



August 11, 2018 | Olin Park | Madison, WI



Welcome from the President

I AM EXTREMELY EXCITED to welcome you to the 32nd Great Taste of the Midwest.

This year we have a line-up that includes the largest number of first time Great Taste breweries we have ever had barring the initial year of the event.

The layout however remains the same aside from minor changes. We have worked hard to make this event an amazing experience for you our wonderful patrons, and the stars of our event, our guest breweries and their attending staff.

Please remember as always that this is a non-driving event. The best way to exit the park is to utilize free shuttles or \$1 Taxi- cabs (the only way to directly exit Olin Park after GTOMW). Please remember to always tip your driver generously for getting you to your destination 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 arranged for you (i.e. if you choose Uber or Lyft), please note, that these services will not have direct access to Olin Park. They will pick you up on Sayle Street.

Reminder: Please use the pedestrian pathway along Wingra Creek and cross John Nolan Drive to reach Sayle Street for pick- up. Start with a good base- eat a good breakfast and wear comfortable clothing. Always hydrate, respect your fellow festival patrons, brewer staff, park neighbors and festival staff and volunteers.

Have a fun time, be safe and enjoy the event. I LOOK FORWARD TO SEEING YOU ALL.

Cheers!

Mark Alfred
MHTG President

2018 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 (17) MHTG President, Assistant To The GT Chairman	MICHAEL KUENZI (4) Brewers Dinner
STEVE ANDRUSZ (24) Tent Signs and GT Headquarters	MARK LEITERMANN (11) Gate Keeper
NICK BALAZS (4) Festival Layout	MEG MADECKY (10) Trucking
DEEDRIC BAUER (3) Friday Cleanup Crew	SCOTT MAURER (13) Program Editor/Designer
STEFAN BERGGREN (16) Ticket Production	BEN MARKS (1) Cellarman
ANDY BERNSTEIN (5) Volunteer Floaters	JIM MAYHEW (13) Sponsors
BRYAN BINGHAM (28) Festival Grounds Mentor/Tasty Treats	DON MCCREATH (24) Brewery Liaison Assistant
CAROL BRACEWELL (15) Graphic Arts	PAUL MCGUIRE (5) MHTG Vice President, Quartermaster
TOM BROWN (15) Port-A-Potty Patriarch And Friday Set-Up	PAUL MILLER (8) There's An App For That
DAN BUSH (7) Courtesy Gate	MARK MORRISON (19) Assistant To The Chairman
DUANE BUSCHER (3) Keg Check-In	BOB PAOLINO (27) Media & Large Format Communications Specialist
CHERI CARR (12) Brewery Liaison Assistant	DAVE PEGELOW (20) Vendors
SCOTT CLIPPINGER (12) Sunday Park Cleanup	JASON PENN (15) Brewer Check-In Assistant
MIKE DERESZYNSKI (18) Real Ale Assistant	BRIAN PHILLIPS (5) Keg Inventory
BOB DROUTH (32) Chairmanbob Emeritus And Purchasing	CAREY PIERSON (1) Brewer Load-In
CARL DUROCHER (16) Shuttles And Taxis	GAIL PROPSOM (17) Mail Order Ticket Sales
JOE FARNSWORTH (2) Brewer Load-In	PAT PROPSOM (17) Cooling & Hydration Specialist And Site Mechanic
MARK GARTHWAITE (20) Assistant To The Chairman, Keg Jockey	DOUG RANDALL (6) Security/Parking
TED GISSKE (20) Wort/Music	KARI RANDALL (2) On-Site Transportation, Mail Order Ticket Sales
JENNIFER GOTTWALD (5) Post Event Cleanup	SCOTT REICH (14) Group Ticket Sales
DAN GUSTAFSON (11) Club Counsel	NATALIE REW (1) Merchandise Sales
JOHN HARRINGTON (12) Gate Security	JAQUIE RICE (12) Keg Jockey Breakfast
BOB HARVEY (10) Recycling And Garbage	MARY ELLEN RIELAND (6) Presentation Tent
DAN HEDTCKE (16) Brewer Load-In	BILL ROGERS (20) Clothier
LES HOFFMAN (18) Real Ale Tent	DAVID SAMPSON (2) Brewer Load-In
PATRICK HUTTON (9) Cooling & Hydration Specialist And Site Mechanic	ERIN SAVASKE (3) Friday Potluck
SAM JACKSON (5) Safety And Neighborhood Liaison	JOHN SCHMIED (1) Brewer Load-In
PETE JOHNSON (8) There's An App For That	MARK SCHNEPPER (15) Brewery Liaison
LEE JONES (3) Police Liaison	CHRIS SCHULTE (12) Real Ale Assistant
RITA JONES (2) Presentation Tent	GLENN SCHULTZ (29) Mr. Bread
JEREMY KAUKL (1) Wristbanding	KATE STALKER (19) Ticket Sales
PAUL KINAS (22) Brewer Check-In	PETER STEINBERG (7) Data Hound & Equipment Delivery
STEVE KLAFKA (32) Go-To Guy	FRED SWANSON (25) Brewery Liaison
BRYAN KOCH (20) Chief Keg Jockey	JESSE SWING (13) Keg Jockey
MARK KOCHANSKI (7) Traffic Control & Bike Racks	CHUCK TALBOT (15) Ice Crew
STEVE KRIEGER (11) Volunteer Coordinator	AARON WALTERS (3) Fire Marshall
RALPH KUEHN (9) City Liaison	JASON WALTERS (15) Great Taste Chairman
SHELBY KUENZI (4) Brewers Dinner	GREG YOUNKIN (26) Data Hound And Weather Manager
	BRAD ZULICK (6) Informatics Support

DON'T FORGET TO EAT! (menus subject to change)

JAMERICA (F1) Jerk Chicken with red beans & rice \$9 | Jerk Pork with red beans & rice \$9 | Mango Rundown Tofu served with red beans & rice (Vegetarian) \$10 | Combination plate (choice of any 2 menu items) \$10

MILIOS (F2) Sub sandwiches \$7 | Sides (cookie, chips and pickle on a stick) \$1.50

GLASS NICKEL (F3) Pizza \$4 & \$5 | Water \$1

GUILTY PLEASURE DESSERTS (F4) S'mores cupcakes \$3 | Small Pretzel Bites \$4

LAO LAAN XANG (F5) Eggrolls 2/\$5 | Crab Rangoon 3 pieces/\$3 | Spring-rolls 2/\$5 | Coconut shrimp \$5 | Bottled water \$2

PEOPLE'S BAKERY (F6) Falafel \$6 | Lamb Kebab \$6 | Chicken Kebab \$6 | Gyros \$6 | Stuffed Grape Leaves \$6 | Baklava, fritters and scones \$2 | Soda or Water \$2

SMOKING CANTINA (F7) Bacon on a stick \$4 | Pulled Pork sandwich \$9 | Korean pork belly tacos \$9 | Smoked pork tacos \$9

CAPITOL POPCORN (F8) Popcorn \$4 | Giant Pretzel \$5 | Nacho Cheese \$1

FIB'S OF MADISON (F9) Italian Beef w/Provolone & sweet or hot peppers \$10 | BBQ Beef w/Provolone & sweet or hot peppers \$10 | Philly Beef w/Cheez-Wiz & sweet or hot peppers \$10 | Italian Sausage w/Provolone & sweet or hot peppers \$10 | Combo beef/sausage w/provolone & sweet or hot peppers \$10 | Bottled Water \$3

NESSALLA KOMBUCHA (F10) Juniper Hops | Lemongrass Ginger (samples given out)

BANZO OF MADISON (F11) Falafel-humus and pita \$5 | Banzo Pita Half \$4/full \$8 | Banzo platter \$9 | Chicken Pita Half \$5/full \$9 | Chicken platter \$10 | F-bomb Pita \$10 | F-bomb platter \$11 | Harvest Pita \$9 | Harvest platter \$10. All platter's include: hummus, salad, and pita bread (can be made GF on request)

MERCHANDISE

Brewers Supply Group | Briess | Glasses, Mugs & Steins | Hess Cooperage | European Beer Tours | Isthmus | JBC Pottery | MicroMatic | Country Malt Group | Museum of Beer and Brewing | We Sleeve It | Wine & Hop Shop | YC Hops

HISTORICAL DISPLAYS

Hess Cooperage

MUSIC AT THE GREAT TASTE

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

Anonymice | BingBong | Bone Holler | Froghopper Folk | Hops and Barley Trio | Keisuke and Friends | Madison Cello Ensemble | Mama Digdown's Jazz Band | Michael Gruber | Nick Rainey | Old Cool | Panchromatic Steel | Portable Quartet | Seven Stone Jones | Sherriff | Sortin' The Mail | Squirrel Gravy Music | The Fancy Pears | Traditional Frequency | Urban Hurdles | Vagrant Herd

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 www.greataste.org and include: Wisconsin Brewing (Verona), Capital Brewery (Middleton), Vintage Brewing (Whitney Way), All Great Dane locations (Hilldale, Fitchburg, Downtown, East Side), Weary Traveler, Alchemy, Dexter's Pub, Ale Asylum, Karben4 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 2017 have included:

ABA Museum Foundation | Breast Cancer Recovery Foundation | Common Wealth Development | Cub Scout Pack 350 | Easter Seals Wisconsin | Friends of the Zoo | Goodman Community Center | Grace Food Pantry | Ice Age Trail Alliance | Local 311 Charities | Madison Area Bus Advocates | Madison Literacy Network | Madison Summer Choir | Mikayls's Grace Inc. | Multiple Myeloma Research Foundation | Northside Planning Council | Renew Wisconsin | St. Mary's Foundation | Tenant Resource Center | UW Madison Food Science | West Madison Area Special Olympics | Wil-Mar Center | Wisconsin Lions Foundation Inc. | WORT

NO SMOKING

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.

FESTBUDDY 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!

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. 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.

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.

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 greattaste@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.

**We hope to see
you next year on
AUGUST 10, 2019.**



LIMIT OF 100!

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.

KEEP IT FRESH AND CLOSE TO THE SOURCE

**Pairing CSA Foods and Schlafly Beers via
FairShare CSA Coalition's Madison farmers**

SARA HALE

PRESIDENT AND CO-FOUNDER, FAIR SHARES CCSA ST. LOUIS

STEPHEN HALE

FOUNDING BREWER, SCHLAFLY BEER

A good food and beer pairing can be made several ways. First, a complementary flavor profile highlighting similarities in the beer and food can make the palate sing. Second, contrasting flavors, where opposites work to reduce or highlight certain characteristics can also bring harmony. Third, a little flavor dissonance, where sweet meets funky meets sour meets spicy might make you scratch your head, taste it again, and nod in wonder.

What's most fun is to find beers and foods that transition through these three pairing possibilities, illustrating the flavor transformations as you move from one to the next.

1. Devil's Farmhouse > Zucchini Carpaccio > Barrel-Aged Saison
2. Slap-Your-Face-Fresh Salsa with Sour Blonde
3. Pumpkin Ale > Sausage and Peppers > Vintage Barleywine > Grilled Peaches > Vintage Imperial Stout

2ND SESSION | 2:45 P.M.

CHOCOLATE/BEER PAIRING

GAIL AMBROSIUS

CHOCOLATIER EXTRAORDINAIRE

CLINT LOHMAN

HEAD BREWER-WORKING DRAFT BREWERY

Join renowned Madison chocolatier (and Great Taste veteran) Gail Ambrosius in welcoming Clint Lohman and Working Draft, the hottest new brewery on Madison's Eastside, to their first Great Taste! These two have paired up 5 decadent chocolates, with 5 of the finest beers Working Draft has to offer. Do you love Chocolate? YES! Do you love beer? Of course, you're at the Great Taste! Then you won't want to miss this very tasty and educational session!

1. Ain't Bad, Vienna Lager > Cinnamon Cayenne truffle
2. Pulp Culture, Hazy IPA > Blueberry truffle
3. Va Beane, Coffee Blonde Ale > Honey Chamomile truffle
4. Close Enough to Perfect, Double IPA > Caramel with Sea Salt
5. Takes Two to Tango, Sour Blonde > Passion Fruit truffle

3RD SESSION | 4:00 P.M.

FUNK FACTORY GEUZERIA TASTING

LEVI FUNK

FOUNDER/OWNER | FUNK FACTORY GEUZERIA

ANDREW HOLZHAUER

HEAD OF OPERATIONS | FUNK FACTORY GEUZERIA

Curious about how lambic-style beers are brewed, fermented, and blended? In this session, we'll cover our method of making spontaneously fermented and barrel-aged sour beers, the differences between a brewery and blendery, as well as sample and discuss different vintages of spontaneous beer straight from the barrel. We're excited to showcase how these blending components lead to balanced, complex beers as well as sample some finished products. To round things out, we'll also be pouring a festive new beer made exclusively for this session!

**Celebrating
14 years of
REAL ALE!**



REAL ^{FIRKIN} ALE

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!

**FIND
ME
IN THE
REAL ALE
TENT**

Here's a partial list:

- | | |
|---|--|
| <p> cashmere ham-
mer w/ bourbon soaked Hungarian
oak and vanilla</p> <p>3 Sheeps Brewing Co. fresh coast
w/ peaches, mango, lactose</p> <p>ALT Brew Belgian quad</p> <p>Big Grove Brewery pineapple
mango milkshake ipa</p> <p>Broadway Brewery gingersnap
brown ale</p> <p>Broadway Brewery shishito apa</p> <p>Broadway Brewery watermelon
gose</p> <p>Capital Brewery autumnal fire</p> | <p>3 Sheeps Brewing Co.</p> <p>Deer Creek Brewery blood orange
ipa</p> <p>Deer Creek Brewery habanero ipa</p> <p>Fat Heads Brewery head shrinker</p> <p>Fox River Brewing Co. indepen-
dence haze</p> <p>Great Dane Pub & Brewing Co. big
dog best bitter</p> <p>Great Dane Pub & Brewing Co.
blackwatch scotch</p> <p>Great Dane Pub & Brewing Co.
madtown stingo</p> <p>Lake Monster Brewing blood or-
ange ipa 2x dry hopped with citra</p> <p>Lakefront Brewery double bar-
reled rendezvous</p> |
|---|--|

Mad Anthony Brewing Co. | do you like pina colodas?

Metropolitan Brewing | schwarz & stormy

Next Door Brewing Company | jetpack turtle

Next Door Brewing Company | pog Berliner weisse

Potosi Brewing Co. | Potosi mystery pin

Prairie Street Brewing Co. | it's a firkin surprise!

Saint Francis Brewery and Restaurant | Belgian sunset on cherry wood

The Livery | noir bleu

Upstream Brewing Co. | saison blanc

GLUTEN-FREE HERE

Here's a partial list:

Aeppeltreow Winery | 224 | Appely Brut

Misbeehavin' Meads | 913 | Bad Humor

Restoration Cider | 323 | Blackberry Cider

Aeppeltreow Winery | 224 | Blackbird Berry Cider

Bos Meadery | 104 | Buckwheat & Wildflower Mead

Restoration Cider | 323 | Central Sands Cranberry

The Cider Farm | 309 | Classic Dry

Bos Meadery | 104 | Cranberry Blossom

The Cider Farm | 309 | Cyser

Aeppeltreow Winery | 224 | Cyser Rosé

Restoration Cider | 323 | Door County Cherry

Restoration Cider | 323 | Driftless Apple

The Cider Farm | 309 | Equinox

Bos Meadery | 104 | Forest of Equilibrium

Bos Meadery | 104 | Grapefruit Blueberry Alarm Clock

Bos Meadery | 104 | Hammer Smashed Cherry

ALT Brew | 302 | Holy Hop Grenade

Aeppeltreow Winery | 224 | Kinglet Bitter Cider

Bos Meadery | 104 | Magic Carpet Ride

Restoration Cider | 323 | Normandy Pear

The Cider Farm | 309 | Oak Aged

Aeppeltreow Winery | 224 | Perry

Misbeehavin' Meads | 913 | Pistachio Delight

Aeppeltreow Winery | 224 | Poiris-simo

Bos Meadery | 104 | Pomegranate Pymment

Misbeehavin' Meads | 913 | Prickly Pare

Schlafly Beer | 201 | Proper Cider - Raspberry

One Barrel Brewing Co. | 905 | Rose hard Cider

Aeppeltreow Winery | 224 | Siskin Scrumpy Farmhouse Cider

Restoration Cider | 323 | Starkweather Dry

Bos Meadery | 104 | Wildflower Oaked Mead

Misbeehavin' Meads | 913 | With a Baseball Bat (Concord Grape)

Misbeehavin' Meads | 913 | With a Baseball Bat (Strawberry)

non alcoholic

ROOT BEER HERE



COURTHOUSE PUB (325) | Pub Root Beer

LIFT BRIDGE BREWING CO. (502) | Lift Bridge Root Beer

POTOSI BREWING CO (401) | Root Beer

TITLETOWN BREWING CO. (115) | Sno-Cap Root Beer

THE ROOKIES

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

7 Hills Brewing | 604

Big Grove Brewing | 410

Byway Brewing Co. | 516

Crane Brewing | 129

Cruz Blanca Brewery And
Taquería | 407

Eagle Park Brewing | 113

Earth Rider Brewing | 508

Fair State Brewing
Cooperative | 504

Falls City Brewery Total | 914

Giant Jones Brewing | 209

Good City Brewing | 207

Hoppin' Frog Brewing Co. | 110

Lake Monster Brewing | 429

Misbeehavin' Meads | 913

New Oberpfalz Brewing | 119

Only Child Brewing | 107

Pulpit Rock Brewing Co | 125

Raised Grain Brewing Co. | 219

Rhinegeist Brewery | 917

Rockhound Brewing Co. | 915

Six Mile Bridge | 122

Steel Toe Brewing | 916

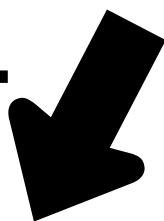
The Explorium Brew Pub | 510

The Fermentorium | 509

Viking Brewing Co. | 124

Working Draft Brewery | 114

THE BEER LIST STARTS HERE



23RD ST. BREWERY | 611

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. 23rd St Brewery is a full service brewpub with daily food and drink specials, our beer is also distributed on draught throughout the state of Kansas.

BATCH 1000-BRUT IPA: Style: American IPA. OG: 14.5. IBU: 23.0. ABV: 7.6. SRM: 3.0.
This is a test

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

SUNNA MANGO SOUR: Style: Mixed-Fermentation Sour. OG: 11.5. IBU: 2.0. ABV: 5.3.
SRM: 5.2.

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 | 308

www.2ndshiftbrewing.com

1601 Sublette Ave, Saint Louis, MO 63110

2nd Shift Brewing has been producing some of the best beer in St. Louis since 2009. Previously located in New Haven, Missouri, 2nd Shift moved operations to the historic Hill neighborhood in St. Louis in 2016.

BLUEBERRY KATY: Style: American Wild Ale. ABV: 5.4. Our 6 mo barrel aged Brett Beer, Katy-aged for an additional 3 months on Blueberries

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

KATY: Style: American Wild Ale. OG: 11.0. IBU: 14.0. ABV: 5.4.

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.

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 FLOYDS BREWING CO. | 909

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46321

From our humble beginnings in 1996 – armed with only a few hundred dollars, a five-barrel Frankenstein wok-burner-fired brew kettle, repurposed open Swiss cheese fermenters (Hammond Squares) and an old Canfield's Cola tank – “It's Not Normal” ales and lagers were born.

A.K.: Style: American Pale Ale. IBU: 68.0. ABV: 6.7. A bold yet balanced American pale ale with slight caramel sweetness and aggressive citrus hoppiness. This is our flagship beer.

APOCALYPSE COW: Style: American Double/Imperial IPA. ABV: 9.5. Brewed with lactose and oats

DARK LORD: Style: Russian Imperial Stout. ABV: 15.0.

GORCH FOCK: Style: Munich Helles Lager. IBU: 25.0. ABV: 5.0. A light golden colored Franconian style Helles Lager. With a slightly sweet malt body, a noble hop profile and a crisp finish, this beer is as traditional as we'll ever get.

GUMBALLHEAD: Style: American Pale Wheat Ale. ABV: 5.6.

PERMANENT FUNERAL: Style: American Double/Imperial IPA. ABV: 10.5.

ZOMBIE DUST: Style: American Pale Ale. ABV: 6.4. Dry hopped American Pale Ale

3 SHEEPS BREWING CO. | 230

www.3sheepsbrewing.com

1837 North Ave, Sheboygan, WI 53083

Founded in 2012, 3 Sheeps is Sheboygan Wisconsin's only packaging brewery. 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 with Cascade Hops

BOURBON BARREL AGED UBER JOE (2018): Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with coffee, cocoa nibs, vanilla

CASHMERE HAMMER W/ BOURBON SOAKED HUNGARIAN OAK AND VANILLA: Style: American Stout. ABV: 6.5. **RA TENT** Cask

DOUBLE BARREL WOLF: Style: American Double/Imperial Stout. ABV: 14.0. The Wolf with a secondary aging in another bourbon barrel

FIRST KISS: Style: American Double/Imperial IPA. OG: 1.077. IBU: 110.0. ABV: 8.2. Imperial IPA brewed with honey

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

FRESH COAST W/ PEACHES, MANGO, LACTOSE: Style: American Pale Ale. IBU: 22.0. ABV: 4.8. **RA TENT** Cask Beer

LEMON AND LIME RADLER: Style: Fruit/Vegetable Beer. ABV: 3.8. Radler brewed with lemon and lime juice

PEACHES 'N CREAM FRESH COAST: Style: American Pale Ale. ABV: 4.8. Fresh Coast brewed with Peaches and Lactose

REBEL KENT: Style: American Amber/Red Ale. IBU: 13.0. ABV: 5.0.

THE WOLF (2018): Style: American Double/Imperial Stout. ABV: 13.5. Imperial Stout aged in Bourbon Barrels

TROPIC COAST: Style: American Pale Ale. ABV: 4.8. Fresh Coast variant: Juicy Pale with mango and guava

UBER JOE: Style: American Double/Imperial Stout. ABV: 10.0. Maplewood Aged Imperial Stout brewed w/ coffee, cocoa nibs, and vanilla

VENERATION: Style: Quadrupel (Quad). ABV: 13.2. Belgian-style Quad brewed with figs and molasses aged in Rye Whiskey barrels

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

4 HANDS BREWING CO. | 404

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.

FIRST IMPRESSIONS (NITRO): Style: Fruit/Vegetable Beer. ABV: 7.0.

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

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

RUBUS FLUX INDIA PALE ALE: Style: American IPA. ABV: 7.0.

5 RABBIT CERVECERIA | 515

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.

CRIMENES DE PASION: Style: New England IPA. IBU: 40.0. ABV: 8.0. NEIPA brewed with Passion Fruit and double dry hopped with Vic Secret and Eukanot hops.

LA DAMA: Style: American Wild Ale. ABV: 5.3. Wild ale fermented with yellow and pink Guayabas

LULO GALACTICO TELEFANTASTICO: Style: American Double/Imperial IPA. IBU: 40.0. ABV: 8.0. Double IPA brewed with lulo fruit and dry hopped with Galaxy and Citra.

PALOMA PALETAS: Style: Gose. ABV: 3.5. Gose with a hint of smoke and tons of grapefruit.

XICAGO: Style: Light Lager. IBU: 18.0. ABV: 4.8. Like a Pacifico but more delicious.

ROOKIE

7 HILLS BREWING COMPANY | 604

www.7hillsbrew.com

1085 Washington St., Dubuque, IA 52001

7 Hills Brewing Company is located in the Historic Millwork District of Dubuque, IA. We produce Craft Brews, Craft Cocktails and have a full service Restaurant serving From Scratch Pub Food, including; Brisket Burgers, Pretzel Crust Pizzas and more! Open 7 days a week for Lunch and Dinner. Live Music on the weekends and Dog Friendly Patio space. (Specific timing and some restrictions do apply for the Dog Patio.) We hope to see you at the Brew Pub! Cheers!

3 MEN AND A BEERBY: Style: American Pale Ale. OG: 1.046. IBU: 56.0. ABV: 4.5. SRM: 7.45. Light session-able but still quite juicy, this smash highlights the mosaic hop. A very floral nose and a apricot and tangerine finish. Whoever thought Three Men couldn't be delicate enough to use this hop is mistaken, but we will say there's nothing delicate about the amount of late addition mosaics in this beer!

7 HEADED MONSTER: Style: American IPA. OG: 1.07. IBU: 77.0. ABV: 7.0. SRM: 7.0. Huge hop aroma and flavor, that was the only goal in the design of this West Coast style IPA. Citra Hops in the boil and in our torpedo dry hopping process give this beer some serious street cred. It will steal your children's lunch money, enrage your lover, and make you awesome!

ANNIVERSARY ALE: Style: American Wild Ale. IBU: 21.0. ABV: 8.5. SRM: 20.0. 7H:1 And there came the scarlet tart American Wild Ale, which bore pineapple and vanilla, and talked with me saying "come hither I will show unto thee the fornication of Montmorency cherries, bacteria and yeast in thy white oak foeder." So she carried me away in it's pleasant heat full of complex mystery and tannic idolatry.

BERNIE'S RED ALE: Style: American Amber/Red Ale. OG: 1.05. IBU: 21.0. ABV: 5.0. SRM: 14.0. Crafted by the dude with the FLOW, this beer is bar none a BAR DOWN. Too hoppy for HOSERS, too trendy for BENDERS, this well-balanced Red Ale was designed specifically for the fans cheering inside the BARN.

IT GOSE LICK, SWALLOW, SUCK: Style: Gose. OG: 1.04. IBU: 8.0. ABV: 3.5. SRM: 4.0. This Margarita Gose is kettle soured and fermented with lots o' limes and a touch of Mexican sea salt. Keep loving each other, and remember... It Gose Lick, Swallow, Suck, and order another.

OTTERBOCK: Style: Maibock/Helles Bock. OG: 1.07. IBU: 24.0. ABV: 6.5. SRM: 10.0. Malt forward and easy drinking German style lager beer. This beer has malty notes of graham and toffee with just a hint of residual sweetness that balances nicely with this moderately hopped lager. Brewed in collaboration with the National Mississippi River Museum and Aquarium.

RUN FOR THE HILLS: Style: American Pale Wheat Ale. ABV: 4.75. SRM: 3.7. The first lap of this drink leads with a strong foot; blueberries, wine and dark fruit from the loral hops and blueberry's. The second lap adds the second layer. Lemon/citrus notes from the citra hops and fresh lemon zest added directly to secondary. Lace up and enjoy!

TOWN CLOCK PILSNER: Style: German Pilsener. OG: 1.04. IBU: 12.0. ABV: 4.5. SRM: 3.0. This pilsner is brewed using traditional German techniques that create a brilliantly bright beer with a pillowing white head and great lacing. American malts, hops, and of course; corn from the Mid-West makes this easy drinking lager our very own!

AEPPELTREOW WINERY | 224

www.appletrue.com

1072 288th Ave., Burlington, WI 53105

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

APPELY BRUT: Style: Cider. ABV: 7.0. **GLUTEN-FREE** CO2, semi-dry Champagne method cider

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0. **GLUTEN-FREE** Black Currant/Elderberry flavored cider

CYSER ROSÉ: Style: Mead. ABV: 11.0. **GLUTEN-FREE** Semi-dry. Red-fleshed crabapple MEAD. The most tannic mead you'll ever try.

KINGLET BITTER CIDER: Style: Cider. ABV: 6.0. **GLUTEN-FREE** English and French traditional cider apples. Complex and tannic. Fermented to highlight cultivars and terroir. Subtle apple and tannins, tart, slightly bubbly. Kinglet Bitter is one of our proud 'estate' ciders. It's all grown at Brightonwoods, within sight of the Winery. It's more subtle and complex than Barn Swallow - being fermented from 100% bitter English and French cider apples. It differs from an authentic European cider by being 'immature'. Kinglet has very little post-ferment changes made by wild Lactic Acid Bacteria. Instead, we ferment it with a Sangiovese yeast that we think really brings out the tannin characters of the cider-specific cultivars. These apples are rare, and not easy to grow. When we get the question "Then why use them?", we pour a glass of Kinglet.

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

POIRISSIMO: Style: Cider. ABV: 19.0. **GLUTEN-FREE** Fortified pear mistelle

SISKIN SCRUMPY FARMHOUSE CIDER: Style: Cider. ABV: 6.0. **GLUTEN-FREE**
Medium. Tannic cider apple juice with wild aroma characters. (But not a wild ferment)

AGAINST THE GRAIN BREWERY | 419

www.atgbrewery.com

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

Established 2011. Louisville's premier, brewer owned and operated brewery. ATG is born from the love of great beer and is uncompromisingly dedicated to making great beer!

70K-AMBURANA: Style: Milk/Sweet Stout. OG: 27.3. IBU: 90.0. ABV: 11.0. SRM: 50.0.

CITRA ASS DOWN: Style: American IPA. OG: 18.6. IBU: 70.0. 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!

JOHANN PAYCHEQUE: Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 15.0. ABV: 6.5. SRM: 4.0.

PRETTY WILLIE: Style: Russian Imperial Stout. OG: 29.0. IBU: 88.0. ABV: 13.0. SRM: 50.0.

RETITLED PILSNER: Style: German Pilsener. OG: 11.7. IBU: 27.0. ABV: 5.0. SRM: 2.5.

YOU CAN JORDAN IF YOU WANT TO: Style: Herbed/Spiced Beer. OG: 13.0. IBU: 20.0. ABV: 5.5. SRM: 6.0.

ALE ASYLUM | 601

www.aleasylum.com

2002 Pankratz Street, Madison, WI 53704

Established 2006. We brew and package traditional, bold beers for those who demand quality and consistency. To those people we say: raise a pint, because you believe how we believe. If our beers are not available there, you may want to reconsider the "favorite" part.

2015 KINK: Style: Abbey Ale. ABV: 7.4. Fiery in color and intent, our Belgian Abbey is creamy and smooth with a thrust of spice in the aroma and a climactic finish.

BARLEY WINE (BOURBON BARREL-AGED) 2017: Style: American Barleywine. ABV: 10.4. Aged in Bourbon barrels, our Barley Wine is massively malty and full-bodied with lots of caramel flavor.

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 this American Pale Ale its lush citrus aroma and bold hop flavor without crazy bitterness. Available year round.

NEW BEER-UNNAMED LIGHT PILSNER: Style: German Pilsener. ABV: 4.0. Come have a sample and find out.

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

SPAWN SERIES #35: Style: New England IPA. ABV: 4.7. Hazy golden in color with a taste and smell like a fruit basket from Hawaii.

UNSHADOWED: Style: Hefeweizen. ABV: 6.0. This classic German Hefeweizen is soft and uber refreshing. It is light golden in color, with a hazy appearance. It has a hint of bananas and cloves in the aroma, and a tantalizing sweetness in the finish.

ALLTECH'S LEXINGTON BREWING AND DISTILLING CO. | 213

www.kentuckyale.com

401 Cross St, Lexington, KY 40508

Specializing in Bourbon Barrel Aged beers.

KENTUCKY BOURBON BARREL ALE: Style: American Strong Ale. IBU: 20.0. ABV: 8.2. Aged in fresh bourbon barrels

KENTUCKY PUMPKIN BARREL ALE: Style: Pumpkin Ale. IBU: 20.0. ABV: 10.0. Bourbon + Pumpkin Pie

KENTUCKY RICKHOUSE SERIES: BLUEGRASS SHADOW: Style: Russian Imperial Stout. ABV: 11.0. Partnering with the winner of the local homebrew competition, we took this recipe for a Russian Imperial Stout and created a bold new addition to the Kentucky Rickhouse Series. Aged for three months in 88th anniversary Willett bourbon barrels, this big stout comes out with a wonderful bourbon sweetness balanced by the bitterness of dark roasted malts.

KENTUCKY RICKHOUSE SERIES: RYE BARREL BARLEYWINE: Style: American Barleywine. ABV: 11.2. This American-style barley wine is a unique take on our second ever seasonal from 2014. Laid to rest in Town Branch Rye barrels over four years ago, this ale has been developing flavor and interacting with the oak and residual whiskey ever since. You are greeted with bold sweet notes of malted barley, and left with the strong peppery finish of the finest rye whiskeys.

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 | 302

www.altbrew.com

1808 Wright St, Madison, WI 53704

BELGIAN QUAD: Style: Quadrupel (Quad). **RA TENT**

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

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

HOLY HOP GRENADE: Style: American Double/Imperial IPA. IBU: 98.0. ABV: 8.9.

GLUTEN-FREE Robust, malty, alcoholic, with a hop profile that will blow your tongue out.

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

MACHÉRIE: Style: American Porter. ABV: 5.5. REAL ALE. Dark ale with full cherry notes.

PADDLEBOARD: Style: Czech Pilsener. ABV: 4.5. European medium bodied session style Pilsner! Perfect for hot days out on the water or grilling at home with the family.

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

ARCADIA ALES | 506

www.arcadiaales.com

701 E. Michigan Avenue, Kalamazoo, MI 49007

Arcadia Brewing Company was established in 1996 as a microbrewery specializing in handcrafted British-style ales. All of our beers are produced in small batches, and our 25 Barrel Peter Austin Brewery and methods originated in England, which allows this style of beer to reflect over 250 years of world class brewing heritage.

21ST ANNIVERSARY: Style: American Wild Ale. IBU: 20.0. ABV: 10.2.

DEVIL WENT DOWN TO GARY: Style: American IPA. IBU: 60.0. ABV: 7.7.

GOD SAVE THE PILS: Style: Czech Pilsener. IBU: 25.0. ABV: 4.8.

MI BERRY VICE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.8. Wheat beer made with blueberries and raspberries

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

MOTORHEAD ROAD CREW: Style: American IPA. IBU: 40.0. ABV: 6.2.

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

WHITSUN: Style: English Pale Ale. IBU: 17.0. ABV: 6.2. 14.5 Plato. Unfiltered wheat ale spiced with orange peel, coriander, and honey.

ATWATER BREWERY | 210

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."

BACKUP SAISON: Style: Saison/Farmhouse Ale. OG: 15.0. ABV: 7.8. Brewed at Atwater's Grand Rapids location, this saison includes generous amounts of Callista, Idaho 7 and Simcoe hops

BETTER LIFE CHOICES: Style: American IPA. IBU: 85.0. ABV: 6.5. Well-balanced malt and resin radiating hop characteristics

DIRTY BLONDE ALE: Style: American Pale Wheat Ale. OG: 11.0. IBU: 8.0. ABV: 4.5. SRM: 2.2. This thirst quencher has coriander and ground orange peel for a zesty orange spice to go with this American style Wheat beer. Brewed 2 row malt and wheat malt.

IMPERIAL VOODOO VATOR: Style: Doppelbock. ABV: 9.5. Brewed with the original Atwater head brewer to celebrate Atwater's 20th anniversary

STREET ARTIST: Style: New England IPA. OG: 15.5. ABV: 6.5. SRM: 5.0. N.E. Style IPA

VANILLA JAVA PORTER: Style: American Porter. OG: 13.6. IBU: 13.0. ABV: 5.0. SRM: 30.0. Our number one seller flavored with a delicious vanilla bean blend and coffee roasted locally to enhance the vanilla experience. These two flavors are added to a British Style Porter for a delicious year round beer. Brewed 2 row malt, Cara-80, Coffee and Black malt and Magnum hops.

WHANGO: Style: American Pale Wheat Ale. OG: 12.0. IBU: 14.0. ABV: 4.9. SRM: 2.27. 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. | 316

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 is the second oldest family owned and operated brewery in the United States. Called "the most beautiful brewery in America," by the late Michael Jackson, Schell's Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's: The legend continues, one bottle at a time. Please stop by our both and meet sixth generation family member Franz Marti Prost!!

BASIN OF ATTRACTION: Style: Berliner Weissbier. IBU: 5.0. ABV: 5.5. A blend of two different Berliners, each aged for a year in our original 1936 cypress wood foudres, before being heavily dry hopped with Citra and Denali hops to compliment to bright tropical pineapple flavors and aroma.

ELECTRIK EMPRESS: Style: Berliner Weissbier. IBU: 4.0. ABV: 5.9. Sneak preview of a upcoming Noble Star beer. After spending a full year undergoing a long, slow, mixed culture fermentation in one of our original, 1936 cypress wood lagering tanks at our new Starkeller sour facility, this beer was transferred onto 6,600 pounds of plums for an additional 5 months of maturation on fruit. Elektrik Empress is hazy cotton candy pink in color and bursts with the fresh aroma of ripe plum skins. It is medium bodied and fairly dry with a soft lemon-tart acidity and flavor of plums, lemon and pear.

FRAMBOISE DU NORD: Style: Berliner Weissbier. IBU: 5.0. Making its inaugural return since it was first released in 2013 as the second beer in our Noble Star Collection. Framboise Du Nord was fermented with a mixed culture of yeast, Lactobacillus and Brettanomyces and then aged for 6 months in one of our cypress wood lagering tanks from 1936 before being transferred onto nearly 5,000 pounds of raspberries. Neon red in color with a bright lactic tartness and bursting with a fresh raspberry aroma.

FUNK JUNCTION PEACH: Style: Berliner Weissbier. IBU: 5.0. ABV: 5.5. Made exclusively for our first annual Funk Junction Sour Beer Festival. A mixed culture Berliner Weisse that aged for nearly a year before being transferred onto over 4 pounds per barrel of peaches for an additional 3 months. Fruity and floral aromas of peaches atop of a bright lemony base.

GALACTIC COLLISION: Style: Berliner Weissbier. IBU: 4.0. ABV: 5.6. This a slightly stronger take on traditional take on a Berliner Weisse style beer. Aged for nearly a year in one of our cypress wood lagering tanks, this beer is dry and highly carbonated with refreshingly acidic character and a dry, cider like finish with notes of pears and lemons.

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 PREMIUM: Style: American Adjunct Lager. ABV: 4.6. Light to medium straw color. Light Malt flavor and detectable sweetness. Unique "Premium hop aroma and flavor with low hop bitterness. 150 calories.

SCHELL'S CITRA BLANC: Style: American Pale Lager. IBU: 44.0.

SCHELL'S OKTOBERFEST (BRONZE MEDAL AT GREAT AMERICAN BREW FEST): Style: Märzen/Oktoberfest. IBU: 16.0. ABV: 5.5.

B. NEKTAR MEADERY | 208

www.bnektar.com

1511 Jarvis, 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.

APRICOT GINGER CIDER: Style: Cider. ABV: 6.1.

CRAN RASPBERRY CIDER: Style: Cider. ABV: 5.5.

CYSER OF THE LAMBS: Style: Mead. ABV: 16.1.

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

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

RASPBERRY LEMONADE CIDER: Style: Cider. ABV: 6.3.

SCURVY SHYSTER BASTARD: Style: Mead. ABV: 12.0.

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

TEQUILA BARREL AGED TUCO-STYLE FREAKOUT: Style: Mead. ABV: 7.0. Orange Blossom and Agave Nectar with Lime Juice and Zest added

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

BACKPOCKET BREWING | 518

www.backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

Backpocket Brewing grew last year into a full scale, state of the art brewing facility and taproom in Coralville, Iowa, outside of Iowa City. Consumer demand for both draft and bottles led to the expansion, which affords the brewer an ultimate capacity of 25,000 bbls annually. While the focus is full-flavored German-style Lagers brewed in accordance with Reinheitsgebot,

more adventurous styles are also produced in small batches for taproom visitors and limited distribution. We have brought a few of these along for you here to enjoy at the Great Taste.

6TH ANNIVERSARY: Style: Russian Imperial Stout. ABV: 12.3. Our 6 year Anniversary Russian Imperial Stout begins with being aged on coconut. It then spends eight months in Mississippi River Distilling bourbon barrels with a heavy dose of vanilla beans. Rich whiskey flavors with accents of cinnamon, chocolate, vanilla, and oak

KEY LIME GOSE: Style: Gose. ABV: 4.9. An innovative house recipe provides the honey graham cracker crust base. While sea salt, fresh cracked coriander, key lime juice, and vanilla bean complete this tart and refreshing pie experience.

NEW BEER:

NEWBO: Style: Czech Pilsener. IBU: 44.0. ABV: 5.9. Our unfiltered pilsner with a heavy nose of dank orange, citrus zest, and hops. Full mouthfeel, almost juice-like.

PEACH MILKSHAKE IPA: Style: American IPA. ABV: 5.9. A NEIPA with lactose, vanilla bean and peach.

PUCKER UP RIGHT MEOW: Style: Berliner Weissbier. ABV: 4.5. Cherry and red currant dry hopped Berliner Weisse

RAYGUN: Style: American IPA. IBU: 67.0. ABV: 6.8. Galaxy Hopped India Pale Ale.

BADGER STATE BREWING COMPANY | 117

www.badgerstatebrewing.com

990 Tony Canadeo Run, Green Bay, WI 54304

Badger State Brewing Company is an independently owned destination craft brewery, tap room, beer garden, and event hall located in the Lambeau Field Stadium District-Green Bay, WI.

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

GRASSY PLACE HAZY IPA: Style: New England IPA. ABV: 6.7.

KEY LIME MILKSHAKE IPA: Style: New England IPA. ABV: 6.8.

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

ON WISCONSIN! RED ALE: Style: American Amber/Red Ale. ABV: 6.5.

BARLEY JOHN'S BREWING COMPANY | 409

www.barleyjohnsbrewery.com

1280 Madison Ave, New Richmond, WI 54017

Brewer owned and operated independent brewery in New Richmond, WI with a fantastic taproom, kitchen and outdoor patio!

CONE GNOME IPA: Style: American IPA. IBU: 50.0. ABV: 5.5. A drinkable brew with citrusy hops and a subtle malty dimension. This IPA satisfies even the fiercest warriors.

CROSSING CROIX PILSNER: Style: German Pilsener. IBU: 24.0. ABV: 6.0. A double decocted fully lagered pilsner. We used local corn and St. Croix Valley hops. Complex malt, soft caramel, rounded hop aroma and bitterness. Perfect for long summer days.

