



August 10, 2019 | Olin Park | Madison, WI



CELEBRATING THE MICROBREW IN WISCONSIN DELLS

Whether you are a beginner, a beer aficionado, or just someone who loves a tasty beverage, you are going to love these two brewtastic events held in downtown Wisconsin Dells. Tickets on sale August 1st!

DELLS ON TAP WEEKEND

DELLS CRAFT BEER WALK
FRIDAY, OCTOBER 18, 2019
5 PM - 10 PM

Get a taste of what craft brewing is all about with a huge selection of artisan brews at participating bars throughout downtown Wisconsin Dells.

ADVANCE TICKETS \$20, DAY OF \$30

★ *Insider Tip: Your ticket also gets you a commemorative glass and specials on tasty food and taps!*

21st ANNUAL DELLS ON TAP
SATURDAY, OCTOBER 19, 2019

Over 60 breweries to sample from & live entertainment.

VIP Admission - Includes early entry, a commemorative VIP tasting glass, pretzel necklace and light snacks from 12 PM - 1 PM. Microbrew samples from 12 PM - 5 PM.

ADVANCE TICKETS \$65, DAY OF \$80

★ *Hurry, only 500 VIP Admissions Available!*

General Admission - Includes tasting glass and microbrew samples from 1 PM - 5 PM.

ADVANCE TICKETS \$40, DAY OF \$55

★★★

For more information, visit wisdells.com/DOT



Welcome from the President

WELCOME AND THANK YOU for your continued support of the 33rd Great Taste of the Midwest. On Behalf of the Madison Homebrewers and Tasters Guild (MHTG) we are truly ecstatic that you can join us and our brewery industry family in another commemoration of all things “beer”.

This year we continue to focus on paying homage to the brewers who have been with us throughout the years past, along with showcasing the ever growing line-up of new breweries in the region.

The members of MHTG have continued to work hard in their commitment to making this a premier festival for you and our wonderful guest brewers and their attending staff.

To all our guest brewers, I want to say "Welcome Home." This is an annual homecoming celebration and an opportunity to emphasize both the best of regional craft brewing and the folks who make it all possible.

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 GTMW).

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.

Reminders: Please use the pedestrian pathway along Wingra Creek and cross under 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, and respect your fellow festival patrons, brewer staff, park neighbors, emergency and festival staff and volunteers.

Please continue to foster that community spirit, be safe and above all be welcoming to the person next to you whether they are from out of town or a local resident. Have fun!!!

Prost!

Mark Alfred
MHTG President

2019 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 | 18 | MHTG president, assistant to the GT chairman

STEVE ANDRUSZ | 25 | Tent signs and GT headquarters

NICK BALAZS | 5 | Festival layout

DEEDRIC BAUER | 3 | Friday cleanup crew, volunteer floaters

STEFAN BERGGREN | 17 | Ticket production

ANDY BERNSTEIN | 6 | Cooling & hydration specialist and site mechanic

CAROL BRACEWELL | 16 | Graphic arts, maps

TOM BROWN | 16 | Port-a-potty patriarch and friday set-up

DAN BUSH | 8 | Courtesy gate

DUANE BUSCHER | 4 | Keg inventory

CHERI CARR | 13 | Brewery liaison assistant

SCOTT CLIPPINGER | 13 | Sunday park cleanup

MIKE DERESZYNSKI | 19 | Real ale assistant

BOB DROUTH | 33 | Chairmanbob emeritus and purchasing, glassware

CARL DUROCHER | 17 | Shuttles and taxis

JOE FARNSWORTH | 3 | Brewer load-in, generators

MARK GARTHWAITE | 21 | Assistant to the chairman, keg jockey

TED GISSKE | 21 | Wort/music

JENNIFER GOTTWALD | 6 | Post event cleanup

DAN GUSTAFSON | 12 | Club counsel

JOHN HARRINGTON | 13 | Gate security

BOB HARVEY | 11 | Recycling and garbage

DAN HEDTCKE | 17 | Brewer load-in

LES HOFFMAN | 19 | Real ale tent

PATRICK HUTTON | 10 | Cooling & hydration specialist and site mechanic

SAM JACKSON | 6 | Safety and neighborhood liaison

PETE JOHNSON | 9 | There's an app for that

LEE JONES | 4 | Police/fire liaison

RITA JONES | 3 | Presentation tent

JEREMY KAUKL | 2 | Wristbanding

PAUL KINAS | 23 | Brewer check-in

STEVE KLAFKA | 33 | Ticket sales and emeritus taste buds

BRYAN KOCH | 21 | Chief keg jockey

MARK KOCHANSKI | 8 | Traffic control & bike racks

STEVE KRIEGER | 12 | Volunteer coordinator

JUSTIN KUEHN | 1 | Quartermaster

RALPH KUEHN | 10 | City liaison

SHELBY KUENZI | 5 | Brewers dinner

MICHAEL KUENZI | 5 | Brewers dinner

MARK LEITERMANN | 12 | Gate keeper

MEG MADECKY | 11 | Trucking

BEN MARKS | 2 | Cellarman

SCOTT MAURER | 14 | Program editor/designer

JIM MAYHEW | 14 | Sponsors

DON MCCREATH | 25 | Brewery liaison assistant

PAUL MCGUIRE | 6 | MHTG vice president, website, grounds crew

PAUL MILLER | 9 | There's an app for that, academy award winner

MARK MORRISON | 20 | Assistant to the chairman

BOB PAOLINO | 28 | Media relations

DAVE PEGELOW | 21 | Vendors

JASON PENN | 16 | Brewer check-in assistant

BRIAN PHILLIPS | 6 | Keg inventory

CAREY PIERSON | 2 | Brewer load-in

GAIL PROPSOM | 18 | Mail order ticket sales

PAT PROPSOM | 18 | Cooling & hydration specialist and site mechanic

DOUG RANDALL | 7 | Security, parking

KARI RANDALL | 3 | On-site transportation, mail order ticket sales

SCOTT REICH | 15 | Group ticket sales

NATALIE REW | 2 | Merchandise sales

JAMIE RICE | 13 | Keg jockey breakfast

MARY ELLEN RIELAND | 7 | Presentation tent

BILL ROGERS | 21 | Clothier

DAVID SAMPSON | 3 | Brewer load-in

ERIN SAVASKE | 4 | Friday potluck

JOHN SCHMIED | 2 | Brewer load-in

MARK SCHNEPPER | 16 | Brewery liaison

CHRIS SCHULTE | 13 | Real ale assistant

GLENN SCHULTZ | 30 | Mr. Bread

KATE STALKER | 20 | Ticket sales

PETER STEINBERG | 8 | Data hound, equipment delivery

FRED SWANSON | 26 | Brewery liaison

CHUCK TALBOT | 16 | Ice crew

GREG TATUSKO | 1 | Signs

AARON WALTERS | 4 | Fire marshall

JASON WALTERS | 16 | Great Taste chairman

GREG YOUNKIN | 27 | Data hound, weather manager (GT2020 weather TBD)

BRAD ZULICK | 7 | Data wrangler

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

JAMERICA (F1) Jerk Chicken with red beans & rice \$10 | Jerk Pork with red beans & rice \$10 | Mango Rundown Tofu served with red beans & rice (Vegetarian) \$10 | Spicy jambalaya- \$10 | Special jamaican meat patty \$5.00

MILIOS (F2) Sub sandwiches-Ham and cheese | Turkey | Godfather | Chicken Bacon Club) \$7 | Sides (cookie, chips and pickle on a stick) \$1.50/ea, Bottled water-\$1

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

GUILTY PLEASURE DESSERTS (F4) Pretzel bites \$4, cold brew coffee \$4 | iced chai | cinnamon sugar pretzels \$5

FIB'S OF MADISON (F5) Italian Beef w/Provolone & sweet or hot peppers | BBQ Beef w/Provolone & sweet or hot peppers | Philly Beef w/Cheez-Wiz & sweet or hot peppers | Italian Sausage w/Provolone & sweet or hot peppers | Combo beef/sausage w/provolone & sweet or hot peppers | Bottled Water

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

SMOKIN' CANTINA (F7) Smoked Pulled Pork Sandwiches | Wild Alaskan Salmon Burgers | Traditional Smoked Pork Taco | Korean Pork Belly Taco | Bacon On A Stick!!! | Chicharrones de Pollo

NUTKRACK (F8) 16oz: \$26.50 | 8oz : \$13.75, 4oz: \$7.50 | Pecan Pe-cone (food-safe cone for walking and munching) \$5

LAO LAAN XANG (F9) Eggrolls 2/\$5.50 | Crab Rangoon 3 pieces/\$3 | Coconut shrimp \$5|

NESSALLA KOMBUCHA (F10) Juniper Hops with Mosaic | Lemongrass Ginger (Extra Sharp) | Strawberry Spruce (Timed Release) | Watermelon Mint (Timed Release) | Jasmine with Butterfly Pea Flower

BANZO OF MADISON (F11) The Banzo (vegan) half \$5/full \$9 | The Chick-Half \$5/full \$11 | The F-bomb \$11 | Harvest Pita (vegan) \$10 | | Falafel \$5 | Humus and pita \$5 | Sparkling water/Izze \$2.

KINGLUV TACOS (F12) Specialty tacos - Korean short rib, ginger garlic chicken, Puerto Rican pork, ground beef | street style corn in a dish., all \$4

MERCHANDISE

Brewers Supply Group | Briess | Country Malt Group | Drink Wisconsinly | Glasses, Mugs & Steins | Hess Cooperage | European Beer Tours | MicroMatic | Museum of Beer and Brewing | Outdoorbeersman | Wine & Hop Shop | YCH Hops

MUSIC AT THE GREAT TASTE

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

Ad Hoc String Band | Anonymice | Brew Unto Others | Froghopper Folk | Hops and Barley Trio | Madison Cello Ensemble | Nick Rainey | Old Cool | Old Wolves | Pam Barrett | Panchromatic Steel | Seven Stone Jones | Shotgun Mary/Croaker | Sortin' The Mail | Squirrel Gravy Music | The Fancy Pears | The Michael Gruber Show | The North Code Band | Traditional Frequency | Urban Hurdles

TAXI SERVICE/UNION CAB | 608-242-2000

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

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.greattaste.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.

GET YOUR T'S & HATS HERE

Located on the hilltop near the end of the pavilion driveway (see center map), don't forget your commemorative t-shirts and hats. This is also where to check to see if your ticket stub is selected as a door prize winner (see below).

YOU MIGHT BE A WINNER!

While you are at the T-shirt tent buying your cool GTMW gear (see above), check your ticket number. You might win some cool exclusive SWAG!

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 2018 have included the following:

Frank Allis Elementary School | Breast Cancer Recovery Foundation | Common Wealth Development | Madison Area Community Land Trust | Wil-Mar Center | West Madison Area Special Olympics | Grace Food Pantry | United Way of Dane County | American Red Cross of Wisconsin | Wisconsin Lions Foundation, Inc. | REAP Food Group | WORT | Luke House

In 2018 and 2019, MHTG is making additional substantial donations to the Wil-Mar Center's capital campaign. The Wil-Mar Center is a longtime partner and host for MHTG and we are proud to be a major contributor towards a better space for the Madison community.

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 5 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.
- Logo design is by S.V. Medaris | www.svmedaris.com | svm@marketweight-press.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.
- Madison Fire Department for providing on-site medical services.
- 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 8, 2020**



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.

CHOCOLATE/BEER PAIRING

GAIL AMBROSIUS

CHOCOLATIER EXTRAORDINAIRE

JESSICA JONES

ADVANCED CICERONE AND HEAD BREWER OF
GIANT JONES BREWERY

Join us in celebrating 10 years of chocolate and beer at the Great Taste! Embark on an exploration of pairing principles with curated examples from Giant Jones Brewing and Gail Ambrosius Chocolatier. These two have paired up 6 decadent chocolates with 5 complex, dare we say Giant, beers from Giant Jones. A pairing journey not to be missed!

2ND SESSION | 2:45 P.M.

"BEER VS WINE" CHEESE PAIRING THROWDOWN

ERIN RASMUSSEN

WINEMAKER AND WSET SOMMELIER LEVEL 3

GARTH BEYER

MADISON TAVERN OWNER AND CERTIFIED CICERONE

Join us as we pair four Wisconsin cheeses each with a beer and a wine. That's right eight tastes and 4 tastes! Each pairing will be discussed, debated and argued about. These pairings have been curated by two of the top paletes in the city. Erin and Garth are experts in this field and funny, knowledgeable, engaging presenters.

3RD SESSION | 4:00 P.M.

A TASTE OF TANGENT

RORY NIENAJADLO

PARTNER/ DIRECTOR OF RESTAURANT OPERATIONS

KATE MCGEE

EXECUTIVE CHEF AT TANGENT

We proudly present a 3 course micro beer dinner from Madison's own Tangent Taproom and Kitchen, a fresh new offshoot of the Vintage Brewing Company family tree. Enjoy creative from scratch cooking and an eclectic range of exclusive Tangent brews, now open at 803 East Washington Avenue in Madison.

COURSE 1) MINI CHICKEN BURGER - house ground chicken patty with tomato feta relish & red pepper remoulade on ciabatta. Paired with 'A Fjordable Luxury', Kveik double IPA brewed with spruce tips plus Simcoe, Ekuanot and Citra hops. 9.0% ABV (WORLD DEBUT at Great Taste of the Midwest 2019!)

COURSE 2) VEGETABLE CEVICHE BITE - Avocado mousse, roasted corn ceviche & cilantro slaw on crisp tortilla. Paired with 'Late to the Party', coconut cheesecake tart. 5.5% ABV

COURSE 3) CHOCOLATE BEER TRUFFLE - Chocolate truffle with Fair Shakes ganache and cocoa dust. Paired with 'Fair Shakes' vanilla milkshake porter 7.2% ABV

**Celebrating
15 years of
REAL ALE!**



REAL ALE

FIRKIN
v

FOR THE 15TH YEAR, the Great Taste presents the Real Ale Tent. It houses more than 70 cask ales served straight from the firkin.

WHAT IS REAL ALE?

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

Say hello to Les at the R.A.T., 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:

3 SHEEPS BREWING CO. | Fresh
Coast W/ Peach And Mango,
Space Coast W/ Citra

BARLEY JOHN'S BREWING COMPANY |
Sour Cherry Barrel Aged Wild Brunette

BROAD RIPPLE BREWPUB | Waarom Niet

BROADWAY BREWERY | Chai Spiced Infused Brown Ale, Hot Style Flor
Blanca Mexican Lager, Shishito Pepper Idaho 7 Single Hop

CAPITAL BREWERY | Cabernet Barrel Aged Brett Porter

FAT HEADS BREWERY | Head Hunter W/Tbd

GREAT DANE PUB & BREWING CO. | Big Dog Best Bitter, Cascade Mountain Porter, Old London Stock Ale

LAKEFRONT BREWERY | Funnel Cake With Cherries On Top, Gose With Raspberries

METROPOLITAN BREWING | Diablo Dynamo Copper Lager

NEXT DOOR BREWING COMPANY | Circus Peanut Hefeweizen, Hawaiian Punch Smoked Red Ipa

SAINT FRANCIS BREWERY AND RESTAURANT | Chocolate Oatmeal Stout

THE LIVERY | Smash Bravo DH W/ Galaxy And Southern Star, Strawberry Rouge

UPSTREAM BREWING CO. | Flagship IPA With Juniper And Lime

VINTAGE BREWING COMPANY | Permanent Bacation, Resting Birch Face

GLUTEN-FREE HERE

Here's a partial list:

7 HILLS BREWING COMPANY | 107 | Spf 100

AEPPELTREOW WINERY | 618 | Appely Brut, Barn Swallow Draft Cider, Blackbird Berry Cider, Perry, Poirissimo, Pommeaux, Siskin Scrumpy Farmhouse Funky Cider

ALT BREW | 124 | Copperhead, Hollywood Nights, Holy Hop Grenade, Kickback, Rustic Badger

B. NEKTAR MEADERY | 309 | Believe, Hopped Guava Mead, Nu-Wave Lemonade, Punk Lemonade, Son Of A Peach, Zombie Killer

LAKEFRONT BREWERY | 215 | Gose With Raspberries, New Grist Gose-Style With Lime

LIFT BRIDGE BREWING CO. | 227 | Northwoods Juicebox

NEXT DOOR BREWING COMPANY | 121 | Hard Seltzer

OLDE PENINSULA BREWPUB | 502 | Cuckoo 4 Coconut Stout

THE LIVERY | 521 | Black Lily

UPSTREAM BREWING CO. | 209 | Training Wheels Hard Seltzer

WHITE WINTER WINERY/MEADERY | 607 | Black Mead, Blueberry Hard Cider, Meadjito, Mischief, Northern Highlands Hard Cider, Sweet Mead

non alcoholic

OPTIONS HERE



HALF ACRE BEER CO. | 201 | Sparkle Boi

LIFT BRIDGE BREWING CO. | 227 | Root Beer

POTOSI BREWING CO. | 624 | Root Beer

TITLETOWN BREWING CO. | 512 | Sno-Cap Root Beer

WISCONSIN DELLS BREWING CO. | 126 | Cotton Candy Soda

THE ROOKIES

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

BrewDog | 913

Canal Winchester, OH

Brickstone Brewery | 329

Bourbonnais, IL

Buffalo Creek Brewing | 423

Long Grove, IL

Central State Brewing CO. | 912

Indianapolis, IN

Cercis Brewing Company | 602

Columbus, WI

Exile Brewing Company | 620

Des Moines, IA

Fillmore 13 Brewery | 313

Pontiac, MI

Full Mile Beer Company | 914

Sun Prairie, WI

Heavy Riff Brewing Company | 128

St. Louis, MO

Hop and Barrel Brewing | 106

Hudson, WI

Hop Butcher For the World | 915

Darien, IL

Iowa Brewing Company | 206

Cedar Rapids, IA

Kros Strain Brewing | 322

La Vista, NE

Lion Bridge Brewing Company | 223

Cedar Rapids, IA

Listermann Brewing Co. | 916

Cincinnati, OH

Lo Rez Brewing | 226

Chicago, IL

Noon Whistle Brewing | 406

Lombard, IL

Old Nation Brewing Company | 204

Williamston, MI

Soundgrowler Brewing Co. | 129

Tinley Park, IL

Taxman Brewing Company | 917

Bargersville, IN

Third Space | 308

Milwaukee, WI

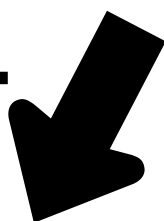
Urban Artifact | 522

Cincinnati, OH

Werk Force Brewing | 306

Plainfield, IL

THE BEER LIST STARTS HERE



23RD ST. BREWERY | 523

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS 66047

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

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

SPARE PARTS HAZY IPA: New England IPA. IBU: 20.0. ABV: 6.3. Brewed with oats for a full mouthfeel, big hop flavor and aromas of tropical fruit, citrus, and pineapple.

WATERMELON WHEAT: Fruit/Vegetable Beer. OG: 12.0. IBU: 13.0. ABV: 5.3. SRM: 4.0.

2ND SHIFT BREWING | 222

www.2ndshiftbrewing.com

1601 Sublette Ave, Saint Louis, MO 63110

We are a family run St. Louis brewery. Brewing eclectic brews since 2010.

BEER #1 (SPECIATION COLLAB): American Wild Ale. ABV: ~25.0. Speciation loves funky barrel-aged beers and so do we. So this is a little of their yeast and a little of ours. Sharing amongst friends is always good!

GIN BARREL AGED HIBISCUS WIT: Witbier. ABV: 5.4. Here's what I've been goofin around with for a while. I love Belgian wits on hot summer days (or freezin' your butt off days). Anyway I took a witbier and threw in a bunch of hibiscus flowers to make it even better. Tart and refreshing, with a hint of fart, aged in gin barrels.

PORT BARREL AGED BLACK NOISE: American Double/Imperial Stout. ABV: 9.4.

SUNNY CAT: New England IPA. ABV: 6.0. New England style pale ale brewed with oats, lactose, and dried tangerine peel. Brewed in honor and in memory of our sweet Sunshine. May this bright beer bring it's imbiber as much joy as our sweet kitty brought us.

TECHNICAL ECSTASY: 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 and an old Canfield's Cola tank—"It's Not Normal" ales and lagers were born. Now Indiana's largest brewery, Nick Floyd and company continue to bring you strange and wonderful beers.

ALPHA KING PALE ALE: American Pale Ale. IBU: 66.0. ABV: 6.66.

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

BARREL AGED DARK LORD: Russian Imperial Stout. ABV: 15.0.

CANUS INVERTUS: Mixed-Fermentation Sour. IBU: 7.0. ABV: 6.5. A slightly tart Flemish-style red ale with a subtle maltiness.

CROM'S BEARD: American IPA. IBU: 60.0. ABV: 7.5. A single-hop IPA brewed with Strata, a new hop from Oregon with aromas of passionfruit, grapefruit and wafting weed. Let your wind gods know.

DARK LORD: Russian Imperial Stout. ABV: 15.0.

DEESKO: Berliner Weissbier. ABV: 6.5. Munster Style Berliner Weiss

GUMBALLHEAD: American Pale Wheat Ale. ABV: 5.6.

MOLTEN MIRRORS: Saison/Farmhouse Ale. IBU: 4.0. ABV: 6.6. Sour peach saison. Peach candy aroma with subtle tropical fruit, pear and citrus. It really is a peach bomb. With a prickling sour taste that lingers and then finishes dry.

REGION RIOT: American Malt Liquor. IBU: 26.0. ABV: 7.1. This delightful malt liquor was brewed to celebrate the equally delightful "Region" that we brew in. Brewed with a portion of Indiana corn, this is what a malt liquor should be.

THE 25 MILLION DOLLAR MAN: American IPA. IBU: 70.0. ABV: 6.5. Hazy, Superfruity IPA

WARPIGS FOGGY GEEZER HAZY: American IPA. IBU: 70.0. ABV: 6.8. Super fruity and dank with a firm bitterness. Tropical fruit and citrus notes.

WARPIGS LAZURITE: American IPA. IBU: 70.0. ABV: 7.5. Bright, citrusy and full-bodied with just enough malt to balance the profound bitterness

WARPIGS SALMON PANTS: American Pale Lager. IBU: 60.0. ABV: 5.3. A hoppy lager bursting with citrus, melon and grape notes. A light body and dry finish.

WIGSPITTER: Oatmeal Stout. IBU: 54.0. ABV: 7.7. Big Wig, No Wig or Comb Over. Wigsplitter is an oatmeal stout brewed with freshly ground espresso. It's for those of us who like a little beer with their coffee or a little bit of coffee with their beer. *Contains Lactose Sugar*

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

3 SHEEPS BREWING CO. | 115

www.3sheepsbrewing.com

1837 North Ave, Sheboygan, WI 53083

Back in 1926, the Kingsbury Breweries, then known as the Gutsch Brewery, declared bankruptcy. It was a tough time for breweries across the country as Prohibition was in full effect. Many breweries failed during that time, and the Gutsch Brewery was on its way to joining them. It was at this time that my family took the helm of the brewery. Soon after, they changed the name to the Kingsbury Breweries, expanded coast-to-coast, and turned the brewery into what we remember it as today.

I grew up hearing stories from my father, who, as a child with his father, would go around the various Kingsbury Breweries, see the brewers hard at work, and watch the customers enjoy a beer in the Ratskeller. This is where my interest was first piqued by the great world of beer. Many years later, thanks to a brilliant gift on my wife's part, I started making my own beer. From that point forward there was no turning back. The hobby turned into a passion, which turned into an obsession, which turned into quitting my day job and opening a brewery.

3 SHEEPS OKTOBERFEST: Märzen/Oktoberfest. ABV: 5.5. A light-bodied and easy-drinking lager with pleasant caramel notes

3 SHEEPS PILS: German Pilsener. ABV: 5.3. Pilsner w/ Cascade Hops

BOURBON BARREL AGED UBER JOE (2019): American Double/Imperial Stout. ABV: 14.0.

CITRA SLICE: New England IPA. ABV: 6.5. Blood Orange IPA brewed with Citra and Motueka Hops

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

FRESH COAST W/ PEACH AND MANGO: American Pale Ale. Juicy Pale Ale with Peach and Mango

HOT KENT: American Amber/Red Ale. ABV: 5.0. Rebel Kent Amber Ale aged in hot sauce barrels, with cherries

LEMON AND LIME RADLER: Fruit/Vegetable Beer. ABV: 4.2. Radler brewed with lemon and lime juice

OCELOT: American Double/Imperial Stout. Bourbon Barrel Aged Imperial Stout with Cinnamon, Vanilla, Cocoa Nibs and Ancho Chilies. Our first Barrel Society release of 2019

SPACE COAST: American Pale Ale. ABV: 5.5. Juicy Pale Ale brewed with Galaxy Hops and Lactose

SPACE COAST W/ CITRA: American Pale Ale. Juicy Pale Ale brewed with Galaxy hops and Lactose, dry hopped with Citra

THE WOLF (2019): American Double/Imperial Stout. ABV: 12.0. Imperial Stout aged in Bourbon Barrels

THE WOLF—BARREL SELECT: American Double/Imperial Stout. ABV: 12.0. A 2019 “The Wolf” variant. Bourbon Barrel Aged Imperial Stout. Beer pulled from select barrels that stood out as extraordinary during our tasting process of The Wolf. The best of the best.

THE WOLF—CHOCOLATE MINT: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with Mint and Cocoa Nibs. One of two Barrel Society variants of The Wolf.

THE WOLF—DOUBLE BARREL: American Double/Imperial Stout. Bourbon Barrel Aged Imperial Stout, aged in a second Bourbon Barrel.

THE WOLF—RASPBERRY COFFEE: American Double/Imperial Stout. ABV: 13.0. A 2019 “The Wolf” variant. Bourbon Barrel Aged Imperial Stout with Coffee and Raspberries.

TOUCAN: Saison/Farmhouse Ale. ABV: 9.0. 2019 Barrel Society Beer. White Wine Barrel Aged Saison with Mango and Black Currant. Only available to those in the 3 Sheeps “Cabana.”

4 HANDS BREWING CO. | 604

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.

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

MADAGASCAR COCONUT AND CACAO: American Double/Imperial Stout. ABV: 9.3. Bourbon Barrel aged Imperial Milk Stout with Vanilla beans infused with cacao and coconut

ON CUE: Gose. ABV: 4.5.

UNCONVENTIONAL IPA: ABV: 6.0. An IPA that was brewed in collaboration with our friends at Trophy Brewing Co. from Raleigh, NC. A creamy Nitro Milk Shake IPA brewed with Vanilla, Lactose and Citrusy Cyro Hops

5 RABBIT CERVECERIA | 505

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 pîxan.

LA VALIENTE: ABV: 9.0. Inspired by madeira wine. We blended several different batches of barrel aged sours and then back sweeten with generous amounts of piloncillo. A very intense sweet and sour experience with layers of dried fruit and caramel complexity.

PALETAS PEPINO CON LIMON: Fruit/Vegetable Beer. OG: 8.0. IBU: 9.0. ABV: 5.0. SRM: 1.0. Cucumber with lime. A “brut” style ale. Very light bodied, effervescent and extremely quaffable.

PALETAS PRICKLY PEAR AND BLACKBERRY: IBU: 9.0. ABV: 5.0.

