. Steeped in the fun-loving tradition that had been established at the corner of Broadway and Taylor the city's first craft brewery was welcomed by friends, customers, and beer lovers throughout Northern Indiana. From the Gold Medal winning Auburn Lager (GABF) to the Gold Medal winning Mosaic Moon DIPA (IN Brewers Cup) to seasonals like Summer Daze and our Harry Baals Irish Stout, Mad Anthony is known for having something on tap for every beer lover. Today, Mad Anthony boasts four locations in downtown Indiana settings. All are places where good friends can come together over great food, and of course, satisfying, locally-brewed beer.

AUBURN LAGER: Style: American Amber/Red Lager. OG: 12.5. IBU: 21.0. ABV: 4.6. An American style Amber Lager with a rich, malty, slightly sweet flavor and a refreshing hop crispness Silver medal winner-Great American Beer Festival 1999

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. OG: 16.0. IBU: 55.0. ABV: 6.5. American IPA

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?

MAD ANTHONY BREWING FIRKIN: RA Check us out at the Real Ale Tent for a special Madbrew Firkin.

MEECH'S PEACH WHEAT: IBU: 20.0. ABV: 6.5. This beer contains Peach. It was put there by a Meech, in a brewery downtownnnnnnn. If he had his little way, Meech would eat peaches everyday. Enjoy this delicious Peach Wheat.

MOSAIC MOON DIPA: IBU: 65.0. ABV: 8.0. Gold Medal Winner at the Indiana Brewers Cup. Mosaic Moon features the Mosaic hop which gives this Double IPA its pineapple and herbal qualities. Shoot for the moon today!

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.

ROOKIE

MELMS BREWING COMPANY | 120

www.melmsbrewing.com

Location TBD: Tap Room somewhere in Waukesha County, WI - as the build-out moves along, we will give you more clues!

Melms Brewing is a rebirth of one of Wisconsin's earliest breweries. In 1863 C.T. Melms was operating the largest brewery in Milwaukee and is widely regarded as Milwaukee's first true Beer Baron. By 1870 tragedy had struck and old C.T. was all but forgotten. Why have you never heard of him? Stop by the booth and ask to hear the amazing story of the Melms Brewing Company—then and now!

COPPERHEAD ALE-PILOT BATCH: Style: Belgian Dark Ale. OG: 1.055. IBU: 20.0. ABV: 5.8. SRM: 25.91. Medium-bodied, dark copper colored beer with a Belgian yeast. The flavor profile may include touches of raisins and brown spices, and could be described as sweet and sour.

HONEY BADGER IPA: Style: American IPA. OG: 1.085. IBU: 87.0. ABV: 8.3. SRM: 13.6. A big malt forward IPA that finishes with residual sweetness. This is not a bright, citrusy, floral IPA, it's bold and badass, like the honey badger.

WALKER'S POINT WHEAT: Style: Saison/Farmhouse Ale. OG: 1.048. IBU: 23.0. ABV: 4.7. SRM: 3.5. A farmhouse wheat-refreshing, light summer beer with wheat character supported by light hop notes and background fruity/spicy notes

MERSHON'S CIDER | 509

www.MershonsCider.com

280 Business Park Circle #7, Stoughton, WI 53589

Mershon's Artisan Cider is made from only locally sourced fresh pressed apples and berries with wildflower honey, free from any additives, preservatives, and concentrates.

MERSHON'S ARTISAN CIDER: Style: Cider. ABV: 6.5. Handcrafted hard apple cider from Stoughton, WI.

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

METROPOLITAN BREWING | 624

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.

***DRY*WHEEL PILSNER BIER:** Style: German Pilsener. OG: 13.0. IBU: 45.0. ABV: 5.0. SRM: 3.5. **RA** Flywheel (Zwickel pull straight from the fermenter) dry-hopped with Hallertau Mittelfrüh and Liberty. The same species of hop, one grown in Germany, and one grown here in the U.S. because we believe that working together is always better.

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. Pair this one with spicy food for maximum effect.

FLYWHEEL PILSNER BIER: Style: German Pilsener. OG: 13.0. IBU: 45.0. ABV: 5.0. SRM: 3.5. Flywheel Pilsner Bier features the spicy hop flavors and bitterness you expect in a Pilsner, but we amp up the malt bill for balance, mouth-feel, and because we're inspired by German styles, not bossed around by them.

HELIOSTAT ZWICKEL LAGER: Style: Keller Bier/Zwickel Bier. OG: 13.0. IBU: 45.0. ABV: 5.0. SRM: 3.5. Fermentation vessels feature a sample valve, called the "Zwickel" in German. Brewers use this valve to enjoy tastes of the beer as it ferments, to check for progress and quality-for science. And because when you work in a brewery, you drink beer straight from the tanks just because you can. This beer is meant to be enjoyed raw, cloudy, and as fresh as humanly possible. We'll package it, ship it, and bars put it on tap pretty much the minute they receive it. Now you can know for yourself what it's like to drink beer straight from the mother-ship.

JET STREAM WHEAT BIER: OG: 12.6. IBU: 23.0. ABV: 5.8. SRM: 3.0. Jet Stream features a wallop of wheat malt as well as a small amount of acidulated malt, resulting in a bright, spicy sourdough flavor. Ale yeast fermentation renders aromas of lemon, apricot, banana, and white flower. A combination of German Noble and American hops lends a gently woody and earthy compliment to the assertive malt bill. Lively carbonation reminiscent of so many German beer styles we love finishes everything off with a dry, sophisticated spark.

KRANKSHAFT KOLSCH: Style: Kölsch. OG: 12.0. IBU: 28.0. ABV: 5.0. SRM: 3.0. Our flagship brew-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 finish thanks to lagering. Krankshaft can be found at Soldier field, both airports, and Comiskey. Krankshaft is the foundation of at least one Hawks fan's game-time tradition. Chicago is all about Krankshaft, and Krankshaft is all about Chicago.

MAGNETRON SCHWARZBIER: Style: Schwarzbier. OG: 13.8. IBU: 30.0. ABV: 5.6. SRM: 26.0. Behold: 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 crisp, dry finish. Darker than Satan's soul. As metal as Dave Lombardo's double-kick. None more black.

MIKERPHONE BREWING | 426

www.mikerphonebrewing.com

3223 S Kolin Ave, Chicago, IL 60623

Music-inspired Craft Beer. Elk Grove Village, Illinois. Open to the public Thursday-Sunday.

IMPERIAL SMELLS LIKE BEAN SPIRIT: Style: American Double/Imperial Stout. ABV: 10.0. Imperial Breakfast Stout w/ Coffee and Maple Syrup

ONE MAN WRECKING MACHINE: Style: Milk/Sweet Stout. ABV: 10.0. Double Milk Stout w/ Toasted Coconut, Bourbon Vanilla Beans, and Cocoa Nibs

POETIC HUSTLER: Style: American Double/Imperial IPA. ABV: 8.0. Double Dry-Hopped Double IPA w/ Nelson Sauvin Hops

MOBCRAFT BEER | 202

hwww.mobcraftbeer.com/

505 S 5th St, Milwaukee, WI 53204

MobCraft Beer is a crowdsourced brewery located at 505 S 5th St. in the Walker's Point neighborhood of Milwaukee, WI. Each month the crowd submits and votes on beer ideas. At the end of the month the winning beer is brewed and shipped straight to the consumers door. These crowdsourced beers are also available in the MobCraft taproom as well as their flagships, beers from their Wild & Sour Program and more.

AUNT HAZEL: Style: American Double/Imperial Stout. OG: 24.0. IBU: 80.0. ABV: 11.0. SRM: 143.0. A Barrel Aged flavored Imperial Milk Stout with vanilla, cacao nibs, and toasted hazelnuts. Pronounced barrel aromas combine for a rich slightly sweet chocolate finish.

BAT\$HIT CRAZY: Style: American Brown Ale. OG: 13.0. IBU: 20.0. ABV: 5.6. SRM: 44.8. Bat\$hit Crazy is a Coffee Brown Ale. Balanced milk sugar sweetness gives way to robust coffee flavors, sure to drive you Bat\$hit Crazy!

BEER HOPPY: Style: American Pale Ale. IBU: 42.0. ABV: 4.2. Beer Hoppy is a Pale Ale with Simcoe, Amarillo, CTZ and Centennial hops that will have you wailin' for clear waters and sunny skies as the sweet melodies of reggae grace your ears.

CLAN MACDOUGALL: ABV: 8.5. Scotch Ale aged in Islay Scotch Whisky barrels. Flavors of Scotch, rich oak barrel character and malty ale blend for a unique spin on a barrel aged Scotch Ale.

EXISTENCE: ABV: 10.0. A Belgian-Style Sour Ale aged in American and French oak with Brettanomyces and Lactobacillus.

EXISTENCE CRANBERRY: ABV: 10.0. Strong sour ale aged in oak and refermented with Wisconsin cranberries from Circle Hill Cranberries in Warrens, WI.

EXISTENCE RASPBERRY: ABV: 10.0. A Belgian-Style Sour Ale aged in American and French oak with Brettanomyces and Lactobacillus then refermented with raspberries.

MAN-GO AWAY!: IBU: 80.0. ABV: 9.0. A juicy Double IPA featuring mango and a tropical hop aroma of Citra and Mosaic. Swarms of hoppy bitterness perfectly balance with sweet mango and a malty backbone.

ODDBALL: Style: Kölsch. IBU: 20.0. ABV: 4.5. Oddball is a Kölsch-Style Ale boasting a pale golden color with a refreshing crisp finish. Most of our beers are a far cry from normal, this beer simply tastes like beer! Making it our oddball.

ROUNABOUT RASPBERRY: Style: Berliner Weissbier. ABV: 4.5. A light and refreshing sour ale conditioned in french oak barrels with lactobacillus for several months, then refermented with raspberries.

MOTHER'S BREWING CO. | 319

www.mothersbrewing.com

215 S Grant Ave, Springfield, MO 65806

Founded by visionary pint-pounder Jeff Schrag in downtown Springfield, Missouri, Mother's Brewing Company began waving its freak flag in 2011. Since that day, our ragtag assembly of dweebs, dorks, nerds, freaks, weirdos, malcontents, and misfits has been ceaselessly toiling to deliver Mother's love to our friends in Missouri, Kansas, and Arkansas. Following in the footsteps of our craft forbears, Mother's begins with a sober respect for brewing tradition and proceeds with a gleeful deconstruction and reinvention of those traditions. From sessionable slammers to barrel-aged beauties for contemplative sipping, we brew a beer for every color in your mood ring. But enough about us. Let's talk about you. Over a beer.

MILF-RYE BARREL: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 11.0. American Imperial Stout aged in rye whiskey barrels

SNAPBACK: Style: American IPA. IBU: 51.0. ABV: 6.3. West Coast style IPA

SUNSHINE CHUGSUCKLE: Style: American IPA. IBU: 15.0. ABV: 6.5. New England IPA w/ citra hops

TART PEACH: Style: Berliner Weissbier. IBU: 12.0. ABV: 5.0. German style berliner weisse with fresh peaches

NEBRASKA BREWING CO. | 101

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.

NEW GLARUS BREWING CO. | 907

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!

BUBBLER: Style: Hefeweizen.

MOON MAN: Style: American Pale Ale. No Coast Pale Ale

POMMIER SAVAGE: Our Pommier Sauvage is a very dry example of our Sour Blonde spontaneously fermented with varietal apples from Wisconsin's Kickapoo Valley.

R&D SOUR PORTER

RASPBERRY TART: Style: Fruit/Vegetable Beer. ABV: 4.0.

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 SPOTTED COW GRAND CRU 2016: This boss Cow rules with 8.5% ABV and an Original Gravity of 18 degrees Plato. Fine Wisconsin and Czech malts step out with hand chosen Willamette and Yakima Valley hops joined up with French and German varieties. Fresh coriander and sweet orange peel kick up Dan's special Farmhouse Ale.

NEW HOLLAND BREWING CO. | 915

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.

BLACK TULIP: Style: Tripel. OG: 19.6. IBU: 21.0. ABV: 8.8. Since the early 1600's, the Dutch have attempted to breed a pure black tulip. Many have tried and a few have come close...but none have succeeded. Call it the Holy Grail of the tulip world. In honor of this elusive flower we have brewed this special elixir. We have combined the finest Belgian malt, rare European hops, an authentic Belgian yeast and finally, the brew is dusted with tulip petals. The resulting blend is nothing less than magical.

BLUE SUNDAY: Style: American Wild Ale. ABV: 8.7. This unique anniversary libation, heritage-blended from our library of barrel-soured beers, exhibits deeply layered flavors of malt and oak, with a tart finish.

DRAGON'S MILK BREWER'S SELECT: Style: American Double/Imperial Stout. ABV: 11.0. Bourbon Barrel Aged Stout-Aged First Use New Holland Artisan Spirits Whiskey Barrels

DRAGON'S MILK RESERVE S'MORES: Style: American Double/Imperial Stout. ABV: 11.0. S'Mores Flavored Bourbon Barrel Aged Stout

DRAGON'S MILK RESERVE TRIPLE MASH: Style: American Double/Imperial Stout. ABV: 17.0. Triple-mashed bourbon barrel aged stout.

DRAGON'S MILK-BOURBON BARREL AGED STOUT: Style: American Double/Imperial Stout. OG: 23.0. IBU: 31.0. ABV: 11.5. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

FULL CIRCLE: Style: Kölsch. OG: 11.5. IBU: 26.0. ABV: 4.9. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance.

HOPTRONIX: Style: American Double/Imperial IPA. IBU: 70.0. ABV: 9.0. Double IPA featuring Mosaic Hops

ICHABOD: Style: Pumpkin Ale. ABV: 5.5.

INCORRIGIBLE RESERVE: Style: Mixed-Fermentation Sour. White Sour Ale

LOST DUNE: Style: American Pale Wheat Ale. IBU: 30.0. ABV: 5.5. A refreshing and aromatic summer ale. Tropical notes of Mosaic hops and bright citrus of coriander

complement the rounding smoothness of blueberries from Michigan's dune-laden west coast.

MAD HATTER: Style: American IPA. ABV: 5.5. Mad Hatter's whimsy is celebrated with floral aromatics from assertive dry-hopping, and a bright, hoppy body, punctuated with Centennial, Citra and Michigan-grown Cascade hops. Citrus and pleasant bitterness excite your palate before welcoming a balancing finish.

NIGHT TRIPPER: Style: American Double/Imperial Stout. IBU: 45.0. ABV: 11.5. An abundance of roasted malts and flaked barley create rich, roasty stout with deeply intense, lush flavors

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

NEXT DOOR BREWING COMPANY | 516

www.nextdoorbrewing.com

2439 Atwood Ave, Madison, WI 53704

We opened in Madison, Wisconsin in 2013. Demand for our beer grew and in December 2015, we launched distribution in the greater Madison area. Distribution grew quickly across all of southern Wisconsin. Visit our brewpub at 2439 Atwood Ave. in Madison or look for our beers on tap at your local bar or restaurant or to-go at your local retailer. It's time for a beer, neighbor! Share the craft!

B.O.B.-BLOOD ORANGE BERLINER WEISSE: Style: Berliner Weissbier. IBU: 10.0. ABV: 3.8. **RA** Light, tart, wheat beer with refreshing lemony citric sharpness. We've added Blood Orange to this version which is available in the Real Ale Tent.

BEEN APRICOT STEALIN': Style: Fruit/Vegetable Beer. ABV: 7.0. Blonde kettle sour with apricots and Hallertau Blanc hops. Lightly tart with juicy apricot flavor and aroma. You'll like it!

BUBBLER: Style: American Blonde Ale. IBU: 20.0. ABV: 4.5. Bubbler Blonde Ale

HOUBLONNAGE: Style: Saison/Farmhouse Ale. IBU: 22.0. ABV: 6.8. Houblonnage, the French word for "hopping", is a fitting name for this double dry-hopped French-style saison that features two new French hop varieties, Trikel and Aramis. This beer is made with Pilsen malt, amber candi syrup, and a specialty French saison yeast.

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

LIVACIOUS: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 5.0. Livacious-a peach tea and lavender saison

NORTHWOODS BREWING CORP., LLC | 413

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 recently moved to Osseo Wi, right off Interstate 94 exit 88! With a new location Northwoods upgraded to a 15 BBL system and an automated Cask canning line. Still keeping all woodsy and warm lodge-like bar also has more of your industrial brewery feel to it. 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 and up to 5 local guest Taps? Your thirst stops here. Enjoy handcrafted ales, Lagers, along with the legendary Walters Beer. Also Eddie Rogers (Brewer) introduced a barrel aging program in 2016 which includes; porters, stouts, Maibock, Pumpkin Beers, Also look for Northwoods First Release Of Sour Beers in the Fall of 2017! Cheers

BARREL AGED AMBER ALE: Style: American Amber/Red Ale. IBU: 16.0. ABV: 7.0. This amber is brewed with 2 row, caramel, Victory, and Smoked Cherry Wood Malt. Aged for 6 months in Old Forester barrels.

BARREL AGED MAIBOCK: Style: Maibock/Helles Bock. IBU: 22.0. ABV: 7.0. SRM: 30.0. MAIBock traditionally released in the spring, however since Eddie the younger brewer

feels like people often forget about MAIBock he set aside a barrel just for you to enjoy in August. Aged for 6 months in Old Forester barrels.

BARREL AGED PUMKIN SPICE: Style: Pumpkin Ale. IBU: 8.0. ABV: 8.0. Brewed with a Wheat base, adding pumpkin to the mash, and allspice, cinnamon, nutmeg to the boil this pumpkin beer is aged for 6 months in Fitzgerald barrels!

BROKEN EIGHTS HEMP I.PA: IBU: 48.0. ABV: 4.0. Brewed more towards a session style with Hemp seeds added to the Kettle. This beer has a nutty like flavor followed by a nice hope Aroma!

GINGER HONEY WHEAT: Style: Herbed/Spiced Beer. IBU: 14.0. ABV: 4.6. Brewed with a wheat base, ginger roots added to the boil and honey added in secondary.

HABANERO PORTER: Style: Experimental. IBU: 15.0. ABV: 6.0.

LYIN' LYINX HEFEWEIZEN: Style: Hefeweizen. IBU: 8.0. ABV: 4.0. SRM: 3.0.

MAPLE SAISON: Style: Saison/Farmhouse Ale. IBU: 12.0. ABV: 6.8.

O'FALLON BREWERY | 122

www.ofallonbrewery.com

45 Progress Pkwy, Maryland Heights, MO 63043

O'Fallon Brewery was founded by Fran and Tony Caradonna, in 2000. They did all the brewing and selling for the first two years, brewing only one style (O'Fallon Gold), selling only kegs and delivering only in St. Charles County. In 2011 they sold the brewery to Jim and Debbie Gorczyca, but Fran continues to play a vital role as the Brewery's General Manager. In June 2015, we moved to Maryland Heights, MO. moving all of our production under one roof, and also opened the O'Bar, our restaurant and tap room.