DILLY ALE: Style: Herbed/Spiced Beer. IBU: 18.0. ABV: 4.2. Beer first-crisp malt and soft hop bitterness, dry hopped with dill & spices. The Dilly Ale with quench your thirst and leave you wanting more!

MANGO GNOME-MANGO DOUBLE PALE ALE: Style: American Pale Ale. IBU: 45.0. ABV: 6.0. A rich balance of hops, malt, tropical aromas, and notes of mango. Dig your toes in the sand and gnome happiness.

OLD 8 PORTER: Style: Baltic Porter. IBU: 60.0. ABV: 8.0. A flavor party on your palate. Huge malt yum with notes of chocolate mocha smoke dancing with hop spiciness and zest. For the gastrognome in all of us.

WILD BRUNETTE-WILD RICE BROWN ALE: Style: American Brown Ale. IBU: 50.0. ABV: 7.2. A brown ale brewed with Midwest grown wild rice. Rich toasted malt, hints of soft chocolate and dark fruit, with subtle vanilla notes. It's complex and smooth, and just like that Wild Brunette, simply phenomenal.

BEGYLE BREWING COMPANY | 127

www.begylebrewing.com

1800 W Cuyler Ave, Chicago, IL 60613

Begyle Brewing is a community supported brewery located in Chicago, Illinois. Established in 2012.

BOAT SHOES: Style: Kölsch. ABV: 5.0. With a moderate amount of bitterness and a crisp dry finish, this light, malt-forward Kölsch is made for leisure. It might be what a fool believes, but we think that peaceful, easy feeling is more of a mindset than anything a rich girl can buy.

IMPERIAL PAJAMAS: Style: American Double/Imperial Stout. ABV: 10.2. We take our Flannel Pajamas recipe, double the oatmeal, and add locally roasted Ipsento Wildfire espresso. The result is an imperial stout with an oatmeal fullness and big, bold chocolate & coffee aromas and flavors. It's as cozy as beer gets.

IT HAD TO BE CITRA: Style: American Double/Imperial IPA. ABV: 9.6. Four days of dry-hopping produces a torrid affair of bold, juicy, pineapple-mango flavors that inevitably finish with lingering bitterness. Don't pretend it was wrong. It had to be Citra.

MEGAPIXEL: Style: American IPA. ABV: 6.1. This vibrant, golden-colored IPA balances sweet notes of peach and papaya with bright citrus notes of tangerine and orange. We brewed it with copious amounts of Mosaic hops to turn the resolution up to a crisp one million.

MEXICAN HOT CHOCOLATE SNOOZE BUTTON: Style: Russian Imperial Stout. ABV: 10.5. Inspired by Mexican hot chocolate we added cacao nibs, cinnamon, and chipotle peppers to our already chocolatey and roast-filled Russian Imperial Stout, Snooze Button.

PANCAKE BATTER BARREL AGED IMPERIAL PAJAMAS (2017): Style: American Double/Imperial Stout. ABV: 13.0. We let our Imperial Pajamas Imperial Oatmeal Stout rest in Heaven Hill bourbon barrels for 6 months to produce this full, oaky, delicious treat. To top it off we created this special variant featuring caramel, maple syrup and cinnamon.

SUNNY AFTERNOON: Style: American Pale Ale. ABV: 4.9. This American Pale Ale was brewed with a touch of wheat and oats and features the Citra hop exclusively. Strong aromatics of tropical fruits, lemon, and grass give want to a juicy, smooth beer with a dry finish. Perfect to sip on a sunny afternoon.

BELL'S BREWERY | 513

www.bellsbeer.com

8690 Krum Ave, Comstock, MI 49053

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.

30TH ANNIVERSARY CHERRY STOUT RESERVE: Style: American Double/Imperial Stout. ABV: 9.0.

BEER MICHIGAN: Style: American Barleywine. ABV: 10.0.

BLACK NOTE STOUT: Style: American Double/Imperial Stout. OG: 1.11. ABV: 10.8.

BOURBON BARREL AGED EXPEDITION STOUT: Style: Russian Imperial Stout. ABV: 12.8.

BRANDY BARREL CHOCOLATE ORANGE STOUT: Style: American Stout. ABV: 8.0.

CAPTAIN LONGHAUL: Style: American Double/Imperial Stout. ABV: 12.3.

COFFEES ON: Style: American Stout. ABV: 8.3.

HONEY HEARTED: Style: American Double/Imperial IPA. ABV: 14.4.

L'APPEL DU VIDE BLACKBERRY: Style: American Wild Ale. ABV: 4.0.

LARRY'S LATEST BELGIAN ALE: ABV: 6.5.

MADEIRA DOUBLE BROWN ALE: Style: American Double/Imperial Brown Ale. ABV: 9.5.

OARSMAN: Style: Berliner Weissbier. ABV: 4.0. Designed as a flavorful session beer, Oarsman Ale uses a classic German brewing technique to impart a light, refreshing tartness. Oarsman Ale grew out of a desire to explore the tradition of session

beers, trading intensity for finesse while still creating a worthwhile experience for the taster. The grain bill includes a healthy portion of wheat, while citrusy hops lend bright notes to the aroma. Fermented with Bell's house ale yeast, Oarsman comes in at 4.0% alcohol by volume. Rather than being the dominant flavor note, the tartness in Oarsman takes on more of a palate-cleansing role, making it perfect for pairing with food.

POMEGRANATE OARSMAN: Style: Berliner Weissbier. ABV: 4.0.

QUINNAN FALLS: Style: American Pale Lager. OG: 1.05. ABV: 6.3.

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

RUM MOLE STOUT: Style: American Stout. ABV: 10.8.

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

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

TWO HEARTED ALE: Style: American IPA. OG: 1.07. ABV: 7.0. Two Hearted Ale is defined by its intense hop aroma and malt balance. Hopped exclusively with the Centennial hop varietal from the Pacific Northwest, massive additions in the kettle and again in the fermenter lend their characteristic grapefruit and pine resin aromas. A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, this leads to a remarkably drinkable American-style India Pale Ale.

UBERON: Style: Wheatwine. ABV: 9.3.

WEDDING ALE: Style: American Pale Wheat Ale. ABV: 7.5.

WILD ONE: Style: American Wild Ale.

BENT PADDLE BREWING CO. | 427

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 cans and varied keg sizes 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.

APRICOT PEACH BERLINER WEISS: Style: Berliner Weissbier. IBU: 5.0. ABV: 4.4. Pilot system brewed kettle soured Berliner Weiss featuring Apricot & peach.

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.

BLACK HOLE SUN: Style: Saison/Farmhouse Ale. IBU: 17.0. ABV: 4.9. A Blackberry Lemon Saison brewed in collaboration with Bauhaus Brew Labs of Minneapolis, MN.

COLD PRESS BLACK: Style: American Black Ale. IBU: 35.0. ABV: 6.0. A local infusion of flavor - 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

DOUBLE SHOT DOUBLE BLACK 2017: Style: American Double/Imperial Stout. IBU: 52.0. ABV: 11.2. This robust version of our black ale features a smooth, chocolatey, semi-roasted malt profile that sweetly balances out the doubled strength. Notes of oak and whiskey from an extended aging period in Bourbon barrels creates a welcoming warmth. This iteration of our Double Black Ale features a “Double Shot” of

both Cold-Press coffee and whole bean Vanilla for an extra level of flavor complexity and is the perfect companion for a late night viewing of the Northern Lights ... or can accompany any natural wonder you may come across. Special Tapping of the 2017 vintage at 5:17 pm

ROTATOR IPA #6: Style: American IPA. IBU: 58.0. ABV: 6.8. India Pale Ale made on our new taproom pilot system featuring a luscious amount citra and crystal hops.

BENT RIVER BREWING CO. | 507

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! After much demand...Tim decided to open a brewery. The Moline location opened its doors in 1997. Over the years, as the Bent River's beers became more and more popular, the building grew to house five 30 barrel fermenters along with a fully functioning, recently renovated kitchen. The brewpub has been a big success and the beers continue to be so popular locally, that the call to distribute beer outside of the Quad Cities Area couldn't be denied. Back in 2010, current owners and brewers realized that though the demand continued to grow, their historic, downtown building would not. Bent River opened its second location just 5 miles down the road from the brewpub, in Rock Island. Housed in an old car wash, this is their main distribution center, where all of the beer is bottled, packaged, and sent out into the region. Bent is now distributed throughout Iowa and all of Illinois.

GRUNGEIST SMASH: Style: English Pale Ale. IBU: 23.0. ABV: 5.0. Pale ale brewed with one malt, Golden Promise and one hop, Grungeist. The Golden Promise malt is imported from Scotland, and provides a well balanced malt backbone and mouthfeel on its own. The Grungeist hops floral notes with hints of peach and passion fruit.

JALAPENO: Style: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 3.8. Fire-roasted peppers are added to this wheat ale whose medium body captures the fruitiness of the jalapeño and ends with a spicy finish.

MANGO IPA: Style: New England IPA. IBU: 50.0. ABV: 6.8. This IPA is hazy and juicy. Brewed with Citra and Mosaic hops and real mango's. Perfect for summer.

UNCOMMON STOUT: Style: American Stout. OG: 13.05. IBU: 28.0. ABV: 6.4. This unique stout is our top-selling beer. We infuse our Oatmeal Stout with some of the country's best coffee to make this award-winning, medium-bodied ale.

ROOKIE

BIG GROVE BREWERY | 410

www.biggrovebrewery.com

Brewpub: 101 W Main St Solon, Iowa 52333

Big Grove Brewery and Taproom is a 28,000 sq-ft brewery, restaurant and entertainment venue. Stop in for one of our award-winning beers on tap and enjoy casual dining from a menu of street-food inspired small plates and sandwiches. Choose your own adventure with a game of ping pong, foosball, or shuffleboard and soak in some live music.

101 W Main St., Solon, IA 52333

ARMS RACE PALE ALE: Style: American Pale Ale. ABV: 6.0. American Strong Pale Ale with Citra Hops

BGB IPA: Style: American IPA. ABV: 7.2. West Coast IPA with Simcoe Hops-U.S. Beer Open Silver Medal (West Coast IPA)

BATCH 1020.3: Style: New England IPA. Hazy IPA showcasing Sabro Hops-U.S. Beer Open Silver Medal (Hazy/Juicy Pale Ale)

JEAN LUC RICHARD: Style: Russian Imperial Stout. Bourbon Barrel-Aged Russian Imperial Stout aged on Vanilla, Cinnamon, and Nutmeg

PINEAPPLE MANGO MILKSHAKE IPA: Style: New England IPA. **RA TENT** Contains Lactose and Vanilla

RICHARD THE COFFEE WHALE: Style: Russian Imperial Stout. Bourbon Barrel-Aged Russian Imperial Stout with Coffee from JBC Roasters-U.S. Beer Open Bronze Medal (BA Dark Beer)

STRAWBERRY LEMONADE: Style: Berliner Weissbier. (Cask) Berliner-Weisse with Strawberries, Lemon Peel, and Lactose

STRIPE CAKE: Style: Berliner Weissbier. Dessert Berliner-Weisse with Black Currants, Lemon Peel, and Lactose

SUMMER JAM: Style: Berliner Weissbier. Berliner-Weisse with Raspberries, Blackberries, and Tart Cherries

TURTLE HUNTER: Style: New England IPA. Hazy IPA with Citra, Mosaic, and Ekuanot

WHISKEY LITTLE SECRET: Style: American Strong Ale. Bourbon Barrel-Aged American Strong Ale Fermented with Raspberries and aged on Boysenberries and Coffee

BIG MUDDY BREWING | 324

www.bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

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

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

DARK NOON: Style: Russian Imperial Stout. Available in our Imperial Tent!

PEANUT BUTTER CUP: Style: Milk/Sweet Stout.

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

BLACK HUSKY BREWING | 607

www.blackhuskybrewing.com

909 E. Locust St., Milwaukee, WI 53212

We (Tim Eichinger and Toni Eichinger) started Black Husky Brewing in 2010 in a small log cabin in the woods in the rural town of Pembine, WI. Inspired by the dogs in our family's sled dog kennel, we named the brewery after our beloved husky, Howler, The Black Husky. Each of our beers is associated with the dogs from our kennel as a tribute to their loyalty and companionship. While not in our original plans, Black Husky began getting calls from bars and restaurants in Milwaukee to see if they could purchase our beers. So, Tim began driving down to Milwaukee in our Ford Transit Connect to deliver beer. First two or three kegs and cases and eventually we were turning business away so our little van didn't collapse under the load. In 2016, we moved our brewery operations to the Riverwest neighborhood of Milwaukee where we were able to expand our capacity and have a taproom. Still, not much has changed. Sure, there is a bigger building and a few more people in the team but we still self-distribute our beer, bottling is still done by hand, and the same care and dedication to produce the best beer is still practiced in honor of the 23 dogs that spent their lives with us.

DECK DOG: Style: German Pilsener. IBU: 38.0. ABV: 5.8. Everyone should have a deck dog, and Rinky is ours. We in the northwoods brave the long winter with our wood heat and country ways and wait eagerly for the warm and sunny days of summer. No one is more eager to hit the deck and work on her tan than Rinky. Many ideas, most nonsensical, are concocted while sitting on the deck and Rinky, being the true companion she is, is careful not to point out the flaws in our plans. She is happy instead to sit by our side and offer encouragement for the small price of a pat on the head.

DOGFATHER (MOSAIC HOPS): Style: American Pale Ale. IBU: 42.0. ABV: 6.8. Loki, the patriarch of the kennel was a dopey dog who always was a little out in left field. Fiercely loyal with a great work ethic but not much athletic talent, he did have a strong spirit and around his pack he was the boss. In tribute to the dichotomy that was Loki, we bring you Dogfather, a juicy yet not aggressively hopped pale ale brewed with Mosaic hops.

GOSE 1: Style: Gose. Details to follow

GOSE 2: Style: Gose. Details to follow

GOSE 3: Style: Gose. Details to follow

GOSE 4: Style: Gose. Details to follow

SPARKLY EYES (IMPERIAL SPROOSE): Style: American Double/Imperial IPA.

IBU: 60.0. ABV: 10.2. The role of the New Earth Army is to resolve conflict worldwide. One of the techniques utilized is Sparkly Eyes which psychically gives the disinclination to attack others. You can see Lothar practicing this technique which may be followed by non-lethal methods of conflict should Sparkly Eyes fail to be effective. We have developed Sparkly Eyes Imperial Sproose so you too can adopt the peaceful ways of the Warrior Monk on your journey to being a Jedi of the New Earth Army.

SPROOSE 2 IPA: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 8.6. "Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter's evening..." What? Really? Lothar ("The Biter") would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle—and it's not meant to be. Brewed with locally harvested spruce tips and tracking in at 106 IBUs this aggressive double IPA won't leave you wondering if you caught a whiff of pine; rather you'll know you bulldozed through the forest and came out on the other side—the dark side—the Black Husky side.

VAIN (CITRA HOPS): Style: American Pale Ale. IBU: 42.0. ABV: 7.2. Shad is our rock star dog having run the famous Iditarod sled dog race. However, like some celebrities, he could be aloof and even arrogant at times. In fact he really felt like he was better than other dogs—and he was. So in Shad's arrogant spirit we have brewed a pale ale with Citra hops that we frankly feel is better than the others.

BLIND PIG BREWERY | 204

www.blindpigco.com

120 North Neil St, Champaign, IL 61820

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

BARREL AGED CHERRY MILK STOUT: Style: Milk/Sweet Stout. OG: 1.081. IBU: 25.0. ABV: 8.3.

BELGO-AMERICAN IPA: Style: Belgian IPA. OG: 1.072. IBU: 60.0. ABV: 7.5. A very pale IPA made with Pilsner malt, Belgian yeast, and a shameful amount of American hops. Dry hopped with Simcoe, Centennial, and Citra.

BLACK CURRANT SOUR: Style: American Wild Ale. OG: 1.054. IBU: 17.0. ABV: 5.5. 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.

CURTIS ORCHARD HARD CIDER: Style: Cider. OG: 1.051. ABV: 7.5. Our hard cider is made with nothing but pure Curtis Orchard sweet cider and brewer's yeast. No fancy tricks or processing, just fruit, yeast and a little patience.

DOUBLE KALAMAZOO IPA: Style: American Double/Imperial IPA.

SAMBURRO CHILE BEER: Style: Chile Beer. OG: 1.06. IBU: 44.0. ABV: 6.3. Our first Pro/Am brew returns! Samburro is the brainchild of local homebrewer Sam Elson. Mexican Morita peppers give this amber ale a gentle smoky aroma and just a hint of spicy heat.

BLIND TIGER BREWERY | 203

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

2014 World Beer Cup Champion Brewery & Champion Brewmaster in the Large Brewpub category! We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about 1200 barrels a year. Our brews have gathered 21 national and international awards over the past 16 years. Our Brewpub is located at 37th & South Kansas Avenue.

CAROLINA KÖLSCH: Style: Kölsch. OG: 1.048. IBU: 16.0. ABV: 4.0. SRM: 4.0. We brewed this Kölsch with malt from North Carolina! Riverbend Malt House is a Craft malt house specializing in locally sourced barley and rye.

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

MAIBOCK: Style: Maibock/Helles Bock. OG: 1.068. IBU: 16.0. ABV: 6.8. SRM: 16.0. 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. 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!

TOP GUN IPA: Style: American IPA. OG: 1.07. IBU: 60.0. ABV: 7.0. SRM: 8.0. San Diego Style IPA! On a trip to San Diego we had several opportunities to soak up the local beer scene. San Diego area brewers and their aggressively hopped beers have made the West Coast style of brewing famous. This IPA employs indecent amounts of Amarillo & Simcoe hops. We named this brew after the TOP GUN fighter pilot school. Stay classy San Diego!

WHISKEY PORTER: Style: English Porter. OG: 1.06. IBU: 28.0. ABV: 5.4. SRM: 50.0. Robust Porter aged 10 months in Whiskey barrels.

BLUE CAT BREW PUB | 422

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.

BIG BAD DOG: Style: Old Ale. OG: 12.0. IBU: 26.3. ABV: 6.5. SRM: 50.0. The name says it all. Crafted after the Olde English Ales, this award-winning beer is full-bodied with a distinct caramel character and slightly sweet finish.

CORIANDER & ORANGE: Style: Herbed/Spiced Beer. IBU: 10.0. ABV: 5.6. SRM: 3.5. Spiced American Wheat. One of the most beloved of the Blue Cat brews, Coriander & Orange is a spiced American wheat beer brewed with fresh oranges, coriander seed, and ginger root.

COUNT MAGNUS: Style: Belgian Strong Dark Ale. OG: 11.0. IBU: 27.0. ABV: 10.0. SRM: 27.0. Tucks older brother, the Count is a mahogany slice of heaven. The soft malt nose with hints of fruit can be found in its medium bodied flavor profile. Let your hand warm the glass to bring out more notes.

PHIL: Style: American Pale Ale. IBU: 37.0. ABV: 5.0. SRM: 6.5.

BLUE HERON BREW PUB | 310

www.blueheronbrewpub.com

108 West 9th St, Marshfield, WI 54449

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

HIP WADER PALE ALE: Style: American Pale Ale. OG: 1.055. IBU: 48.0. ABV: 6.0. From the blue bird of happiness, may we at the Blue Heron present to you the brew bird of hoppiness—Hip Wader Pale Ale. A spot-on American pale that exudes coolness and character. With a snappy balance of Centennial and Simcoe hops and velvety pale malts, the Hip Wader Pale Ale delivers the goods!

PARKIN'S PISTACHIO CREAM ALE: Style: Cream Ale. OG: 1.054. IBU: 20.0. ABV: 5.5. The historically rich building which houses the Blue Heron Brew Pub, Parkin Place, lends its moniker to our experimental brew: Parkin's Pistachio Cream Ale. This is a traditional American cream ale with a subtle dash of pistachio, not completely nutty, only slightly cracked. The spirit of this Marshfield landmark can be seen through a pleasing effervescent yellow glow, and the soothing effects are the icing on the cake. Bottoms up!

RAUCH 'EM SOCK 'EM AMERICAN ALE: Style: Smoked Beer. OG: 1.056. IBU: 24.0. ABV: 6.1. Rauch (pronounced rowk) bier is among Germany's oldest and noblest beer styles, with Bamberg being at its epicenter. Great all by itself or paired with meat and cheese dishes. Our Rauch 'Em Sock 'Em greets the palate with slight malty sweetness and elusive teasing of smoke. Prost!

TAPPER'S TRIPEL: Style: Tripel. OG: 1.087. IBU: 27.0. ABV: 10.1. This unfiltered and complex beer features flavors and aromas of Belgian candi sugar, clove, banana, orange peel and warming alcohol notes. Made for sipping while you ponder all the wondrous character and detail, the beer mellows and changes week to week, always bringing a new dimension to the table.

BOS MEADERY | 104

www.bosmeadery.com

849 East Washington, 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!

BUCKWHEAT & WILDFLOWER MEAD: Style: Mead. ABV: 12.0. **GLUTEN-FREE**

This blend of buckwheat and wildflower honey results in smooth, rich, resonant notes. The earthy, grassy flavors of this still (uncarbonated) mead are evocative of the depth and complexity of a fine scotch.

CRANBERRY BLOSSOM: Style: Mead. ABV: 12.0. **GLUTEN-FREE** A sparkling mead made from Wisconsin cranberry blossom honey.

FOREST OF EQUILIBRIUM: Style: Mead. ABV: 6.5. **GLUTEN-FREE** This botanical session mead is infused with spruce tips, juniper berries and rose petals. Reminiscent of gin.

GRAPEFRUIT BLUEBERRY ALARM CLOCK: Style: Mead. ABV: 6.5. **GLUTEN-FREE** A still, session mead infused with grapefruit, blueberries and a little smack of Willamette hops.

HAMMER SMASHED CHERRY: Style: Mead. ABV: 6.5. **GLUTEN-FREE** Sparkling mead infused with tart Door County cherries.

MAGIC CARPET RIDE: Style: Mead. ABV: 6.5. **GLUTEN-FREE** Mead infused with cardamom, saffron, star anise, and vanilla.

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

WILDFLOWER OAKED MEAD: Style: Mead. ABV: 12.0. **GLUTEN-FREE** Crisp and complex, this still (uncarbonated) mead is made with wildflower honey and is oak-aged for a sophisticated and complex fusion of flavor.

BOSTON BEER COMPANY | 408

www.bostonbeer.com

1625 Central Pkwy, Cincinnati, OH 45214

We brew the majority of our beers at our original brewery in Boston, Massachusetts, and at our breweries in Cincinnati, Ohio, and Lehigh Valley, Pennsylvania.

SAM ADAMS 76:

SAM ADAMS COFFEE PALE ALE:

SAM ADAMS NEW ENGLAND IPA: Style: New England IPA.

SAM ADAMS OCTOBERFEST: Style: Märzen/Okttoberfest. IBU: 16.0. ABV: 5.3. SRM: 20.0.

BOULEVARD BREWING CO. | 619

www.boulevard.com

2501 Southwest Blvd, Kansas City, MO 64108

Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest, with full or partial distribution currently in 24 states. Since 1989 our brewery has remained dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques. Our selection of fine ales and lagers include the Midwest's best-selling craft beer, Boulevard Unfiltered Wheat Beer, our flagship Boulevard Pale Ale, and The Smokestack Series line of artisanal beers. We are proud to be Kansas City's Beer, and Missouri's Largest Independent Brewery.

CABERNET CASK IMPERIAL STOUT: Style: American Double/Imperial Stout.

IBU: 20.0. ABV: 13.2. SRM: 118.0. Not long ago, we connected with the good folks from Jefferson's Bourbon to begin an informal (yet beer serious) collaboration project. It all began with the arrival of barrels that had previously held an iteration on the classic Manhattan cocktail followed by acquiring barrels that had previously held Jefferson's Reserve Groth Reserve Cask Finish Very Old Straight Bourbon Whiskey. Following the packaging of the above mentioned (incredibly lengthily named whiskey), our barrel crew took possession of the barrels from Jefferson's Reserve and immediately filled them with the base beer used to produce Imperial Stout, a prior Smokestack Series Limited Release. Over the course of nearly two years, our beer rested in the barrels coaxing out flavors of charred oak and vanilla alongside beautiful notes of blackberry and cinnamon from the whiskey all linked together with dark and dried fruits contributed by the Cabernet as well as the Scottish yeast strain used to ferment the base beer. Cabernet Cask Imperial Stout is 100% barrel-aged.

JAM BAND: Style: Fruit/Vegetable Beer. IBU: 18.0. ABV: 4.6. SRM: 16.0. Jam Band burst onto the scene this year as an improvised fusion of dark berry flavors and zippy citrus chords. The rhythmic grooves of blueberry, raspberry and tart cherry accompany a simple malt base to create an easy-drinking, all-season beer worthy of an encore. In a genre known for gentle notes and slow tempos, this band can jam.

RYE ON RYE ON RYE ON RYE: Style: Rye Beer. IBU: 21.0. ABV: 15.5. SRM: 29.0. Dating back to 2010, our brewing team has long loved the effects imparted by aging a big, tawny rye beer in rye whiskey barrels. Rye on Rye, our first release that was aged exclusively in freshly-emptied Templeton Rye barrels, lead us to brew Rye on Rye X - Sazerac and ultimately, Rye on Rye on Rye, a double barrel-aged version of Rye on Rye. Never content to say, "Enough is enough" our brewers have taken things one (possibly final yet crazy delicious) step further with the exploration of Rye on Rye and we're excited to share that Rye on Rye on Rye on Rye will be our next Brewhouse One Series release. Pouring deep garnet in color, Rye on Rye on Rye on Rye pops with aromas of spicy, fruity rye malt and massive notes of rye whiskey, vanilla, toffee and charred oak. Certainly warming at 15.5% ABV, Rye on Rye on Rye on Rye is of medium body offering chewy caramel/toffee malt character balanced by earthy, herbal, citrusy Styrian Golding and Citra hops that give way to sweet, spicy rye whiskey character in a slow sipper that blurs the line between beer and whiskey.

TANK 7 FARMHOUSE ALE: Style: Saison/Farmhouse Ale. OG: 17.3. IBU: 38.0. ABV: 8.5. SRM: 6.0. Our distinctly American twist on a classic Belgian-style farmhouse ale takes its name from the notoriously unpredictable fermenter, where this signature beer's perfect combination of ingredients first came to life. You could call it fate. Our brewers called it Tank 7. This beautifully complex, straw-colored ale starts with a surge of fruity aromatics and big grapefruit hoppy notes, before tapering to a dry, peppery, lingering finish.

BREWFINITY BREWING CO. | 621

www.brewfinitybrewing.com

N58W39800 Industrial Rd, Oconomowoc, WI 53066

Artisan brewery located in Oconomowoc Wisconsin. Visit our taproom where we offer 16 locally crafted beers all produced on-site. We offer pizzas, nachos, pretzels, and other appetizers. We offer brewery tours on-demand and by appointment if one of the brewers are available. We're a great place to hang out and socialize with friends.

EZ IRISHMAN: Style: Irish Dry Stout. ABV: 4.0. Dark and flavorful, this beer has tones of coffee and dark roasted malts.

QUANTUM WHEAT: Style: Hefeweizen. ABV: 4.75. Cloudy with a hint of sweetness and undertones of citrus.

WISHY WASHY: Style: American Pale Ale. ABV: 5.0. Malty sweetness at first followed by some bitterness from the hops. Unsure if this is a Red or a Pale Ale. Perhaps a Red Pale Ale. Are you ... wishy washy?

BROADWAY BREWERY | 606

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

CONFECTION #3: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 9.6. Imperial Stout with lactose (milk sugar) and aged on Patric chocolate cacao nibs, Camacho coffee, vanilla beans and cinnamon

CUCUMBER BASIL BERLINER: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.6. Kettle soured traditional German sour wheat ale. Clean and tart with lemon like acidity. Infused with cucumbers and fresh basil

FLAT BILL PILS: Style: Czech Pilsener. IBU: 39.0. ABV: 5.9. Unfiltered Czech Pilsner. Earthy, herbal aroma. Crisp, clean malt body. Subtle hop spiciness.

GINGERSNAP BROWN ALE: Style: American Brown Ale. IBU: 27.0. ABV: 5.2. **RA TENT** Our Black Honey Brown Ale rested on gingersnap cookies

SHISHITO APA: Style: American Pale Ale. IBU: 61.0. ABV: 5.8. **RA TENT** Hint of mild pepper spice in addition to classic notes of grapefruit, lemon, pine, and caramel sweetness

WATERMELON GOSE: Style: Gose. IBU: 17.0. ABV: 5.5. **RA TENT** Kettle soured. Tart wheat beer brewed with toasted coriander and Himalayan pink salt, along with the addition of fresh watermelon

ZERO G BRUT IPA: Style: American IPA. IBU: 23.0. ABV: 6.9. #4 in our Experimental IPA series. This is a 100% fermented IPA with no residual sugar. Dry and crisp with pure expression of Nelson Sauvin, El Dorado, and Vic Secret hops.

BRUGGE BRASSERIE | 614

www.bruggebrasserie.com

1011 E. Westfield Blvd., Indianapolis, IN 46220

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

DIAMOND KINGS OF HEAVEN: Style: American Wild Ale. ABV: 8.5.

HALF BLOOD PRINCE: Style: American Wild Ale.

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

TRIPLE DE RIPPLE: Style: Tripel. OG: 21.5. IBU: 27.0. ABV: 9.8. SRM: 7.0. Blackberries-lactobacillus

BURNT CITY BREWING | 423

www.burntcitybrewing.com

2747 N Lincoln Ave, Chicago, IL 60614

Welcome to Burnt damn City. We've got 5 new wild ales for you try, made with a cornucopia of odd organisms and old standbys. These five beers together exist only in the spatiotemporal singularity that is GToMW18, so shuffle down our way and unholster your drinking cup. When you emerge

from the primeval, you may behold the burnt beacon of civilization, defended by the noble pterodactyl.

PTERODACTYL DEATHSCREAM: Style: American Double/Imperial IPA. ABV: 8.0.

Screaming down from the hazy clouds, Pterodactyl attacks your enemies with the single-minded intensity of a pineapple, while soothing your tangled taste buds with those sweet juicy hops. Ah, modernity!

WILDFIRE SERIES #001: FIRESTARTER SAISON: Style: American Wild Ale.

ABV: 6.0. Firestarter is the canvas upon which future wilds will be wrought. It is immensely pleasurable on its own— a lightly funky, pleasantly fruity, wild ale inspired by classic Belgian farmhouse beers and fermented with three types of yeast, including Brettanomyces.

WILDFIRE SERIES #002: APRICOT BELGIAN GOLDEN ALE: Style: American

Wild Ale. ABV: 7.5. A crisp Belgian Golden Ale brewed with Brett C. and apricot. Funky, fruity, and tart; this beer has developed into a complex, refreshing treat.

WILDFIRE SERIES #003: MANGO LIME FARMHOUSE ALE: Style: American Wild

Ale. ABV: 6.2. A Belgian farmhouse ale for the Tiki Funkpocalypse, brewed with key limes and mangoes for a stratospheric trip on the mothership.

WILDFIRE SERIES #004: CRYO WILD: Style: American Wild Ale. ABV: 6.0. This is a

classic Belgian farmhouse ale, plus Brettanomyces and a generous dry-hopping with Lupulin Ekuant Hops.

WILDFIRE SERIES #005: BLOOD OF JUPITER: Style: American Wild Ale. ABV: 7.0.

Subtly fruity and dry, like the blood of a wrathful thunder god, but with cherries and Brett L.! Tear your hair, rend your clothes, and stain your lips with divine blood.

transubstantiation not included

ROOKIE

BYWAY BREWING CO. | 516

www.bywaybrewing.beer

2825 Carlson Dr, Hammond, IN 46323

As all brewery owners and brewers know, the path from inception to inSIP-tion is a long and winding one fraught with hiccups, solicitors, victories of all shapes and sizes and terrific craft beer drinkers. Byway Brewing opened in Feb 2016 at the intersection of I-80/94 & Kennedy Ave in Hammond, IN just 25 minutes from Chicago with a large, industrial taproom, private event space, patio seating, food fit for craft beer foodies and a 20-bbl brew house from Wisconsin's own W.M. Sprinkman Corp. We look forward to you joining us on our journey and contributing to yours.

B.A. BOURBON FETT: Style: American Double/Imperial Brown Ale. IBU: 30.0. ABV: 9.0.

B.A. MILK MAN: Style: Milk/Sweet Stout. IBU: 30.0. ABV: 10.0.

CHI.P.A.: Style: American IPA. IBU: 65.0. ABV: 6.5.

CHUPACABRA: Style: Gose. IBU: 4.0. ABV: 4.5.

CRYO THE HOPP: Style: New England IPA. IBU: 65.0. ABV: 6.8.

CUKE OF EARL: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 5.5.

ORANGE IS THE NEW WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0. ABV: 5.0.

OVERDUE: Style: American Double/Imperial IPA. IBU: 85.0. ABV: 8.5.

RARE EAGLE SUMMER STOUT: Style: American Stout. IBU: 25.0. ABV: 7.5.

STOSH.O: Style: Czech Pilsener. IBU: 28.0. ABV: 5.5.

CAPITAL BREWERY | 803

www.capitalbrewery.com

7734 Terrace Ave, Middleton, WI 53562

Capital Brewery has brewed a wide variety of award-winning, hand-crafted German style beer in the heart of Middleton, Wisconsin for over 30 years.

ASH'S SMASHES PART 1: Style: American Blonde Ale. IBU: 25.0. ABV: 4.0. SRM: 5.0.

Ashley's SmaSH using Brewer's Malt and Amarillo Hops

AUTUMNAL FIRE: Style: Doppelbock. OG: 19.0. IBU: 28.0. ABV: 7.8. SRM: 14.0. **RA**

TENT With a deep copper hue and rich malty flavor this renowned doppelbock warms like burning embers of a mid-autumn fire as the nights grow cooler. You may be tempted to share, but keep this fire for yourself. It's that good!

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.

BOURBON BARREL AGED FISHIN IN THE DARK: Style: Schwarzbier. OG: 18.0. ABV: 8.5. SRM: 36.0. Capital's Limited release Imperial Schwarzbier aged for 6 months in J. Henry Bourbon Barrels

CABERNET BARREL AGED DARK DOPPELBOCK: Style: Doppelbock. OG: 19.0. IBU: 26.0. ABV: 8.2. SRM: 38.0. Our legendary dark doppelbock aged 6 months in Cabernet barrels

CAPITAL OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.2. IBU: 24.0. ABV: 5.5. SRM: 10.0. The Mother of all seasonal beers has a fiery amber hue with rich malty overtones that dominate the flavor.

DOOR COUNTY CHERRY SHANDY: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 4.9. SRM: 9.0. An American Premium Lager with the addition of Cherry juice from Door County

PINK BOOTS COLLABORATION BREW: Style: American IPA. OG: 16.5. IBU: 60.0. ABV: 7.2. SRM: 12.0. Pink Boots Society Wisconsin Chapter collaboration brew using YCH Pink Boots hop blend

CENTRAL WATERS BREWING CO. | 415

www.centralwaters.com

351 Allen St, Amherst, WI 54406

Brewing since 1998, Central Waters Brewing Company, located in Amherst, is one of Wisconsin's premier craft breweries. Central Waters produces a lineup of ales and lagers to please any palate, from easy drinking to hoppy to dark and robust. Notable, we are known for our extensive use of barrel aging, garnering us numerous awards and gold medals at both the GABF & World Beer Cup. The brewery also is one of the most environmentally friendly breweries in the nation, employing solar heated water in all of our brewing process, locally grown barley in all of our beers, and generating 65% of our annual power needs on site through a solar array. Come visit our taproom, only 2 hours north of Madison!

BLACK GOLD 2017: 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: 10.5. A Bourbon barrel-aged Imperial Stout with whole Madagascar Vanilla Beans.

CASSIAN SUNSET: Style: American Double/Imperial Stout. ABV: 10.5. An Imperial Stout aged in Bourbon barrels with Cinnamon, Coffee, and Vanilla.

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: Style: American Blonde Ale. ABV: 4.6. A traditional cream ale brewed with honey. This smooth, golden colored ale drinks clean with subtle flavors of real Wisconsin honey. Pour one with your honey tonight.

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

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

OLD FASHIONED AGED IN BRANDY BARRELS: Style: American Amber/Red Ale. ABV: 10.5. From our experimental barrel aging program, this imperial red ale is aged in used Brandy Barrels, with cherry and orange, then blended with Angostura bitters, to create the classic "Old Fashioned"

OLD FASHIONED AGED IN ORANGE CURACAO: Style: American Amber/Red Ale. ABV: 10.5. From our experimental barrel aged program, this imperial red ale was aged in orange curacao bourbon barrels, with cherries and orange added, then blended with Angostura bitters to create the classic flavor of an Old Fashioned.

PERUVIAN MORNING: Style: American Double/Imperial Stout. IBU: 27.0. ABV: 8.5. A Bourbon Barrel aged Imperial Stout made with freshly roasted Emy J's Coffee. This beer is as complex as it gets. Flavors of vanilla, tannins, and coffee meld together to create a flavor as deep as the ravines of the Peruvian Andes!

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.

RIVIERE COULEE: Style: Belgian Blond Ale. Another experimental barrel aged beer, this Belgian Blonde style ale is aged in a oak red wine barrels, creating a complex flavor. more akin to a wine than a beer.

UNSETTLED: Style: New England IPA. ABV: 7.0. Our New England Hazy IPA, brewed with Ekuanot, Citra and Mosaic hops, this beer carries the classic opaqueness and juicy profile of a NE IPA!

XX: Style: American Double/Imperial Stout. 20th anniversary blend of barrel aged stouts, each aged a minimum of 2 years.

CHURCH STREET BREWING CO. | 414

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

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 cane sugar, and then add some of Duvel's world famous yeast? The answer: A spicy, sweet, and dangerously drinkable Belgian golden strong ale.

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

HEAVENLY HELLES: Style: Munich Helles Lager. IBU: 20.0. ABV: 5.4. SRM: 6.0. One of Germany's quintessential beverages. Utilizing old world decoction-mashing techniques for a truly unique sweet malt character, this gentle drink also features a straw colored-clarity that's clearly heavenly! ABV 5.4% IBU 20 SRM 6

ITASCAFEST MÄRZEN: Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 5.1. SRM: 17.0. Church Street's fall seasonal! A truly traditional German Märzen/Okttoberfest featuring a pure amber clarity. A subtle toasty aroma with a hint of caramel, and a rich, deep malt character fully fleshed out with a double-decoction mash and Weyermann's world class German malt. Prost! ABV 5.1% IBU 24 SRM 17

MOSAIC MINISTRY: Style: American Pale Ale. IBU: 44.0. ABV: 4.8. Mosaic Ministry-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. ABV 4.8 IBU 44

CIDER HOUSE OF WISCONSIN | 227

www.ciderwis.com

4259 Mahoney Rd, McFarland, WI 53558

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

BLACK DRAGON: Style: Cider. ABV: 7.0. Traditional dry cider in the spirit of West Country farmhouse ciders. We blend several unique English cider apples for a dry finish. Too dry? Cider lovers tell us it's a matter of taste.

CHERRY FLIGHT: Style: Cider. ABV: 6.0. Our highly popular Oak Aged Cider with Door County cherry juice. Easy to miss the oak finish, but just enough cherry to let the authentic cider through.

MEOWEE WOWEE: Style: Cider. ABV: 7.0. When our cider master blends our own honey with spices from a monastery recipe we get Methelgin. Our taste panel rates it: "The Cat's Meowee."

POOCH: Style: Cider. ABV: 7.0. Our original cider, Pooch is an exquisite blend of our antique apples featuring sweeter Roxbury, Dabinett, and Westfield among several; enhanced with a breath of sharps and bittersharps. That's just enough acid to balance the sweetness with carbonation to make your tongue sparkle. Pooch "Sounds like Hooch, but a Big Bark Better!" Our logo features a Saint Bernard, a great rescue animal, fondly romanticized; usually from a distance. Our Swiss ancestors taught us that St. Bernard de Menthon founded a hospice and monastery around the year 1050. In 1291 Switzerland declared itself independent. About 1650, the first rescue dog was employed. Saint Bernards did not carry brandy (a depressant) and the barrels with rescue supplies were carried on their backs (because of the deep Alpine snow.) In 1897 Americans discovered "hoochينو," a drink of the Hutsnuwu Indians, a Tlingit tribe. So, what does Pooch have to do with hooch? It tastes much better. ..and with

Saint Bernards? They're cute. Naval aviators created another infamous phrase involving Pooch, meaning to miss the deck of the aircraft carrier. We'd much rather you drink our Pooch.

ZOSO MOJO: Style: Cider. New and introduced at the 2018 Great Taste. Exciting infusion of what gives a mojito its tangy refreshing spirit.

CIVIL LIFE BREWING CO. | 307

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.

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

CIVIL COMMON: Style: California Common/Steam Beer. OG: 13.1. IBU: 33.0. ABV: 5.0. SRM: 9.7.

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

STL BEST ALE: Style: English Bitter. OG: 11.0. IBU: 27.0. ABV: 4.0. SRM: 10.1.

VIENNA LAGER: Style: Vienna Lager. OG: 12.1. IBU: 32.0. ABV: 4.4. SRM: 8.6.

CORRIDOR BREWERY & PROVISIONS | 519

www.corridorchicago.com

3446 N Southport Ave, Chicago, IL 60657

Established in October of 2015, Corridor Brewery & Provisions is a craft brewery and restaurant in Chicago's West Lakeview neighborhood, located in the center of the Southport Corridor. In the brewery, our beer program consists of an ever-changing draft list with styles ranging from Double Dry Hopped IPAs to funk-forward saisons and other experimental styles. Our beers are only available at the brewery in West Lakeview, and to-go in 32oz crowlers and 64oz growlers. Our kitchen's focus is simple, but delicious and locally sourced food meant to pair with the wonderful beer being brewed under the same roof. Corridor is the brainchild of Greg Shuff and his team at DryHop Brewers, a brewpub in East Lakeview that opened in 2013.