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

515 BREWING | 515

www.515brewing.com

7700 University Ave, Clive, IA 50325

Starting with a three-barrel system, 515 opened its doors for the first time in March of 2013. From the very beginning, the community embraced us whole-heartedly. It soon became apparent we couldn't brew beer fast enough. In June of 2015, 515 expanded by adding a brand new seven-barrel system along with additional fermenters and brite tanks. 515 Brewing Company has won two gold medals at the Great American Beer Festival® (GABF®) awards. In 2016 their agave lime wheat beer, Mexican Spring, earned gold in the Fruit Wheat Beer category and in 2017, #Quadgoals, their Belgian quadrupel won gold in the Belgian Dubbel or Quadrupel category.

#QUADGOALS: Belgian Strong Dark Ale. ABV: 10.8. This Belgian Quad features caramel notes with raisin, cherry and plum flavors, along with slight spiciness from the Belgian yeast. #QuadGoals is a 2017 Great American Beer Festival® gold medal winner in the Belgian Dubbel or Quadrupel category.

DSM PILS: German Pilsener. ABV: 5.4. Brewed with Czech Pilsner Malt, German Grünegeist hops, and Danish lager yeast. Crisp and refreshing!

MEXICAN SPRING: American Pale Wheat Ale. ABV: 5.2.

MONARCH OF MEDIOCRÉ: American Double/Imperial IPA. Our newest double IPA brewed with all Mosaic hops

PASSÉ: American Pale Ale. ABV: 5.9. Single-hopped Pale Ale made with Citra hops

POMEGRANATE MEXICAN SPRING: American Pale Wheat Ale. ABV: 5.2. A pomegranate variant of our Mexican Spring (Agave Lime Wheat)

7 HILLS BREWING COMPANY | 107

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!

\$#ITS BANANAS: American Amber/Red Ale. OG: 1.058. IBU: 12.0. SRM: 14.0. This \$#IT is Bananas. But seriously how do you make this beer with six ingredients?! With water, barley, wheat, oats, hops and most importantly yeast is how. After all hefe is German for yeast. Holla back to the yeast for this banana forward treat with more subtle bubble gum and clove notes. Shout out to the wheat and oats for creamy, silky mouth feel. If you don't enjoy this summer treat, then it's unfortunately you are the one that is Bananas yo.

7 HEADED MONSTER: American IPA. OG: 1.07. IBU: 77.0. ABV: 7.0. SRM: 7.0. West Coast Style IPA brewed with Citra Hops

BAD HOMBRE: Gose. OG: 1.05. IBU: 25.0. SRM: 4.5.

BLOKTOBERFEST: Märzen/Oktobertfest. OG: 1.058. IBU: 25.0. ABV: 5.75. SRM: 11.5. Rich German Aroma. Light to moderate toasted malt. Clean and crisp malty sweetness. Grahamy (graham crackers)

MUDDY TUGGER (BARREL AGED MAPLE SYRUP): Maibock/Helles Bock. OG: 1.068. IBU: 34.0. ABV: 6.5. SRM: 24.0. Named after the workhorses of the mighty Mississippi. This Brown Ale, brewed with oats and bourbon barrel aged maple syrup is a perfectly balanced beer sure to please all. Even if you're not a "dark beer" person, the Muddy Tugger is here for your pleasure. Don't be scared to play in the mud!

NOBLEST NECTAR: American Pale Ale. OG: 1.042. IBU: 6.0. SRM: 5.0. Brew number 2 of our Wild Foeder Series. This one was aged 9 months in our oak foeder and fed with

wild yeast and gallons of wildflower honey. Then finished with Nelson Sauvignon hops. Well rounded sour meets funky, pineapple and grape character in this complex treat.

NOBLEST NECTAR 2.0: American Wild Ale. OG: 1.042. IBU: 6.0. ABV: 7.25. SRM: 5.0.

Same as the Noblest Nectar except we supplemented coriander, bitter orange peel and hibiscus in to the mix

SPF 100: German Pilsener. OG: 1.063. ABV: 8.25. SRM: 0.5. More ginger than a Weasley family reunion this play on a Moscow Mule is fermented to 8.25% ABV. Our process offers the sweet pungency of cooked ginger while a late freshly juiced ginger addition keeps the fresh crispness intact. All balanced with just enough residual sweetness to make this dangerously drinkable ginger beer a perfect cocktail for any occasion. Pack your SPF 100 and enjoy responsibly.... You don't want to burn! Gluten free

ABERRANT ALES | 127

www.aberrantales.com

219 W Grand River Ave, Howell, MI 48843

Aberrant is more than just a word, it's a way of life. Depart from the standard... Deviate from the normal... that's the Aberrant lifestyle. It's more than just great beer, it's everything we do! Nobody wants to be ordinary... be Aberrant!

C.R.E.A.M ALE: Cream Ale. IBU: 16.0. ABV: 5.0. We designed this beer around being light and refreshing, but we didn't forget to add flavor in there as well. Brewed with flaked rice and flaked corn, it is light, effervescent, balanced, and has a slight corn sweetness to support the breadiness of the malts, and a finish that lets you know we added hops but won't linger.

INFUSED AND CONFUSED: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.0. Mixed Fermentation tart golden ale aged in oak barrels with cacao and second use Balaton cherries. Infused with a custom roasted coffee from Cultivate Coffee and Taphouse in Ypsi. Coffee, tart cherry funk, and a chocolatey oak character make for an inviting and surprising ale

NATURAL APHRODISIAIC: American Pale Wheat Ale. IBU: 15.0. ABV: 5.3.

UNICORN VENGEANCE: Mixed-Fermentation Sour. Mixed-Fermentation Sour w/ Mango and Habanero

UNICORN CRIME SCENE: Mixed-Fermentation Sour. ABV: 6.7. Mixed-Fermentation Sour w/ Blackberry Pours a deep pink/purple. Aroma of sweet berries and sharp lactic acid. Flavors of sour blackberry reminiscent of jam and lemon citrus notes. Refreshing and easy to drink

WEST COAST IPA: American IPA. IBU: 77.0. ABV: 7.0. SRM: -3.0. 7% ABV 77 IBU (3.83) 494 Ratings Add Check-in A West Coast IPA through and through, this beer presents with a nose of tropical fruits, citrus, and dank pine coming out of the glass. The flavor follows suit with healthy doses of stonefruit, grapefruit, and pine. The finish is clean and dry with a pleasant, lingering bitterness

AEPPELTREOW WINERY | 618

www.appletrue.com

1072 288th Ave., Burlington, WI 53105

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

APPELY BRUT: Cider. ABV: 7.0. CO2, semi-dry Champagne method cider

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

BLACKBIRD BERRY CIDER: Cider. ABV: 6.0.

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

POIRISSIMO: Cider. ABV: 19.0. fortified pear mistelle

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

SISKIN SCRUMPY FARMHOUSE FUNKY CIDER: Cider. ABV: 6.0. Semi-sweet cider flavored with the aromas of an English West Country wild-aged farmhouse cider. Tangy with a hint of bacon.

AGAINST THE GRAIN BREWERY | 619

www.atgbrewery.com

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

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

70K-AMBURANA: Milk/Sweet Stout. OG: 27.3. IBU: 90.0. ABV: 11.5. SRM: 50.0. Imperial Milk Stout aged in Brazilian hardwood barrels which gives this beer rich spicy and sweet flavors. 2018 GABF Gold Medal Award winner.

A BEER: American Pale Lager. OG: 11.0. IBU: 22.0. ABV: 4.5. SRM: 3.8. Super American Premium Lager. The future of beer is here! Cool crisp and refreshing.

BO & LUKE- ISLAY SCOTCH: Russian Imperial Stout. OG: 27.4. IBU: 80.0. ABV: 11.5. SRM: 53.0.

CITRA ASS DOWN: 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!

PILE OF FACE: American IPA. IBU: 65.0. ABV: 6.5. SRM: 10.0. What's the first thing you need to do when you start a brewery? Develop your logo, of course. With any potentially decent brewery, your logo must be a skull, it has to be a skull, you'll be laughed out of the room if you don't have a skull. So we went hunting in the area where all the great skulls have come from and were shit out of luck. By those fateful dumpsters all we found was this deformed neanderthal type deal, or maybe it's from an ape, and a big ol' pile of face. To celebrate our lack of success in finding a really cool skull, we are embracing another required cliché by brewing this American IPA. A modicum of simple malts provide the mediocre backbone to the mountain of various hops that are utilized and rotated throughout the brewing process. Look for dank overtones supported by various citrus and heirloom fruits. It's the straight forward fuckin' IPA that you always wanted from us. You lucky bastard

THERE GOSE THE NEIGHBORHOOD: Gose. OG: 10.5. IBU: 14.0. ABV: 4.8. SRM: 2.5. Roasted red pepper, cilantro and calamansi fruit Gose with Chardonnay barrel smoked sea salt finished with Brettanomyces.

ALARMIST BREWING | 217

www.alarmistbrewing.com

4055 W Peterson Ave, Chicago, IL 60646

Independant craft brewery on the NW side of Chicago. Brewers of Le Jus, the first ever GABF gold medal winner for Juicy/Hazy IPA in 2018. Fear not, we brew other styles as well!

CRISPY BOY: German Pilsener. IBU: 35.0. ABV: 4.9. SRM: 3.0. Brewed with Weyermann Barke Pilsner and CaraFoam malts and fermented with the classic Weihenstephan yeast. This ice cold brewski showcases notes of jean shorts, not touching the thermostat, the aromatics of a freshly mowed lawn, and endless appetizers at your favorite chain restaurant.

JAVA JUS: New England IPA. IBU: 40.0. ABV: 6.0. Le Jus steeped with whole coffee beans. Currently only available in our taproom.

LE JUS: New England IPA. IBU: 40.0. ABV: 6.0. SRM: 5.0.

PANTSLESS: American Pale Ale. IBU: 30.0. ABV: 6.0. Our flagship pale ale. Mosaic hops create tropical fruit and dank pine notes/flavors.

SIMCOE LE JUS: New England IPA. IBU: 40.0. ABV: 6.0. An all Simcoe hop variant of Le Jus.

ALE ASYLUM | 401

www.aleasylum.com

2002 Pankratz Street, Madison, WI 53704

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

SATISFACTION JACKSIN*: American Double/Imperial IPA. IBU: 78.0. ABV: 8.8. With over 3 pounds of Centennial hops per barrel, this Double IPA has a slightly punishing yet entirely pleasing bitterness that dances on the tongue.

AWOL BREWER—SHAWN CEMER: Irish Red Ale. IBU: 24.0. ABV: 5.9. This small batch Irish Red Ale was created by Shawn Cemer in our brewer's experimental series.

GHOSTED: New England IPA. IBU: 68.0. ABV: 6.7.

HOPALICIOUS*: American Pale Ale. IBU: 52.0. 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.

KEEP 'ER MOVIN'*: German Pilsener. IBU: 28.0. ABV: 4.0. Charlie Berens from the Manitowoc Minute and fellow cheeseheads at Ale Asylum here in Madison made a beer. It's a light pilsner that's only available in Wisconsin and perfect when you want a couple two tree beers.

MERCY GRAND CRU*: Belgian Strong Dark Ale. ABV: 10.5. This Belgian Style Grand Cru is full-bodied with a spicy aroma and flavors of dark fruits in perfect balance with a slightly sweet finish. Available seasonally.

UNSHADOWED*: Hefeweizen. IBU: 15.0. ABV: 6.0. This classic German Hefe-Weizen is soft and uber refreshing. It is light golden in color, with a hazy appearance. It has a hint of bananas and cloves in the aroma, and a tantalizing sweetness in the finish.

ALT BREW | 124

www.altbrew.com

1808 Wright St, Madison, WI 53704

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

Brew-master Trevor Easton was inspired to gluten-free brewing when his wife was diagnosed with a gluten intolerance. Their once shared love of beer—and Trevor's long interest in the brewing process—could no longer be enjoyed together in the same way. Gluten-free options available on the market did not hold up to the quality of craft beers, and it was no fun to raise a beer glass alone.

A trained engineer, Trevor sought a solution, developing a gluten-free recipe that lives up to craft beer lovers' expectations. The result? A growing line of craft beers so good, you won't know they are gluten-free.

Gluten-free people rejoice! Your beer is here!

COPPERHEAD: 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: American IPA. OG: 1.078. IBU: 40.0. ABV: 7.2. SRM: 8.0. 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: American Double/Imperial IPA. OG: 1.092. IBU: 98.0. ABV: 8.9. SRM: 12.0.

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

RUSTIC BADGER: Saison/Farmhouse Ale. OG: 1.068. IBU: 35.0. ABV: 6.6. SRM: 7.0. Brewed with a Belgian yeast and two types of hops for a refreshing, slightly bitter beer with notes of crisp apple.

ATWATER BREWERY | 404

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."

BETTER LIFE CHOICES: American IPA. OG: 15.0. IBU: 85.0. ABV: 6.5. SRM: 50.0. When it comes to a successful night on the town, this beautifully burnt orange colored American IPA is all about validating good decision making. With a combination of well-balanced malt and resin radiating hop characteristics, it's clear that this is one beer that's making all the right moves. So when you're ready to take a step in a new direction, let Better Life Choices lead the way.

DIRTY BLONDE: American Pale Wheat Ale. OG: 11.0. IBU: 8.0. ABV: 4.5. SRM: 2.2. Brewed to be a bright straw color, lightly sweet, with wheat added to create a crispness at the back of the palate. Crushed Orange Peel and Coriander are subtly added to the final stage of the hot side, which lend to the clean head aroma.

LEDERGOSEN: Gose. OG: 5.0. IBU: 9.0. ABV: 4.2. SRM: 10.0.

VANILLA JAVA PORTER: English Porter. OG: 13.6. IBU: 13.0. ABV: 5.0. SRM: 30.0. Originally blended for the working class in Central London, English Style Porters give nod to the masses, mixing traditional old style ales with more modern ales. While relatively dark, English Style Porters eschew burnt flavors for more mellow profiles.

AUGUST SCHELL BREWING CO. | 101

www.schellsbrewery.com

1860 Schell's Rd, New Ulm, MN 56073

Established 1860. On the lush hillside banks of the Cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell's is the second oldest family owned and operated brewery in the United States. Called "the most beautiful brewery in America," by the late Michael Jackson, Schell's Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's produces 9 year-around brews and 7 seasonal brews. Schell's—The legend continues, one bottle at a time. Special guests this year include, Ted Marti, the fifth generation, as well as Franz Marti, the sixth generation of the family.

ALPHA STATE: Flanders Red Ale. IBU: 5.0. ABV: 6.5. Our drag inspired beer from the movie "Cherry Pop." This is our take on a Flanders Red ale aged on cherries. Made with a mixed culture fermentation and aged for over two years in both wood and on 6,600 pounds of Michigan cherries! Deliciously tart, rounded and complex with notes of cherry cobbler.

BASIN OF ATTRACTION: 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.

BLACK PRISM: Berliner Weissbier. IBU: 5.0. ABV: 6.5.

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

GRAIN BELT PREMIUM: 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.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 20.0. ABV: 5.8. Rich copper lager steeped in tradition, with a modern edge.

SANGRIA: IBU: 12.0. ABV: 4.8. Originally made for the state fair, is now one of our summer seasonals! Enter vacation mode with this refreshingly fruity and slightly sweet take on a Radler.

SHELL'S IPA: IBU: 40.0. This Brew is Bursting with tropical fruity aromas and pours a light hazy gold color, has a creamy mouthfeel, and low hop bitterness

SHELL'S OKTOBERFEST: Märzen/Oktoberfest. IBU: 21.0. ABV: 5.5.

B. NEKTAR MEADERY | 309

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.

BELIEVE: Cyser. ABV: 6.5. A collaboration with the show American Gods on Starz! Earthy farmhouse apples with mild tartness followed by sweet creamy honey. Light bodied with effervescent mouthfeel. Finishes with a balanced acidity and mild sweetness that lingers. A very refreshing and balanced beverage that appeals to most taste.

HOPPED GUAVA MEAD: ABV: 5.5. Made to mimic a Berliner Weisse, but it's not. Mead made with orange blossom honey and hopped with lemon drop hops.

NU-WAVE LEMONADE: Mead. ABV: 6.2.

PUNK LEMONADE: Cider. ABV: 6.3. Raspberry Lemonade cider. Refreshing sweet tart finish.

SON OF A PEACH: ABV: 6.4. A mead made with Orange Blossom honey from our R&D team.

ZOMBIE KILLER: Cider. ABV: 5.5. A cherry cider made with fresh pressed apples, honey, and tart cherries. Totally crushable cider. Really. Not too sweet, with a nice acidity from the apples and cherry. A kiss of honey. Now go out and kill some zombies.

BACKPOCKET BREWING | 220

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.

7TH ANNIVERSARY DOUBLE BARREL BA STOUT: Russian Imperial Stout. IBU: 45.0. ABV: 12.3. SRM: 40.0. Russian Imperial Stout barrel-aged on coconut and vanilla beans aged in a blend of bourbon and Jamaican rum barrels.

CRISPII PILZ: German Pilsener. IBU: 35.0. ABV: 4.7. SRM: 2.0. A traditional German pilsner that is dry with a clean finish.

FLORIDA MAN: Berliner Weissbier. IBU: 10.0. ABV: 4.5. SRM: 5.0.

PUCKER UP RIGHT MEOW: Berliner Weissbier. IBU: 10.0. ABV: 4.5. A dry-hopped Cherry and Black Currant sour ale with simcoe, amarillo and chinook.

RAYGUN IPA VOL. 2: American IPA. IBU: 30.0. ABV: 6.5. SRM: 6.0. A juicy IPA dry-hopped IPA with hop oils and citra and mosaic hops.

BARLEY JOHN'S BREWING CO. | 123

www.barleyjohnsbrewery.com

1280 Madison Ave, New Richmond, WI 54017

Brewer owned and operated independent brewery in New Richmond, WI with a fantastic 16 tap taproom, kitchen and outdoor patio!

CAVE DWELLER: Märzen/Okttoberfest. IBU: 30.0. ABV: 6.5. This double Decocted amber larger is a classic Oktoberfest. Smooth, Complex malt flavors and a clean finish.

CONE GNOME THE BARBARIAN. IMPERIAL IPA: American Double/Imperial IPA. IBU: 85.0. ABV: 8.6. Truly unique. Bursting with juicy citrus, tropical fruit and floral aromas. All the hops land on the back of your pallet. Not you typical Double.

MANGO GNOME PALE ALE: American Pale Ale. IBU: 45.0. ABV: 6.0.

MIABOCK (FRUHLING STARKBIER): Maibock/Helles Bock. IBU: 30.0. ABV: 8.5. Double-Decocted and fully lagered. Forward malts with caramel and toffee notes.

OLD 8 PORTER: Baltic Porter. OG: 20.0. IBU: 60.0. ABV: 8.0. Huge malt with notes of chocolate mocha, smoke and hop spiciness

SOUR CHERRY BARREL AGED WILD BRUNETTE: Mixed-Fermentation Sour. IBU: 50.0. ABV: 7.2. This crazy experiment is based on our wild brunette. Left to develop on its own in a 45th Parallel bourbon barrel for 2 years no one will have had anything like it. Even us.

WILD BRUNETTE—WILD RICE BROWN ALE: American Brown Ale. IBU: 50.0. ABV: 7.2. A brown ale brewed with 30% Midwest grown wild rice. Nice chocolate malt character followed by the spiciness of the wild rice. Our flagship for the last 18 years.

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.

2015 THIRD COAST OLD ALE: ABV: 10.2. Barleywine

BEAR HUG STOUT: Russian Imperial Stout. ABV: 9.5.

CHOCOLATE VANILLA CHERRY STOUT: ABV: 6.6.

OFFICIAL HAZY IPA: OG: 1.057. ABV: 6.4. Hazy IPA

SMITTEN GOLDEN RYE ALE: Rye Beer. ABV: 6.0.

SPARKLEBERRY: Tripel. ABV: 9.0.

THE PRAIRIE-GRASS DIVIDING: Gose. ABV: 4.5. Gose Brewed with Plum

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

POOLTIME ALE: American Pale Wheat Ale. OG: 1.05. ABV: 5.2.

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

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

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

CINNAMON BLACKBEARD'S RUM BARREL AGED BEAR HUG STOUT: ABV: 15.5.

COCONUT BLACKBEARD'S RUM BARREL AGED BEAR HUG STOUT: ABV: 15.5.

COFFEES ON: American Stout. ABV: 8.3.

EXPEDITION STOUT: Russian Imperial Stout. ABV: 10.5.

LARRY'S LATEST FLAMINGO FRUIT FIGHT ALE: ABV: 5.0. Tart Fruit Ale brewed with Passion Fruit and Lime

OBERON ALE: American Pale Wheat Ale. OG: 1.057. ABV: 5.8. Bell's Oberon is a wheat ale fermented with Bell's signature house ale yeast, mixing a spicy hop character with mildly fruity aromas. The addition of wheat malt lends a smooth mouthfeel, making it a classic summer beer.

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

TWO HEARTED ALE: American IPA. OG: 1.065. 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: Wheatwine. ABV: 9.3.

WILD ONE: American Wild Ale. IBU: 20.0. ABV: 7.0.

BENT PADDLE BREWING CO. | 210

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.

BENT HOP: 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.

COLD PRESS BLACK: 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

KANU: American Pale Ale. IBU: 48.0. ABV: 4.8.

ROTATOR IPA #5: American IPA. IBU: 59.0. ABV: 6.1. India Pale Ale made on our new taproom pilot system featuring oats and Denali and Simcoe hops.

THE TART: IBU: 17.0. ABV: 6.0. Passionfruit with Sweet and Tart Cherry Sour

TRAMPLED: IBU: 20.0. ABV: 4.6. Trampled American Golden Ale plays forth with a soft malt flavor and a resonant hop tone, creating a balanced volume of flavor.

TRAMPLED BY STONE FRUIT: IBU: 20.0. ABV: 4.6. Trampled Golden Ale with Peach, Plum and Apricots added

BENT RIVER BREWING CO. | 214

www.bentriverbrewing.com

1413 5th Ave, Moline, IL 61265

Bent River Brewing Co. has proudly been a Quad Cities craft beer staple since 1996. It has been recently purchased by two of its long time employees to now make it truly brewer owned and operated.

BLUEBERRY LEMONDROP SOUR: Mixed-Fermentation Sour. IBU: 10.0. ABV: 4.5.

Light kettle soured wheat ale. Made with real blueberries and dry hopped with lemon-drop hops.

FELIX'S MANGO IPA: American IPA. IBU: 40.0. ABV: 7.5. IPA brewed for our Haitian friend Felix. Made with honey, mangoes and Haitian vanilla.

JALAPENO: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 3.8.

JUICICORN DIPA: American Double/Imperial IPA. IBU: 60.0. ABV: 8.0. Double IPA brewed with experimental hops.

TROIS MONKS: Tripel. IBU: 35.0. ABV: 9.5. A Belgian Tripel aged in FEW rye whiskey barrels.

BIG GROVE BREWERY | 519

www.biggrovebrewery.com

1225 S Gilbert Street, Iowa city, IOWA 52240

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. Don't forget, our outdoor space is never closed; if you're up to it, have at it. Enjoy our outdoor, dog-friendly patio and lawn. The lawn features bocce ball courts, bags, a kids play area and anything else you can imagine. Kick back with friends, sip on a beer and enjoy a beautiful Iowa sunset around one of our five patio fire pits.

BGB IPA: American IPA. ABV: 7.2. West Coast IPA with Simcoe Hops. Silver Medal 2018 US Open Beer Championships

BLOOD ORANGE ARMS RACE CASK: American Pale Ale. ABV: 6.0. American Strong Pale Ale dry hopped with citra and dosed with Blood Oranges.

BLUEBERRY LEMONADE CASK: Berliner Weissbier. ABV: 4.2.

EASY EDDY: New England IPA. ABV: 6.0. Hazy IPA Dry Hopped with Mosaic featuring big tropical aromatics of pineapple and mango. Gold Medal 2019 US Open Beer Championships

RICHARD THE WHALE MACAROON: Russian Imperial Stout. Imperial stout aged in bourbon barrels, featuring organic toasted coconut and almonds

THE BRADLER: ABV: 2.5. Passionfruit soda blended with West Main Wheat. The Bradler is just like our pal Brad: Hyper chill, easygoing, and will always result in a good time. "What's happenin'?"

VELVET W/ VANILLA: Russian Imperial Stout. ABV: 13.2. Imperial Stout infused with Whole Madagascar Vanilla Beans

BIG MUDDY BREWING | 520

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 and New Jersey.

BLUEBERRY BLONDE: 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.

HEMPY GALAXY: IBU: 40.0. Dry Hemp'd with Hawaiian Haze CBD Strain. Reminiscent of the truly special aromas and flavors that used to emanate from imported

Hawaiian flowers (beta-caryopholene and humulene are key secondary and tertiary terpenes).

PEANUT BUTTER CUP STOUT: Milk/Sweet Stout. IBU: 10.0. ABV: 6.0.

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

BLIND PIG BREWERY | 229

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 WEE HEAVY: Scotch Ale/Wee Heavy. ABV: 10.2. We made our Wee Heavy with nine malts and aged it for more than six months in rye and bourbon barrels. Rich, warming, and deeply rewarding!

HALF DOUBLE ESB: Extra Special/Strong Bitter. ABV: 6.1. Generous helpings of three crystal malts give our ESB a deep red color and a rich malty flavor, and a generous dry hopping with Simcoe, Citra, and Centennial give it a powerful hop aroma.

HAZY DOUBLE IPA: American Double/Imperial IPA.

PIG DAZE 2019: American Double/Imperial Stout. ABV: 10.6. This year's Pig Daze is an Imperial Stout aged on cacao nibs and dried chili peppers (Ancho, Guajillo, Mulato and Pasilla). Inspired by Mexican mole sauce, it's rich and complex with bold chocolate flavors and a just a hint of pepper.

UMEBOSHI SOUR: Mixed-Fermentation Sour. ABV: 4.8. Complex, tart, light, and refreshing, our Japanese inspired kettle sour is made with plums, red shiso, salt, and 25% rice. 🍷🍷🍷🍷🍷!

WOKIE SNACKS BLACK RYE IPA: American Black Ale. ABV: 7.5. Our Black IPA strikes just the right balance between roasted malts and piney/citrusy hops. Roasted wheat malt, 12% rye malt, Chinook, Columbus, Amarillo, Citra, Galaxy, and Mosaic hops create the ultimate Chewbacca defense!

BLIND TIGER BREWERY | 228

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

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

We opened the first brewery in Topeka, Kansas since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and eighteen rotating seasonals on tap, to the tune of about 1300 barrels a year. Our brews have gathered 22 national and international awards over the past 17 years. Our Brewpub is located at 37th and South Kansas Avenue.

LITTLE RED CORVETTE: American Amber/Red Ale. OG: 1.064. IBU: 23.0. ABV: 5.8. SRM: 28.0. American Style Amber/Red Ale

PILS VOM FASS: German Pilsener. OG: 1.048. IBU: 38.0. ABV: 4.8. SRM: 3.0. German Style Pilsner

SOUR MANGO: OG: 1.068. IBU: 4.0. ABV: 7.0. SRM: 8.0.

TOP GUN IPA: American IPA. OG: 1.068. IBU: 60.0. ABV: 7.0. SRM: 60.0. San Diego Style IPA

BLUE HERON BREWPUB | 113

www.blueheronbrewpub.com

108 West 9th St, Marshfield, WI 54449

Blue Heron BrewPub is one of two great restaurants located in the historic Parkin Place building of Marshfield, WI. Blue Heron BrewPub is located on the main floor, and The Oven above the Pub (with a brick fired oven), 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 12 taps are constantly rotating ;please look to our website to see what's new. So, grab your crew and have a brew at the Blue Heron.