5-DAY IPA: Style: American IPA. OG: 14.2. IBU: 55.0. ABV: 6.1. SRM: 8.0. You have to taste this dry-hopped beer! It's brewed with seven grains and three domestic hop varieties. We call it "5-DAY IPA" because we add hops after fermentation and the beer sits for an extra five days with this additional hopping. The result is a beautiful pale ale with malty sweetness up front and big Cascade hops in the finish – a wonderfully drinkable IPA!

DAZE OF SUMMER: Style: American Pale Wheat Ale. OG: 11.5. IBU: 13.0. ABV: 4.8. A Blonde beer refreshed with pink-lemony essence, it's neither a Radler nor a Shandy, but somewhere deliciously in-between. We use Lemondrop hops for aroma, real lemons for a fresh-squeezed citrus taste, and lemon zest for more.... zest!

GRAPE ESCAPE: Style: Berliner Weissbier. IBU: 5.0. ABV: 4.1. A kettle soured Berliner Weisse with red wine grape juice.

JACK O LATTE: Style: Milk/Sweet Stout. ABV: 6.5. Pumpkin milk Stout with coffee

PUMPKIN BREAD: Style: Dunkelweizen. IBU: 16.0. ABV: 5.4. A traditional Dunkelweizen with real pumpkin and our proprietary spice blend added.

SAISON DE CITROUILLE: Style: Saison/Farmhouse Ale. IBU: 15.0. ABV: 5.3. The pumpkin and the pie spices complement the fruity esters and soft earthy spiciness of the beer.

VANILLA PUMPKIN: Style: Pumpkin Ale. IBU: 11.0. ABV: 5.6. Our traditional Pumpkin Beer, using real pumpkin and a proprietary spice blend, with Madagascar Vanilla added.

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 re- freshing, crisp, very drinkable beer.

O'SO BREWING CO. | 115

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 unique offerings that bend the style lines and sometimes cause a person to say....wtf? Check out our barrel aged fruited sours. Gritty American beers from Plover Wisconsin!

3RD WHEEL: Style: Belgian Blone Ale. IBU: 17.0. ABV: 5.4. Bright and refreshing with rosehips, grains of paradise, and Fantome yeast.

ARBRE QUI DONNE 2016: Style: American Wild Ale. ABV: 6.0. Barrel aged sour fermented on Georgia peaches.

BRAWNDO: Style: Experimental. ABV: 4.8. It's what plants crave.

BARREL AGED HIBISCUS SAISON: Style: American Wild Ale. ABV: 10.0. Heavy hitting saison aged in spent spirt and wine barrels used for sour production.

BLOOD OF THE CHERRY 2016: Style: American Wild Ale. ABV: 6.0. Barrel aged sour refermented on Door county cherries.

BRING ME THE DISCO KING: Style: American Wild Ale. ABV: 6.0. Barrel aged sour refermented on Michigan blueberries and ginger.

CERASUS: Style: Experimental. ABV: 11.0. Spirit barrel aged blended stout with cherries.

DRY HOP PROJECT LO: Style: American Wild Ale. ABV: 5.4. Citra dry hopped barrel aged sour blonde

HOLIDAY IN ARONIA: Style: American Wild Ale. ABV: 6.0. Barrel aged sour refermented on Aronia berries

NOT SURE: Style: Belgian Golden Strong Ale. ABV: 10.0. The smartest beer in the world.

PLUM TAMARIND SOUR: Style: Mixed-Fermentation Sour. ABV: 4.8. Kettle sour with plum and tamarind

PROJECT LO: Style: American Wild Ale. OG: 13.0. IBU: 8.0. ABV: 5.4. SRM: 3.0. Barrel aged sour blonde.

SCARLET LETTER 2017: Style: American Wild Ale. ABV: 5.7. Barrel aged sour refermented on Wisconsin cranberries

SPACE ACE ODDITY: Style: American Wild Ale. ABV: 6.5. Brett fermented IPA

THE BIG O: Style: American Pale Wheat Ale. ABV: 5.5. American wheat with orange peel-2015 GABF Gold

TUPPEN'S DEMISE 2017: Style: American Wild Ale. ABV: 6.0. Barrel aged sour refermented on Michigan blueberries

UNBRIDLED TART: Style: Mixed-Fermentation Sour. ABV: 5.7. Kettle sour IPA-collaboration with Vintage Brewing of Madison.

YA DA SUN: Style: Hefeweizen. ABV: 5.0. Traditional style.

ODD SIDE ALES | 303

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.

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.

HAZEL'S NUTS: Style: American Double/Imperial Stout. OG: 1.115. IBU: 75.0. ABV: 11.0. SRM: 66.0.

HOPLICATED: Style: American IPA. ABV: 8.5. Imperial Citra Pale Ale

MOSAIC DANK JUICE: Style: American IPA. OG: 1.07. ABV: 7.0. NE IPA with Mosaic Hops

NUT BANDIT: Style: American Double/Imperial Brown Ale. ABV: 9.0. Imperial Brown Ale with Hazelnuts

POG: Style: American IPA. ABV: 5.0. Ale with Passion Fruit Orange and Guava

PINEAPPLE DANK JUICE

RYE HIPSTER BRUNCH STOUT: Style: American Double/Imperial Stout. ABV: 11.0.

TARTE ROUGE: Style: Mixed-Fermentation Sour. ABV: 6.0. A mixed fermentation red ale aged in oak for 6-12 months then re-fermented with Michigan red wine must and aged an additional 6 months. Aromas of berries and dark stone fruits. Malty body with hints of raisins and cherries with a sharp tannic finish.

OFF COLOR BREWING | 328

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.

APEX PREDATOR: Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 25.0. ABV: 6.5. SRM: 8.0.

We pitch the yeast cold, turn off the temperature control, and let the yeast do its thing. To our delight, it spat out the sweet scent of juicy fruit wafting from a frothy, white mane. Brewed only with grain and sugar unencumbered by the heat of the kiln, we create a hazy, golden body. Apex Predator gets its teeth from a generous Crystal dry-hopping.

BARE BEAR: Style: Sahti. ABV: 7.0. A long time ago in Finland, a bunch of Finnish dudes built a sauna. It was nicer in there than it was outside, so they stayed in there until they ran out of beer. When they ran out of beer they still didn't want to go outside so they decided it would be better if they just started brewing their beer in the sauna. And so began the tradition of brewing this traditional Finnish beer in saunas. Chock full of rye and juniper and spicy yeast esters, our Sahti might inspire you to build your own sauna to ride out this winter.

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

FIERCE: Style: Berliner Weissbier. OG: 9.5. IBU: 3.0. ABV: 3.8. SRM: 2.0. Spawned through an overnight kettle souring with our house lactobacillus culture, the wort emerges furious at what we did to it. Then, just because, we pitch a saison yeast and allow it to free rise to its further disdain.

HYPER PREDATOR: Style: Saison/Farmhouse Ale. ABV: 6.5. When you are a farmhouse ale the top of the food chain, you ingest everything in sight. Sometimes coffee bean are in sight. When you ingest those, it takes you to a whole 'nother trophic level. Then you are on top of the top. When you get on top of the top it's hard to come back down. Why am i feeling my heart this much?

I'M SORRY: Style: Belgian Blone Ale. Belgian ale brewed with flowers

MARKET RATE: Style: American Wild Ale. IBU: 10.0. ABV: 6.8. With unripened green and ripened mara de bois strawberries

QINGMING: IBU: 5.0. 1300 BC Chinese inspired Chang with koji, jasmine, honey and botanicals

SPARKLES FINDS (SOME) TROUBLE: Style: Gose. ABV: 4.3. Leipzig Gose with Hibiscus

SPOTS: Tiki Weiss with passion fruit and grapefruit peel

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. Most brewers spend a lot of time and effort keeping lactobacillus out of their breweries; it was the first thing we brought in (it still has to stay in the corner though). We blend together two different beers to make Troublesome. The first is a somewhat uninteresting wheat beer and the second is an overly acidic & funky beer fermented solely with lactobacillus. We blend the two beers together with coriander and salt at the tail end of fermentation to create a mild, lemony tartness and a fuller sensation of mouthfeel. And yes, it's hard to make.

YUZU FIERCE: Style: Berliner Weissbier. OG: 9.7. IBU: 3.0. ABV: 3.8. SRM: 4.0. Berliner Weiss/Saison Hybrid brewed with Yuzu

OHIO BREWING CO. | 110

www.ohiobrewing.com

804 W Market St, Akron, OH 44303

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival. Ohio Brewing beers are produced at our

brewpub in the Highland Square neighborhood in Akron, Ohio. Please visit our establishment and view our 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.

BUCKEYE BLONDE: Style: Witbier. OG: 1.051. IBU: 18.0. ABV: 5.0. An extremely drinkable Belgian Wheat ale with a subtle, spicy finish that is very refreshing and will take you back to the cafes of Brussels.

MAPLE PORTER: Style: American Porter. OG: 14.0. IBU: 30.0. ABV: 6.0. Robust Porter married with Ohio Maple Syrup. Beer is for breakfast now! Best Flavored and Spiced Beer and the 2008 Ohio Brew Week.

O'HOPPY ALE IPA: Style: American IPA. OG: 16.0. IBU: 70.0. ABV: 6.8. An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

VERICH GOLD: Style: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0. People's Choice Award winner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Our Gold is bone dry with a soft malt flavor and delicate hop bitterness.

OLDE PENINSULA BREWPUB | 423

www.oldepenkazoo.com

200 W E Ave, Kalamazoo, MI 49009

Olde Peninsula Brewpub is located in downtown Kalamazoo, MI and was opened on St. Patrick's Day 1996 making us Kalamazoo's first Brewpub. We have a full food menu in addition to six year-round beers plus seasonal specialties that vary throughout the year. www.oldepenkazoo.com

B4W: Style: Old Ale. ABV: 12.0. Our GABF silver medal award winning bourbon barrel old ale recipe.

MANGO GHOST PEPPER IPA: Style: Chile Beer. ABV: 7.5. Mango & Ghost Pepper. What more could you ask for?

OP PUMPKIN ALE: Style: Herbed/Spiced Beer. ABV: 5.5. The first Pumpkin Ale brewed in Michigan!

PEANUT BUTTER STOUT CHOCULA: Style: American Stout. ABV: 5.5. "There's Stout Chocula in my peanut butter. There's peanut butter in my Stout Chocula!"

SMASH IPA – AZACCA: Style: American IPA. ABV: 7.75. The 3rd in our Single Malt, Single Hopped series, this IPA features 100% Azacca hops for a wonderful tropical fruit and citrus hop experience.

SPANISH CEDAR WOOD AGED AZACCA IPA: Style: American IPA. ABV: 7.75. Our "SMASH IPA – Azacca" aged with Spanish cedar wood. This wood adds a level of earthiness and spice with hints of leather and cigar. A unique flavor experience indeed.

OLIPHANT BREWING CO | 310

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

Trevor and Matt, Oliphant's official quackers, cycloned through this brewing process to end up in Somerset, WI. Tongue firmly in cheeks, these two are crafting with a diligence previously unknown to them. We dug up a motto in the comic book trenches, and it reads (or is more appropriately exclaimed!), "Let Unreason Reign!"

DG2C2MF: Style: Saison/Farmhouse Ale. ABV: 6.0. saison w/ rye & wheat

GROOT: gruit ale w/ rainbow peppercorns, caraway seeds, juniper berries, & cloves

LECHE DE KITTAY: Style: Experimental. cream ale w/ lactose & vanilla

LIZARDIZE MARIGUANAS: ABV: 6.66. India Pale Ale w/ Amarillo, Citra, Warrior, & Wakatu Hops

ONE BARREL BREWING CO. | 905

www.onebarrelbrewing.com

2001 Atwood Ave, Madison, WI 53704

One Barrel Brewing Company is celebrating five years of awesome beers by bringing our rolling Nano Bar to the Great Taste. We will be doing what we like to call a Tap Takeaway—highlighting one of our fine, rare, and unique one barrel batches at a time until it's gone and we move on to the next. Stop by and try a funky sour or a huge IPA. And we'll have plenty of our Commuter Kölsch to cleanse the pallet.

BEHEMOTH: Style: American Double/Imperial IPA. ABV: 9.5. Classic Imperial IPA

CENTENIAL RYE: Style: Rye Beer. ABV: 9.5. Imperial Rye w/ local organic hops—Our Head Brewer's 100th Batch

COMMUTER KOLSCH: Style: Kölsch. IBU: 22.0. ABV: 4.8.

DON'T TOUCH MY CHANDELIER: Style: German Pilsener. ABV: 5.5. Pilsner with Orange and Coriander

FAIRY TAIL ALE: Style: Saison/Farmhouse Ale. ABV: 8.6. Saison with Cherries and local honey

GREG HULL: Style: Lambic-Fruit. Raspberry Lambic Style Sour

THE NOTHING: Style: Lambic-Unblended. Pale Lambic Style Sour

WILD RED: Style: Flanders Red Ale. Flanders Red Style Sour

ONE TRICK PONY BREWERY | 522

www.onetrickponybrewery.com

17933 Chappel Ave, Lansing, IL 60438

We opened our doors in June, 2012 doing all we could to NOT tell anyone that we were open, except of course the proper governmental bodies. We focus on small-batch quality and bold flavored beer, only brewing what we like and not conforming to what beer periodicals or experts say is trending this month. Brewing that way would be boring, and boring makes things feel like work.

PASSION FRUIT NOWHERE FAST: Style: Berliner Weissbier. IBU: 3.0. ABV: 3.6.

THE WALL: Style: Light Lager. IBU: 14.0. ABV: 5.6.

WARLANDER: Style: American Double/Imperial IPA. OG: 1.09. IBU: 100.0. ABV: 10.0. SRM: 12.0. 3x IPA

WINGSUIT: Style: Saison/Farmhouse Ale. IBU: 9.0. ABV: 5.2. Farmhouse Ale w/ Rosemary & Lemongrass

PARCHED EAGLE BREWPUB | 424

www.parchedeagle.com

5440 Willow Road, Westport, WI 53597

NEW TAPROOM AT: 1444 E. Washington Ave., Madison, WI 53703

We are perhaps Wisconsin's smallest brewery with a one barrel system that has double batch 2 barrel brewing capacity. All sorts of small batch artisanal with a commitment to producing the best beers possible! Our brewery is located on the northern outskirts of Madison in the town of Westport AND we now have the Parched Eagle Taproom located at 1444 E. Washington Ave. on the near east side of Madison!

HOMIE: Style: American Barleywine. OG: 1.099. IBU: 93.0. ABV: 11.1. SRM: 17.0. You gotta go big or go home (which isn't far for us) for the greatest beer festival in the universe!! Homie is very much an American Barleywine with a huge malt character complemented by an equally huge American hops character (Chinook and locally grown Centennial). 93 IBUs and aggressively dry-hopped with Centennial. Just brewed in early July to showcase the dry-hopped character for the Great Taste i.e. very fresh!

HOP-BEARER: Style: American IPA. OG: 1.066. IBU: 80.0. ABV: 6.7. SRM: 9.3. Our signature double dry-hopped IPA is a finely tuned rock combo of hop flavor using eight separate additions of the finest Simcoe, Amarillo, and Citra hops.

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.

RUM BARREL-AGED BROOKIE'S SOUR BROWN: Style: Flanders Oud Bruin. OG: 1.064. IBU: 18.0. ABV: 7.6. SRM: 20.0. Barrel-aged in an Old Sugar Distillery rum barrel for 11 months with plenty of Brettanomyces! Except oak notes with a bit of rum and a lovely Brett sour profile.

STELLA'S 4-LEGGED DOPPLEGANGER: Style: American Black Ale. OG: 1.073. IBU: 66.0. ABV: 7.4. SRM: 27.0. One day a 4-legged little black cat who looked exactly like the brewmaster's 3-legged cat appeared in his living room: leading to name of our Black IPA. Double dry-hopped with Chinook and Simcoe dankness that works in concert with the restrained dark roasted malts. Wickedly smooth/balanced for a "Cascadian Dark Ale"!

TEMPLETON RYE BARREL-AGED CHERRY BROOKIE'S SOUR BROWN: Style: Flanders Oud Bruin. OG: 1.064. IBU: 18.0. ABV: 8.0. SRM: 20.0. **RA** Our Flanders Brown Ale barrel-aged in a Templeton Rye Barrel for 11 months and infused with Cherries and lots of Lactobacillus and Brettanomyces. Spicy/oakey/a tad smokey/sublime!

PEACE TREE BREWING CO. | 403

www.peacetreebrewing.com

107 West Main St, Knoxville, IA 50138

Established in 2009. Peace Tree Brewing Co is a small production microbrewery in Knoxville, IA. It was started in a refurbished building and acquired its name from a local historic landmark the "Peace Tree". The brewery taproom opened up in late 2009 and started serving the full flavored beer being brewed in small batches by brewmaster Joe Kesteloot. In March of 2010 the full packaging brewery opened and Peace Tree Brewery began to package the flagship beers that are now it's staples. Peace Tree still stays true to their small batch roots and continues to put out interesting and experimental beers on a regular basis.

100% BRETT: ABV: 7.0. Fermented in oak barrels with 100% Brettanomyces

BLONDE FATALE: Style: Belgian Strong Pale Ale. ABV: 8.5. Belgian Blond Ale-2014 World Beer Cup Gold Medal

CEDAR RIDGE WEE HEAVY: ABV: 8.0. Scotch Ale aged one year in Cedar Ridge Single Malt Whiskey Barrels

CITRA-CASCADE IPA: Style: American IPA. ABV: 6.0. American IPA dry-hopped with Citra and Cascade hops

KISS FROM A GOSE: Style: Gose. ABV: 5.25. Kettle-soured golden ale brewed with coriander, sea salt, and rose hips

NO COAST IPA: Style: American IPA. IBU: 95.0. ABV: 7.25. American-Style India Pale Ale

RED RAMBLER: Style: American Amber/Red Ale. ABV: 5.8. American Amber Ale

PEARL STREET BREWERY | 916

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. IBU: 3.5. ABV: 5.3. 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 exbeerience. It is brewed with 60% of the grain bill being malted wheat.

APPLEFEST APPLEWEIZEN: Style: Hefeweizen. IBU: 6.0. ABV: 5.5. 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. IBU: 10.0. ABV: 4.6. 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.

JAVA LAVA: Style: Oatmeal Stout. IBU: 14.0. ABV: 5.2. Infused with fres roasted Guatemalan coffee beans from our friends at Bean Juice coffee roasters, this version of our organic rolled oat stout is a real eye opener.

LEDERHOSEN LAGER: Style: Märzen/Oktobert. IBU: 13.0. ABV: 4.5. Come late September each year in La Crosse, people start feeling the gemütlichkeit. And when they start feeling it, it's time to dust off their lederhosens and drink beer! Lederhosen Lager is Pearl Street Brewery's salute to La Crosse's great German heritage and the 150 years of brewing tradition here. Brewed with Pilsen and Vienna malts and true German lager yeast, and spiced with Hallertau pair hops, this amber beer is malty and easy to drink.

LINALOOL IPA: Style: American IPA. IBU: 60.0. ABV: 6.8. The world's only Pale Ale brewed using the indigenously WI grown Wild Northern Discovery Hops, rich in the fragrant aroma of linalool. No commercial hops have such a high linalool concentration as these Wild Wisconsin hops.