EL NATURAL: Style: Keller Bier/Zwickel Bier. ABV: 5.0. Crisp and refreshing combination of old world and new world hops with traditional German malts.

GALAXYEAH: Style: New England IPA. ABV: 6.0. -Triple Dry Hopped APA- The latest harvest of Galaxy was used to make this Triple Dry-Hopped version of "Galaxyeah" juicy pale ale.

HAZY DAYDREAMZ: Style: New England IPA. ABV: 8.0. -Triple Dry Hopped Double IPA- We concocted a mad combination of our juiciest hops to make this Double IPA with a third dry-hop, just in case.

COURTHOUSE PUB | 325

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.

EXECUTIONER: American Double / Imperial Stout. ABV: 12.2% IBU: 42.

I'LL BE BOCK: Eisbock. ABV: 8% IBU: 36

PATIO POUNDER: ABV: 4.8% IBU: 12. A raspberry limoncello shandy that's refreshing and guaranteed to add some sunshine to your day

PUB 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.

ROOKIE

CRANE BREWING COMPANY | 129

www.cranebrewing.com

6515 Railroad St, Raytown, MO 64133

Crane Brewing Company is an American microbrewery located in Raytown, MO, on the east side of the Kansas City Metro. We are inspired equally by both the bold craft beers of home and the rustic ales of Europe. Our focus is Farmhouse Ales, American Sours, and Wild Ales combined with fresh fruits, and other locally sourced ingredients. We also have an extensive barrel aging program.

OUDE BRUIN: Style: Flanders Oud Bruin. ABV: 8.0. Oude Bruin (which translates to “Old Brown”) is also known as Flanders Brown and originates from the Flemish region of Belgium. This style of beer was generally kept as a so-called “provision beer”, to be stored, allowing the complex flavors to develop. Our Oude Bruin was aged for eighteen months in wine and bourbon barrels, is medium-bodied, and pours a deep copper color. It possesses a solid lactic acid sourness with strong notes of oak, subtle vanilla from the bourbon barrels and wine-like characteristics from the Amigoni wine barrels.

RAYTOWN COMMON: Style: California Common/Steam Beer. ABV: 5.6. Raytown Common is an American Ale inspired by the traditional California Common. It is an easy drinking, “beer flavored beer” with a low hop bitterness and a clean finish. Uncommonly delicious, this is truly a beer for everyone...

TEA WEISS: Style: Berliner Weissbier. ABV: 4.1. Easily our most approachable sour beer, this Berliner Weiss combines the distinct flavors of a berry rooibos tea blend with the mild acidity and tartness of our base beer. Tea Weiss pours like a fine rosé with a delicate pink hue attributed to hibiscus found in the tea, which we are proud to source from the Hugo Tea Company located in North Kansas City. Notes of berries, black currants and lemongrass round out the taste profile of our interpretation of this timeless classic...

TRILL: Style: Quadrupel (Quad). ABV: 10.2. Brandy barrel-aged sour Quad Ale with mangoes. This beer is a tribute to the true and the real, the ones who don't have time for the fake – those who have the courage to call their own shots and the gusto to execute them. We take luxury to the next level when a sour quad meets rich brandy barrels dripping with mango. We give a nod to the classics while providing an innovative spin, and we consider that truly trill...

CROSS PLAINS BREWERY | 428

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. A refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance

ESSER'S GOLDEN BLONDE ALE: Style: English Pale Mild Ale. OG: 10.0. IBU: 7.5. ABV: 4.0. SRM: 5.8.

ESSER'S ANNIVERSARY ALE: Style: American Amber/Red Ale. OG: 13.8. IBU: 40.0. ABV: 4.5. SRM: 9.78. Named on behalf of the Esser family celebrating 150 years in the beer business, this medium-bodied ale starts with a rich malt taste that's kept in balance by a smooth hop finish. The variety of malts used creates a traditional body and brings out a creamy flavor.

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

ROOKIE

CRUZ BLANCA BREWERY | 407

www.rickbayless.com/restaurants/cervceria-cruz-blanca/

904 W Randolph St, Chicago, IL 60607

Cruz Blanca is a small-batch Chicago brewery passionately focused on Mod-Mex lagers, sunny IPA's and tropical wild-fermented sours. Inspired by the original Cruz Blanca Brewery that opened in Mexico City in the 1860's.

Small-batch Chicago brewery passionately focused on ModMex lagers, sunny IPA's, and tropical wild-fermented sours. Inspired by the original Cruz Blanca Brewery established in Mexico City in the 1860's.

AGENT PIÑA: Style: American Wild Ale. ABV: 7.0. Chardonnay barrel-aged Saison, aged on fresh pineapple for 14 months.

BRUT IPA: Style: American Pale Ale. ABV: 7.0. A bubbly and effervescent Brut IPA. Incredibly light-bodied and dry with the aggressive hop profile of Simcoe and Hallertau Blanc that you crave.

GRINGO HONEYMOON: Style: Fruit/Vegetable Beer. ABV: 4.6. Passionfruit and hibiscus Lager. Powerfully pink, fruity, and tart. Crisp and energetic with an endlessly sessionable personality.

REY GORDO WITH COCONUT, PECANS, AND CINNAMON: Style: American Double/Imperial Stout. ABV: 10.0. Imperial Stout aged in a blend of Kentucky Bourbon, St. Croix Rum, and American Brandy Barrels for 10 months. Infused with toasted coconut, pecans and cinnamon.

DANGEROUS MAN BREWING CO. | 214

www.Dangerousmanbrewing.com

1300 2nd St NE, Minneapolis, MN 55413

Dangerous Man Brewing Company (DMBC) is a small-scale tap house and microbrewery located in the heart of NE Minneapolis. DMBC's intention is to bring the freshest, highest quality beer to people in Northeast Minneapolis and its surrounding areas.

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

BRUT ROSE IPA WITH RASPBERRIES: Style: American IPA. IBU: 20.0. ABV: 7.0.

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

CRISP HIGH FIVE TART IPA-COLLAB WITH EARTH RIDER: Style: American IPA. IBU: 64.0. ABV: 6.4.

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

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

SAKE RICE LAGER-COLLAB WITH FAIRSTATE BREWING COOP: Style: American Adjunct Lager. IBU: 20.0. ABV: 5.0. Brewed with 3 kinds of rice and fermented with sake yeast.

STRAWBERRY SESSION ALE: Style: Session Beer. IBU: 10.0. ABV: 4.3.

TEQUILA BARREL AGED CUCUMBER GOSE: Style: Gose. IBU: 40.0. ABV: 9.7.

TROPICAL MILKSHAKE IPA: Style: American IPA. IBU: 70.0. ABV: 6.5. Mango, guava, and passionfruit puree added to our standard milkshake IPA recipe. You know the drill here, it's amazing.

DARK HORSE BREWING CO. | 922

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.

#VINYL VINYL SUNDAY COFFEE AND DONUTS BEER: Style: American Double/Imperial Stout. ABV: 11.0. 250 Chocolate Donuts and 20 LBS of Coffee from Dark Horse Commons help this beer get started in the morning (also helped the gang form DBH with their hangovers on brew day). Clocking in at 11% ABV and dominated by aromas of coffee and flavors of chocolate and sweet jams this one will either get you going or might just put you down. Either way it definitely pairs with good times at DBH listening to tunes from Omega Records.

1918-LOUIE'S TROPHY HOUSE PROHIBITION ALE: Style: American Pale Ale. IBU: 37.0. ABV: 5.5. This Prohibition Style Ale was brewed exclusively for the 100th Anniversary of Louie's Trophy House in Kalamazoo, MI. Keeping things smooth and approachable from the get go with sweet orange and grapefruit aromas that lead to a well balanced malt body that make this beer worth hanging out at Louie's for the last hundred years. A smooth finish with a pleasant bitterness that hangs on just long enough to dig back in for more of the citrusy hoppy goodness that is 1918. Congrats to Louie's, here's to another hundred years!

20TH ANNIVERSARY ALE: Style: American Strong Ale. IBU: 35.0. ABV: 9.3. A creamy tan head moves to a very dark body with a slight ruby hue when the light is just right, nailed it! First aromas of molasses, and black berries, caramel and grape must lead you in for a sniff. Step back take another look and smell again, more dark fruit aromas and layers of candied sugars will have emerged this time around leaving the olfactory yearning for a taste. Immediately upon the first sip flavors of sweet malt and maple combine with molasses and complex honey characteristics making you think you are in for a sweet treat, but wait there's more. Slight notes of pleasant roasted barley astringency and hop bitterness show their heads to balance this cousin of a monster out. At 9.3% ABV, don't worry we are just warming up for when the brewery turns 21 next year...enjoy, and stay tuned.

BELGIAN STYLE AMBER ALE: Style: American Amber/Red Ale. IBU: 16.0. ABV: 5.5. While the malt and hops give this beer an amazing copper color, medium body, and a smooth mouth feel; it's the yeast that sets this one apart from other amber ales. Inspired by Belgium's beer, women and mussels we thought it would be cool to give our Amber a little Belgian touch. We accomplish this by using an "almost Belgian" yeast strain producing similar esters and flavors commonly found in more traditional Belgian beers.

BOFFO BROWN: Style: American Brown Ale. IBU: 26.0. ABV: 7.0. Boffo Brown is a favorite to many of us here at the brewery. Like most of our beers, it's robust full body and soft mouth feel is pushing the envelope of what an American Brown Ale is to most people. Flavors begin with malt, caramel, toffee, and finish with a nutty, mild earthiness. Boffo is extremely versatile and can be paired with hearty food and sips of bourbon or mild cheeses and sunny days.

BOURBON BARREL AGED PLEAD THE 5TH: Style: American Stout. IBU: 41.0. ABV: 11.0. This beer is a big and full bodied Imperial Stout aged in bourbon barrels with lots of roasted malts, but very balanced with heavy hops. Brewed with a top secret root, this beer has an amazingly complex flavor that you must wait for.

BOURBON BARREL AGED SCOTTY KARATE: Style: Scotch Ale/Wee Heavy. IBU: 26.0. ABV: 9.75. In honor of the Ten years we have been making our Scotch Ale, Scotty Karate, we aged it in Bourbon Barrels. Our base has Cherry wood smoked malts to give it a warm coffee and caramel essence. We aged it for several months which added slight vanilla and oak notes.

COCOA BOURBON NIBBLER: Style: American Stout. ABV: 10.0. 2016 Staff Brewoff Champion. Think "high-octane boozy chocolate milkshake" and you're most of the

way there. You could nibble away at this for hours if we provided a spoon (which we should've), but instead you'll probably just drink it quickly and enjoy the warmth.

CONDEMNED CONCLAVE: Style: Belgian Golden Strong Ale. IBU: 42.0. ABV: 6.75. This beer clocks in at 6.75% ABV and 42 IBU's and won the dictionary game to be named Condemned Conclave Dry Hopped Belgian Golden Ale. Aromas of citrus mix with the yeast characteristics to provide a truly unique nose on this beer. A slight bitterness which is smoothed out by the yeast profile gives way to a very pleasant drinking beer that finishes slightly dry.

CROOKED TREE IPA: Style: American IPA. IBU: 46.0. ABV: 7.0. Inspired by West Coast I.P.A.'s, but brewed with Michigan style. The Crooked Tree is heavily dry hopped to give it a big aroma of pine and citrus. The flavors are big, yet very balanced between fresh hops and malt. Often described as "grapefruit" our hops give this beer an excellent fruit flavor that finishes dry, crisp, and clean. It will pour a nice deep copper color with a bit of haziness. Because of our almost patented "Intense Transfer Methods" our Crooked Tree has won several medals in the India Pale Ale category.

DANTE'S 7: Style: American IPA. IBU: 77.0. ABV: 7.0. This Midwest Style IPA was brewed with the number 7 in mind. Using 7 types of malt to start the complexities surrounding this number and moving into 7 hop additions utilizing 7 C's and Idaho 007 of course. Landing at 7% ABV and 77 IBU's wasn't on accident either.

GRAYNE WETZKY-2018 STAFF BREWOFF CHAMPION: Style: Experimental. IBU: 42.6. ABV: 5.75. Slight pink head and color from the addition of hibiscus give way to somewhat sweet and tropical aromas. Using Agave syrup in multiple stages of this beer a unique sweetness is the first flavor that hits the palate but don't let that fool you, it's only the first deke. Next comes the light mouthfeel thanks to the employment of Oats and Carapils Malt, second deke. Azacca Hops and Hibiscus take this beer the rest of the way to the goal with the third deke, bitterness that lingers in a pleasant victory skate around the rink that is your mouth. And remember, "You miss 100% of the shots you don't take." - Wayne Gretzky

KAMIKAZE KALEIDOSCOPE: Style: Witbier. IBU: 16.0. ABV: 5.0. Witbier with Lemon and Orange Peels. Kamikaze Kaleidoscope appears hazy straw in color with a bright white head thanks to the healthy amount of wheat in this friendly summer Wit, making it very approachable. Sweet wheat and citrus aromas come to the scene next with a slight hint of Wit yeast that makes this such a unique and drinkable beer. Subtle flavors of Orange and Lemon lace in nicely with a big wheat mouthfeel and a slight tartness thanks to the Wit yeast used in this beer. Finishing dry and clean, this beer will definitely be on your list of summer beers to crush from now on.

OKTOBERFEST: Style: Märzen/Oktoberfest. 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. This beer is released to coincide with the official Oktoberfest in Munich Germany.

PASSIONBERRY BANG BANG: Style: Mixed-Fermentation Sour. IBU: 11.0. ABV: 6.1. Passionfruit, raspberry and a touch of citrus from lemon peel and hop additions of El Dorado and Lemon drop give this beer a truly unique nose full of fruitiness that give way to a very tart flavor experience that finishes dry. This is one of those beers that every drink gets better.

PLEAD THE 5TH IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 11.0. Our good ol' Imperial Stout that we let hang out in Bourbon Barrels a few months.

RASPBERRY ALE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.0. A lot of people have asked us "why are there bees on the label?" Well, we don't really have an answer for you other than they just look cool. This is a light bodied easy drinking ale. We only use real raspberries so the flavor is very mild fruit and balanced, not what you would expect from a "fruit" beer. The way we see it is we're brewers so let's make good beer, not some fruity carbonated malt beverage. Oh yeah, our motto..."beer first, fruit second".

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

SCOTTY KARATE: Style: Scotch Ale/Wee Heavy. IBU: 26.0. ABV: 9.75. For those of you who don't know who "Scotty Karate" is... He is a local one man band who plays an amazing slurry of honky-tonk influenced, punk-country songs. (Check him out at www.scottyskaratettime.com) A big bold musician deserves a big bold beer, that's why Scotty and our Scotch Ale are a perfect tribute to one another. Scotty Karate is brewed with cherry wood smoked malt instead of the traditional peat smoked malt offering up warming notes of coffee, caramel and sweet caramelized brown sugar. Scotty finishes earthy giving this beer a character all it's own, just like the man himself.

DEAD BIRD BREWING CO | 402

www.deadbirdbrewing.com

4539 Helgesen Dr, Madison, WI 53718

CITRASOME: Style: Belgian IPA. IBU: 65.0. ABV: 7.8. SRM: 11.0. A big fruity Citra blasted IPA, fermented with a Belgian yeast strain, a perfect summer sipper

LIMAÇON: Style: Saison/Farmhouse Ale. IBU: 8.0. ABV: 7.1. A classic French saison finished with Lemondrop hops for a citrusy dry finish

MITRE: Style: Tripel. IBU: 14.0. ABV: 9.6. A huge true to style Belgian Tripel

WHISTLER: Style: American Pale Ale. IBU: 28.0. ABV: 4.5. A simple yet delicious all Wisconsin hopped cascaded American Pale Ale

DEER CREEK BREWERY | 319

www.deercreekbrewery.com

17661 Cumberland Rd, Noblesville, IN 46060

Deer Creek Brewery was established in 2015 in Noblesville, Indiana. Our tasting room is open Wednesday through Sunday and recently we added a small kitchen. Our forte is putting a twist on IPA's. Our Nickel Plate Apricot Wheat is on tap at the popular amphitheater near us as well as Lucas Oil Stadium. If attending a concert this summer our tasting room is 3 miles from the amphitheater or visit our sister brewpub Barley Island, located in downtown Noblesville.

BLOOD ORANGE IPA: Style: Fruit/Vegetable Beer. IBU: 70.0. ABV: 6.8. **RA TENT** A firkin of our flagship IPA infused with blood orange flavoring.

BUM'S ROSES: Style: American Barleywine. IBU: 75.0. ABV: 13.0. Our Bum's Rush Barleywine aged 3 yrs in a Four Roses Distillery bourbon barrel that contained an 8 yr old bourbon. First time for beer in this barrel, aged in our cold room. Sweet bourbon aroma, with a flavor profile of vanillin's and oak.

DIRTY HELEN BROWN ALE: Style: American Brown Ale. IBU: 25.0. ABV: 5.3. From our sister brewpub Barley island we have our flagship Dirty Helen. , A medium-bodied Brown ale with moderate hop flavor and a nutty malt finish. Dirty Helen was born in Noblesville but became as the owner of the Shoshone Inn in Milwaukee.

HABANERO IPA: Style: Herbed/Spiced Beer. IBU: 70.0. ABV: 6.8. **RA TENT** Our flagship IPA infused with habanero flavoring.

LE TRIPP: Style: Tripel. IBU: 27.0. ABV: 8.8. Belgian style Tripel. Complex aroma with moderate fruity esters along with floral and perfume like hop character. Deep gold color, long-lasting effervescent head. Soft rounded grainy sweet malt flavor. Lots of sugar in the boil.

NICKEL PLATE APRICOT WHEAT: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 4.8. SRM: 4.0. An unfiltered wheat ale with a light, crisp, refreshing apricot flavor infused into the final product. This brew was created for Nickel Plate Arts group, headquartered near our brewery.

WHITEFLY IPA: Style: Belgian IPA. IBU: 65.0. ABV: 7.0. The base recipe is similar to our Belgian style Wit but beefed up into an IPA. Spicy flavor from our Belgian yeast as well as coriander and orange spices.

WHOSE EAR? IMPERIAL RED ALE: Style: American Amber/Red Ale. IBU: 86.0. ABV: 9.0. SRM: 14.0. This Imperial red ale is a full-bodied dark copper beer that is loaded with hops. The flavor is balanced between the caramel and Munich malt and the hop profile that is bitter until the finish. Whose Ear is one of the myths as to how the term Hoosier developed. Tavern owners would find an ear on the bar floor after a bar fight and ask Whose Ear?

WHOSE ENVY?: Style: American Amber/Red Ale. IBU: 75.0. ABV: 10.5. Our Whose Ear? Imperial Red aged over 2 yrs in an Angel's Envy Bourbon Barrel. Full-bodied imperial red ale loaded with hops. Caramel malt flavor balanced by bourbon character from the barrel.

DELAFIELD BREWHAUS | 602

www.delafeld-brewhaus.com

3832 Hillside Dr, Delafield, WI 53018

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated

atop a small hill (Midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin's Lake Country. A most pleasant setting for enjoying top-notch lagers, ales, and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot high brick wall separating patrons from the gleaming stainless steel tanks. Growlers, 1/2, and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public.

DESTIHL BREWERY | 603

www.DESTIHL.com

1200 Greenbriar Dr, Normal, IL 61761

DESTIHL was founded on the promise supporting flavor and boycotting bland. Our first gastrobrewpub opened in Normal, IL in 2007, followed by a second location in Champaign, IL 2011. Our new production brewery, also in Normal, IL, opened to the public in 2017. The facility also includes a massive Beer Hall and outdoor patios featuring the bold flavors of DESTIHL's beer and food. Our brewery team combines centuries-old global brewing traditions and new American craft brewing ingenuity & artisanship to produce a wide array of beers. 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.

DEADHEAD IPA SERIES-SOUNDBOARD SESSION IPA: Style: Session Beer.

IBU: 25.0. ABV: 4.5. Our DeadHead IPA Series melds the strong vibe of music we love with the beer we love to drink, elevating both into a higher state of consciousness. Our Soundboard Session IPA is melody of Citrus and Simcoe hops playing off light but balanced malt, for a sublimely mixed beer that is sessionable and blissful music to all the senses.

DOSVIDANYA: Style: Russian Imperial Stout. IBU: 84.0. ABV: 12.5. Like a Russian Matryoshka or "nesting" doll, the secret of Dosvidanya Russian Imperial Stout lies locked deep within her mysterious & elaborate wooden layers. The hidden soul of this oak bourbon barrel-aged beer that we said Dosvidanya "goodbye" to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust & roasty maltiness that finishes dry.

METALLURGY SOUR COLLECTION-GRAPE: Style: American Wild Ale. IBU: 10.0.

ABV: 6.4. Metallurgy is the technique or science of working with metals, and the sour ales in this unique collection are aged for about a year in stainless steel rather than oak barrels to maintain sour ales in their purest form. This metal-aged purity and simplicity is further complemented by relying solely on the wild yeasts and other microflora naturally occurring on the fruits to beautifully and spontaneously sour these beers, bridging all gaps between ciders, wines and ales. Sour grape ale features a subtle grape and Brettanomyces aroma with light straw color and flavors of grape skins. Finishing light and clean, with a soft flavor of plump, juicy white grapes.

SAINT DEKKERA RESERVE SOUR ALE-SECHSHUNDERT: Style: American Wild

Ale. ABV: 8.0. Our Saint Dekkera Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with microflora wonderfully unique to our downstate Illinois terroir, where we embrace the individual, wild character of each barrel to produce beers with a wide array of acidity, sourness and unadulterated funkiness. Sechshundert aged for 6 months in an oak barrel and features HBC 429 hops, with pink guava and passionfruit.

WEISSENHEIMER HEFEWEIZEN: Style: Hefeweizen. IBU: 16.0. ABV: 5.2. SRM: 4.0.

Need a break from all the smart alecks in your life? You'll get the last laugh as you kick back and relax with this seriously enjoyable & refreshing South German-style Hefeweizen. This wheat ale has a hazy, straw-colored hue with classic banana-like & clove-like aromas and flavors with very low hop bitterness and a full mouthfeel without being full of itself. No joke.

WILD SOUR SERIES-BLUEBERRY GOSE: Style: Gose. IBU: 11.0. ABV: 5.2. Our Leipzig-

style Gose and blueberries are a combination destined to be together, so we've done that for you with this edition of our Gose. The blueberries add another layer of fruity complexity to this sour ale already known for its tart, citrusy qualities while still balanced by the spicy character of coriander and a mineral-mouthfeel from French sea salt.

WILD SOUR SERIES-CRANBERRY CRIEK: Style: American Wild Ale. IBU: 17.0.

ABV: 5.0. Our non-traditional Cranberry Crik evolved by merging tart cranberries with sweet cherries, normally associated with a traditional Kriek, but in a kettle sour beer that is wonderfully intricate, balanced, fruity and tart. We then dry-hopped this

crimson-colored beer for a touch of citrus aroma and flavoring, adding another layer of complexity and a perfect finish.

DRAGONMEAD MICROBREWERY | 311

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 two cask ales. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution Belgian Style Trippel is our flagship and our most award winning beer. Our brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. The three barrel system facilitates the large variety we offer in our taproom. We also run a twenty barrel brew house to provide our flagship beers to our wholesalers. Last year we produced 2,500 barrels of beer. We also serve a small selection of meads and wines in our pub.

ARMAGEDDON GRAND CRU: Style: Belgian Golden Strong Ale. OG: 1.1. IBU: 36.0. ABV: 10.0. SRM: 8.0. Grand Crus are traditionally known as "The best beer that a brewery makes." This brew lives up to that name and then some. Available once a year, in May to celebrate our Anniversary.

BILL'S WITBIER: Style: Witbier. OG: 1.05. IBU: 16.0. ABV: 4.5. SRM: 4.0. This Belgian classic is made with about 40% wheat malt and unmalted wheat. Tettnang hops give a balance to the Bitter Orange Peel and Coriander Spice that are used to recreate this Belgian taste.

BROOKS & DRAGONMEAD NE IPA COLLABORATION: Style: New England IPA. OG: 1.06. IBU: 45.0. ABV: 6.5. SRM: 5.0. This NE IPA was brewed as a collaboration with Brooks Brewing Company who are also located in southeast Michigan. Brewed with pale malt, oats, and wheat to give this beer a smooth, creamy mouthfeel. With little to no hop bitterness at the finish, the Citra and Mosaic hops are used to impart a tropical, juicy sweetness rather than a classic bitter, or dank citrus-y flavor.

CYSER: Style: Mead. ABV: 5.0. Produced with Michigan apples, orange blossom honey, and mesquite honey.

FINAL ABSOLUTION: Style: Tripel. OG: 1.085. IBU: 30.0. ABV: 9.0. SRM: 4.0. Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Hallertau hops. 9.0% ABV. Gold medal winner in the 2006 World Beer Cup.

FUNERAL DIRGE: Style: American Double/Imperial Stout. OG: 1.097. IBU: 78.0. ABV: 8.0. SRM: 41.0. This stout is extremely big. Thick and malty this stout is created with pale malt as well as Roasted, Chocolate, and Caramel malts. The Columbus and Centennial hops do not quite take up all of the malt sweetness.

K2 STRAWBERRY BLONDE: Style: American Blonde Ale. OG: 1.05. IBU: 20.0. ABV: 4.5. SRM: 4.0. Refreshing blonde ale brewed with strawberry juice and puree added to the conditioning tank. This is a great summer beer with a hint of strawberry flavor.

RING OF FIRE PEPPER BEER: Style: Chile Beer. OG: 1.072. IBU: 35.0. ABV: 7.0. SRM: 4.0. This fuller body American cream ale is brewed with an addition of hot peppers added to the boil as well as the conditioning tank. Silver medal winner in the 2012 World Beer Cup.

DRYHOP BREWERS | 517

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

SHARK MEETS HIPSTER: Style: American IPA. ABV: 6.5. Something is lurking around town searching for the elusive hipster. Dry hopped with Galaxy and Citra, our flagship IPA boasts notes of peach, passion fruit, and citrus peel. Finishing with dry bitterness and tropical fruit notes. Be warned! This one will bite ya.

STONE COLD HAZY: Style: New England IPA. ABV: 6.5. Double Dry Hopped IPA with Galaxy, Citra, Mosaic, & Meridian hops.

WOLVES LOOSE IN KÖLN: Style: Kölsch. ABV: 5.1. Brewed with Lime Zest & Sea Salt

ROOKIE

EAGLE PARK BREWING COMPANY | 113

www.eagleparkbrewing.com

823 E Hamilton St., Milwaukee, WI 53202

Eagle Park Brewing was founded by two brothers who live to write music and drink beer. Like their band, the brewing started in the garage, and like their songs, the beer tells a story. It's a story of dedication and commitment to the craft beer community that comes through in every pour, every toast, and every taste.

BOTM'S UP: Style: New England IPA. ABV: 5.6. Milkshake IPA with blood orange, tangerine, mandarin, lactose, and vanilla

BOOZE FOR BREAKFAST: Style: American Double/Imperial Stout. ABV: 11.0. Imperial breakfast stout with Vermont Maple Syrup, Bourbon Barrel Aged Coffee Beans, and Madagascar Bourbon Vanilla.

DEMON HAZE: Style: New England IPA. ABV: 7.0.

ESPRESSO STOUT: Style: Milk/Sweet Stout. ABV: 7.5. Milk stout with Pilcrow storyteller coffee.

GOON JUICE: Style: New England IPA. ABV: 8.0.

PINEAPPLE MILKSHAKE: Style: New England IPA. ABV: 6.3. Milkshake IPA with pineapple, lactose, and vanilla.

PINK HOUSES: Style: Berliner Weissbier. ABV: 4.6. Berliner weisse with blackcurrant.

ROOKIE

EARTH RIDER BREWERY | 508

www.earthrider.beer

1617 N 3rd St., Superior, WI 54880

Earth Rider beers are crafted by decorated brewers with cold, clear Lake Superior water and premium, hand-selected ingredients. We brew at the head of the Great Lakes on the Duluth-Superior Harbor for the Twin Ports and South & North Shores of Lake Superior. Earth Rider's Cedar Lounge taproom sits adjacent to the brewery. The Cedar is a historic Northern Brewing Company tied-house tavern constructed in 1912. Earth Rider is a member of the Bev-Craft network of independent breweries, comprised of a team of decorated brewers and brewing-industry professionals with a mission to keep independent craft brewing robust.

CRISP HIGH FIVE WITH GINGER: Style: Experimental. OG: 14.8. IBU: 65.0. ABV: 6.5. SRM: 4.6.

DULUTH COFFEE PALE ALE: Style: Herbed/Spiced Beer. OG: 13.0. IBU: 26.0. ABV: 5.8. SRM: 5.0. Earth Rider and the Duluth Coffee Company teamed up to craft this honey-colored cold-press coffee pale ale. Aroma and flavors of herbs, spice, berry, cocoa, roast, and wood. Hop bitterness is restrained with coffee providing much of the bite sought in a pale. Bready malt and coffee flavors become more pronounced and complex as it warms.

NORSEMAN SUMMER ALE: Style: Fruit/Vegetable Beer. OG: 13.2. IBU: 61.0. ABV: 6.1. SRM: 6.0. New Belgium Brewing Brewmaster Chris Holbrook collaborated with Earth Rider's Director of Brewing Frank Kaszuba to craft the Norseman Summer Ale. The Norseman was brewed with a Norwegian yeast strain and fermented on a small amount of cranberries. The result was a unique twist on a crushable summer ale.

NORTH TOWER STOUT: Style: Oatmeal Stout. OG: 14.8. IBU: 28.0. ABV: 6.0. SRM: 36.0. Bronze medal winner at the World Beer Cup in the Oatmeal Stout category (2018). Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale.

PRECIOUS MATERIAL HELLES: Style: Munich Helles Lager. OG: 12.9. IBU: 29.0. ABV: 5.5. SRM: 4.0. Old Bavaria meets Great Lakes adventure. German hops and Lake Superior water create an invigorating beer—bright and refreshing. Hold fast.

RASPBECRUSH: Style: Fruit/Vegetable Beer. OG: 12.5. IBU: 15.0. ABV: 5.2. SRM: 5.0. Kettle-soured ale fermented on hundreds of pounds of raspberries. Look for big raspberry aroma and flavor.

ROYAL BOHEMIAN PILSNER: Style: German Pilsener. OG: 12.6. IBU: 37.0. ABV: 5.8. SRM: 3.1.

SUPERIOR PALE ALE: Style: American Pale Ale. OG: 12.4. IBU: 40.0. ABV: 5.5. SRM: 3.0. Brewed for Northlanders who live near the greatest lake. American hops lend citrus notes to this crisp, clean, and easy drinking pale. Hold fast.

ROOKIE

FAIR STATE BREWING COOPERATIVE | 504

www.fairstate.coop

2506 Central Ave NE, Minneapolis, MN 55418

Opened in 2014, Fair State Brewing Cooperative is the third-oldest cooperative brewery in the country. They have built a reputation on crisp lagers and unique sours while maintaining a wide range of brews. Based in Northeast Minneapolis, Fair State Brewing Cooperative operates with a strong emphasis on community through volunteerism, fundraising, and the democratic involvement of nearly 1,400 members.

KELLER KAZBEK: Style: German Pilsener. OG: 11.9. IBU: 38.0. ABV: 4.9. An update to our normal pils, this version is brewed exclusively with Kazbek hops. Unfiltered for the purest pilsner experience.

PAHLAY'AHLAY: Style: American Pale Ale. OG: 11.5. IBU: 45.0. ABV: 5.0. A hazy and tropical pale ale brewed with flaked oats and wheat, and Citra, Simcoe, and Denali hops

PATRICK'S HAZY: Style: American IPA. ABV: 6.0. DDH HAZEBRO IPA with Idaho 7 and Denali hops

ROSELLE: Style: Herbed/Spiced Beer. OG: 12.0. IBU: 19.0. ABV: 5.7. Roselle is soured with our house lactobacillus strain and infused with hibiscus flowers, which lends the beer floral and citrus aromas and flavors and its red hue. Tart, fruity, and floral.

SMOKED APRICOT SOUR: Style: Mixed-Fermentation Sour. OG: 11.0. IBU: 18.0. ABV: 5.2. Invented in front of a campfire, this beer is stainless fermented with our house mixed culture, features moderate wood smoke, and a hint of apricot.

YACHT BOCK: Style: Maibock/Helles Bock. IBU: 30.0. ABV: 9.6. Brut-Style Hellesbock.

ROOKIE

FALLS CITY BREWING CO. | 914

www.fallscitybeer.com

901 E Liberty St., Louisville, KY 40204

Falls City Brewing Co. re-opened in Louisville in 2010 with a passion for making great craft beer and a dedication to celebrating the rich brewing history of our home town. Our team comes from a variety of backgrounds, but we've joined together over similar beliefs and goals. We believe there is a beer for every occasion and a beer for every person. We are located at 901 E. Liberty St. in Louisville.

CLASSIC PILSNER: Style: German Pilsener. OG: 10.5. IBU: 15.0. ABV: 4.5. SRM: 3.3. A classic American pilsner with a flavor that is crisp, clean and refreshing. Designed to pay homage to the original Falls City from the 60s and 70s

HIPSTER REPELLANT: Style: American IPA. OG: 14.5. IBU: 65.0. ABV: 6.8. SRM: 9.0. The hipster guy is back but he's been through the ringer. His year round beanie and non prescription fashion glasses were finally done in by this piney West Coast Style IPA with the perfect blend of Citra, Amarillo and Simcoe hops.

MAMMOTH STAVE: Style: American Barleywine. OG: 23.5. IBU: 65.0. ABV: 11.0. SRM: 15.5. Part of our limited edition barrel series. Aged in 12 year old bourbon barrels from one of Kentucky's finest distilleries. Once the barrels were emptied, we filled them with this big, bold American Barleywine. The result is a rich and nectarous brew with notes of vanilla, honey and dark fruit.

ROOT SUIT LIME IT: Style: Herbed/Spiced Beer. OG: 12.3. IBU: 12.2. ABV: 5.6. SRM: 4.5. A summer refresher with a bite of ginger and a twist of lime.

TE KD: Style: American IPA. OG: 16.8. IBU: 44.0. ABV: 7.2. SRM: 7.0. American IPA with Guava Fruit featuring El Dorado and Mosaic hops.

FAT HEADS BREWERY | 612

www.fatheadsbeer.com

17450 Engle Lake Drive, Middleburg Heights, OH 44130

In 1992 Glenn & Michelle had this crazy idea that a craft beer bar & restaurant would be a great adventure. Fat Head's was born. A few years later Fat Head's doubled in size. One day Glenn and his friend Matt were sharing their dreams of brewing great beer and something clicked. They opened a brewpub and before you could blink an eye accolades were flowing along with their great beer. Just a couple of years passed before a full scale production brewery was opened and Fat Head's became available to the clamoring masses. Fast forward another few years and Matt, Glenn and their team took a deep breath and built a brewery twice as large with an amazing beer hall and restaurant. About a million details have been left out and twice as many Fat Head's beers have been poured but that pretty much brings us up to date.

BUMBLE BERRY HONEY BLUEBERRY ALE: Style: Fruit/Vegetable Beer. IBU: 13.0. ABV: 5.0. OG 13 Plato. Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing ale with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. "Most Refreshing Beer in America" 1st Place- Brewing News Global Warming Open

HEAD FOGGER: Style: Hefeweizen. ABV: 7.5. Imperial Hefeweizen brewed by our North Olmstead Brewpub

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.

HEAD SHRINKER: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.4. **RA TENT** Chinook, Citra, Simcoe & Mosaic. All our favorite hops tied into a superlative brew that persists and stays on the tongue with heavy pine and citrus flavors. Finishes dry and leaves your head parched for more as it pollinates your tongue with the lupulin of these genuine hops.

IBUSIVE IPA: Style: American IPA. IBU: 84.0. ABV: 7.4. OG 12.5 Plato. As refreshing as wading in a cold stream in the morning sunshine or a walk among the tall trees, this beer has big hop aromas and flavors of citrus, tangerine and tropical fruit with a nice light malt backbone. Like a sweet coming, never fade away dream...because it's deliciously real. This is a very drinkable session IPA. (Our fans call it an obsession IPA.)

FINCH BEER CO. | 109

www.finchbeer.com

1800 W Walnut Street, Chicago, IL 60612

In 2017, we moved our brewery to our current brewery at Walnut and Wood in West Fulton Market and smack in the middle of the Chicago Brewing District where we are surrounded by our good friends and neighbors All Rise Brewing Co., On Tour Brewing Company, Goose Island Beer Company, and Great Central Brewing Company. With a new, state of the art brewery, we have a refreshed mission of brewing high-quality, approachable craft beer. Our new brewery is about 10,000 square feet of state-of-the-art brewing equipment and a lively tap room featuring experimental Finch beers only available in our tap room. We also have a 10,000 square foot warehouse immediately west of the brewery which houses our cooler, aging barrels and all of our beautiful can inventory. For more information about tours, merchandise, or where to find Finch, check out our website, Facebook, or Twitter.

GALACTIC COYOTE: Style: American Wild Ale. IBU: 15.0. ABV: 4.1. This thirst quenching kettle sour ale is dry, tart, and effervescent. Steeped with fresh Thai basil and fermented with pure watermelon juice, its a crowd-pleasing companion no matter how you choose to beat the heat

HARDCORE CHIMERA: Style: American Double/Imperial IPA. IBU: 81.0. ABV: 9.0. SRM: 5.0. An Imperial PA brewed with proprietary American hops. This Mythical hybrid's intense aroma of pineapple and grapefruit is balanced by a hearty grain bill that lends to Hardcore's deceptively drinkable 9% ABV

SUNGASM: Style: Belgian Pale Ale. IBU: 40.0. ABV: 4.5. This Ray of Sunshine marries new age fruity-hops with a traditional Belgian Yeast. The result is a balanced highly sessionable Ale

TACO CAT: Style: American Wild Ale. IBU: 15.0. ABV: 5.0. A tart sessionable wild ale. Its a Palindrome.

FLOSSMOOR STATION BREWING CO. | 610

www.flossmoorstation.com

1035 Sterling Ave, Flossmoor, IL 60422

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

2018 WOODEN HELL: Style: American Barleywine. OG: 1.11. ABV: 10.0. SRM: 35.0. American Barleywine barrel aged for 9 months in Woodford Reserve Bourbon Barrels. Flavors of malty sweetness, bourbon and oak.

FAIR HAIRE MAIDEN: Style: Belgian Blond Ale. IBU: 35.0. ABV: 6.8. Belgian Blonde Ale with aromas and flavors of fruit and spices.

FORAGER BREWERY | 912

www.foragerbrewery.com

1005 6th Street NW, Rochester, MN 55903

Brew pub focused on wood aged and food friendly traditional beer styles. We operate a full kitchen with wood fired over. Beers available to go from our tap room in 750ml Crowler cans.

METHODE PUSH*POP: Style: Experimental. IBU: 2.0. ABV: 4.8. SRM: 7.0. Blurring the lines between a beer and a smoothie

RENT-A-HOP: Style: American Double/Imperial IPA. IBU: 35.0. ABV: 8.0. SRM: 7.0. Mixed grain double IPA, with Mosaic, Ekuanot and Denali Hops

GUMMIES MAKE US LIKABLE: Style: Mixed-Fermentation Sour. IBU: 4.0. ABV: 6.0. SRM: 7.0. American Sour ale with mango, passion fruit, pineapple and guava.

PUDDING GOGGLES: Style: English Porter. IBU: 18.0. ABV: 10.3. SRM: 35.0. Imperial Pastry Porter aged on coconut, vanilla beans, cocoa nibs and cinnamon.

FOUNDERS BREWING CO. | 906

wwwFOUNDERSBrewing.com

235 Grandville Ave. SW, Grand Rapids, MI 49503

Established in 1997 in downtown Grand Rapids, Michigan, 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. 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 BeerAdvocate users. Founders is known for having a deep and highly rated portfolio of beers with different year-round beers, Nitro offerings, Seasonal offerings, Barrel Aged Series releases and taproom one-offs. Founders currently distributes in 47 states as well as in select international markets. For more information, please visit www.foundersbrewing.com.

4 GIANTS DIPA: Style: American Double/Imperial IPA. ABV: 9.3. A blend of 4 of our double and imperial IPA's.

ALL DAY IPA: Style: Session Beer. 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.

BARREL RUNNER: Style: American Double/Imperial IPA. IBU: 55.0. ABV: 11.1. Sweet and hoppy, rich and bright- this rum barrel-aged imperial IPA brewed with Mosaic hops will make you believe you're in the tropics.

BREAKFAST STOUT: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 8.3. The coffee lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever.

CANADIAN BREAKFAST STOUT (CBS): Style: American Double/Imperial Stout. IBU: 45.0. ABV: 11.7. Canadian Breakfast Stout is an Imperial Stout brewed with a blend of coffees and imported chocolates, then aged in spent bourbon barrels that have most recently been aging pure Michigan maple syrup.

KBS: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 12.3. An imperial stout brewed with a massive amount of coffee and chocolates, then cave-aged in oak bourbon barrels for an entire year.

MOSAIC PROMISE: Style: American Pale Ale. IBU: 50.0. ABV: 5.5. Mosaic Promise showcases two unique ingredients: Mosaic hops and Golden Promise malt. The versatility of the hop's pleasing aroma and flavor characteristics and the traditional barley's depth of flavor comprise this clean, rich, golden beer. We can brew complex beers with the best of them, but we recognize that there is also beauty in simplicity.

RUBAEUS: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.7. Optimizing the flavor of fresh raspberries, Rubaeus is Founders' way of celebrating the joys of summer year-round. This stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing. No question about it, this beer is 100% Founders.