DIRTY BIRDY GINGER PORTER: American Porter. OG: 1.06. IBU: 18.0. ABV: 6.1. The subtle, sweet, spicy, warming and exotic ginger essence teases the tongue of the taster.

PERKY DAIRY HEIR RED CREAM ALE: Cream Ale. OG: 1.053. IBU: 20.0. ABV: 5.5. A deep gold, pink-fringed summer session brew. Enjoy a glass and leave your worries behind...

SAISON D'ETRE: Saison/Farmhouse Ale. OG: 1.057. IBU: 17.0. ABV: 6.1.

TAPPER'S TRIPEL: Tripel. OG: 1.087. IBU: 27.0. ABV: 10.1. 18.5P. An unfiltered and complex Belgian-style brew that features flavors and aromas of banana, candy sugar, and a tad bit of orange peel..

BOSTON BEER COMPANY | 324

www.bostonbeer.com

1625 Central Pkwy, Cincinnati, OH 45214

The Boston Beer Company brews more than 60 styles of Samuel Adams beer, relentlessly pursuing the development of new styles and the perfection of classic beers. The Samuel Adams portfolio of beers includes the flagship Boston Lager, seasonal brews, Brewmaster styles and the Barrel Room Collection. The Company has also pioneered the "extreme beer" movement, challenging drinker's perceptions of what beer can be with brews such as Millennium, Triple Bock, Samuel Adams Utopias, and Infinium. For more information, visit www.samueladams.com.

ANGRY ORCHARD UNFILTERED CRISP APPLE: Cider. ABV: 6.0. Hazy Unfiltered Hard Cider

SAM ADAMS 76: American Pale Lager. IBU: 12.0. ABV: 4.7. Refreshing Lager

SAM ADAMS NEW ENGLAND IPA: New England IPA. IBU: 35.0. ABV: 6.8.

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

BOULEVARD BREWING CO. | 320

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.

HIBISCUS GOSE: Gose. IBU: 11.0. ABV: 4.2. Our version of an unusual, yet resurgent, beer style. It pays tribute to the pleasantly sour, slightly salty wheat beers that originated in Goslar and became popular in Leipzig, Germany around the late 1800's. A great introductory sour beer, Hibiscus Gose receives coriander and sea salt during boiling, then we steep dried hibiscus flowers at the end to create a vibrant pink hue (really, though, it's pink!). The result is a tangy, sweet and sour ale with a refreshing citrus character.

RYE ON RYE 2018: IBU: 33.0. ABV: 12.0. SRM: 29.0. we procured some seasoned barrels from our friends at Templeton Rye, we asked ourselves, "Why not?" Why not brew a rich, tawny rye ale, then mellow it in the warmth of charred oak rye whiskey casks? Two kinds of malted rye provide spicy sweetness, giving way to notes of vanilla, charred oak and the citrusy tang of Citra and Styrian Golding hops before easing into a dry, lingering finish.

SPACE CAMPER: Specialty IPA. IBU: 50.0. ABV: 5.9. SRM: 12.0.

TANK 7 FARMHOUSE ALE: Saison/Farmhouse Ale. IBU: 44.0. ABV: 8.5. SRM: 6.0. A straw colored, light to medium bodied beer with a citrusy, spicy hop aroma, a soft sweet malt flavor and a prominent hop bitterness.

ROOKIE

BREWDOG | 913

www.brewdog.com

96 Gender Rd, Canal Winchester, OH 43110

Martin and I (James) were bored of the industrially brewed lagers and stuffy ales that dominated the UK market. We decided the best way to fix this undesirable predicament was to brew our own beers. Consequently in April 2007 BrewDog was born.

ELVIS JUICE: American IPA. OG: 1060.0. IBU: 60.0. ABV: 6.5. This is an IPA like no other. Elvis Juice puts grapefruit centre stage. Primed with tart pithy grapefruit peel for a citrus assault on the senses. This zest zenith delivers intense US hop aromas. Gigantic grapefruit notes are tail-gated by orange and pine. All piled high on a caramel malt base. This rig is juiced up and ready to roll.

HAZY JANE: New England IPA. OG: 1065.0. IBU: 50.0. ABV: 7.2. East Coasts collide and crank it up for this new New England IPA retuned in Scotland. Brewed with oats and wheat and left unfiltered for a hazy appearance and super smooth delivery. Dry-hopped for a full-tilt fruit hit with pineapple, mango and a hint of zesty lime. Low on bitterness, high on haze, heavy on hops. Hazy Jane—embrace the opaque.

LOST LAGER: Czech Pilsener. OG: 1044.0. IBU: 30.0. ABV: 4.7.

OVERWORKS APRICOT: Mixed-Fermentation Sour. ABV: 6.0.

OVERWORKS BOYSENBERRY: Mixed-Fermentation Sour. ABV: 6.0.

OVERWORKS CHEERY: Mixed-Fermentation Sour. ABV: 6.0.

PUNK IPA: American IPA. OG: 1053.0. IBU: 40.0. ABV: 5.6. Punk IPA is the beer that kick-started it. This light, golden classic has been subverted with new world hops to create an explosion of flavour. Bursts of caramel and tropical fruit with an all-out riot of grapefruit, pineapple and lychee, precede a spiky bitter finish. This is the beer that started it all—and it's not done yet...

BREWFINITY BREWING CO. | 409

www.brewfinitybrewing.com

n58w39800 Industrial Rd, Oconomowoc, WI 53066

Oconomowoc's Only Brewery! Located halfway between Madison and Milwaukee, we produce 16 rotating beer styles. We offer pizzas, pretzels, and nachos to enjoy with our beers.

JORGE: Herbed/Spiced Beer. ABV: 4.75. Jalapeno Lager with all the flavor and aroma of a Jalapeno, but none of the heat.

SNOWFLAKE JOE: American Stout. ABV: 5.8. Coffee Infused White Stout, pale in color, but has coffee and chocolate tones and great mouthfeel.

WEISS ASS: Berliner Weissbier. ABV: 3.8.

ROOKIE

BRICKSTONE BREWERY | 329

www.brickstonebrewery.com

557 William R Latham Senior Dr, Bourbonnais, IL 60914

Brickstone brewery is a craft brewery based in Bourbonnais Illinois. Opened in 2006 with nothing more than a small home brew setup, they have grown to one of the largest independently owned breweries in Illinois.

APA: American Pale Ale. ABV: 6.25. Deep Golden in color, made with light carmel malts, hopped with loads of amarillo hops with a slight citrus flavor, then dry hopped for 4 days for a plentiful aroma.

BARREL AGED DARK SECRET: Russian Imperial Stout. ABV: 14.2. 2018 Barrel Aged Dark Secret

HAZ'D JUICE: Specialty IPA. ABV: 7.4.

HOPSKIP: American Pale Ale. ABV: 7.75. A strong style american pale ale (double apa). Loaded with citra, amarillo, and centennial hops for a strong citrus flavor.

TANGERINE PASSIONFRUIT MILKSHAKE IPA: Specialty IPA. ABV: 8.5. Milkshake IPA with Lactose, vanilla, tangerine and passionfruit

BROAD RIPPLE BREWPUB | 119

www.broadripplebrewpub.com

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

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

A LITTLE BIT: Session Beer. IBU: 41.9. SRM: 4.4. A Session Pale Ale loaded up with hops that provide a citrusy flavor and aroma that keeps you wanting more of this crisp light and refreshing brew.

E.S.B.: Extra Special/Strong Bitter. IBU: 35.0. ABV: 5.8. SRM: 13.0.

NOT SO WEE ALEC: Scotch Ale/Wee Heavy. IBU: 34.0. SRM: 20.0.

RYRISH: Irish Red Ale. IBU: 21.4. SRM: 12.4. An Irish Red with a playful amount of rye that is a collaboration brew done with brewer Wes Martin from Great Fermentations and will be sold as a kit so you can brew your own at home. This brew has a sweet malty backbone that lends itself to the subtle spice of the rye and gives it a graham cracker like lager quality that provides a crisp clean finish.

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

TAWNY HERO: Milk/Sweet Stout. IBU: 21.3. SRM: 59.5. Our Dark Hero (A dark chocolate java milk stout) aged in a Tawny Port barrel. Being aged in this barrel has enhanced the chocolate notes that are in Dark Hero and adds some rich vinous characteristics to it.

WAAROM NIET: Belgian Strong Dark Ale. IBU: 32.1. SRM: 22.0. A Belgian Dark Strong Ale that has notes of dark fruit and clove with a touch of hops to balance out the sweet malt and blended with concord grapes and grapefruit.

BROADWAY BREWERY | 314

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.

CHAI SPICED INFUSED BROWN ALE: American Brown Ale. IBU: 27.0. ABV: 4.0. Our Brown ale cold infused with Spiced Chai Tea

CONFECTION #5 (GERMAN CHOCOLATE): American Double/Imperial Stout. IBU: 60.0. ABV: 10.2. Our Imperial Stout with lactose (milk sugar) and aged on toasted coconut, Patric chocolate cacao nibs, and vanilla beans.

EQUAL SHARES: IBU: 40.0. ABV: 5.6.

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

FLOR BLANCA MEXICAN LAGER: American Adjunct Lager. IBU: 9.0. ABV: 5.7. Mexican-style lager brewed with flaked corn and a touch of Flor Blanca Mexican sea salt. This beer begs to be drank with a lime to welcome in the warmer weather!

HOT STYLE FLOR BLANCA MEXICAN LAGER: American Adjunct Lager. IBU: 9.0. ABV: 5.7. Our Mexican Lager made "hot style" with hot sauce and Lawry's seasoning salt

OATS IN THE WATER: New England IPA. IBU: 18.0. ABV: 5.1. #3 in our Experimental IPA series. IPA with oats and Nelson Sauvin and Motueka hops. Mild body and low bitterness. Notes of lemon and lime zest, white grape and tropical fruit.

SHISHITO PEPPER IDAHO 7 SINGLE HOP: American IPA. IBU: 51.0. ABV: 5.9. Our Idaho 7 Single Hop IPA infused with blistered shishito peppers.

SUMMER CUT BERRY BERLINER BERLINER: Berliner Weissbier. IBU: 7.0. ABV: 5.0. Our traditional German-style tart wheat ale. Kettle soured to add bright, clean acidity and accompanied by loads of raspberry, blueberry, and black currant.

BRUGGE BRASSERIE | 202

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 and frites with 10 dipping sauces are offered among other traditional European foods. Brugge is partially owned by Indianapolis native and movie star Abraham Benrubi and his childhood friends Ted Miller and Shannon Stone, who moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, China, and Taiwan.

BLACK: Belgian Strong Dark Ale. OG: 16.0. IBU: 18.0. ABV: 6.0. Belgian Dark Strong

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

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

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

TRIPEL DE RIPPLE: Tripel. OG: 21.5. IBU: 27.0. ABV: 9.8. SRM: 7.0. Blackberries, lactobacillus

ROOKIE

BUFFALO CREEK BREWING | 423

www.buffalocreekbrewing.com

360 Historical Ln, Long Grove, IL 60047

Lake County's "only" destination brewery in historic downtown Long Grove has announced an exciting lineup of events for beer lovers this July. Buffalo Creek Brewing is popular year-round for its Bavarian-themed taproom, picturesque biergarten, and spacious entertainment space centered around the art of brewing. It's not only a place where quality craft beer is made by brewmaster Mike Marr, it's a "shared space that connects people and friends."

FARMERS ILLEGIT DAUGHTER: Saison/Farmhouse Ale. OG: 1.048. IBU: 35.0. ABV: 5.5. SRM: 5.66. Saisons originated in the Wallonia Region of Southern Belgium during the 19th century. Meaning "season" in French, Saisons were typically brewed during winter months, and stored until summer months when they were given to farm workers as a form of hydration when water wasn't suitable for drinking. Mike's Saison is true to nature, but brewed all year long.

MUTTERSCHOLTZ: Hefeweizen. OG: 1.053. IBU: 15.0. ABV: 5.3. SRM: 3.77. Long Grove was originally named Mutttersholtz by its German immigrants and translates to Mothers Woods. This traditional German wheat beer has notes of banana and clove and is sure to quench your thirst.

QUENTIN'S MILK STOUT: Milk/Sweet Stout. OG: 1.063. IBU: 35.0. ABV: 5.5. SRM: 32.19.

BURNT CITY BREWING | 108

www.burntcitybrewing.com

417 N. Ashland, Chicago, IL 60622

Time marches on, and Burnt City is reborn again, now as a collective, as an essential element of that whole which we have in truth been since the beginning, as all forms are realized simultaneously, inception and destruction and all points between fold in on one another to present the whole, and the whole is present in the present as well as in the past. Time does not march. You need a beer.

NARWHAL POLKA PARTY: New England IPA. Narwhals getting tararell as fuck all over your tongue (that's a good thing). Hornidal kveik yeast, Denali, Ekuanot, and Nelson Sauvin. Brewed specifically to be FRESH AF for GTOM!!

STEEL AND STAVE V: BLOOD OF JUPITER: American Wild Ale. ABV: 6.5. 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*

STEEL AND STAVE VIII: TROPICAL FUNK: American Wild Ale.

STEEL DRUM RUM BARREL BARLEY WINE: American Barleywine. Rum barrels from Trinidad, best we've had, Barley wine, keeping time, Steel Drum, bum-bum-bum, come drink this beer, we brought it here, for you.

VALHALLAN OATS: Experimental. Raw isn't just a slang word from the 90s. Merriam-Webster defines it as "uncooked," like this experimental collaboration with Iron Monk Brewing Company. Unboiled wort, Hornindal kveik yeast, wildflower honey, and hay. Oh, and oats. We were definitely putting oats in this beer *before* we thought of the name.

VANILLA COFFEE BLACK PIT OF HATRED: Russian Imperial Stout. Like a nightmare latte, hurled in the face of your enemies. Embrace the darkness. Delicious darkness, loaded with coffee and vanilla. Your enemies will rue the day that they first heard your name.

BYWAY BREWING CO. | 506

www.bywaybrewing.beer

2825 Carlson Dr, Hammond, IN 46323

As all brewery owners and brewers know, the path from inception to inSIption 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 and 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.

CHI.P.A.: American IPA. IBU: 65.0. ABV: 6.5. SRM: 7.0. No citrus fruits were harmed in this hazy American-style IPA that uses Simcoe, Mosaic, Citra and Hallertau Blanc hops to produce refreshing tangerine notes and a lasting finish. 2016 Indiana Brewers Cup gold medal winner.

FARMSTAND CHERRY WHEAT: Fruit/Vegetable Beer. IBU: 20.0. ABV: 4.5. This cherry version of our fruited wheat series starts tart and mellows with the wheat ale base for a sweet finish.

IN.P.L: American Pale Lager. IBU: 50.0. ABV: 4.7. SRM: 3.0.

ORANGE IS THE NEW WHEAT: Fruit/Vegetable Beer. IBU: 20.0. ABV: 5.0. 2018 Indiana Brewer's Cup Bronze Medal. Crisp and refreshing wheat ale with the equivalent of 120 oranges per barrel. Perfect for those hot August days in Madison.

RARE EAGLE SUMMER STOUT: American Stout. IBU: 25.0. ABV: 7.5. SRM: 4.0. Steeped blonde espresso roast, crème de cocoa and a touch of milk sugars produce the roasty, coffee and chocolate notes typical of a conventional stout in a surprisingly golden package.

STOSH.O: Czech Pilsener. IBU: 28.0. ABV: 5.5. SRM: 3.0. A maltier, "wetter" pilsner typical of Poland and Czechoslovakia with subdued bitterness, earthy floral notes and a Saaz hop snap at the finish.

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 35 years.

"PINK BRUTS"—PINK BOOTS WISCONSIN COLLABORATION BRUT IPA: Session Beer. OG: 9.2. IBU: 5.0. ABV: 4.9. SRM: 1.0. Brut Session IPA with Yakima Chief's Pink Boots Hop Blend, malt sponsored by Briess! A portion of proceeds go towards scholarships for females in the brewing industry.

APPLEANCHE: Doppelbock. OG: 20.1. ABV: 9.1. Apple infused Doppelbock

CABERNET BARREL AGED BRETT PORTER: Mixed-Fermentation Sour. OG: 19.2. ABV: 9.4.

MAT'S BELGIAN BRIGHT: Herbed/Spiced Beer. OG: 12.3. IBU: 19.0. ABV: 5.1. SRM: 8.0. Bright and summery Belgian Amber Ale with Lemongrass

OKTOBERFEST: Märzen/Oktoberfest. OG: 14.0. IBU: 24.0. ABV: 5.5. SRM: 13.0. The Mother of all seasonal brews with an Amber hue and rich malty overtones

ROOKIE

CENTRAL STATE BREWING CO. | 912

www.centralstatebrewing.com

2505 N Delaware Indianapolis, IN 46205

BEACH: Gose. IBU: 12.0. ABV: 5.0. This gose is the perfect beer for accompanying a trip to the beach or your backyard BBQ. Crisp and tart with a zesty kick from sun-dried limes and coriander followed by a touch of smoke from the smoked sea salt.

HALSDURCHSCHLAG: Berliner Weissbier. IBU: 10.0. ABV: 3.9. When we first met Chef Seth Elgar it was over a plate of fresh oysters, so it seemed fitting that the beer we brewed with him be made to pair with fresh seafood. Tart and refreshing, this Berliner Weiss is complemented perfectly by the addition of fresh Meyer Lemons for a clean and piney finish.

WAVE PARTICLE DUALITY: Mixed-Fermentation Sour. ABV: 5.0.

CENTRAL WATERS BREWING CO. | 412

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 and 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 Milwaukee!

BLACK GOLD 2018: 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.

CREW DRIVE BRUT PILS: Experimental. IBU: 25.0. ABV: 5.5. Dry, effervescent and dangerously drinkable. This beer is brewed for celebration.

HHG APA: American Pale Ale. IBU: 45.0. ABV: 5.3.

HONEY BLONDE: 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.

MAPLE BARREL STOUT: American Double/Imperial Stout. ABV: 10.0. Our rich imperial stout aged for a year in barrels that previously held B&E's Trees Maple Syrup for a full year, you've never had a beer like this!

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

OCTOBERFEST LAGER: Märzen/Oktobertest. ABV: 4.8. With an enticing breadly maltiness and crisp clean finish characteristic of traditional Märzen-style lagers.

PEACHES N' CREAM: Specialty IPA. ABV: 6.0. Our newest beer from our pilot program, an IPA brewed with real peaches and lactose, tell us what you think!

RYE BARREL STOUT 2019: American Double/Imperial Stout. IBU: 42.0. ABV: 11.65. An American stout, aged three years in rye barrels

STRAWBERRY SHOPPE: Specialty IPA. ABV: 6.0. Our newest beer, a milkshake IPA made with real strawberries, vanilla and lactose, taking you back to the days of the Shoppe!

UNSETTLED: 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!

ROOKIE

CERCIS BREWING COMPANY | 602

www.cercisbrewingco.com

140 N Dickason Blvd, Columbus, WI 53925

Cercis Brewing Company opened in May 2018. Located in downtown Columbus, Wisconsin's "Red Bud City," Cercis takes its name from the genus of the Eastern Redbud tree which can be seen blooming throughout the city in the spring.

We serve up a quality mix of year-round, specialty and seasonal brews in our vintage, family friendly, brewpub. Come visit us and enjoy a pretzel, pizza, panini and, of course, great beer!

CARRAIGE HAUS: English Bitter. OG: 1.054. IBU: 38.9. ABV: 5.5. SRM: 11.4. Malt based traditional English Ale with a mild hop finish

CLOCKTOWER CREAM ALE: Cream Ale. OG: 1.046. IBU: 16.7. ABV: 4.7. SRM: 2.9. Crisp creamy ale for the lighter beer lover.

COLUMBUS IPA: American IPA. OG: 1.097. IBU: 60.4. ABV: 6.9. SRM: 11.1.

PUBLIC ENEMY: American Porter. OG: 1.057. IBU: 27.1. ABV: 5.8. SRM: 46.3. Rich, creamy Porter with hints of chocolate and a smooth coffee finish

SUMMERS-ALT: Altbier. OG: 1.051. IBU: 40.5. ABV: 4.7. SRM: 12.7. Traditional German Altbier (old beer). Perle and Hallertau hops and caramel malt. Mild and slightly fruity.

CHURCH STREET BREWING CO. | 225

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

The Church Street Brewing Company is a craft brewery located in Itasca, a western suburb of Chicago. We love what we do! We brew traditional and unpretentious lagers and ales that represent the old and new beer styles of European influence. A family business built on a dream to make quality beer for our loyal clientele. Although we have won several awards, our real passion is to serve our patrons with consistently good-tasting craft beer. We serve locally, nationally and internationally. Come on down and enjoy a beer and tour (free) of our brewery. We love to connect, converse and share our craft beer knowledge with fellow beer lovers! All are welcome!

HEAVENLY HELLES: 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

HOLY COW: Milk/Sweet Stout. ABV: 7.0. A very crushable and slightly sweet stout that's good either in the heat or on a cold day. Now available in the Wisconsin market.

JUCIFER: New England IPA. ABV: 9.0.

LIL LUCI: New England IPA. ABV: 5.2. The little brother of our Jucifer Imperial Hazy IPA. Brewed with galaxy, simcoe and citra hops. Now available in the Wisconsin market.

CIDER HOUSE OF WISCONSIN | 518

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.

BATTYLICIOUS: Cider. OG: 6.0. ABV: 7.0. Why hasn't the fruit bat population of Alaska declined? There's a distinctive tropical note in this cider. Only a few have cracked this secret cider recipe which Pteropodidae (and Hermes) have known for a long time.

BLACK DRAGON: Cider. OG: 7.0. ABV: 7.0. A blend that we've finished dry. The traditional blend of sharps and bittersharps provides an intense bite from Foxwhelp, York, and the only native American, a crab, that resonates beyond its origin of historic English farmhouse ciders. Too dry? Cider lovers tell us it's a matter of taste.

CARDINAL RULE: Cider. ABV: 7.0.

ZOSO MOJO: Cider. OG: 6.0. Introduced at the 2018 Great Taste. Caught on locally way faster than its namesake. Exciting infusion of what gives mojito its tangy refreshing spirit.

CRUZ BLANCA BREWERY | 617

www.cruzblanca.com

904 W Randolph St, Chicago, IL 60607

Craft Mexican brewery from Chicago. Passionately focused on crispy lagers, sunny IPA's, and tropical wild-fermented sours.

FRUTABOMBA JUICY BREW IPA: Specialty IPA. ABV: 7.0. Juicy “fruit bomb” IPA hopped with a delicious tropical combo of Simcoe, Mosaic, and Citra Cryo hops. Finished with a summer storm of papaya and mango.

LOZANO BARREL-AGED WILD ALE: American Wild Ale. ABV: 6.2. Flemish red with cherries aged in red wine barrels

MEXICO CALLING LAGER ESPECIAL: Munich Helles Lager. ABV: 4.7.

REY GORDO BARREL-AGED IMPERIAL STOUT: American Double/Imperial Stout. ABV: 11.5. Imperial Stout aged in Barbados rum barrels

DANGEROUS MAN BREWING CO. | 509

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.

BOKU BERRY BRAGGOT: Braggot. IBU: 60.0. ABV: 8.2. Blackberry, Raspberry, Blueberry, Boysenberry, and Strawberry—Boku Berry is right! With the addition of honey this is a beautifully juicy braggot.

CAFE MIEL RUSSIAN IMPERIAL STOUT: Russian Imperial Stout. IBU: 65.0. ABV: 11.1. Barrel aged in bourbon barrels and aged on cinnamon, honey and coffee, creating a rich and desserty experience.

IMPERIAL PEANUT BUTTER PORTER: ABV: 10.5.

KEY LIME GOSE: Gose. IBU: 10.0. ABV: 4.4. Oooofda and Bow Howdy! This Gose is TARRRT! The addition of key lime and flaked sea salt make this a near-margarita. Along with coriander...it is damn tasty and damn refreshing.

MANGO HEFE SHAKE: Hefeweizen. IBU: 15.0. ABV: 5.7. Smooth easy drinker with notes of banana, clove and lots of mango!

OBEY DOUBLE IPA: American Double/Imperial IPA. IBU: 30.0. ABV: 8.5. Collab with Eagle Park Brewing. This Double IPA is big and bold, zesty, and full of fresh aromatic citrus notes with a dash of fresh squeezed Meyer lemon juice.

PEANUT BUTTER PORTER: American Porter. IBU: 28.0. ABV: 5.8. Peanut butter, chocolate, hints of coffee and toast.

PINEAPPLE PASSIONFRUIT MILKSHAKE IPA: IBU: 60.0. ABV: 6.7.

WATERMELON SOUR: Berliner Weissbier. IBU: 7.0. ABV: 4.4. Bold, crisp and tart! This beer is a true thirst quencher! This righteous babe is loaded up with watermelon!

ZILZNER KELLERPILZ: Keller Bier/Zwickel Bier. IBU: 28.0. ABV: 4.8. Smooth, sweet body with prominent pineapple notes. Malt body lends some biscuity quality, and the Citra dry-hopping lends a punchy citrus aspect.

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.

4ELF: Winter Warmer. ABV: 9.0. Winter ale brewed with spices.

ALMOND VANILLA PLEAD THE 5TH IMPERIAL STOUT: American Double/Imperial Stout.

BOFFO BROWN: American Brown Ale. IBU: 26.0. ABV: 7.0.

COFFEE PLEADE THE 5TH IMPERIAL STOUT:

CROOKED TREE IPA: 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.

DOUBLE CROOKED TREE IPA: American Double/Imperial IPA. IBU: 84.0. ABV: 12.0. Have you read the description for the regular Crooked Tree yet? Well this beer is almost the same just double the flavor and alcohol. We actually took the Crooked Tree recipe and doubled all of the ingredients except the water, just the way a DOUBLE should be made. Big hops balanced with tons of malt give this beer a huge body. Although this beer is as cool as "The Fonz" when first purchased, it gets really mellow and smooth with some age. After a year or two stored in a cool dark place you'll notice the heavy caramel and malt flavors are trying to sneak past the hops. This beer is hugely delicious so it will need your undivided attention (the chores can wait....trust us).

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

MEXICAN CHOCOLATE PLEAD THE 5TH IMPERIAL STOUT:

OBTUSE SPRUCE: American Pale Ale. IBU: 38.0. ABV: 6.0. Made with dark horse maple syrup

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

RASPBERRY ALE: 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 lets make good beer, not some fruity carbonated malt beverage. Oh yeah, our motto..."beer first, fruit second".

SMELLS LIKE A SAFETY MEETING IPA: American IPA. IBU: 48.0. ABV: 8.5.

VANILLA PLEAD THE 5TH IMPERIAL STOUT: American Double/Imperial Stout.