ME, MYSELF, & IPA: Style: American IPA. IBU: 54.0. ABV: 6.7. Meet our newest addition to the Pearl Street family! Our first-ever IPA is brewed for the hop lover, with over two-and-a-half pounds of our favorite hops per barrel. Selected specifically because of their aromatic qualities, the hops contribute a pungent blend of grapefruit, tangerine, and floral notes. A big all-malt bill is not watered down with honey or other sugary adjuncts. This could be the most well-balanced IPA you've tried yet!

RUMPSHAKER NEIPA: Style: American IPA. IBU: 65.0. ABV: 5.7. Yep, it's a light American lager folks! Ever heard people say that these type of beers are "actually really hard to brew because the flavor is so light that there's nowhere to hide the defects"? Well, it wasn't that hard. Canadian two-row barley malt makes the eh, "backbone" of this one. In true mega-beer fashion, we used a bunch of cheap adjuncts to supplement the grain bill. There's just no brewing a shitty light beer without them! Dextrose sugar, corn flakes and rice hulls make up a good percentage of the fermentables, creating a lighter-than-life mouthfeel. Quadruple-hops-brewed with pure Mississippi Valley well water and driftwood-aged for smoothness. So, head for the bluffs! This beer's for you.

SPECIAL TAPPING: FIRKIN

PENROSE BREWING CO. | 212

www.penrosebrewing.com

509 Stevens St, Geneva, IL 60134

Penrose Brewing Company was founded in 2014 in Geneva, Illinois, a western suburb of Chicago. Penrose specializes in oak fermentation, aging and blending, along with highlighting fresh hop characters in stainless-fermented beers. Their beers can be found on draft and in cans around Chicagoland, and they have a taproom open 7 days a week at their home base in Geneva

CITRA / AMARILLO TAPROOM IPA: Style: American IPA. IBU: 75.0. ABV: 7.1. Our Taproom IPA dry hopped with Citra and Amarillo hops

COFFEE WILD 10: Style: American Wild Ale. ABV: 6.7. Wild Red ale fermented in wine and bourbon barrels with cold brewed coffee added

HERITAGE BLACKBERRY: ABV: 5.2. Oak aged sour golden aged on locally grown blackberries

WILD 19: Style: American Wild Ale. ABV: 6.0. Oak aged golden sour with citra hops

WILD W4: Style: American Wild Ale. ABV: 6.0. Sour Black Ale brewed in collaboration with Woodfour Brewing Company

WILD WIT: Blended wild ale with green coriander and lemon peel

PEOPLE'S BREWING CO. | 410

www.peoplesbrew.com

2006 North 9th St. Road, Lafayette, IN 47904

We were established in 2009 and are located in Lafayette, Indiana. We produce hand-crafted beers to fit many people. We brew beers that you want to drink, not just try.

AMAZON PRINCESS IPA: Style: American IPA. IBU: 62.0. ABV: 6.8. We used American base malt with a small addition of Crystal malt to give this beer an orange hue. Hopped with Simcoe Hops giving this beer a tropical flavor and aroma. Passion fruit and grapefruit dominate the flavor and aroma characters.

BATTALION PALE ALE: Style: American Pale Ale. IBU: 34.0. ABV: 5.4. A special collaboration with the Brickyard Battalion, an independent supporters group of Indy Eleven soccer. We created this American Pale Ale for tailgating and game day. Designed to be a sessionable pale ale with a fruity nose from Azacca hops, and with low bitterness and a light body.

GRAPEFRUIT MOUND BUILDER IPA: Style: American IPA. IBU: 88.0. ABV: 6.5. We used an American base malt with an addition of caramalt to give this now classic style a reddish hue. An aggressive use of Columbus and Centennial hops lend citrus flavors with notes of pine and grapefruit. People's IPA is a hoppy, yet smooth American twist on the English IPA. Just the right amount of concentrated grapefruit was added post-fermentation.

MILK MONEY COCOA STOUT: Style: English Stout. IBU: 28.0. ABV: 5.0. Brewed with Pale, Chocolate, Carafo, Caramalt, Aromatic, and Lactose Sugar resulting in a smooth malt character and thick creamy brown head. Aged on Cocoa Nibs for chocolate flavors with hints of roast and dark malts. We balanced it with Santium and Fuggles hops. The addition of Lactose Sugar, unfermentable sugar, gives the beer some residual sweetness.

OL' TAVERN BEER: Style: Light Lager. IBU: 18.0. ABV: 4.5. Pre-prohibition style American Lager beer. We used our Midwest malted 6 row base malt, flaked corn, German Munich, and flaked barley, with additions of Tradition hops. The result is a well-balanced lager with slightly malty sweet notes. This beer is brewed as a throwback to the Thieme & Wagner Brewery, that produced local beer in Lafayette starting in 1858 and the brewery produced beer until 1953. The brewery was torn down in 1961, to build the Harrison Bridge from West Lafayette.

PERENNIAL ARTISAN ALES | 430

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Located in the South Carondelet neighborhood of St. Louis. Their 40,000-square-foot production facility houses 15 barrel and 8.5 barrel systems, temperature controlled fermentation and barrel aging rooms, and adjacent tasting room that has all of their beers on tap, along with an ever-changing menu of locally sourced, beer-friendly food. The Perennial philosophy allows the crew to brew beer with the adventurous craft beer drinker in mind—focusing on hand-crafted, small batches, using local, seasonal and organic ingredients as much as possible.

BOYSENBERRY BERLINER WEISSE: ABV: 4.2. Berliner Weisse with boysenberries

FUNKY WIT: Style: Witbier. ABV: 5.0. Funky Wit begins its life as a traditional Belgian-style Witbier, with whirlpool additions of sweet orange peel, coriander, and black pepper, and a primary fermentation in stainless steel with a classic yeast strain. It's then inoculated with a house blend of *Brettanomyces*, *Lactobacillus*, and *Pediococcus*, and left to age in our oak foeders for at least a year. After bottle conditioning, the resulting beers displays a soft yet bright acidity, which livens up the gentle coriander spicing and the sweet coconut and vanilla tones of the oak.

FUNKY WIT APRICOT: Style: Witbier. ABV: 5.0. Funky Wit Apricot begins its life as a traditional Belgian-style Witbier, with whirlpool additions of sweet orange peel, coriander, and black pepper, and a primary fermentation in stainless steel with a classic yeast strain. It's then inoculated with a house blend of *Brettanomyces*, *Lactobacillus*, and *Pediococcus*, and left to age in our oak foeders for at least a year. We then rack the beer to wine barrels on top of an ample portion of puréed apricots and allow it to referment to dryness before bottle conditioning.

FUNKY WIT CHARENTAIS MELON: Style: Witbier. ABV: 5.0. Funky Wit Charentais Melon begins its life as a traditional Belgian-style Witbier, with whirlpool additions of sweet orange peel, coriander, and black pepper, and a primary fermentation in stainless steel with a classic yeast strain. It's then inoculated with a house blend of *Brettanomyces*, *Lactobacillus*, and *Pediococcus*, and left to age in our oak foeders for at least a year. We then rack the beer to wine barrels on top of an ample portion of puréed Charentais melons and allow it to referment to dryness before bottle conditioning.

FUNKY WIT RASPBERRY: Style: Witbier. ABV: 5.0. Funky Wit Raspberry begins its life as a traditional Belgian-style Witbier, with whirlpool additions of sweet orange peel, coriander, and black pepper, and a primary fermentation in stainless steel with a classic yeast strain. It's then inoculated with a house blend of *Brettanomyces*, *Lactobacillus*, and *Pediococcus*, and left to age in our oak foeders for at least a year. We then rack the beer to wine barrels on top of an ample portion of puréed raspberries and allow it to referment to dryness before bottle conditioning.

HOMMEL BIER: Style: Belgian Pale Ale. ABV: 5.9. A dry-hopped Belgian Pale Ale which defies tradition by combining Chinook and Columbus hops in the kettle, a dry hop addition of Simcoe, Cascade, and Mt. Hood Hops, American malts, and a Belgian yeast

strain. The result is a beer with earthy and spicy tones from the yeast and a slight orange note contributed by the hops. Our first beer—draft only.

MAMAN: ABV: 11.0. Every year we set aside a few of our absolute best barrels of imperial stout to stand on their own, unadulterated and without adjuncts. We call this blend Maman, or the mother of our barrel-aged stout series. This year's Maman was aged for 18 to 20 months in Rittenhouse Rye barrels before blending and packaging. It's our purest expression of beer in oak and presents a luxurious combination of cocoa, caramel, vanilla, and maple wrapped up with a big boozy bow.

MERNA: Style: Saison/Farmhouse Ale. ABV: 6.0. Barrel-aged Wheat Saison

OWEN: Style: Saison/Farmhouse Ale. ABV: 4.7. Owen is a table strength saison kettle and dry-hopped with Mosaic, and package conditioned with *Brettanomyces Clausenii*. It opens with aromas of ripe papaya and subtle pineapple. The tropical character continues on the palate with complementary notes of rose petals and mineral water. High attenuation and a lean base of Pilsner malt and torried wheat combine to create an incredibly dry beer with a snappy finish.

SAVANT BEERSEL: Style: American Wild Ale. ABV: 8.0. This year's batch of Savant Beersel began with a strong Belgian-style pale base beer fermented with a favorite strain of *Brettanomyces* and allowed to mature in red wine barrels for 12 months. We then blended the best barrels with fresh Norton grapes from our friends at Charleville Vineyards in Ste. Genevieve, Mo., and allowed it to referment to dryness in stainless steel for 3 months before bottle conditioning for an additional 4 months. The result is a celebration of *Brettanomyces* and Missouri wine grapes. Tart and bright grape and berry notes combine creating a bracing acidity over earthy funk and subtle caramel malt. The time spent in oak provides a gentle oak vanillin that softens the Norton's firm tannin. Concentrated and complex with lively carbonation. Bottle conditioned.

PIECE | 402

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 27 medals at the World beer cup and The Great American Beer Festival. Most recently, a medal at the 2016 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

CAMELTOE: Style: American Double/Imperial IPA. ABV: 9.5.

GOLDEN ARM KOLSCH: Style: Kölsch. ABV: 5.0.

SWINGIN' SINGLE: ABV: 5.5. A Franco-Belgian ale

THE WEIGHT: Style: American Pale Ale. ABV: 6.5.

PIG MINDS BREWING CO. | 919

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.

BRIIEKRAUT: Style: Märzen/Okttoberfest. IBU: 32.0. ABV: 5.1. Sweet, bitter, malty

DEATH GRIP: Style: American IPA. OG: 1.064. ABV: 6.8.

SWEEP THE LEG: Style: American IPA. OG: 1.081. IBU: 120.0. ABV: 7.8. SRM: 17.0.

VANILLA BITCH SLAP: Style: Irish Red Ale. OG: 1.054. IBU: 27.0. ABV: 5.2. Bitter Sweet

PIGEON RIVER BREWING CO. | 125

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.

PIPEWORKS BREWING CO. | 204

www.pdubs.net

1675 N Western Ave, Chicago, IL

Since opening in 2012, Pipeworks' exponential expansion has been fueled by a passionate team, quality brewing, and the skilled execution of a variety of beer styles.

ANY OTHER NAME: Style: Saison/Farmhouse Ale. ABV: 6.0. Saison Brewed with Roses

BARREL AGED AS YOU WISH: ABV: 11.0. Barrel Aged Imperial Porter

BARREL AGED CHERRY TRUFFLE ABDUCTION: Style: American Double/Imperial Stout. ABV: 13.0. Barrel Aged Imperial Stout with Cherries

BARREL AGED THE ABDUCTION: Style: American Double/Imperial Stout. ABV: 13.0. Barrel Aged Imperial Stout

BARREL AGED THE REVIVAL: Style: Wheatwine. ABV: 13.0. Barrel Aged Wheat Wine with Orange and Spices

MARILIME LAW: Style: American Double/Imperial IPA. ABV: 8.0.

NINJA VS. UNICORN: Style: American Double/Imperial IPA. ABV: 8.0. Ninja vs. Unicorn celebrates the epic battle between two of the biggest hop-heads of lore. Brewed with over five pounds of hops per barrel, this unfiltered double IPA is sure to please the most discerning hop lover. Whether you're rooting for the mythical horned horse or the deadly assassin of the east, we hope you'll enjoy Ninja vs. Unicorn. Bottle Art by Jason Burke ink & lead Designs

PINEAPPLE BLING: Style: Belgian Golden Strong Ale. ABV: 10.5.

SEA CUCUMBO GOSE: ABV: 4.5.

STAY GOLD: Style: American IPA. ABV: 6.0. Collaboration with Run the Jewels and Interboro

PORT HURON BREWING CO. | 309

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.

HEFEWEIZEN: Style: Hefeweizen. IBU: 16.0. 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.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 33.0. ABV: 6.4.

PILSNER: Style: Czech Pilsener. ABV: 4.6.

RADLER: ABV: 3.1.

TWELVE BOTTOM IPA: Style: American IPA. IBU: 60.0. ABV: 7.0. Midwestern Style IPA

POTOSI BREWING CO. | 909

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 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.

BRANDY BARREL AGED BARLEYWINE: Style: American Barleywine. ABV: 12.0.

American Style Barley Wine aged in a Paul Masson Brandy Barrel. It's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bitter-sweet. Hints of brandy notes and vanilla from the cask will be subtle.

CAVE ALE: Style: American Amber/Red Ale. ABV: 5.5.

CZECH STYLE PILSNER: Style: Czech Pilsener. IBU: 27.0. ABV: 5.5. Czech Style Pilsener is a lager made the authentic ingredients; Saaz hops, Pilsener malt, Czech yeast. It's a lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish. Available year round in bottles and on tap.

GRAPEFRUIT HEFE (KETTLE SOUR SERIES): Grapefruit Hefe (Kettle Sour Series)

HOPSMITH: Style: American Double/Imperial IPA. IBU: 83.0. ABV: 9.1. Hopsmith is a robust and unapologetically hop-forward brew. The healthy delivery of its clean bittering hops against its soft malt canvas and just the right amount of body are accented by a tropical citrus aroma and a hint of pine while flaked barley smooths the transition towards its silky dry finish.

ICE BREAKER (BA BALTIC PORTER): Style: Baltic Porter. IBU: 32.0. ABV: 8.5. Barrel-Aged Baltic Porter. Caramel malt aroma and flavor with notes of oak and whiskey. Full bodied and smooth with a hint of chocolate. Complex flavor layers of dark caramel and toasted malts. Mild hop bitterness. Finishes clean with warm alcoholic notes. Clear with medium brown color. Notes: Extended lagering period, Aged in oak whiskey Barrels (Cody Road Whiskey barrels) from Mississippi River Distillery out of Le Claire, IA.

POTOSI STEAMBOAT SHANDY: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2. 12P.

This refreshing summer beer is our Good Old Potosi blended with pure cane sugar and 100% natural lemon juice.

POTOSI WEE STEIN WIT: Style: Witbier. IBU: 12.0. ABV: 5.25. 14.5P. A Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and the high level of wheat that's used in the mash. Spiced with coriander and orange peel. The crispness and slight twang comes from the wheat and the lively level of carbonation.

SLUGGER: Style: American Double/Imperial Stout. IBU: 34.0. ABV: 10.5. Like a quarrelsome castaway, this bold and roasty stout hid away in freshly emptied oak barrels for a year and emerged even more brash and brazen. Rich and complex, sweet and warming and with the lingering temper of a whiskey ghost. It's best sipped. And savored.

SNAKE HOLLOW IPA: Style: American IPA. IBU: 65.0. ABV: 6.5. 15P. Snake Hollow was the original name of the Potosi Hollow and is a brew with real character. According to tradition, an India Pale Ale requires a plentiful addition of hops during the kettle boil. Subsequently during the aging process, additional hops flavorings are introduced, providing fine aromatic hop character. This sturdy ale will satisfy the many hopheads among the new age of beer aficionados.

TANGERINE IPA: Style: American IPA. IBU: 55.0. ABV: 6.5. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice. It has a pine taste but the addition of tangerine not only provides for a citrus aroma, it erases the bitterness from your palate. This unique brew has converted many a beer drinker to become avid IPA lovers. Tangerine IPA is a specialty beer, only available on tap throughout the year.

TROCKET: Style: Experimental. IBU: 52.0. ABV: 6.0. Coconut IPA. Each year Potosi teams up with the Madison Homebrewers & Tasters Guild on a fresh 15 barrel collaboration brew. This year there was a catching enthusiasm around trying our hand at a naturally infused Coconut IPA. We used Gorst Valley's proprietary Skyrocket hops for their tropical flavors and soaked equal parts raw and roasted coconut shavings in the fermenter. (Roasted right in our Potosi Brewpub). The result is a lively and medium bodied IPA with a prominent tropical nose, light citrus notes and a subtle coconut character and finish.

PRAIRIE STREET BREWING CO. |

325

www.psbrewingco.com

200 Prairie St., Rockford, IL 61107

Historic brewery in downtown Rockford, Illinois focused on seasonal beers and delicious food to pair. The brewpub and Dockside Taproom are open seven days a week with indoor and outdoor seating along the beautiful Rock

River. Two bars house 38 faucets and two beer engines offering a variety of beers for any palate.

ALCOHOL AND OLD LACE: Style: Saison/Farmhouse Ale. IBU: 23.0. ABV: 6.2. SRM: 5.5. Admittedly this beer is a little weird. It started out as a simple saison, but the generous addition of elderflower took it in a direction none of us expected. It's fruity and complex with all kinds of interesting flavor notes and a finish that goes on forever.

FRIAR PEDRO'S BELGIAN SOMBRERO: Style: Tripel. IBU: 30.0. ABV: 8.0. SRM: 6.5. **RA** Perfect marriage of Belgian abbey traditions and south-of-the-border sensibilities. Belgian Tripel Fermented with agave and lime. We normally tequila bbl age this one, but we threw it in a firkin for some cask conditioning.

GRAND DAME: Style: American Blonde Ale. IBU: 35.0. ABV: 5.0. SRM: 6.8. A delicious American Blonde Ale. Our offering exhibits a fruity aroma complimented by a full bodied malt character featuring bread and biscuit notes giving way to a mildly spicy noble hop finish.

IT'S A FIRKIN SURPRISE!: Style: Experimental. We're not even sure what we're doing yet! But we'll be poppin' it open at 3:00!

MULBERRY MAYHEM: Style: American Pale Ale. IBU: 22.0. ABV: 5.5. SRM: 7.3. Locally sourced mulberries, from our chefs yard, are the star of the show in this otherwise mild pale ale.

THE ANGRY TURK: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 7.5. SRM: 37.0. Dark roast Sumatran coffee and rich cardamom are the hallmark flavors of this Imperial Stout. A huge roasted malt backbone sets the stage for an explosion of flavor in every sip

PUBLIC CRAFT BREWING CO. | 429

www.publiccraftbrewing.com

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. 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.)

BELGIAN DARK STRONG: Style: Belgian Strong Dark Ale. ABV: 11.8.

BITS AND PIECES: Style: American Pale Ale. OG: 14.8. IBU: 38.0. ABV: 6.1. SRM: 7.7.

LIL' SMOKEY: Style: Grätzer. ABV: 3.5. Light, crisp, clean, bright and SMOKED. A traditional Polish style made with oak smoked wheat malt.