SOLID GOLD: Style: Light Lager. IBU: 20.0. ABV: 4.4. Our take on a classic, Solid Gold is a drinkable premium lager brewed with the highest quality ingredients.

FOX RIVER BREWING CO. | 426

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. 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, without being too sweet.

DOCK SPIDERS: Style: American Pale Ale. IBU: 35.0. ABV: 6.0. Brewed in collaboration with the Fond du Lac minor league baseball team. Big juicy hop character from aroma through the finish balanced with moderate bitterness against a light caramel sweetness makes this APA knock it right out of the park.

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.

FOXTOBERFEST: Style: Märzen/Okttoberfest. IBU: 25.0. ABV: 6.0. First taste of our German/American-Märzen/Okttoberfest-style lager. Amber color with smooth rich malty flavor and graceful hopping.

INDEPENDENCE HAZE: Style: American IPA. IBU: 30.0. ABV: 6.0. **RA TENT** Hazy IPA-yum

MARBLE EYE: Style: Scottish Ale. OG: 1.062. IBU: 17.0. ABV: 6.2. SRM: 18.0.

SNAKETAIL ALE: Style: American Amber/Red Ale. OG: 12.0. IBU: 15.0. ABV: 5.0. SRM: 12.0.

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

FREE STATE BREWING CO. | 406

www.freestatebrewing.com

636 Massachusetts St, Lawrence, KS 66044

Kansas' Original Craft Brewery. Est. 1989 Coming up on our 30th anniversary, Free State Brewing continues to innovate, bringing fun, diverse, and highly drinkable beer to fans in Kansas, Missouri, and Nebraska (and for today, Wisconsin). Come check us out for a Yakimaniac IPA, Guavatas Sour, or 2015 GABF Gold Medal Winner, Garden Party... "Because without beer, things do not seem to go as well."—Diary of Brother Epp, Capuchin Monastery, Munjor, Kansas 1902. Well, ain't that the truth, Brother? #BecauseWithoutBeer

CLOUD HOPPER: Style: American Double/Imperial IPA. OG: 1.079. ABV: 9.3. SRM: 9.0.

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

GARDEN PARTY: Style: Light Lager. OG: 1.04. IBU: 6.0. ABV: 4.84. SRM: 2.0. Gold Medal Winner in the Herb & Spice Category at the 2015 Great American Beer Festival. Gin-inspired, this light lager gets an infusion of local cucumbers, basil, and juniper berries prior to filtration. The resulting beer is exceptionally refreshing and the perfect accompaniment for a hot summer day.

GUAVATAS SOUR: Style: Gose. OG: 1.04. IBU: 9.0. ABV: 4.65. SRM: 3.0. This sour beer undergoes an initial fermentation with lactobacillus to achieve thirst quenching tartness further enhanced by the addition of Guava puree to the conditioning vessel. It's tropical and refreshing and seriously delicious stuff.

MANGONADA SOUR: Style: Gose. OG: 1.04. IBU: 6.0. ABV: 4.65. SRM: 10.0. Getting its name from a popular Mexican frozen drink featuring mango, ice, chamoy (a savory Mexican condiment made from pickled fruit), lime, and ancho chile. Similarly inspired by the Ancho spiked fruit snacks vendors sell on the streets of Mexico, this sour beer features an addition of mango, pineapple, lime, salt, & ancho chile giving the beer a subtle heat in the finish. It's complex, refreshing, and wholly unique.

OCTOBERFEST: Style: American Amber/Red Lager. OG: 1.056. IBU: 22.0. ABV: 6.0. SRM: 20.0. RateBeer #2 Oktoberfest in the world.

YAKIMANIAC IPA: Style: American IPA. OG: 1.055. IBU: 68.0. ABV: 7.3. SRM: 3.0.

FULTON BREWING | 120

www.fultonbeer.com

414 N 6th Ave, Minneapolis, MN 55401

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.

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

FIKA IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 45.0. ABV: 8.6. SRM: 33.0. An Imperial Oatmeal Milk Stout made with Fika Coffee and Maple Syrup

STANDARD: Style: American Pale Lager. IBU: 18.0. ABV: 4.5. Standard Lager is genuine all-malt beer, made from 2-row barley malt, American hops, and Pilsner yeast. Easy drinking but not watered down, we brew Standard without rice or corn for a more satisfying, full-flavored lager experience.

GENEVA LAKE BREWING CO. | 520

www.genevalakebrewingcompany.com

750 Veterans Parkway, Lake Geneva, WI 53147

Geneva Lake Brewing Company is owned and operated by Pat McIntosh. Founded in 2010 we operate a production brewery with a taproom. We currently distribute 9 brews in Wisconsin: 4 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans, and specialty brews in 22oz bottles. We typically have 10-12 beers pouring at the taproom and all are available to go in 32oz Crowlers.

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

CEDAR POINT AMBER: Style: American Amber/Red Ale. OG: 13.0. IBU: 26.0. ABV: 5.0. SRM: 11.1. Enjoy this new take on an old favorite. Our slightly-more-hopped amber ale brings unexpected flavor to the classic amber taste. Amber Ales are a common Wisconsin favorite; known for their "just right" consistency and flavor. Named for the Cedar-scaped shores on the northern side of Geneva Lake; the view won't be the only thing that has you coming back for more.

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

IMPLOSION DOUBLE IPA: Style: American Double/Imperial IPA. OG: 21.0. IBU: 85.0. ABV: 9.3. SRM: 6.0.

ROOKIE

GIANT JONES BREWING | 209

www.giantjones.com

931 East Main St, STE 9, Madison, WI 53703

Boutique craft brewery making high gravity beers with organic ingredients

BELGIAN-STYLE BARLEYWINE: Style: English Barleywine.

IIPA: Style: American Double/Imperial IPA.

IMPERIAL STOUT: Style: American Double/Imperial Stout.

PALE WEIZENBOCK: Style: Weizenbock.

ROOKIE

GOOD CITY BREWING CO. | 207

www.goodcitybrewing.com

2108 N Farwell Ave, Milwaukee, WI 53202

Good City Brewing is a 17 bbl production brewery and urban taproom located on Milwaukee's vibrant East Side. We are about excellent craft beer, lasting friendships and a commitment to seeking the good.

DENSITY BA IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 11.2.

DR. J IPA: Style: American IPA. ABV: 7.0.

FILM FEST LAGER: Style: Märzen/Okttoberfest. ABV: 5.6.

GOOD CITY PILS: Style: German Pilsener. ABV: 5.2. A fresh take on a style that Milwaukee was built on. Brewed with classic Bohemian lager yeast and US Pils malt for a crisp, clean tone that is light-colored and light-bodied. Assertively hopped with German Tettnang and Saphir hops. Know where you come from and where you are going. Seek the Good.

MOTTO: Style: American Pale Ale. ABV: 5.2. We knew what kind of beer we wanted to be about and went to great lengths to source the hop to make it happen. The result is a single malt/single hop brew with Crisp Pale Ale malt and Mosaic hops. Character of juicy tropical fruit and resinous pine undertone. Stand for something. Seek the Good.

NOMAD SUMMER ALE: Style: American Pale Wheat Ale. ABV: 4.5.

REWARD DOUBLE IPA: Style: American Double/Imperial IPA. ABV: 8.5. The bigger and very different brother of our Risk IPA. Reward features a dry malt profile and Citra, Amarillo and Eureka hops. The result is a dank hop aroma with tropical fruit and distinct pineapple character backed up with a floral/tangerine hop flavor. The bigger the Risk the greater the Reward. Seek the Good.

GOOSE ISLAND BEER CO. | 908

www.gooseisland.com

1800 West Fulton St, Chicago, IL 60612

Founded in Chicago in 1988, Goose Island is one of the most successful craft breweries in the Midwest and produces some of the most popular, and award winning, beers in the U.S. Since 1989, Goose Island beers have won a variety of awards at acclaimed beer events including the World Beer Championships, World Beer Cup, World Expo of Beer and the Great American Beer Festival (GABF).

2014 BCS TEMPLTON RYE: Style: Russian Imperial Stout. ABV: 14.2. Back in 2014 we put a Bourbon County Stout put in a Templeton Rye barrel for 2 years.

2015 BOURBON COUNTY STOUT RARE: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 14.5. Heaven Hills lost some whiskey barrels in their warehouse. Shortly after they emptied them we filled them with Bourbon County Stout and let them sit for 2 years. With these rare barrels from our friends at Heaven Hill, we believe this is one of the finest beers we've ever produced.

2017 BCS COFFEE: Style: American Double/Imperial Stout. IBU: 60.0. ABV: 12.9. This year, Goose Island went back to the original bean use, Intelligentsia's Black Cat Espresso. This year's BCBS Coffee variant will have robust coffee notes that balance perfectly with the big Imperial Stout and bourbon barrel character.

2017 BCS NORTHWOODS: Style: Russian Imperial Stout. IBU: 60.0. ABV: 12.6. Bourbon County Brand Northwoods Stout combines some of his favorite flavors—blueberry and almond. The addition of almond extract lends a marzipan-like fruity character that complements the blueberry note.

2017 BOURBON COUNTY PROPRIETOR'S: Style: Russian Imperial Stout. IBU: 60.0. ABV: 14.0. A Chicago only release, Bourbon County Proprietor's is a Bourbon Barrel aged Russian Imperial Stout with Banana puree, Cassia Bark, and Almonds.

NEXT COAST: Style: American IPA. IBU: 40.0. ABV: 7.0. It's not quite like any other IPA you've had. Big, bracing, piney hop flavors meet a tropical bouquet of Simcoe, Citra, and Mosaic hops. There's a balanced bitterness that blends seamlessly into the light to medium body.

GRAY BREWING CO. | 318

www.graybrewing.com

2424 West Court St, Janesville, WI 53548

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

BLOOD ORANG RADLER: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 3.6.

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.

1ST SETTLEMENT APRICOT SOUR: Style: Mixed-Fermentation Sour.

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

BELGIAN BRETT APRICOT: Style: Belgian Blond Ale. ABV: 5.5.

BIG DOG BEST BITTER: Style: English Bitter. ABV: 5.3. **RA TENT**

BLACK EARTH PORTER: Style: American Porter. ABV: 6.3.

BLACKWATCH SCOTCH: Style: Scotch Ale/Wee Heavy. ABV: 6.2. **RA TENT**

BRETT GUAVA BELGIAN PRAIRIE: Style: Tripel. ABV: 13.0.

CITRA NITRO LAGER: Style: American Pale Lager. ABV: 5.0.

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

DEVIL'S LAKE RED LAGER: Style: American Amber/Red Lager. OG: 13.5. ABV: 5.5.
Served from beer engine

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

GRANDPA'S CANDY: Style: English Strong Ale. ABV: 11.0.

HOP CIRCUS WHEAT: Style: American Pale Wheat Ale. ABV: 6.1.

I5 IPA: Style: American IPA. ABV: 7.1.

KÖLSCH: Style: Kölsch. OG: 11.5. ABV: 4.9.

MADTOWN STINGO: Style: English Strong Ale. ABV: 9.6. **RA TENT**

MANGO HAZE IPA: Style: New England IPA. ABV: 6.4.

MID-WESTY BLONDE: Style: Belgian Blond Ale. ABV: 5.7.

MIDWESTVLETEREN: Style: Quadrupel (Quad). ABV: 10.5.

MOSAIC SAISON: Style: Saison/Farmhouse Ale. ABV: 6.0.

OLD FASHIONED SOUR: Style: Mixed-Fermentation Sour. ABV: 8.5.

OLD FASHIONED SWEET: Style: Mixed-Fermentation Sour. ABV: 7.5.

ORANGE CRUSH: Style: Saison/Farmhouse Ale. ABV: 5.5.

PASSION FRUIT WIT: Style: Witbier. ABV: 4.7.

SAISON BRUNE: Style: Saison/Farmhouse Ale. ABV: 6.9.

SAISON DU DANE: Style: Saison/Farmhouse Ale. ABV: 5.0.

STRAWBERRY TART ALE: Style: Gose. ABV: 4.1.

SUMMER STACHE: Style: Session Beer. ABV: 4.9.

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

TRI-PEPPER PILSNER: Style: Herbed/Spiced Beer. OG: 13.5. ABV: 5.6.

GREAT LAKES BREWING CO. | 622

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. Three 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.

30TH ANNIVERSARY IMPERIAL OYSTER STOUT: Style: American Double/Imperial Stout. IBU: 37.0. ABV: 11.0.

BARREL-AGED BLACKOUT STOUT: Style: Russian Imperial Stout. IBU: 50.0. ABV: 10.5.

BARREL-AGED TRIPEL DOG DARE: Style: Tripel. IBU: 30.0. ABV: 9.5.

DORTMUNDER GOLD LAGER: Style: Dortmund/Export Lager. IBU: 30.0. ABV: 5.8.

ELIOT NESS AMBER LAGER: Style: Vienna Lager. IBU: 27.0. ABV: 6.1.

GOSE: Style: Gose. IBU: 5.0. ABV: 4.5.

GREENBUSH BREWING CO | 103

www.greenbushbrewing.com

5885 Sawyer Rd, Sawyer, MI 49125

Nestled in Sawyer, MI, Greenbush opened in the summer of 2011. Offering an extensive variety of flavorful, full-bodied brews that challenge modern standards, Greenbush strives to raise the bar one pint at a time.

ATOMIC TAUNTAUN OVERDRIVE: Style: Fruit/Vegetable Beer. IBU: 20.0. ABV: 7.7. This flavorful, medium-bodied brew has a slightly spicy finish thanks to both its Sterling hop bill & habanero pepper addition. Fresh, local strawberries and Madagascar vanilla beans add sweetness & balance.

ORO DE TONTOS: Style: American Pale Lager. IBU: 17.0. ABV: 4.7. This has the crisp, clean, traditional lager profile you've grown to adore but it's been kicked up a notch with a hop bill of Mt. Hood & Sterling to add subtle herbaceous notes.

PARTY WOLF: Style: American IPA. IBU: 28.0. ABV: 7.5. This all Centennial hopped IPA is righteously refreshing with clean citrus notes & a decent malt backbone.

RODEO DE CABRA: Style: American Double/Imperial Stout. IBU: 59.0. ABV: 11.8. Imperial Cream Stout w/ real maple syrup, Madagascar vanilla beans and local Blueberries aged in a Journeyman Bourbon Barrel.

GRIFFIN CLAW BREWERY | 615

www.griffinclawbrewingcompany.com

575 S Eton St, Birmingham, MI 48009

A Michigan based brewery that opened in 2013 but got their humble starts in a small steakhouse in 2005.

COPYRIGHT CREAM: Style: Cream Ale. IBU: 7.0. ABV: 4.5.

DOWNTOWN BOURBON BROWN: Style: American Brown Ale. IBU: 22.0. ABV: 6.5.

EL LIGERO: Style: Vienna Lager. ABV: 4.5.

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

FLYING BUFFALO: Style: Russian Imperial Stout. OG: 22.0. IBU: 60.0. ABV: 14.0. SRM: 50.0.

FLYING BUFFALO GREAT LAKES COFFEE: Style: Russian Imperial Stout. ABV: 14.1.

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

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

NORM'S RAGGEDY ASS: Style: American IPA. OG: 18.0. IBU: 65.0. ABV: 7.2. SRM: 3.0.

GRUMPY TROLL BREW PUB. | 321

www.thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI 53572

Est. 2001 Our award winning brewpub took over what had started out as the Mt. Horeb Pub and brewery. We feature 12 brews on tap from our Brewmaster Mark Knoebl, a full service restaurant on the main floor and a pizzeria on the second floor. Open daily at 11 am. Eat, Drink and be Grumpy!

CAPTAIN FRED: Style: American Adjunct Lager. IBU: 18.0. ABV: 5.0.

POTTERS WHEEL: Style: Euro Dark Lager. IBU: 14.0. ABV: 5.2.

TED: Style: English Barleywine. IBU: 47.0. ABV: 8.8.

WEE CURLY: Style: Scottish Ale. IBU: 21.0. ABV: 6.0.

HACIENDA BEER CO. | 503

www.haciendabeerco.com

8099 Highway 57, Baileys Harbor, WI 54202

We focus on brewing experimental hoppy ales, stouts, and farmhouse-inspired ales—beers that we like to drink. We also have beer actively aging in barrels and foeders for our barrel-aging and mixed fermentation programs. We are proudly influenced by our roots, yet constantly experimenting in order to serve you a unique experience through beer.

BRANDY BARREL AGED VERTIGOGO: Style: Milk/Sweet Stout. ABV: 7.8. Milk Stout aged in brandy barrels with espresso and cinnamon.

CLOSER EVERYWHERE: Style: American IPA. IBU: 60.0. ABV: 7.0. Double Dry Hopped IPA with Amarillo, Azacca, and Citra hops.

DOUBLE DRY HOPPED EVERYTHING EVENTUALLY W/ VIC SECRET: Style: American Pale Ale. IBU: 45.0. ABV: 5.9. Our Citra Pale Ale dry hopped for a second time with Australian Vic Secret hops.

IT JUST DOES WEIRD THINGS: Style: American IPA. ABV: 6.5. IPA brewed with Mosaic, Citra and El Dorado Hops.

L'ETE: Style: Saison/Farmhouse Ale. ABV: 5.5. Mixed fermentation saison fermented in red and white wine barrels, bottle conditioned with Brettanomyces.

HAILSTORM BREWING CO. | 919

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 believe in big bold flavors. When we say something has a unique ingredient in it, you can bet you will taste it. We are growing our barrel aging program as fast as possible and exploring new techniques with wood fermentation, wild ales and exotic ingredients.

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

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

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

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

BA VLAD WITH VANILLA: Style: Russian Imperial Stout. 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 Citra, Simcoe, Mosaic, and Centennial hops

CUMULUS: Style: American IPA. East Coast IPA

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

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

HALF ACRE BEER CO. | 101

www.halfacrebeer.com

4257 N Lincoln Ave, Chicago, IL

Half Acre Beer Co. has two breweries on the north side of Chicago. We brew classic American micro styles, weighted barrel offerings, and wild beers that traverse the landscape of mixed fermentation. Our aim is to brew technically raw beer for the collective odyssey.

ANIMAL PRINT MEXICAN HOT CHOCOLATE: Style: American Double/Imperial Stout. ABV: 12.5. A luscious and dense imperial stout conditioned on liquid cacao, cassia cinnamon, 3 different types of peppers (guajillo, ancho, noir).

BENTHIC: Style: Russian Imperial Stout. ABV: 14.0. Bourbon Barrel Aged Imperial Stout brewed with coffee and toasted coconut. A remedy coaxed from the deepest caverns;

it's char bound in the systematic sweetness and density only found in the colossal beers of our time.

BON HUT: Style: American Wild Ale. ABV: 5.3.

DEN: Style: Kölsch. ABV: 4.7. The beer of our elders. Crisp and clean, with Saaz hops for an herbed earth glaze.

DOUBLE DAISY CUTTER-FULLY SATURATED: Style: American Double/Imperial IPA. ABV: 8.0.

LA LOOKS: Style: American IPA. ABV: 6.7.

PREEN: Style: American Double/Imperial IPA. ABV: 8.7. Fermented with a yeast strain known for its fruit forward ester output, with toasted rice in the mash and dramatic additions of Mosaic, Ekuanot, and Idaho 7 throughout its time in stainless.

SPACE: Style: American IPA. ABV: 7.0. Our house IPA. It doesn't leave our breweries, except for the Taste. Brewed in homage to a friend that used to be a fixture at our brewery.

SUMMER RULES/NO RULES: Style: American Pale Ale. ABV: 4.8. An American Pale Ale that goes heavy on Amarillo hops, and is brewed to channel the sense of optimism that comes with summer.

TUNA EXTRA PALE ALE: Style: American Pale Ale. ABV: 4.7. Why is the beer called Tuna? We don't know. Just say it, "I'll take a Tuna." It feels good. The ocean is a magical place. The antipode to Navaja, Tuna is rife with attributes that make for ongoing pleasure without the heft. Too much weight while exploring the ocean is dangerous. Watermelon, peach, guava. A denser body to hold up to the sweeter finish. Lemon lime citrus zest, tropical fruit juices.

YANARI: Style: American Wild Ale. ABV: 5.3. A traditional malt bill hopped with Tettnang and Liberty before being fermented and aged nine weeks in French oak. Black pepper and dandelion greens on the nose, with a rounded mouthfeel and soft acidity building flavors of golden berry and citrus pith.

HAYMARKET PUB AND BREWERY | 130

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! Heading over to Southwest Michigan? We opened our production facility and taproom in Bridgman (Exit 16 in Harbor Country). Come visit!

BLUE SOCK MONKEY: Style: American Pale Wheat Ale. OG: 13.0. ABV: 6.0. Meet our mascot's brother Blue! Brewed with 50% wheat malt and 120 gallons of blueberry juice added.

MASH MADE IN HEAVEN XL (WHITE PEACH WIT): Style: Witbier. OG: 12.4. ABV: 5.3. This unfiltered Belgian white wheat was brewed with orange peel, coriander, and 160 gallons of white peach juice!

PICK UP LIME: Style: Saison/Farmhouse Ale. OG: 13.8. ABV: 6.5. Brewed with a classic saison yeast strain to provide hints of spice among fruity esters. We then added a healthy amount of fresh lime peels into the fermenter, yielding a delightfully refreshing citrus finish.

PINK SOCK MONKEY: Style: American Pale Wheat Ale. OG: 11.9. ABV: 5.1. Who doesn't love a sock monkey? Our mascot, Citra Rose, is pink. Brewed with 50% wheat malt and then 120 gallons of raspberry juice added. Fruity, delicious, and pink!

PURPLE SOCK MONKEY: Style: American Pale Wheat Ale. OG: 12.4. ABV: 5.5. Meet our mascot's sister, Lilac! Brewed with 50% wheat malt and 120 gallons of blackberry juice added.

ROANOKE COLLAB: Style: American Pale Ale. OG: 12.4. ABV: 5.8. This light bodied, hop-centric pale ale is packed with citrus aroma and flavor. This smooth and refreshing ale is rounded out by fresh orange peels and fresh squeezed orange juice, making it an easy choice for any beer drinker.

HINTERLAND BREWERY | 511

www.hinterlandbeer.com

313 Dousman St, Green Bay, WI 54303

Founded in 1995, Hinterland Brewery has been brewing high quality, craft beers for over 22 years. From humble beginnings in a cheese factory to two decades in a meat packing plant, we are now proud to be home in a state-of-the-art brewing and production facility in the new Titledown District located just west of a certain professional football stadium. It is here that we brew a wide variety of beers—refreshing lagers, complex bourbon barrel-aged ales, and even a sour or two—we carefully package our beers in either glass bottles or cans, and proudly serve them all in a beautiful taproom and full-service restaurant.

BLACKERRY BERLINER WEISSE: Style: Berliner Weissbier. IBU: 5.0. ABV: 3.5. A truly tart Berliner. Light body, low alcohol, easy drinkability and blackberry addition make for a great summertime beer.

CITRA PALE ALE: Style: American Pale Ale. OG: 13.7. IBU: 35.0. ABV: 5.6.

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. OG: 12.4. IBU: 20.0. ABV: 5.4.

GRAND CRU 22: Style: Flanders Red Ale. IBU: 25.0. ABV: 8.0. Golden-red color. Medium body. Crystal clear. Begins with intense bourbon-oak aroma, delivering a crisp tartness, finishing with a touch of sweet.

PACKERLAND PILSNER: Style: Czech Pilsener. OG: 11.5. IBU: 19.0. ABV: 4.5.

RASPBERRY SAISON: Style: Saison/Farmhouse Ale. OG: 15.3. IBU: 30.0. ABV: 6.3.

HOP HAUS BREWING CO. | 106

www.hophausbrewing.com

231 South Main Street, Verona, WI 53593

BLACK ON BLACK 2017: Style: American Stout. ABV: 11.0. Black Friday has a different significance for Hop Haus. We celebrate family, friends and give thanks for many things. Each year we release a new barrel aged beer for you to enjoy with friends during the holiday season. This bold and rich chocolate stout was aged in bourbon and rye whiskey barrels to impart oak and vanilla flavors. Cheers!

HASHTAG HAZY: Style: New England IPA. ABV: 6.0. Well, we finally jumped on the #HazyTrain and made a #HazyIPA. We're in the middle of a #HazeCraze so we embraced the #Haze. This brew features Mosaic, Citra and Simcoe hops. Enjoy! #HazeMeBro

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!

RECREATIONAL CHEMISTRY: Style: American Double/Imperial IPA. ABV: 9.2. The second in the series, this Double IPA has: Azacca, Ekuanot, Mosaic and Simcoe hops.

SPANDEX BANDIT: Style: Belgian Golden Strong Ale. IBU: 22.0. ABV: 7.2. Hints of orange peel and hand-ground coriander round out this sassy Belgian Ale. Not quite an imperial, but not a session ale, this golden-colored gem of goodness will ignite your inner spandex bandit. Whether you're a bike path warrior or a tree-posing yogi, there's no such thing as too much spandex. Spandexers Unite!

SWEET SUNGLASSES: Style: American Blonde Ale. IBU: 18.0. ABV: 5.3. An easy-drinking, approachable and refreshing blonde ale. Summer is just a state-of-mind, and you can get there anytime. Grab your sunglasses!

ROOKIE

HOPPIN' FROG BREWERY | 110

www.HoppinFrog.com

1680 E Waterloo Rd, Akron, OH

Hoppin' Frog is the concept of owner and established brewmaster Fred Karm, who has designed and produced 22 award winning beers at the Great American Beer Festival and World Beer Cup, the two most prestigious contests in the world. Hoppin' Frog Brewery was established in 2006, and now distributes beer in 23 states and 38 foreign countries. Fred is a life-long Akron, Ohio resident, a graduate of the University Of Akron and has been a brewer of specialty beers since 1994.

B.O.R.I.S. THE CRUSHER: Style: Russian Imperial Stout. IBU: 60.0. ABV: 9.4. This Bodacious Oatmeal Russian Imperial Stout will crush you like no other! This is the

grand-daddy of all stout styles, with an intensely deep roasted and full bodied flavor. A robust hop character adds a refreshing balance.

B.O.R.I.S. THE CRUSHER ROYALE: Style: Russian Imperial Stout. IBU: 60.0. ABV: 9.4. Our award winning imperial stout aged in select Canadian whiskey barrels.

GANGSTER FROG IPA: Style: American IPA. IBU: 55.0. ABV: 7.5. Crisp and satisfying American I.P.A. with a skillfully assertive American hop aroma & flavor. Bright spicy citrus hop character up front, with a distinct orange & tropical fruit hop bouquet to add a welcome complexity & strike the perfect balance.

GRAPEFRUIT TURBO SHANDY CITRUS ALE: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 7.0. Born from European Tradition, a refreshing Grapefruit character complements the light malt flavor of this easy drinking favorite. Grapefruit Turbo Shandy Citrus Ale is the perfect beer to share any time come rain or shine!

INFUSION A: PEANUT BUTTER CHOCOLATE COFFEE PORTER: Style: American Porter. IBU: 26.0. ABV: 6.2. The perfect balance of peanut butter flavor nestled in notes of chocolate.

KILLA VANILLA EXTRAORDINARY IPA: Style: American IPA. IBU: 55.0. ABV: 7.5. American IPA with real Madagascar vanilla beans added

LEMON LIME TURBO SHANDY CITRUS ALE: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 7.0. Crisp and inviting lime character adds a tasty pizzazz to the refreshing lemon and light malt of our Turbo Shandy. A sub-tropical delight that's full of flavor, yet tastefully balanced!!!

T.O.R.I.S. THE TYRANT TRIPLE OATMEAL-IMPERIAL STOUT: Style: Russian Imperial Stout. IBU: 65.0. ABV: 13.8. This tyrannical triple oatmeal imperial stout is nothing more than complete satisfaction for the true stout lover! Big and bold flavors of roasted malts, hints of dark espresso and stone fruits are nestled in this rich and velvety stout!

IMPERIAL OAK BREWERY | 102

www.imperialoakbrewing.com

501 Willow Blvd, Willow Springs, IL 60480

A small (7 bbls) brewery in the Western Suburbs of Chicago that focuses on variety. We tap new beers every week so that each time you come there's something new to try. We do a lot of barrel aging and have BA beer releases every month. We also have a dedicated wild/sour space where we produce our Savage Oak line of wild and sour beers.

ADMIRAL ACKBEER- COCO/PECAN: Style: Dubbel. OG: 1.067. IBU: 20.0. ABV: 7.6. SRM: 19.0. It's a Trap! -pist Style Dubbel with Cocoa nibs and toasted Pecans added.

BLANC- STRAWBERRY: Style: Berliner Weissbier. OG: 1.04. IBU: 1.0. ABV: 5.0. SRM: 3.0. Brettanomyces Berliner Weisse with Strawberry added to the fermenter.

GOLD: Style: Lambic-Unblended. OG: 1.06. IBU: 3.0. ABV: 7.0. SRM: 4.0. Lambic inspired Sour Golden Ale aged for over a year in Oak barrels.

KAISER- CUCUMBER/WATERMELON: Style: Keller Bier/Zwickel Bier. OG: 1.05. IBU: 18.0. ABV: 5.0. SRM: 3.0. Kölsch with Cucumber and Watermelon added to the fermentor.

QUIET GIANT- COCO/VANILLA: Style: American Double/Imperial Stout. OG: 1.135. IBU: 90.0. ABV: 14.0. SRM: 60.0. Aged for a year in Bourbon barrels with Cocoa nibs and Madagascar Vanilla Beans added.

QUIET GIANT- TWO YEAR: Style: American Double/Imperial Stout. OG: 1.135. IBU: 90.0. ABV: 14.0. SRM: 60.0. Aged for two years Bourbon barrels.

SUNRISE WIT: Style: Witbier. OG: 1.05. IBU: 14.0. ABV: 5.4. SRM: 3.0. Belgian Style Wit with a bit of Pomegranate added to the fermenter.

INDEED BREWING CO. | 126

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

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

B-SIDE PILS: Style: German Pilsener. IBU: 45.0. ABV: 5.4.

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

GO HALFSIES: Style: Munich Helles Lager. IBU: 17.0. ABV: 3.5.

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

MIMOSA SHENANIGANS: Style: American Pale Wheat Ale. IBU: 14.0. ABV: 5.0. Our Summer Ale infused with Mango Lemonade and a blend of citrus zest

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.

WOODEN SOUL: CHERRY DUST: Style: Mixed-Fermentation Sour. OG: 14.0. IBU: 12.0. ABV: 5.4. SRM: 12.0. Cherry Wood-Aged Red Ale

WOODEN SOUL: LA PECHE MODE: Style: Mixed-Fermentation Sour. ABV: 7.0.

ISLAND ORCHARD CIDER | 112

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 -750ML BOTTLES: 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. Update.

APPLE GINGER CIDER-750ML BOTTLES: Style: Cider. ABV: 6.9. Full bodied. Dry, round and robust. Island Orchard Oak Aged Cider is created by aging our Brut Apple Cider in French oak for an additional three months to deliver a mellow richness. The tannins from the oak add depth and body with a slight drying quality on the palate.

APPLE LAVENDER CIDER-750ML BOTTLES: Style: Cider. Medium body, light astringency. Dry with a balance of fruit and tartness. Island Orchard Brut Cider is an unpretentious and simple expression of the fruit and the yeast it was fermented with. We blend a variety of cider apples to achieve an earthy, aromatic balance.

BRUT APPLE CIDER 750'S: Style: Cider. ABV: 6.9. Made with traditional apple cultivars. Full bodied. Dry, round and robust. Island Orchard Oak Aged Cider is created by aging our Brut Apple Cider in French oak for an additional three months to deliver a mellow richness. The tannins from the oak add depth and body with a slight drying quality on the palate.

HOPPED BRUT APPLE CIDER OR HERBACEOUS BEAST-750ML BOTTLES: Style: Cider. ABV: 7.0. Hopped Brut Apple Cider is a small batch bottling from the 2015 harvest. Cold hopped with glorious Door County Cascade Hops for a bitter kick, it

then goes through a secondary fermentation in the bottle to produce a lively, frothy effervescence. Bottle Conditioned.

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

JACOB LEINENKUGEL BREWING CO. | 924

www.Leinie.com

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

Established 1867. The Jacob Leinenkugel 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!

GRAPEFRUIT SHANDY (AMERICAN PALE WHEAT ALE) ABV: 4.2% IBUs: 11.0 A traditional shandy is beer mixed with a little something extra, like lemonade, soda or ginger ale. Leinenkugel's® Grapefruit Shandy is our take on this tradition. Each batch begins with our traditional weiss beer. We then combine it with natural white grapefruit flavor that adds a note of fresh-cut citrus, because here refreshment is our greatest natural resource.

SUMMER SHANDY (AMERICAN PALE WHEAT ALE): ABV: 4.2% IBUs: 13.0 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.

HONEY WEISS: ABV: 4.9% IBUs: 13.0 A Kristalweizen with Honey. Select Pale and Wheat malt, Cluster hops and a hint of real Wisconsin honey give this Kristalweizen a clean crisp taste. Silver Award winner for American-Style Wheat Beer at the 2000, 2004, and 2006. World Beer Cup and Gold Award winner in the same category at the 2002 World Beer Cup. Winner of the 1998 Silver medal for American-Style Wheat Ale or Lager at the 1998 Great American Beer Festival.

LEINENKUGLE ORIGINAL (AMERICAN PALE LAGER): ABV: 4.7% IBUs: 17.0 We've been perfecting our craft since 1867 when Jacob Leinenkugel founded the Jacob Leinenkugel Brewing Company. Over 150 years and 6 generations later, we're still proudly brewing our award-winning Leinenkugel's Original, a classic American Pilsner, just as we did in 1867.

SUNSET WHEAT: ABV: 4.9% IBUs: 13.5 Our award-winning Belgian-style witbier, Leinenkugel's® Sunset Wheat will give you notes of orange and blueberry, and a tart, citrusy finish. Top it with an orange wheel to add another note to the aroma and settle in for a sudsy sunset. Winner of the 2006 Silver Medal at the Great American Beer Festival® and 2006 Bronze Award at the World Beer Cup® in the Herb and Spice category.

OKTOBERFEST: ABV: 5.1% IBUs: 20.0 Märzen-Style Bier. Our traditional Märzen-style bier 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 (AMERICAN PALE ALE) ABV: 5.6% IBUs: 38.0

KARBEN4 BREWING | 901

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.

DOUBLE HOPPED FANTASY FACTORY: Style: American IPA. IBU: 65.0. ABV: 6.3.

Double-ouble down-own, and dial-ial it it up up up!!! We spun clean the original Fan-

tasy Factory and then gave this princess a week-long second dry hop bath for some crazy punchy tropical hop waves.

FANTASY FACTORY: Style: American IPA. OG: 1.061. IBU: 65.0. ABV: 6.3. SRM: 7.0.

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

JOHNNY APPLESAUCED (BARREL-AGED WITH FRUIT): Style: Märzen/Oktobertfest. ABV: 8.6. We stuck our Oaktober Ale in a bourbon barrel with apple concentrate and let nature run its course....

NEW ENGLAND IPA (NAME TBD): Style: American IPA. Hazy AF. Super good AF. Drink it AF.

OAKTOBER ALE: Style: Märzen/Oktobertfest. This ale combines a whiskey-soaked blend of French and American oak with malt profile boasting of toffee and freshly baked bread. Fight the urge to jump in a pile of leaves.

WILD FANTASY FACTORY: Style: American Wild Ale. IBU: 65.0. ABV: 6.3. In our first funkified collaboration we brewed Fantasy Factory wort and handed it off to the Funk Factory crew to work their micro-magic with 2 strains of crazy critters.

KUHNHENN BREWING | 904

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

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

COUNT DOWN TO BLISS- SEE OUR BOOTH SIGN FOR TIMES WE ARE RELEASING THESE VERY SPECIAL BEERS!: Barrel aged Oud Bruin, Blueberry Eisbock, Bourbon Barrel aged 4th Dementia

DRIPA (DOUBLE RICE IPA): Style: American Double/Imperial IPA. OG: 1.086. ABV: 9.5. SRM: 2.0. DRIPA won a Gold Medal in the IPA category at the 2012 World Beer Cup, the biggest commercial beer competition in the world. Huge citrus hop character in the aroma is followed by a medium-high bitterness, balanced surprisingly well with cereal malty notes. The signature of this beer is the dry snap at the finish, thanks to a very time consuming cereal decoction mash using American long-grain rice.

DO YOU SEE HAZE?: Style: New England IPA. IBU: 36.0. ABV: 6.4. SRM: 4.0. Hazy golden naked oat and wheat IPA made with copious amounts of Azacca, Citra, and Mosaic hops

IMMORTAL UNDEAD CHERRY PERRY MEAD: Style: Mead. ABV: 10.0. Orange blossom honey blends perfectly with rich, yet soft, pear and assertive cherries. It is sweet up front with layers of fruit in the middle. The finish is tart with a soft carbonation. In the land of the Undead, there is but one Immortal!

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.

SIMCOE SILLY: Style: Belgian Strong Pale Ale. ABV: 8.5. Belgian strong ale hybrid combining the tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, and orange peel. Pilsen malt and unmalted wheat make up the mash. The special Belgian ale yeast strain produces esters of banana, with bubblegum and clove aromas for a rich distinct character. (Michigan Beer Cup silver medal) OG 1.096.

WHITE DEVIL: Style: Witbier. IBU: 8.0. ABV: 9.0. SRM: 4.0. 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.

LAFAYETTE BREWING CO. | 326

www.lafayettebrewingco.com

622 Main St, Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 126-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we'll produce about 800 barrels of hand-crafted 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!

BIG BORIS BARLEYWINE (1999): Style: American Barleywine. IBU: 60.0. ABV: 10.5.

FRUIT JUICY IPA: Style: New England 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.

IRISH CREAM PORTER: Style: English Porter. IBU: 25.0. ABV: 5.3.

LAGUNITAS BREWING CO. | 420

www.lagunitas.com/taproom/chicago

607 W 17th St, 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!

FIKA FUSION: Style: American Blonde Ale. ABV: 5.5. With coffee, lactose, cinnamon & cardamom.

FARMHOUSE SOUR: Style: Mixed-Fermentation Sour. ABV: 7.5.

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.

SUMPIN EASY: Style: American Pale Ale. OG: 1.05. IBU: 50.8. ABV: 5.7. A healthy dose of 2-row malted barley, a bit of wheaty-esque-ish-ness and loads of Ekuanot hops to create a super smooth and velvety ale with a fruit and resin-y- finish like biting into a freshly picked peach. Easy!

ROOKIE

LAKE MONSTER BREWING | 429

www.lakemonsterbrewing.com

550 Vandalia St #160, St Paul, MN 55114

At Lake Monster Brewing we aim to make unique versions of classic beer styles, putting our own subtle twist on the flavors craft beer drinkers have come to love. Ranging from esoteric to approachable, subtle to over-the-top, our beers adhere to the philosophy that there is always more to be

discovered. Come check out our brewer/taproom in St. Paul, MN to try our constantly rotating selection of specialty beers!

BLACKBERRY SOUR: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 6.2. SRM: 14.0. A sour red ale base with blackberry. Mixed lacto and brett fermentation makes this a funky/fruity delight

BLOOD ORANGE IPA: Style: American IPA. OG: 1.064. IBU: 60.0. ABV: 6.5. SRM: 6.0. We constructed this seasonal IPA to be balanced and fruit forward. It has a creamy body from the substantial use of oats in the grist combined with a pungent tropical hop aroma. But we thought, why stop there? A dose of Blood Orange fruit in the fermenter pushes the citrus notes over the top.

BLOOD ORANGE IPA 2X DRY HOPPED WITH CITRA: Style: American IPA. OG: 1.064. IBU: 60.0. ABV: 6.5. SRM: 6.0. **RA TENT** Our Blood Orange IPA with extra Citra hops in the cask. Bursting with tropical and citrus hops, this IPA gets more flavor from Blood Orange fruit and orange peel.

BOURBON BARREL BARLEYWINE: Style: English Barleywine. IBU: 60.0. ABV: 10.5. SRM: 16.0. A bourbon barrel aged version of our Anniversary Barleywine from 2016.

CALHOUN CLAW PILSENER: Style: Czech Pilsener. OG: 1.054. IBU: 40.0. ABV: 5.4. SRM: 3.0. Inspired by the classic lagers of Bohemia, our Pilsener has a crisp body balanced by a quick snap of refreshing bitterness. Brewed with a blend of Czech and American hops, this beer is full of flavor but still easy drinking.

EMPTY ROWBOAT IPA: Style: American IPA. OG: 1.065. IBU: 80.0. ABV: 6.9. SRM: 10.0. Brewed for the hop-head in all of us, our India Pale Ale is made with the finest American malts and a unique blend of classic and new American hops. It has a firm bitterness, intense citrus-hop aroma, and enough flavor to knock you overboard.

MURMUR MILK STOUT W/ CACAO AND VANILLA BEAN: Style: Milk/Sweet Stout. IBU: 30.0. ABV: 6.0. SRM: 40.0. A dark roasty ale with notes of chocolate and coffee, infused with Cacao nibs and Vanilla Bean.

LAKEFRONT BREWERY | 430

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI 53212

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

30TH ANNIVERSARY BOURBON BARREL AGED EISBOCK: Style: Eisbock. ABV: 11.16.

BLACK FRIDAY VINTAGE RESERVE XXX: Style: Russian Imperial Stout. IBU: 43.0. ABV: 16.8.

BRANDY BARREL AGED IMPERIAL PUMPKIN ALE (2015): Style: Herbed/Spiced Beer. IBU: 20.0. ABV: 13.4.

BREWER'S SERIES: BELGIAN QUAD: Style: Quadrupel (Quad). ABV: 10.0.

DOUBLE BARRELED RENDEZVOUS: Style: Bière de Garde. ABV: 9.0. **RA TENT**

FIRKIN ELEPHANT EARS ALE: Style: American Blonde Ale. ABV: 5.0.