DEAD BIRD BREWING CO | 415

www.deadbirdbrewing.com

1726 N 5th St, Milwaukee, WI 53212

Dead Bird Brewing was founded in spring of 2015 by Nick Kocis and Jeremy Hach. They decided that the focus of the company should be on marketing and brand management so they went with a contract model. Nick would use his background in microbiology and professional brewing to ensure quality product was being produced while Jeremy would put his masters in business to bear on the executive side of the company. With the intent of brewing outstanding specialty beer featuring high abv and a spotlight on unique ingredients, we released our first beer, an American Pale Ale featuring ruby red grapefruit zest called Pamplemousse in November of 2015. We quickly followed it up with four big imperial beers each released once a year and packaged in bombers and kegs. Dead Bird's motto is "Outstanding Beer by Upstanding Gentlemen." We strive to embody both parts as best we can. We aim to make the most amazing beer we can make and whenever possible

participate in charitable events, community outreach projects and fundraisers in our distribution area.

DAUCUS: CARROT ELDERFLOWER ALE: Belgian Golden Strong Ale. IBU: 30.0.

ABV: 8.7. We took Golden Ruse Belgian Golden ale and infused it with organic carrot juice and late summer Wisconsin wildflowers. Daucus is a very unique offering. The fruity carrot and herbaceous flower notes compliment the coriander and orange in the base beer.

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

MITRE: Tripel. IBU: 14.0. ABV: 9.6.

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

WHISTLER APA: American Pale Ale. IBU: 30.0. ABV: 5.5. A super friendly American Pale Ale, featuring all Wisconsin grown hops and barley. Large quantities of Cascade and Chinook hops provide a good resinous bite and lush citrus aromas. Also available ran through our Randall

WINE THIEF: BEER/WINE HYBRID: IBU: 65.0. ABV: 9.0. Wine Thief is a truly unique beer wine hybrid. With 30% Napa Valley Sauvignon Blanc grape must and loads of Hallertau Blanc and Citra hops, Wine Thief is a crowd pleaser for beer and wine lovers alike.

DELAFIELD BREWHAUS | 402

www.delafieldbrewhaus.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.

BARREL AGED CZAR'S CHOICE RUSSIAN IMPERIAL STOUT: Russian Imperial Stout. OG: 25.2. IBU: 54.0. ABV: 11.5. Aged in a bourbon whiskey barrel for 18 months. This beer is as black as the night, with bold flavors of bourbon, roasted malt and coffee.

FESTBIER: IBU: 27.0. ABV: 5.5. A smooth, clean, golden German lager with a moderately strong malty flavor and a light hop character.

HOPFENTEUFEL HAZY DOUBLE I.P.A.: American Double/Imperial IPA. IBU: 80.0. ABV: 8.5.

ICE AGE TRAIL IPA: American IPA. IBU: 72.0. ABV: 6.5. Made with Mosaic and Calypso Hops

MANGO SUNSET LAGER: Fruit/Vegetable Beer. IBU: 13.0. ABV: 4.0. A light bodied lager made with the addition of 100% pure mango fruit juice.

DESTIHL BREWERY | 102

www.destihl.com

1200 Greenbriar Dr, Normal, IL 61761

Hailing from Central Illinois, our brewery team combines centuries-old global brewing traditions and new American craft brewing ingenuity and 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 Dekker® Reserve Sour Ales and Dosvidanya® Russian

Imperial Stout, to our many Belgian-style beers, IPAs, other wood-aged beers, classic styles and exciting seasonals.

DEADHEAD IPA SERIES—FUNKENGRUVEN: Specialty IPA. IBU: 57.0. ABV: 7.2. Our Deadhead IPA Series melds the alluring vibe of our favorite music with unbounded takes on the hoppy beers we love to drink, unleashing a whole new groove. Funkengruven is a fusion of beer styles. We brew half the batch normally and kettle-sour the other half. Summit and Simcoe hops, along with added grapefruit, produce a funky harmony of tart, citrus flavors and aromas that'll be sure to top the charts.

DOSVIDANYA RYE: 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 and 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 and roasty maltiness that finishes dry. AWARDS: Festival of Wood & Barrel Aged Beers: Gold Medal, 2016 Festival of Wood & Barrel Aged Beers: Runner-up Best in Show, 2016

HAWAII FIVE-ALE: Fruit/Vegetable Beer. IBU: 13.0. ABV: 6.4.

PINEAPPLE UPSIDE-DOWN CAKE BERLINER WEISSE: Berliner Weissbier. IBU: 4.0. ABV: 4.5. For this collaboration with our friends at Octopi, we've added pineapple, sweet cherry and lactose to this German-style sour wheat ale. The result is a tart and refreshing twist on the classic dessert.

WILD SOUR SERIES—BLUEBERRY GOSE: 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—ROSÉ: American Wild Ale. IBU: 7.0. ABV: 6.0. This limited release combines a traditional Berliner-style Weisse Bier with apple and raspberry to create a rose-colored refresher. It's packed with berry and citrus aromas, subtle sweetness, tartness and a dry finish to round out this unique, sour rosé ale.

DRAGONMEAD MICROBREWERY | 112

www.dragonmead.com

14600 East 11 Mile Rd., Warren, MI 48089

We strive to offer 30–45 different styles of beer on tap in our pub, including nitrogen-dispensed beers and a cask ale. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution Belgian style Tripel is our flagship and our most award winning beer. Our original brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. We also have a 20 barrel brew house from Craftwerk in Lake Orion, Michigan. We offer a small selection of meads and wines in our pub.

BALL & CHAIN PILSNER: Czech Pilsener. OG: 1.05. IBU: 42.0. ABV: 5.0. SRM: 2.0. A dry hopped Czech style Pilsner

ERIK THE RED: Irish Red Ale. OG: 1.044. IBU: 16.5. ABV: 4.5. SRM: 22.0. An Irish style amber ale. Brewed with melanoidin malt to achieve a deep amber color. Chinook hops add a spicy finish to this great session beer.

FINAL ABSOLUTION: Tripel. OG: 1.085. IBU: 30.0. ABV: 9.0. SRM: 4.0.

KILLER BEE HONEY TRIPEL: Tripel. ABV: 9.0. Belgian-style Trippel brewed with Michigan Honey in place of Belgian candy sugar. Bronze medal winner in the 2012 World Beer Cup.

REDWING RASPBERRY WHEAT: American Pale Wheat Ale. OG: 1.054. IBU: 15.0. ABV: 4.5. SRM: 6.0. Redwing Raspberry Wheat: refreshing wheat beer brewed with raspberry puree and juice added to the conditioning tank. This is a great summer beer with a hint of raspberry flavor.

RING OF FIRE PEPPER BEER: 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.

SIN EATER: Belgian Strong Dark Ale. OG: 1.102. IBU: 17.0. ABV: 11.0. SRM: 35.0. A dark heavy Belgian-style strong ale with tastes of caramel and dark roast malts.

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

EAGLE PARK BREWING CO. | 419

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.

BIG BOTM'S: DOUBLE VANILLA: Specialty IPA. ABV: 8.0. Milkshake IPA with blood orange, tangerine, mandarine, lactose sugar and twice the vanilla!

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

BOOZE FOR BREAKFAST: FRENCH TOAST: American Double/Imperial Stout. ABV: 11.0.

DDH CITRA ON THE DOCK OF THE BAY: New England IPA. ABV: 8.0. A double dry hopped version of our all Citra hopped New England IPA

HOP HOLLOW: New England IPA. ABV: 7.0. Brewed in collaboration with Toppling Goliath Brewery, this New England IPA, brewed with Citra, Amarillo, and Simcoe Cryo hops, is loaded with aromas of pineapple, peach, and citrus.

PB&J BRAGGOT: Braggot. ABV: 10.0. Imperial braggot with peanut butter and blueberry.

SQUISHEE: Fruit/Vegetable Beer. ABV: 4.0. Overfruited Sour Ale With Raspberry, Blueberry, Lemon, Sweet Cherry, And Marshmallow.

VEGAN STRAWBERRY MILKSHAKE IPA: Specialty IPA. ABV: 8.0. IPA aged on heap-ing amounts of strawberry and vanilla. (Contains no lactose)

ROOKIE

EXILE BREWING COMPANY | 620

www.exilebrewing.com

1514 Walnut St, Des Moines, IA 50309

Beer fulfills our purpose. It cultivates our community of free spirits, odd-balls and outsiders. It ties us together and builds our festivities. The product of an unparalleled commitment to innovation and quality, it's our labor of love for our uncommon family. Welcome to Exile, we're far from ordinary.

HANNAH: Hefeweizen. OG: 12.9. IBU: 12.0. ABV: 6.0. SRM: 5.0. Refreshing balance of classic South German-style wheat ale flavors: banana and citrus, with a subtle clove and bubble gum background. A refreshing wheat ale more potent than Cupid's arrow

JESUS ON A FORKLIFT: American Double/Imperial Stout. OG: 22.0. IBU: 50.0. ABV: 12.5. SRM: 40.0. Imperial Rye Stout aged in Cedar Ridge Rye Whiskey barrels.

POMEGRANATE BOHEMIAN: Berliner Weissbier. OG: 12.5. IBU: 5.0. ABV: 5.7.

RUTHIE: Dortmund/Export Lager. OG: 11.8. IBU: 18.0. ABV: 5.2. SRM: 7.0. The worlds best balanced beer, named after Iowa's iconic bartender. The Official Craft Beer of the Iowa State Fair.

ZOLTAN: Session Beer. OG: 11.8. IBU: 18.0. ABV: 4.8. SRM: 3.0. Sent from outer space and brewed with Citra, Mosaic, and Mandarin hops. Zoltan is driven by citrus and tropical aromas and flavors. Enjoy this intergalactic ci-tropic nectar.

FAIR STATE BREWING COOPERATIVE | 221

www.fairstate.coop

2506 Central Ave NE, Minneapolis, MN 55418

Fair State Brewing Cooperative is one of the first cooperatively-owned breweries in the US. The Co-op's professional brewing team focuses on traditional lager beer, sour beer, and hoppy beers. Fair State Co-op operates a taproom and their original brewery in the vibrant Northeast neighborhood of Minneapolis, Minnesota and operates a larger packaging brewery in the Midway neighborhood of Saint Paul, Minnesota. Fair State Co-op's beers are available through distribution in Minnesota, Wisconsin, North Dakota, South Dakota, Iowa, New York City, Massachusetts, Philadelphia, San Diego, and Los Angeles.

BEE'S KNEES: Mixed-Fermentation Sour. ABV: 5.7. Collaboration with Marvel Bar (MN). Barrel-fermented sour wheat with honey and gin botanicals.

DOUBLE SPIRIT FOUL: New England IPA. ABV: 8.2. DDH Double IPA version of our hazy IPA collaboration with Modern Times (CA). Super juicy, tropical, and dank. Brewed with pilsner malt, pale wheat, flaked oats, and flaked barley. Strata, and Mosaic cryo.

EXTREME LEISURE: Berliner Weissbier. ABV: 4.0.

MIRROR UNIVERSE: New England IPA. IBU: 33.0. ABV: 7.0. A Double Dry Hopped Hazy IPA brewed with Wheat, Oats, and (too many) Citra, Mosaic, and El Dorado hops. #donthazemebro

PILS: German Pilsener. IBU: 40.0. ABV: 4.9. A German-style pilsner, dry and crisp with a grassy hop aroma from a large kettle addition of Hallertau Mittelfrüh. One hop, one malt, lager yeast. Simple and delicious.

TINY HAMMER OF DEATH: Saison/Farmhouse Ale. IBU: 30.0. ABV: 3.8. Collaboration with Burial Beer (NC). Hoppy table beer.

WHERE DID YOU GET THOSE SHOES?: American Double/Imperial Stout. ABV: 13.3. Collaboration with Bottle Logic (CA). Chocolate-covered pretzel inspired stout.

FALLS CITY BREWING CO. | 207

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.

A TRIBE QUAD QUEST: Quadrupel (Quad). OG: 22.0. IBU: 30.0. ABV: 12.5. SRM: 16.0. Bourbon Barrel Aged Belgian Style Quadruple.

CLASSIC PILSNER: 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

PINK MIATA WEATHER: Berliner Weissbier. OG: 10.2. IBU: 2.0. ABV: 4.5. SRM: 3.0.

PORCH SWING: Saison/Farmhouse Ale. OG: 12.4. IBU: 20.0. ABV: 4.6. SRM: 5.0. We added a light touch of fresh coffee to our gold saison that was fermented with Marañón Canyon Wild Cacao yeast.

VASSILIOS: American Pale Wheat Ale. OG: 12.2. IBU: 25.0. ABV: 5.5. SRM: 5.0. American Wheat ale, dry hopped with citra and fresh basil

FAT HEADS BREWERY | 230

www.fatheadsbeer.com

17450 Engle Lake Drive, Middleburg Heights, OH 44130

In 2009 Fat Head's Brewery & Saloon opened in North Olmsted OH. Fat Head's Brewery & Saloon is a full service brewpub with annual production

around 1800 barrels. Handcrafted, unfiltered ales and lagers, brewed in small batches from the finest ingredients. Inspired by old world traditions but infused with heart and soul and cutting edge style to provide a truly heady experience for your taste buds.

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

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

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

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

DOUBLE BELGIAN AMERICAN IPA: American Double/Imperial IPA. ABV: 8.0.

EXPORT TROPICAL STOUT: Foreign/Export Stout. ABV: 9.3.

FAT HEAD'S HAZY IPA: New England IPA. ABV: 6.4.

GOGGLE FOGGER: Hefeweizen. ABV: 5.5.

HEAD HUNTER W/TBD: American IPA. IBU: 85.0. ABV: 7.5.

STRANGE MAGIC: American IPA. IBU: 64.0. ABV: 6.4.

FILLMORE 13 BREWERY | 313

www.fillmore13brewery.com

7 N Saginaw St, Pontiac, MI 48342

Makers of craft ales and lagers, wine, mead and cider. 160 seat taproom with pizza, sandwiches and more.

ABRICOT BELGIAN ALE: Dubbel. OG: 14.0. IBU: 20.0. ABV: 6.0. SRM: 18.0. Belgian dubbel inspired, aged with apricot.

AUGUSTUS GLOOP: American Double/Imperial Stout. OG: 24.0. IBU: 16.0. ABV: 9.0. SRM: 55.0. A double chocolate milk stout, lactose and cacao nibs are on display in this heavy bodied stout.

CRISPY BOY: German Pilsener. OG: 13.0. IBU: 22.0. ABV: 5.0. SRM: 3.0.

F#@! A TRIPEL: Quadrupel (Quad). OG: 21.0. IBU: 17.0. ABV: 9.5. SRM: 24.0. Strong quad with stone fruit esters and malty sweetness.

OLDTOWN ALT: Altbier. OG: 15.0. IBU: 17.0. ABV: 6.5. SRM: 14.0. Inspired by traditional Düsseldorf altbier, this deep copper ale has rich malty flavor with hints of caramel and a noble hop aroma.

RASPBERRY KETTLE SOUR: Mixed-Fermentation Sour. OG: 11.0. ABV: 4.0. SRM: 3.0. Moderately tart ale aged on fresh raspberries. Low malt character for a clean and refreshing taste, perfect for summer!

WAR CRY: American IPA. OG: 17.0. IBU: 85.0. ABV: 6.5. SRM: 9.0. Classic C hop IPA, with aromas of pine and grapefruit peel.

FLOSSMOOR STATION BREWING CO. | 614

www.flossmoorstation.com

1035 Sterling Ave, Flossmoor, IL 60422

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

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

2019 WOODEN HELL: American Barleywine. ABV: 9.5. Barrel Aged Barleywine aged for 9 months in Woodford Reserve Bourbon Barrels. Notes of Caramel, Oak and Bourbon.

THE FOUR HORSEMEN: Quadrupel (Quad). IBU: 31.0. ABV: 10.7. Belgian Quad with flavors and aromas of dark fruits, a peppery spice and a hint of higher alcohol.

THE PARLOR SERIES: DREAMSICLE: Specialty IPA. IBU: 13.0. ABV: 7.1.

FORAGER BREWERY | 421

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 oven. Beers available to go from our tap room in 750ml Crowler cans.

DAYDREAMING: Saison/Farmhouse Ale. IBU: 14.0. A diverse culture of yeast and bacteria fermented in Chardonnay wine barrels. Tart and rustic with lively carbonation.

NILLERZZZZZ: American Double/Imperial Stout. IBU: 35.0. ABV: 13.0. Blended from 14 and 18 month American double stout aged in bourbon and rye barrels. This oily liquid was conditioned on Vanilla beans from 5 different growin regions

PARTICIPATION TROPHY: German Pilsener. IBU: 40.0.

TIKI KILLERS: Mixed-Fermentation Sour. IBU: 4.0. ABV: 6.0. Sour ale with pink dragon fruit, passion fruit, mango and pink guava

FOUNDERS BREWING CO. | 906

www.foundersbrewing.com

235 Grandville Ave. SW, Grand Rapids, MI 49503

Established in 1997, Founders Brewing Co. has made a distinctive mark on the craft beer community by brewing complex, in-your-face ales, with huge aromatics, bigger body, and tons of flavor. Founders is one of the fastest-growing craft breweries in the nation, and it currently ranks among the top 10 largest craft breweries in the U.S. The brewery has received numerous awards at the World Beer Cup and the Great American Beer Festival, and its beers are often rated among the best in the world by RateBeer and Beer-Advocate users. Founders is known for having a deep lineup, with different year-round and seasonal beers, limited releases, and a world-class barrel aging program that has earned many awards and recognition. Their beers can be found in stores, bars, and restaurants in 49 states as well as international markets. Located in downtown Grand Rapids, Michigan, Founders is a

proud member of the Michigan Brewers Guild. For more information, please visit www.foundersbrewing.com.

ALL DAY IPA: 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. The perfect reward for an honest day's work and the ultimate companion for celebrating life's simple pleasures.

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

BREAKFAST STOUT: American Double/Imperial Stout. IBU: 60.0. ABV: 8.3.

CANADIAN BREAKFAST STOUT (CBS) '18: 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.

CURMUDGEON'S BETTER HALF: American Strong Ale. OG: 1.045. IBU: 35.0. ABV: 12.7. A harmonious matrimony of our deceptively smooth old ale brewed with molasses and time spent aging in bourbon barrels that have previously held maple syrup.

GREEN ZEBRA: Gose. IBU: 10.0. ABV: 4.6. Subtly sour and a little sweet, this ale is a refreshing take on a nearly extinct German style, gose. Watermelon is the highlight of this lightly-hopped treat and gives it a hint of satisfying juiciness. The soft mouthfeel and dry finish comes courtesy of the addition of sea salt, a traditional gose ingredient.

KENTUCKY BREAKFAST STOUT (KBS) '18: 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.

MAS AGAVE: Gose. IBU: 20.0. ABV: 10.0. We love cocktails. Like, really love them. If you ask us, few are more refreshing than the tart and tangy margarita and our latest barrel-aged beer pays tribute to that perennial classic. We took an imperial Gose brewed with agave, lime and sea salt and then aged it in tequila barrels for just the right amount of kick.

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

SOLID GOLD: Light Lager. IBU: 20.0. ABV: 4.4. Our brewery was built on an attitude of no regrets. An attitude of taking risks to bring the best beer possible to our fellow renegades and rebels. Never brewing to style, but always brewing what we want to drink. Our take on a classic, Solid Gold is a drinkable premium lager brewed with the highest quality ingredients. Challenging what a lager can be? That's something we won't regret.

FOX RIVER BREWING CO. | 213

www.foxriverbrewing.com

1501 Arboretum Dr, Oshkosh, WI 54901

Established 1995 (Oshkosh) and 1997 (Appleton). We have been providing the Fox Valley with great beers for over twenty years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fox River Brewing Company 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.

1917 NOIR: Experimental. IBU: 25.0. ABV: 7.8. Brewed in 2017 As our 1917 Oshkosh Strong. Aged 1 year in a Wollersheim Pinot Noir Barrel. A Fruity-Oak Wine nose to compliment it's mellow roasted nose of the Imperial Stout, a big robust.

BLÜ BOBBER: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.0. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

ROOKIE

FULL MILE BEER COMPANY | 914

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Located in downtown Sun Prairie, we opened our doors on December 18, 2018. Creative and on-point house brewed craft beer, a fully stocked bar complete with high-end spirits, wine and cocktails. Wood-fired pizzas and other creative dishes.

ALPEN GOLD: Munich Helles Lager. ABV: 5.4. Clean, crisp and light, but still full of flavor. We brew this traditional style lager with domestically grown and malted heirloom barley from Milwaukee based Proximity Malting Co. All locally grown hops make this old world favorite come to life.

AUTOMATIC MOJO: ABV: 5.5. We took our Earth & Engine Oatmeal stout and added toasted coconut and a touch of Madagascar vanilla to bring a whole different dimension to this already chewy stout.

BASIC SCIENCE: Berliner Weissbier. ABV: 5.6.

GREEN WIRE: American IPA. ABV: 6.2. The FMBC&K "House" IPA, named in honor of the chunk of grounding wire used to prop open a door during construction. Expect bright grapefruit and mango/papaya notes from the loads of late addition Mosaic, Idaho 7 and Ekuanot hops along with a touch of grassiness and an easy bitterness to wash it down. Light in color and hazy due to the heavy dry hopping.

LAZY BONES: ABV: 4.7. Our Cromulent! Cream Ale dosed with Kenya Lenana beans from our friends at Rusty Dog Coffee. Just the right amount of coffee flavor pairs with the easy-going base beer to create a tasty upper/downer.

SUNCRUSHED: Hefeweizen. ABV: 5.2. Brewed with 50% malted wheat and a traditional Hefeweizen yeast strain this beer is our attempt to capture the classic Bavarian Hefeweizen in a glass; right here in Sun Prairie Wisconsin. Flavors and aromas of bubblegum, banana and light cloves mix with a soft mouthfeel and high carbonation to make this beer satisfying and refreshing.

FUNK FACTORY GEUZERIA | 623

www.funkfactorygeuzeria.com

1604 Gilson St, Madison, WI 53715

We are a small beer maker in Madison, WI that follows Belgian brewing tradition to produce spontaneously fermented and oak-aged sour beer. Many of our beers incorporate local and seasonal ingredients such as wine grapes, cherries, raspberries, peaches, and honey. Come experience thoughtfully blended and meticulously crafted beer at our taproom and bottle shop, which is less than a mile from Olin Park at 1602 Gilson St., Madison, WI.

ASTRONAUT JUICE: American Wild Ale. ABV: 4.0. Foeder-aged sour beer refermented with Tang! Say hello to your childhood!

BLACKBERRY MEERTS: Lambic-Fruit. ABV: 4.5. Foeder-aged sour beer refermented on 2 lbs/gal of blackberries.

CERVINO RIESLING: Lambic-Fruit. ABV: 8.5.

GENEVA LAKE BREWING CO. | 414

750 Veterans Parkway, Lake Geneva, WI 53147

Geneva Lake Brewing Company is owned and operated by Pat McInotosh. Founded in 2010 we are a production brewery with a taproom. We currently have 12 brews that are available in 1/2 barrels and 1/6 barrels, 3 brews available in 6 pack 12oz cans. All of our brews are available at the taproom in 31oz Crowlers.

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

NARROWS: OG: 11.0. IBU: 14.0. ABV: 4.8. SRM: 3.0. Narrows is a Kölsch style beer that originated in Cologne, Germany, It's light, crisp and refreshing; the perfect summer beer.

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

WHITE RIVER PALE ALE: American Pale Ale. OG: 12.0. IBU: 38.0. ABV: 4.9. SRM: 3.0. Hazy juicy pale ale with a well sustained moderate bitterness.

GIANT JONES BREWING | 125

www.giantjones.com

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

Certified organic, big beers!

DOUBLE IPA: ABV: 8.7. Organic NZ hops with lean dry malt.

GRAND PORTER: American Porter. ABV: 9.3.

GRAND TRIPEL: Belgian Strong Pale Ale. ABV: 8.9.

PALE WEIZENBOCK: Weizenbock. ABV: 7.3.

GOOSE ISLAND BEER CO. | 908

www.gooseisland.com

1800 West Fulton St, Chicago, IL 60612

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

2014 BOURBON COUNTY VANILLA RYE: Russian Imperial Stout. IBU: 35.0.

ABV: 13.8. First brewed for the legendary festival of Wood and Barrel Aged Beer in Chicago, drinkers enjoyed this Bourbon County Variant so much we bottled it the next year (2010). People flocked to stores to get their hands on a bottle and have this one of a kind barrel aged stout. Over the past few years we have heard our fans express their love for this version and we are extremely proud to bring it back in 2014. This years version features a little twist of aging the stout in Rye Whiskey Barrels with a mix of Mexican and Madagascar vanilla beans!

2017 BCS BARLEYWINE: English Barleywine. IBU: 60.0. ABV: 14.4. Aged in the third-use barrels that were once home to Kentucky bourbon and then our renowned Bourbon County Stout, this traditional English-style barleywine possesses the subtlety of flavor that only comes from a barrel that's gone through many seasons of ritual care. The intricacies of the previous barrel denizens - oak, charcoal, hints of tobacco and vanilla, and that signature bourbon heat - are all present in this beer.

2017 BCS COFFEE: American Double/Imperial Stout. IBU: 60.0. ABV: 12.9.

2017 BCS NORTHWOODS: 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.

2018 BCS BRAMBLE RYE: American Double/Imperial Stout. IBU: 60.0. ABV: 12.7. Imperial Stout aged in Heaven Hill rye whiskey barrels with raspberries and blackberries.

2018 BCS COFFEE BARLEYWINE: English Barleywine. IBU: 60.0. ABV: 15.1. Aged in 4+ year old Heaven Hill Bourbon barrels before adding La Soledad coffee beans right before packaging to retain a bold coffee aroma and flavor.

2018 BCS MIDNIGHT ORANGE: American Double/Imperial Stout. IBU: 60.0. ABV: 15.2. Imperial stout aged in bourbon barrels with orange peels and cocoa nibs added.

2018 BCS WHEATWINE: American Double/Imperial Brown Ale. IBU: 60.0. ABV: 15.4. Made from two-row and malted, Wheatwine is full of high caramel, vanilla, butterscotch, and toffee flavors.

BOURBON COUNTY BRAND VANILLA STOUT (2018): American Double/Imperial Stout. IBU: 60.0. ABV: 14.9. This long time favorite makes a long-awaited return to the Bourbon County Stout roster. Utilizing whole grade A vanilla beans from Madagascar, Vanilla delivers on all the quintessential things fans love about this variant: aromatic vanilla, marshmallow, toffee, oak, and floral notes highlighting the creamy mouthfeel and enhancing the chocolate flavors that are ingrained in Bourbon County Stout.

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

GRAY BREWING CO. | 609

www.graybrewing.com

2424 West Court St, Janesville, WI 53548

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

BLOOD ORANGE RADLER: Fruit/Vegetable Beer. IBU: 12.0. ABV: 3.6. Created with a blend of American wheat beer and natural blood orange juice. The combination of the distinct wheat beer and natural blood orange essence makes for a remarkably refreshing, crisp and flavorful brew.

BUSTED KNUCKLE: 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: Herbed/Spiced Beer. IBU: 12.0. ABV: 3.8.

ROCK HARD RED: Fruit/Vegetable Beer. ABV: 4.4. 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

Friends & Beers for 25 Years! Since 1994, The Great Dane Pub & Brewing Co. has served up its award-winning craft beers alongside local and global pub fare prepared from scratch. Madison's Original Brewpub features an ever-changing rotation of time-honored beer varieties alongside experimental brews, including cask-conditioned ales. Dane favorites and seasonal specialties are also available in cans - find six-packs at retailers across Wisconsin and at every pub location.

Come. Sip. Stay. With four convenient Madison-area locations and an outpost in Wausau, The Dane has a mission to make the community a great place to live, work and play. To find a location and view upcoming events, visit greatdanepub.com

AZACCA HAZY IPA: New England IPA. ABV: 7.5.