OPEN SESSION II-SESSION IPA: Style: Session Beer. ABV: 4.8. The latest attempt to satisfy our pursuit for the perfect combination of bright hops and subtle maltiness in a deliciously sessionable pint.

PUBLIC INDECENCY: Style: American Double/Imperial Stout. ABV: 13.0. Our all new indecently large imperial stout. Aged on oak with vanilla. Limited supply!

WEISSE CITY-BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.0.

RADICLE EFFECT BREWERKS | 521

www.rebrewerks.com

1340 31st St., Rock Island, IL 61201

The Quad Cities first nanobrewery/alehouse. We specialize in producing small batches of high quality handcrafted beer. In addition to our own brews, we fill our taps and coolers with hard to find beers not served in most bars. To further complement our fine selection of beers, we offer an assortment of high end single malt scotches and bourbons.

DEVIL'S CROSSROAD: Style: American Double/Imperial Brown Ale. OG: 1.89. ABV: 9.5. Bourbon Barrel Aged Imperial Brown

ROASTED GARLIC STOUT: Style: American Stout. OG: 1.069. ABV: 8.2. Roasted Stout brewed with in house roasted garlic

SUPERFICIAL: Style: American Blonde Ale. OG: 1.05. ABV: 5.4. Blonde Ale modified with black tea that was blended peach and ginger

WE HAVE THE TECHNOLOGY: Style: American Amber/Red Ale. OG: 1.054. ABV: 5.5. Amber Ale brewed with vanilla and coffee

RED EYE BREWING CO. | 302

redeyebrewing.com

612 Washington St, Wausau, WI 54403

Established 2008. Located in Wausau's "near-east" neighborhood, just two blocks off of the downtown, our 5-Barrel system churns out creative, flavorful beers from our inspired brewmaster. Our ten taps pair four house beers with up to six seasonals throughout the year. We complement our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

CUCUMBER & LAVENDER MAN PANTS: Style: Fruit/Vegetable Beer. IBU: 20.0.

ABV: 4.5. Cucumber & lavender infused Man pants (Kolsch)

EDEN: Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 12.0. ABV: 5.0. Blueberry notes meld with the Belgian yeast spiciness and a slight honey finish.

SCARLET 7: Style: Dubbel. OG: 16.6. IBU: 22.0. ABV: 7.2. Deep ruby in color, with hints of raisins and dark chocolate.

THRUST!: Style: American IPA. OG: 16.3. IBU: 75.0. ABV: 7.0. The full custom gospel of hops....6 varieties paired with a massive dry hop.

VIENNA: Style: Vienna Lager. OG: 12.4. IBU: 22.0. ABV: 5.2. Ruby in color, toasted malt aroma and flavor.

ROOKIE

RESTORATION CIDER | 127

www.restorationcider.com

6001 Femrite Dr, Madison, WI 53718

We're sweet, but our cider isn't. Vanguard of the New American Cider movement. Dedicated to restoring trout streams and taste buds alike. We're a veteran-owned business based in Madison, Wisconsin.

DOOR COUNTY CHERRY: GF A semi-dry cider, lightly sweetened with tart Door County cherry juice. Lightly effervescent, the cherry notes are subtle and refreshing.

NORMANDY PEAR: GF A semi-dry cider, lightly sweetened with highly tannic Poire de Gris and Poire D'Epine juice we've imported from Normandy. It has a certain je ne sais quoi about it that makes it a customer favorite.

REVOLUTION BREWING | 917

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

Revolution Brewing is Illinois' largest craft brewery, brewed in the heart of Chicago. Started as a brewpub in Logan Square in 2010, Revolution added to its growth with the 2012 opening of its production facility in the Avondale neighborhood, just a short distance from the brewpub. Revolution focuses on brewing the highest quality beer as displayed in its popular brews such as Anti-Hero IPA and Fist City, a Chicago Pale Ale. Rev Brew has tripled its brewing capacity over the past few years and sells its beer in seven states: Illinois, Indiana, Ohio, Massachusetts, New York, New Jersey, and Wisconsin.

AMARILLO HERO: Style: American IPA. IBU: 75.0. ABV: 7.2. Amarillo-Hero showcases the hop's intense citrus and floral notes. A simple, delicate malt bill allows the fruit basket of aromas to take center stage while a touch of Cascade and Mandarina layered in amplify this Hero's juicy characteristics. Clean bitterness rounds this beer out resulting in a crisp, refreshing IPA.

ANTI-HERO: Style: American IPA. IBU: 70.0. ABV: 6.5. Our flagship IPA is supremely aromatic, crisp, and drinkable. This iconic ale features a blend of Chinook, Centennial, Crystal, and Citra to create a crisp clean bitterness and imparts massive floral and citrus aromas. The Warrior hop is also used to add additional bitterness to the brew. An American hop assault 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."

CHISTAR: Style: Keller Bier/Zwickel Bier. IBU: 23.0. ABV: 5.5. With ChiStar (pronounced "scheister") we link the ages-old tradition of brewing to our great and humble city whose flag is adorned with similar stars holding their own value, and the star which has come to be a strong symbol of our brewery. Zoiglbier is a style that originated in a small Bavarian town around 1415. Pilsner, Dark Munich, and Carafa II malts give this beer its reddish-orange hue, while small additions of Noble and Czech hop varieties lend an earthy spiciness and low bitterness. A member of the Zwickel/Kellerbier family this beer pours with a slight haze, but in this case hazy beer is not lazy beer!

The Zoigl itself is a sign displayed by brewers/pub owners to signify the availability of fresh hand crafted beer. It's 2 interlocking triangles represent first the "magic" of brewing; the points being Air, Water, and Fire. The points of the second stand for the ingredients Water, Malt, and Hops, as the importance of yeast was not yet realized.

CITRA HERO: Style: American IPA. IBU: 65.0. ABV: 7.5. Citra-Hero is an elegant American IPA designed to showcase the Citra Hop variety. This IPA is exploding with citrusy flavors and aromas. We utilized 2-row, Pale Ale, Red Wheat and Belgian Aromatic malts to provide a deep golden color and clean malt profile for this hoppy ale. Multiple additions of Citra in the brew kettle infuse this beer with deep layers of citrus aroma and flavor and a clean, crisp yet intense bitterness. After primary fermentation with our English Ale Yeast we dry-hopped with one pound per barrel of Citra once again to really load this ale up with a burst of fresh citrus fruit. Weighing in at 7.5% ABV this ale is sturdy enough to hold up to the higher bitterness level but is still quite sessionable and exploding with fresh hop character!

CROSS OF GOLD: Style: American Blonde Ale. IBU: 25.0. ABV: 4.8. An easy drinking golden ale for everyone. Brewed to be crisp and refreshing with a bit of wheat malt for body and a delicate hop finish. William Jennings Bryan delivered one of the most famous political speeches ever at the 1896 Democratic National Convention, in Chicago. The speech was named Cross of Gold, and provided the inspiration for one of Revolution's original beers. Jennings Bryan was a populist, something we craft brewers consider ourselves to be. Cross of Gold was first brewed in Josh Deth's basement by Brewmaster Jim Cibak, in June 2009. Two additional batches followed, to dial in the recipe, before becoming one of the initial beers served at the Revolution Brewpub in 2010. Cross of Gold has since taken home Gold at the Great American Beer Festival and the World Beer Cup. It remains a favorite among our employees, and is a top seller at the Brewpub and Tap Room.

CRYSTAL HERO: Style: American IPA. IBU: 75.0. ABV: 7.2. A crisp and refreshing IPA exploding with fresh floral hop character, named for a somewhat forgotten yet amazing hop variety named Crystal. A unique hopping program gives this beer a massive, clean bitterness and fresh hop aroma bursting with hints of citrus and fresh fruit.

DETH BY CHERRIES: Style: Russian Imperial Stout. IBU: 40.0. ABV: 13.5. A version of our Deth's Tar, a barrel-aged Russian Imperial Oatmeal Stout aged in two different types of bourbon barrels (Heaven Hill & Old Forester) then blended with cherry puree.

JOIE DE VIVRE: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 6.2. Pronounced [zhwa-deh-veev], this delightfully indelicate wild ale is the result of an 18-month long experiment in mixed fermentation and blending. Bone dry, fruity, and funkier than George Clinton's backside, this Saison has been aged in French oak Rioja and Bordeaux barrels with a legion of wild yeasts and bacterial cultures. Horse blanket and barnyard "funk" comes from a blend of wild yeasts in the *Brettanomyces* family. *Lactobacillus* adds a soft-yet-assertive lactic acidity to give the beer a nice "bite". Cabernet grapes from Paso Robles, CA were pressed in-house and allowed to begin fermenting before being added to the mix. Finally, we blended this beer with a bit of Freedom of Speech to smooth the edges and mellow the considerable funkiness.

LOGANBERRY RESERVE: Style: Mixed-Fermentation Sour. IBU: 20.0. ABV: 4.75. Our Loganberry Reserve is a version of our Loganberry Fruit ale aged for 2 years in a wine barrel and blended with Brett, Lacto, and fresh (non-barrel-aged) Loganberry Fruit Ale. The Brett adds a little funky complexity, and the fruit helps to balance out the acetic and lactic acidity, which gives the beer its "sour" notes...

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.7. Classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty, malt flavor. 100% German malts establish a supple and flavorful base for this traditional Oktoberfest lager. Brewed with a hop called Hallertau Gold, grown on only one farm in the whole of Bavaria, to deliver a hop profile which is at the same time both classic and unique.

TROPIC HERO: Style: American IPA. IBU: 70.0. ABV: 7.0. Our newest hero surfing onto the scene is Tropic-Hero! The American IPA is brewed with 2-row and Pale malts to establish a smooth malt profile and golden color. We used Apollo, Warrior, Crystal, Cascade and Amarillo hops in the brewhouse to achieve an intense but clean bitterness and aromas and flavors of fresh flowers and citrus juice. Near the end of fermentation we dry-hopped this beer with Mosaic, Citra, Crystal and an experimental hop #438 to infuse this IPA with notes of tropical fruit, pineapple and freshly grated citrus rind! The resulting beer is both clean and crisp, bursting with tropical fruit character and very easy drinking even at 70 IBUs and 7% ABV.

VSOD (VERY SPECIAL OLD DETH'S TAR): Style: Russian Imperial Stout. IBU: 40.0. ABV: 13.5. A very special version of our Deth's Tar barrel-aged Russian Imperial Stout aged for 21 months. Flaked oats and oat malt impart a rich, silky mouthfeel and deep, complex malt flavors and aromas reminiscent of dark baker's chocolate, fresh brewed coffee and caramel candy.

RHINELANDER BREWING COMPANY

| 428

www.rhinelanderbrewery.com

59 South Brown St, Rhineland, WI 54501

The brewery first opened in Rhineland in 1892. After the brewery closed in 1967, Rhineland beer continues to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company. The Rhineland shorty 7 oz was re-introduced in the summer of 2011 and is available in many locations throughout Wisconsin. The craft line of beers for Rhineland Brewing Company were released in the fall of 2011. They include: Chocolate Bunny Stout, Imperial Jack Double IPA, Thumper American IPA and Mystical Jack Traditional Ale. We now offer a line of hard sodas under the label "Over the Barrel".

CHOCOLATE BUNNY STOUT: Style: American Stout. OG: 14.25. IBU: 66.0. ABV: 5.5.

SRM: 40.0. A pronounced roasted malt flavor with a smell and taste of coffee with a very light cocoa aroma. Also has a subtle hop bitterness that is well balanced.

IMPERIAL JACK DOUBLE IPA: Style: American Double/Imperial IPA. OG: 17.15.

IBU: 75.0. ABV: 8.5. SRM: 12.5. Aromas of a strong pine and citrus hop. For an IPA, it finishes with an easy linger, medium mouth feel and a very warming afterglow.

OVER THE BARREL HARD GRAPE SODA: Style: American Amber/Red Lager.

ABV: 5.5. Made with amazing grape flavors that mimic grape soda....not grape juice. Used with real cane sugar to get that perfect sweetness you would expect from a soda.

RHINELANDER LAGER: Style: American Adjunct Lager. OG: 10.8. IBU: 12.0. ABV: 5.0.

SRM: 5.0. Crisp, refreshing gold appearance which reflects a balance of malt and hops for the consumer that wants a simple beer.

RIGHT BRAIN BREWERY | 320

www.rightbrainbrewery.com

225 East 16th St, Traverse City, MI 49684

Based out of Traverse City, Michigan, we use pristine Lake Michigan water and plenty of TLC to transform our favorite culinary combinations into award winning beers. We only use whole ingredients. Our firm belief is that "if it's not from the Earth, it's not going in our beer". 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 Keep Beer Curious.

BLUE MAGIC: Style: Cream Ale. OG: 1.052. IBU: 12.0. ABV: 4.8. Lavender ale. Bready.

Toasty. Real Lavender imparts notes of floral spice. Very light bodied and easy to drink, yet intriguing enough to keep your right brain stimulated.

CEO STOUT: Style: American Stout. OG: 1.056. IBU: 25.0. ABV: 5.5. Coffee stout.

Chocolate. Espresso. Oatmeal. A notably drinkable, chocolaty American Style Stout draws its distinctive 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. IBU: 12.0. 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.

CONCRETE DINOSAUR: Style: Rye Beer. OG: 1.067. IBU: 60.0. ABV: 7.2. Brown Rye IPA

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.

DEADER KETTLE: Style: American Double/Imperial IPA. IBU: 85.0. ABV: 8.5. A Double IPA made with multiple rounds of dry-hopping and whirlpooling by hand. Robust with big citrus notes and a pleasant finish.

FUNKY POWER: Style: American Pale Ale. IBU: 30.0. ABV: 4.2. Pale ale aged in Pinot Noir barrels with brett added.

GIN JOY: Style: Cream Ale. ABV: 6.2. Cream ale aged in gin barrels. Tastes like ginger ale.

LOOPING OWL: Style: American Amber/Red Ale. OG: 1.058. IBU: 22.0. ABV: 6.5. Barrel aged amber. Aged in Grand Traverse Distillery Whiskey Barrels. You will find this small batch brew packed with big Oak and Bourbon notes and subtle hints of Vanilla. Fans of Whiskey, this is the beer for you!

NORTHERN HAWK OWL: Style: American Amber/Red Ale. OG: 1.058. IBU: 22.0. ABV: 5.8. Amber ale. One of Right Brain Brewery's most popular beers. Northern Hawk Owl has something for everybody. Whether it's rich caramel notes for the fans of darker beers or a light and crisp body, Hawk Owl is an 'every day' beer. Light enough to drink en masse but satisfying enough to share with the guys after work. Not sure which Right Brain brew to choose? Northern Hawk Owl is always a wise choice.

ROCK BOTTOM BREWERY | 224

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.

AMERICAN DREAM: Style: American IPA. OG: 14.6. IBU: 60.0. ABV: 6.3. SRM: 4.0. Mosaic and Meridian hops along with a little rye malt

HEARTLAND HEFEWEIZEN: Style: Hefeweizen. OG: 12.2. IBU: 16.0. ABV: 5.1. SRM: 4.0. German style wheat with flavors of banana and clove.

JAZZBERRY: Style: Fruit/Vegetable Beer. OG: 12.2. IBU: 16.0. ABV: 5.0. Raspberry juice added to an American wheat ale

THE HAMMER: Style: American Barleywine. OG: 10.6. IBU: 45.0. ABV: 10.1. SRM: 8.0. American two row malt and Meridian hops. Brewed 11/17/16.

RUSH RIVER BREWING CO. | 405

www.rushriverbeer.com

990 Antler Ct, River Falls, WI 54022

Established in Maiden Rock, WI 2004 moved to River Falls, WI 2007. Brewer owned. Our beers are UNFILTERED and UNPASTEURIZED.

GRAPEFRUIT SCENIC: Style: American Pale Ale. IBU: 25.0. ABV: 4.9. 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. We then blend this with fresh whole grapefruit,

KIRSCH: Style: Berliner Weissbier. IBU: 1.0. ABV: 4.5. Kettle soured light wheat ale blended with local tart cherries, this ale is the perfect companion to a sunny day.

ORANGE CRUSH DOUBLE BUBBLE: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.2. This hop-whopper is the bigger brother to our Bubblejack India Pale Ale. For this version, we've doubled the hops, and added three pounds of local honey per barrel. Extremely smooth and slightly sweet, a little bit goes a long way. A special addition of fresh whole oranges and sweet tangerines.

SMALL AXE GOLDEN ALE: Style: American Pale Wheat Ale. ABV: 4.5. Originally a summer seasonal offering, the Small Axe has graduated into a full-time seller. Brewed with white wheat and barley from WI, this beer is not what you'd expect from a wheat ale. Cool and crisp, this lively ale is a great introduction to craft beers. Nancy's favorite and goes great with Cheddar cheese! Available year round.

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. Robust caramel color and flavor, a classic session ale.

SAINT FRANCIS BREWERY AND RESTAURANT | 618

www.stfrancisbrewery.com

3825 South Kinnickinnic Ave, St. Francis, WI 53235

St. Francis Brewery & Restaurant has been serving heavenly food and sinfully good beer to the St. Francis and Milwaukee community since April 2009. As a locally owned business, our restaurant creates a warm, family-friendly dining experience. Our full menu offers something for everyone with several unique items made with our beer or hand-crafted soda. Brewmaster Matt Hofmann creates traditional brews with new seasonal and cask conditioned beers to try each month. Beers on tap at the restaurant are brewed on site with the option to buy or refill half-gallon growlers of our beer or hand-crafted soda.

DIVINE INVENTION: Style: Saison/Farmhouse Ale. OG: 15.5. IBU: 18.0. ABV: 8.0. SRM: 3.0. Saison brewed with hibiscus, lemon and ginger. Collaboration with Inventors Brewpub in Port Washington, WI.

LUST WEISSBIER: Style: Hefeweizen. OG: 13.0. IBU: 11.7. ABV: 5.7. SRM: 4.2. A generous amount of wheat and a special strain of yeast creates LUST. Served "mit hefe" where the yeast is not filtered out, giving the beer a cloudy appearance.

THE FARMHAND GRISETTE: Style: Saison/Farmhouse Ale. OG: 9.7. IBU: 27.0. ABV: 4.0. SRM: 2.0. Low alcohol Saison with a touch more bitterness for a clean a refreshing flavor profile.

WALK THE LINE PALE ALE: Style: American Pale Ale. OG: 11.4. IBU: 50.0. ABV: 5.0. SRM: 4.0. This pale ale is actually a SMASH (single malt and single hop) Ale. Brewed with Pilsen malt and Amarillo hops, this beer walks the line between a Pilsner and IPA.

SAMUEL ADAMS BREWING CO. | 106

www.samueladams.com

1625 Central Pkwy, Cincinnati, OH 45214

Jim Koch founded the Boston Beer Company back in 1984 after brewing the first batch of Samuel Adams Boston Lager in his kitchen. It was his mission to reshape the way American beer drinkers thought of American beer. Just six weeks after introducing Samuel Adams Boston Lager to the public, it brought home the "Best Beer in America" honors at the Great American Beer Festival in Denver. An honor it went on to win 3 more times before that particular award was discontinued.