LAKE TO LAKE KELLERBIER (GREAT LAKES & LAKEFRONT COLLABORATION): Style: Keller Bier/Zwickel Bier. IBU: 20.0. ABV: 5.0.

MY TURN: ARTURO MEXICAN ALE: Style: Kölsch. IBU: 16.0. ABV: 5.0.

OKTOBERFEST LAGER: Style: Märzen/Oktoberfest. IBU: 14.0. ABV: 5.8.

POLKA INCIDENT: Style: American Double/Imperial IPA. IBU: 60.0. ABV: 8.2.

SHOP AZACCA IPA: Style: American IPA. IBU: 45.0. ABV: 7.0.

LIFT BRIDGE BREWING CO. | 502

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.

BRANDY BARREL AGED COMMANDER: Style: English Barleywine. IBU: 29.0.

ABV: 10.0. Our English-Style Barleywine ale brewed with an excessive malt bill and subtle, sweet cardamom. This specialty brew was aged in brandy barrels. It's bold, complex flavor reaches heights measured only by the building of its namesake.

FARM GIRL SAISON: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 5.5. SRM: 5.0. One of the owners wives requested an easy drinking session beer that could be enjoyed year round and the name is attributed to her 'Farm Girl' heritage as well as the heritage of the style. This pale golden, Belgian-influenced ale is for everyone: Farm Girl, wannabe Farm Girl. In the Belgian Farmhouse tradition, this brew has a dry malt finish and a spiciness that only Belgian yeasts can create. Smooth and well rounded... this one can please anyone in any situation, whether you are on the water, in the sun, or hiding from winter's chill. Available year round.

HOP DISH IPA: Style: American IPA. IBU: 85.0. ABV: 6.5. 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 (NA): 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. IBU: 15.0. 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.

MINI DONUT CREAM SODA (NA): Lift Bridge Soda Co. debuts the second soda in its sweet lineup of carbonated drinks. The creamy, cinnamon profile is reminiscent of their wildly popular Minnesota State Fair staple, the Mini Donut Beer. Take a trip down memory lane with this frothy, non-alcoholic treat!

LOGBOAT BREWING | 322

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

ALIEN GOLD: Style: Belgian Golden Strong Ale. ABV: 8.5. Red Wine Barrel Aged Golden Ale

BOBBER: Style: American Pale Lager. IBU: 15.0. ABV: 5.0.

HALLER TANG: Style: American Pale Ale.

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

YEAH BUOY: Style: American Pale Lager. ABV: 6.0. A collaboration with 4 Hands Brewing Co. Yeah Buoy is an India Pale Lager, brewed with German Pilsner malt and the iconic American hops, Cascade, Amarillo, and Simcoe.

LUCETTE BREWING CO. | 514

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 12 oz 6 pack and 12 pack cans.

FRENCH CONNECTION: Style: Bière de Garde. OG: 17.0. IBU: 22.0. ABV: 7.2. A "keeping beer" traditionally brewed in the northern region of France in farmhouses during the spring to avoid the unpredictability of the summer production season. This beer has a prominent malty sweet aroma accented by subtle caramel notes with earthy connotations from the yeast. Expect this beer to have a medium body with a silky sweet mouthfeel that finishes dry.

HIPS DON'T LIE BAVARIAN-STYLE WEISSBIER: Style: Hefeweizen. OG: 15.0. IBU: 20.0. ABV: 6.2. Hips Don't Lie is a slightly bigger interpretation of a traditional German wheat beer featuring a refreshing light body with a crisp, dry finish. A high proportion of malted wheat lends a round, pasta-like character that is complemented by a delicate balance of clove-like phenolics, banana esters and just a hint of sulfur from the classic German weissbier yeast strain. Rose hips give this beer a subtle

floral note while the clover honey lends to the dryness in the finish. Hips Don't Lie is big enough to be full-flavored but refreshing enough to warrant another taste.

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

THE FARMER'S DAUGHTER: 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.

MAD ANTHONY BREWING CO. | 320

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

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

AUBURN LAGER: Style: American Amber/Red Lager. OG: 12.5. IBU: 21.0. ABV: 4.6. The Auburn Lager is an American Style Amber Lager with a rich, malty, slightly sweet flavor and a refreshing hop crispness.

DO YOU LIKE PINA COLADAS?: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 5.5.

RA TENT Check us out at the Real Ale Tent for a special Madbrew Firkin. Pine-apple Kettle Sour with Coconut and Cherries. Don't get caught in the rain and try it today!

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

HEFEWEIZEN: Style: Hefeweizen. IBU: 30.0. ABV: 5.5. It's hot outside. You are hot.

This is a hefeweizen. You drink those when you are hot and it's hot and you need something that isn't. Damn....that's refreshing! Is your name Jeff? Maybe it's a Jeffeweizen? Need to settle a competition? Drink a Ref-eweizen. Is your name Stephanie? Meet this Stepheweizen.

MOSAIC MOON DIP: Style: American Double/Imperial IPA. 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!

PINEAPPLE TART: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 4.7. This ale goes through our special "kettle souring" process creating a mouth puckering light bodied ale. Sweetness is then reintroduced to the beer in the form of 300 lbs. of fresh, sweet pineapple.

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.

STRAWBERRY MILKSHAKE IPA: Style: American IPA. IBU: 45.0. ABV: 7.0. Ever wonder why there are soooo many boys in your yard? It might be this Strawberry Milkshake IPA. Mosaic hops and Strawberries make this a favorite summertime IPA creamsicle.

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.

MARK TWAIN BREWING CO. | 314

www.marktwainbrewery.com

422 N Main Street, Hannibal, MO 63401

Located across the street from the home of the legendary Mark Twain in an old Model T manufacturing facility, Mark Twain Brewing is historical to its core. Each of their five year-round brews and seasonals are named after one of Twain's tales: Huck Finn's Habanero Apricot Wheat, Halley's Blueberry Saison, King Arthur's Court Imperial IPA and Clemens' Kölsch, just to name a few. As a bonus, the space boasts killer views from their second floor balcony, which overlooks the Mississippi River.

CLEMENS' KÖLSCH: Style: Kölsch. IBU: 22.0. ABV: 4.4. German-Style Kölsch

HUCK'S HABANERO APRICOT WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0.

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

RAZZLE DAZZLE: Style: Saison/Farmhouse Ale. IBU: 18.0. ABV: 7.0. Saison with 126 pounds of raspberries.

METROPOLITAN BREWING | 512

www.metrobrewing.com

3057 N Rockwell St, Chicago, IL 60618

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

DYNAMO COPPER LAGER: Style: Vienna Lager. OG: 14.2. IBU: 29.0. ABV: 5.8. SRM: 7.3.

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

FLYWHEEL PILSNER BIER: Style: German Pilsener. OG: 13.2. IBU: 40.0. ABV: 5.7. SRM:

3.5. Our take on Pilsner features a mild, bready malt sweetness and crisp hop flavors. Drink only if you enjoy bombastic celebrations of singing voices and clamoring mugs. Prosit this.

HELIOSTAT ZWICKEL LAGER: Style: Keller Bier/Zwickel Bier. OG: 12.5. IBU: 45.0.

ABV: 5.3. SRM: 3.2. Raw beer straight from our fermentation vessel to your face hole. Enjoy the extra vitamin B. You'll need it.

JET STREAM WHEAT BIER: Style: American Pale Wheat Ale. 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 woodsy and earthy complement 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 KÖLSCH: Style: Kölsch. OG: 11.8. IBU: 23.0. ABV: 5.3. SRM: 2.8. 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.

MAGNETRON SCHWARZBIER: Style: Schwarzbier. OG: 13.2. IBU: 30.0. ABV: 5.2. SRM:

21.0. Schwarzbier, the blackest of lagers. This is the one you pull out when you have a fucking point to make about the diversity of lagers. Magnetron is malty, medium-bodied, and gently hopped. The magic of lagering makes this brew rich, but mild and well-balanced. Expect flavors of bittersweet chocolate and coffee, and a gorgeous, dry finish.

SCHWARZ & STORMY: Style: Schwarzbier. OG: 13.1. IBU: 30.0. ABV: 5.2. SRM: 21.0. **RA**

TENT Cask conditioned Schwarzbier with lime zest and ginger. A beer brewer's version of the Dark and Stormy cocktail.

MICKEY FINN'S BREWERY | 413

www.mickeyfinnsbrewery.com

345 N. Milwaukee Ave., Libertyville, IL 60048

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar, and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

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

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

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

SOMMERLICH SUMMER LAGER: Style: American Pale Lager. ABV: 5.2.

MIKERPHONE BREWING | 328

www.mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

Craft beer inspired by music.

BARREL-AGED SOFTLY SPOKEN LIES: Style: American Double/Imperial Stout. ABV: 12.0. Double Milk Stout w/ Cinnamon, Vanilla and Cocoa Nibs aged in Heaven Hill Barrels

BARREL-AGED VELVET COFFEE GROUND: Style: Oatmeal Stout. ABV: 11.0. Triple-Infused Coffee Oatmeal Stout aged in Buffalo Trace barrels

CHICKEN N WAFFLES N BEER: Style: American Double/Imperial Stout. ABV: 10.0. Imperial Stout brewed w/ Fried Chicken, Maple Syrup, Waffles and Ghost Peppers

IMPERIAL SMELLS LIKE BEAN SPIRIT HAZELNUT: Style: American Double/Imperial Stout. ABV: 10.5. Imperial Breakfast Stout w/ Coffee, Maple Syrup and Hazelnuts

KATY CHERRY: Style: Berliner Weissbier. ABV: 5.25. Berliner Weisse w/ Cherries and Limes

LIFE BY THE DROP: Style: American IPA. ABV: 6.0. Sour IPA w/ Lemongrass and Lemondrop Hops

PUNCH ROCK PRINCESS: Style: American Double/Imperial IPA. ABV: 8.0. Tropical Punch-Inspired Double IPA w/ El Dorado and Azacca Hops

SAY UHH!: Style: American Double/Imperial IPA. ABV: 8.5. Double Dry-Hopped Double IPA.

ROOKIE

MISBEEHAVIN' MEADS | 913

www.misbeehavinmeads.com

65 Franklin St., Valparaiso, IN 46383

Making the mead that makes the whole world sing. Not sucking since 2015ish.

BAD HUMOR: Style: Mead. ABV: 10.0. **GLUTEN-FREE** I made this effervescent, semi-sweet mead with orange blossom honey, orange juice, orange zest and vanilla beans

PISTACHIO DELIGHT: Style: Mead. ABV: 12.5. **GLUTEN-FREE** Inspired by the dessert salad of the same name, this sweet mead is composed of pineapples, white grapes, orange blossom honey, pistachios and marshmallows.

PRICKLY PARE: Style: Cyser. ABV: 6.5. **GLUTEN-FREE** We made this sparkling wine with apples, pears and prickly pears, which is the fruit of cactus plants.

WITH A BASEBALL BAT (CONCORD GRAPE): Style: Mead. ABV: 12.5. **GLUTEN-FREE** It's peanut butter jelly time! This sweet mead leads off with a big smack

of peanut butter before sliding into concord grape jelly notes. Long, long finish reminiscent of PB&J.

WITH A BASEBALL BAT (STRAWBERRY): Style: Mead. ABV: 13.5. **GLUTEN-FREE** It's peanut butter jelly time! This sweet mead leads off with a big smack of peanut butter before sliding into strawberry jam notes. Long, long finish reminiscent of PB&J.

MISSOURI BEER COMPANY | 229

www.mobeerco.com

22 W Industrial Dr, O'Fallon, MO 63366

Missouri Beer Company is all about people and beer - it's the perfect combination. Whether putting the finishing touches on a batch or talking to folks about beer, we're as committed to exceptional and unique craft beers as we are to building relationships. Because when it comes down to it, relationships are the greatest thing we can ever have. And for us those relationships start with our beers and our crew.

ENGLISH DARK MILD: Style: English Dark Mild Ale. OG: 6.0. IBU: 12.0. ABV: 3.8. A English style session Beer

FRIENDS IN MO PLACES: Style: American IPA. OG: 16.0. IBU: 35.0. ABV: 6.5. A New England Style Rye IPA brewed in collaboration with Friendship Brewing

KÖLSCH: Style: Kölsch. OG: 10.0. IBU: 19.0. ABV: 4.5. SRM: 3.0. A German Ale

MANGO HIBISCUS PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 5.5. American Pale Ale brewed with Mango and Hibiscus

RED RYE IPA: Style: American IPA. OG: 14.0. IBU: 65.0. ABV: 6.0. An American Red IPA brewed with Rye.

MKE BREWING CO. | 903

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. Saison brewed with Meyer Lemon Peel, Belgian Rock Sugar, Belgian Yeast

HOP FREAK DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 8.7. A collaboration with Milwaukee's own Rishi Tea, this IPA is infused with Organic Jasmine Tea, lending it a sweet, floral aroma. Strong citrus notes come from the generous amount of American hops. Hop Freak was born big and bitter but a sizeable malt bill adds balance to this beast.

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

MKE IPA: Style: American IPA. IBU: 60.0. ABV: 5.5. Citra and Mosaic hopped IPA. Aroma and flavors of tropical fruit, grapefruit and lychee meld with a light malt for a balanced and refreshing IPA

O-GII IMPERIAL WIT: Style: Witbier. OG: 19.5. IBU: 25.0. ABV: 9.2. Everything you are looking for in a Belgian Wit beer, orange peel, coriander, fresh cut ginger. Then we take it a step further and infuse with a blend of Rishi Green Tea. Created by our own Kurt Mayes, O-Gii is a collaboration with Milwaukee's own Rishi Tea, infusing Asian character to this monster wheat beer. The name is a nod to the brewing abbreviation for Original Gravity. Enjoy this monster fusion of balance and aggression.

OUTBOARD CREAM ALE: Style: Cream Ale. IBU: 14.0. ABV: 5.0. A very slight hop presence helps round out this simple but refreshing beer.

PASSION FRUIT TANGERINE IPA: Style: American IPA. Special R&D release from our Brewer's Day Off Series

WEEKEND AT LOUIE'S TEA-INFUSED AMBER: Style: American Amber/Red Ale. IBU: 18.0. ABV: 4.25. We created a summer sessionable batch of Louie's Demise and added a bunch of Rishi's Organic Blueberry Rooibos and Hibiscus Tea blends to our secondary fermentation vessel. It has a blueberry and strawberry nose with a slight malty aspect. Hints of Caramel, and Munich malts come out as the beer warms. The flavors are subtle with the Hibiscus at the forefront of the pallet. The tea blends add a smooth but tart finish to this beer.

MOBCRAFT BEER | 303

www.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.

SOUR ON THE VINE: American Wild Ale: B Style: barrel aged sour. ABV: 6. blended with crushed grapes. A unique blend of sour tartness, wood, barley, grapes and time come together for a unique experience. Sour on the Vine pours a deep purple.

ODDBALL: ABV: 4.5. IBU: 20 KölschOddball 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.

BAT\$HIT CRAZY: Style: American Brown Ale. ABV: 65.6. IBU: 20. SRM: 44.8

SENIOR BOB: ABV: 6 8.7. IBU: 15.8. Cream Ale.n Imperial Cream Ale brewed with Agave nectar and aged in Tequila Barrels

EXISTENCE RASPBERRY: Mixed-Fermentation Sour. ABV: 10 A Belgian-Style Sour Ale aged in American and French oak with Brettanomyces and Lactobacillus then refermented with raspberries.

SOUR SUPPORT: American Wild Ale. ABV: 6 6.American Sour ale aged in oak barrels

HOPPY HOPPY PANTS PANTS DOUBLE IPA: American Double / Imperial IPA. ABV: 6

MOTHER'S BREWING CO. | 609

www.mothersbrewing.com

215 S Grant Ave, Springfield, MO 65806

Mother's Brewing Company brews beer the only way we know how: with a mother's love. A love that begins on streets that we walk between pubs. A love found in centuries of brewing tradition. A love in mastering and then reinventing those traditions. A love felt in every palm-searing high five delivered across the bar. In laughter over a shared six-pack. In a meal elevated by a perfectly paired beer. In the hair of the dog the morning after. From our brewhouse to your backyard, we infuse everything that we are into every drop of your beer. We believe in love. We brew love. In downtown Springfield, Missouri.

\$'MORE MONEY \$'MORE PROBLEMS: Style: American Double/Imperial Stout. IBU: 53.0. ABV: 13.8. Imperial Oatmeal Pastry Stout with Davao Chocolate, Madagascar Vanilla Beans, Ceylon Cinnamon, and natural toasted marshmallow flavor

AMARO GRIND: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 11.0. American Imperial Stout aged in Caffe Amaro barrels from J. Reiger & Co. in Kansas City with cold brewed Guatemalan coffee added

DOOZY: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 9.0. Imperial IPA aged on American White Oak with Galaxy, Citra, and Lemondrop hops

MILF: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 11.0. American Imperial Stout aged in a blend of Bourbon, Rye Whiskey, Rum, and Brandy barrels

SUNSHINE CHUGSUCKLE: Style: New England IPA. IBU: 15.0. ABV: 6.5. New England IPA with a bright citrusy hop profile dominated by Citra hops

TART PEACH: Style: Berliner Weissbier. IBU: 12.0. ABV: 5.0. German Berliner Weiss with 30 lbs per barrel of fresh Missouri peaches.

NEBRASKA BREWING CO. | 624

www.nebraskabrewingco.com

6946 S. 108th Street, La Vista, NE 68128

Established in 2007, Nebraska Brewing Company is Sarpy County's first and only dual facility with a brewpub in Papillion and a production and packaging brewery in La Vista. Long a dream, Nebraska Brewing Company is locally owned and operated by husband and wife team Paul and Kim Kavulak. Supported by a talented brewing staff led by Tyson Arp, Overlord of Brewing and many loyal beer lovers, the brewpub and our newly opened production and packaging brewery offers an award winning line sure to please every palate. Small, independent, and pushing the envelope.

CARDINAL PALE ALE: Style: American Pale Ale. IBU: 42.0. ABV: 6.0.

EOS HEFEWEIZEN: Style: Hefeweizen. IBU: 13.0. ABV: 5.2.

HOP GOD: Style: American Double/Imperial IPA. IBU: 108.0. ABV: 9.8. A beautiful golden crossbreed of a Belgian Tripel and a West Coast IPA. A remarkable explosion on the palate with spiciness, tropical fruit, and a firm citrus bitterness that will leave you begging for more! Aromas of grapefruit, citrus, and piney hops & tastes on the palate that tend toward pineapple, mango, and sweeter fruits. Hopped with Warrior, Chinook, Centennial, and Cascade hops. A big beer that was inspired by the West Coast-yet brewed by a Midwestern brewery not content with the status quo.

M.O.A.B. (MOTHER OF ALL BETTYS): Style: American Double/Imperial Stout. IBU: 75.0. ABV: 12.7. This beer takes "Betty" to a whole new level. In brewing this monster Imperial Stout, we've used twice as much grain and double mashed it. This beer gets all its stickiness, sweetness, and alcohol from the malt-not from any extra sugar additions. We then add an aggressive amount of Warrior hops to balance the sweetness of all that malt! Finally, we aged this beer for 6 months in a careful blend of 4 different American craft bourbon barrels.

MELANGE A TROIS: Style: Belgian Pale Ale. ABV: 10.0. Our first beer in the Reserve Series, Melange A Trois begins with a wonderfully big Strong Belgian-Style Blonde Ale and moves into the extraordinary category through an additional 6 month French Oak Chardonnay Wine Barrel maturation. The essence of Chardonnay permeates while a subtle sweetness remains from the Ale itself. Oak tannins combine to create a fascinating mesh of dry, sweet, and wine-like character. One of our favorites! Gold Medal Winner (Wood & Barrel Aged Strong Beer) 2011 Great American Beer Festival!

TACOVEZA: Style: American Adjunct Lager. IBU: 9.0. ABV: 4.4. A thirst quenching light lager inspired by the finer pale lagers of Mexico. Flaked maize compliments our 2-row barley malt to help keep this beer dry and refreshing while lending its own subtle flavor to the beer.

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-Founder 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!

25TH ANNIVERSARY: Style: Quadrupel (Quad). OG: -1.0. ABV: 11.5. German & English Malted Barley, Caramel & Raisin Notes, Australian Hops, and Belgian Yeast. Rested in Brandy Barrels, Subtle Cinnamon and Clove, WI Maple Syrup, and Belgian Candy Sugar

CHAMP ROUGE: Style: Lambic-Fruit. Spontaneously fermented with New York Rougeon grapes.

KRIEK: Style: Lambic-Fruit. Our Wisconsin Kriek boasts Door Co. cherries, three-year-old hops and Wisconsin wheat. Spontaneously coolship soured for citrusy farmhouse funk aged in oak vats.

MOON MAN: Style: American Pale Ale. Moon Man is a seriously cool cat. Always comfortable in his own skin, he never tries too hard. So cool we named our “no coast” pale ale after him. You hold a session beer with a bright bold blend of five hops that flirt obligingly with the smooth malty backside. Don’t let this one lay around it is brewed to be enjoyed today. Bold and engaging without pretense, because in Wisconsin you do not have to be extreme to be real, just be.

RASPBERRY TART: Style: Lambic-Fruit. Treat yourself to a rare delight. The voluminous raspberry bouquet will greet you long before your lips touch your glass. Serve this Wisconsin framboise very cold in a champagne flute. Then hold your glass to a light and enjoy the jewel-like sparkle of a very special ale. Oregon proudly shares their harvest of mouth watering berries, which we ferment spontaneously in large oak vats. Then we employ Wisconsin farmed wheat and year old Hallertau hops to round out this extravaganza of flavor.

SCREAM IIPA: Style: American Double/Imperial IPA. IBU: 84.0. ABV: 9.0. Scream pierces reality, effortlessly slicing our sky. He flies over the Brewery just as Old Abe circled over Wisconsin’s 8th Infantry during the Civil War. He calls us to something bigger. Scream boast an inspired 85 IBUs that reverberate cleanly through this IIPA. New Glarus Brewery grown estate hops join other Wisconsin grown hops to dominate this brew from Kettle Boil to Dry Hopping. You hold a deceptively seductive Original Gravity of 20.9 degrees Plato following the always 100% naturally bottle conditioned fermentation. Luscious Wisconsin grown and malted barley along with English Maris Otter malt is the bold heart of this lustful sensory enchantment. Surrender is inevitable so enjoy today.

STAGHORN: Style: Märzen/Okttoberfest. 100% Natural - great Midwestern and European Malts, the world’s most expensive hops, fresh yeast from Germany, and clear Wisconsin water make our Staghorn Oktoberfest “Wisconsin’s Real Red.” You will find absolutely no additives, preservatives or artificial agents of any kind in this bier. Staghorn is brewed using the time honored methods to release the smooth flavor of our roasted malts. This Oktoberfest combines a smooth amber body with a clean, crisp finish. Be sure to hold this one up to the light of any harvest moon and enjoy “Wisconsin’s Real Red.” Vielen Dank!

STONE SOUP: Style: Abbey Ale. ABV: 5.3. Who is qualified to judge one's contribution? Is it the pure Wisconsin barley malt or shall credit be given to traditional German and English hops? Maybe it is the Belgian Monastic yeast or the Brewer's tender care? Combined, this is a sophisticated Abbey style ale. Both elegant and drinkable this ale is cleanly aromatic with spicy notes of clove and ginger. Crisp and fragrant up front while gracefully sliding into warm malt notes at the finish. Fermented naturally in this bottle, the beer in your hand is a living testament to the value of many working together to create something bigger than the individual parts. Moving a mountain begins with a single stone. Cheers, Daniel and Deborah Carey

STRAWBERRY RHUBARB: Style: Fruit/Vegetable Beer. ABV: 4.0. Teased from the loam by the kiss of the Sun. Mom’s Strawberry Rhubarb delights are the happy memories of childhood. Diploma Master Brewer Dan employed juicy sweet Strawberries to tame the barbaric wild tart fermentation of rhubarb. Escaped from the far corners of neighboring yards, local rhubarb was incorporated into the wild sour fermentation to create this drinkable dream. Bright sour and effervescent. Toast chilled cold to Bright skies, fireflies, bare feet and rhubarb pies!

TWO WOMEN: Style: American Amber/Red Lager. Four thousand years before Christ, Sumerian women created the divine drink of beer. Viking women brewed in Norse society. European Ale Wives were so successful as cottage brewers they were taxed. Artisanal women lost their domination of the daily ritual of brewing during the Industrial Revolution. Today’s brewing trade is controlled by men. The collaboration of two Craft companies both lead by women, New Glarus Brewing and Weyermann Malting, is unique. You hold the result “Two Women” a Country Lager brewed with Weyermann’s floor malted Bohemian malt and Hallertau Mittelfrüh hops. A tempting and graceful classic found...Only in Wisconsin!

VINTAGE 17: Style: Mixed-Fermentation Sour. Naturally occurring spontaneous fermentation creates this American gueuze. Coolship brewed and wild cave aged, Dan’s masterwork blend of three years brewing is sour, citrusy, horsey and vintage worthy.

WISCONSIN BELGIAN RED: Style: Lambic-Fruit. ABV: 4.0. This beer is brewed with whole Montmorency Cherries, Wisconsin Farmed Wheat and Belgian Roasted Barleys, lagered in oak tanks and balanced by Hallertau hops we aged in our brewery one full year. Over a pound of Door County Cherries in every bottle makes this beer uniquely

"Wisconsin." Expect this beer to be ruby red, with a medium body that is highly carbonated and intense with cherry flavor and bouquet.

NEW HOLLAND BREWING CO. | 918

www.newhollandbrew.com

684 Commerce Ct., Holland, MI 49423

New Holland Brewing's deep roots in the craft industry go back to 1997. They believe the art of craft lives in fostering rich experiences for their customers, through creating authentic beer, spirits and food while providing great service. Recognized for their creativity and artistry, New Holland's mission to improve the lives of craft consumers everywhere is seen in their diverse, balanced collection of beer and spirits and their two West Michigan brewpubs.

BLUE SUNDAY: Style: American Wild Ale. IBU: 18.0. ABV: 7.0. 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 RESERVE: CHERRY CHOCOLATE: Style: American Double/Imperial Stout. IBU: 31.0. ABV: 11.0. Dragon's Milk Reserve Cherry Chocolate brings two classic flavors together, chocolate notes paired perfectly with the tartness of cherry will delight your senses.

DRAGON'S MILK-BOURBON BARREL AGED STOUT: Style: American Double/Imperial Stout. OG: 23.0. IBU: 31.0. ABV: 11.0. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

EUPHORIC HAZE 4: Style: New England IPA. IBU: 45.0. ABV: 6.5. New England Style IPA. Hazy, orangey, hoppy, New Englandy. Simcoe, motueka, citra hops.

HOPTRONIX: Style: American Double/Imperial IPA. IBU: 70.0. ABV: 9.0. Hoptronix 1-ups the game with its galactic bitterness. Mosaic hops give this IPA a dank aroma, yet it finishes smooth and crisp.

MAD HATTER: Style: American IPA. IBU: 65.0. ABV: 7.0. 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.

MELK STOUT: Style: Milk/Sweet Stout. IBU: 40.0. ABV: 6.6. Powerful roasted aroma, with a surprising sweet and smooth flavor and dark chocolate finish.

MICHIGAN NIGHTMARE: Style: Mixed-Fermentation Sour. ABV: 6.3. Soured Oatmeal Stout

OPEN TAILGATE: Style: Cream Ale. IBU: 20.0. ABV: 5.6. Lemon Bar Cream Ale. Subtle lemon nose, sweet crust and lemon flavor. Dessert in a glass. Made with fresh lemon juice and gram cracker.

SOUR INC. HONEY GINGER: Style: American Wild Ale. ABV: 4.5. Sour ale brewed with real honey and ginger.

TANGERINE SPACE MACHINE: Style: American IPA. IBU: 40.0. ABV: 6.8. New England style IPA, it's nose is huge with Tangerine and a little hop in the background. The mouth feel is juicy and full bodied. The flavor is citrus, fruit and subtle bitterness with comes from a blend of Galaxy, Topaz and Michigan Copper hops.

TRIPPER NOCHE: Style: American Double/Imperial Stout. ABV: 12.1. Imperial Stout aged in Tequila Barrels.

ROOKIE

NEW OBERPFALZ BREWING | 119

www.newoberpfalz.com

121 E Main St., Griffith, IN 46319

New Oberpfalz Brewing takes its name from a district in Bavaria called the Oberpfalz (or "Upper Palatinate" in English). The Oberpfalz is located in the northeast corner of Bavaria and is comprised of the frontier between Nürnberg, Germany and the German/Czech border. It is a rugged landscape,

rich in brewing history, and home to many great beers. Our founder comes from a Bavarian family that hailed from the Oberpfalz.

The brewery was commissioned on December 22, 2014. We released our first beers in January of 2015.

We specialize in German ales and lagers but maintain a roster of esoteric beer styles.

You can visit our Tap Room or find our beer in better liquor stores, gourmet grocery stores, taverns, and restaurants throughout Northern Indiana, where we self-distribute our own beer.

FEUERGEIST IPA: Style: American IPA. IBU: 73.0. ABV: 6.4. American IPA dry hopped to the point of haze formation with Citra hops. A torch-lit parade of citrus and tropical hop aroma.

GERMAN-STYLE PILS: Style: German Pilsener. IBU: 35.0. ABV: 5.2. Gnomes from the Black Forest overtook the brewery for a period of time in 2016. This is what they did while we were knocked unconscious. So good, we've brewed it every month since they did that to us.

HEFEWEIZEN: Style: Hefeweizen. IBU: 9.0. ABV: 4.7. SRM: 4.0. A banana, a clove, a single digit IBU German treasure trove.

HELLES LAGER: Style: Munich Helles Lager. OG: 1.048. IBU: 17.0. ABV: 5.1. It's like drinking a sunny day in Bavaria.

HOPWAGEN IPA: Style: American IPA. IBU: 71.0. ABV: 6.5. A classic American IPA brewed using Michigan-grown hops.

TOAD STORM DOUBLE IPA: Style: American Double/Imperial IPA. IBU: 107.0. ABV: 8.1. An old-school German brewer's worst nightmare. An American Double IPA brewed using new-age German-grown aroma hops. Notes of melon and citrus, dank forest, pine, stone fruit, and ramps. Bitter, somewhat mellow for something so potent, just like the old school German brewer.

NEXT DOOR BREWING CO. | 317

www.nextdoorbrewing.com

2439 Atwood Ave, Madison, WI 53704

Founded in 2013, Next Door Brewing Company is celebrating five years of great beers! We pride ourselves on featuring quality, locally sourced ingredients in our beer and food. Our beer program features classic styles with our own unique twists as well as innovative and adventurous beers. We love to use our beer in our food and of course pair the food back with our beers. You can find our beers across Southern Wisconsin, or by visiting our brewpub here in Madison.

BUBBLER: Style: American Blonde Ale. IBU: 20.0. ABV: 4.5. Blonde Ale. Golden with a slight white head. Medium-light body with a subtle, bready malt flavor

DARTH PORTER: Style: American Porter. IBU: 29.0. ABV: 5.5. Two types of chocolate malt give rise to a roast malt flavor reminiscent of the dark(side) chocolate with a long toasted finish. This medium bodied beer drinks smooth and features caramel and coffee aromas

JETPACK TURTLE: Style: American IPA. IBU: 6.5. ABV: 6.5. **RA TENT** Wisconsin Skyrocket hops and Simcoe hops blast this IPA with citrus and tropical fruit notes that are well-balanced by the slow and steady pale ale and caramel malts.

KALEIDOSPOKE PALE ALE: Style: American Pale Ale. IBU: 38.0. ABV: 6.0. American Pale Ale. Crisp, citrusy and refreshing. Mild bitterness with big hop aroma from Mosaic dry hopping.

LIVACIOUS: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 5.0. Belgian yeast pitched at ale temperatures to develop the character fruity esters and spicy phenols. Post fermentation, Peach Blossom White Tea and Lavender are steeped in the beer. This adds to and compliments the fruity, botanical nature of the beer. A beautiful, complex aroma.

LUMINOUS: Style: American IPA. IBU: 68.0. ABV: 6.8. Constructed of 2-row brewer's malt and a light crystal malt to keep this beer very light in color and lighter bodied than many IPAs. Lemony/apricot hop aromatics with mild bitterness.

POG BERLINER WEISSE: Style: Berliner Weissbier. IBU: 10.0. ABV: 3.7. **RA TENT** Berliner Weisse style ale with Passion fruit, Orange, and Guava added.

TMAVÉ PIVO: Style: Euro Dark Lager. IBU: 19.0. ABV: 5.2. Czech Dark Lager. Brewed in Prague since the 15th century, Tmavé Pivo (literally-"Dark Beer") is rarely seen outside the Czech Republic. Well balanced malt sweetness with a touch of roasted malt and traditional Czech Saaz hops.

UNICORN OASIS: Style: Witbier. IBU: 20.0. ABV: 5.0. Prickly Pear Glitter Wit.

O'FALLON BREWERY | 327

www.ofallonbrewery.com

45 Progress Pkwy, Maryland Heights, MO 63043

O'Fallon Brewery is a small craft brewery located in Maryland Heights, just west of St. Louis, Missouri. The company began brewing and selling beer in 2000, leading with its flagship brand, O'Fallon Gold. Today, O'Fallon still brews St. Louis's first IPA...5-Day along with many others including an array of flagships and seasonals like... Pumpkin, Show Me IPA, Daze of Summer, Smoke, STL Red and more. Stop in our state of the art facility and O'Bar to sample new brews on tap. Cheers!

MOWHEATO: Style: American Pale Wheat Ale. OG: 12.0. IBU: 7.0. ABV: 5.0. SRM: 7.0. A Mojito cocktail in a beer. Wheat beer base with lime and mint.

O'FACE: Style: Berliner Weissbier. OG: 12.0. IBU: 8.0. ABV: 5.0. Mango Berliner Kettle soured...Tart and refreshing for the summer

STILL630 GIN GOSE: Style: Gose. OG: 12.0. IBU: 8.0. ABV: 6.0. SRM: 6.0. Collaboration with Still630 Distillery. Gose infused botanicals from Still630's Gin. Refreshing quaffable with a soft tart and salty character leading with Gin on the front end.

TEQUILA BARREL TRIPLE: Style: Tripel. OG: 18.0. IBU: 25.0. ABV: 10.0. SRM: 5.0. Belgian Style Tripel aged in Tequila barrels. Don't miss this "one off" offering.

WANGO TANGO: Style: American IPA. OG: 14.5. IBU: 45.0. ABV: 6.4. SRM: 5.0. Tangerine American IPA. Burst hopped with Centennial and Mosaic.

O'SO BREWING CO. | 301

www.osobrewing.com

3028 Village Park Dr, Plover, WI 54467

A fun funky brewery located in the heart of Wisconsin. O'so is known for fun offerings that bend the style lines and sometimes cause a person to say.... wtf? Check our spirit and funky barrel aged beers....Gritty American beers from Plover Wisconsin!

ARBRE QUI DONNE 2017: Style: American Wild Ale. ABV: 6.0. Barrel aged peach sour

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

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

BRUIN IN A BRAMBLE: Style: Mixed-Fermentation Sour.

COLADA-RAL DAMAGE: Style: American IPA.

CONVENIENT DISTRACTION: Style: American Porter. ABV: 10.5. Imperial Porter masterfully blended with Aquacate Coffee from the Narino region of Colombia and Madagascar bourbon vanilla beans.

CURRENT EVENTUALITIES: Style: Mixed-Fermentation Sour.

DECA-DANK IMPERIAL RED: Style: American Amber/Red Ale. ABV: 11.0. Aged in brandy barrels with Brett- Our Fall release from 2010, aged on brandy for 5 months with a hint of Brett added post ferment to create a level of complexity. Not a sour, but a super smooth sipper.

FUZZY DREAM: Style: American IPA.

GALAXY DRY HOPPED PROJECT LO: Style: American Wild Ale. ABV: 5.4. Dry hopped barrel aged sour blonde

GIFT OF IDA 2017: Style: Mixed-Fermentation Sour.

HOP DEBAUCHERY: Style: American Double/Imperial IPA. ABV: 8.0.

INFECTIOUS GROOVE: Style: Berliner Weissbier. ABV: 4.5. Gritty American sour beer, pale and tart!

MANGO GROOVE: Style: Berliner Weissbier. ABV: 4.8. Infectious Groove kettle sour with mango.

MARGROOVITA: Style: Gose.

MIDNIGHT TROLL: Style: American Double/Imperial Stout. ABV: 10.0.

OPERATION GRISWOLD- CLARK: Style: American Pale Ale.

SCARLET LETTER: Style: Mixed-Fermentation Sour.

SCARLET LETTER 2018: Style: American Wild Ale. ABV: 5.7. Barrel aged cranberry sour

THE BIG O: Style: American Pale Wheat Ale. IBU: 13.0. ABV: 5.0. SRM: 4.0. Light refreshing wheat beer with orange peel added.

ODD SIDE ALES | 411

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.

BEER ME!: Style: American Adjunct Lager. ABV: 4.5.

BOURBON MAPLE WISHES AND PECAN DREAMS: Style: American Double/Imperial Stout. ABV: 11.0.

PINEAPPLE, PEACH, CRANBERRY FRUITSICLE: Style: Mixed-Fermentation Sour. ABV: 4.5.

RYE HIPSTER BRUNCH STOUT: Style: American Double/Imperial Stout. ABV: 11.0.
RARE BEER TENT It's morning somewhere! This delectable stout has been aged in bourbon barrels with coffee, maple syrup, and bacon! 10% ABV

THUNDER GUN EXPRESS: Style: American IPA. ABV: 7.0.

OFF COLOR BREWING | 523

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.
For Apex Predator Farmhouse Ale, we pitch the yeast cold, turn off the temperature control, and let the yeast do it's thing. To our delight, it spat out the sweet scent of juicy fruit wafting from a frothy, white mane. Brewed only with grain and sugar unencumbered by the heat of the kiln, we create a hazy, golden body. Apex Predator gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite. Pounce on the opportunity to let it part your lips and you may find yourself at the top of the food chain.

APRIL RAIN: Style: American Wild Ale. ABV: 4.8. Wild ale with sudachi and white tea

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

EEEEK!: Style: American Wild Ale. ABV: 5.0. American Wild Ale brewed in collaboration with Miller High Life

GHOST LEMONS: Style: Witbier. ABV: 5.0. Wild fermented wit beer with pineapple oranges and field lemons brewed in collaboration with Allagash

HEART AVERIE HEART: Style: American Wild Ale. Wild ale with Koji brewed in collaboration with Jester King

HOUSE LION: Style: Saison/Farmhouse Ale. ABV: 4.5. Funky table saison brewed for indoor cats

JONESY: Style: American Wild Ale. ABV: 6.0. Wild ale with buddhas hand

KOI: Style: Czech Pilsener. ABV: 4.5. Pils brewed with sake lees

MARKET RATE: Style: American Wild Ale. IBU: 10.0. ABV: 6.8. American Wild Ale with unripened green and ripened Mara de Bois strawberries

MYSHKA: Style: Russian Imperial Stout. ABV: 3.4. Russian Serf Stout

SAKE: ABV: 17.0.

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

SPOTS: Style: Fruit/Vegetable Beer. Tiki Weiss with passion fruit and grapefruit peel

THE BERM: Style: American Wild Ale. ABV: 5.5. Native fermented Belgian ale fermented with yeasts sourced from spontaneously fermenting apple cider

THE ONE PERCENT: Style: Witbier. ABV: 5.0. Cherry wit beer aged in bourbon barrels

TINY PILLOWS: Style: American Wild Ale. ABV: 6.2. Experimental wild beer fermented with *Torulaspora Delbrueckii*

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.

WARI: Style: Experimental. ABV: 3.8. Chicha inspired ale brewed with the Field Museum

WILDINGS: Style: American Wild Ale. ABV: 6.2. Wild ale fermented with native microbes sourced from blueberry skins aged in foeder

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. | 220

www.ohiobrewing.com

804 W Market St, Akron, OH 44303

Established in 1997, Ohio Brewing Company is back once again at the Great Taste of the Midwest beer festival. Ohio Brewing is opening up a new production brewery and pub soon at 2250 Front Street, Cuyahoga Falls, OH, 44221. It will have a new 15bbl brewing system, bar with over 20 house and guest beers on tap, full menu (including spent grain crust pizza), patio and arcade game room. Check our website or facebook for updates on our opening.

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.

DOUBLE IRISH RED: Style: Irish Red Ale. IBU: 25.0. ABV: 6.9. Our double Irish Red Ale is bursting with rich, malty flavors that lead to a nice smooth finish. A potent ale for celebrating St. Patrick's Day or any other day you see fit!

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

STEEL VALLEY STOUT: Style: Foreign/Export Stout. OG: 1.063. IBU: 35.0. ABV: 6.2. Silver Medal Winner at 2011 International Beer Fest at the Cleveland IX Center. Bronze Medal winner at the World Beer Championships and Best Stout at 2009 Ohio Brew Week. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors.

OLDE PENINSULA BREWPUB | 329

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

BLUEBERRY MAPLE WALNUT JAVA PEANUT BUTTER GHOST OF STOUT

CHOCULA JR W/BACON: Style: Chile Beer. ABV: 5.0. A delicately blend of a multitude of flavors which is a must try. The piece of bacon brings it all together adding a wonderful smoky aroma to this spicy beer.

ESPRESSO DOWNTOWN BROWN ALE: Style: American Brown Ale. ABV: 5.5. Our Downtown Brown Ale Cold Brewed with Kalamazoo's own Euphoria Coffee Co's Cleo Espresso Blend (Fair Trade Organic)

MANGO GHOST PEPPER IPA: Style: American IPA. ABV: 6.75. OP IPA brewed with ghost peppers with a kiss of mango.

ROCKIN' RAZBERRY WHEAT: Style: American Pale Wheat Ale. ABV: 5.5. Made with American malted 2-row barley and Michigan malted red wheat from Michigan Malt Co. This beer has a nice hint of raspberry which gives it great drinkability while not being sweet, syrupy, or wine-like.