BABBLE ROUSER BELGIAN STRONG ALE: Belgian Golden Strong Ale. ABV: 11.1.

BIG DOG BEST BITTER: English Bitter. ABV: 5.2.

BLACK EARTH PORTER: American Porter. ABV: 6.3.

BRETT GUAVA BELGIAN PRAIRIE: Tripel. ABV: 11.0.

BREWER'S CUVÉE BARLEYWINE: American Barleywine. ABV: 13.0.

CASCADE MOUNTAIN PORTER: American Porter. ABV: 6.5.

CROP CIRCLE WHEAT: Hefeweizen. ABV: 5.4.

DEVILS LAKE RED LAGER *NITRO: Vienna Lager. ABV: 5.5.

EMERALD ISLE STOUT *NITRO: Irish Dry Stout. ABV: 4.25.

FASTING MONK ABBEY ALE: Abbey Ale. ABV: 6.6.

GERMAN PILSNER: German Pilsener. ABV: 5.0.

HOPPING THROUGH BRUGES BELGIAN IPA: Belgian IPA. ABV: 6.6.

I5 IPA: American IPA. ABV: 7.1.

LEMONDROP HAZY IPA: New England IPA. ABV: 7.5.

MID-WESTVLETEREN BELGIAN QUAD: Quadrupel (Quad). ABV: 10.5.

MIDNIGHT KOLSCH: ABV: 5.0.

NED'S RED: Flanders Red Ale. ABV: 6.9.

OLD LONDON STOCK ALE: English Strong Ale. ABV: 8.1.

RIDE THE DRAGON TRIPEL: Tripel. ABV: 8.4.

RYE BARREL-AGED RUSSIAN IMPERIAL STOUT: Russian Imperial Stout. ABV: 11.0.

SAISON BRUNE: Saison/Farmhouse Ale. ABV: 7.5.

STONE OF SCONE SCOTCH ALE: Scotch Ale/Wee Heavy. ABV: 6.4.

STRAWBERRY TART: Gose. ABV: 4.1.

SUMMER STACHE: Session Beer. ABV: 4.9.

TANGIER IPA: American IPA. ABV: 7.4.

WILD PITCH WIT: Witbier. ABV: 4.0.

GREAT LAKES BREWING CO. | 216

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.

73 KOLSCH—JOE THOMAS: Kölsch. IBU: 20.0. ABV: 5.7. Think you've earned this beer? Try playing 10,363 consecutive snaps. To thank Joe Thomas for his dedication to Cleveland (on and off the gridiron) we huddled with the man himself to brew this crisp, refreshing, tailgate worthy ale.

BARREL-AGED BLACKOUT STOUT: American Double/Imperial Stout. IBU: 50.0. ABV: 10.5. Next time the power goes out, light a candle and pull this bottle from your cellar. Aged in Buffalo Trace bourbon barrels, our bold, roasty Blackout Stout imparts flickers of vanilla and cocoa with every illuminating sip. Look at you—you're already glowing.

BARREL-AGED IMPERIAL OYSTER STOUT: American Double/Imperial Stout. IBU: 37.0. ABV: 11.0.

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

COAST TO COSTA—COFFEE BLONDE: American Blonde Ale. IBU: 25.0. ABV: 5.8. A creamy-smooth blonde ale brewed with Costa Rican coffee beans for subtle roasty cocoa flavors and lactose for a hint of sweetness. Brewed in collaboration with Lakefront Brewery for Great Taste of the Midwest 2019!

GREAT LAKES IPA: American IPA. IBU: 50.0. ABV: 6.5. A dry-hopped, easy-drinking American IPA by the people, for the people (who happen to be our employee-owners!)

HOLY MOSES WHITE ALE: Witbier. IBU: 20.0. ABV: 5.4. Refreshment or bust! Orange peel, coriander, and chamomile stake their claim in this unfiltered White Ale, named for our fair city's founder, Moses Cleaveland.

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

GREENBUSH BREWING CO | 407

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.

BARREL-AGED ONE AND THE SAME: Fruit/Vegetable Beer. IBU: 16.0. ABV: 7.0. Our raspberry ale, One and the Same, aged in a barrel.

BROTHER BENJAMIN: American Double/Imperial IPA. IBU: 114.0. ABV: 10.1. Brewed with copious amounts of honey, this well balanced beer has resin and citrus notes.

DELUSION: American Double/Imperial Stout. IBU: 88.0. ABV: 11.7.

ORO DE TONTOS: 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 and Sterling to add subtle herbaceous notes.

STAR CHICKEN SHOTGUN: American IPA. IBU: 73.0. ABV: 6.8. Five different hops and a juicy, citrus flavor will have you dancing like a chicken in and Elvis suit.

GRIFFIN CLAW BREWERY | 312

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.

CAN'T SETTLE: Mixed-Fermentation Sour. IBU: 7.0. ABV: 5.0. A Kettle Sour from our Settle Kettle Series this one has Raspberry, Lemons and Thyme. Our ode to a pure summer drink. Raspberry Thyme Lemonade is a true summer crusher.

EL LIGERO: Vienna Lager. ABV: 4.5. Mexican Style Lager brewed with Lime.

GREAT WHITE BUFFALO: Russian Imperial Stout. IBU: 45.0. ABV: 12.0.

HAZE FORCE: New England IPA. IBU: 30.0. ABV: 6.0. Intergalactic [Planetary] IPA made with a hop blend that's out of this world.

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

MR. BLUE SKY—RASPBERRY: American Pale Wheat Ale. IBU: 6.0. ABV: 5.0. Our american pale wheat ale that's already brewed with coriander and grapefruit but then we add fresh raspberry to the mix to make this drinkable wheat that more enjoyable.

NORM'S RAGGEDY-ASS IPA: American IPA. IBU: 65.0. ABV: 7.2. Balanced American IPA with strong aromatic hops and malty body. Won Gold at World Beer Cup 2010

YOU FIGURE IT OUT: Milk/Sweet Stout. IBU: 15.0. ABV: 6.0. A milk stout brewed with Vanilla and Coconut. A little slice of tropical paradise.

GRUMPY TROLL BREW PUB. | 117

www.thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI 53572

The Grumpy Troll has been around in Mount Horeb since 2001. Our quiet little brewpub took over from MT Horeb Pub and Brewery. Our award winning brews are made by our Brewmaster Mark Knoebl. We feature 12 award winning brews on tap. We also make our own Root Beer. Our restaurant/pub on the main floor that features burgers, sandwiches, wraps, salads and appetizers. On the second floor we have the Grumpy Troll Pizzeria and make up some wonderful pizza. .

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

C FUNK: Flanders Oud Bruin. Aged in a wine barrel for a year, naturally soured

DRAGON SHIP WIT: Witbier. IBU: 16.0. ABV: 5.2.

TEDDY'S TEQUILA BARREL AGED BARLEY WINE: English Barleywine. ABV: 10.2.
Barrel Aged Barley Wine

TROLL'S GOLD BAVARIAN HELLES: Maibock/Helles Bock. IBU: 20.0. ABV: 6.2. Bavarian country style lager. Malty with a hint of hops.

HACIENDA BEER CO. | 203

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.

HOW DARE YOU SPEAK TO ME: New England IPA. ABV: 6.5. IPA with Mosaic and Simcoe Cryo.

IT JUST DOES WEIRD THINGS: New England IPA. ABV: 6.3. IPA with Mosaic, Citra, and El Dorado

L'HIVER: Saison/Farmhouse Ale. ABV: 7.0.

STRANGE WAVES AZACCA: Saison/Farmhouse Ale. ABV: 6.3. Mixed culture saison fermented in wine barrels then dry hopped with Azacca

THERE IS NO OTHER WAY: Mixed-Fermentation Sour. ABV: 5.3. Gin barrel fermented mixed culture saison with lemongrass, lime zest and pink peppercorns.

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. We regularly host live music and food trucks on Thursdays, Fridays and Saturdays.

2017 BA ARCTIC ALE BARLEYWINE:

2018 BA CHOCOLATE/HAZELNUT VLAD: ABV: 14.1.

2018 BA LOOKIN GOOD BERRY VLAD:

2018 BA MAPLE/BLEUBERRY VLAD: ABV: 14.1.

2018 BA SPUMONI VLAD:

2019 BA CHERRY VANILLA VLAD: ABV: 14.1.

2019 BA COCONUT VLAD: ABV: 14.1.

2019 BA COFFEE VLAD: ABV: 14.1.

2019 BA MAPLE VLAD: ABV: 14.1.

2019 BA MAPLE/VANILLA VLAD VS ZOMBIE VS SHARK: ABV: 18.0.

2019 BA NEAPOLITAN VLAD: ABV: 14.1.

2019 BA VANILLA VLAD: ABV: 14.1.

2019 BA VLAD: ABV: 14.1.

2019 BA VLAD VS ZOMBIE VS SHARK: ABV: 18.0.

CUMULUS: American IPA. East Coast IPA

HOTEL LIFE: Light Lager. ABV: 4.7.

HALF ACRE BEER CO. | 201

www.halfacrebeer.com

4257 N Lincoln Ave, Chicago, IL

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

BODEM: American IPA. ABV: 6.7. Our most recent reimagining of year round IPA, firmly at the midpoint between West Coast classic and the East Coast shift.

BROKEN HILL: Kölsch. ABV: 5.1. A paired back malt bill focuses on European spring barley for slight honey and whole grain toast. Balanced and crisp with delicate fruit and noble hop character.

DAISY CUTTER: American Pale Ale. ABV: 5.2.

DOUBLE DAISY CUTTER—FULLY SATURATED: American Double/Imperial IPA. ABV: 8.0. Fully Saturated Double Daisy Cutter is a model of flavor inclusion. Big net brewing for seismic absorption and the transfer of large energy.

DOUBLE DOSE BENTHIC: American Double/Imperial Stout. ABV: 12.8. Aged 9 months in Heaven Hill, Old Forester and Woodford Reserve barrels, blended and infused with twice the amount of whole bean Dark Matter coffee and twice the amount of toasted coconut, plus a balancing addition of ground vanilla bean

KINA: American IPA. ABV: 6.7. Pleasant bitterness and micro beer dinner-bell aromas of dank, pine and citrus. Legacy flavors for the future. West Coast IPA inspired. Hopped with the classics—Chinook, Citra and Amarillo.

LUNAR FORM: American Wild Ale. ABV: 7.8. A Vienna lager that was started in stainless and racked into neutral wine barrels for eleven months. It then spent eight weeks on 3lbs per gallon of Michigan grown blueberries and 2 lbs per gallon of peaches from the same farm.

NO APPREHENSION: American Wild Ale. ABV: 6.0. A base of barrel aged mixed culture beer with saison yeast, aged hops and raw amber honey. We then selected 3 barrels to blend and racked them onto 2lbs per gallon of Mick Klug Farm raspberries. The fruit character is huge, full jam with a bit of funk and impressive body.

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

SMOKING GULL: American Pale Ale. ABV: 5.3. Triple Dry Hopped Pale Ale, souped up with loads of Citra and Mosaic

SPARKLE BOI: Non-Alcoholic. seltzer water! for refreshment. Key Lime flavored, made in house.

TUNA EXTRA PALE ALE: American Pale Ale. ABV: 4.7. Our most laid back ripper, with swelling tropical fruit and pine. Hopped with Mosaic and Centennial.

UP UP: American Double/Imperial IPA. ABV: 8.8. Marshmallow IPA collaboration with The Veil.

VANILLA BIG HUGS: American Double/Imperial Stout. ABV: 10.0. Imperial Stout with Coffee and Vanilla

ROOKIE

HEAVY RIFF BREWING CO. | 128

www.heavyriffbrewing.com

6413 Clayton Ave, St. Louis, MO 63139

Heavy Riff is a 6 year old microbrewery based in the Dogtown neighborhood of St. Louis, MO.

DAISY GLAZE: New England IPA. IBU: 55.0. ABV: 6.2. New England inspired IPA brewed with El Dorado and Amarillo Hops

DEAR AGONY BARREL AGED IMPERIAL STOUT (ELIJAH CRAIG BARREL): American Double/Imperial Stout. IBU: 55.0. ABV: 13.0. Our decadent imperial sweet stout aged 14 months in an Elijah Craig whiskey Barrel

LAYLA W/BLACK CURRENTS: Mixed-Fermentation Sour. IBU: 1.0. ABV: 6.0.

SMASH IT UP: Mixed-Fermentation Sour. IBU: 55.0. ABV: 6.7. We took a New England IPA malt bill and kettle soured it and then poured a bunch of fruity hops back in it!

Dry hopped and then fermented with 2 Belgian Yeast strains, it features a heavy nectarine note with a mellow hop punch and upfront sour flavor.

VANILLA COFFEE UNDERBROWN: American Brown Ale. IBU: 30.0. ABV: 6.5. An American Brown Ale brewed with Lactose and Oats and then aged on Vanilla Beans and Kona Coffee. Currently rated as the Number 1 American Brown ale on Untappd.

VELVET UNDERBROWN: American Brown Ale. IBU: 30.0. ABV: 6.5. Our flagship beer is an American Brown Ale brewed with Lactose and Oats for a smooth, creamy mouthfeel and features flavors of dark chocolate and rich malt.

HINTERLAND BREWERY | 109

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.

ARCHAIC REVIVAL: IBU: 20.0. ABV: 7.0. Soft, Fluffy mouthfeel makes way pineapple, tangerine and stonfruit. Specialty pilsner malt and Norwegian yeast form the base of this juicy IPA.

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

FUNKYTOWN PARFAIT: Saison/Farmhouse Ale. IBU: 15.0. ABV: 4.8.

NITRO BLACKBERRY CREAM TART: Berliner Weissbier. IBU: 5.0. ABV: 3.5. A variant of our Blackberry Berliner Weisse with the addition of lactose sugar to sweeten the deal and poured on nitro for extra creaminess.

ROOKIE

HOP AND BARREL BREWING | 106

www.hopandbarrelbrewing.com

310 2nd St, Hudson, WI 54016

Hop and Barrel Brewing Co is a small brewery with big plans for craft beer. Our brewery and tap room is located in the heart of downtown Hudson, Wisconsin.

FLIP IT AND REVERSE IT: Mixed-Fermentation Sour. OG: 1.059. IBU: 24.0. ABV: 6.0. SRM: 7.0. Complex multi-strain kettle sour. Based off a wheat beer recipe. In collaboration with Badger Hill Brewing of Shakopee, Minnesota.

LEMON BREAKER: Fruit/Vegetable Beer. OG: 1.041. IBU: 14.0. ABV: 3.7. SRM: 2.5. Lakes. Rivers. Beaches. Boats. Swimsuits. Fireworks. Sunscreen. Beer. Lemons. Do you get where we're going with this? The perfect blend between our Minnesconsin Helles Lager and Spring Grove's Lemon Sour. This summer brew is a taste pleaser like no other.

SPACE FORCE: American Double/Imperial IPA. OG: 1.084. IBU: 62.0. ABV: 8.5. SRM: 6.3.

ROOKIE

HOP BUTCHER FOR THE WORLD | 915

www.hopbutcher.com

1000 N. Frontage Road, Darien, IL 60561

"Hog Butcher For The World, Tool Maker, Stacker of Wheat, Player with Railroads and the Nation's Freight Handler; Stormy, husky, brawling, City of the Big Shoulders."- Carl Sandburg

In his poem "Chicago," Carl Sandburg first refers to this great city as "Hog Butcher For the World." And while the literal meaning behind that

moniker has faded since the mid-twentieth century closing of the Union Stock Yards, it anchors and inspires our ethos in three meaningful ways:

For starters, we love hops. The variety of ways they can be used in brewing and the range of flavors and aromas that they bring to beer are vast and areas in which we enjoy experimenting heavily. No surprise then that the word "hop" appears in our name and that the majority of our recipes begin with a specific variety or intuitive blend of hops in mind.

BLAZED ORANGE MILKSHAKE: American Double/Imperial IPA. ABV: 7.5. Citra and Strata-hopped Milkshake Double India Pale Ale Brewed with Vanilla and Oranges

LEATHERBEE ABSINTHE BARREL-AGED IMPERIAL STOUT: American Double/Imperial Stout. ABV: 13.0. Test Your Might Imperial Stout base beer aged in Leatherbee Absinthe barrels for 8 months

TAVERN CUT: American Double/Imperial IPA. ABV: 7.5.

UNWIND YOUR MIND: American Double/Imperial IPA. ABV: 7.5. Mosaic, Motueka and El Dorado-hopped Hazy Double India Pale Ale

WURLITZER: American Double/Imperial IPA. ABV: 5.0. Liberty and Sabro-hopped Hefeweizen

HOP HAUS BREWING COMPANY | 411

www.hophausbrewing.com

231 South Main Street, Verona, WI 53593

The focus beers are IPAs but we have a variety for everyone!

FITCH-RONA PORTER: American Porter. Chocolate Porter made at Hop Haus in Verona was aged in Bourbon barrels from Yahara Bay in Fitchburg. Malty, chocolaty, bourbon-y...you get the idea.

HASHTAG HAZY: New England IPA. ABV: 6.0. Well, we finally jumped on the #Hazy-Train 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

PLAID PANTHER: Scotch Ale/Wee Heavy. IBU: 21.0. ABV: 8.0.

POUND SIGN: Session Beer. ABV: 4.5. This session Hazy IPA checks all the boxes: hazy, hoppy, crushable. Mandarina Bavaria, Lemon Drop and Mosaic hops add a fruity citrus while keeping the beer light enough to have a few.

SWEET SUNGLASSES: 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!

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

HOPPIN' FROG BREWERY | 105

www.hoppinfrog.com

1680 E Waterloo Rd, Akron, OH

Small, hands-on brewery making very flavorful beers in the most flavorful styles. Established in 2006 and now recognized as One Of The 100 Top Brewers In The World for 12 years in a row by RateBeer, the world's largest consumer-driven beer-rating website! Established in 2006 by brewing with an uncompromising focus on detail, they now distribute in 22 states and 38 foreign countries. The concept of owner and established brewmaster Fred Karm, a brewer since 1994 who's 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.

BARREL AGED B.O.R.I.S. THE CRUSHER ROYALE: Russian Imperial Stout. IBU: 60.0. ABV: 9.4. Our world-famous oatmeal-imperial stout, aged in select Canadian whiskey barrels to add a wonderful vanilla character from the oak for a rare, refined complexity.

FROGICHLAUS SWISS-STYLE HOLIDAY LAGER: Eisbock. IBU: 30.0. ABV: 12.4. Creamy and gently warming Swiss-style holiday lager, with a malty taste and

aroma, low bitterness, and a reddish-brown color. Mellow and soothing, the perfect beer to settle down for a cool winter's nap. Inspired by a man so lively and quick, we knew in a moment it must be St. Nick!

GRAPEFRUIT GANGSTER FROG IPA: Specialty IPA. IBU: 55.0. ABV: 7.5.

GRAPEFRUIT TURBO SHANDY CITRUS ALE: Fruit/Vegetable Beer. IBU: 7.0.

ABV: 7.0. Born from European tradition, a fresh grapefruit character nicely complements the light malt flavor of this Grapefruit Turbo Shandy. Highest-rated Shandy in the world in production by RateBeer.com. Let the sunshine in with this super tasty citrus ale!

INFUSION A: PEANUT BUTTER CHOCOLATE COFFEE PORTER: American

Porter. IBU: 26.0. ABV: 6.2. Swirls of heavenly chocolate and peanut butter flavors surround your senses as you enjoy this wonderful maze of complexity that is "Infusion A." This robust coffee porter is a great example of the eye-opening flavors we have developed.

MANGO TURBO SHANDY CITRUS ALE: Fruit/Vegetable Beer. IBU: 7.0. ABV: 7.0. A

juicy mango taste and aroma adds a delightful tropical compliment to the refreshing lemon and light malt flavors of our Turbo Shandy. Complex and satisfying, taking citrus ales to whole new level.

PLUM TUCKERED-OUT DOUBLE DOUBLE PORTER: Experimental. IBU: 35.0.

ABV: 16.8. An abundance of plum makes this powerhouse of a porter amazingly smooth and delicious. Aromas of raisin and dark fruit abound, creating an immensely satisfying complexity and depth. A marathon of fermentation, when brewer's yeast pushes to this level of alcohol at 16.8% its PLUM TUCKERED-OUT!

T.O.R.I.S. THE TYRANT TRIPLE OATMEAL-IMPERIAL STOUT: Russian Imperial

Stout. IBU: 65.0. ABV: 13.8. This super-tasty 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! Now is the time—time for T.O.R.I.S.!

ILLUMINATED BREW WORKS | 517

www.ibw-chicago.com

415 N Sangamon St, Chicago, IL 61813

Illuminated Brew Works is a Chicago-based brewery producing urban farmhouse beer and other styles. Please enjoy with people you trust.

ASTRONAUT DREAM SCREAM: New England IPA. ABV: 8.0. DDH DIPA with orange and vanilla added.

CALIGULA: ABV: 8.0. Farmhouse with 20% wine juice fermented and aged in used cabernet barrels.

CULT OF LOGOS: Mixed-Fermentation Sour. ABV: 7.0.

WATERMELON GUN: Saison/Farmhouse Ale. ABV: 6.0. Farmhouse with watermelons

INBOUND BREWCO | 508

www.inboundbrew.co

701 N 5th street , Minneapolis, MN

We are a craft brewery and taproom in the North Loop of Minneapolis. The 12,000 square foot taproom, a converted recycling facility, features German beer hall-style seating, enormous floor-to-ceiling windows, a walk around bar, and a private mezzanine. In warmer months, we open up the doors and add 50 seats to our sunny patio. Order from one of our 30 craft beer taplines and rotating craft sodas and kombucha. Grab beer to go (growlers, crowlers, and bottles) and Inbound swag from our merch shop.

CONIFER CRUSH: American IPA. IBU: 76.0. ABV: 7.0. Warrior and Simcoe hops blend together like the ripest, dankest, sticky-icky you ever smelled. This beautiful beast is double dry hopped for maximum dankness and enjoyment.

ELECTRIC GRENADE: New England IPA. IBU: 60.0. ABV: 6.7. Brewed in collaboration with Revelation Ale Works in Hallock, MN. Cashmere, Citra, Ariana, Azacca, Amarillo, and Mandarin Bavaria hops. With dehydrated oranges, lemons, and grapefruit.

PASTRY ALE: PINEAPPLE UPSIDE DOWN SOUR: Gose. IBU: 20.0. ABV: 5.5.

PEANUT BUTTER HONEY BLONDE: IBU: 15.0. ABV: 5.2. An easy summer sipper that tastes better than an open-faced peanut butter sandwich on Wonder Bread. Bright honey flavors provided by the real bees of Minnesota's own Fieldstone Apiaries!

WHO THE F?#! IS ADAM?: ADAMSBIER: Mixed-Fermentation Sour. IBU: 15.0. ABV: 9.1.

INDEED BREWING CO. | 622

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

At Indeed Brewing Company, we're cultivating an artfully eclectic line-up of beers from the heart of Northeast Minneapolis and our new home in the Walker's Point neighborhood of Milwaukee.

Indeed's diverse offerings are anchored by its flagship Day Tripper Pale Ale, driven by new hits like Flavorwave IPA and Mexican Honey Light, and elevated by its Wooden Soul series of wild, sour, and barrel-aged beer.

Well known as an engaged and community-oriented brewery, the brewery has two lively taprooms with a third soon to open in Wisconsin. Indeed's taprooms are warm, welcoming, and home to Indeed We Can, the company's employee-driven charitable giving program, which donates 100% of taproom net profits to an employee-sponsored local nonprofit every Wednesday of the year.

Indeed believes innovation isn't just one thing—it's a culture created around good people, good beers, and good experiences. Join them in the pursuit of what's good.

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

FLAVORWAVE: American IPA. IBU: 73.0. ABV: 6.2.

HIBISCUS SHENANIGANS: IBU: 14.0. ABV: 5.0.

IN THE THICKET: Mixed-Fermentation Sour. ABV: 6.5. Watch your step! Ripe Minnesota raspberries have taken root in our Golden Sour Ale. Barrel Aged with Brett and bacteria strains, they've combined to form a tart, dry, and berry filled brew with notes of sour citrus. Take one sip and you're in the thicket. No foraging required.

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

MEXICAN HONEY IMPERIAL LAGER: 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

MEXICAN HONEY LIGHT: Light Lager. IBU: 10.0. ABV: 5.2.

STRAWBERRY FIELDS ALE: Fruit/Vegetable Beer. IBU: 23.0. ABV: 5.4. This beer is kettle-soured for tartness and brewed with strawberry to complement the berry notes of Belma hops.

ROOKIE

IOWA BREWING COMPANY | 206

www.iowabrewing.beer

708 3rd St SE, Cedar Rapids, IA 52401

We are a production brewery located in Cedar Rapids between the Downtown and New Bohemia districts. Our taproom is an easy walk to our city's cultural and dining attractions. For a bite between beers, we are partnering with area food trucks and we also encourage our guests to bring their favorite foods, preferably enough to share.

B.A. AQUILA 'NILLA HANG FIRE—2018: Russian Imperial Stout. IBU: 55.0. ABV: 10.9. Aquila is the genus of the popular bird of prey the Eagle. Our First Year Anniversary Russian Imperial Stout has aged for a year in a "Rare" bourbon barrel

and rested on Tahitian and Madagascar vanilla beans in the final months of aging which accentuate the vanilla notes from the bourbon. The roast is subtle and the finish silky smooth. Pair this one with a warm brownie or a scoop of ice cream.

B.A. BRUNCH AF HANGFIRE—2018: Russian Imperial Stout. IBU: 55.0. ABV: 10.8. Our First Year Anniversary Russian Imperial Stout has aged in certified Templeton Rye barrels for one year and rested on a stupid amount of Iowa maple syrup and Guatemalan coffee roasted by our friends at Dash Coffee Roasters here in Cedar Rapids. Pairs perfectly with breakfast.

B.A. IN-TENTS—2018: American Double/Imperial Stout. IBU: 20.0. ABV: 13.0.

B.A. IN-TENTS WITH TRUNG NGUYEN LEGENDEE COFFEE—2018: American Double/Imperial Stout. IBU: 20.0. ABV: 13.0. In-tents was brewed last year to celebrate our second anniversary. A huge imperial s'mores stout with tons of pale and biscuit malt, chocolate malt, roasted barley, and graham flour for a rich full flavor with notes of cookies and a touch of char. Afterwards we rested on pure liquid cacao and a blend of Madagascar and Tahitian vanilla beans. Half of the batch was put into Four Roses barrels and a vanilla bourbon barrel to rest for (almost) a year, and finished with cocoa nibs, graham crackers and marshmallows.

BOHEMIAN RAPIDS: IBU: 42.0. ABV: 5.2. A traditional Czech pilsner. Bright, crisp and hop forward—a refreshing lager for the craft beer fan. Na zdraví!

IOWA EAGLE: American Adjunct Lager. IBU: 10.0. ABV: 4.2. A real American beer! Light and crisp. This is what domestic lager is meant to be. -named for Cedar Rapids' old Eagle Brewery

IOWA FEST: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.2. This Bavarian inspired bier was brewed with Munich, Vienna, and Pilsner malt for a big bready flavor with a touch of sweetness and German noble hops for a traditional spice character. Prost!