DESERT KALEIDOSCOPE IPA: Style: American IPA. IBU: 70.0. ABV: 7.0.

OCTOBERFEST-MARZEN: Style: Märzen/Okttoberfest. IBU: 15.0. ABV: 5.3. SRM: 20.0. In 1810, Munich celebrated the wedding of their Crown Prince with a special beer. Our version of this classic Oktoberfest lager masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors, including caramel and toffee. The malt is complemented by an elegant bitterness imparted by the Bavarian Noble hops.

THREE NINETY BOCK: Style: Maibock/Helles Bock. IBU: 25.0. ABV: 7.0.

TIME HOP PORTER: Style: American Porter. IBU: 43.0. ABV: 5.3.

SAND CREEK BREWING COMPANY | 612

www.sandcreekbrewing.com

320 Pierce St, Black River Falls, WI 54615

In 1856, Ulrich Oderbolz pioneered Western Wisconsin's brewing industry in Black River Falls. Today, the Sand Creek Brewing Company continues that proud tradition by offering great beers brewed at the same location. In the early 1900's, the Oderbolz family sold the brewery. Prohibition shut down the brewery in 1920, and over the next 70 or so years the old brewery had been used for everything from raising turkeys to building land mines during the Korean War to bottling Coca-Cola and private labeled soft drinks. In late 1996, brothers Jim and Dave Hellman purchased the old brewery, refurbished the building and installed a brand-new, state-of-the-art brewing system. In 1999, the Sand Creek Brewing Co. became a reality with the first official brewing of Sand Creek Golden Ale.

FURTHERMORE FLOATING FIRE: Style: Smoked Beer. IBU: 70.0. SRM: 15.0. A smoked IPA with Briess cherry smoked barley. The smoke is in the finish so it's not up in your face.

HARD HABANERO LEMONADE: Style: Fruit/Vegetable Beer. OG: 14.0. IBU: 1.0. ABV: 6.0. SRM: 10.0. The sweetness of a lemonade with a sneaky little habanero burn to keep you drinking.

LIME HARD LEMONADE: Style: Fruit/Vegetable Beer. IBU: 1.0. ABV: 6.0. SRM: 5.0. Fresh and sweet like your mom would make!

LOMBARDI LAGER: OG: 13.0. IBU: 24.0. SRM: 9.82. A delicious lager with a big addition of rye malt. Produced in conjunction with Vince Lombardi's family. A new Packers classic.

MOJITO HARD LEMONADE: Style: Fruit/Vegetable Beer. OG: 16.0. IBU: 1.0. ABV: 6.0. SRM: 4.0. Our hard lemonade in a pin with mint and a touch of lime.

OSCAR'S CHOCOLATE OATMEAL STOUT: Style: Oatmeal Stout. OG: 15.5. IBU: 30.0. ABV: 5.0. SRM: 102.0. Big Black and delicious ! 2000 World Beer Cup Gold Medal winner. Very smooth without the burnt finish.

OSCAR'S CHOCOLATE OATMEAL STOUT - RUM BARREL AGED EDITION: Style: Oatmeal Stout. IBU: 30.0. SRM: 102.0. Aged in Jamaican rum barrels.

SAND CREEK WILD RIDE IPA: Style: American IPA. IBU: 68.0. ABV: 6.0. SRM: 7.0. Hopped with Cascade and finished with Centennial hops.

WOODY'S EASY ALE: Style: Session Beer. IBU: 35.0. SRM: 5.6. Light and easy with a great taste. Multi grain and built for drinking.

SAUGATUCK BREWING CO | 506

www.saugatuckbrewing.com

2948 Blue Star Hwy, Douglas, MI 49406

We make quality, consistent, true to style craft beer for people to enjoy.

MANDARINA IPA: Style: American Double/Imperial IPA. IBU: 69.0. **RA** Double IPA with Mandarin Bavaria hops

REVERENT MONK TRIPLE: Style: Tripel. IBU: 35.0. SRM: 15.0. traditional Belgian style triple

SCHLAFLY BEER | 512

www.schlafly.com

7260 Southwest Ave, Maplewood, MO 63143

About Schlafly Beer: Founded in 1991 in St. Louis, Schlafly Beer is the largest locally owned and independent craft brewery in Missouri, proudly offering more than 60 unique styles of craft beer. We continue to define craft with a dedication to sourcing the best ingredients, supporting local sustainability and community efforts whenever possible, and delivering a superior beer experience from year-round to limited-edition styles. In 2017, the brewery uses 102 hop varieties, 77 malts and grains, 59 different spices and fruits, and 10 different yeast strains to make its beers. Schlafly Beer's production of 60,000 barrels of beer took place between its two brewery-restaurants, Schlafly Tap Room (2100 Locust St.) in downtown St. Louis, and Schlafly Bottleworks (7260 Southwest Ave.), located in Maplewood. The Schlafly Tap Room was the first brewpub to open in St. Louis since Prohibition and is housed in a restored wood and brick building on the National Historic Register. Schlafly Bottleworks offers free weekend tours every Friday, Saturday, and Sunday from 12-5 p.m. on the hour, and every half hour on Saturdays. Schlafly Tap Room offers free brewery tours every Sunday. For a full listing of Schlafly Beers and for more information on distribution, visit www.schlafly.com. Find Schlafly Beer on Facebook, Instagram, and Twitter.

COCONUT CRÈME ALE: Style: Experimental. IBU: 17.0. ABV: 5.5. SRM: 5.0. Our tropical twist on an American-style wheat ale. Created by fermenting with coconuts and pineapples, then aged on toasted coconut flakes yielding a light-colored beer that's sweet, smooth and malty.

DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 10.0. SRM: 7.0. Double your everything with this beer. IPAs (India Pale Ales) were first brewed in England during the late 1700s for export overseas to British soldiers in India. To keep the beer from spoiling during the long voyage, English brewers fortified their traditional Pale Ale recipes with more hops and more barley. Our addition of twice the hops insists you'll love this double twice as much. Mosaic, Simcoe, Chinook.

DRY HOPPED APA: Style: American Pale Ale. IBU: 50.0. ABV: 5.9. SRM: 10.0. Our Dry Hopped American Pale Ale (APA) is charged with American hops to create a bold, aromatic ale. Assertive hop flavor joins the pine/citrus aroma characteristic of American hops to balance the full body provided by North American malts. After fermentation, the beer circulates through a bed of Cascade and Chinook hops, boosting the distinctive hop aroma of this satisfying ale.

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. Brewed with these hops: Pilgrim (UK), Polish Magnum (PL), Amarillo, Chinook, Bullion, Cascade (US), Enigma, Vic Secret (AU)

IPL (INDIA PALE LAGER): Style: Experimental. IBU: 30.0. ABV: 5.5. SRM: 5.0. IPAs aren't the only dominant beer beasts on the planet, good crisp, clean lagers need a chance to tell a story, too. Citra hops reign in this beer, with powerful tangerine-citrus characters, balanced with the clean, malty profile of a lager.

KÖLSCH: Style: Kölsch. IBU: 25.0. ABV: 4.8. SRM: 6.0. Done properly and with distinction, this definitive golden ale is fermented with a yeast strain from Köln, Germany, where Kölsch originated. The result is a slightly dry and subtly malty brew with the delicate aroma of an ale and the clean finish of a lager. World Beer Cup Gold Medal winner.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.5. SRM: 15.5. A classic crowd-pleaser authentic in its execution, our smooth, toasted-malt Märzen pays tribute to the Bavarians who crafted the recipe and brewed it for their fall celebrations—their “Oktoberfests.” It's clean and balanced, amber in color and suitably sweet.

PUMPKIN ALE: Style: Pumpkin Ale. IBU: 16.0. ABV: 8.0. SRM: 27.0. Capturing the attention and accolades from experienced beer drinkers across the country, our Pumpkin Ale is thoughtfully well-balanced with highlights of seasoned sweetness and spice. It's this kind of beer that will remind you why fall is your favorite season.

THE VARIANT: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 9.4. SRM: 70.0. Imperial Stout aged in Port barrels and aged on cacao nibs. This rich stout shows a gorgeous dark color that evokes a deep red port. Complexity come through in every aspect. The Variant is a limited release in the Ibx Rare series of beers.

WHITE LAGER: Style: Keller Bier/Zwickel Bier. IBU: 20.0. ABV: 5.5. SRM: 5.0. Lagers are usually bright and clear with a clean maltiness and slight hoppiness, yet our White Lager takes the focus away from those qualities by retaining its yeast and emphasizing the hazy hue, hint of orange zest, and even, silky finish. Because it's unfiltered, it's noticeably fresh with a slight tartness and sweetness.

SHIPWRECKED BREWPUB | 218

www.shipwreckedmicrobrew.com

7791 Egg Harbor Rd., Egg Harbor, WI 54209

Established in 1997, Shipwrecked homes Door County's premier brewpub! 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.

CARAMEL MOO-CCHIATO: Style: Milk/Sweet Stout. ABV: 4.8. Milk Stout infused with Door County Heavenly Caramel Coffee

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!

NOR'EASTER: Style: American IPA. New England-style IPA

PENINSULA PORTER: Style: American Porter. **RA** Porter aged in Door County Distillery Bourbon barrels

SHORELINE BREWERY & RESTAURANT | 609

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 family-friendly restaurant. Twelve rotating taps pour a full range of ales, lagers, and barrel-aged beers.

BELTAIN: Style: Scottish Ale. ABV: 5.8. Three World Beer Cup medals belong to our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color with hints of caramel make this beer extremely easy drinking.

BENNY'S AMERICAN PALE ALE: Style: American Pale Ale. ABV: 6.2. This brew celebrates "The First American," an author, printer, postmaster, statesman, scientist, and inventor with a passion for brewing beer. Benny's American Pale Ale uses all American hops to electrify your palate

CHESTER BROWN ALE: Style: English Brown Ale. ABV: 6.0. Soft flavors of chocolate, coffee, and a slight nuttiness compliment the light hops in this smooth brown ale.

DON'T PANIC EPA W/ CITRA + MOSAIC: Style: English Pale Ale. ABV: 5.0. **RA** Classic English- Style Pale Ale cask conditioned with heavy doses of Citra and Mosaic hops to bump up the aromatics on this traditional style.

DON'T PANIC!: Style: English Pale Ale. ABV: 5.2. Authentic English-style Pale Ale featuring all English grown Simpsons malt balanced with traditional old-world hop varieties.

LOST SAILOR BARREL-AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 11.6. Brewed with dark grains and roasted coffee, this beer beckons all the drifters and dreamers back to the Shoreline. Our darkest offering, this Imperial Stout is built to weather any storm. This vintage was then aged for one year in 12 year-old reclaimed Heaven Hill bourbon barrels.

SHODDY DOCK: Style: Session Beer. ABV: 4.7. Citra and Amarillo hopped, low-alcohol IPA brewed and fermented with grapefruit peel and fresh cut lemongrass.

STELLAR BLUE BLUEBERRY ALE: Style: Fruit/Vegetable Beer. ABV: 5.2. A light and crisp German-style ale with a refreshing hint 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 made this beer an instant favorite at the Shoreline.

SHORT'S BREWING CO. | 801

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.

CITR LOCAL'S: Style: American Pale Lager. IBU: 30.0. ABV: 5.2. Citra Locals still our light and very tasty lager, but with a fun new twist.

KWIKRIEK: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.3. Kwikriek is an American Sour Ale brewed with Northern Michigan cherries and Lactobacillus.

MACHU BEECHU: Style: American Double/Imperial IPA. IBU: 79.0. ABV: 8.0. Machu Beechu is a passion fruit India Pale Ale made with Rare Bird Brewpub Rooftop Honey in collaboration with Rare Bird Brewpub.

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

SLURM: Style: American IPA. IBU: 75.0. ABV: 6.5. Slurm is a hazy, juicy New England style India Pale Ale.

SOLEMN OATH BREWERY | 605

www.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 hop-forward and barrel-aged beers.

BBA AXE SCAR PIG:

LÜ: Style: Kölsch.

MAN VS. INTERNET VS. MOTHRA:

OLD FAITHORN: Style: American Pale Ale.

SNAGGLETOOTH BANDANA: Style: American IPA. IBU: 81.0. ABV: 6.5. Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun.

STRANGE OLD WOODS

SOUTH SHORE BREWERY | 222

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. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. As evidence, since January 2009, 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, the South Shore is applying the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently all of our year around beers use exclusively WI grown hops. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

CHEQ PILSENER: Style: Czech Pilsener. ABV: 5.4. Pilsner was first brewed in 1842. The most famous of pilsners originated in the town of Pilsen in Bohemia. South Shore's Czech Pils been brewed with the original pilsners in mind with an emphasis on bold malt character, a distinct "Czech" yeast profile, and the use of noble hops throughout the boil. As with all of beers, it batch features exclusively Wisconsin grown base malt and hops.

LILITH BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.2. Sassy and refreshing. Unique combinations of tartness, classic wizen esters and a lemony color.

NORTHERN LIGHTS ALE: Style: Cream Ale. OG: 1.044. IBU: 10.0. ABV: 4.8. As a cream ale, it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5 % oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. There is a very slight hop presence. Additionally, we've introduced a blend of herbs into the finished product which enlivens your senses with a unique refreshing taste.

NUT BROWN ALE: Style: English Brown Ale. OG: 1.056. IBU: 16.0. 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.

SAISON: Style: Saison/Farmhouse Ale. A seasonal beer of Belgian origin, brewed for harvest time. A complex beer for sure. From the unique yeast strain, and combination of malts to the unusual fermentation temperatures comes a beer that is spicy, somewhat fruity, light bodied, and with a quenching bitterness. The aromas and flavors will be enhanced by letting the beer warm slightly. Brewed primarily in the French speaking regions of Belgium by and for the farming community there. A one of a kind style.

WPA (WISCONSIN PALE ALE): Style: American IPA. OG: 1.062. IBU: 55.0. ABV: 6.9. Modeled after our American Pale Ale, this beer is yet another "window" into the very near future of South Shore Brewery. If you don't know by now that all of the beers brewed here use base malt grown here in Ashland and Bayfield Counties, shame on you. While we've brewed some "seasonal" beers with fresh hops we have grown here in WI, this is a beer that uses hops that are processed more traditionally, that too are all Wisconsin grown. Our exceptional quality standards apply to these hops and complement the same standards we have for our base malt. The WI grown varieties used are Nuggets, Cascade and Centennial. Our brewers describe the aromas and flavor from these hops to be far less citrusy. The consensus is that the result is more intricate and involves a spicy more complex fruity sweet overtone. To conclude the brewers say YUM, YUM!

SPITEFUL BREWING | 107

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. Description Spiteful Brewing was founded in January 2010 by Brad Shaffer and Jason Klein. While the brewery is new, 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. Initially home brewing in the kitchen on a stove, we've slowly upgraded our system as we gained experience and understanding of the brewing process. We now have a Brewery from Portland Kettle Works with a 2.5 BBL Brewhouse and 5 BBL Fermenters. As a nanobrewery our goal is to supply Chicago with proper beer that we will hand deliver to liquor stores and bars. We will have a few year round beers like G.F.Y. Stout and Bitter Biker Double IPA, as well some rotating seasonal offerings. Our beers are

made with the freshest malts, hops, and yeast, providing much more flavor compared to typical light beer massed produced today.

ALLEY TIME: Style: American Pale Ale. ABV: 6.0. Pale Ale brewed with Pilsen malt and a single addition of Simcoe hops.

SPITEFUL IPA: Style: American IPA. ABV: 6.2. Flagship American IPA with Citra and Amarillo hops.

WORKING FOR THE WEEKEND: Style: American Double/Imperial IPA. ABV: 7.9.

SPRECHER BREWERY | 409

www.sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI 53209

In 1985, Randy Sprecher established the first Craft Brewery 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.

BELGIAN SINGLE: Style: Belgian Blone Ale. Belgian Style Single Ale is the lightest of the traditional Belgian Beers with nice fruity Belgian Yeast esters and a clean crisp finish

CIDRE DE POMME W/ CRANBERRY: Style: Cider. ABV: 6.9. **GF** Cider with Champagne Yeast and Cranberries

COMMANDO: Style: Scotch Ale/Wee Heavy. Scotch style ale aged in once used bourbon barrels for 2 years

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.0.

PILSNER: Style: Czech Pilsener. ABV: 5.0. Bohemian Style pilsner with Czech Saaz hop

SQUARE ONE BREWERY AND DISTILLERY | 211

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 Wohldmann began as an assistant brewer under operations manager Dr. John Witte and in 2014 took over as head brewer. 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 700 barrels per year.

BEAN TOWNE LAGER: Style: American Amber/Red Lager. OG: 1.052. IBU: 30.0. ABV: 5.5. SRM: 11.0. This is our tribute to the lager which helped begin the American craft beer revolution. It is robust, rich and smooth with a balance of several German hop varieties.

DRY P.A.: OG: 1.042. IBU: 35.0. ABV: 4.75. SRM: 2.0. Brewed with a blend of 2-Row, 6-Row barley malts and flaked rice this is a dry, light, crisp American Pale Ale which finishes with a blend of American hops both from late kettle addition and dry hopping.

GOSE THE GOZERIAN: Style: Gose. OG: 1.042. IBU: 2.0. ABV: 3.75. SRM: 3.0. A traditional Gose with its slight saltiness and coriander tartness in the finish.

WATERMELON WHEAT: Style: Fruit/Vegetable Beer. OG: 1.048. IBU: 12.0. ABV: 4.75. SRM: 4.0. An American Wheat beer with freeze concentrated watermelon puree added directly into the keg prior to serving.

ROOKIE

STEELHEAD ALEWORKS | 913

www.steelheadaleworks.com
New Berlin, WI

Steelhead Aleworks exists because brewing and sharing beer is extremely enjoyable. There is a continuous drive and passion for creation and delivering quality and distinction in a beer and when you create it, that enthusiasm should be shared with everyone. At Steelhead Aleworks we are passionately knowledgeable dedicated to the craft beer consumer. Locally based with a commitment to excellence. We are aiming to get out and not only offer great beer, but to educate craft beer consumers about our values of making better beer to provide a better experience for them. Our beer is 100% all malt with no additives and a focus on putting quality first, because we know craft beer consumers value that quality and distinction over cheap price and convenience.

STEELHEAD AMBER: Style: American Amber/Red Ale. OG: 1.065. IBU: 29.0. ABV: 6.5. SRM: 17.0. Steelhead Aleworks Amber. Our blend of Munich, Chocolate Rye, Wheat and American 2 Row barley creates a complex layer of malty bread, toast and chocolate character. It is crisp and clean with the addition of our British yeast strain and hopped only with Willamette giving it a nice English profile.

STEELHEAD IPA: Style: American IPA. OG: 1.073. IBU: 56.0. SRM: 9.0. A nice balance of a sturdy malt backbone, alcohol, hop bitterness and aroma. The fresh hop aroma of floral citrus and a touch of pine from massive amounts of late hop additions in the boil and in dry hop will invite you to enjoy this beer time and time again! Simcoe, Amarillo, Citra Hops.

STEVENS POINT BREWERY | 416

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.