SASSAFRAS WOOD AGED TORNADO IPA: Style: American IPA. ABV: 7.0. Our 100% Citra Hopped IPA aged with sassafras wood. The spicy flavors from the wood are super unique and go great with the fruity hop flavors in the Tornado IPA. This is not made with sassafras root but rather the heartwood so it isn't a sarsaparilla/root beer type beer.

SPANISH CEDAR AGED TORNADO IPA: Style: American IPA. ABV: 7.0. Our 100% Citra Hopped IPA aged with Spanish Cedar wood. The wood imparts all of the loveliness you'd find in a cigar humidor. Leather, cedar spiciness, earthy tones, and rustic aromas that all play extremely well with the Citra hops in this beer.

OLIPHANT BREWING CO | 620

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

Just-turned-30-somethings and getting fatter by the day

BERRY MEOWTEN AMISH: Style: American IPA. ABV: 5.5. The only strawberry milkshake IPA named after the sound an infant xenomorph makes while bursting through someone's rib cage. *contains lactose

HONEES HONEES: Style: Fruit/Vegetable Beer. The only peanut butter & honey ale that thinks tongues are just mouth worms in disguise. *contains lactose

ONE BARREL BREWING CO. | 905

www.onebarrelbrewing.com

2001 Atwood Ave, Madison, WI 53704

One Barrel Brewing Company is rooted in historic brewing lore. Founded during the 377th annual meeting of the Gentleman's Brewing and Distilling Society, it was decreed that OBBC would showcase how approachable making and drinking all manner of beer can be. So stop in to our tasting room to sample one of our many fine and unique brews. And also to check out our real live One Barrel Brewery, where all of our beer is brewed with love.-
"Veritas Per Crapula"

BOURBON BARREL BRETT CIDER: Style: Cider. ABV: 9.0. Yup, we aged a cider in a bourbon barrel with Brettanomyces.

COMMUTER KÖLSCH: Style: Kölsch. IBU: 22.0. ABV: 4.8.

FAIRY TAIL LAMBIC (STYLE) ALE: Style: Mixed-Fermentation Sour. ABV: 8.0. A version of our saison that we aged in our funky barrels for a year with cherry. *This beer does not technically qualify as a Lambic.

HYPERCOLOR: Style: New England IPA. ABV: 6.0. Our new release IPA featuring Citra, Mosaic, and cascade hops.

REYNARD DU BOIS: Style: Mixed-Fermentation Sour. ABV: 7.0. A funky barrel-aged sour version of our Reynard the Fox

ROSE HARD CIDER: Style: Cider. ABV: 5.0. **GLUTEN-FREE** A delicious new hard cider with a hint of pink!

ONE TRICK PONY BREWERY | 111

www.onetrickponybrewery.com

17845-17851 Chappel Ave, Lansing, IL 60438

We opened our doors in June, 2012 doing all we could to NOT tell anyone that we were open, except of course the proper governmental bodies. We focus on small-batch quality and bold flavored beer, only brewing what we like and not conforming to what beer periodicals or experts say is trending this month. Brewing that way would be boring, and boring makes things feel like work. The name? After experiencing what felt like decades of obstacles

in a Chicago brewpub project, a few small batches were sampled by a dyed-in-the-wool IPA-drinker who fatefully-asked if he could help on a brewday. "F-ck you! Not going to be a one trick pony just brewing you IPAs..." was the suitable response. And thus, a name and a brand were born. Situated along the I-80/I-94 corridor, look for One Trick Pony's Tap Room the next time business or life takes you to Indiana or Michigan from wherever it is you call home. We are the last stop in Illinois. If the flag is flying out front, we are open for business...or you could, of course, just check our Facebook page or the website. Either way, the Tap Room beckons, there's beer there, c'mon by!

COCOA BUTTER KISSES: Style: American Double/Imperial Stout.

GEORGIA GRANDE: Style: Hefeweizen. IBU: 14.0. ABV: 6.2. SRM: 7.0.

PROMETIA: Style: Belgian Strong Pale Ale. OG: 1.076. IBU: 20.0. ABV: 8.9. SRM: 6.0. Pilsner and biscuit malts, fermented with 3 strains of Belgian yeast, leave a peppery Trappist finish

STORM CAT: Style: American Amber/Red Ale. IBU: 60.0. ABV: 6.7. SRM: 15.0.

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.

ROOKIE

ONLY CHILD BREWING | 107

www.onlychildbrewing.com

1350 Tri State Pkwy, Gurnee, IL 60031

Brew Passionately. Love Endlessly.

AUSHABSKY: Style: Milk/Sweet Stout. ABV: 12.0. White Stout brewed with Peanut Butter

DAD JOKES: Style: American IPA. ABV: 6.2. Apollo, Azacca, Cascade, Mosaic Hopped

STIGMA CRUSHER: Style: Light Lager. ABV: 3.5. Brewed with Flaked Maize, Lightly Dry Hopped

PARCHED EAGLE | 505

www.parchedeaglebrewpub.com

5440 Willow Road, Westport, WI 53597

We are one of the smallest breweries in Wisconsin (recently expanded to a two barrel system) with an ongoing commitment to brewing the best beer possible! Our brewery is located in Westport on the northern outskirts of Madison and in May of 2017 we opened our second location—the Parched Eagle Taproom—at 1444 E. Washington Avenue on Madison's near east side. Cheers!

GRAINNE'S SPECIAL BITTER: Style: Extra Special/Strong Bitter. OG: 1.058. IBU: 45.0. ABV: 6.6. SRM: 11.3. A slightly better behaved sibling of Hop-Bearer, this pale ale dials down the hop-punch and lets the lightly sweet maltiness feature a little more prominently. An exercise in perfect hop/malt balance (i.e. hops first).

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.

RYME & PUNISHMENT: Style: American Barleywine. OG: 1.108. IBU: 72.0. ABV: 11.0. SRM: 19.0.

SENSITIVE ARTIST: Style: American Pale Lager. OG: 1.054. IBU: 30.0. ABV: 5.6. SRM: 6.0.

TEMPLETON RYE BARREL-AGED BROOKIE'S SOUR BROWN: Style: Flanders Oud Bruin. OG: 1.064. IBU: 19.0. ABV: 8.0. SRM: 20.0.

PEARL STREET BREWERY | 920

www.pearlstreetbrewery.com

1401 Saint Andrew Street, La Crosse, WI 54603

Established in 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 historic La Crosse Rubber Mills building. Now the PSB crew carries on in the 100 year old building, crafting award-winning ales, sours, and lagers. Visit the brewery, take a tour, and sit in one of the custom-made maple bar stools that surround the bar in the Tasting Room. You can also find PSB in bars, restaurants, and retailers all over Wisconsin. Recent expansion includes several counties in Minnesota and Iowa.

17-UP LEMON-LIME 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 experience. It is brewed with 60% of the grain bill being malted wheat.

LEDERHOSEN LAGER: Style: Märzen/Okttoberfest. IBU: 11.0. ABV: 5.5.

LINALOOL IPA: Style: American IPA. IBU: 60.0. ABV: 6.8. Introducing Linalool IPA, the only IPA brewed with Northern Discovery hops. Featuring a crisp, golden yellow color and a unique aroma of lilac, pear and bruised apple, this beer also imparts a pleasant bitterness. And unlike other hoppy beers, the aromatics will develop over time, becoming more pungent and changing form. You'll be wild about it.

PEOPLE'S BREWING CO. | 217

www.peoplesbrew.com

2006 North 9th St. Road, Lafayette, IN 47904

The heart of People's Brewing Company's production facility is our 20 barrel brewhouse in Lafayette, Indiana, designed and built by AAA Metal Fabrications. We have a three vessel system with a Mash and Lauter Tun combo, Kettle, and Whirlpool. We started production on Thanksgiving Day in 2009 with four 40 barrel fermentors and one 40 barrel brite tank. We produce hand-crafted beers to fit many people. We brew beers that you want to drink, not just try. Our selection of year-round, seasonal and specialty beers means there is something for everyone. We have a passion for classic styles. American ales, German lagers, Belgian ales, English ales and more can be found all around Indiana and Chicago. Ask for People's where you buy beer or come see us at the brewery.

AMAZON PRINCESS IPA: Style: American IPA. IBU: 62.0. ABV: 6.8. American Style India Pale Ale. We used American base malt with a small addition of Crystal malt to give this beer an orange hue. Hopped exclusively with Simcoe Hops giving this beer a tropical flavor and aroma. Passion fruit and grapefruit dominate the flavor and aroma characters.

BOILER GOLD ALE: Style: American Blonde Ale. IBU: 15.0. ABV: 5.0. Boiler Gold American Golden Ale is brewed by People's Brewing Company using ingredients researched by Purdue University and grown by local farmers. As Purdue alumni, we are proud to support fermentation science and agriculture through these collaborations. A portion of the proceeds from this beer will directly benefit programs at Purdue University.

CAPTAIN BLACKSTRAP STOUT: Style: American Double/Imperial Stout. IBU: 86.0. ABV: 9.0. American Imperial Stout brewed with flaked oats and a variety of flavorful malts including honey and chocolate malts. This black beer has roasted flavors, a full body and hints of molasses. Originally brewed as our 100th batch, we re-released this stout in late 2016.

GRAPEFRUIT MOUND BUILDER IPA: Style: American IPA. IBU: 88.0. ABV: 6.5. American Style India Pale Ale. 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, a high alpha hop with a full flavor profile, Centennial and dry hopped with Columbus, citrus hops with notes of pine and grapefruit. People's IPA is a hoppy, yet smooth American twist on the English IPA.

NEWMAN'S ESB: Style: Extra Special/Strong Bitter. IBU: 36.0. ABV: 5.4. A classic ESB made with English pale malt, crystal, and caramalt. Caramel sweetness is balanced with Cluster and East Kent Golding hops. Newman's Bitter is named after John Newman who, in 1843, established his home and the Spring Brewery. In 1939 the brewery was torn down. Newman's home stood on the corner of 4th and Alabama streets as one of the only pre-prohibition buildings left in Lafayette, until 2013.

OL' LEMON RADLER: Style: American Adjunct 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. Lemon was added post-fermentation.

RHU THE BARBARIAN: Style: Tripel. IBU: 26.0. ABV: 9.6. Belgian Tripel brewed with Rhubarb. Subtle rhubarb flavors, spice, esters, and alcohol characters. Truly unique beer.

PERENNIAL ARTISAN ALES | 330

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

A large draft and cellar list along with frequent new additions and tasting room-only releases keeps fans of Perennial Artisan Ales coming back for another visit to their brewery and tasting room, located in the South Carondelet neighborhood of St. Louis. Their 40,000-square-foot production facility houses a 15 barrel and 8.5 barrel system, temperature controlled fermentation and barrel-aging rooms, and adjacent tasting room, 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. Complimentary tours with brewers are held every Saturday at 2 pm.

APRICOT GOSE (CRAFT BEER CELLAR): Style: Gose. ABV: 4.2. Gose-style Ale with Apricots

BA 17: Style: American Double/Imperial Stout. ABV: 13.0. Imperial Stout with cacao nibs and mint leaves aged in whiskey barrels

BARREL-AGED ABRAXAS: Style: American Double/Imperial Stout. OG: 30.0. IBU: 90.0. ABV: 13.0. Mexican Chocolate Stout aged in whiskey barrels. Abraxas is an Imperial Stout steeped on cacao nibs, ancho chilies, vanilla beans, and cinnamon. This base beer was aged in Rittenhouse Rye whiskey barrels for 14 months.

FUNKY WIT RASPBERRY: Style: Witbier. ABV: 5.0. Foeder-Aged, mixed fermentation witbier aged in wine barrels with Raspberries

LA BOHEME: Style: American Wild Ale. ABV: 5.5. Wine barrel-aged Brown Ale with Michigan tart cherries.

LA COSECHA: Style: Mixed-Fermentation Sour. ABV: 7.0. Mixed culture Ale aged in Wine Barrels with Missouri Peaches. Brewed in collaboration with Jolly Pumpkin.

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 Claussenii*. 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. Serve as an aperitif or try with ceviche.

PILS: Style: German Pilsener. ABV: 5.0. Dry-hopped German-style Pilsner

PRODIGAL: Style: American Double/Imperial Stout. ABV: 10.6. Prodigal is an imperial oatmeal milk stout with a massive fudge and roast malt character. It's a foundation for some of our favorite stouts, now here to stand on its own adorned with only a handful of cacao nibs and Madagascar vanilla beans to round out the edges.

STATIC ELECTRICITY: Style: American Double/Imperial IPA. ABV: 8.0. DIPa brewed with flaked oats and Vienna malt grown in Chile. Dry-hopped assertively with Simcoe, and a blend of American hops, the aroma is filled with notes of pine and oranges from the hops, with a load of stone fruit from the yeast. A nice malty backbone is finished off with slight bitterness.

PIECE | 910

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 28 medals at the World beer cup and The Great American Beer Festival. Most recently, a silver medal at the 2017 Great American Beer Festival, and the prestigious 2006 Champion Small Brewpub and Brewer at the World Beer cup.

GOLDEN ARM KÖLSCH: Style: Kölsch. ABV: 5.0.

ROADHOUSE: Style: American Double/Imperial IPA. Double IPA

SWINGIN' SINGLE: Style: Abbey Ale. ABV: 5.5. A Franco-Belgian style single

THE WEIGHT: Style: American Pale Ale. ABV: 6.5.

TOP HEAVY HEFFE: Style: Hefeweizen.

PIG MINDS BREWING CO. | 923

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.

2016 BARREL AGED JOE DADDY: Style: American Double/Imperial Stout. OG: 1.1. ABV: 11.0. Imperial coffee stout aged in Elijah Craig bourbon barrels for one year. Blended with local roasted coffee beans.

DEATH GRIP: Style: American IPA. OG: 1.064. ABV: 7.2.

FARM ON: Style: Saison/Farmhouse Ale. OG: 1.054. IBU: 27.0. ABV: 5.3.

SOUTHY BITCH SLAP: Style: Irish Red Ale. OG: 1.054. IBU: 27.0. ABV: 5.2. American/Irish Red

PIGEON RIVER BREWING CO. | 418

www.pigeonriverbrewing.com

W12710 US HWY 45, Marion, WI 54950

At Pigeon River Brewing we believe beer is more than just a catalyst for drunkenness, but it need not be held on a pedestal as a rare delicacy. We subscribe to the philosophy that, "from man's sweat and God's love, beer came into the world" (St. Arnold of Metz, Patron Saint of Brewers). High quality beer is a gift from God which should be enjoyed with our daily bread to nourish our bodies and souls and bring merriment to every day. Our mission is to provide our customers with outstanding beer to enjoy in jovial surroundings. We carry out this mission by: 1.) brewing beers based on time-honored recipes from around the world, 2.) using the highest quality grains, hops, and yeast, without compromise, 3.) encouraging patrons to seek beer which delights their tastes, warms their hearts, and stirs their souls...and then encouraging them to have another.

BIG DROP CITRUS SHANDY: Style: American Blonde Ale. OG: 1.034. IBU: 10.0. ABV: 3.15. SRM: 2.0. Our Big Drop Citrus Shandy is our rendition of a German Radler beer, where we pair together the flavor of a light crisp beer and a locally made citrus soda with lemonade to delight your taste buds.

BLUE JEWELS BLUEBERRY WHEAT: Style: American Pale Wheat Ale. OG: 1.065. IBU: 20.0. ABV: 5.0. SRM: 50.0. An American wheat with a balanced flavoring blended real WI maple syrup and blueberry.

BUXOM LASS SCOTTISH ALE: Style: Scottish Ale.

WET WILLIE OATMEAL STOUT: Style: Oatmeal Stout. OG: 1.07. IBU: 28.0. ABV: 6.0. SRM: 47.0.

PIPEWORKS BREWING CO. | 417

www.pipeworksbrewing.com

3912 W McLean Ave, Chicago, IL 60647

BARREL AGED THE ABDUCTION: Style: American Double/Imperial Stout. ABV: 13.0.

CHERRY COFFEE ABDUCTION: Style: Russian Imperial Stout. ABV: 10.5. Russian Stout with Cherries & Dark Matter Coffee

DANGER FRUIT: Style: American Pale Ale. ABV: 6.0. Prickly Pear Pale Ale

INFINITE GALAXY: Style: American IPA. ABV: 7.3. Galaxy Hopped IPA

LIZARD KING: Style: American Pale Ale. ABV: 6.0.

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.

PIPEWORKS PREMIUM PILSNER: Style: German Pilsener. ABV: 4.9. Pilsner

S'MORE MONEY S'MORE PROBLEMS: Style: Milk/Sweet Stout. ABV: 10.0. Imperial Stout brewed with Cacao Nibs, Vanilla, and Natural Flavors

SEA CUCUMBO GOSE: Style: Gose. ABV: 4.5.

SUPREMIUM HYPSTER BEASTMODE: Style: American IPA. ABV: 7.0. Double Dry Hopped Cryo IPA

THE COFFEE BREAK ABDUCTION: Style: Russian Imperial Stout. Barrel Aged Imperial Russian Stout with Coffee

THE END OF DAYS: Style: Herbed/Spiced Beer. ABV: 13.0. Barrel Aged Imperial Milk Stout with Ancho Chiles, Cinnamon, Cacao & Vanilla Beans

THE MURDEROUS: Style: English Barleywine. ABV: 13.0. Barrel Aged English Style Barleywine

THE PORT ABDUCTION: Style: American Double/Imperial Stout. ABV: 13.0. Barrel Aged Imperial Stout

UNICORNSKI: Style: American IPA. ABV: 7.2. IPA collaboration with Brewski of Sweden

WHALE WATER: Style: Low Alcohol Beer. Brewer's liquor. Just their highly filtered water they use for brewing!

PORT HURON BREWING CO. | 405

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.

CZECH ENGINE PILSNER: Style: Czech Pilsener. ABV: 4.6.

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.

HOT ROD SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 8.1.

LAKE LOOPER RADLER: Style: Fruit/Vegetable Beer. ABV: 3.2.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 33.0. ABV: 6.4.

POTOSI BREWING CO. | 401

www.potosibrewery.com

209 South Main St, Potosi, WI 53820

Potosi Brewery is a craft brewery located in Beer's Hometown®, Potosi, WI, where it houses the ABA National Brewery Museum™, Great River Road Interpretive Center, a brewpub and beer garden. Through it's sole owner, the Potosi Foundation, a 501(c)3 not-for-profit, the Potosi Brewery gives all of its profits to charity. Learn more at potosibrewery.com or follow us on social media @PotosiBrewingCo.

CAVE ALE: Style: American Amber/Red Ale. IBU: 15.0. ABV: 5.5. Caves carved in the hills of Potosi were once used to age and store beer. Named in that tradition, our smooth English Style Amber Ale boasts the complex flavors of roasted caramel malts perfectly balanced with Golding Hops.

CZECH PILS: Style: Czech Pilsener. IBU: 27.0. ABV: 5.5. A lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish.

FLEUR DE FARMHOUSE: Style: Saison/Farmhouse Ale. IBU: 15.0. ABV: 5.5. Collaboration brew with the MHTG, Gorst Valley Hops, Briess Malt & Potosi Brewery. Farmhouse

ale dry hopped with hibiscus. Slight black pepper flavor with hints of citrus and orange marmalade. Solid malt backbone with hints of lemongrass. Dry, light finish and mouthfeel with low hop bitterness. Hazy appearance with a pale yellow head. Grain bill includes Pilsen, Vienna & Red Wheat. Mt Hood Hops.

GLITTER BEER: Potosi Glitter beer-check the Great Taste app or our social media pages for updates. More details to come. Shine bright like a diamond

GOOD OLD POTOSI: Style: American Blonde Ale. IBU: 15.0. ABV: 4.5. Good Old Potosi is golden ale. It will appeal to all beer lovers but particularly those desiring a lighter bodied beer. The aroma starts with lightly toasted grain and flows into a sweet finish.

GRAND AMBER: Style: American Barleywine. IBU: 57.0. ABV: 11.5. Aged in hand-selected brandy casks, this singular American Barleywine is decadent and daring in equal measure. Full bodied, soft and inviting, its fruity notes are soaked in caramel maltiness with a medium hop finish. Like a bitter little secret wrapped in sweet treats. Brandy Barrel Aged Barleywine. Sensory Description: Malt forward, fairly sweet, mild alcohol and fruit ester. Intense caramel maltiness and apparent bitterness. Slightly sweet on palate, medium-high hop intensity with noticeable alcohol and strong finish. Full bodied with low carbonation. Dark copper with ruby highlights.

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. Sensory Description: Robust, slightly caramel malt backbone, more than balanced by a healthy dosage of clean and mild bettering hops and a fragrant, tropical citrus aroma with a hint of pine. Medium reddish copper color.

ICEBREAKER: Style: Baltic Porter. IBU: 32.0. ABV: 8.5. Barrel-Aged Baltic Porter. To create this complex and full-bodied porter, we aged it in Cody Road Bourbon barrels from our friends at Mississippi Distilling Company. Their smaller barrels make for a greater surface area-to-beer ratio, and the results accentuate the inviting malt aroma and hints of dark caramel with prominent warming notes of bourbon and charred oak. Sensory Description: Caramelly 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. Notes: Extended lagering period, Aged in oak whiskey Barrels (Cody Road Bourbon barrels) from Mississippi River Distillery out of Le Claire, IA.

INNER SANCTUM: Style: Quadrupel (Quad). IBU: 23.0. ABV: 10.5. Brandy barrel-aged Belgian quad. Historically brewed by the pious monks of Belgium, this decadent brew features unique raisin and plum character resulting from select dark caramel malts and ten months of aging in oak brandy barrels. Gently warming with a lingering toffee finish. Best enjoyed with a smug attitude and cashmere turtleneck. Sensory Description: Malty aroma with hints of dark fruit. Moderate spicy phenolic character. Rich and complex malt body with notes of raisin, date, and plum. Slightly sweet but finishes dry with warm alcohol notes. Light to medium brown in color.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 24.0. ABV: 5.5. Raise your glass to the harvest moon and hills adorned in radiant hues. This reddish orange lager celebrates the season with a rich caramel malt flavor, moderate hop bitterness and a frothy head. You don't have to wear lederhosen to drink it, but you just might want to. Sensory Description: Clean lager and malty aroma with hints of caramel. Malt flavors are rich with light toasted flavors accenting an overall sweet and complex malt flavor profile. Moderate hop bitterness with crisp finish. Deep orange- red in color. Firm off-white head.

POTOSI MYSTERY PIN: Style: Experimental. **RA TENT** Potosi pin crafted by our amazing brewers just for the 2018 Great Taste. Check the Great Taste app for updated info on this beer.

RIVERSIDE RADLER: Style: Hefeweizen. ABV: 4.2. This juicy hefeweizen boasts a slightly sweet, mostly tart, always refreshing blend of a light bodied wheat ale and zesty grapefruit. Best enjoyed on the riverside!

ROOT BEER: Style: Root beer. Root beer made with real Wisconsin honey and pure cane sugar. (Non-Alcoholic)

SLUGGER: Style: American Double/Imperial Stout. IBU: 34.0. ABV: 10.5. Rye Whiskey Barrel Aged Imperial Stout. 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. Aged in Templeton Rye Whiskey Barrels for 10 months to a year. Sensory Description: Rich and complex with slightly sweet dark cocoa, light coffee and lingering roastiness with a slightly dry finish and prominent whiskey notes. Lightly warming, full-bodied, velvety smooth texture with light carbonation. Complex and bold.

SNAKE HOLLOW IPA: Style: American IPA. IBU: 65.0. ABV: 6.5. Snake Hollow was the original name of the Potosi Hollow and is a brew with real character. Medium-bodied and generously dry hopped, this beer boasts a bold citrus hop character with notes of grapefruit and a clean bitter finish. Dry hopped with Citra hops.

STEAMBOAT SHADY: Style: American Blonde Ale. IBU: 12.0. ABV: 4.2. Aboard the steamship Potosi, day trippers traveled while beer was delivered from port to port. The beer you hold recalls those sweet summer days. Light bodied, slightly sweet and clearly refreshing. Blended with 100% pure lemon juice and real cane sugar.

TANGERINE IPA: Style: American IPA. IBU: 55.0. ABV: 6.5. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice.

PRAIRIE STREET BREWING CO. | 412

www.psbrewingco.com

200 Prairie St., Rockford, IL 61107

Prairie Street Brewing Co. is a historic brewpub in downtown Rockford, Illinois producing handcrafted and locally-sourced food and beer.

HEFEWEIZEN: Style: Hefeweizen. IBU: 13.0. ABV: 5.3. SRM: 3.0. Bold wheat flavor bends over backwards to bright banana and clove

IT'S A FIRKIN SURPRISE!: Style: Experimental. **RA TENT** TBD

PEACH WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0. ABV: 5.0. SRM: 7.0. American Wheat ale with fresh peach aroma and flavor.

PEACOCK PALE ALE: Style: American Pale Ale. IBU: 36.0. ABV: 5.1. SRM: 8.0. Balanced Midwest Pale Ale with honeydew melon and citrus notes.

QUAKER SHAKER: Style: Oatmeal Stout. IBU: 32.0. ABV: 4.9. SRM: 28.0. This velvety smooth, roasted malt beer makes me do my happy dance. (served on Nitro)

SOUR PINK ELEPHANT: Style: Mixed-Fermentation Sour. Belgian golden Ale, kettle soured. Fresh kiwi added.

PUBLIC CRAFT BREWING CO. | 616

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. LOTS of paperwork! But we digress. The point is, we figure as far as noble causes and good intentions go, beer is good. And who reaps the benefits of that goodness? PEOPLE.

You can find our beer in an ever expanding circle from our location in Kenosha, WI. (Well, a semicircle I guess, we're right on the lake.) Kegs, bombers, 16oz cans, growlers or just a good ol' pint in the taproom. Stop in and see us.

BELGIAN GOLDEN STRONG: Style: Belgian Golden Strong Ale. ABV: 12.0. A smooth golden Belgian ale that packs a 12% punch.

BITS AND PIECES MOSAIC IPA: Style: American Pale Ale. OG: 14.8. IBU: 38.0. ABV: 6.1. SRM: 7.7. We assembled Bits & Pieces from carefully chosen malt, yeast and the citrusy, tropical wonder that is Mosaic hops. But don't get too hung up on the details, sit back and enjoy the big picture on this one.

BOMB POP SOUR: Style: Berliner Weissbier. ABV: 5.5. Raspberry, tart cherry, and lemon lime kettle soured Berliner Weisse w/lactose. It's like a melted glass of your childhood... but beer.

DOUBLE DRY HOP BITS & PIECES: Style: American IPA. ABV: 6.3. Take the tropical magic of Mosaic hops in Bits & Pieces, multiply it by 2, then match that with Citra. So it's actually like QUADRUPLE dry hopped...

GOSÉ CUERVO: Style: Gose. ABV: 4.0. Crazy refreshing gose with sea salt, lime, and tequila. Originally brewed for Cinco de Mayo, a fresh batch is ready now!

PUBLIC DECENCY: Style: American Double/Imperial Stout. ABV: 11.0. Let's take the big bold base of PUBLIC Indecency and instead of barrels, lets use cinnamon and vanilla to smooth out the edges. Yeah, let's do that. That'd be decent.

ROOKIE

PULPIT ROCK BREWING CO. | 125

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer

CHURCH SALAD: Style: Mixed-Fermentation Sour. IBU: 15.0. ABV: 7.0. A Midwest staple at Sunday potlucks, Granny's marshmallow "salad" is spiked with toasted walnuts, coconut and freshly-pressed pineapple juice. (contains lactose)

KÖFFEE KÖLSCH: Style: Kölsch. IBU: 15.0. ABV: 5.4. This coffee-infused Kölsch-style ale collab with SingleSpeed Brewing features each brewery's favorite local coffee roaster. This brew contains two types of coffee from Decorah's Impact Coffee (Columbia & Mexico), as well as one type of coffee from Waterloo's Sidecar Roasters. Bringing all the local coffee and craft beer fans in for a tasty cheers!

ROCKY ROAD MILK STOUT: Style: Milk/Sweet Stout. ABV: 7.0.

STICKY STINKY JUICE: Style: American Double/Imperial IPA. IBU: 40.0. ABV: 8.0.

TBD BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 13.0.

RADICLE EFFECT BREWERKS | 205

www.rebrewerks.com

1340 31st St., Rock Island, IL 61201

Radicle Effect Brewerks is the Quad Cities first Nano Brewery/Alehouse. Located in the College Hill West District we are also the only neighborhood Brewery/Alehouse. Radicle Effect Brewerks was conceived in the spring of 2010 by Rich Nunez and with a bit of elbow grease and help from some friends, was finally brought to life.

FICTIONAL REALALITY: Style: American Pale Ale. OG: 1.061. ABV: 6.1. With all the different beer styles out there we felt it necessary to create a fictional one. Fictional Reality is our Double Session Extra Pale Ale.

ME LAGER LONG TIME: Style: German Pilsener. OG: 1.046. ABV: 4.7.

ROOKIE

RAISED GRAIN BREWING CO. | 219

www.rgbrewing.com

2244 W Bluemound Rd, Waukesha, WI 53186

Raised Grain Brewing Co. was founded in September of 2014 by a dynamic team of owners—a local entrepreneur, a former cyclist from the US National Team & two doctors moonlighting as brewers. One year later, we opened our doors and have been proudly brewing our beer in Waukesha, WI ever since. Passion and precision drives everything that our Doctor Brewers create. From our Guitar City Gold Lager to our Great American Beer Festival Gold Medal Winning Paradoxs Red IPA, you will find bold flavor packed into each sip of every Raised Grain beer, as each one is an embodiment of the passion our brewers have for the craft.

BLACK WALNUT COFFEE STOUT: Style: American Double/Imperial Stout. IBU: 100.0. ABV: 10.0. A version of our World Beer Cup Silver Medal winning stout, brewed with Colombian coffee from Hawthorne Coffee Roasters in Milwaukee.

NAKED THREESOME IPA: Style: New England IPA. IBU: 40.0. ABV: 7.8. A hazy IPA brewed with Citra, Crystal and Mosaic hops.

PARADOXS RED: Style: American Amber/Red Ale. IBU: 80.0. ABV: 8.7. Our Imperial Red is the brew that started it all for Raised Grain. It's a full-bodied beer with a bright hop aroma and initial caramel notes that are enlightened by a slightly citrus, acidic finish. This beer springs from the Scottish pedigree and Belgian royalty of our two brewers. This beer ales what cures you.

RED EYE BREWING CO. | 202

www.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 turns out creative, flavorful beers. Our ten taps pair four house beers with up to six seasonals throughout the year. We compliment our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

10TH ANNIVERSARY IMP. PORTER: Style: Baltic Porter. OG: 21.0. IBU: 37.0. ABV: 7.9. Loaded with cocoa and over 80 pounds of raspberries...our celebratory beer for our anniversary!

2X4: Style: Quadrupel (Quad). OG: 22.0. IBU: 32.0. ABV: 9.6. A complex malt profile is paired with ripe fruit notes and higher alcohols.

DOPPELSTICKE ALTBIER: Style: Altbier. OG: 21.0. IBU: 66.0. ABV: 9.1. Strong dark brown German-style altbier. Malty and full-bodied. Slightly sweet and boozy finish.

LEMON MERINQUE PIE KETTLE SOUR: Style: Mixed-Fermentation Sour. OG: 14.0. IBU: 5.0. ABV: 6.25. Graham crackers, lemon peel, vanilla and marshmallow fluff infiltrate this kettle sour.

MAN PANTS: Style: Kölsch. OG: 11.5. IBU: 28.0. ABV: 4.5. This light gold German-style Kölsch is refreshingly drinkable, with a flash of hops.

RAPBERRY KETTLE SOUR: Style: Mixed-Fermentation Sour. OG: 12.0. IBU: 5.0. ABV: 4.5. Tart and refreshing...brewed with real raspberries.

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.

TROPICAL TRAIL CANDY: Style: American Pale Ale. OG: 12.2. IBU: 45.0. ABV: 5.2. Golden in color and hopped with a plethora of Centennial, Mosaic and Citra hops. A snappy bitterness and a hint of pineapple in the finish.

UNKLE: Style: Tripel. OG: 21.0. IBU: 26.0. ABV: 9.6. Yeast generated spice and banana notes dominate this strong Belgian ale.

XANADU: Style: Hefeweizen. OG: 13.0. IBU: 13.0. ABV: 5.5. A refreshing German-style wheat beer with banana and spice notes.

RESTORATION CIDER | 323

www.restorationcider.com

6001 Femrite Dr, Madison, WI 53718

Cider made from real Wisconsin Apples

BLACKBERRY CIDER: Style: Cider. ABV: 7.0. **GLUTEN-FREE** Cider fruited with blackberries

CENTRAL SANDS CRANBERRY: Style: Cider. ABV: 7.0. **GLUTEN-FREE** Cider made with Wisconsin's official State Fruit

DOOR COUNTY CHERRY: Style: Cider. ABV: 6.5. **GLUTEN-FREE** A semi-dry cider, lightly sweetened with tart Door County cherry juice. Lightly effervescent, the cherry notes are subtle and refreshing.

DRIFTLESS APPLE: Style: Cider. ABV: 6.5. **GLUTEN-FREE** Semi-Dry apple cider made with Apple grown in Wisconsin's Driftless Region

NORMANDY PEAR: Style: Cider. ABV: 7.0. **GLUTEN-FREE** 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.

STARKWEATHER DRY: Style: Cider. **GLUTEN-FREE** Classic Totally Dry Apple Cider.

REVOLUTION BREWING | 921

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

Revolution Brewing is beer for the people, made by Chicago's largest independently-owned brewery. Started as a brewpub in 2010, Revolution has quickly grown and built a wide range of styles—including year-round offerings, seasonal beers, and the Hero Series. And every drop is brewed in Chicago for dedicated beer fans in an eight-state footprint.

ANTI-HERO: Style: American IPA. IBU: 65.0. ABV: 6.7. An American hop assault IPA that features a blend of four hop varieties; it creates a crisp bitterness and imparts massive floral and citrus aromas. It's for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

CITRA-HERO: Style: American IPA. IBU: 65.0. ABV: 7.5. This elegant American IPA is 100% dry-hopped with Citra hops, giving it that unmistakable citrusy punch.

CROSS OF GOLD: Style: English Pale 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.

DB VSOJ CHERRY RYE: Style: American Barleywine. IBU: 55.0. ABV: 14.5. Tart cherry rounds out the most ridiculous beer we've produced to date. Slightly sweet, slightly tart, and subtly fruity, this sipper is satisfyingly staggering.

DETH BY CURRANTS: Style: Fruit/Vegetable Beer. IBU: 40.0. ABV: 14.0. We spilled a whole bunch of black currant juice into four barrels of Deth's Tar while filling them last year. The result is a tart, sweet, and fruity variant with a unique quality to it.

FREEDOM OF EQUALITY: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.5. This variant to our Session Sour series includes the addition of Pomegranate to help deliver additions of equal parts tart and sweetness to a crushable sour ale.

FREEDOM OF EXPRESSION: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.5. This Strawberry Rhubarb version of our easy-drinking Session Sour brings added tartness from the addition of rhubarb mixed with sweet, juicy strawberry flavors.

FREEDOM OF SIMPLICITY: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.5. The simplistic yet intriguing, unfruited version of our Session Sour series.

FREEDOM OF SPEECH: Style: Berliner Weissbier. IBU: 7.0. ABV: 4.5. Our easy-drinking Session Sour demonstrates a clean tartness, balanced out by an assembly of ripe peach flavor. Exercise your right to refreshment.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.7. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfrüh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

RASPBERRY BOTTOM UP WIT: Style: Mixed-Fermentation Sour. IBU: 23.0. ABV: 6.3. For this RESERVE project, we filled a wine barrel with Bottom Up Wit and let it age for almost 2 1/2 years with Brettanomyces and Lactobacillus. Part way into barrel-aging we then added some Raspberry to the barrel. The Brett adds a little funky complexity, and the fruit helps to balance out the acetic and lactic acidity, which give the beer its "sour" notes.

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.

ROOKIE

RHINEGEIST | 917

www.rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

Our name, Rhinegeist, translates to "Ghost of the Rhine" and refers to our place in the historic Over-the-Rhine Brewery District in Cincinnati. Built within the skeleton of the old Moerlein bottling plant (1895), we brew batches of beer that sing with flavor.

LYNX: Style: American IPA. OG: 14.5. IBU: 59.0. ABV: 6.5.

PEACH DODO: Style: Gose. OG: 9.7. IBU: 12.0. ABV: 4.4.

ZETA PUFFER: Style: American Double/Imperial IPA. OG: 17.0. IBU: 38.0. ABV: 8.0.

RIGHT BRAIN BREWERY | 522

www.rightbrainbrewery.com

225 East 16th St, Traverse City, MI 49684

At Right Brain Brewery, we believe in experimenting with unusual ingredients not typically used in the beer brewing process. We brew high-quality, popular styles like Ambers, Pales, Stouts, and IPAs. We also brew unique

styles with unusual materials like whole pig parts, asparagus, or real cherry pie! There are NO EXTRACTS in our beer! All these ingredients spring from the earth at the hands of dedicated purveyors. We care about the environment and buy local whenever possible. We're always up for the challenge of innovation and risk-taking. Join us and Keep Beer Curious!

BLUE MAGIC: Style: Cream Ale. IBU: 12.0. ABV: 4.5. Lavender ale. Extremely aromatic with a large "bouquet" of flavor... we use that term seriously. 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. IBU: 25.0. ABV: 5.5. Coffee stout. Chocolate. Espresso. Oatmeal. This full bodied chocolaty American Style Stout gets its big flavor from French Roasted Brazilian Beija Flor coffee beans. No extracts involved. Only bold ideas, decisive action, and a lot of coffee: the pillars of any great CEO.

CHERRY PIE WHOLE: Style: Experimental. IBU: 15.0. ABV: 6.2.

CONCRETE DINOSAUR: Style: Rye Beer. IBU: 60.0. ABV: 7.2. Brown Rye IPA

GIN JOY ALE: Style: Cream Ale. IBU: 12.0. ABV: 6.2. Our Cake Walk cream ale laid down in gin barrels. Tastes like ginger ale.

LOOPING OWL: Style: American Amber/Red Ale. IBU: 22.0. ABV: 6.8. 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!

LUMINOUS LEMON ALE: Style: Cream Ale. IBU: 12.0. ABV: 4.5.

SPINY NORMAN: Style: American IPA. IBU: 58.0. ABV: 6.2.

THAI PEANUT: Style: American Brown Ale. IBU: 25.0. ABV: 8.1.

WHO GOSE THERE CHERRY LIME: Style: Gose. IBU: 10.0. ABV: 4.5.

RIVER ROUGE BREWING COMPANY | 121

www.RiverRougeBrew.com

406 E 4th St, Royal Oak, MI 48067

Making quality Ales and Lagers since 2015. River Rouge Brewing company makes world class beer for world class beer drinkers! Our 20 taps have seen hundreds of different types of beer since opening and we continue to create new ones as we celebrate the craft of beer making!

COCONUT KÖLSCH: Style: Kölsch. IBU: 21.0. ABV: 5.0. SRM: 4.6.

I-75: Style: American IPA. IBU: 75.0. ABV: 7.0. SRM: 5.6.

MANGO EXPLOSION: Style: Fruit/Vegetable Beer. IBU: 16.0. ABV: 4.5. SRM: 4.6.

PEANUT BUTTER CHOCOLATE STENCEL STOUT: Style: American Stout. IBU: 70.0. ABV: 6.8. SRM: 31.3.

UNEXPECTED IPA: Style: American IPA. IBU: 66.0. ABV: 7.7. SRM: 4.7.

ROCK BOTTOM BREWERY | 304

www.rockbottom.com

740 N. Plankinton Ave., Milwaukee, WI 53203

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room or downstairs pub. Tours available upon request and on weekend boat tours.

JALAPENO HOP BOMB IPA: Style: American IPA. OG: 15.2. IBU: 58.0. ABV: 6.3. SRM: 6.0. Hop Bomb is hopped with Citra and Centennial hops. One jalapeño added to each keg of Hop Bomb IPA.

JAZZBERRY: Style: Fruit/Vegetable Beer. OG: 11.7. IBU: 16.0. ABV: 5.1.

NAUGHTY SCOT: Style: Scotch Ale/Wee Heavy. OG: 17.0. IBU: 20.0. ABV: 7.0. SRM: 28.0. A drinkable Wee Heavy with flavors of sweet toasted malt.

STALLIS SAISON: Style: Saison/Farmhouse Ale. OG: 14.1. IBU: 25.0. ABV: 6.6. SRM: 3.0. Fruity and spicy, this favorite, Belgian summer ale is also yellow and fizzy.

ROCKHOUND BREWING CO. | 915

www.rockhoundbrewing.com

444 S Park St. Madison, WI 53715

Founded in 2016, Rockhound Brewing Co. is a neighborhood brewery and pub close to Madison's isthmus and steps away from the Henry Vilas Zoo – a place for good beer, good food, and good company. We serve balanced ales and lagers made by hand in small batches right in the next room. We offer a handful of standard brews, a wide variety of seasonal and special brews, as well as collaborative and charity brews. We also feature a full bar with wine and craft cocktails. Our food menu showcases creative, comforting dishes made from scratch, designed to compliment our beer.

BALANCED ROCK (AMERICAN IPA) ABV: 7.0% IBUs: 55.0 OG: 1.061 Rye IPA. The overall staff favorite! Like its namesake rock formation at Devil's Lake State Park suggests, perfectly balanced. A healthy hopping of three American hop varieties are balanced by a strong malt foundation and 30% rye. Earthy, slightly hop-spicy.