JUICY MCJUICE PANTS VOL. 2: New England IPA. IBU: 23.0. ABV: 6.0. A Hazy/Juicy IPA brewed with Pale Malt, Blonde Oats, Wheat, and Honey Malt. Hopped with Enigma, Mosaic, and Meridian.

OREOJA: Baltic Porter. IBU: 34.0. ABV: 8.9. Our favorite Baltic Porter finished on an obscene amount of America's #1 Cookie. Chocolatey and rich with a creamy finish. Treat yourself! O-R-E-Oja

RUBUS HANGFIRE B.A.—2018: Russian Imperial Stout. IBU: 55.0. ABV: 10.9. Our First Year Anniversary Russian Imperial Stout has aged for a year in Shorts Whiskey barrels from our friends at Cedar Ridge Distillery. Rested for the final four months on 20 lbs per barrel of boysenberry and blackberry purees. This slightly acidic finish from the berries and rich chocolate notes from the stout marry wonderfully with the subtle smoke from the barrel to create a delicious sipper all can enjoy.

SURF ZOMBIES: American IPA. IBU: 77.0. ABV: 6.9. Named for Iowa's epic surf rockers, our gnarly brain devouring West Coast-inspired IPA features Simcoe, Columbus, Centennial and Cascade hops. Zoinks! Who needs brains when you've got beer?

TRAGEDY OF THE COMMON: California Common/Steam Beer. IBU: 38.0. ABV: 4.9. World Beer Cup 2018 Silver American Amber Lager GABF 2016 Silver American Amber Lager Known as "steam beer" during San Francisco's early days, this Amber Lager is fermented warm like an ale and brings bready and caramel notes balanced by spicy hops to a beer for all seasons.

ZOINKS!: IBU: 26.0. ABV: 4.5. A like totally like session-able like Session IPA. With like loads of Mosaic hops! Oh yeah, some Citra too to like bring up the background. This beer is like great for hanging out with your best buds and doggy bud too!

ISLAND ORCHARD CIDER | 504

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: 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: 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: Cider.

HOPPED BRUT APPLE CIDER OR HERBACEOUS BEAST—750ML BOTTLES: 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—750ML BOTTLES: 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!

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

HARVEST PATCH SHANDY: Fruit/Vegetable Beer. IBU: 11.0. ABV: 4.2.

LEINENKUGEL'S GRAPEFRUIT SHANDY: American Pale Wheat Ale. IBU: 11.0. ABV: 4.2.

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

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

KARBEN4 BREWING | 903

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.

AMERICA AF—WATERMELON BERLINER KOLSCH: ABV: 3.3. Nothing says “Let’s celebrate America” like taking German stuff and making it better, so we smashed together Berliner Weiss and Kolsch. Add some Watermelon and now we have a real beach party. Start the fireworks!

BRANDY BARREL AGED SILK SCORPION: ABV: 7.6. Filled with equal parts of intense dusky citrus hops and dark malt flavors, this seasonal is seductively smooth, silky, and graceful, yet packs a hop punch for the hop-heads. The hops induce thoughts of grapefruit, blood orange, apricot, and tangerine as they intermingle with black, chocolate, and roasted varieties of barley smoothed out with a dash of oatmeal. And although we have retired this beer, what remains has been aging beautifully in Brandy barrels.

DIET STARTS TOMORROW—CHOCOLATE OATMEAL STOUT: Oatmeal Stout.
ABV: 6.3.

FANTASY FACTORY: American IPA. OG: 1.061. IBU: 65.0. ABV: 6.3. SRM: 7.0. Hopheads crusade on a heroic quest for the holy grail of India Pale Ales. The subconscious composes paradisiacal scenes of malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. With humble confidence we offer this brew as fantasy made reality. Balanced in every detail and gushing resinous, exceptional citrus flavors and aromas that collaborate with soft breadly notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

POPPIN' HOFF—BRUT IPA: American IPA. ABV: 6.8. Lifeguards wear red. Michael Knight's eyes are blue. This party is poppin' (h)off, Now that my glass is filled with brut!

RADIKATZ: New England IPA. ABV: 6.0. Radikatz reliably reports ridiculously ram-bunctious results, releasing relentlessly reverberative recommendations. Basically, Radikatz is Radikool.

KROS STRAIN BREWING | 322

www.krosstrainbrewing.com

10411 Portal Rd #102, La Vista, NE 68128

Founded in 2017 by two homebrewers who met while working at a production brewery, Kros Strain brewing has quickly established itself as a top brewery in the Nebraska beer scene. Known for their Fairy Nectar IPA and it's variants, Kros Strain is always looking for new beers to brew, while paying respect and homage to familiar styles that past generations have fallen in love with.

FAIRY NECTAR LONDON—DOUBLE DRY HOPPED: New England IPA. IBU: 62.0. ABV: 6.2. The 2018 Juicy Hazy IPA category Silver Medalist at GABF has an extra dose of Citra and Mosaic hops, so this juice bomb will deliver exactly what you are looking for! Hazy, juicy, and full of tropical and citrus flavor all with very low bitterness, this is a NEIPA that hits all the right notes!

FAIRY NECTAR LONDON—VIC SECRET DRY HOPPED: New England IPA. IBU: 63.0. ABV: 6.2. We took our award winning Fairy Nectar London and upped the ante by adding tropical tasting Vic Secret Hops! This beer was a juice bomb to begin with and the southern hemisphere hops only add more to the explosion!

PORTAL PILSNER: German Pilsener. IBU: 35.0. ABV: 5.5.

SOUR SERENDIPITY: Berliner Weissbier. ABV: 4.5. The first in our Sour Serendipity line is Kros Strain Brewing's take on a margarita! Our base sour had key lime and pink Himalayan sea salt added to it for a beer that could only be made better by being on a beach

KUHNHENN BREWING | 901

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew supplies became necessary as big-box home improvement retailers opened in the area. The transition to brewery and winery began in 1998, serving their first commercial beers to the public in 2001. We keep an average of 20 beers on tap at all times, with several mainstay year-round offerings alongside plenty of seasonals and specialty one-off batches. "Cellar Rat," Frank Retell, is one of the most award-winning meadmakers in the world, and keeps a constantly rotating portfolio of mead available. We typically have 20 or more at any given time. Eric and Bret and the K-Team brew on a re-purposed 8-bbl system.

Expansion is currently underway, with a second location projected to come online in late 2014 in nearby Clinton Township. The new facility will feature a 40-bbl brewhouse, state-of-the-art bottling and canning lines, a large taproom with full kitchen, and initial capacity of nearly 30,000 bbls per year.

A.M. IPA: New England IPA. OG: 1.057. IBU: 50.0. ABV: 6.0. SRM: 3.0. Apricot Marmalade New England IPA made with Apricots and citrus forward hops

BLUEBERRY DRIPA: American Double/Imperial IPA. ABV: 9.5. Our signature DRIPA (Double Rice IPA) brewed with Michigan blueberries. Dark fruit notes with just the right amount of fresh sweetness contrast nicely with a lemony-citrus bitterness, and crisp cereal malt base.

DRIPA (DOUBLE RICE IPA): American Double/Imperial IPA. OG: 1.086. ABV: 9.5. SRM: 2.0.

HAZY BOI?: New England IPA. OG: 1.065. IBU: 36.0. ABV: 6.4. SRM: 4.0. Bio-transformed typical New Eng

IMPERIAL CREME BRULEE JAVA STOUT: 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: 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.

SOMETHING BARREL AGED TBA: Russian Imperial Stout. IBU: 55.0. Barrel aged

WHITE DEVIL: 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.

LAGUNITAS BREWING CO | 420

www.lagunitas.com

2607 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 “founding” as it was willed into being by the unspoken desire of supportive beer-lovers in Northern California after which they continued to nurture their creation and urged us forward to fulfill the unifying needs of that same beer-loving diaspora from coast to coast and beyond. It is good to have friends!

2018 AUNT SALLY BERRIES AND MINT: ABV: 5.8. Aunt Sally with mixed berries and Mint

2018 WTF FARMHOUSE: ABV: 8.2. WTF aged in red wine barrels for 3 years, brett fermentation

RUMBALL: ABV: 11.8.

SAKITUMI: UPPERCUT: ABV: 12.6. wine BA saki rice beer test, fermented w/brett, killer wine yeast and sake yeast

SONOMA FARMHOUSE BRETT STOUT: Style: American Stout. ABV: 11.3. IMPERIAL STOUT AGED IN SONOMA COUNTY RED WINE BARRELS

WILLETTIZED COFFEE STOUT: Style: American Double/Imperial Stout. IBU: 39.0. ABV: 12.6. chocolatey, coffee-y, smoky, Bourbon-y Barrel aged in WILLET Bourbon and Rye barrels.

Lake Louie Brewing | 316

www.lakelouie.com

7556 Pine Rd., Arena, WI 53503

Established 1999. Born out of a midlife crisis, Lake Louie Brewing emerged as a producer of top quality ales distributing to the Madison, WI and surrounding areas. Tom Porter built a true farmhouse brewery near his home in Arena, WI. Producing approximately 4,000 barrels annually, all brewing, bottling, and kegging operations are performed on-site at the pond side facility. News Flash: Lake Louie has merged with Wisconsin Brewing on July 1, 2019.

DEPTH CHART REEFER: Scotch Ale/Wee Heavy. IBU: 50.0. A version of Louie's Reserve that was brewed at WI Brewing' Depth Charge event. Made with hot rocks.

LAKE LOUIE PILSNER: German Pilsener. IBU: 40.0. ABV: 5.2. Lake Louie Pilsner is a classic pale, rich, European-style lager with firm, yet clean, hop bitterness.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 25.0. ABV: 6.4.

POPULATION 834 PALE ALE: American Pale Ale. IBU: 25.0. ABV: 5.2. The Population of Arena, WI (always stays the same...every time someone has a baby in Arena, some guy leaves town). A modern version of the venerable Arena Premium, but using Amarillo hops.

PRIMITIVE PEAR: Mixed-Fermentation Sour. IBU: 8.0. ABV: 6.0. Kettle soured Wild Ale with a hint of Pear.

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

LAKE MONSTER BREWING | 317

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!

BLOOD ORANGE IPA: American IPA. OG: 1.065. IBU: 60.0. ABV: 6.5. SRM: 5.0. 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.

COMO CLAW PILSENER: Czech Pilsener. IBU: 40.0. ABV: 5.4. 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: American IPA. IBU: 80.0. ABV: 6.9. SRM: 6.0.

MAPLE BOURBON IMPERIAL OATMEAL STOUT: Russian Imperial Stout. IBU: 50.0. ABV: 10.0. SRM: 40.0. Imperial Oatmeal Stout aged in Bourbon Barrels that previously held Maple Syrup from Pittman farms in Arkansaw, WI.

MOST MOST HAZY IPA: New England IPA. IBU: 50.0. ABV: 6.0. SRM: 6.0. Hazy IPA made with boat loads of Mosaic, Amarillo and Mandarin Bavaria hops.

RASPBERRY SOUR: Fruit/Vegetable Beer. IBU: 7.0. ABV: 4.5. SRM: 4.0. Based on the traditional Berliner Weiss with fresh raspberries added. Tart and refreshing.

LAKEFRONT BREWERY | 215

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI 53212

Lakefront Brewery distributes its products to over 30 states, Ukraine, South Korea, Sweden, China, Japan and Canada. Lakefront Brewery produced the first beer in the United States made from 100% in-state-grown ingredients, including a first-of-its-kind, indigenous Wisconsin yeast strain (Wisconsinite Summer Weiss), the first certified organic brewery and the first gluten-free beer granted label approval by the U.S. Government (New Grist).

2012 MY TURN CHAD: BARLEY WINE BARREL-AGED IN RYE WHISKEY BARRELS: American Barleywine. ABV: 13.7. (2012 Vintage) HOLY SHIT!! The last keg of My Turn Chad Barley Wine in the entire world!! If you miss it, it's gone.

2016 BRANDY BARREL-AGED IMPERIAL PUMPKIN: Pumpkin Ale. ABV: 13.5. (2016 Vintage) Aged in Brandy Barrels, this Imperial Pumpkin has huge aromas of pumpkin, vanilla, nutmeg, caramel and a faint hint of cherry brandy. Layers of flavor from soft pumpkin to slightly sweet woodiness. Smoooooth for 13.5%!!

2016 MY TURN MIKE: IMPERIAL BROWN ALE WITH COFFEE AND HAZELNUT: ABV: 9.0.

2017 BELGIAN QUAD: Quadrupel (Quad). ABV: 10.5. (2017 Vintage) This Belgian-Style Quadrupel has a big malty flavor, a touch of sweetness and dried fruit notes.

2017 BLACK FRIDAY XXX SPECIAL RESERVE BOURBON BARREL-AGED IMPERIAL STOUT: Russian Imperial Stout. ABV: 16.8. (2017 Vintage) A blend of Black Friday 2015, Black Friday 2016 and Black Friday 2017 Imperial Stout Bourbon Barrels.

2018 WILD TURKEY BOURBON BARREL-AGED BARLEY WINE: American Barleywine. ABV: 11.0. (2018 Vintage) American Barley Wine barrel-aged for one year in Wild Turkey Bourbon Barrels.

FUNNEL CAKE WITH CHERRIES ON TOP:

GOSE WITH RASPBERRIES:

GREAT LAKES BREWING AND LAKEFRONT COLLABORATION BLONDE ALE BREWED WITH COSTA RICAN COFFEE: ABV: 5.0. We brewed this Coffee Blonde Ale with our friends at Great Lakes Brewing Company. Brewed with Costa Rican coffee!!

LAKEFRONT DOUBLE IPA: American Double/Imperial IPA. ABV: 8.8. A bigger version of our flagship IPA.

LAKEFRONT LAGER: Euro Pale Lager. ABV: 5.2. It's EXTRA premium quality and other fine words.

MY TURN JUNK: KETTLE SOUR WITH CHERRIES AND SAKURA: Mixed-Fermentation Sour. ABV: 4.5. Kettle Sour brewed with Door County cherries and cherry blossoms.

NEW GRIST GOSE-STYLE WITH LIME (GLUTEN-FREE): Gose. ABV: 4.9. With a punch of lime and hint of sea salt, this gluten-free, Gose-Style beer is sure to satisfy that hankering for something a little tart and super refreshing.

SHIFTER PALE ALE: American Pale Ale. ABV: 5.2. New Beer Alert!! Shifter Pale Ale has flavors of strawberry, peach and apricot and it's damn refreshing! Coming soon, try it now.

LENA BREWING COMPANY | 611

www.lenabrewing.com

9416 W Wagner Rd, Lena, IL 61048

We are nestled among the rolling farm fields near the village of Lena, along Highway 20 in Northwest Illinois. Located inside a renovated feed mill building, we are proud to reflect and support the agriculture and industry of our region! All Lena Beer is brewed here on site using our own crafted recipes.

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

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

PERFECT SITUATION: American Pale Ale. IBU: 50.0. ABV: 5.6.

VIENNA AMBER LAGER: Vienna Lager. IBU: 18.0. ABV: 4.2.

LEXINGTON BREWING AND DISTILLING CO. | 608

www.lexingtonbrewingco.com

401 Cross St, Lexington, KY 40508

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

KENTUCKY BOURBON BARREL ALE: English Strong Ale. IBU: 19.0. ABV: 8.2. Award winning Kentucky Bourbon Barrel Ale® is a unique sipping beer with the distinctive nose of a well-crafted bourbon. Our Kentucky Ale is aged for up to 6 weeks in freshly decanted bourbon barrels from some of Kentucky's finest distilleries. Subtle yet familiar flavors of vanilla and oak are imparted to this special ale as it rests in the charred barrels.

KENTUCKY DOUBLE BARREL STOUT: American Stout. ABV: 13.0. Double the barrels, double the bourbon. This classic American stout spent its first year aging in fresh Town Branch Bourbon barrels, then we teamed up with New Riff Distilling and finished this beer in a fresh New Riff Bottled-in-Bond bourbon barrel. The result is a bourbon forward stout that highlights the flavors of Kentucky.

KENTUCKY IPA: American IPA. IBU: 45.0. ABV: 6.0.

KENTUCKY PUMPKIN BARREL ALE: Pumpkin Ale. IBU: 20.0. ABV: 10.0. This barrel-aged ale brewed with Kentucky-sourced pumpkin, richly spiced with cinnamon, nutmeg and allspice. As the ale is aged in fresh bourbon barrels, the sweetness of caramel and vanilla are imparted upon the brew and complement its spicier base.

KENTUCKY SHERRY CASK STOUT: American Double/Imperial Stout. ABV: 12.0. Imperial stout aged in bourbon barrels, and finished in Oloroso sherry casks

KENTUCKY VANILLA BARREL CREAM ALE: Cream Ale. 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 at least six weeks. Kentucky Vanilla Barrel Cream Ale's medium body and 5.5 percent alcohol by volume (ABV) make it the perfect barrel-aged beer for an all-day event.

LIFT BRIDGE BREWING CO. | 227

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.

COMMANDER BARREL AGED BARLEYWINE 2018: English Barleywine. IBU: 29.0. ABV: 9.82. This is the 2018 batch of The Commander®. For those who haven’t tried it from previous years, it is our English-Style Barleywine ale brewed with an excessive malt bill and subtle, sweet cardamom. We aged in bourbon barrels, its bold, complex flavor reaches heights measured only by the building of its namesake. The barrels were shipped directly from Heaven Hill Distillery in Kentucky shortly after they were emptied. This 12.5% ABV treat is best enjoyed in smaller portions when you have some time to savor it, between now and 2026.

JIBE TALKIN’ APRICOT SOUR: Fruit/Vegetable Beer. IBU: 13.0. ABV: 4.5. A tart and refreshing blonde ale with a hint of sweet apricot, perfect for groovin’ down the river and finding your chill spot.

LIFT BRIDGE ROOT BEER (NA): Root beer.

MANGO BLONDE: 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.

NORTHWOODS JUICEBOX: ABV: 5.0. A Hard Seltzer brewed with the quintessential Northwoods combination of sweet apple and tart cranberry that we all wish was in our juice box every day.

ROOKIE

LION BRIDGE BREWING CO. | 223

www.lionbridgebrewing.com

59 16th Ave SW, Cedar Rapids, IA 52404

Packaging brewery and restaurant with local can and draft distribution. Located in the historic main street district of Cedar Rapids, Iowa.

BARREL-AGED SOUR GUAVA SAISON: Saison/Farmhouse Ale. OG: 1.058. IBU: 10.0. ABV: 7.0. SRM: 3.5. Brought up from our cellars this beer has been 2 years in the making. Guava and lactobacillus add tropical acidity, while our house Belgian yeast produces some interesting layers of complexity.

COMPENSATION: English Dark Mild Ale. OG: 1.045. IBU: 16.0. ABV: 4.5. SRM: 14.0. Gold Medal at the 2014 and 2016 Great American Beer Festival. Notes of biscuit, toffee, and chocolate meld with a silky mouthfeel to produce this world-class beer.

HOME-BAKED: American Double/Imperial Stout. OG: 1.105. IBU: 35.0. ABV: 11.0. SRM: 40.0.

TAG TANGERINE WHEAT: American Pale Wheat Ale. OG: 1.04. IBU: 10.0. ABV: 4.2. SRM: 2.5. Inspired by German “Radlers” that combine soda and beer to produce a light and refreshing beverage. Tag is a juicy and slightly hazy American wheat beer with the zesty citrus bite of tangerine. Enjoy a Tag! Enjoy the Day!

ZACK MORRIS CELL PHONE: New England IPA. OG: 1.062. IBU: 40.0. ABV: 6.8. SRM: 4.0. This beer is based on a mixed drink of the same name that maybe never existed. Back in days of yore, Quinton, founder of LBBC, was told by a barfly to order a ZMCP and that it contained orange. When he went to order it, the bartenders shrugged their shoulders, and the barfly had vanished. In an attempt to bring closure to this mystery, we have made a massively dry-hopped hazy IPA with orange zest and hope that it brings Quinton some peace.

ROOKIE

LISTERMANN BREWING CO. | 916

www.listermannbrewing.com

1621 Dana Ave, Cincinnati, OH 45207

Founded in 1991 by husband and wife Dan and Sue Listermann.

BOURBON MAPLE BARREL AGED IMPERIAL CHICKOW!: American Double/Imperial Brown Ale. ABV: 14.2. Our award winning hazelnut double brown ale, taken up a notch! Imperial Chickow! is a 14% version of Chickow, aged in different barrels. This

one is in bourbon maple barrels. Come back for Rum Maple BA Imperial Chickowls at 330.

MAMA NEEDS A MILKSHAKE: New England IPA. ABV: 7.0. NE Milkshake IPA brewed with El Dorado, Centennial, Vanilla, Blackberry and Raspberry. Our Sales Rep Marie is having a baby in August! She would often come in from sales calls and say, "Mama needs a milkshake!" So we made her one with her favorite fruits

PEACH BRANDY BARREL AGED IMPERIAL CHICKOW!: American Double/Imperial Brown Ale. ABV: 14.3.

RUM MAPLE BARREL AGED IMPERIAL CHICKOW!: American Double/Imperial Brown Ale. ABV: 14.3. Our award winning hazelnut double brown ale, taken up a notch! Imperial Chickow! is a 14% version of Chickow!, aged in different barrels. This one is in barrels that held rum then maple then beer.

TEAM FIONA: New England IPA. ABV: 5.6. NE IPA with Citra and Centennial. Brewed in collaboration with the Cincinnati Zoo in honor of our favorite hippo Fiona.

ROOKIE

LO REZ BREWING | 226

www.lorezbrewing.com

2101 South Carpenter, Chicago, IL 60608

A brewery and taproom located in Chicago's Pilsen neighborhood. We focus on Belgian and old-world style beers....and good time taproom events.

BA COCONUT QUADCORE (RUM): Quadrupel (Quad). OG: 1.087. IBU: 30.0. ABV: 12.0. SRM: 17.0. Belgian quad with toasted coconut aged in rum barrels. This is a big guy and we're super excited about it. Big coconut and caramel in the aroma. Flavors smack of mild toasted coconut, dark pitted fruit, brown sugar, chocolate covered cherries. golden raisins. Nice dose of alcohol warming on the finish.

DOUBLE BERRY SHORTCUT: Berliner Weissbier. OG: 1.047. IBU: 6.0. ABV: 5.1. Berliner Weisse with raspberry and blueberry. The base beer, Shortcut Berliner Weisse, is low sour, wheat based beer, with a little funk. The double-berries (raspberry and blueberry) raspberry tartness and a rich bottom note. It pours and looks like a smoothie and drinks like a good time.

LIMEWIRE: Witbier. OG: 1.041. IBU: 16.0. ABV: 5.0. SRM: 4.0.

POSITION ZERO: American Pale Ale. OG: 1.058. IBU: 38.0. ABV: 6.3. SRM: 5.0. With a clear hop presence throughout, this low bitterness and smooth Crystal dry-hopped APA gives spicy/floral hop expression in the flavor and aroma. Medium body makes it easy to get after a second... and a third.

LOGBOAT BREWING | 319

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

As most Missourians know, the name of the Missouri river and our state name have a lengthy history, nearly as dragged out as the waterway itself. Missouri, as we came to be, lies on territory once protected by the Missouria, Osage and Illinois Indians. Missouri has been passed down in the tongue of the Illinois to mean, "one who has dugout canoes," or "people of the wooden canoe." Dugouts are synonymous with log boats and as Missourians growing up in what is an idyllic place for adventure, up and down many streams and rivers, along valleys and ridges, it made sense for us to choose Logboat as our name. A more recent historical figure whose legacy influences each of our worldviews is Mark Twain. The native people of Missouri and Twain symbolize for us the history, spirit, and sense of truth in what makes Missouri so wonderful.

DARK MATTER: American Porter. ABV: 6.6.

SHIPHEAD: Herbed/Spiced Beer. ABV: 5.5.

SNAPPER: American IPA. IBU: 68.0. ABV: 7.2.

YEAH BUOY: 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.

MAD ANTHONY BREWING CO. | 118

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

Since its establishment in 1998, Mad Anthony Brewing Company has had a clear mission, support the local community and make quality off-the-wall beers fun and accessible for every type of beer consumer: from the craft beer novice to the complete hop-head. Success has led to growth and these days MABC will brew more than 2,500 barrels of beer annually and has four locations in downtown Indiana settings. All are places where good friends can come together over great food, and of course, satisfying, locally-brewed beer.

Mad Anthony Brewing Company proudly boasts brewpubs in: Fort Wayne, Auburn, Angola and Warsaw.

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

GOOD KARMA IPA: 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%

MANGO TART: Mixed-Fermentation Sour. IBU: 10.0. ABV: 4.7.

MOSAIC MOON DIP: 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!

RUBY RASPBERRY WHEAT: 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.

RUDY'S RESERVA ALE: American Amber/Red Ale. IBU: 30.0. ABV: 6.0. Check us out at the Real Ale Tent for a special Madbrew Firkin.

SUMMER DAZE: 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.

MELMS BREWING COMPANY | 305

www.melmsbrewing.com

418 Merton Avenue, Hartland, WI 53029

When you think of Milwaukee, you think of beer. At least we do. Heck, that's all we think about. We're obsessed with beer and have been since 1859. We were around way before the other beer barons started setting up shop in the Cream City.

C.T. Melms, our founder and spiritual guide, was the guy who put Milwaukee on the map for the finest beer in our city's early history. As a matter of fact, it was the ghost of old C.T. himself who came to us one night after a night of some serious consumption and insisted we revive the Melms name, brewing only the finest quality beers and getting it out to folks who love beer as much as we do. Who were we to argue? The last thing we needed was having C.T. coming back to spook us every time the family got together to have a few...

Just a single sip will convince you that the return of C.T. Melms is the best thing to happen to beer in a long time.

FEISTY VICE: Hefeweizen. OG: 1.056. IBU: 12.38. ABV: 6.25. SRM: 7.51. Weiss with an attitude. An amped up version of the German Hefeweizen. 60% of the grain bill is wheat with a few specialty grains; amber and biscuit. Classic German yeast and Hallertau Mittelfruh hops round out the flavor and aroma

PANIC @ THE DISCO IPA: New England IPA. OG: 1.062. IBU: 35.0. ABV: 6.8. SRM: 5.6. Lemondrop, Calypso, and Cascade hops create the backbone of our current hazy IPA. We use the same grain bill and yeast, just tinker with the hops on each batch, watch for the next creation, typically back on tap a couple of months after we run out of the previous batch

RHAPSODY, BOHEMIAN PILSENER: German Pilsener. OG: 1.045. IBU: 37.8. ABV: 4.9. SRM: 5.63.

WET FUNERAL SCOTCH ALE: Scotch Ale/Wee Heavy. OG: 1.092. IBU: 23.26. ABV: 8.7. SRM: 22.42. We spent 3 years developing the unique taste of this beer. We wanted a sweetness on the finish with an ever so slight smokiness that doesn't overpower, take a whiff of the sweet and smoky finish. This beer's special flavors come simply from grain, yeast and hops.

MERSHON'S CIDER | 408

www.mershonscider.com

280 Business Park Circle #7, Stoughton, WI 53589

Mershon's Cidery specializes in Ciders made from all fresh-pressed apple juice and honey, no added ingredients.

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

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

MERSHON'S MYSTIC BERRY: Mead. ABV: 5.5.

MERSHON'S PEACH ESCAPE: Cider. ABV: 6.5. A blend of fresh pressed peach and apple juice fermented with honey.

METROPOLITAN BREWING | 130

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.