JP'S WHITE CASPER STOUT: Style: American Stout. ABV: 6.0. Think of White Chocolate. Distinctively golden in color with big Pilsen malt flavor, and a touch of hops.

POINT OKTOBERFEST: Style: Märzen/Octoberfest. IBU: 15.0. ABV: 5.15. 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 result in a full flavored, finely balanced beer brewed in celebration of the upcoming season. 5.15 abv, 15 IBU's.

POINT SIESTA KEY: IBU: 27.0. ABV: 4.3. Generous amounts of Australian Vic Secret Hops create a tropical fruit citrus sensation. A refreshingly tart burst of freshly squeezed grapefruit will inspire you to put your toes in the water after a sun-drenched day. It's island time.

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.

SESSION PALE ALE: Style: American Pale Ale. 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.

WHOLE HOG PUMPKIN ALE: Style: Pumpkin Ale. IBU: 10.0. ABV: 7.4. Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.

STONE CELLAR BREWPUB | 502

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 Arch Brew House 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.

IMPERIAL RED IPA: OG: 19.4. IBU: 56.4. ABV: 8.1.

NIPL: IBU: 42.0. ABV: 5.8. Nugget India Pale Lager

SCOTTISH ALE: Style: Scottish Ale. OG: 12.5. IBU: 16.0. ABV: 4.7. An easy drinking amber beer with focus on the malt bill. A malt forward brew with a touch of smokiness and faint hops.

VANILLA STOUT: Style: Oatmeal Stout. OG: 14.3. IBU: 28.0. ABV: 5.0. An English-style oatmeal stout infused with pure vanilla for an unforgettable flavor.

SUMMIT BREWING CO. | 501

www.summitbrewing.com

910 Montreal Circle, Saint Paul, MN 55102

After 31 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!

BRUMUDA BRU: Style: American Pale Ale. OG: 13.5. IBU: 55.0. ABV: 5.6. SRM: 9.2.

Brumuda Bru (AKA TROPICAL STORM LYNDEY) 5.6% 55 IBU Brumuda Bru or TSL is a hop forward American Pale Ale that's easy to get lost in. This small batch was specifically Bru'd for the Great Taste in collaboration with Flying Hound Ale House, The Free House Pub, & Waypoint Public House. A heavy dose of BRU-1 experimental hops, which provide strong aromas of pineapple, stone fruit and strawberry, are balanced by the subtle graininess of Wisconsin made barley and wheat malts. Enjoy this Bru before it mysteriously disappears over the Monona Coast.

KELLER PILSNER: Style: German Pilsener. OG: 12.0. IBU: 38.0. ABV: 5.1. Our traditional, unfiltered German-style pilsner, Summit Keller Pils, was hailed as the #2 Pilsner in the world last year by Paste Magazine, so we're not changing a thing. Same traditional Tettnang hops and modern German variety Huell Melon. Same spicy floral notes and balanced citrus bitterness. You'll remember the malty-sweet and honey undertones, too

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 16.0. IBU: 25.0. ABV: 7.1. Brewed in the classic Märzen style with Northern Brewer hops from Germany. Rich, toffee malt flavors up front with a clean hop finish. ABV: 6.6% IBU: 25 Malts: Moravian 37, Caramel, Munich, Harrington Hops: Northern Brewer, Tettnanger, Saaz

UNCHAINED 25: VIENNA-STYLE LAGER: Style: Vienna Lager. OG: 11.5. IBU: 23.0.

ABV: 5.1. Brewer Tom Mondor would like to introduce you to Summit Unchained 25: Vienna-Style Lager, his second addition to the Unchained series. A style that has gone mostly extinct in its area of origin, Unchained 25 features notes of toast, biscuit, and caramel from Barke Vienna and CaraFoam malt, plus balanced bitterness from spicy and herbal Hallertau Mittlefruh and German Perle hops. Inspired by a past trip to Germany, Mondor relied on authentic German ingredients and traditional brewing methods to create a Vienna-Style Lager that is truly representative of those first brewed in Europe during the early 1800s.

SUN KING BREWING | 503

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! Soon to be distributed in Chicago, IL and Louisville, KY!

CHERRY BUSEY: Style: Flanders Oud Bruin. IBU: 23.0. ABV: 6.9. Cherry Busey is a Flanders-style Oud Bruin Ale produced using a complex cocktail of wild yeasts and aged in a bevy of barrels. A multitude of Montmorency cherries were lovingly liberated to give the beer its tart cherry tang. Cherry Busey was the winner of the Bronze Medal at the 2015 Great American Beer Festival® in the Belgian-Style Fruit Beer Category.

COLLEGE AVE: Style: American Wild Ale. IBU: 20.0. ABV: 5.5. College Avenue is a barrel fermented Blonde Ale with flavors of pear, apple, and spring honey produced by strains of wild yeasts captured from the air in our downtown Indianapolis souring room.

GFJ (GRAPEFRUIT JUNGLE): Style: American IPA. IBU: 77.0. ABV: 7.5. In tribute to 1955's Blackboard Jungle, which brought Rock & Roll to the masses, the Brewers at Sun King bring our passion for brewing to a glass near you. GFJ's unique blend of hops provide a jungle of aroma and flavors-passionfruit, tangerine, apricot, grapefruit, and orange zest-with just the right amount of malt balance to create an IPA as revolutionary as Rock & Roll itself.

OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 23.0. ABV: 6.25. Crafted with choice German malts and Noble hops, Sun King Oktoberfest has a clean malty start with a slightly earthy hop character and a crisp, dry finish.

OSIRIS PALE ALE: Style: American Pale Ale. IBU: 50.0. ABV: 5.6. Osiris Pale Ale is an assertive West Coast-Style Pale with a distinct citrus hop punch.

PACHANGA: Style: Light Lager. IBU: 24.0. ABV: 4.2. Pachanga is a Mexican-Style Lager with a crisp malt flavor and thirst-quenching character, perfect for hot days in the summer sun.

SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3. Sunlight Cream Ale celebrates American brewing tradition by balancing smooth malt complexity with a crisp, clean finish. Sunlight was the winner of the Gold Medal in the Golden or Blonde Ale category at the 2015 Great American Beer Festival®, and the Silver Medal at the 2010 World Beer Cup in the Golden or Blonde Ale category.

VELOUR SOCCER MOM: Style: American Wild Ale. IBU: 20.0. ABV: 5.5. 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. Wee Mac Scottish-style Ale is an enticing and malty brown ale with caramel, cocoa, and hazelnut character balanced with toffee undertones. Wee Mac was the Gold Medal winner at the 2010 Indiana Brewers' Cup in the English Brown Ale category.

SURLY BREWING CO. | 613

www.surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN 55429

Surly Brewing Co. started with a homebrewing kit in Omar Ansari's garage. As his brewing passion grew, Omar converted his family's abrasives manufacturing business into a brewery in late 2004 after convincing Todd Haug, an industry veteran, to join him. Currently, Ben Smith and Jerrod Johnson are the co-head brewers. Since selling its first keg in February 2006, Surly has become one of the nation's fastest growing breweries. In December of 2014, Surly opened their newly-constructed Destination Brewery, complete with a restaurant and beer garden, after successfully leading the charge in 2011 to change a Prohibition-era Minnesota state law.

2009 DARKNESS: Style: Russian Imperial Stout.

BARREL AGED TEN: Style: Old Ale. OG: 1.106. ABV: 10.5.

DAMPFBIER: OG: 12.0. ABV: 5.0. The German equivalent of a steam beer ("Dampf" equals "steam"), Dampfbier use an all-barley malt bill. Whereas a traditional steam beer like a California Common uses a lager yeast, the aforementioned Hefe yeast is featured here. This unique brewing style was once very popular in an isolated region that is the present-day Germany/Czechoslovakia border, mostly because it was about the only beer they could brew there. Surly's version is also dry-hopped with Glacier hops, nudging a little hoppiness into the mix, along with some orange-tangerine aromatics.

DARKNESS-BOURBON BARREL AGED: Style: Russian Imperial Stout. OG: 29.0. ABV: 12.0.

ELEVEN: OG: 1.083. ABV: 10.0. Belgian Quad Ale blended with 100% Brett German Wheat Beer

FIVE: Style: American Wild Ale. OG: 13.0. IBU: 11.0. ABV: 8.2. Only available at events. 100% Brettanomyces (Anomalus and Clausenii) fermented dark sour aged in used red wine barrels

GOSE: Style: Gose. OG: 12.5. ABV: 5.3. Kettle-soured beer with sea salt. Refreshingly tart.

GOSE BLANCHE: Style: Gose. OG: 1.05. ABV: 5.0. Kettle Sour Fermented with Wit Yeast on Peaches

HOPSHIFTER: Style: American IPA. OG: 13.4. ABV: 6.0. Hop Shifter IPA is the name of a series of hop-forward trial beers we are brewing to experiment with select or new, yet-to-be-released hop varieties that are extremely limited in quantity. We are exploring the aromatic potential of these new varieties to see how the hops translate from the field to beer. The Hop Shifter series is based around an IPA recipe with a core set of malts, while the trial hops will be used as dry-hop additions. The trial hops we use will change from batch to batch, so the aromatic nature of the beer will also change.

INHERENT WEISS: Style: Hefeweizen. OG: 1.076. ABV: 9.0. Dry Hopped Imperial Hefeweizen

MINSCH: Style: Kölsch. OG: 1.046. ABV: 5.0. Kölsch-style ale

PARTS IN THE WHOLE: Style: Braggot. OG: 23.7. ABV: 9.5.

RISING NORTH: Style: American Pale Ale. OG: 12.0. IBU: 25.0. ABV: 5.4. Brewed to satisfy that thirst. Featuring bright, citrusy hops and a warming malt base, this is the official beer of Minnesota United.

SARDONIC ALE: Style: Saison/Farmhouse Ale. OG: 14.6. ABV: 6.7. Our Saison Cynic finished with Brettanomyces Clausenii. This version adds a layer of complexity and funk to the black pepper and apricot notes of Cynic, adding floral, mildly funky, and baled straw notes with a crisp, drier finish.

TODD THE AXE MAN: Style: American IPA. OG: 1.065. ABV: 7.2. Our version of the West Coast Style IPA first brewed in collaboration with Amager Brewery in Denmark. Brewed with one malt, Golden Promise from the UK, with Citra and Mosaic hops. If you think Todd is a good brewer, you should hear him play his axe (guitar)! Named by Amager's marketing director Henrik Papsø.

WHALEZBRAH! OG: 17.0. ABV: 7.5. This beer contains an unreplicable, experimental wort, made for the American Homebrewers Association wort rally, and brewed exclusively for 2017 Homebrew Con attendees. Whalezbah! is tart, funky, wheaty, and contains waves of weird wood throughout. We're never brewing it again, so it's truly a whale. Brah.

XTRA-CITRA: Style: American Pale Ale. OG: 1.042. ABV: 4.5. Sessionable pale ale made w/ malted oats. Citra dry-hops offer up tropical citrusy hop notes.

YOYODYNE: Style: Hefeweizen. OG: 12.0. ABV: 5.2. This propulsive wheat beer is the second in our series of beers experimenting with Hefeweizen Ale Yeast. Yoyodyne is a Surly-fied take on a classic Hefeweizen, keeping the banana and clove notes subtle while using a classic Surly dry-hop schedule to spike it with fruity, floral, and citrus aromas.

SWEET MULLETS BREWING CO. | 610

www.sweetmulletsbrewing.com

N58W39800 Industrial Rd., Suite D, Oconomowoc, WI 53066

Sweet Mulletts Brewing Company is a brewery 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. We are just about equal distance from both Milwaukee and Madison, so we are the perfect place to meet up with your friends from the other city. Be sure to swing off the expressway and check us out if you are passing by Oconomowoc. Sweet Mulletts underwent a ownership change at the beginning of 2016, and the new owner Chad Ostram is also the brewmaster.

DA UDDER STOUT: Style: Milk/Sweet Stout. ABV: 5.8. Coffee flavors come through with the sweetness of lactose.

NO O'S: Style: American Double/Imperial IPA. ABV: 8.5. Hops used are opposite the vowels of our city Oconomowoc; Chinook, Nugget, Mt. Hood, Willamette, and Cascade. We added some Falconer's Flight as a dry hop as well. After 2 of these, you'll be dropping your vowels too!

NOVEMBER RAIN: Style: Mixed-Fermentation Sour. ABV: 6.5. Flanders / Oud Bruin style sour.

TEMPERANCE BEER CO. | 603

www.temperancebeer.com

2000 Dempster St, Evanston, IL 60202

Since we opened as its first brewery ever in 2013, Evanston has been able to once again call itself home to a Temperance movement.

2016 HIGH WEST DOUBLE RYE! BARREL AGED MIGHT MEETS RIGHT:

Style: Russian Imperial Stout. ABV: 11.1. Imperial Stout aged in High West Double Rye barrels.

GREENWOOD BEACH: Style: Fruit/Vegetable Beer. OG: 12.4. ABV: 4.5. SRM: 4.0.

THE DROP: Style: American Double/Imperial IPA. OG: 20.1. ABV: 9.4. SRM: 7.0.

ROOKIE

THE BREWING PROJEKT | 611

www.thebrewingprojekt.com

2000 Oxford Ave, Eau Claire, WI 54703

The Brewing Projekt's mission is to create damn good beer. Not beer that EVERYONE will like; rather beer that many will love. Boring just isn't our style. If that's what you want... Go somewhere else.

DARE MIGHTY THINGS IPA: Style: American IPA. ABV: 6.4. Cause you're crazy about Hazy. Brewed w/ Citra, Amarillo, El Dorado, and Mosaic

DARE MIGHTY THINGS IPA-CITRA: Style: American IPA. ABV: 6.4. The same beer as our "regular" Dare Mighty Things except hopped with hopped just with CITRA!

DARE MIGHTY THINGS IPA-MOSAIC: Style: American IPA. ABV: 6.4. The same beer as our "regular" Dare Mighty Things except hopped with hopped just with MOSAIC!

DOUBLE DRY HOPPED GUNPOWDER IPA-CASK: Style: American IPA. A super fresh cask of GunPowder IPA with double the dry hops. DOUBLE THE CITRA, DOUBLE THE FUN!

GUNPOWDER IPA: Style: American IPA. IBU: 60.0. ABV: 6.8. SRM: 6.3. West Coast Style IPA brewed w/green tea

KUNG-PAOWDER IPA-CASK: Style: American IPA. **RA** Our GunPowder IPA done up in Kung-Pao style with Thai Chilis and Mango!

MYSTERY PILOT IPA: Style: American IPA. We've been dorking around with Cryo Hops... So we figured we'd get your input!

SOWAH! W/DOOR COUNTY CHERRIES: Style: American Wild Ale. American Wild Ale, barrel aged with our house culture of bugs.

ZOMBIE UNICORN: ABV: 5.2. We took a pretty boring Kolsch and tea bagged the hell out of it with Passion Tea. Its pink. Its Bubbly. Its Zombie Unicorn.

ROOKIE

THE CIDER FARM | 118

www.TheCiderFarm.com

7258 Kelly Rd, Mineral Point, WI 53565

Since 2003, The Cider Farm has specialized in growing true cider apples organically on its Mineral Point, Wisconsin farm. True cider apples are considered the wine grapes of apples. They been cultivated for hundreds of years in the UK and France to produce alcoholic beverages. Many of these apples have tannins, which table, heirloom and culinary apples do not have. Tannins give mouth feel, complexity and balance to the cider. These apples are rare in the U.S. and set apart The Cider Farm Ciders and barrel-aged Apple Brandy.

CLASSIC DRY: Style: Cider. ABV: 6.2. **GF** Classic Dry, our 'flagship cider', is dry, crisp, and refreshing. It is amber in color due to apple tannins. It is a blend of 5 English bitter (high tannin) apples with a tart (high acid) apple named Liberty. The English bitter apples are Major, Kingston Black, Somerset Redstreak, Dabinett, and Chisel Jersey. All apples are certified organic.

CYSER: Style: Cyser. ABV: 8.75. **GF** This cyser is a blend of juice from tart, sweet apples fermented together with local honey from hives on The Cider Farm. The resulting cyser is off-dry, with notes of green apple and, of course, honey.

EQUINOX: Style: Cider. ABV: 5.4. **GF** This cider is named for the aromatic Equinox hops used. The apple used are Red Delicious and the tart Minnesota Haralson, both certified organic. Haralson is a Minnesota apple developed ~100 years ago. Equinox gives

the cider herbal aromas of daisy and clover and flavors of citrus making it similar to a New Zealand-style Sauvignon Blanc

THE HOP GARDEN | 912

www.thehopgarden.net

6818 Canal St, Paoli, WI 53593

We are a Farm to Glass Brewery. We grow the hops on our Family Farm near Belleville, Wisconsin. We have a Tap Room located in Paoli Wisconsin. We have been brewing commercially for over 4 years and growing hops for 7 years.

RISING SUN WHEAT: Style: American Pale Wheat Ale. ABV: 5.0. This is a session ale made with Sorachi Ace Hops from our Family Farm in the Sugar River Valley of Southern Wisconsin. These special hops give a slight lemon flavor to this American Wheat.

SUNSET AMBER: Style: American Amber/Red Ale. IBU: 65.0. ABV: 8.0. Sunset is a Big Bold Amber made with 100% Cascade Hops from our Family Farm.

THE LIVERY | 604

www.liverybrew.com

190 5th St.-PO Box 576, Benton Harbor, MI 49023

Established August of 2005 in Benton Harbor, Michigan, The Livery offers "Hand Forged" ales, lagers, sours, bourbon barrel aged beers, ciders, and meads. Our kitchen features spent grain crust pizzas, oven sandwiches, and salads made from locally sourced ingredients. The Livery stage hosts local and national touring acts almost every Friday and Saturday night.

12TH ANNIVERSARY ALE: Style: Belgian Strong Dark Ale. ABV: 12.0. Featuring house candied sugar and local honey

BBA POLAR VORTEX: Style: Maibock/Helles Bock. ABV: 12.0. Imperial Maibock aged in Four Roses Bourbon Barrels

EVERGREEN WARRIOR: Style: American Double/Imperial IPA. ABV: 8.8. Warrior and Simcoe hopped DIPA

HURRICANE DECK: Style: American Wild Ale. IBU: 85.0. ABV: 8.0. Sour/Oak aged Belgian IPA with mango and apricot

LOTUS: Style: American Pale Ale. ABV: 5.2. Extra Pale Ale made with Citra and Mosaic hops

LUDICROUS SPEED: Style: Schwarzbier. ABV: 6.0. You will feel the Swartz and drink the German Black lager faster than the speed of light! Ahh, buckle this!

MAILLOT MINUIT: Style: American Wild Ale. ABV: 8.5. **RA** Sour/Oak aged Biere de Garde with raspberries, blackberries, and black raspberries

THIRD BASE SPORTS BAR AND BREWERY | 123

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.