BOG HOPPER (SAISON / FARMHOUSE ALE) ABV: 6.5% IBUs: 30.0 OG: 1.055 Cranberry Saison. A late summer and fall seasonal, this brew features organic pureed cranberries in a light bodied, refreshing saison made with a healthy amount of pilsner malt. Fermented with a French Saison yeast, it offers up lightly fruity flavors and aromas with a hint of cranberry tartness

NEVER SAY NEVER (FLANDERS OUD BRUIN) ABV: 9.0% IBUs: 20.0 OG: 1.08 4:30 PM. Sour Whiskey Barrel Aged Scotch Ale. Think Oud Bruin style. We took Shot Rock, our Scotch Ale, and aged it in soured whiskey barrels to pick up a smooth, moderate natural sour that augments the rich malty flavors of the Scotch Ale base. Tart, malty, smooth.

T-REX (AMERICAN DOUBLE / IMPERIAL IPA) ABV: 12.0% IBUs: 80.0 OG: 1.09 3:30 PM. Gin and Oak Barrel Aged Double IPA Infused with Juniper and Sage. For this monster of a brew, we made a big double IPA with five hop varieties, aged half in gin barrels and half on new toasted American oak. Then we put it back together and infused it with juniper and sage. Boozy, herbal, gin, complex.

TUMBLING BOULDERS (AMERICAN IPA) ABV: 8.0% IBUs: 50.0 OG: 1.061 2:30 PM. Whiskey Barrel Aged Rye IPA. We barrel aged our Balanced Rock Rye IPA in sorghum whiskey barrels supplied by Old Sugar Distillery for several months to achieve a smooth boozy ale with flavors and aroma of whiskey and oak, balanced by the earthy tones of our rye IPA.

WHEAT THE F! (HEFEWEIZEN) ABV: 6.8% IBUs: 50.0 OG: 1.058 India Pale Hefeweizen with blood orange. Huh? What is this beer? Hazy IPA? Wheat beer? Fruit beer? Yes! We took a 40% wheat grain bill, hopped it closer to a moderate IPA level, threw in a healthy amount of blood orange puree, fermented it with a hefeweizen yeast and we got something very unique! Aroma and flavors of grapefruit and other citrus, a wheaty mouthfeel and body, augmented by a slightly hoppy bite.

WIND KNOT (SCHWARZBIER) ABV: 5.8% IBUs: 35.0 OG: 1.054 Black Lager. We strayed slightly from a true Schwarzbier through the addition of a slightly higher than expected proportion of roasted malts. Hints of chocolate and roasted barley are balanced by Saaz hops and clean smooth body and finish provided by a Swiss lager yeast.

RUSH RIVER BREWING CO. | 211

www.rushriverbeer.com

990 Antler Ct, River Falls, WI 54022

Rush River Brewing is a brewer owned company located in River Falls, WI. Our beers are UNFILTERED and UNPASTEURIZED. We brew, keg, and bottle everything in house.

BUBBLEJACK: Style: American IPA. IBU: 65.0. ABV: 6.5. This American Style IPA is brewed with a lighter grain bill which allows the various Yakima Valley hops to shine. BubbleJack IPA is also dry-hopped prior to packaging for an added hop aroma.

DOUBLE BUBBLE: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.0. This hop-whopper is the bigger brother to our very popular Bubblejack India Pale Ale. For this version, we've doubled the hops, and added three pounds of local honey per keg. Extremely smooth and slightly sweeter than the original, a little bit goes a long way. ABV 9.0%

MINION: Style: American IPA. IBU: 70.0. ABV: 7.0. An IPA brewed with copious amounts of Mosaic hops. Tropical fruit bitterness with a mild caramel malt backbone, dry hopped with Mosaic hops.

RUSH RIVER LIGHT: Style: American Pale Ale. IBU: 10.0. ABV: 4.2.

SCENIC: Style: American Pale Ale. IBU: 30.0. ABV: 5.0. Our newest production beer. Huge hop aroma, minimal bitterness, we add copious amounts of fresh Citra and Mosaic to the dry hopping. Light enough to enjoy a few, without sacrificing the full bodied flavor that is characteristic of our unfiltered/unpasteurized ales.

THE UNFORGIVEN: Style: American Amber/Red Ale. ABV: 5.5. Rich in flavor and mildly sweet, this amber ale is dry-hopped in the conditioning tank to add a subtle herbal nose. The robust caramel color and flavor is complemented with a frothy head that leaves a thick lacing on the glass. A classic session ale, great with food. Available year round.

SAINT FRANCIS BREWERY AND RESTAURANT | 226

www.stfrancisbrewery.com

3825 South Kinnickinnic Ave, St. Francis, WI 53235

St. Francis Brewery & Restaurant has been serving heavenly food and sinfully good beer since April 2009. Located minutes from Mitchell Airport, downtown Milwaukee, and the Lake Express, St Francis Brewery features a warm, family-friendly dining experience and free parking! Our full menu offers something for everyone with several unique items made with our beer or hand-crafted soda. Brewmaster Matt Hofmann creates traditional and specialty brews 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.

BELGIAN SUNSET ON CHERRY WOOD: Style: Fruit/Vegetable Beer. OG: 13.1. IBU: 17.0. ABV: 5.5. SRM: 13.0. **RA TENT** This amber ale was brewed with sweet cherries and fermented with a classic Belgian Abbey yeast. The fruit and yeast character complement each other and blend with the caramel notes from the malt. Aged on cherry wood to add complexity and provide notes of butter brickle, ripe cherry, fresh grass, meringue, and light fried bread/Belgian waffle.

GRAPEFRUIT BASIL BERLINER WEISSE: Style: Berliner Weissbier. OG: 13.5. IBU: 15.0. ABV: 5.7. SRM: 2.0. This tart wheat ale is an Americanized version of the German classic. We boosted the body, tartness and alcohol content. In addition, we added grapefruit peel and fresh basil to make a beer that pairs great with food or is a refreshing patio beer on its own.

GREED AMERICAN IPA: Style: American IPA. OG: 15.8. IBU: 25.0. ABV: 5.9. SRM: 7.0. This dry-hopped American IPA has a touch of fruity yeast esters that complement the American hops. A complex aroma profile with notes of sweet fruits, spicy wood and a hint of resinous pine. Low in bitterness and brewed with lactose for added sweetness and body.

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.

RYE'D THE LIGHTNING HONEY PORTER: Style: Braggot. OG: 17.6. IBU: 30.0. ABV: 7.4. SRM: 38.0. This brew is a collaboration with Bos Meadery out of Madison. Inspired by braggots, which are a blend of mead and beer, we brewed a rye porter using huge amounts of raw Wisconsin honey from Gentle Breeze Honey from Mt. Horeb. The result is a smooth, earthy and chocolaty beverage with big honey aroma and flavor.

SAND CREEK BREWING COMPANY | 524

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.

COFFEE INFUSED BUGLER BROWN ALE: Style: American Brown Ale. IBU: 10.0. ABV: 4.8. SRM: 10.0.

FURTHERMORE KNOTSTOCK: Style: Herbed/Spiced Beer. OG: 18.0. IBU: 70.0. ABV: 6.0. SRM: 15.0.

FURTHERMORE'S-FATTY BOOMBALATTY: Style: Witbier. OG: 17.5. IBU: 40.0. ABV: 7.2. SRM: 15.0. Unsure whether to create a light session beer or a fun ball-buster, we decided on a beer that would be "a big, fatty boombalatty" version of a Belgian white.

GROOVY BREW!: Style: Kölsch. OG: 9.75. IBU: 20.0. ABV: 4.5. SRM: 5.9. Vince Lombardi believed in a life that involved equal parts work and play. This golden ale is just that! Easy drinking so you can be out all day.

HARD LEMONADE: Style: Fruit/Vegetable Beer. OG: 14.0. ABV: 6.0. SRM: 5.0. Made with real fruit juices and cane sugar to create a sweet, delicious, and fruity hard lemonade!

OSCAR'S CHOCOLATE OATMEAL STOUT WITH VANILLA: Style: Oatmeal Stout. OG: 13.0. IBU: 22.0. ABV: 5.0. SRM: 21.0. This velvety brown porter is brewed with dark-roasted malts. When poured, its deep garnet color is crowned with a creamy tan head. We then aged it on cacao beans and lemon peels to enhance the flavors.

OSCAR'S CHOCOLATE OATMEAL STOUT: Style: Oatmeal Stout. OG: 15.5. IBU: 30.0. ABV: 5.0. SRM: 102.0. A very full-bodied yet smooth-drinking stout with a complex nutty finish.

SAND CREEK HARD LIME: Style: Fruit/Vegetable Beer. OG: 16.0. IBU: 1.0. ABV: 6.0. SRM: 5.0.

SAND CREEK SMASH-APA WITH CALYPSO HOPS: Style: American Pale Ale. IBU: 35.0. ABV: 5.0. SRM: 9.0.

SAUGATUCK BREWING CO | 223

www.saugatuckbrewing.com

2948 Blue Star Hwy, Douglas, MI 49406

Great Beer. Every time. We craft consistently true-to-style beer. From traditional to experimental, we strive for perfection in every pour.

BLUEBERRY LEMONADE SHANDY: Style: Fruit/Vegetable Beer. IBU: 10.0.

BOURBON BARREL AGED DRAMATRIX 2018: Style: Russian Imperial Stout. IBU: 60.0.

NEAPOLITAN MILK STOUT: Style: Milk/Sweet Stout. IBU: 37.0. ABV: 6.0. Milk stout with all the flavors of Neapolitan Ice Cream

PALED IT!: Style: American Pale Ale. IBU: 19.0.

SCHLAFLY BEER | 201

www.schlafly.com

2100 Locust Street, St. Louis, MO 63103

Founded in 1991 in St. Louis, Schlafly Beer is the largest locally owned brewery in Missouri, proudly offering more than 60 unique styles of craft beer. The celebrated brewery continues 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 2018, the brewery plans to use 102 hop varieties, 77 malts and grains, 59 different spices and fruits, and 10 different yeast strains to make its beers. Schlafly's production of 50,000 barrels of beer took place between its two brewery-pubs, Schlafly Tap Room in downtown St. Louis (2100 Locust St.), and Schlafly Bottleworks located in Maplewood (7260 Southwest Ave.). The Schlafly Tap Room was the first brewpub to open in the State of Missouri, the first brewery to open in St. Louis since Prohibition and is housed in a restored wood and brick building on the National Register of Historic Places. Schlafly Bottleworks offers free weekend tours every Friday, Saturday, and Sunday from 12 to 5 PM 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.

BARREL-AGED SAISON: Style: Saison/Farmhouse Ale. IBU: 15.0. ABV: 7.5. SRM: 7.0. From the barrels of award-winning French wine comes this distinct Saison-style opus. Grace and sophistication accompany each and every silky, spicy, tart, dry and crisp

sip you take. A bit stronger than your average Saison, the white oak aging casts a sweet and comforting aroma across this Belgian-style beer. Pinky in or out, it's a beauty to behold.

IPA: Style: American IPA. IBU: 35.0. ABV: 5.0. SRM: 5.0. This IPA is a fresh take on a classic beer. Combining hops with hints of tropical and citrus flavors, our brewers see to it that this golden colored ale has the perfect balance of flavor and character. Approachable and friendly, Schlafly's IPA beckons with its hoppy aroma and delicate, understated flavors.

INDIA PALE LAGER (IPL): Style: Experimental. IBU: 30.0. ABV: 5.5. SRM: 5.0. Hop bursting is the practice of adding hops late in the brewing process. And in the case of this IPL, it brings the flavor of an IPA into the clean finish of a lager. This refreshingly powerful beer doesn't compromise. It blends. And those who've tried it would be glad to introduce you.

OATMEAL STOUT: Style: Oatmeal Stout. IBU: 40.0. ABV: 5.7. SRM: 65.0. This classic, British-style stout is dark, smooth and slightly sweet, with just enough bitterness and hops to balance out the richness of the roasted malt's nutty character and the creaminess of the oatmeal flakes. Freshly roasted coffee beans, cocoa and touches of raisin and dried fruit dominate the aroma of this super dark ale.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.5. SRM: 15.0. This full-bodied, deep reddish-amber lager is strong and malty. Traditionally brewed in March for the Oktoberfest in the fall, this style is also known as Märzen. Available September and October.

PROPER CIDER-RASPBERRY: Style: Cider. ABV: 6.8. SRM: 28.0. **GLUTEN-FREE** Fermentation meets carbonation as sweet and tart find their natural balance in each glass. Absent of artifice, the mesmerizing crimson color comes directly from the raspberry itself. And this old-fashioned cider reminds our fans that it's the fruit they're after.

PUMPKIN ALE: Style: Pumpkin Ale. IBU: 16.0. ABV: 8.0. SRM: 27.0. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal)

SOUR BLONDE: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.0. SRM: 3.0. Get to know a citrus sour through the lens of an American Blonde Ale. Low bitterness makes it easy to explore. And mixed-culture fermentation makes it worth the journey. You'll discover flavors that aren't found in other beers. Fruity, tart and complex, it mingles well with any occasion.

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.

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 | 306

www.shipwreckedmicrobrew.com

7791 Egg Harbor Rd., Egg Harbor, WI 54209

Established in 1997, Shipwrecked homes Door County's only Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant. A place where one can eat and drink 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 by the pint! Retail beer is also available at stores throughout Northeast Wisconsin.

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. ABV: 5.5. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

HAULIN OAT'S CITRA MOSAIC OAT PALE ALE: Style: American Pale Ale. ABV: 5.5.

SUMMER WHEAT: Style: Hefeweizen. ABV: 5.8.

SHORELINE BREWERY & RESTAURANT | 128

www.shorelinebrewery.com

208 Wabash St, Michigan City, IN 46360

Established in 2005. Shoreline Brewery is located on the southern shore of Lake Michigan, just a 5 minute walk from the beautiful beaches of Michigan City Indiana. Housed in a pre-Civil War era building built in 1857, Shoreline has a full service restaurant. Twelve taps ensure a beer to everyone's liking, from any easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Live original music is presented on Saturday nights. Sit Back, Relax, Cheers!

BELTAINE: Style: Scottish Ale. ABV: 5.8. The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

BENNY'S AMERICAN PALE ALE: Style: American Pale Ale. ABV: 6.2. Classic West coast style pale ale, slightly hoppy with a citrus finish

LOST SAILOR BARREL-AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 11.6. Imperial Stout Aged in Bourbon Barrels

LY-CO-KI-WE: Style: Kölsch. ABV: 5.4. A crisp and refreshing German style ale.

RED WINE BARRELL AGED IMPERIAL RASPBERRY: Style: Fruit/Vegetable Beer. Red wine barrel aged, strong ale with a balance between sweet malts and tart fruits

SHODDY DOCK: Style: Session Beer. ABV: 4.7. Citra and Amarillo hopped, low alcohol IPA infused with grapefruit peel and lemongrass

STELLAR BLUE BLUEBERRY ALE: Style: Fruit/Vegetable Beer. ABV: 5.2. Light crisp German style ale with hints of blueberry

SUM NUG: Style: American IPA. ABV: 7.5. Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone 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. We maintain our mission statement of beer liberation through industry innovation. Our quest is to educate people about the historical and cultural value of our fermented art- an art that incorporates a large spectrum of flavors we strive to exemplify through our diverse craft brew selection. Please enjoy our beer! It was handcrafted by people who care in Northern Michigan. Cheers!

ANNIVERSARY ALE: Style: Wheatwine. OG: 20.2. IBU: 60.0. ABV: 10.0. A high gravity wheat wine made with blood oranges that render an alluring dark purple hue to the color. Flavor abounds from the spice of green peppercorns and tang from blood orange zest. Aggressive dry hop additions amplify the citrus overtones and spiciness found throughout.

ECTOPLASMO: Style: Fruit/Vegetable Beer. IBU: 35.0. ABV: 6.6.

HOPSTACHE: Style: American IPA. OG: 13.8. IBU: 70.0. ABV: 6.8. American India Pale Ale brewed with grapefruit zest. The aroma is dominated by fruity ale yeast esters and fragrant earthy grapefruit tones. Initial malt sweetness is quite low, tart citrus fruit and floral hop qualities overpower any other perceived flavors.

LADY LUMINARY: Style: Mixed-Fermentation Sour. IBU: 25.0. ABV: 4.0.

OBLIVIAE: Style: Quadrupel (Quad). IBU: 40.0. ABV: 12.3.

SOFT PARADE SHANDY: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2.

ROOKIE

SIX MILE BRIDGE | 122

www.sixmilebridgebeer.com

11841 Dorsett Rd, Maryland Heights, MO 63043

Six Mile Bridge, was born in 2015 out of the passion and enthusiasm of the husband and wife team, Ryan and Lindsay Sherring. Ryan, a South African native, began his brewing journey in 2012 when he founded 021 Brewing Company in Cape Town focusing on quality ales. His wife, Lindsay, a St. Louis native and avid stout enthusiast soon joined the brewery as marketing director – marrying two of her passions, marketing and beer.

After enjoying the success of 021 Brewing Company, Ryan and Lindsay moved to St. Louis to continue their passion for brewing distinctive styles of beer and founded Six Mile Bridge. Named after a small town in Ireland, the village of SixMileBridge is nestled exactly six miles between two major towns. Throughout history, the village has been a main thoroughfare where weary travelers and locals come together with new and old friends alike to share tales of their adventures over a pint of beer (or many!).

BLOOD ORANGE WIT: Style: Witbier. IBU: 17.0. ABV: 4.7. A traditional Belgian Witbier with a citrus twist—subtle coriander notes allow the fresh blood oranges to shine brightly. Perfect easy-drinking summer beer!

IRISH RED ALE WITH HONEY: Style: Irish Red Ale. IBU: 20.0. ABV: 5.2. This smooth, medium-bodied ale is our tribute to the emerald isle. We brew this deep ruby red ale with tons of honey to create layers of caramel and toffee notes as it smooths out the bitterness on the finish.

SOLEMN OATH BREWERY | 225

www.solemnnoathbrewery.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.

END ALL: Style: American IPA. IBU: 60.0. ABV: 6.0. Sunshine-colored with haze for days, this IPA boasts a juicy, tropical fruit hop aroma with a massive orange-citrus hop flavor.

HEAVYWEIGHT TICKLEFIGHT CHAMPION OF THE WORLD: Style: American Barleywine. IBU: 65.0. ABV: 12.0.

LÜ: Style: Kölsch. OG: 11.0. IBU: 21.0. ABV: 4.7. SRM: 3.0. A crisp, thirst-quenching, and refreshing German-style Ale featuring mellow malt sweetness balanced by a delicate spicy, floral hop profile and smooth, fruity ale yeast. Light-bodied and exceptionally sessionable

OKTÖBERFACE: Style: Märzen/Okttoberfest. IBU: 38.5. ABV: 6.0.

SNAGGLETOOTH BANDANA: Style: American IPA. OG: 14.5. IBU: 81.0. ABV: 6.5. SRM: 5.0. Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied West Coast IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun.

WHITE VAN: Style: Witbier. IBU: 15.0. ABV: 4.7.

SOUTH SHORE BREWERY | 403

www.southshorebrewery.com

808 West Main St, Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

AMERICAN PALE ALE: Style: American Pale Ale. IBU: 55.0. ABV: 6.3. There are two things that distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. This beer features American bittering and aroma hops.

BLISSFUL WHEAT: Style: Mixed-Fermentation Sour. ABV: 4.2. Post fermentation soured wheat beer. Additions of Tangelo and Agave nectar.

INLAND SEA PILSNER: Style: American Pale Lager. OG: 1.054. IBU: 14.0. ABV: 5.8. This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops.

ISLAND HOPPER IPA: Style: Session Beer. ABV: 5.2. Session IPA with 85% base malt and singled hopped with Azaca

LILITH BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.2. Sassy and refreshing. Unique combinations of tartness, classic weizen esters and a lemony color.

NORTHERN LIGHTS ALE: Style: Cream Ale. OG: 1.044. IBU: 10.0. ABV: 4.8. A refreshing American cream Ale infused with wood betony and lavender

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.

WPA (WISCONSIN PALE ALE): Style: American IPA. OG: 1.062. IBU: 55.0. ABV: 6.9.

WITBIER: Style: Witbier. ABV: 4.2. One of the original "cooler" style beverages. At this time of year the traditional emphasis is on beers with relatively light body and a refreshing crispness. This style of wheat beer was once dominant in the area east of Brussels. As with most wheat beers, the relatively high protein content leads to haze, giving the beer a light golden color. Our recipe uses 53% malted barley, 28% malted wheat, 9% unmalted wheat, and 9% unmalted oats. Historical evidence suggests that these beers were once intensely sour, and although modern examples tend to be dry, few are more than lightly tart. The lightness of body from the wheat and a firm tartness from the hops, bitter orange, and yeast offset perfectly the smoothness of the oats and the sweetness of the sweet orange, making this among the most refreshing of beer styles. In its heyday, it was hugely popular among the grain and beet farmers, and today's examples combine the crispness of a hot day refresher with a delicacy and complexity that makes them a delight to the palate.

SPITEFUL BREWING | 425

www.SpitefulBrewing.com

2024 W Balmoral Ave, Chicago, IL 60625

An independent Chicago micro brewery proudly brewed in Chicago, Committed to Serving Illinois! Spiteful Brewing was founded in January 2012 by Brad Shaffer and Jason Klein. While the brewery is newer, 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. Almost 6 years after opening we finally moved into our new space complete with a Tap Room serving 16 unique beers brewed in house! Open 7 days a week.

BELLIGERENT BOB: Style: American Barleywine. OG: 28.5. IBU: 101.0. ABV: 11.6. SRM: 17.8. A big Barley Wine with CTZ and Cascade hops balanced with a malty backbone that isn't cloying. Very drinkable for the style.

MRS. O'LEARY'S CHOCOLATE MILK STOUT WITH RASPBERRIES: Style: Milk/Sweet Stout. OG: 23.5. IBU: 23.0. ABV: 7.3. SRM: 43.0. Milk Stout with cocoa nibs and raspberries added

SPITEFUL LAGER: Style: American Pale Lager. IBU: 15.0. ABV: 4.7. SRM: 2.3. An American Lager brewed without rice or corn. Highly drinkable and extremely refreshing. Experimental German hops give it a hint of lemon to smooth out the finish.

SPRECHER BREWERY | 608

www.sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI 53209

In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably

delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

ABBEY TRIPLE: Style: Tripel. ABV: 8.41. A Belgian Trappist triple yeast culture balanced with the finest imported pale barley, Belgian aromatic malt and oats, gives this golden ale a fruity bouquet and a light refined taste.

AMERICAN PALE ALE: Style: American Pale Ale. Citra Simcoe Cascade Pale Ale

BELGIAN SINGLE: Style: Abbey Ale.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.0.

PILSNER: Style: Czech Pilsener. ABV: 5.0. Bohemian Style pilsner with Czech Saaz hop

TOUCH OF BLUE: Style: Lambic-Fruit. ABV: 8.3. Traditional Belgian Lambic with Lacto and Brett and Lambic yeast. Aged on Blueberries

SQUARE ONE BREWERY AND DISTILLERY | 221

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 1970s and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company and for a few years ran both locations, selling August in 2010. Dr. John Witte, Square Ones brewer has over 18 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American 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.

2014 BOURBON BARREL AGED SOCIAL DEVYAT: Style: Russian Imperial Stout. IBU: 45.0. ABV: 10.25. SRM: 40.0. First brewed in England for export to the Russian Imperial Court. It has been reported that Czar Catherine the Great would drink nothing else. We took inspiration from the full bodied, layered with flavor, dark ale and aged it in our own used bourbon barrels. The result is an amazing blend of roasted malt, bittersweet chocolate, toffee, vanilla and wood aged character.

DKIPA: Style: New England IPA. IBU: 40.0. ABV: 6.25. SRM: 2.0. Smooth on and off the track, this NEIPA got a hefty dose of Mosaic, Citra and Amarillo in its two dry hops. Long live the Drift King

OH HAWAII: Style: American Pale Wheat Ale. IBU: 12.0. ABV: 4.75. Using our American Wheat Beer recipe as the base, we then added fresh caramelized pineapple puree to the kegs. Due to the continued presence of the fruit, there will be a haziness and slight amount of puree present in the glass. This is a great summertime wheat beer finishing with the sweet zestiness of pineapple.

PEACH WOLHDBRAU: Style: Berliner Weissbier. OG: 1.042. IBU: 8.0. ABV: 3.5. SRM: 1.5. A traditional Berliner Weiss. After primary fermentation fresh peach was added to the batch giving this beer a fresh taste of summer.

ROOKIE

STEEL TOE BREWING | 916

www.steeltoebrewing.com

4848 W 35th St, Saint Louis Park, MN 55416

Here at Steel Toe we believe in working our ass off for what we believe in, following our passion, giving back to and working with the community that supports us, being conscious of the world around us, producing the best quality product we can and kicking back with great beer at the end of the day. We are a small MN craft brewery with big dreams of staying small.

PEACH PICKER: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 5.0. A tart fruit beer, brewed with heaps of peaches, bright, crisp carbonation with big stone fruit character. Clean acidic finish. Refreshing and delicious!

PROVIDER: Style: American Blonde Ale. IBU: 15.0. ABV: 5.0. Provider is brewed to be light and refreshing with a slightly sweet bready malt flavor and floral hop aroma. Unfiltered to bring out the subtle yeast flavors. Hints of lemon peel, and honey biscuit in both aroma and flavor. Let our Provider take care of you for a while.

SIZE 4: Style: American IPA. IBU: 44.0. ABV: 4.5. Sacrifice hop aroma and flavor in a low alcohol beer? Not in this India Session Ale, brewed to embody the best hop qualities of a highly aromatic and flavorful IPA, yet ever mindful of the desire to have a few. Loaded with pungent hops to impart aromas of blueberry, lime candy, and juicy fruit; a defined, yet balanced bitterness finishes the beer.

SIZE 7: Style: American IPA. IBU: 77.0. ABV: 7.0. While the size of the boot might be a bit small, the intensity of the hop flavor and aroma more than makes up for it. We take prodigious amounts of hops and add them any chance we get to this Pacific Northwest-style IPA. If you ever call Size 7 balanced we'll kick you where it hurts (in the hop sack). Big aroma and flavor of zesty orange peel, a dry and clean bitterness finishes in the most satisfying way possible.

STEVENS POINT BREWERY | 215

www.pointbeer.com

2617 Water St, Stevens Point, WI 54481

The Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. More than 150 years later, the Stevens Point Brewery continues to successfully brew quality beer, just as the brewery's founders, Frank Wahle and George Ruder, did in 1857. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 3rd oldest continuously operating brewery remaining in the United States. Today, the Stevens Point Brewery is proud to be Wisconsin-owned and independently operated.

CIDERBOYS BRITISH DRY: Style: Cider. ABV: 5.0. **GLUTEN-FREE** Like a dry sense of humor, our English-style dry cider has a refined bite. Not sweet, but bitter-sweet in the best meaning of the word. Ripe apple aromas teeter on the edge with a crisp sharp zing. Blow the doors off with Ciderboys British Dry. Gluten free. Available Year-Round

CIDERBOYS FIRST PRESS: Style: Cider. ABV: 5.0. **GLUTEN-FREE** Everything changes when you bite into a bottle of First Press Traditional Hard Apple Cider. Eyes of friends sparkle. Passion overflows with perhaps the best thing on earth the anticipation of sweet, crisp and tart. Taste hard cider fireworks. Revel in its energy. Grin to the skies. Save an extra for yourself. Available Year-Round

CIDERBOYS PEACH COUNTY: Style: Cider. ABV: 5.0. **GLUTEN-FREE** The ice chill of the bottle smiles at the heat of the day. Thirst quenching apple and ripe fuzzy peach collide in a fantasy blend. Crank up the piano keys. Dance if you want to. When summer breezes soar under the light of a crescent moon, this is your party. Available March 1 - August 31

CIDERBOYS STRAWBERRY MAGIC: Style: Cider. ABV: 5.0. **GLUTEN-FREE** Come alive to crisp apple hard cider blended with the fresh taste of strawberries, soft and deep red, backed by mouth watering sweetness and a delicate hint of tartness. This is Strawberry Magic Hard Cider kicked up with a hint of Saturday night. We blend it a little differently around here. If you've never tried it, get ready for confetti. Available Year-Round

CIDERBOYS PINEAPPLE HULA: Style: Cider. ABV: 5.0. **GLUTEN-FREE** Cider

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.

MILKSHAKE MALT PORTER: Style: English Porter. ABV: 5.5. Porter made with natural flavor added. Made with chocolate wheat malt, cocoa, topaz and Tettnang hops.

POINT OKTOBERFEST: Style: Märzen/Oktobertfest. IBU: 15.0. ABV: 4.9. Märzen Style Lager.

POINT S.P.A. SESSION PALE ALE: Style: Session Beer. IBU: 24.0. ABV: 4.8. Session Pale Ale made with Citra Hops.

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.

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 ARCH BREWPUB, INC. | 212

www.stonecellarbrewpub.com

1004 South Olde Oneida St., Appleton, WI 54915

Established in 1989 and reborn in 2004. Wisconsin's oldest continually brewing Brewpub. Steeped in tradition, Stone Cellar Brewpub and Stone Arch Brew House (distribution arm) is located in the historic "Between the Locks" building which was originally built in 1858 to house a brewery. We proudly serve 9 fresh & natural, hand-crafted beers, 7 small batch gourmet sodas and "Pub Fair with a Flair." Our unique field stone atmosphere boasts well with our full menu restaurant and relaxing pub. We also offer an outdoor beer garden with live music Tuesday nights and Saturday afternoons when the weather cooperates.

BLUEBERRY WHEAT ALE: Style: American Pale Wheat Ale. OG: 11.0. IBU: 12.0. ABV: 4.7. SRM: 3.0. Vibrantly colored and naturally cloudy. Expect a pleasant blueberry notes from fresh blueberries and nice malt tones and very low bitterness.

SCOTTISH ALE: Style: Scottish Ale. OG: 12.5. IBU: 16.0. ABV: 4.7. SRM: 13.0. An easy drinking amber beer with focus on the malt bill. A malt forward brew with a touch of smokiness and faint hops.

SEND-IT CITRA: Style: American Pale Ale. OG: 13.4. IBU: 69.0. ABV: 6.2. SRM: 12.0. Cooks have their favorite ingredients, artists have their preferred mediums, and brewers have their favorite hops. Ours is Citra. And yeah, we know the market trends, and we're supposed to make our Citra beers early in the summer in the style of a sessionable APA's, but, it's our favorite hop, and we're not quite ready to let it go. So throw everything you know about Citra out the window, keep your light, yet flavorful APA's; we're taking our Citra hops, and making them grow from a boy, into a man. This is a straight-forward IPA, with all the bitterness that we love, and all the aroma and flavor, that we, can't get enough of. Sorry consumers, we made this one for us, and if you don't like it, too bad. Chances are though, that you're gonna love it as much as us, so why not send another, "Send-it! Citra IPA," down to your favorite spot at the bar.

VANILLA STOUT: Style: Oatmeal Stout. OG: 14.3. IBU: 28.0. ABV: 5.0. SRM: 30.0. An English-style oatmeal stout infused with pure vanilla for an unforgettable flavor.

ZERO PALE ALE: Style: American Pale Ale. OG: 12.1. ABV: 5.2. SRM: 6.0. Dry-Hopped with Citra, Mosaic, and Skyrocket this tropical pale ale is like no other. This specialized brewing process gives you all the notes of a true pale ale without the harsh bitterness on the finish.

SUMMIT BREWING CO. | 216

www.summitbrewing.com

910 Montreal Circle, Saint Paul, MN 55102

After 32 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!

IMPERIAL RUSSIAN STOUT: Style: Russian Imperial Stout. ABV: 10.5.

LINDSEY'S LIME'S: Style: Kölsch.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 6.5. Inspired by the ultimate beer celebration, crafted in the classic Märzen style. European hops blend well with Moravian 37 malts to give it a rich, full body. Rich, toffee malt flavor up front with a clean hop finish as crisp as the autumn air

SKIP ROCK: Style: Witbier. IBU: 18.0. ABV: 4.5.

SUN KING BREWING | 123

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 five core beers year-round: Sunlight Cream Ale, Wee Mac Scottish Ale, Osiris Pale Ale, Pachanga Mexican-Style Lager, and SKB IPA. In addition to our core beers, we release several seasonal or new

specialty offerings every month! Our Seasonal Beers complement the time of year and give our fans something new to enjoy, while our Specialty Beers give our Brewers the opportunity to try new things, push boundaries and craft whatever the hell they want! Sun King can be found on tap or in cans in bars, restaurants, retail locations and liquor stores in Indiana, Illinois, northern Kentucky, and Florida. Now available in Cincinnati and Dayton, Ohio! For more information, please visit, www.sunkingbrewing.com

CINNAMON SIXES: Style: Belgian Strong Dark Ale. IBU: 36.0. ABV: 13.6.

GFJ (GRAPEFRUIT JUNGLE): Style: American IPA. IBU: 77.0. ABV: 7.5.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 23.0. ABV: 6.3.

OSIRIS PALE ALE: Style: American Pale Ale. IBU: 50.0. ABV: 5.6.

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.

SKB IPA: Style: American IPA. IBU: 70.0. ABV: 6.5.

SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3.

THE PAPAYA EXPERIMENT: Style: Mixed-Fermentation Sour. IBU: 20.0. ABV: 6.0.

WEE MAC: Style: Scottish Ale. IBU: 23.0. ABV: 5.3.

SURLY BREWING CO. | 116

www.surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN 55429

Surly Brewing Co. started with a homebrewing kit in Omar Ansari's garage. As his brewing passion grew, Omar converted his family's abrasives manufacturing business into a brewery in late 2004 after convincing Todd Haug, an industry veteran, to join him as Surly's head brewer. Since selling its first keg in February 2006, Surly has become one of the nation's fastest growing breweries. 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.

+1: Style: American Pale Ale. ABV: 5.1. Brewed in collaboration with First Avenue, the last great American rock club, we present +1-A classic, easy-drinking golden ale, appropriate for whenever and wherever the music hits you.

2008 BARREL AGED SMOKE: Style: Rauchbier. ABV: 8.2. Lager-brewed with smoked malts, this Rauchbier is mellowed by oak-aging. Black malt flavors mesh with notes of raisins, plums, figs and licorice with the subtle smoke on the side.

2015 PENTAGRAM: Style: Mixed-Fermentation Sour. ABV: 7.0. 100% Brettanomyces dark beer, fermented in stainless and aged in used red wine barrels. "Brett" is a unique yeast strain that produces flavors that would be offensive if they weren't intentional. Flavors of sour cherry, tobacco, oak, and classic "Brett" barnyard funk, balanced by Dark Munich malt chewiness. Enjoy immediately or age at cellar temperature for a couple years.

BAOWI: Style: American Barleywine. ABV: 9.6.

BANDIT EYES:

BARREL AGED TEN: Style: Old Ale. OG: 1.106. ABV: 10.5.

DARKNESS-CHERRY INFUSED: Style: Russian Imperial Stout.

DARKNESS 2010: Style: Russian Imperial Stout. IBU: 70.0. ABV: 9.9. OG 26.5°P. 750ml and Draft available late October American-style Double/Imperial Stout.

EIGHT: Style: American Barleywine. ABV: 11.0. Oat wine style ale aged in rye whisky barrels. "When it's done" is a phrase we've used to describe release dates for our beers for many years. When you're putting the beer first, it just makes sense. Our anniversary is technically in February, but this unique Oat Wine style ale needed to age in High West Rye Whiskey barrels until, well... until it's done. Here's to Eight great years, and we'll all be celebrating soon in our all new Destination Brewery.

FRISSON: Style: Bière de Champagne/Bière Brut. OG: 14.5. ABV: 7.0.

KITSCH: Style: American Pale Lager.

MANGO AXE MAN: Style: American IPA. ABV: 7.2. The already-intense tropical fruit, berry, and citrus profile of Axe Man gets amplified with a mango addition.

MOSAIC KETTLE SOUR: Style: Mixed-Fermentation Sour. ABV: 5.5.

ROCKET SURGERY:

ROSÉ: Style: American Pale Lager. ABV: 5.25. Crisp, refreshing, and pink as hell, Surly Rosé features currants and strawberries in a fruit-forward, easy-going beer.

SÿX: Style: American Strong Ale. ABV: 15.0. 2012 Anniversary-Surly Brewing is celebrating its sixth year by releasing our strongest beer yet-SÿX. The 15% ABV Strong American Ale, aged on six different types of wood and features some demonic artwork by Michael Berglund on the bottle.

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.

TRIPLE IPA: Style: American Double/Imperial IPA.

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.

TALLGRASS BREWING CO. | 605

www.tallgrassbeer.com

5960 Dry Hop Circle, Manhattan, KS 66503

Tallgrass Brewing Company was founded by Jeff Gill in 2007 with the goal of bringing quality craft beers to the Midwest. Located near the Flint Hills in Manhattan, Kansas, Tallgrass now offers a full line of award-winning, world-class craft beers. In 2010, Tallgrass switched from bottles to 16 oz. cans, and in 2015, moved into a new 60,000-square-foot facility, establishing it as a major regional brewery. Through its Grain-to-Glass™ program, the brewery is dedicated to providing consistently remarkable beers by emphasizing quality in every aspect of production. Tallgrass fearlessly explores, creates and shares new beers with fun, positive and exciting branding.

8-BIT PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.2. 8-Bit Pale Ale pays homage to the classic, yet complex video game systems that weren't perfect but still sparked our imaginations. Notes of fruit and pine resin dominate the aroma with bright hops and vibrant tropical fruit flavors shining through in this medium-bodied American pale ale.

BUFFALO SWEAT: Style: Oatmeal Stout. IBU: 14.0. ABV: 5.0. We often hear from fans who swore they'd never enjoy a stout – until they tried Buffalo Sweat. Some have described its rich taste, creamy mouthfeel and sweet, lingering finish as liquid chocolate chip cookies made with espresso. If you only try one dark beer in your life, Buffalo Sweat will change your entire perception of how a stout should taste.

COASTAL FUSION MIDWEST IPA: Style: American IPA. IBU: 70.0. ABV: 7.0. LIMITED AVAILABILITY Tallgrass is back in the IPA game! We have taken our time to develop a unique IPA that fuses the best characteristics of both coasts. Coastal Fusion has big, juicy citrus notes upfront with a dry, bitter finish; creating a new "Midwest IPA" category! Already a company favorite, this IPA comes in at 7%, and is the punch in the mouth you've been missing from our lineup. We send this "From Kansas With Love" to you, our loyal Tallgrassers. Cheers to 10 more years, and cheers to being MidwestAF!

GERMAN CHOCOLATE CAKE: Style: Oatmeal Stout. IBU: 14.0. ABV: 5.0. To celebrate our 10th Anniversary, we had our Confectionery Lab whip up an extra special treat, German Chocolate Cake! What better way to commemorate such an occasion, than to create a bold cake-like beer to complement our #1 selling brand, Buffalo Sweat. GCC is a stout with mouthwatering aromatics and delicious notes of toasted coconut and sweet milk chocolate. Cheers to you, because without, we couldn't have been a success over the past decade. Be sure to have your cake and drink it too, while supplies last!

KEY LIME PIE: Style: Fruit/Vegetable Beer. IBU: 5.0. ABV: 4.2. Key Lime Pie is the founding brand of our Confectionery Lab series. Rich and creamy, tart and slightly sweet with a graham cracker finish, our Key Lime Pie is the closest you'll come to drinking your dessert. Cheers to a summer full of enjoyment with your friends and family by the ocean, lake, river, or pool of your choosing!

RASPBERRY JAM: Style: Berliner Weissbier. ABV: 4.3. Wine Enthusiast Magazine: 91 Point Rating & Top 25 Beers of 2016 Raspberry Jam was initially developed at our brewpub, the Tallgrass Tap House. It became an instant hit and we decided it should "go on tour" as part of the Tallgrass lineup. Its crisp, natural tartness is balanced by the addition of raspberries, creating a sour wheat ale that's light-bodied and refreshing.

TEMPERANCE BEER CO. | 118

www.temperancebeer.com

2000 Dempster St, Evanston, IL 60202

Since we opened as its first brewery ever, way back in 2013, Evanston has been able to once again call itself home to a Temperance movement. But this one is different. This one is about beer.

BIRDSONG SAISON: Style: Saison/Farmhouse Ale. ABV: 7.0.

GREENWOOD BEACH BLONDE ALE WITH PINEAPPLE: Style: Fruit/Vegetable Beer. OG: 12.4. ABV: 4.5. SRM: 4.0. Swimsuits on fences. Chances taken. Summer belongs to the carefree and the courageous. Greenwood Beach Blonde ale embraces summer with a bold addition of pineapple. It's a beer for the opportunities you don't pass up

HEAVEN HILL BARREL AGED COFFEE/MAPLE MIGHT MEETS RIGHT: Style: Russian Imperial Stout. ABV: 13.0.

THE BREWING PROJEKT | 105

www.thebrewingprojekt.com

1807 N Oxford Ave, Eau Claire, WI 54703

Unapologetic and stubbornly brewed beer. Like it? Cool. Don't like it? Don't drink it.

"DOUBLE DARE": Style: American Double/Imperial IPA. ABV: 9.0. An Imperial Version of our Dare Mighty Things IPA

DDH DMT: Style: American IPA. ABV: 6.4. Double Dry Hopped Dare Mighty Things

DMT-SINGLE HOP VARIANT: Style: American IPA. ABV: 6.4. Dare Mighty Things Single Hop

GUNPOWDER IPA: Style: American IPA. ABV: 607.0. Our Classic and ONLY Flagship West Coast style IPA brewed with Green Tea.