DIABLO DYNAMO COPPER LAGER: Vienna Lager. OG: 14.2. IBU: 28.0. ABV: 5.8. SRM: 7.3. Our Vienna lager infused with ancho and guajillo peppers.

FLYWHEEL PILSNER BIER: German Pilsener. OG: 13.2. IBU: 40.0. ABV: 5.5. SRM: 3.5. Flywheel Pilsner Bier features the spicy hop flavors and bitterness you expect in a Pilsner, but we amp up the malt bill for balance, mouth-feel, and because we're inspired by German styles, not bossed around by them.

HELIOSTAT ZWICKEL LAGER: Keller Bier/Zwickel Bier. OG: 12.5. IBU: 45.0. ABV: 5.3. SRM: 3.2.

HUMBUCKER DORTMUNDER: Dortmunder/Export Lager. OG: 12.8. IBU: 32.0. ABV: 5.7. SRM: 4.5. A blonde lager originally for the hardworking coal miners and steelworkers of Dortmund Germany. Mineral rich water lends to a solid hop bite and drying finish. Medium kilned malts lend backbone and cracker like character. Brewed in collab with our friends at Kuma's Corner.

JET STREAM WHEAT BIER: American Pale Wheat Ale. OG: 12.3. IBU: 20.0. ABV: 5.0. SRM: 3.2. 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 compliment to the assertive malt bill. Lively carbonation reminiscent of so many German beer styles we love finishes everything off with a dry, sophisticated spark.

KRANKSHAFT KÖLSCH: Kölsch. OG: 11.8. IBU: 22.0. ABV: 5.0. 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: Schwarzbier. OG: 13.2. IBU: 29.0. ABV: 5.7. SRM: 20.0. 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.

WOKE AS HELLES—COFFEE BEER ON NITRO POUR: Munich Helles Lager. OG: 4.8. IBU: 20.0. ABV: 4.8. SRM: 3.0. Woke as Helles is the magical elixir created when we blended Metropolis Coffee Company El Carmen coffee from El Salvador, cold-brewed by Kyoto Black into our Haus Helles. Haus Helles is a delicate and nuanced beer, requiring a similar coffee for balance. Metropolis' El Carmen coffee features biscuity aromas, flavor notes of peanut butter and cashew, and maybe even a hint of lemon cake. This coffee artfully accentuates the Pilsner base-malt showcased in our Helles.

MICKEY FINN'S BREWERY | 120

www.mickeyfinnsbrewery.com

345 N. Milwaukee Ave., Libertyville, IL 60048

Established 1994. In 2014 Mickey Finn's moved across the street to a custom 70 foot bar, larger restaurant, and expanded capacity in the brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with heaters and a gas fire pit that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF and 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 19.2oz crowler cans are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

CERVEZA: American Adjunct Lager. ABV: 4.7. Mexican Lager

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

PINEAPPLE EXPRESS DOUBLE IPA: American Double/Imperial IPA. IBU: 35.0. ABV: 8.8.

MIKERPHONE BREWING | 623

www.mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

Craft beer inspired by music.

2019 BARREL-AGED FEST BEER: ABV: 11.5. Imperial Stout w/ Maple Syrup, Cinnamon, Condensed Milk, and Cocoa Nibs Aged in a Journeyman Distillery Whiskey Barrel

BARREL-AGED IMPERIAL SMELLS LIKE BEAN SPIRIT DMV: ABV: 11.5. Imperial Breakfast Stout w/ Vanilla and Double Maple aged in Heaven Hill Barrels

I THINK IT'S FLY WHEN LEVI STOPS BY: ABV: 7.0.

IMPERIAL SMELLS LIKE BEAN SPIRIT—SPECIAL ROAST (BLUE BATAK): American Double/Imperial Stout. ABV: 10.5. Imperial Breakfast Stout w/ Maple Syrup and Blue Batak Coffee Beans

MIKERPHONE CHECK 1, 2: ABV: 8.0. Double Dry-Hopped Double IPA w/ Citra Hops

OREO SPEEDWAGON: ABV: 10.5. Chocolate Milkshake Imperial Stout w/ Oreos, Vanilla, Milk Sugar, and Cocoa Nibs

PROFESSIONAL GRIEFERS: ABV: 5.25. Berliner Weisse with Tangerine, Blood Orange, and Mango

ROCKIN' THE SUBURBS: ABV: 8.5. Double Dry-Hopped IPA w/ Galaxy and El Dorado Hops

SUMMERTIME MAGIC: ABV: 4.0. Lemon and Lime Radler

MISSOURI BEER COMPANY | 507

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.

EASTERN MISSOURI IPA: New England IPA. IBU: 35.0. ABV: 5.5. SRM: 8.0. Session NEIPA double dry hopped with Citra

ENGLISH DARK MILD: English Dark Mild Ale. OG: 6.0. IBU: 12.0. ABV: 3.8. A English style session Beer

KÖLSCH: Kölsch. OG: 10.0. IBU: 19.0. ABV: 4.5. SRM: 3.0.

MANGO HIBISCUS PALE ALE: American Pale Ale. IBU: 35.0. ABV: 5.5. American Pale Ale brewed with Mango and Hibiscus

RED RYE IPA: American IPA. OG: 14.0. IBU: 65.0. ABV: 6.0. An American Red IPA brewed with Rye

MKE BREWING CO. | 904

www.mkebrewing.com

1128 N 9th St, Milwaukee, WI 53233

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 MKE 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. Reaching another significant milestone in 2018 MKE Brewing Co opened a new 50,000 barrel production facility on the site of the former Pabst Brewery in downtown Milwaukee. This new destination brewery contains a state of the art brew house, bottling and canning line as well as a tap room that is open to the public.

BOOYAH APRICOT SAISON: Saison/Farmhouse Ale. OG: 14.5. IBU: 20.0. ABV: 6.5. We love Wisconsin. Our history and culture were the inspiration for naming this Belgian Farmhouse Ale. A cultural staple in the Green Bay area, Booyah, is a traditional stew recipe cooked in a 55 gallon drum over a fire all day long. An “everything but the kitchen sink” mentality is the basis for the recipe and this brew is a great companion to cooking up this Northern Wisconsin tradition. A Belgian farmhouse ale is somewhat of a kitchen sink recipe as well also with rye, barley, oats and wheat all contributing to the malt bill. We use a Saison ale strain to give this beer its distinctive fruity esters. An exceptionally refreshing beer for a Booyah party or any gathering.

CITRON SAISON: Saison/Farmhouse Ale. ABV: 7.8. Saison brewed with Meyer Lemon Peel, Belgian Rock Sugar, Belgian Yeast

HOP FREAK DOUBLE IPA: American Double/Imperial IPA. IBU: 80.0. ABV: 8.7.

HORCHATA CREAM ALE: a special release from our R&D Brewer's Day Off series

LOUIE'S CHERRY BOUNCE: 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: 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

MKE MVP HAZY IPA: Specialty IPA. IBU: 60.0. ABV: 6.0. Brewed in honor of Wisconsin's three MVPs. All citra and mosaic hops

MILKSHAKE IPA: A special R&D release from our Brewer's Day Off series

O-GII IMPERIAL WIT: 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.

WEEKEND @ LOUIE'S BLUEBERRY TEA-INFUSED AMBER: 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 | 511

www.mobcraftbeer.com

505 S 5th St, Milwaukee, WI 53204

At MobCraft we turn ideas into beer. Submit your idea, vote on what's next. In 2011, MobCraft founders Henry Schwartz and Andrew Gierczak dreamt up an idea for a crowdsourced brewery where the people decide what's brewed.

Each month you suggest and vote on a beer and MobCraft brews it. Look for the limited 22oz bottles of monthly winners and 12oz cans of the fan favorites!

Imagined in 2011—Founded in 2012—Established in 2013

2019 SOUR GOLDEN ALE: Gueuze. ABV: 6.2. Golden Ale blended from 7, 13 and 23 month barrels fermented with *Saccharomyces* and *Brettanomyces*, *Lactobacillus* and *Pediococcus*.

BAT\$HIT CRAZY: American Brown Ale. OG: 13.0. IBU: 20.0. ABV: 5.6. SRM: 44.8. Bat\$hit Crazy is a Coffee Brown Ale. Balanced milk sugar sweetness gives way to robust coffee flavors. Perfect for all of your nocturnal exploits!

BRETTANOMYCES: American Wild Ale. ABV: 6.2.

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

GLAZED OVER (GIRLS PINT OUT COLLABORATION): Cream Ale. ABV: 7.6. An Imperial Cream Ale brewed with whole glazed doughnuts and honey, sprinkled with cinnamon, vanilla and just a hint of maple.

MILTOWN MILKSHAKE: Specialty IPA. ABV: 7.5. Great beer for a great cause. Juicy hops combine with vanilla, lactose, oranges, and peaches for a "milkshake" worthy of Brew City. A percent of profits of this beer will benefit Children's Hospital and their cancer center in honor of a brave boy named Arlo. If funded, Mil-Town Milkshake will be unveiled at "Arlo Fest," with music and more to celebrate Arlo's life while raising money for the fight against childhood cancer.

MOBCRAFT AMBER: American Amber/Red Ale. ABV: 6.5. Amber Ale boasting a robust copper hue with a malt forward backbone and balanced hop bitterness.

SOUR SUPPORT: Mixed-Fermentation Sour. ABV: 6.0. A sour golden ale fermented with a mixed culture of *Lactobacillus*, *Pediococcus* and *Brettanomyces* then blended with raspberries and ginger.

NEBRASKA BREWING CO. | 330

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.

NEW GLARUS BREWING CO. | 907

www.newglarusbrewing.com

2400 Hwy 69, New Glarus, WI 53574

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world. He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin.

Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and

has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 "Small Brewer of the Year" Award, the 2005 and 2006 "Mid Size Brewer of the Year" Awards, as well as the 2006 "Russell Schehrer Award for Innovation in Craft Brewing."

Deborah Carey is the Founder and President of the New Glarus Brewing Company.

One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States.

She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen.

After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of "One of the Top Ten Breweries in the World" she does everything—except brew the beer!

BELGIAN RED: Lambic-Fruit.

KID KOLSCH: Kölsch. You hold an enlightened throwback ale brewed in the Kölsch tradition of yesteryear. Beautiful floral Spalt Hops were chosen in the field by Brewmaster Dan Carey. Crisp bitterness dries quickly into a clean finish. Double decoction mashing of specifically blended German and Czech barley and wheat malts naturally create a golden bread center. Old world open top fermentation imparts lilting fruit notes to softly round out this 100% naturally carbonated live ale with a friendly bounce.

R&D—SOUR BLACKBERRY ALE: Lambic-Fruit.

R&D—SUMMER SOUR: Mixed-Fermentation Sour. Spontaneous fermentation encouraged sour Brett notes to dominate 1,000 lbs. of delicate organic peaches. Aged in oak tanks and balanced with three year old hops

R&D—VINTAGE 2018: Mixed-Fermentation Sour. Faithfully preserving spontaneous coolship fermentation since 1994, Dan employs Oak Tanks, and Aged Hops and Local Wheat to create this hazy Sour Blonde Delight. Vintage Worthy, it Smacks of Citrus Sour and Horsey Notes

STRAWBERRY RHUBARB: Lambic-Fruit. ABV: 4.0. Strawberry Rhubarb Ale

THUMBPRINT—KUHLE: Mixed-Fermentation Sour.

THUMBPRINT—SCREAM IIPA: American Double/Imperial IPA. ABV: 9.0. Scream pierces reality, effortlessly slicing our sky, He flies over the Brewery just as Abe circled over Wisconsin's 8th Infantry during the Civil War. He calls us to something bigger. Scream boasts an inspired 85 IBUs that reverberate cleanly though this IIPA. New Glarus Brewery grown estate hops join other Wisconsin grown hops to dominate this brew from Kettle Boil to Dry Hopping. You hold a deceptively seductive Original Gravity of 20.9 degrees Plato following the always 100% naturally bottle conditioned fermentation. Luscious Wisconsin grown and malted barley along with English Maris Otter malt is the bold heart of this lustful sensory enchantment. Surrender is inevitable so enjoy today.

TWO WOMEN: 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 Mittelfrueh hops. A tempting and graceful classic found...Only in Wisconsin!

NEW HOLLAND BREWING CO. | 918

www.newhollandbrew.com

684 Commerce Ct., Holland, MI 49423

New Holland Brewing Company's deep roots in the craft industry go back to 1997. Our role as an integral member of the artisan approach is something we take seriously, yet engage lightheartedly. We believe the art of craft lives in fostering rich experiences for our customers, through creating authentic beer, spirits and food while providing great service. Recognized for our creativity and artistry, our mission to improve the lives of craft consumers everywhere is seen in our diverse, balanced collection of beer and spirits.

2017 INCORRIGIBLE: American Wild Ale. IBU: 3.0. ABV: 4.5. Incorrigible celebrates the beauty of mischief. Wild yeasts and bacteria run free in our sour-aging cellar, the House of Funk, creating vibrant sour and acidic character in this delicate, yet complex wheat beer. The refreshingly tart session beer will tease your palate with a subtle, layered nuance

2017 NIGHT TRIPPER: American Double/Imperial Stout. IBU: 45.0. ABV: 11.5. An abundance of roasted malts and flaked barley create rich, roasty stout with deeply intense, lush flavors

BLUE SUNDAY: American Wild Ale. IBU: 18.0. ABV: 7.0.

CERVEZA CON LIMON: Light Lager. ABV: 5.0. A light, crisp, and refreshing lime-forward Mexican-style lager. The perfect beer for summer that will appeal to light beer, import and craft drinkers alike

DRAGON'S MILK RESERVE TRIPLE MASH: American Double/Imperial Stout. IBU: 30.0. ABV: 17.0. Dragon's Milk Triple Mash is aged in New Holland Spirits oak barrels. Intense malt character is paired with the toasted notes of American white oak.

DRAGON'S MILK RESERVE: COFFEE AND CHOCOLATE: American Double/Imperial Stout. IBU: 31.0. ABV: 11.0. Dragon's Milk, aged with coffee and chocolate. Rich, indulgent chocolate flavors are seductively punctuated with dark and roasty coffee bitterness.

DRAGON'S MILK RESERVE: ORANGE CHOCOLATE: American Double/Imperial Stout. IBU: 30.0. ABV: 11.0. The original bourbon barrel-aged stout blended with the richness of real cocoa and natural orange peel. A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

DRAGON'S MILK RESERVE: RASPBERRY HIBISCUS: American Double/Imperial Stout. IBU: 30.0. ABV: 11.0. Our signature bourbon barrel-aged stout paired with a refreshing blend of raspberry and hibiscus, lending fruity tartness that enhances the underlying flavors of bourbon, vanilla, and roasted malt character.

DRAGON'S MILK-BOURBON BARREL AGED STOUT: 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.

PASSION BLASTER: Fruit/Vegetable Beer. ABV: 6.0. Passion fruit, tropical peaks. Rosy ale, blush as raspberry cheeks. Exotic notes excite your tongue, the satisfying adventure has just begun

PILGRIM'S DOLE WHEATWINE: Wheatwine. ABV: 11.4. Pilgrim's Dole is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call a wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character. During the 14th century, the term "Pilgrim's Dole" described the rations of bread and ale given to nourish wayfarers on their holy pilgrimage. At New Holland, Pilgrim's Dole is brewed for the cultural explorer of today. It is a rewarding discovery on the road to enlightenment. Whether in a snifter or from your rucksack, Pilgrim's Dole will enhance any experience and is certain to incite wanderlust and to fuel adventure. It is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character.

TANGERINE SPACE MACHINE: 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.

NEW OBERPFALZ BREWING | 418

www.newoberpfalz.com

121 E Main St., Griffith, IN 46319

The brewery was founded with the spoils of war, earned in campaigns far and wide. Built of stone and steel, New Oberpfalz churns through the bounty of the land and produces beer (and food) of unique and exceptional quality.

Our beer wins awards. Our food brings in the locals. Our staff aims to please. Our neighbors want you to keep the racket down. We are little, and we run out of beer sometimes. We don't like it either. The Tap Room can be a strange place with some rules and regulations but the brewery is stranger still. We are fun, but decided it is better to be the best with what we have than pretend to be a thing that we are not.

We have lots of good customers, and we want to have more. The place is small, and it may be an unknown period of time before your table is ready. We don't like that, either. We sometimes do not have all the answers so we wing it, but hearken to the wiser. Our work may benefit you.

BARREL AGED RUSSIAN IMPERIAL STOUT WITH MAPLE SYRUP: Russian Imperial Stout. OG: 1.12. IBU: 40.0. ABV: 10.0. SRM: 50.0. Aged in Elijah Craig 10yr barrel. Blended back into a fresh Russian Imperial Stout that had a load of Wisconsin dark amber maple syrup in it.

FEUERGEIST IPA: 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: German Pilsener. IBU: 35.0. ABV: 5.2.

HELLES LAGER: Munich Helles Lager. OG: 1.048. IBU: 17.0. ABV: 5.1. It's like drinking a sunny day in Bavaria.

HOPWAGEN INDIA PALE ALE: American IPA. OG: 1.062. IBU: 71.0. ABV: 6.4. SRM: 9.0. IPA hopped with Michigan-grown Cascade Hops

OLD SCOUSER BARLEYWINE: American Barleywine. OG: 1.13. IBU: 100.0. ABV: 9.5. SRM: 12.0. A blondish American Barleywine hopped to bejeezus with Centennial and Chinook

PUMHART VON STEYR RIS: Russian Imperial Stout. OG: 1.12. IBU: 55.0. ABV: 10.0. SRM: 40.0. A stark naked Imperial Stout, free of adjuncts.

TOAD STORM DOUBLE IPA: 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 COMPANY | 121

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

CIRCUS PEANUT HEFEWEIZEN: Hefeweizen. IBU: 10.0. ABV: 4.1. Our traditional Hefeweizen aged on actual Circus Peanut candies

HARD SELTZER: ABV: 4.3.

HAWAIIAN PUNCH SMOKED RED IPA: American Double/Imperial IPA. IBU: 69.0. ABV: 8.4. A red Imperial IPA with Barbe Rouge and Mosaic, finished with smoked malts and some nice Hawaiian Punch

HYPERBOLIC: American Double/Imperial IPA. IBU: 70.0. ABV: 8.5. This soft, juicy Imperial IPA is built on pale ale malt, caramel malts, and flaked oats for a very smooth mouthfeel. The star of the show is a newer hop variety, Skyrocket, grown in

Wisconsin by our friends at Gorst Valley Hops. Combined with the Simcoe hops this beer is bursting with notes of mango, mandarin orange, and papaya

LASER RAY: American Pale Ale. IBU: 38.0. ABV: 5.8.

LIVACIOUS: Saison/Farmhouse Ale. IBU: 20.0. ABV: 5.0. A Saison brewed with peach blossom white tea and lavender

THE QUIKENING: Milk/Sweet Stout. IBU: 21.0. ABV: 5.7. Chocolate Milk Stout-A blend of dark malts, lactose and chocolate, for a balanced, drinkable stout

ROOKIE

NOON WHISTLE BREWING | 406

www.noonwhistlebrewing.com

800 Roosevelt Rd. C, Lombard, IL 60148

Friends, Family and Beer // Hazy, Hoppy, Sour and what's in between.

COZMO: American Pale Ale. ABV: 5.0. Citrus, Grapefruit nose comes from the Falconer Flight hops used in this beer. A light orange hue from the malt makes this a balanced and crushable beer for the entire day.

FUZZY SMACK: Berliner Weissbier. ABV: 4.6. Crisp and refreshing, a gentle fuzzy rub before the Smack of the bursting peach flavor.

FUZZY SMACK MANGO MARGARITA BEER SLUSHIE: Berliner Weissbier. ABV: 4.0.

GUMMYTRON: New England IPA. ABV: 7.2. NEIPA, refreshing hit of juicy watermelon and a clean yet hoppy finish that is sure to leave you in a delightful summer haze.

IMPERIAL B.A. BERNIE: Milk/Sweet Stout. ABV: 12.1. Imperial Milk Stout remains just as smooth, dark and delicious as it's younger brother, Bernie. Aged in Heaven Hill Bourbon barrels.

ROB BOSS DID IT: Scottish Ale. ABV: 10.3. Scotch Ale aged in Heaven Hill Bourbon barrels. "Rob" worked his art inside the barrels while we waited patiently outside. The sweetness from the ale balances perfectly with bourbon and spice notes of tobacco/vanilla.

RYE B.A. SCHWING: American Double/Imperial Stout. ABV: 12.8. Starts with a subtle nose of bittersweet cocoa rounded out by roasted malts and flavors of dark chocolate with a creamy and smooth mouthfeel. Spicy undertones coming from Rye barrels.

SQUISHY GUMMY: New England IPA. ABV: 7.1. NEIPA, big ol' hazy bomb packed with Citra, Mosaic, Simcoe hops. Gives flavors of bright citrus, passion fruit, berry and pine.

SQUISHY GUMMY/PEACH-APRICOT: New England IPA. ABV: 7.1. NEIPA, now imagine a blast of Peach-Apricot hitting your lips.

SQUISHY GUMMY/STRAWBERRY-LIME: New England IPA. ABV: 7.1. NEIPA, imagine a blast of Strawberry-lime hitting your lips.

TWISTED REALITY: New England IPA. ABV: 8.1. Our newest hazy IPA. Big, juicy, good, delicious, awesome, tasty and good.

VANQUISHED: Flanders Red Ale. ABV: 5.8. This wild sour gives notes of dark cheery flavors, subtle vanilla and oak with a bit of a funky Brett body, an acidic tartness and a dry finish.

O'FALLON BREWERY | 422

www.ofallonbrewery.com

45 Progress Pkwy, Maryland Heights, MO 63043

O'Fallon Brewery is a small craft brewery located in St. Louis, Missouri. The company began brewing and selling beer in 2000, leading with its flagship brand, O'Fallon Gold. Today, O'Fallon continues to brew Gold, along with Show Me Amber, 5-Day IPA, STL Red, Wheach, and Smoke, a smoked porter that won a Gold Medal at the 2004 Great American Beer Festival. Additionally, O'Fallon brews seasonals such as our always popular Pumpkin beers, Cherry Chocolate, Hemp Hop Rye, and Daze of Summer. We also brew specialty beers for our tap room and specialty barrel aged projects on a rotating basis. Come visit our restaurant and taproom 7 days a week!

AIM FOR THE BUSHES: American Adjunct Lager. OG: 9.0. IBU: 20.0. ABV: 4.2. SRM: 6.0.

A light style American lager brewed with flaked corn and a crisp Norwegian yeast strain. Hopped at 20 IBU with Cascade for a slight citrus note and a crisp clean finish this beer brewed the “hard way” is an all day’er!

BA IMPERIAL SAISON: Wheatwine. OG: 23.8. IBU: 45.0. ABV: 12.8. SRM: 8.0. Imperial Saison aged for 10 months in freshly emptied Four Roses barrels.

MY SOUR FACE: Pumpkin Ale. OG: 10.3. IBU: 4.0. ABV: 4.4.

PUMPKIN PECAN PIE: Pumpkin Ale. ABV: 5.8. Take a pumpkin pie, mix in the caramelized nutty crust of a pecan pie and shove it in a bottle! You’re welcome!

SALTED CACAMEL PUMPKIN: Pumpkin Ale. ABV: 5.4. Back by popular demand! The delicious mix of salted caramel, pumpkin and cinnamon.

SHOW ME AMBER: American Amber/Red Lager. OG: 10.5. IBU: 10.0. ABV: 4.6. SRM: 12.0. A crisp and refreshing amber lager with just the right touch of sweetness from caramel malts. A true all day drinker!

SMORES PUMPKIN: Pumpkin Ale. ABV: 4.8. A stout brewed with pumpkin, lactose, vanilla and a touch of oak smoked wheat malt to give it that campfire feel!

SPOT ON: ABV: 5.8. Our take on a cocktail classic, The Greyhound. Alcohol distilled from beer is blended with Grapefruit puree, pure cane sugar, and lightly carbonated water for a refreshing zip!

T-REX ARMS: New England IPA. OG: 10.0. IBU: 40.0. ABV: 4.8. SRM: 5.0. Double Session NEIPA double dry hopped with El Dorado and Galaxy.

TEQUILA MOCKINGBIRD: Tripel. OG: 18.0. IBU: 25.0. ABV: 10.0. SRM: 5.0. Belgian Style Tripel aged in Tequila barrels.

WHEACH: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.1. SRM: 3.0. O’Fallon Wheach is one of our biggest success stories. We take our award-winning American Hefeweizen and add a touch of peach for a refreshing, crisp, very drinkable beer. Reach for a Wheach!

O'SO BREWING CO. | 524

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!

2 MILKSHAKE LUNCH: New England IPA. ABV: 8.7. Milkshake DIPA brewed with lactose and vanilla, and DDH with Citra, Mosaic, and Idaho Gem Hop Hash

ARBRE QUI DONNE '18: Mixed-Fermentation Sour. IBU: 5.0. ABV: 6.7. Barrel-aged and blended sour, fermented with a mixed culture of bacteria and yeast, re-fermented on GA Peaches. Arbre Qui Donne loosely translates to “the giving tree.” Peach trees on the five generation Pearson family farm near Macon Georgia have been giving for over 130 years. Each year at peach harvest, we select just the right barrels that will blend to create the right depth of acidity and funkiness to meld with the sweet succulent peach. Close your eyes and imagine the romance of a hazy warm summer day in a Georgia peach orchard with Grandma’s freshly baked peach pie waiting to reward a hard day of harvest. We hope to have captured that romance in this bottle.

BARREL AGED LIQUID SOUL: American Double/Imperial Stout. IBU: 40.0. ABV: 10.5.

BLOOD OF THE CHERRY 2019: Mixed-Fermentation Sour. ABV: 7.0. Barrel-aged and blended sour, fermented with a mixed culture of bacteria and yeast, re-fermented on Door County Cherries

BRING ME THE DISCO KING: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.8. Barrel-aged and blended sour, fermented with a mixed culture of bacteria and yeast, re-fermented on ginger and MI blueberries.

CHARDEE MACDENNIS: Flanders Oud Bruin. IBU: 5.0. ABV: 6.4. Oud Bruin blend re-fermented on cherries, cranberries, and blueberries. The beer of beers.

CONVENIENT DISTRACTION: American Porter. OG: 1.097. ABV: 9.84. Imperial Porter masterfully blended with Aquacate Coffee from the Narino region of Colombia and Madagascar bourbon vanilla beans.

FRUIT PUNCH GROOVE: American Wild Ale. ABV: 4.0. A tasty cherry and pineapple fruit-variant on our lacto kettle sour Infectious Groove.

GOLDBLOCKS' REVENGE: American Double/Imperial Stout. OG: 1.102. ABV: 11.5. Imperial Stout aged in brandy barrels. Initially brought to you by a bad distributor breakup in our earliest years, and brewed again thereafter for fans who love this beast of a Stout

HOP DEBAUCHERY: New England IPA. OG: 1.076. IBU: 30.0. ABV: 7.8. Juicy and Hazy Double NEIPA DDH with Citra, Denali, Eldorado and Idaho 7 hops

HOP SNACK: New England IPA. IBU: 35.0. ABV: 5.5. Juicy Pale Ale DDH with Eldorado, Denali and Idaho 7 hops

INFECTIOUS GROOVE: American Wild Ale. OG: 12.5. IBU: 8.0. ABV: 4.5. SRM: 2.0. Lacto kettle soured session ale. Light crisp and O'so tart!