GARAGE SALE GODZILLA BEER: Style: American IPA. OG: 16.1. IBU: 60.0. ABV: 7.3. SRM: 5.2. IPA brewed with Citra, Nugget, and Simcoe hops

MISERABLE IN MEXICO: Style: Russian Imperial Stout. OG: 26.0. IBU: 66.6. ABV: 12.5. SRM: 53.1. It all started when we put our "Endless Descent Into Ruin" imperial stout in a bourbon barrel and let it rest for 8 months. It emerged as "Miserable." We then took Miserable and infused it with chocolate and chili peppers. Grown up Mexi Hot (Cold) chocolate

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 16.0. IBU: 26.0. ABV: 6.3. SRM: 11.5. Märzen style lagered in oak tanks for 6 months

SPORTS DRINK!: Style: Berliner Weissbier. OG: 9.0. IBU: 6.0. ABV: 3.6. SRM: 3.0. Tart and refreshing wheat ale infused with Lemon, Lime, and Electrolytes. It's what plants crave

THIRSTY PAGAN BREWING | 228

www.thirstypaganbrewery.com

1623 Broadway, Superior, WI 54880

Established in 1996, in Superior, WI. We are located in the Old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2 BBL and 7BBL systems provide our customers with 16 different taps including our 7 flagship ales, sour beer program, and barrel aged program. TPB opens at 11 am 7 days a week. Our delicious pizza is served until 10 pm with new pizza specials rotating every two weeks.

ALL THE PRETTY GIRLS IPA: Style: American IPA. OG: 1.073. IBU: 69.0. ABV: 7.9.

SRM: 6.9. If hops had a beauty contest all of these hops would be in the final round. We were able to get limited amounts of some of the most popular IPA hops and made a big beautiful IPA for you. Enjoy the late and dry hopped IPA with Ekuanot, Mosaic, El Dorado, and Citra hops.

BLONDE: Style: Saison/Farmhouse Ale. OG: 1.052. IBU: 19.5. ABV: 5.8. SRM: 3.1. This saison was brewed with Pilsen and Brewers Malt to give it its clean, crisp, and medium body. Throw some Sazz and Saphir into the mix with some Belgian yeast to give this beer a fruity and floral characteristic.

PINTA COLADA: COCONUT MILK STOUT: Style: Milk/Sweet Stout. OG: 1.046.

IBU: 35.0. ABV: 6.3. SRM: 41.5. Our Coconut Milk Stout has a whole lot of roasted coconut, milk sugar sweetness, and dark chocolaty malt flavor. Dessert in a glass.

REINHOLD: Style: Berliner Weissbier. OG: 1.036. IBU: 5.0. ABV: 4.0. A lactic sour wheat beer with low alcohol and lots of acidity.

SO FIRKIN HOT: Style: American Pale Ale. OG: 1.055. IBU: 37.0. ABV: 6.2. SRM: 11.5. **RA**

The name says it all, an all Pale Malt beer hopped with Glacier and Cascade. Cayenne, chipotle, and Pure Oleoresin Capsicum peppers were added to this firkin to give it its spice and flavor.

VOYAGEUR YUKON: Style: American Wild Ale. OG: 1.065. IBU: 20.0. ABV: 7.0. SRM: 29.0.

Our house sour red aged in a freshly dumped Voyageur Aquavit barrel from our friends at Vikre. A blend of two barrels. For one, we have mirrored their caraway and cardamom infused Scandinavian spirit with some botanicals at the end of the boil. For the other, we added finished Yukon, then aged in the barrels for an additional six months. Yukon's leather, stone fruit, tobacco flavors and acidity balance well with a bit of malt sweetness and the botanicals.

THREE FLOYDS BREWING CO. & BREWPUB | 401

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46302

From our humble beginnings in 1996—armed with only a few hundred dollars, a five-barrel Frankenstein system, "It's Not Normal" ales and lagers were born.

APOCALYPSE COW: Style: American Double/Imperial IPA. ABV: 11.0.

BATTLE OF CHARRO II: Style: Belgian IPA. ABV: 10.8.

CANIS INVERTIS: ABV: 6.6.

CRACK THE SKYE (2016): Style: American Double/Imperial Stout. ABV: 10.0.

DARK LORD IMPERIAL STOUT: Style: Russian Imperial Stout. ABV: 15.0.

DARK LORD RONALDO: Style: Russian Imperial Stout. ABV: 15.0.

DEESKO!: Style: Berliner Weissbier. ABV: 6.5.

FLOY DIVISION II: Style: American IPA. ABV: 7.3.

GUMBALLHEAD: Style: American Pale Wheat Ale. ABV: 5.6.

LAZER SNAKE: Style: American IPA. ABV: 6.4.

ROCK FOREST: Style: Smoked Beer. ABV: 5.3.

RUE D FLOYD: ABV: 13.5.

SICARIO PIÑA: ABV: 6.6.

ZOMBIE DUST: Style: American Pale Ale. IBU: 60.0. ABV: 6.4. This intensely hopped and gushing undead pale ale will be ones only respite after the zombie apocalypse. Created with our marvelous friends in the comic industry.

TIGHTHEAD BREWING CO. | 306

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 Bear's Choice IPA are being distributed throughout Illinois and Wisconsin in both draught and 16 oz cans. 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 6200 BBL a year at capacity.

BEAR'S CHOICE: Style: American IPA. IBU: 75.0. ABV: 6.3. SRM: 6.0. **RA** American IPA brewed with a mix of base, specialty, and aromatic malts combined with the mango and tangerine citrus from copious amounts of Mosaic hops create a perfectly balanced IPA.

BEARS CHOICE: Style: American IPA. American IPA brewed with a mix of base, specialty, and aromatic malts combined with the mango and tangerine citrus from copious amounts of Mosaic hops create a perfectly balanced IPA.

CANNABACEAE: Style: American Pale Ale. IBU: 45.0. ABV: 5.6. SRM: 6.0. Cannabaceae is the name of the phylogenetic family containing our favorite flowering plants. A light grain bill made up of the Maris Otter, Spelt, Oat, Wheat, and Dextrin malts provides necessary haze forming proteins and a soft, sweet background for the hops to play. The breathtaking blend of Galaxy, Amarillo, Simcoe and Mosaic hops offers notes of tropical fruit, citrus, and dank resin. Fermented with our dry English ale yeast (Nectar yeast) which creates subtle fruity esters and a nice dry finish.

I AND I: Style: American Double/Imperial IPA. IBU: 85.0. ABV: 8.5. SRM: 5.0. I and I is a true West Coast style double IPA inspired by the beers consumed on my annual trips to Southern California. Brewed with 4 lbs. of hops per barrel, a blend of Simcoe, Mosaic, Citra, and Equinox greets you with aromas of peaches and overripe tropical fruit. A simple but hefty malt bill provides a honey-like sweetness to balance the sturdy hop bitterness, lingering slowly and melting away. The 10.2% abv is well-hidden but leaves you with a warm fuzzy feeling like a high five from God. The name "I and I" is a Rastafarian expression referring to the oneness that exists between God and Man and every human.

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!

MECHANICS GROVE: Style: Maibock/Helles Bock. IBU: 28.0. ABV: 6.5. SRM: 5.0.

PITCHER OF NECTAR: Style: American IPA. ABV: 7.3. SRM: 5.0. We love hops as much as the next guy so we were intrigued when we heard about a new style of IPA being brewed in the northeast. These beers are typically brewed with little to no bittering hops, instead using heavy whirlpool and dry hop additions to create a beer with restrained hop bitterness and huge hop flavor and aroma. The addition of high protein grains like oats and wheat leaves the finished beer with a thick haze that helps keep the hop compounds in suspension. For our first attempt at the style we used a blend of Galaxy, Nelson Sauvin, and Citra hops at a rate of 3.5 lbs/bbl which gives the beer a juicy hop character full of citrus and tropical fruit.

POWERFUL PILS: Style: Czech Pilsener. IBU: 42.0. ABV: 5.5. SRM: 3.0.

SCARLET > FIRE: Style: Irish Red Ale. IBU: 30.0. ABV: 5.6. SRM: 15.0. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

TUBE: Style: English Pale Ale. IBU: 31.0. ABV: 4.2. SRM: 10.2. A short train ride on the Underground from Central London to Chiswick is Fuller's Brewery. Fuller's Chiswick Bitter is the inspiration for this English style session ale. Made with Maris Otter, Special Roast malt, East Kent Golding hops and fermented with English Ale yeast... just be sure to "Mind the Gap"!

TITLETOWN BREWING CO. | 216

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. In the fall of 2014, our brewery operations transitioned across the street and into our new production brewery and tap room where we produce a portfolio of 4 core brands, seasonal draft and package brews.

400 HONEY ALE: Style: American Blonde Ale. IBU: 15.0. ABV: 4.5. Local honey, toasted malt, golden blonde ale

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 PILSNER: Style: Czech Pilsener. IBU: 40.0. ABV: 5.5. A Bohemian golden lager, spicy Saaz hops, clean finish

DARK HELMET SCHWARTZBIER: Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0. Black German lager, coffee and chocolate notes, full bodied.

DOUBLE OVERTIME: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 10.0. Double IPA with a hop profile consisting of citrus, fruit, and pine. Assertive, strong, and extremely drinkable.

GREEN 19: Style: American IPA. OG: 15.0. IBU: 55.0. ABV: 6.5. American citrus hops and a balanced malt finish.

JOHNNY BLOOD RED: Style: Irish Red Ale. OG: 14.0. IBU: 20.0. ABV: 6.0. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

RAIL YARD ALE: Style: Altbier. IBU: 40.0. ABV: 6.0. German-style amber ale balances rich, toasty malt and crisp aromatic noble hops. Clean and robust, rich and drinkable.

RYE THE HELLES: IBU: 20.0. ABV: 5.5. A malty golden lager with rye. Spicy notes complement clean, grainy pilsner malt. Light bodied with a clean, lightly sweet 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.

TOPPLING GOLIATH BREWING CO. | 601

www.tgbrews.com

310 College Dr, Decorah, IA 52101

Toppling Goliath started in 2009 with the mission to bring craft beer to Northeast Iowa and our neighbors. We began brewing on a 1/2-bbl system with the promise to make "Big Beers in Small Batches". Although we have since grown to a 30-bbl craft brewery, we keep that same mind set for every beer we make. Find our beer on tap or in bottles at select locations in Iowa and Wisconsin, or take the scenic drive to Decorah, Iowa and become part of our beer revolution in the heartland!

DOROTHY'S NEW WORLD LAGER: Style: California Common/Steam Beer. IBU: 11.0. ABV: 5.5. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, and clean to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

GOLDEN NUGGET IPA: Style: American IPA. IBU: 56.0. ABV: 6.3. Fall in love with the big hop aroma of our Golden Nugget as it mingles with fragrances of citrus and evergreen, followed by a floral sweetness. Tropical fruit flavors entice your taste buds before immediately captivating you with a bold, hop forward taste and a pleasant bitterness that lingers in the finish.

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.

ROOKIE

TORNADO BREWING CO. | 124

311 E. Lake St. Horicon, Wisconsin, WI 53032

Wisconsin's Only True Brewstill Company producing a huge variety of beers, spirits, wines, and other specialty beverages including coffees and teas.

TRANSIENT ARTISAN ALES | 504

www.transientartisanales.com

4229 Lake St, Bridgman, MI 49106

Midwestern brewer of modern farmhouse ales, focusing on traditional methods and oak fermentation to produce a product that is a representation of the area.

TRIPTYCH BREWING | 209

www.triptychbrewing.com

1703 Woodfield Dr, Savoy, IL 61874

Triptych is a locally owned, independent microbrewery located in Savoy, Illinois. In 2013, we started the brewery to explore the convergence of beer with community.

DANK MEME: IBU: 45.0. ABV: 5.0. Brewed as a love letter to the trendsetters out on the east coast, Dank Meme is me not caring about clarity or aesthetics, in fact not a single fining was given to this beer. We hopped this beer like a boss, Azacca, El Dorado and plenty of Citra in the finish.

REALLY DANK MEME: IBU: 65.0. ABV: 7.4. Really Dank Meme is an American IPA made with Oats, Wheat, Caramalt and hops. Brewed using the same unabashed irreverence that we use in Dank Meme, but louder and zestier! Hiding beneath a fluffy white head, tropical fruit and citrus dwell inside this hazy gold ale.

THESE AREN'T THE BLUEBERRIES YOU'RE LOOKING FOR: Style: Berliner Weissbier. ABV: 4.2. Tart Blueberry Ale

WAKE UP, NEO: IBU: 85.0. ABV: 8.5. A New England inspired Double IPA brewed using our Meme yeast and copious amounts of cryogenically processed LupulN2 hop powder.

TWO BROTHERS BREWING CO. | 301

www.twobrosbrew.com

30W315 Calumet Ave West, Warrenville, IL 60555

Twenty years ago, brothers Jim and Jason Ebel founded Two Brothers Brewing Company with the goal of creating high-quality, well-balanced beers that push the boundaries of flavor and innovation. Since then, Two Brothers has helped revolutionize the Chicago craft beer scene, brewing beer in its own unique way and without compromise. Throughout its 20-year history, Two Brothers has been a craft beer pioneer, introducing and popularizing a number of beer styles to the Chicago market, including German Hefeweizens, French Country Ales and Sours. Currently, Two Brothers boasts an extensive lineup, featuring seven year-rounds, 12 seasonals and a number of artisan projects released throughout the year. Producing award-winning products with equal parts craftsmanship, creativity and conscience, Two Brothers Brewing Company remains 100% family owned and staunchly independent.

A BETTER DAY: Style: Bière de Garde. ABV: 5.5. Bière de Mars ale brewed with a blend of House yeast and Brettanomyces.

ATOM SMASHER: Style: Märzen/Oktobfest. ABV: 7.7. Oak-Aged Oktoberfest

ESCAPE PINA COLADA GOLDEN ALE: ABV: 4.4.

IN THE FLESH-MANGO: Style: American Wild Ale. ABV: 4.1. American Sour Ale with Mangos

IN THE FLESH-PINEAPPLE: Style: American Wild Ale. ABV: 4.1. American Sour Ale with Pineapple

PAHOEHOE COCONUT ALE: Style: Fruit/Vegetable Beer. ABV: 5.2.

PINBALL JUICY PALE ALE: Style: American Pale Ale. ABV: 4.9.

PRAIRIE PATH GOLDEN ALE-GLUTEN REMOVED: Style: American Blonde Ale. ABV: 5.1. **GF**

TWENTY PLUS PILSNER: Style: German Pilsener. ABV: 4.8.

WOBBLE IPA: Style: American IPA. ABV: 6.3.

TYRANENA BREWING CO. | 330

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces five year-round beers, eight seasonal brews and a number of specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin, Minnesota, Indiana and Illinois. Visit our Tasting Room and newly expanded 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".

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 just a little unbalanced.

CARNAL KNOWLEDGE IN THE MORN BOURBON BARREL-AGED DOUBLE COFFEE STOUT: Style: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5. Double oatmeal stout aged in bourbon barrels with cocoa nibs, coffee and vanilla beans. In the morning, don't say you love me... serve me up with the richness of chocolate and caramel malts blended with coffee, cocoa and notes of vanilla and bourbon-stained wood. Won't need too much persuading!

COCO POCO IMPERIAL COCONUT PORTER AGED IN RUM BARRELS:

Style: American Porter. IBU: 35.0. ABV: 7.5. You put the beer in the coconut, drink 'em bot' together. Put the beer in the barrel and then it tastes better. Put the beer in the coconut, drink 'em bot' up.

GEMUETLICHKEIT OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 22.0. ABV: 5.5. A rich amber lager boasting a malty flavor and aroma with a balanced hop profile.

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.

PORTAGED IMPERIAL SAISON AGED IN PORT WINE BARRELS: Style: Saison/Farmhouse Ale. ABV: 7.5. Port-barrel aging really comes through in this unfiltered beer with a strong and fruity grape aroma. Despite being an Imperial Saison this is a very approachable beer, yet complex in its flavor.

ROCKY'S REVENGE: Style: American Brown Ale. IBU: 30.0. ABV: 5.75. An American Brown Ale partially aged in bourbon barrels. Caramel, vanilla and toasted oak flavors abound.

SAILORS TAKE WARNING! IMPERIAL BLONDE ALE AGED IN TEQUILA BARRELS: Style: American Blonde Ale. IBU: 10.0. ABV: 9.0. Brewed with agave and blood oranges with cherry puree added then aged in tequila barrels. Red sky in the morning? Stay off the water and weather the storm with this delectable concoction!

SHAGGIN' IN THE HIGHLANDS SCOTCH ALE AGED IN SCOTCH WHISKY BARRELS: Style: Scotch Ale/Wee Heavy. IBU: 22.0. ABV: 7.5. The rich caramel and toffee flavors of Sheep Shagger Scotch Ale enhanced with a peaty Highlands' twist. Aged in Scotch whisky barrels to bestow oak, vanilla and scotchky scotch Scotch notes.

TEMPTED BY THE FRUIT OF ANOTHER BLOOD ORANGE IMPERIAL IPA:

Style: American Double/Imperial IPA. IBU: 100.0. ABV: 7.5. Discover the truth. Be tantalized by the bold citrus and tropical fruit flavors and aromas. Savor the seduction. Don't let it stop. Be tempted by the fruit of another.

UNE ANNÉE | 426

www.uneannee.com

1640 W Hubbard St, Chicago, IL 60622

A Chicago Brewery focused on making great sour ales.

EL ZACATON: Style: American Double/Imperial Stout. ABV: 12.0. Imperial stout fermented with almond flour, cacao nibs, cinnamon sticks, vanilla beans, ancho chilies, guajillo chilies, habanero chilies, and cherrywood.

LE SEUL X: Style: American Wild Ale. ABV: 6.5. American Wild Ale with Passionfruit

UPLAND BREWING CO. | 304

www.uplandbeer.com

350 West 11th St, Bloomington, IN 47404

It all started with a glacier that stopped. Stopped moving south some 20,000 years ago during the last Ice Age. Stopped after it had already flattened most of the Midwest, but before it reached Monroe County. Stopped just in time to preserve the rolling hills of the southern part of the state. The uplands. The glacier shaped the land, and the land shaped the people. The rugged terrain of the uplands attracted a unique breed of settlers. They were pioneering, independent, connected to the land and committed to their local communities. They worked hard and took pride in their craft—because that was the only way they knew. None of these traits went away when the university came. But a few new ones were added to the fold: Progressive. Tolerant. Intellectual. Put it all together and you’ve got a heady mix of cultures and contradictions. A place where everyone can feel at home. A place that is equally respectful of tradition and open to change. This is where we’re from. It’s what inspired us to open our doors (and our taps) in 1998—and it’s what continues to guide us moving forward. And, fittingly you might say, it all goes back to a glacier that knew when to say when.

CHAMPAGNE VELVET: Style: 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 Southern 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.

CHERRY SOUR: Style: Lambic-Fruit. ABV: 6.0.

COASTBUSTER: Style: American Double/Imperial IPA. IBU: 65.0. ABV: 8.5.

DARKEN: Style: Flanders Oud Bruin. ABV: 9.0. Sour Brown Ale with spice blend of star anise, ginger, grains of paradise, black pepper, and coriander

FREE TIME LAGER: Style: Vienna Lager. IBU: 25.0. ABV: 4.7.

MARION THE AGRARIAN: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 7.5.

OAK AGED TEDDY BEAR KISSES: Style: Russian Imperial Stout. IBU: 80.0. ABV: 10.0.