PAPIKUK: Style: American Blonde Ale. ABV: 4.2. Dryhopped Blonde w/Passion Tea

PINÃ COLADA RESIST MILKSHAKE IPA: Style: Fruit/Vegetable Beer. Milkshake IPA brewed w/Coconut & Pineapple

THINGS OF THAT NATURE: Style: American Double/Imperial IPA. ABV: 9.0. Double IPA

TWANG OF FRUITILITY: Style: Berliner Weissbier. ABV: 3.9. Fruited Berliner Weiss

WEIRD TIGER: Style: Mixed-Fermentation Sour. ABV: 6.6. A Kettle Soured IPA

THE CIDER FARM | 309

www.TheCiderFarm.com

7258 Kelly Rd, Mineral Point, WI 53565

Created by two people for a few people. Our products don't try to compete with the grocery store ciders or the jug brandies. Rather, we use special ingredients, small batch attention and handcrafting to provide a complex and unique flavor experience. Our standards are inspired by European and American traditions. We are dedicated to our art and to providing you with something special from The Cider Farm.

CLASSIC DRY: Style: Cider. ABV: 6.2. **GLUTEN-FREE**

CYSER: Style: Cider. ABV: 9.2. **GLUTEN-FREE**

EQUINOX: Style: Cider. ABV: 5.9. **GLUTEN-FREE** Cider

OAK AGED: Style: Cider. ABV: 5.7. **GLUTEN-FREE** This cider is aged first in a medium toast American Oak and finished in toasted French Oak. Vanilla, butterscotch, similar to an oaked California Chardonnay.

ROOKIE

THE EXPLORIUM BREWPUB | 510

www.exploriumbrew.com

Southridge Mall 5300 South 76th Street, Greendale, WI 53129

Welcome to Greendale's first and only brewery. Small batch, hand-crafted beer and food is at the heart of what we do at The Explorium Brewpub. We are a locally owned brewery and restaurant offering a comfortable

family-friendly environment right in Southridge Mall. Stop in and see what we're all about.

5-0.1 COFFEE & DONUT STOUT: Style: American Double/Imperial Stout. OG: 1.113. IBU: 75.0. ABV: 11.0. SRM: 38.3. We all give the 5-0 a hard time about coffee and donut breaks...but this stout is dedicated to those that serve and protect us every day. Expect strong flavors of coffee and hints of vanilla, coconut and cake donuts.

BARREL AGED BIG DOC: Style: Scotch Ale/Wee Heavy. OG: 1.105. IBU: 25.0. ABV: 10.7. SRM: 18.0. A wee heavier and barrel aged version of the perennial favorite Doc Rae Scotch Ale. This is a big malty Scotch ale with a touch of Buffalo Trace Bourbon Barrel. Smooth and easy drinking for a 10%+ beer.

DAMN! THAT'S GOOD! DOUBLE IPA: Style: American Double/Imperial IPA. OG: 1.077. IBU: 74.0. ABV: 9.0. SRM: 7.2. This is a big, meaty double IPA that will create a battle in your mouth of intense hops, strong honey and citrus flavor.

MANGO HEFEWEIZEN: Style: Hefeweizen. IBU: 11.0. ABV: 5.5. A summertime favorite! A refreshing wheat beer bursting with just enough mango flavor to invoke thoughts of a tropical beach!

SIP PATIO JUICE: Style: New England IPA. OG: 1.057. IBU: 48.0. ABV: 5.7. SRM: 6.3. Sip Patio Juice is a collab brew with SipMilwaukee. It is a hazy New England IPA with big citrus flavor and aroma from the Citra + Motueka hops added. This is a double dry hopped Patio Sipper. A refreshing juicy brew meant to be enjoyed outside. Cheers!

ROOKIE

THE FERMENTORIUM | 509

www.thefermentorium.com

7481 State Hwy 60 Trunk, Cedarburg, WI 53012

The brainchild of a locally-raised homebrewer, The Fermentorium opened its doors early in 2016. Currently offering 24 beers on tap, the brewery also distributes to restaurants and bars all over Southeastern Wisconsin.

APRICOT JUICE PACKETS: Style: American IPA. IBU: 45.0. ABV: 6.6. This unfiltered IPA is packed with citrus forward hops to make it juicy yet approachable. We then aggressively dry hopped it with more citrus hops to add an additional layer of fresh citrus and mild piney notes. Infused with Apricot.

BOURBON BARREL AGED OPERATION NIGHTHAWK: Style: American Double/Imperial Stout. IBU: 44.0. ABV: 8.5. Bourbon Barrel Age Imperial Stout

CRIMSON MURMURATIONS: Style: Saison/Farmhouse Ale. IBU: 35.0. ABV: 8.3. Hibiscus Rose Saison

GOLDEN SPIRAL: Style: Hefeweizen. IBU: 7.0. ABV: 5.3. Spring marks the return of this traditional Bavarian favorite. This golden, unfiltered beer will glisten in the sun as you are met with the pleasant aromas of banana and clove created by a unique strain of yeast. A crisp, flour-like body is created by using just the right amount of wheat, bringing together a beer perfectly suited for any situation.

JUICE PACKETS: Style: American IPA. IBU: 45.0. ABV: 6.3. This unfiltered IPA is packed with citrus forward hops to make it juicy yet approachable. We then aggressively dry hopped it with more citrus hops to add an additional layer of fresh citrus and mild piney notes. Please drink this beer fresh to enjoy the best possible flavors! Mmmmm... juicy.

SOMBRILLA: Style: Vienna Lager. IBU: 20.0. ABV: 5.0. Mexican Lager with hints of sea salt and lime.

THE LIVERY | 305

Liverybrew.com

190 5th St., Benton Harbor, MI 49023

The Livery is located just minutes off I-94 in Benton Harbor MI. Established in 2005 with a mission to serve as a gathering place for the residents of Michigan's Great Southwest, The Livery produces a wide variety of acclaimed beers, including ales, lagers, barrel aged beer, and sour/wild beers. In addition The Livery's pizza kitchen turns out renowned hand tossed spent grain crust pizzas, oven baked sandwiches, and outstanding salads, featuring house made sauces and dressings and utilizing locally grown ingredients as the seasons allow. Finally, The Livery's stage plays host to live music nearly every Friday and Saturday night featuring the best local, regional, and national touring acts available.

BIG BOTTOM: Style: American Double/Imperial Stout. IBU: 40.0. ABV: 10.5. Our Imperial Stout (Love Pump) with espresso, cocoa, vanilla, cinnamon, and maple.

LOTUS: Style: American Pale Ale. IBU: 22.0. ABV: 5.5. Extra Pale Ale made with Citra and Mosaic hops.

LUDICROUS SPEED: Style: Schwarzbier. ABV: 6.0. You will feel the Swartz and drink this German black lager faster than the speed of light! Ahhh, buckle this!

MAILLOT NOIR: Style: American Wild Ale. ABV: 9.0. Sour/oak aged Biere de Garde with red and black raspberries

NOIR BLEU: Style: American Wild Ale. ABV: 9.5. **RA TENT** Maillot Noir (our Sour/oak aged Biere de Garde with red and black raspberries) with Michigan grown blueberries and vanilla.

SILVER QUEEN: Style: Munich Helles Lager. ABV: 5.3. Crisp and zesty Euro lager

VENERABLE DRAGON: Style: American Double/Imperial IPA. IBU: 82.0. ABV: 8.7. A Imperial IPA, made with locally grown MI Chinook. Piney and resinous with hints of citrus and pineapple, firm lasting bitterness with balanced malty sweetness.

THIRD BASE SPORTS BAR AND BREWERY | 222

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.

ALL FUZZED OUT: Style: New England IPA. Big IPA full of Amarillo, El Dorado, Simcoe, Citra, and Loral Hops

OBSIDIAN SWORD IPA: Style: American IPA. OG: 17.5. IBU: 66.6. ABV: 7.7. SRM: 5.0.

PINK DRINK: Style: Berliner Weissbier. IBU: 6.0. ABV: 3.8. Tart wheat ale infused with Hibiscus, Passion Fruit, Orange Peel, and Rose Hips

THE MANTUCKET COLD SNACK: Style: German Pilsener. OG: 12.6. IBU: 35.0. ABV: 5.8. SRM: 2.5.

THE NEW GOLD STANDARD: Style: New England IPA. Loaded with El Dorado, Simcoe, and Citra hops.

TIGHTHEAD BREWING CO. | 218

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 include Comfortably Blonde Ale, Scarlet > Fire Red Ale, Chilly Water Pale Ale, Bear's Choice IPA and Irie IPA. These along with numerous seasonal offerings are currently being distributed throughout Illinois, Wisconsin and Iowa. Our Tap room typically features up to sixteen beers on tap, which can be enjoyed on-premise or can be taken home in Growlers or 16 oz-4 packs. Our approach is two-fold, to brew quality beer is a must, but we also want to turn as many people on to as many craft beer styles as we can. Brewmaster Billy Oaks handles the majority of the brewing and manages the brewing operations at Tighthead. Billy is a graduate of the American Brewers Guild program and spent time as a homebrewer and managed a local homebrew shop prior to joining Tighthead. Our 15 BBL brew house was fabricated new by Newlands Systems, Inc. and will produce about 4200 BBL's a year and we can always add capacity. We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. We have Pub Trivia every Wednesday and Live music every Thursday along with other events and activities including tours. We The Tap Room is open Monday-Sunday, check our website for hours and event schedules and Saturday tour information. Cheers!

BEAR'S CHOICE: Style: American IPA. IBU: 75.0. ABV: 6.3. SRM: 6.0. 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.

BOXCAR PORTER: Style: American Porter. IBU: 43.0. ABV: 6.9. SRM: 35.0. A Robust Porter with hints of roast coffee and mild chocolate. English Maris Otter pale malt,

black patent, dark and light chocolate malt and traditional English East Kent Golding hops makes this a classic example of the style. Cheers!

CHILLY WATER PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 4.8. SRM: 5.0. Wheat based Pale Ale that is fermented very clean with American ale yeast giving it a crisp, refreshing finish. The combination of Amarillo and Citra hops provide an aroma and flavor of mango, tangerine and other soft citrus fruit and may cause a widespread panic... hint at the name's origin!

IRIE IPA: Style: American IPA. IBU: 134.0. ABV: 7.8. SRM: 5.0. A malty and complex IPA which support the generous amount of Chinook, Centennial and Columbus hops. American Ale yeast ferments this beer cleanly allowing the dank hop qualities to shine though... IRIE Mon!

POWERFUL PILS: Style: Czech Pilsener. IBU: 42.0. ABV: 5.5. SRM: 3.0.

SCARLET > FIRE: Style: Irish Red Ale. IBU: 30.0. ABV: 5.6. SRM: 15.0. Scarlet Fire is an Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

SPRINGTIME IN EL DORADO: Style: Belgian IPA. IBU: 40.0. ABV: 6.9. SRM: 4.0. Newest of our "Springtime" series. Pilsner, Wheat, Oats, and honey malt create a soft malt backbone for generous El Dorado and Motueka hop additions in the whirlpool and two dry hop additions. French Saison yeast ferments this beer to a bone dry finish.

TITLETOWN BREWING CO. | 115

www.titletownbrewing.com

200 Dousman St, Green Bay, WI 54303

Since 1996, Titledown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district on the corner of Dousman Street and Donald Driver Way. Beginning in Fall of 2014, our brewery operations will transition across the street and into our new production brewery and tap room. We will be bottling our Johnny "Blood" Red, Green 19 IPA, and Boathouse Pilsner to start followed by a variety of seasonal brews and one-offs.

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: 50.0. ABV: 5.5. A Bohemian-style golden lager brewed from premium European barley and spicy Saaz hops. Rich grain malt, pronounce but soft and rounded hop character, and a clean smooth palate. Gold medalist, Bohemian-style Pilsner, 2010 Great American Beer Festival.

CLOUDY WITH A CHANCE OF TANGELO: Style: New England IPA. IBU: 25.0. ABV: 6.0. Fruity Citra and Cascade hops and fresh Florida tangelo peel take center stage in this hazy, crushable, NE-style pale ale, creating loads of tropical fruit flavor riding atop ultra-smooth barley, wheat, and oats, with very little bitterness

DARK HELMET SCHWARTZBIER: Style: Schwarzbier. OG: 13.0. IBU: 25.0. ABV: 5.0. Dark and roasty, not harsh or heavy, this German-style black lager starts with aromas of coffee, chocolate, caramel, and toasted malt and finishes clean and smooth. Bronze medalist, German-style Schwarzbier, 2009 Great American Beer Festival.

GREEN 19 IPA: Style: American IPA. IBU: 55.0. ABV: 6.5. Our IPA showcases a complex blend of citrus-like American hop varieties, their bitterness well-balanced by sweet malt for exceptional drinkability.

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.

LORAL PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 5.5. We brewed our latest "One Hop Wonder" pale ale with 100% Loral hops, creating a unique combination of floral and fruity aroma and dank, earthy bitterness.

MARGARITA COLLABORATION: Style: Mixed-Fermentation Sour. IBU: 8.0. ABV: 4.8. We teamed up with our friends at Working Draft Beer Company to create this blonde ale, kettle soured with Lactobacillus and blended with mango and tangerine puree. This "margarita" version takes it to the next level with lime zest, tequila soaked oak chips, and salt.

NED FLANDERS: Style: Flanders Oud Bruin. IBU: 10.0. ABV: 7.0. We fermented this East-Flanders-style brown ale with Belgian brewers' yeast and Lactobacillus bacteria,

creating an exceptionally complex ale with a robust caramelly, bready malt base, fruit-and-spice notes from the yeast, and a pleasantly tart, sweet-and-sour 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. | 315

www.tgbrews.com

1600 Prosperity Road, 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.

FIRE, SKULLS, & MONEY: Style: American IPA. IBU: 50.0. ABV: 7.2.

GOLDEN NUGGET IPA: Style: American IPA. IBU: 45.0. ABV: 6.8. Fall in love with the big hop aroma of our Golden Nugget as it mingles with fragrances of citrus and evergreen, followed by a floral sweetness. Tropical fruit flavors entice your taste buds before immediately captivating you with a bold, hop forward taste and a pleasant bitterness that lingers in the finish.

KING SUE: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 8.0. An American Double IPA brewed with Citra. A tropical explosion of hops.

MORNING DELIGHT: Style: American Double/Imperial Stout. ABV: 12.8. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

POMPEII: Style: American IPA. IBU: 50.0. ABV: 6.2.

PSEUDO SUE: Style: American Pale Ale. IBU: 45.0. ABV: 6.8. 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.

TWISTED GALAXY: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 8.0.

TORNADO BREWING CO. | 108

311 E. Lake St., Horicon, WI 53032

Wisconsin's Only True Brewstill Company producing a huge variety of beers, spirits, wines, and other specialty beverages including coffees and teas.

MALTSHINE: ABV: 30.0. SRM: -1.0. Malt Moonshine

TRANSIENT ARTISAN ALES | 228

www.transientartisanales.com

4229 Lake St, Bridgman, MI 49106

Small microbrewery, focusing on barrel aged wild and farmhouse ales, big stouts and aromatic pale ales.

BRING THE RUCKLEY: Style: American Double/Imperial Stout. ABV: 14.5. Imperial Breakfast Stout aged in Grey Skies Rye Whiskey Barrels

BUCKLEY: Style: American Double/Imperial Stout. ABV: 14.0. Imperial Stout with Tug-boat Coffee, Maple Syrup, and Vanilla

CANUCKLEY: Style: American Double/Imperial Stout. ABV: 14.5. Imperial Breakfast Stout aged in Maple Syrup Bourbon Barrels

CHERRY ANACHRONISM: Style: Mixed-Fermentation Sour. ABV: 6.0. Spontaneously fermented ale with Michigan Cherries

KENTUCKLEY: Style: American Double/Imperial Stout. ABV: 14.5. Imperial Breakfast Stout aged in Weller Bourbon Barrels

OBLIGATORY: Style: American IPA. IBU: 50.0. ABV: 7.0. SRM: 4.0. East Coast IPA with Citra and Columbus

THE SHEPHERD: Style: Mixed-Fermentation Sour. ABV: 6.5. Wine Barrel aged sour ale with Blueberries and Blackberries

TWO BROTHERS BREWING CO. | 501

www.twobrosbrew.com

30W315 Calumet Ave West, Warrenville, IL 60555

Follow your passion. Drink ours.

FOR THE LOVE OF HOPS!: Style: American IPA. ABV: 7.5. Haze Craze

GIN AND JUICY: Style: American IPA. Sidekick from a Gin Barrel

HOP PANTS: Style: American Double/Imperial IPA. Amarillo Party!

IN THE FLESH: Style: American Wild Ale. ABV: 4.1. 'Merican sour

NORTHWIND: Style: Russian Imperial Stout. With Cherries!

OUTLAW IPA: Style: American IPA. ABV: 6.3. Mosaic Bro!

PINBALL JUICY PALE ALE: Style: American Pale Ale. ABV: 4.9. The juice is loose!

PRAIRIE PATH GOLDEN ALE: Style: American Blonde Ale. ABV: 5.1. All the gold. None of the Gluten.

SIDEKICK PALE ALE: Style: American Pale Ale. ABV: 5.1. Just for Kix!

TYRANENA BREWING CO. | 416

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces five year-round beers and a variety of seasonal and specialty brews. Beer is available in bottles and at select draft accounts throughout Wisconsin, Indiana and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 2 and 3:30 pm. Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin." These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

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!

DEVIL OVER A BARREL BOURBON BARREL-AGED IMPERIAL OATMEAL COFFEE PORTER:

Style: American Porter. ABV: 7.5. Imperial Oatmeal Porter. 60% Porter brewed with coffee beans and aged in bourbon barrels blended with 40% Porter brewed with coffee beans.

GEMUETLICHKEIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.5.

HELLES FOR REAL: Style: Munich Helles Lager. IBU: 15.0. ABV: 4.5. SRM: -1.0.

IMPERIAL WHITE STOUT AGED IN BOURBON BARRELS WITH COFFEE BEANS & COCOA NIBS:

Style: Herbed/Spiced Beer. IBU: 37.0. ABV: 8.0.

LOST ADULT UNFILTERED DOUBLE DRY-HOPPED IPA: Style: American Double/Imperial IPA. IBU: 30.0. ABV: 8.25. News Flash: Lake Mills. Abandoned car running. Door ajar with phone, wallet & belted 6-pack inside. Underwear tossed about. Local, county & state police search... Found! Happy, laughing & partying. Lose yourself in the fog of this tropical and fruity elixir.

ROCKY'S REVENGE: Style: American Brown Ale. IBU: 30.0. ABV: 5.75. An American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale. Deep in the darkest depths of Rock Lake prowls a great saurian known today as Rocky. The legend of Rocky is old. The ancient inhabitants of Aztalan warned of the beast by building a giant serpent mound at the lake's edge. The early residents of Lake Mills were forewarned of a guardian placed in the lake to protect its sacred stone tepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear.

Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyrannena.

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 WOOD: Style: Scotch Ale/Wee Heavy. ABV: 9.0. Bourbon Barrel-aged Scotch Ale A complex blend of flavors. The rich caramel and toffee flavors of Sheep Shagger Scotch Ale symphonize with the oak, bourbon and vanilla flavors bestowed by the barrel.

WIT BREWED WITH CHAMOMILE, CORIANDER & ORANGE PEEL: Style: Witbier. IBU: 10.0. ABV: 5.0.

UNE ANNÉE | 313

www.uneannee.com

9082 W Golf Rd, Niles, IL 60714

Une Année is a Chicago-area Brewery focused on making great beer with an emphasis on Belgian styles, mostly in the sour/wild variety. Founded early 2012, Une Année production was located in the Kinzie Industrial Corridor for several years, but moved to Niles in the spring of 2017 to a space that includes both production and a small tap room with 24 different taps. We have also added a second brand, Hubbard's Cave, which focuses on American styles, primarily IPAs and stouts.

HUBBARD'S CAVE EL ZACATÓN (2018-1): Style: American Double/Imperial Stout. Imperial stout brewed with almond flour, cacao nibs, ancho peppers, and guajillo peppers; fermented on cinnamon sticks and charred oak; finished w/ vanilla beans and habanero peppers.

HUBBARD'S CAVE FRESH IIPA: Style: American Double/Imperial IPA. Hazy Imperial IPA w/ [TBD] hops

UNE ANNÉE LE GRAND MONDE 2018-5: Style: American Wild Ale. Barrel-aged American Wild Ale w/ Guava, Mango, Passionfruit, and Pineapple

UPLAND BREWING CO. | 521

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.

MOTHER'S HARVEST IPA: Style: American IPA. ABV: 6.0. This juicy wet-hopped IPA features local, Indiana-grown hops fresh off the bine to retain fragrant notes of citrus & pine. Brewed in small batches on the same day as the harvest - it's best enjoyed fresh.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.5. Traditional Bavarian style lager. A rich and malty body are in balance with a crisp finish to make this Silver Medal winner at the World Beer Cup our best selling seasonal offering.

RASPBERRY SOUR: Style: Lambic-Fruit. ABV: 6.0. Raspberries have a sweet tartness to them already, so they make a perfect pairing with sour ales. Our Raspberry fruited ale has a fresh berry aroma with a touch of floral and wine-like notes, followed by a rich raspberry flavor. Reddish in hue with a pink foam appear upon pouring, with zesty amounts of carbonation. Finish is dry, with mouth-watering tanginess and raspberry flavor.

TWO OF TARTS: Style: Gose. IBU: 5.0. ABV: 4.5. Two of Tarts is undeniably refreshing with passionfruit and mango flavors dripping with each sip. This beer was inspired by the traditional German beer style, Gose, a refreshingly tart, sessionable beer brewed with coriander and a hint of salt. place all bets on tropical with this golden ale this summer.

UPSTREAM BREWING CO. | 312

www.upstreambrewing.com

514 S. 11th St., Omaha, NE 68102

Upstream Brewing Company focuses on variety. From traditional to experimental and everything in between. Featuring cask conditioned selections, limited bottle releases (sour and clean), a rapid changing seasonal single batch selection, and a lively pub in Omaha since 1996.

20 YEARS HEAVY: Style: Scotch Ale / Wee Heavy. IBU: 25.0. ABV: 13.3. 20th Anniversary Scottish Wee Heavy aged in Rye Whiskey barrels

COCO POCO: Style: American Porter. IBU: 11.0. ABV: 4.4. Porter brewed with Unsweetened Toasted Coconut and Ghana Cocoa Nibs.

FIGHT MILK: Style: New England IPA. IBU: 40.0. ABV: 5.3. Hazy IPA brewed with Simcoe, Mosaic, and Denali hops

SAISON BLANC: Style: Saison/Farmhouse Ale. IBU: 26.0. Balanced Saison brewed and dry hopped with Hallertau Blanc and Adriana hops

SAISON BLANC: Style: Saison/Farmhouse Ale. IBU: 26.0. **RA TENT** *Real Ale Tent* Balanced Saison dry hopped with Hallertau Blanc and Adriana Hops with additions of Calamansi Fruit

THUG PASSION: Style: Berliner Weissbier. IBU: 10.0. ABV: 3.4. Kettle Sour Berliner Weisse with Passion Fruit and a Hint of Elderberry

URBAN CHESTNUT BREWING CO. | 617

www.urbanchestnut.com

3229 Washington Ave, St. Louis, MO 63103

Urban Chestnut Brewing Company, with two locations in St. Louis, is an unconventional-minded yet tradition-oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency—a “new world meets old word” brewing approach wherein UCBC contributes to the “revolution” of craft beer with artisanal creations of modern American beers, and pays “reverence” to the heritage of beer with classically-crafted offerings of timeless European beer styles.

1910 ST. LOUIS LAGER: Style: American Pale Lager. OG: 12.5. IBU: 12.0. ABV: 5.0. A clean, refreshing, quite crisp pale lager with a moderately low grainy malt character and a low spicy hop aroma. Based on a Historic 1910 recipe from St. Louis.

BIG SHARK LEMON RADLER: Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 10.0. ABV: 4.2. Blend of Pale Lager and house-made lemon soda. Medium low sweetness from the soda; low, but noticeable bitterness. Very refreshing.

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 translated is “tail of a squirrel” ... just a little Bavarian humor. ABV: 5.4 %, 22 IBU's , OG- 13.5 Plato

PRICKLY PEAR KU'DAMM BOCK: Style: Berliner Weissbier. OG: 16.5. IBU: 13.0. ABV: 7.0. An imperial version of our classic Berliner Weiss tart wheat beer w/ Prickly Pear Fruit added.

SCHNICKELFRITZ: Style: Hefeweizen. OG: 12.0. IBU: 12.0. ABV: 5.0. The unmistakable characteristics of this Bavarian style Weissbier are achieved with a yeast that creates a decidedly fruity and phenolic beer. You may also note clove and banana-like aromas & flavors as you pour this beer into a traditional, tall wheat beer glass.

STAMMTISCH: Style: German Pilsener. OG: 13.1. IBU: 35.0. ABV: 5.4. Our Stammtisch was brewed to celebrate this idea of community and socializing. It's a traditional German pilsner featuring a blend of Hallertau and Strisselspalt hops, and we think it's the perfect accompaniment to any friendly gathering.

ZWICKEL: Style: Munich Helles Lager. OG: 12.1. IBU: 20.0. ABV: 5.1. SRM: 5.0. Pronounced "zv-ick-el", the flagship lager of our Reverence Series (classically crafted, timeless, European-style biers) is an unfiltered, unpasteurized, German-style classic that finishes as a smooth drinking, naturally cloudy bier (from the yeast).

VANDER MILL CIDERY | 618

www.Vandermill.com

505 Ball Ave NE, Grand Rapids, MI 49503

APPLE RASPBERRY: Style: Cider. ABV: 6.5.

BLUE GOLD HARD CIDER: Style: Cider. ABV: 6.5. A handcrafted, lightly carbonated, semi-sweet cider blended with West Michigan blueberries.

CASNOVIA: Style: Cider. ABV: 6.9. Heritage Bittersweet Apples make up Vander Mill's first ever batch from the 5 years ago planting of Yarlington Mill, Dabenette's, Spitzenberg and Golden Russets

FLUFF: Style: Cider. ABV: 6.8. A nitrogen cider made with added orange blossom water and honey

GINGER PEACH HARD CIDER: Style: Cider. ABV: 6.5. A refreshing balance of bright ginger bite and peach sweetness, neither of which will overpower your face. Pair it with food, or crush it on its own, this cider is clean and crisp from start to finish.

GREEN MILL: Style: Cyser. ABV: 8.2. a cyser made from fermented honey and apple juice soaked in Greenbush Brewery's Delusion Barrels.

HARD APPLE CIDER: Style: Cider. ABV: 6.5. This unique blend of apples is the foundation of each year-round cider we create. It personifies the inherent balance between an apple's natural sweetness and acidity. Gluten-free.

LOVING: Style: Cider. ABV: 6.5. A rose in style cider with added hibiscus and pink pepper corn.

TOTALLY ROASTED HARD CIDER: Style: Cider. ABV: 6.5. The medley of cinnamon, pecan, and vanilla will dance on your palate. This is a mind altering example of what cider can be. We hope you love it as much as we do.

VANDY: Style: Cider. IBU: 4.3.

ROOKIE

VIKING BREW PUB | 124

www.vikingbrewpub.com

211 E Main St., Stoughton, WI 53589

Viking Brew Pub features one of the most unique bars in the country. Our bar is a Viking ship complete with our smoke blowing Dragon masthead!, and a full restaurant menu with many Scandinavian dishes to tantalize your palate!

13 COLONIES: Style: American Double/Imperial IPA. IBU: 75.0. ABV: 8.9. SRM: 10.0. Red Imperial New England Style IPA-Big, juicy, fresh, with a hoard of Ekuanot, El Dorado and Lemon Drop hops make this a hop explosion in your mouth!

BRINGEBAER (RASPBERRY) IMPERIAL CREAM ALE: Style: Cream Ale. IBU: 27.0. ABV: 8.5. Over 2 pounds of raspberries per gallon bring a clean fresh raspberry flavor to delight your palate. A big cream ale that drinks like a little one!! Prost!!

GREAT HEATHEN WHEAT-CITRUS!: Style: Hefeweizen. IBU: 20.0. ABV: 6.5. SRM: 9.0. Blood orange is now mingled with our traditional hefeweizen to bring your a wonderful combination of flavors. Banana, orange and cloves – YUM!!

SIGURD THE MIGHTY STRONG SCOTCH ALE: Style: Scotch Ale/Wee Heavy. IBU: 38.0. ABV: 8.5. SRM: 32.0. A big malty delicious scotch wee heavy with magnificent caramel notes. Named after the Viking chieftain that conquered Scotland around 600 AD

TROUBLE WITH TRIPELS: Style: Tripel. IBU: 36.0. ABV: 8.9. SRM: 8.0. Big, dry Belgian tripel with spicy and floral notes that mingle with a bit of an added touch that we use in our version. Can u tell us what it is?

VIKING KAOS (*WARNING NUT ALLERGY*): Style: Belgian Strong Dark Ale. IBU: 32.0. ABV: 9.8. SRM: 15.0. *WARNING NUT ALLERGY*-This big refreshing Belgian amber strong ale features Pink Peppercorns (part of the almond family) and cardamom to give it a Viking Scandinavian flair that provides a mouthful of unique flavors for you to sort out!

VINTAGE BREWING CO. | 902

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 westside. 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!

CITRA ZEN: Style: American Pale Ale. OG: 1.058. IBU: 55.0. ABV: 6.4. Don't be bitter, citizens! Here's a fresh new flavor as American as A.P.A., bursting with blissful Citra and Centennial hops. Rough times? Tougher choices? Raise your glasses, not your voices!

DIAMOND STAR HALO: IBU: 7.0. ABV: 4.8. Crisp & quenching, tart & tangy golden sour ale with notes of citrus and sourdough

JINJA NINJA: Style: Herbed/Spiced Beer. OG: 1.067. IBU: 10.0. ABV: 7.3. 1.067 OG Never heard of a spelt-based, ginger-laced amber double witbier?! (That's because we just made it up.) Chock full of ancient grain wisdom and armed with a zesty fresh ginger kick, Jinja Ninja is here to vanquish the foe- beer boredom!

KEY LIME WIT: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 11.0. ABV: 5.2. Belgian style wheat beer infused with citrus

SAUK NESS MONSTER: Style: Scotch Ale/Wee Heavy. IBU: 24.0. ABV: 7.7. Our Wee Heavy wields an awesome depth of caramelized malt sweetness, sneaky strength, and a satisfying full-bodied finish. Keep an eye on the river-she's out there somewhere!

THINGAMAJUICY: IBU: 48.0. ABV: 6.3. Brisk hop flavor & citrus peel accent this juicy saison/ IPA hybrid for a quenching summer crush

VIRTUE CIDER | 911

www.virtuecider.com

2170 62nd Street, Fennville, MI 49408

Virtue Cider in Fennville, Michigan, makes craft cider using traditional techniques: making cider on a farm with Michigan apples and aging the cider in barrels. Their ciders range from dry to sweet and show the complexity and nuance of the region's apples. Try the Michigan Brut dry cider for a shining example of Southwest Michigan fruit; crisp apple, dry and lightly oaky finish from the French oak barrels is it aged in. Its founder, Gregory Hall, was former brewmaster at Goose Island Brewing Company, and he brings his barrel-aging expertise to cider. Virtue Cider is open all year long where you can sample cider in the Tasting Room, take some home from the Bottle Shop, tour the cider houses, or walk around the working farm.

BRETT AGED CIDER WITH SCHAEERBEEK CHERRIES: Style: Cider.

FROZE: Style: Cider.

LAPINETTE: Style: Cider. ABV: 6.7. 6.8% ABV. Style: French-style cider. This Norman-style cidre brut is fermented with French yeast and patiently aged for months in French oak. Lapinette offers a complex nose of both farm and barrel, with a refreshingly dry, mineral finish.

MAPLE MITTEN: Style: Cider. ABV: 7.2.

MICHIGAN CHERRY: Style: Cider. ABV: 5.0. 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.

MITTEN: Style: Cider. ABV: 6.9. When the leaves fall, there's a chill in the air and the evening greedily takes hours from daylight, we stand strong and embrace the winter-time. It's a time of rich foods, roaring fires and our favorite sweaters. Drinks change from refreshing to intense and satisfying. The Mitten is a Winter cider, a blend of last season's best, aged in bourbon barrels, with the new season's fresh pressed apple juice. Straight cider, aged for 3 seasons, finds notes of vanilla, caramel and charred American oak, balanced with the best of the orchard, over-ripe apples and their sweet, tart, earthy juice. Many barrels are filled, but only a small portion, the very smoothest, will find their way into The Mitten. We love wintertime, especially when we have The Mitten to keep us warm and happy through the long, cold night.

ROSE: Style: Cider. ABV: 6.7.

WATER STREET BREWERY | 623

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Four locations in SE Wisconsin; Milwaukee, Delafield, Oak Creek, and Grafton. All 4 locations brew on site. 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. Every 5 years we brew a mead for our anniversary, this is the 25th anniversary mead, light and effervescent, technically a metheglyn with very light spicing of cinnamon and orange peel.

BELGIAN ROSE: Style: Saison/Farmhouse Ale. IBU: 5.0. ABV: 6.5. SRM: 5.0.

BLACK FORREST CAKE LAGER: Style: Schwarzbier. OG: 1.067. IBU: 25.0. ABV: 6.5. SRM: 40.0. Pêche lambic!

DEPECHE MODE: Style: Lambic-Fruit. OG: 1.05. IBU: 3.0. ABV: 5.0. SRM: 3.0. Hefeweizen style Southern German wheat beer brewed with Weihenstephan's famous yeast.

WHITE WINTER WINERY/MEADERY | 421

www.whitewinter.com

68323 A Lea Street, Iron River, WI 54847

Established 1996. White Winter Winery produces high quality hand crafted meads, cider, 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 200 miles of the cellar. We use what our neighbors produce to make a great product. This year we have brought several of our standards, hard cider.

BLACK MEAD: Style: Mead. ABV: 11.5. A dryer, light bodied, fruity mead made from black currents and honey. Earthy and tangy from the fruit, a little spicy from the American oak aging. Pairs well with lamb, grilled salmon, smoked meat and fish and wild game. Serve as you would any dry red wine at room temperature.

BLUEBERRY MEAD: Style: Mead. ABV: 11.5. Semi-sweet blueberry, subtle fruit, velvety mouth, spicy finish. One of the mead makers favorites. 11.5% abv., excellent before, or after dinner, or during dinner for that matter!

BOIS BRULE HARD CIDER: Style: Cider. ABV: 4.5. A dry hopped cider named after the Bois Brule River in northern Wisconsin. Lightly hopped for a floral, citrus aroma and flavor.

NORTHERN HIGHLANDS HARD CIDER: Style: Cider. ABV: 4.5. Just fresh pressed, apple cider fermented light, crisp, and bubbly. Very refreshing!

RASPBERRY ISLAND HARD CIDER: Style: Cider. ABV: 4.5.

WILLOUGHBY BREWING CO. | 206

www.willoughbybrewing.com

4057 Erie St, Willoughby, OH 44094

Celebrating 20 years of award winning craft beer, full restaurant and live entertainment on weekends.

HAZY DAYS: Style: American Pale Wheat Ale. IBU: 17.0. ABV: 5.6. Hazy Days is our American Wheat beer, made with only 2-row barley and wheat malt. It's a nice refreshing summer beer, and to give it a more refreshing quality, we dose it with some aroma hops.

KAISERHOF: Style: Kölsch. ABV: 4.9. German-style Kölsch

MAPLE NUT SMASHER: Style: Russian Imperial Stout. ABV: 11.0.

NUT SMASHER: Style: Russian Imperial Stout. IBU: 81.0. ABV: 11.5. Bronze Award winner at this year's World Beer Cup, it's our most sought-after beer. A rich Imperial Stout with fresh roasted coffee, peanut butter and chocolate.

PEANUT BUTTER CUP COFFEE PORTER: Style: American Porter. IBU: 30.0. ABV: 5.5. Winner of the Gold Award for Specialty Beer at the prestigious 2014 World Beer Cup, this truly unique taste experience is brought to you only by Willoughby Brewing Company. We start by brewing a robust porter and infusing it with locally roasted coffee and then infusing peanut butter and chocolate.

SANDUSKY BAY JUICE: Style: American IPA. ABV: 7.4.

WISCONSIN BREWING CO. | 613

1079 American Way, Verona, WI 53593

Our philosophy is that beer is an adjunct to the enjoyment of life. As such, we brew beloved, true-to-style beers, as well as experiment with innovative brewing methods and styles. If you love beer, chances are we brew something you'll enjoy.

BADGER CLUB: Style: American Amber/Red Lager. ABV: 5.5.

BOUBONIC SAISON: Style: Saison/Farmhouse Ale. ABV: 8.0.

BOURBONIFIED DEPTH CHARGE SCOTCH ALE: Style: Scotch Ale/Wee Heavy.

ABV: 11.0. Aged in bourbon barrels, this is a Maris Otter barley-rich brew intensified by a charge of white-hot boulders dropped into the wort, where explosion ensues. While some say their beer is "brewed the hard way", this beer is literally brewed with rocks.

CUPID'S ENVY: Style: American Double/Imperial Stout. ABV: 10.3. Barrel Aged Espresso Porter

GOLDEN STONE (DEPTH CHARGE): Style: Doppelbock.

PATRON SAINT OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.6.

PINEAPPLE HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0.

RE:FRESH CHERRY/LIME RADLER: Style: Fruit/Vegetable Beer. ABV: 3.2.

RE:FRESH GRAPEFRUIT RADLER: Style: Fruit/Vegetable Beer. ABV: 3.2.

SUNSET BRUISE: Style: American IPA. IBU: 50.0. ABV: 7.0. An amber-colored ale with low bitterness and a refreshingly tropical flavor.

WISCONSIN VACATION: Style: Czech Pilsener. ABV: 5.0.

WISCONSIN DELLS BREWING CO. | 424

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2012 is an important year for us, we celebrated our 10th anniversary of opening & started to bottle the 1st of our beers...Rustic Red! Rustic Red is the 1st bottled microbrew in the Dells & is available for purchase at either Moosejaw Pizza or our sister restaurant Buffalo Phil's. Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistant Mike Balda use our 15 barrel Bohemian brewing system to brew & serve 10 different styles of hand-crafted beers & 3 gourmet sodas. 6 of those beers (Honey Ale, Golden Ale, Rustic Red, Raspberry Cream Ale, Dells Pilsner & Kilbourn Hop Ale) are available year-round. We then have 4 more taps that rotate between selected seasonal & specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Sweet Cherry Ale, Oktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, IPA, Milk Stout & Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!. Dells Brewing Co. is housed on the third level of Moosejaw Pizza which is centrally located between Chicago & Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool table, dart board, arcade games & a large party room available for private celebrations! Stop in for a sample, stay for a pint & take home a Dells Brewing Co. growler!

HAZEL'S NUT HOUSE: Style: Fruit/Vegetable Beer. IBU: 18.0. ABV: 6.2.

OCTO BEARD FEST: Style: Dortmunder/Export Lager. IBU: 10.0. ABV: 6.5.

RELAXIN' RASPBERRY: Style: Fruit/Vegetable Beer. IBU: 9.0. ABV: 4.2.

SCONNIE HAZY HOP: Style: American IPA. IBU: 20.0. ABV: 6.2. SRM: 4.0. A juicy, hazy IPA, packed with aroma of tropical fruit, citrus and pine. This brew has big citrus

flavor and looks like orange juice; it is a flavorful hoppy beer but without the bitterness, this finishes smooth!

SCONNIE LIGHT: Style: American Blonde Ale. IBU: 9.0. ABV: 4.3. SRM: 2.0. A clean, crisp light calorie beer

SCONNIE SMASH: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 4.2. A wonderful SMASH-UP of Wisconsin sweet & tart cherries with cranberries! This brew is light and sweet with a bright red color.

STRAWBERRY BITCH: Style: Fruit/Vegetable Beer. IBU: 9.0. ABV: 4.3.

ROOKIE

WORKING DRAFT BEER COMPANY | 114

1129 E Wilson St, Madison, WI 53703

We love how craft beer brings people together and invites us to think about what we drink. We started Working Draft Beer Company to create community, to celebrate the process of brewing and art, and to work draft by draft toward beers that delight.

ABOVE GROUND POOL: Style: Light Lager. ABV: 3.5.

AIN'T BAD: Style: Vienna Lager. ABV: 5.4.

CLOSE ENOUGH TO PERFECT: Style: American Double/Imperial IPA. ABV: 8.5.

FUTURE TENSE BRUT IPA: Style: American IPA. with Enigma, Simcoe, and Amarillo hops

HINDSIGHT: Style: German Pilsener. ABV: 4.8.

MOM JEANS: Style: Oatmeal Stout. Whiskey and maple syrup barrel-aged version of Dad Bod Oatmeal Stout

NELSON SAUVIN DRY-HOPPED TITLETOWN BREWING COLLABORATION:

Style: Mixed-Fermentation Sour. ABV: 4.8. Kettle sour blonde with tangerine and mango puree, dry-hopped with NZ Nelson Sauvignon hops

PULP CULTURE: Style: New England IPA. ABV: 6.2.

TITLETOWN BREWING CO. COLLABORATION: Style: Mixed-Fermentation Sour. IBU: 8.0. ABV: 4.8. Kettle sour blonde with Tangerine and Mango puree



Official MHTG GT18

Scavenger Hunt.

Others are mere imitations...

INSTRUCTIONS: Try to find items on the list and take photos or it didn't happen. Send your photos to: hunt@mhtg.org. Prizes TBD. Good luck!

INK	PEOPLE	ACCESSORIES
skull	a celebrity	top hat
the word "love"	sleeping	hard-hat
the word "mom"	jumping	kilt
unicorn	raising a glass	high-heels
monkey	hugging	tall leather boots
kangaroo (or any animal with pouch)	Fred Swanson (also counts as celebrity)	novelty socks
Simpsons char- acter (bonus for Duffman, triple bonus for Duffman on a unicorn)	a Great Taste staff shirt (front and back)	homemade elec- tric guitar featur- ing a painted skull
cuss word	bare feet with toenail polish	a leather pouch fanny pack
heavy metal band	accordion player	umbrella
a clown	someone taking a photo of a group	food on a string
a bird	staff at a rookie booth	a state capital