PETAL TO THE KETTLE: Style: Berliner Weissbier. IBU: 5.0. ABV: 6.0. Kettle Sour ale with Hibiscus, Rose Petal, and Strawberry

RASPBERRY SOUR: Style: Lambic-Fruit. ABV: 6.0.

UPPER HAND BREWERY | 513

www.upperhandbrewery.com

3525 Airport Rd, Escanaba, MI 49829

Brewing unique ales and lagers in Michigan's Upper Peninsula since 2014. Our founder and president, Larry Bell (yes, of Bell's Brewery) has family roots that go back a 100 years.

906 ALE: Style: American Amber/Red Ale. IBU: 70.0. ABV: 9.06. Massively Aromatic, Imperial Red Ale

BARREL AGED OLD FIGHTER: Barrel Aged Barley Wine

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 Kölsch, 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.

UPPER HAND LAGER: Style: American Pale Lager. IBU: 22.0. ABV: 5.0. Fresh, flavorful American lager.

UPPER PENINSULA ALE-U.P.A: Style: American Pale Ale. IBU: 30.0. ABV: 5.5. Crisp, balanced American pale.

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. | 113

www.upstreambrewing.com

17070 Wright Plaza, Omaha, NE 68130

Located in Omaha, NE since 1996. We brew anything and everything. Six house beers available year round, five rotating seasonal brews that cover a broad spectrum of styles, rotating Cask Conditioned selection and limited release barrel aged beers featuring Whiskey, Rum, Gin & Red Wine barrels and several different sour/funk experimental culture projects.

DAY-O WIT (HOPPY): Style: Witbier. IBU: 12.0. ABV: 4.8. Appearance: East Cost, Straw/Gold, UNFILTERED-Flavor & Aroma: Dank Pine, Citrus, Subtle Belgian Yeast Character-Notes: Chinook, Citra, Mosaic, Simcoe and Columbus Hide the Deadly Black Tarantula

ELAINE'S INDIA PALE LAGER: IBU: 50.0. ABV: 4.8. Appearance: Golden/Orange-Flavor & Aroma: Dank, Orange, Melon, Grapefruit, Pineapple, Toasted Cracker Malt. Slight Dryness and Light Bitterness-Notes: Thank You Elaine! You're Welcome Elaine!

FLAGSHIP IPA WITH LIME ZEST AND WAIMEA HOPS: Style: American IPA. IBU: 63.0. ABV: 6.4. **RA** Our House IPA has a strong malt base but prominent hop character derived from Centennial, Chinook, Columbus and Citra Hops. In this cask conditioned pin brewer Hot Mike added Lime Zest and New Zealand Waimea Hops.

MOJITO WIT: Style: Witbier. IBU: 18.0. ABV: 5.5. Appearance: Unfiltered, Hazy Straw-Flavor & Aroma: Mint, Lime, Bubblegum Belgian Yeast Character, Wheat Malt Backbone-Notes: A flavorful Belgian Witbier Perfect for the Patio

URBAN CHESTNUT BREWING CO. | 427

www.urbanchestnut.com

3229 Washington Ave, St. Louis, MO 63103

Urban Chestnut Brewing Company, with three brewing locations in St. Louis and one in Germany, 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.

FANTASYLAND: Style: American IPA. OG: 17.0. IBU: 60.0. ABV: 6.5. Fantasyland - Noun; a place or circumstance existing only in the imagination or as an ideal; dream world. Origin - Midwest "Coast" of the United States. Need we say more?!

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 little syrup just as they do along Kurfürstendamm.

MERCATOR: Style: Flanders Red Ale. OG: 14.0. IBU: 15.0. ABV: 6.3. Gerardus Mercator was an actual renaissance man; philosopher, mathematician, cartographer... crafting the world map of 1569. And like this Flemish Red, which went from brewhaus, to fermenter, to various oak barrels, to finishing tank... Mercator, too, spent much of his life aboard many vessels.

OACHKATZLSCHWOAF: Style: Märzen/Okttoberfest. OG: 13.5. IBU: 22.0. ABV: 5.4. This "export" style lager, brewed for our annual Oktoberfest celebration, is malty yet well balanced like the bier traditionally served at Oktoberfest in Munich. However, our Festbier has a tale/tail of its own-Oachkatzlschwoaf (pronounced "o-cat-zel-schwof") translated is "tail of a squirrel"...just a little Bavarian humor

SCHNICKELFRITZ: Style: Hefeweizen. OG: 12.0. IBU: 12.0. ABV: 4.8. The unmistakable characteristics of this Bavarian Weissbier are achieved with a yeast that is decidedly fruity and phenolic. You may note clove, nutmeg or even vanilla and/or 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.

ZWICKEL: Style: Keller Bier/Zwickel Bier. OG: 12.0. IBU: 19.0. ABV: 5.2. Our flagship lager, pronounced 'zv-ick-el', is an unfiltered, unpasteurized, German classic that finishes as a smooth-drinking, vitamin rich (from the yeast), naturally cloudy bier

VANDER MILL CIDERY | 305

www.vandermill.com

14921 Cleveland St, Spring Lake, MI 49456

Founded in 2006, Vander Mill is a locally owned Cider Mill and Winery that serves the greater West Michigan area. The winery specializes in Hard Ciders, Apple Wines and a hand-crafted menu featuring local products. We are proud to be a founding member of the Michigan Cider Association.

APPLE RASPBERRY: Style: Cider. ABV: 6.8. **GF**

LOVING CUP: Style: Cider. ABV: 6.9. **GF** This specialty cider is soft and fragile, with a sharp sweetness. The balance of pink peppercorns and hibiscus highlight the rich berries and mild tart.

MICHIGAN WIT: Style: Cider. ABV: 6.9. **GF** Midwest apples meet Belgian wit yeast, creating an unfiltered farmhouse cider full of character. Distinct orange peel and coriander enhance the flavor, bringing warmth full of zest and spice.

TOTALLY ROASTED HARD CIDER: Style: Cider. ABV: 6.9. **GF** Beginning with our traditional hard apple cider we then steep candied pecans. We make our own cinnamon roasted pecans that bring vanilla, cinnamon, and nuttiness to this product, which makes for a truly unique cider.

VINTAGE BREWING COMPANY | 901

www.vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

Stop by our brewery at 674 S. Whitney Way for good times, great food, and exceptional hand-crafted award winning beer. We are a full-service restaurant and bar on Madison's west side. Our kitchen features "elevated Americana"-familiar, home-style favorites with our own creative culinary twists. We love what we do, and we would love to share it with you!

VIRTUE CIDER | 226

www.virtuecider.com

2170 62nd Street, Fennville, MI 49408

Virtue Cider was launched in June 2011 by Gregory Hall, former brewmaster at Goose Island, and co-founder Stephen Schmakel. The company's mission is to make European-style ciders from fresh heirloom apples and employ traditional farmhouse production methods that include native and secondary fermentation, use of wild yeasts, and an expansive barrel-aging program.

BCS CHERRY MITTEN: Style: Cider. ABV: 7.0. Another variant of our bourbon barrel-aged cider The Mitten, BCS Cherry Mitten is exactly what it says: cider aged in Bourbon County Stout barrels and then aged on whole Balaton tart cherries. The fruit for this cider comes from our closest neighbor in Fennville, Michigan, Hunsberger Orchards. These Balaton tart cherries lend a tart and bright red fruit flavor that plays perfectly with rich overripe apple flavors of the cider, and the vanilla and toasty notes from the bourbon barrel-aging.

BCS MITTEN: Style: Cider. ABV: 7.0. This cider is a special version of The Mitten, our award-winning bourbon barrel-aged cider, that we aged in barrels that once held Bourbon County Stout, the infamous beer brewed by Goose Island Brewing Company that was created by our founder and former Goose Island brewmaster Gregory Hall.

MICHIGAN BRUT: Style: Cider. ABV: 6.7. **GF** Michigan Brut, our driest cider, showcases the beauty and complexity of heirloom apples grown on Michigan's Cider Coast. Ripe apple aromas make way for a clean, crisp apple flavor that is dry and lightly oaky finish from the French oak barrels it is aged in.

MICHIGAN CHERRY: Style: Cider. ABV: 5.0. **GF** Michigan Cherry highlights two of our favorite fruits grown in Southwest Michigan: crisp apples and juicy cherries. Southwest Michigan is one of the top sour cherry-producing regions in the United States. Our cherry cider blends last year's harvest of Michigan apples from local orchards that is aged in French oak barrels. We then add fresh-pressed juice from Michigan cherries.

MICHIGAN HARVEST: Style: Cider. ABV: 5.5. **GF** Our tart and crisp semi-dry cider is made from all sorts of Michigan-grown apples, fermented deep in our cool cellar and aged in French oak, then blended with this year's fresh-pressed juice. Michigan Harvest offers the scent of the orchard, a hint of oak, and a touch of sweetness.

MICHIGAN HONEY: Style: Cider. ABV: 5.0. **GF** Michigan Honey is our homage to the bees, which are imperative for pollinating the new blossoms on fruit trees in the spring. Our honey cider is a blend of hand-pressed heirloom Michigan apples that is aged in French oak barrels, and local wildflower honey. The final cider is floral with the scent of honeysuckle and apple.

WATER STREET BREWERY | 404

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Four brewpub locations; Milwaukee, Delafield, Grafton, and Oak Creek WI. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

30TH ANNIVERSARY MEAD: Style: Mead. OG: 1.085. ABV: 8.0. SRM: 2.0. **GF** Sparkling Mead. Champagne-like and made once for every 5 year anniversary

BLACK FOREST CAKE LAGER: Style: Schwarzbier. OG: 1.066. IBU: 30.0. ABV: 6.2. SRM: 35.0. Strong Black Lager aged on tart cherries and chocolate

CHOCOLATE COVERED CRICKET: Style: English Porter. OG: 1.068. IBU: 30.0. ABV: 6.5. SRM: 40.0. Strong Porter made with 50,000 crickets (yes bugs) added to the mash, then aged on cacao nibs

DEPECHE MODE: Style: Lambic-Fruit. OG: 1.05. IBU: 3.0. ABV: 5.0. SRM: 3.0. Naturally fermented Belgian style wheat beer aged on peaches

RASPBERRY WEISS: Style: Fruit/Vegetable Beer. OG: 1.042. IBU: 5.0. ABV: 4.2. American wheat beer with Raspberries added

WEE-HEAVY SCOTCH ALE: Style: Scotch Ale/Wee Heavy. OG: 1.08. IBU: 35.0. ABV: 7.5. SRM: 20.0. Strong brown ale made with cherry-wood smoked malt. 2016 Gold medal NABA smoked beers

WHITE WINTER WINERY/ MEADERY | 207

www.whitewinter.com

68323 A Lea Street, Iron River, WI 54847

White Winter Winery is celebrating our 21st birthday this year! We produce high quality hand crafted meads, cider, mead spirits and brandy, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 150 miles of the cellar whenever possible.

2005 SWEET MEAD RESERVE: Style: Mead. ABV: 11.5. **GF** Super special reserve to celebrate our 21st birthday. get it while you can! Aged since 2005.

BLACK MEAD: Style: Mead. ABV: 11.5. **GF** Honey and black currant, dry. Serve with lamb, grilled salmon, smoked meats and fish and wild game

BOIS BRULE HARD CIDER: Style: Cider. ABV: 4.5. **GF** A dry hopped cider named after the Bois Brule River in northern Wisconsin. Lightly hopped for a floral, citrus aroma and flavor.

MEADJITO: Style: Mead. ABV: 7.0. **GF** A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

MISCHIEF: Style: Mead. ABV: 11.5. **GF** Sparkling pure Wisconsin honey and cranberry mead. Light, easy drinking, cranberry tartness nicely balanced with the residual sweetness.

SWEET OBSESSION: Style: Mead. ABV: 6.5. **GF** Sweet Obsession-sweet session mead. Just honey and water fermented to perfection. Served at the Bristol Renaissance Faire in Bristol, Wisconsin.

TRADITIONAL BRACKETT: Style: Braggot. ABV: 7.0. Also referred to as a Braggott in old english. This is a mead made with malt and honey with origins in the Scandinavian and Viking culture and lore

WILLOUGHBY BREWING CO. | 406

www.willoughbybrewing.com

4057 Erie St, Willoughby, OH 44094

Founded in 1998, just 20 minutes east of Cleveland, Willoughby Brewing offers great food & entertainment and award-winning craft beer.

HAZIER DAYS: Style: American IPA. ABV: 7.6. Wheat IPA

KAISERHOF: Style: Kölsch. ABV: 4.9. German-style Kölsch

MOONDANCE IPA: IBU: 48.0. ABV: 7.3. West-coast style IPA hopped with Centennial, Amarillo and Chinook.

PEANUT BUTTER CUP COFFEE PORTER: Style: American Porter. IBU: 30.0. ABV: 5.5. Winner of the Gold at World Beer Cup 2014 in Specialty Beer. A robust porter with fresh locally roasted coffee, chocolate and peanut butter.

TEUTONIC TART: Style: Gose. IBU: 2.0. ABV: 5.3. Our traditional German Gose.

VIETNAMESE NUT SMASHER: IBU: 83.0. ABV: 11.0. Our Nut Smasher Imperial Stout made with imported Vietnamese Coffee

WISCONSIN BREWING CO. | 215

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

Wisconsin in the Heart. Brewing in the soul. Located in Verona, WI.

#001 BADGER CLUB AMBER: Style: American Amber/Red Lager. ABV: 5.5. An approachable, easy-drinking, malt-emphasized yet balanced brew. It's the perfect beer for almost any occasion.

#007 ZENITH SAISON: Style: Saison/Farmhouse Ale. IBU: 18.0. ABV: 5.5. A Farmhouse Saison enhanced with hints of coriander and orange. Complex and fruity, yet clean and refreshing. A shimmering haze of a brew perfect for the days of summer.

#010 PATRON SAINT OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.6. A märzen-style beer featuring Gambrinus malt from British Columbia. This is a full-bodied, strong, confident brew with a fiery amber hue.

#018.5 BOURBONIFIED DEPTH CHARGE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.0. Scotch ale brewed the hard way. A maris otter barley-rich brew, intensified with the explosive addition of white-hot rocks into the wort, and barrel-aged in J.Henry & Sons bourbon barrels for nine months.

#026 SUNSET BRUISE: Style: American IPA. IBU: 50.0. ABV: 7.0. Rich yellow-gold color, with an aroma that packs a wallop of tropical fruits: melon, papaya, and pineapple. Tropical fruit flavors follow-particularly papaya and pineapple-on a nice malt backdrop that finishes with a moderate but pleasant bitterness.

#028 BEER FRAME: Style: German Pilsener. ABV: 4.8. The bright, flavorful body transitions to a crisp, clean finish.

#100 RED ARROW: Style: American Pale Ale. IBU: 38.0. ABV: 5.0. American-born hops meet an American military icon. An easy-drinking pale ale named to honor the renowned US 32nd Division.

WISCONSIN DELLS BREWING CO. | 111

www.dellsbrewing.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. Wisconsin Dells Brewing Co. is housed on the 3rd level of Moosejaw Pizza in Wisconsin Dells. We have the only female Brewmaster in Wisconsin, Jamie Baertsch!

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!

OCTOBEARDFEST: Style: Märzen/Oktoberfest.

PALE ALE: Style: American Pale Ale. OG: 13.0. IBU: 49.0. ABV: 5.0. A simple malt bill of good pale ale malt is background to let the hops shine. For this pale ale I used Citra, Amarillo and Falconers Flight. The flavor and aroma of citrus, tropical fruit, herbal and lemon were contributed by the three hops varieties used.

RELAXIN RASPBERRY ALE: Style: Fruit/Vegetable Beer.

STRAWBERRY LEMON ALE: 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!

ZWANZIGZ BREWING | 210

www.Zwanzigz.com

1038 Lafayette Ave, Columbus, IN 47201

ZwanzigZ Brewing is a two and a half year old addition to our independently owned pizzeria that opened in 2002. Located 40 minutes South of Indianapolis in Columbus Indiana. Follow I65 to exit 68 and head 5 minutes to just North of downtown. Nestled in a residential neighborhood, we'll make you feel like home with our fresh made deck oven pizzas, calzones, sandwiches and salads. Enjoy one of our 15 beers on tap including 4 barrel aged beers. In our family friendly dining room, also enjoy any of our four craft sodas.

BLUEBERRY BEER: Style: Fruit/Vegetable Beer. OG: 14.1. IBU: 11.0. ABV: 5.8. SRM: 9.0. A great summer refresher that will remind you of blueberry muffins. Garnished with organic blueberries that sink and float on the CO2 bubbles.

CHOCOLATE BEER: Style: American Blonde Ale. OG: 14.2. IBU: 12.0. ABV: 5.9. SRM: 11.0. A golden ale that will first surprise the sense of sight. Positively chocolate aroma and taste. Cocoa Puffs the cereal was the inspiration but not an ingredient.

IMPERIAL STOUT ON GHOST PEPPER: Style: American Double/Imperial Stout. OG: 1.086. IBU: 65.0. ABV: 13.0. SRM: 64.0. Imperial Stout that aged in a Heaven Hill barrel for 150 days. A Ghost Pepper, the second hottest pepper on the planet, was added for heat and flavor. The goal is to find the perfect fulcrum of balance with respect to heat and drinkability.

NON-ALCOHOLIC ROOTBEER: Style: Root beer. Made with pure cane sugar and no caffeine. A great intermezzo to all this great beer here today.

RASPBERRY LEMONADE SHH ANNE D.: Style: Low Alcohol Beer. IBU: 6.0. ABV: 4.2. SRM: 7.0. A little raspberry syrup balanced with Country Time lemonade® and golden ale creating a great summertime low alcohol shandy.

SMOKED VIENNA KOLSCH: Style: Rauchbier. OG: 1.061. IBU: 16.0. ABV: 5.5. SRM: 14.0. Classic Kolsch style beer brewed with 35% smoked malt and lots of Vienna malt.



CELEBRATING THE MICROBREW IN WISCONSIN DELLS

Whether you are a beginner, a beer aficionado, or just someone who loves a tasty beverage, you are going to love these two brewtastic events held in downtown Wisconsin Dells. Tickets on sale now!



DELLS CRAFT BEER WALK FRIDAY, OCTOBER 13, 2017 5-10 PM

Get a taste of what craft brewing is all about with a huge selection of artisan brews at participating bars throughout downtown Wisconsin Dells.

ADVANCE TICKETS \$15, DAY OF \$25

*Insider Tip: Your ticket also gets
★ you a commemorative glass and
specials on tasty food and taps!*

19th ANNUAL DELLS ON TAP SATURDAY, OCTOBER 14, 2017

Over 55 breweries to sample from & live entertainment.

VIP Admission - Includes early entry, a commemorative VIP tasting glass, pretzel necklace and light snacks from noon - 1 PM. Microbrew samples from noon - 5 PM.

ADVANCE TICKETS \$60, DAY OF \$75

★ *Hurry, only 500 VIP Admissions Available!*

General Admission - Includes tasting glass and microbrew samples from 1 PM - 5 PM.

ADVANCE TICKETS \$35, DAY OF \$50



For more information, visit wisdells.com/DOT

wineandhop.com



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