PROJECT LO: Mixed-Fermentation Sour. OG: 13.0. IBU: 8.0. ABV: 5.4. SRM: 3.0. Barrel-aged and blended sour blonde ale, fermented with a mixed culture of bacteria and yeast

THE BIG 2.0: American Pale Wheat Ale. IBU: -3.0. ABV: 4.6. Our 2015 GABF gold medalist beer, REDONE. This wheat beer is now made with Voss Kveik yeast which provides even better mouthfeel and orange character.

ODD SIDE ALES | 224

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-KIN KIN ROASTERY VARIANT: American Blonde Ale. ABV: 4.5. We took our flagship Coffee Blonde Ale and teamed up with Madison's own Kin-Kin Roastery to create a unique blend of flavors with their Columbian Narino coffee roast specifically for The Great Taste of the Midwest week!

BOMBON DE LA MUERTE: American Double/Imperial Stout. ABV: 14.0. BBA Imperial Stout with chocolate and dead sea salt

CITRA RADLER: Fruit/Vegetable Beer. ABV: 3.8.

DOUBLE BLUEBERRY RASPBERRY LIME FRUITSICLE: Fruit/Vegetable Beer. ABV: 6.5. Mixed fermentation kettle sour/wheat ale with blueberries, raspberries and lime added. This double version has upwards of 2,000 lbs of fruit in additions weighing in at a drinkable 6.5%

EL DANKERINO: American Double/Imperial IPA. ABV: 10.0. 10% West Coast DIP

FOSTER THE BANANA: American Double/Imperial Stout. ABV: 9.25. Bourbon Barrel Aged Imperial White Stout with bananas, cinnamon, brown sugar, vanilla and lactose added.

KRISPY BOIZ: American Pale Ale. ABV: 6.8. We took our flagship Citra Pale Ale and doubled the hop build with not only Citra hops, but also Columbus, Simcoe and Mosaic. This boi isn't quite an IPA by percentage but sure is Krispy!

STRAWBERRY BANANA FRUITSICLE: Fruit/Vegetable Beer. ABV: 4.5. Mixed Fermentation Kettle Sour/Wheat Ale with 1,200 lbs of Strawberries and Bananas added.

OFF COLOR BREWING | 911

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.

2019 BA DINOS'MORES: Russian Imperial Stout. OG: 23.0. IBU: 30.0. ABV: 10.5. SRM: 40.0. DinoS'mores aged in Buffalo Trace bourbon barrels for 13 months.

APEX PREDATOR: 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.

APRICOT BERM: OG: 14.2. IBU: 28.0. ABV: 6.4.

COFFEE DINOS'MORES: Russian Imperial Stout. OG: 23.0. IBU: 40.0. ABV: 10.5. SRM: 40.0. Imperial Marshmallow Stout with coffee from Four Letter Word.

CRITTERS: Witbier. OG: 12.5. IBU: 10.0. ABV: 6.6. SRM: 6.0. Native fermented wit beer with tangerine peel and green coriander.

DINOS'MORES: Russian Imperial Stout. OG: 23.0. IBU: 40.0. ABV: 10.5. SRM: 40.0. Imperial Marshmallow Stout.

GATOR TIME: American Wild Ale. OG: 12.0. IBU: 10.0. ABV: 6.0. Wild Ale aged in Puncheons with Montmorency Cherries.

HOUSE LION: Saison/Farmhouse Ale. ABV: 4.5. Funky table saison brewed for indoor cats.

MISCELLANEA VOLUME 2: American Wild Ale. OG: 12.8. IBU: 8.0. ABV: 6.2. Foedre aged American Wild Ale with bugs, house brets, native yeasts and wild cultures from Jester King, Side Project, Central State, Allagash and ourselves.

POLAR S'MORTEX: Russian Imperial Stout. OG: 29.0. IBU: 40.0. ABV: 14.3. SRM: 40.0. Double marshmallow stout.

RHUBARB SILLY PEOPLE: OG: 11.5. IBU: 8.0. ABV: 4.5. American style gose brewed with Rhubarb.

SILLY PEOPLE: OG: 11.5. IBU: 8.0. ABV: 4.5. American goes style ale brewed with lemon peel, coriander, and salt fermented with *Torulaspora delbrueckii* and *Lactobacillus brevis*.

SPACE TIGER: Saison/Farmhouse Ale. IBU: 21.0. ABV: 7.8. Wild Farmhouse Ale

SPOTS: Fruit/Vegetable Beer. OG: 9.7. IBU: 3.0. ABV: 3.8. SRM: 4.0. Tiki Weiss style ale with passion fruit and grapefruit peel.

SQUEE: Experimental. ABV: 5.0. A traditional, unfiltered Czech style zwickel pils fermented with a blend of native, wild cultures and pure cell lager yeast, blended with foedre aged wild ale.

TOOTH AND CLAW: Czech Pilsener. ABV: 5.0. Dry-hopped Czech-style lager brewed for Field Museum.

TROUBLESOME: Gose. OG: 13.0. IBU: 10.0. ABV: 4.3. 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 and 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.

VERY VERY FAR: Experimental. OG: 14.0. IBU: 24.0. ABV: 6.0. Belgian style ale mix fermented with *Torulaspora delbrueckii*.

YOU NEVER TAKE ME ANYWHERE NICE: Czech Pilsener. OG: 12.5. IBU: 35.0. ABV: 5.0. SRM: 3.0.

YUZU FIERCE: Berliner Weissbier. OG: 9.7. IBU: 3.0. ABV: 3.8. Berliner Style Weisse Ale brewed with Yuzu.

OHIO BREWING CO. | 514

www.ohiobrewing.com

2250 Front Street, Cuyahoga Falls, OH 44221

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest! Ohio Brewing beers are produced at our new brewpub in downtown Cuyahoga Falls. We are located at 2250 Front Street in the historic Buick sales building. Our new brewpub has 48 taps in the main and basement bars, including many guest craft beers. We have both a full menu (featuring spent grain crust pizza) and a full bar. Our basement bar area also has arcade games for our patrons to enjoy. Please contact us in advance for tour reservations. Check our website/facebook for special events and new tapings!

BUCKEYE BLONDE: 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: 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: American IPA. OG: 16.0. IBU: 70.0. ABV: 6.8.

VERICH GOLD: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0. People's Choice Awardwinner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kolsch-style ale, our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing and smooth.

ROOKIE

OLD NATION BREWING CO. | 204

www.oldnationbrewing.com

1500 E. Grand River Ave, Williamston, MI 48895

Old Nation Brewing was made by brewers, for brewers. The beer we make is designed to show the hard work we've done in 15+ years of professional brewing. It's beer for good people to drink with the wonderful handcrafted, midwestern food served in our busy kitchen and restaurant, made by men and women who have made hundreds of styles over thousands of batches of beer since before craft beer was cool. Taste what dedication to brewing, trade and craftsmanship means!

BOSS TWEED: American Double/Imperial IPA. IBU: 68.0. ABV: 9.3. Weighing in at 9.3%, Boss Tweed is a double New England IPA with an aroma of peach, mango, tangerine. A nice pilsner malt backbone with a touch of Vienna provides balance and a lingering sweetness on the back end.

M-43: New England IPA. IBU: 65.0. ABV: 6.8. The First release in our "New Orthodox" IPA series, M-43 is designed to accentuate the deep and complex character from the combination of Calypso, Amarillo, Citra, and Simcoe hops. Citrus and Tropical notes of Pineapple, Mango and Grapefruit come through in the huge, yet surprisingly delicate aroma. The flavor backs these aromas with a soft, pillowy mouthfeel. Hop bitterness is not particularly intense, which leads to a very drinkable, juicy IPA even non-IPA fans love. The Haze is not from yeast, but rather from an interplay of lipids from the malted oat and oils and acids which naturally occur in the hand selected Dry hops. This beer is a perfect interplay between top grade malt and hops, MI water and brewing technique which cannot be faked.

OLDE PENINSULA BREWPUB | 502

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.

CUCKOO 4 COCONUT STOUT: American Stout. ABV: 5.25. A stout with distinct hints of toasted coconut

MOJITO SHANDY: Experimental. ABV: 4.25. A light and refreshing shandy made with mojito mint and fresh squeezed lime juice

ROCKIN' RAZBERRY WHEAT: American Pale Wheat Ale. ABV: 5.5.

THE GHOST OF STOUT CHOCULA: American Stout. ABV: 5.5. Stout Chocula brewed with Ghost Chilies (Bhut Jolokia). Chocolate and spicy hot peppers are a perfect match. Spicy hot but more a throat numbing heat than a tongue scorcher. It's hot but still a very drinkable brew. Try one, if you dare!

TROPICAL RADLER: Fruit/Vegetable Beer. ABV: 2.75. Our tropical spin of the classic German drink combining the flavors of our signature cream ale with tropical fruit

YELLOW BIRCH TORNADO IPA: American IPA. ABV: 8.0. Tornado IPA aged on yellow birch wood. Our 100% Citra hopped West Coast IPA aged on yellow birch wood. The wood adds a nice tropical fruitiness along with hints of lemon and toffee

OLIPHANT BREWING CO | 218

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

Just-turned-30-somethings getting fatter by the day.

FUN TALENTED: ABV: 10.0. the only peanut butter and raspberry imperial stout to have witnessed the lizard people eating Elvis.

HOBOCOP: ABV: 5.0. the only orange and lime margarita sour to have sunburned only its nipples and nothing else.

HONEES HONEES: Fruit/Vegetable Beer.

SUPER SQUISHY: ABV: 5.5. the only Blackberry, Raspberry, Coconut Sour w/ Vanilla, Lactose, and Sea Salt that is purpler than Prince.

TRUCK BUDDIES: ABV: 6.0. the only Blackberry Milkshake IPA that knows that Area 51 is not for outer space aliens but instead for deep sea aliens. brewed in collaboration with the infamous Casanova Liquors of Hudson, WI! Contains Lactose!

ONE BARREL BREWING CO. | 416

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”

CHEWIE: Milk/Sweet Stout. ABV: 6.2. Sweet stout infused with coffee, due to long boil this beer has a big mouthfeel

COMMUTER KÖLSCH: Kölsch. IBU: 22.0. ABV: 4.8.

DDH HYPERCOLOR: New England IPA. ABV: 6.0.

KLEAN KETTLE: Berliner Weissbier. ABV: 3.4. An easy drinking kettle sour, clean and crisp

LAST STRAW, BARRY!: American Blonde Ale. IBU: 20.0. ABV: 5.5. Strawberry Blond ale, light beer with lots of strawberry shining through

TOVENAAR'S QUEST: Saison/Farmhouse Ale. ABV: 7.5. Dark Saison infused with sichuan pepper and blood orange. Beer with a kick!

TUTI FRUTI: American Blonde Ale. ABV: 6.0. Ale that has been fruited with blueberry, strawberry, raspberry and cherry

ONE TRICK PONY BREWERY | 111

www.otpbrewing.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: American Double/Imperial Stout. OG: 1.094. IBU: 60.0.

ABV: 9.0. SRM: 40.0. Velvety Imperial Stout with Cacao, Vanilla Bean, and Cinnamon

PERPENDICULAR: Saison/Farmhouse Ale. OG: 1.045. IBU: 20.0. ABV: 4.4. SRM: 3.0.

Norwegian Farmhouse Ale with Strawberry and Peach purees.

STORM CAT: American Amber/Red Ale. OG: 1.068. IBU: 60.0. ABV: 6.7. SRM: 15.0.

THE WALL: Light Lager. OG: 1.053. IBU: 14.0. ABV: 5.2. SRM: 6.0. Inspired to be a crisp, refreshing take on a traditional lager beer unique to our neighbors to the South.

A portion of draft proceeds help support the legal defense of unaccompanied children fleeing violence in their home countries.

WARLANDER: American Double/Imperial IPA. OG: 1.095. IBU: 100.0. ABV: 10.0. SRM: 14.0.

Double IPA (though we like to call it our "Triple IPA") brewed with American 2-Row, Caramel and Munich malts, spiked with a healthy addition of dark natural sugars. Loads of aromatic hops add bittering, flavor, and aroma.

PARCHED EAGLE | 302

www.parchedeagle.com

5440 Willow Road, Westport, WI 53597

We are one of the smallest breweries in Wisconsin (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 our second location—the Parched Eagle Taproom—is located at 1444 E. Washington Avenue on Madison's near east side smack dab in the middle of the burgeoning E. Wash craft beverages corridor!

BOURBON BARREL-AGED VERILY: Dubbel. OG: 1.067. IBU: 19.0. ABV: 7.8. SRM: 19.0.

This is our Trappist-style Belgian Dubbel aged in a Buffalo Trace bourbon barrel! It features a beautiful deep ruby color and a deliciously complex malty taste augmented by a tad of bourbon and oak flavor and aroma. We have put all of our love of Belgian beers into this creation. If ye seek truth, this be your brew. Verily you will!

PARCHED EAGLE GOLDEN ALE: Kölsch. OG: 1.049. IBU: 29.0. ABV: 5.2. SRM: 4.0. Our

namesake beer, Parched Eagle is what some may call a perfect lawn mowing beer. Perfect for a hot summer day, this thirst quenching offering is light, golden, and easy on the taste buds. A touch of sweetness and subtle fruity esters coupled with a kiss of hops is the mark of this classic style from Cologne.

SUNDAY KILLER: American Black Ale. OG: 1.083. IBU: 89.0. ABV: 9.0. SRM: 27.0.

PEARL STREET BREWERY | 920

www.pearlstreetbrewery.com

1401 Saint Andrew Street, La Crosse, WI 54603

Established 1999. Pearl Street Brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, a place well known for being the place where the iconic rubber boots for brewers and other tradesmen had been made for over a century. Now the PSB crew carries on in the 100 year old building, crafting award-winning ales and lagers.

Visit the brewery and sit in one of the custom-made maple bar stools that surround the bar in the Tasting Room and enjoy a pint or two.

17-UP LEMON-LIME GOSE: 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.

BREAKFAST BEER: Cream Ale. IBU: 5.0. ABV: 4.5. Back by popular demand, this rich, amber cream ale is thick and malty. Infused with freshly roasted coffee beans from Bean Juice Coffee Roasters, this one will get you up in the morning and put you to bed at night. Yakima Valley Perle and Willamette round out the hop profile, while it gets its great malt backbone from North American Pale Ale, Honey malts, and Steel Cut Oats.

DTB BROWN ALE: American Brown Ale. OG: 1.044. IBU: 20.0. ABV: 5.0. SRM: 27.0.

DEUX DECADENCE: Celebrating our 20th anniversary, this Russian Imperial Stout is aged in Kentucky Bourbon barrels for 6 months.

EL HEFE BAVARIAN HEFEWEIZEN: Hefeweizen. ABV: 5.0. A Bavarian-style wheat beer brewed with American barley and wheat malts, fermented with Weihenstephan yeast for a subtle banana clove aroma typical of the style. Traditionally unfiltered and usually served with a wedge of lemon.

FUNKADELICACY: Mixed-Fermentation Sour. IBU: 5.0. ABV: 5.5. This golden beer is brewed with barley and wheat malts. Fermented by the wild native yeasts and souring bacteria's of the Upper Mississippi River Valley, we then add *Brettanomyces Drie* before we age it in white wine barrels, allowing it time to take up the character of the wood and develop complex layers of flavor.

JAVA LAVA: Oatmeal Stout. OG: 1.053. IBU: 14.0. ABV: 5.2. SRM: 55.0. Infused with freshly roasted Guatemalan coffee beans from our friends at Bean Juice coffee roasters, this version of our organic rolled oat stout is a real eye opener.

KIWI MANGO GOSE:

LINALOOL IPA: 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.

SHITTY LYTE BEER: American Pale Lager. IBU: 5.0. ABV: 4.2. "Got anything light?" For 18 years our Brewmaster has always answered this question with, "We don't make shitty light beer". And we never did. Then someone said that we couldn't do it. Well that was a challenge, and when it comes to beer, we love challenges. How did we take the traditional American Light Mega-Lager and make it better? Easy. We made it fresher. For starters, we use fresh local ingredients. Unlike the others, this isn't pasteurized either. This allows the pure clean flavor to shine through. We use a single strain of clean lager yeast and cold ferment it. Good water helps too, and La Crosse has some of the best water in the best beer state in the country. This is Craft American Lager.

PENROSE BREWING CO. | 403

www.penrosebrewing.com

509 Stevens St, Geneva, IL 60134

Belgian-inspired brewery with a focus on oak-fermented and aged wild ales.

CHERRY TANDEM: American Double/Imperial Stout. ABV: 12.0. Imperial Pastry Stout with 2x Cherry, 2x Vanilla and Cinnamon

FRÜTI PEBBLES: Specialty IPA. Chock full of blueberries and raspberries for a juicy complement to Pebbles, our Midwest IPA. Layers of a silky oat forward body stack on top of fruit cocktail-like hop note for that intense BraZZberry fruit stickiness.

MARGARITA GOSE: Gose. ABV: 4.8.

PENROSE CELLAR RESERVE: American Wild Ale.

PILSNER: German Pilsener. ABV: 5.2. A classic German-style Pilsner. Rustic Moravian barley malt provides notes of fresh baked whole grain bread. German Saphir and Czech Saaz hops add bright grassy aromas atop a clean and crisp lager. Stacks of thick foam are intended to be built tall in a pilsner glass, because you can.

SAMOA STOUT: Russian Imperial Stout. ABV: 11.5. Flavors of toasted coconut, dark chocolate fudge and vanilla swirl together enveloping your senses in this massively rich, velvety smooth Imperial Stout.

TERPENE DRYFT: American IPA. ABV: 6.3. Mosaic IPA with Terpenes

WILD 28: American Wild Ale. Tequila Barrel-Aged Sour Blonde Ale w/ Pineapple, Pink Guava and Mango Smokey and warming barrel tones interplay with a malt forward Blonde Ale aged and soured in Tequila Barrels for 18 months. A bouquet of tropical fruit is added in secondary fermentation for a pop of brightness and balance.

PERENNIAL ARTISAN ALES | 501

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Established in 2011, Perennial Artisan Ales is a small-batch microbrewery located at 8125 Michigan Avenue in St. Louis City. The 9,200-square-foot brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar. Perennial also has a 3,200-square-foot tasting room, as well as a patio, onsite. We bottle about 25 different beers a year, focusing on Belgian-style ales, Imperial stouts, Berliner Weisses, and barrel-aged beers, utilizing local ingredients as much as possible.

ABRAXAS: American Double/Imperial Stout. ABV: 10.0. VIP Rare Tent 1:00 PM Ale brewed with ancho chili peppers, cacao nibs, and cinnamon sticks.

BARREL AGED VERMILION: English Barleywine. ABV: 13.7. BA Vermilion 2019 is an English-style Barleywine aged for 18 months in whiskey barrels 13.7% A potent and contemplative combination of maple, brown sugar, dates, and prune aromas open in the glass as the beer warms. Layers of vanilla, caramel, and more dried fruit follow with each warming sip. Share and pair with a stinky bleu cheese.

BLOOD ORANGE SUBURBAN REVENGE: Gose.

ELLIOTT: ABV: 5.0. Mixed-firmed, barrel aged saison with grapefruit

FUNKY WIT CHERRY: Mixed-Fermentation Sour. ABV: 5.0. Foeder Aged Wit with

LAKE RUSS: DDH Hazy IPA collaboration with Shared Brewing

MAMAN: American Double/Imperial Stout. ABV: 11.0. Every year we set aside a few of our absolute best barrels of imperial stout to stand on their own, unadulterated and without adjuncts. We call this blend Maman, or the mother of our barrel-aged stout series. This year's Maman was aged for 18 to 20 months in Rittenhouse Rye barrels before blending and packaging. It's our purest expression of beer in oak and presents a luxurious combination of cocoa, caramel, vanilla, and maple wrapped up with a big boozy bow.

OWEN: 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.

OWIE FORMAL WEAR: Saison/Farmhouse Ale. ABV: 4.7. Table Saison dry-hopped with Mosaic, conditioned on spent Black Currants and Boysenberries for 3 months, and carbonated naturally in kegs for 7 months with *Brettanomyces*.

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 27 medals at the World beer cup and The Great American Beer Festival. Most recently, a silver medal at the 2016 and 2017 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

ANNIVERSARY ALE: American Double/Imperial IPA. IBU: 35.0. Extra Pale Ale w/subtle bitterness and big citrus aroma and flavor

CAMELTOE: American Double/Imperial IPA. IBU: 70.0. Double IPA

GOLDEN ARM: IBU: 22.0.

SWINGIN' SINGLE: IBU: 20.0. A light Franco Belgian style Single

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.

SOUTHY BITCH SLAP: American Amber/Red Ale. ABV: 5.2.

SWEEP THE LEG: American IPA. ABV: 7.0. Our West Coast IPA

VANILLA BITCH SLAP: American Amber/Red Ale. ABV: 5.2.

PIGEON RIVER BREWING CO. | 212

www.pigeonriverbrewing.com

1103 N. Main St., 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: 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: Hefeweizen. OG: 1.065. IBU: 20.0. ABV: 5.0.

SRM: 50.0. An Hefe with a balanced flavoring blended with real blueberry.

CHERRY DROP CHERRY SHANDY: American Blonde Ale. IBU: 10.0. ABV: 3.15.

HOP OFFER IPA: American IPA. IBU: 64.0. ABV: 8.0. The first hoppy offering to come out of the Pigeon River Brewery, this IPA makes it seem like we've been doing it for decades. Multiple hop additions during the brewing process ensure that all of the flavor and aroma joins in. A malty backdrop supports the IBUs and sets the stage for one enjoyable experience.

PIPEWORKS BREWING CO. | 326

www.pdubs.net

3912 W McLean Ave, Chicago, IL 60647

Pipeworks Brewery was established in Chicago in 2012 by two friends with a shared dream of crafting quality and creative beers. Since putting the first cap on the first bottle, the brewery has garnered accolades for its distinctive beers and original artwork thanks to a growing and enthusiastic team.

BREWNICORNSKI: New England IPA. ABV: 7.7. Citra and Galaxy hopped IPA brewed in collaboration with brewski.se, our wonderful pals in Helsingborg, Sweden.

COFFEE END OF DAYS: Milk/Sweet Stout. ABV: 10.5. Imperial Milk Stout brewed with chili peppers, cinnamon, vanilla, chocolate and Dark Matter Coffee

JONES DOG SUNDAE BARREL AGED: Milk/Sweet Stout. ABV: 13.0.

LIZARD KING: American Pale Ale. ABV: 6.0.

NINJA VS. UNICORN: 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 and lead Designs

PINEAPPLE BLING: Belgian Golden Strong Ale. ABV: 10.5.

PIPEWORKS PREMIUM PILSNER: German Pilsener. ABV: 4.9. Pilsner

SCOTCH BARREL AGED PORTER: American Porter. ABV: 13.6. Scotch Barrel Aged Smoked Porter

SEA CUCUMBO GOSE: Gose. ABV: 4.5.

SPOTTED PUFFER: American Double/Imperial IPA. ABV: 9.5. Imperial IPA brewed with honey, passion fruit and citra hops.

TANGERINE HAZE: New England IPA. Hazy Tangerine IPA

THE COCONUT JONES DOG: Milk/Sweet Stout. ABV: 13.0. Bourbon Barrel aged Imperial Milk Stout with Cacao Nibs, Coconut and Vanilla Beans

WHALE WATER: Low Alcohol Beer. Brewer's liquor. Just their highly filtered water they use for brewing!

POTOSI BREWING CO. | 624

www.potosibrewery.com

209 South Main St, Potosi, WI 53820

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501(c)(3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift shop, brewpub, restaurant, and outdoor beer garden. The Potosi Brewery's mission is to channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

CAVE ALE: American Amber/Red Ale. IBU: 15.0. ABV: 5.5.

CZECH PILS: Czech Pilsener. IBU: 27.0. ABV: 5.5. Czech Style Pilsener is a lager made the authentic ingredients; Saaz hops, Pilsener malt, Czech yeast. It's a lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish. Available year round in bottles and on tap.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 24.0. ABV: 5.5.

RIVERSIDE RADLER: 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: Root beer. Rootbeer made with real Wisconsin honey and pure cane sugar. (Non-Alcoholic)

PRAIRIE STREET BREWING CO. | 605

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. It is also home to many popular events such as Dinner on the Dock, Rockford Handmade Market, Ale Yeah Yoga, and the Elevate Palate Trip Series. The facility itself houses event and banquet space for weddings and corporate events, as well as office space, lofts and a marina.

DANDELION WIT: Witbier. IBU: 12.0. ABV: 4.8. SRM: 7.0. Brewed with wheat, coriander, orange peel, and of course, dandelions, our Dandelion Wit is elegantly refreshing. The spice of the coriander and sweetness of the orange peel pair wonderfully with the fresh locally foraged dandelions. This is a true summer quencher!

DRAGON FRUIT-PASSION FRUIT SOUR ALE: IBU: 9.2. ABV: 5.0. A beautiful deep pink, this sour ale is a delicate balance of sweet and sour. Dragon fruit and Passion Fruit blend with this sour ale to create a flavor that is refreshing, yet slightly bracing at the same time. This ale is just a lot of fun to drink!

GRAVITY WELL: English Barleywine. IBU: 70.0. ABV: 12.0. SRM: 33.0.

NOR'EASTER: New England IPA. IBU: 28.0. ABV: 6.6. SRM: 10.0. Tropical fruit notes jump out immediately with mango and guava in the forefront. All thanks to Mackinac hops, these flavors are the showcase of this incredible beer. A bit of grapefruit flavor from some citra hops to balance out this quencher. A true IPA in New England fashion; this won't be your typical one-note brew.

WAVEY BLONDE: American Blonde Ale. IBU: 17.0. ABV: 5.5. SRM: 3.0. Highly approachable, this easy going, refreshing Blonde Ale is sure to please the masses. A perfect brew to sit and watch the waves roll by or to enjoy after an epic day of adventure. Lets get Wavey!

PUBLIC CRAFT BREWING CO. | 205

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 and growlers abound, pints in our taproom and bottles on the way!

BITS AND PIECES MOSAIC IPA: American Pale Ale. OG: 14.8. IBU: 38.0. ABV: 6.1. SRM: 7.7. An American Pale Ale brewed with Mosaic

BOMB POP SOUR: 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.

BONE DRY STOUT: Irish Dry Stout. OG: 11.8. IBU: 33.0. ABV: 4.8. SRM: 37.0.

COASTER BRAKE: ABV: 4.3. A light refreshing Belgian Ale. Perfect for mowing the lawn, a break during beer festing or riding that old beach cruiser.

STRAWBERRY GOSÉ CUERVO: Gose. ABV: 4.0. Crazy refreshing new Strawberry Margarita gose! Originally brewed for Cinco de Mayo, this new strawberry variant is ready for GTOM!

PULPIT ROCK BREWING CO. | 503

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer

BA PARLOR TRICKS: IBU: 45.0. ABV: 13.9. Our Imperial Stout laden with Strawberries, Golden Sandwich Cookies, and Cacao was begging for the barrel. Abracadabra!... bourbon barrel aged Parlor Tricks.

COCONUT MACAROON POVER-OVER PORTER: IBU: 35.0. ABV: 6.7. The always delicious P.O.P adds REAL homemade coconut macaroons to the series. Cookies and Coffee were made for each other.

KÖFFEE KÖLSCH: Kölsch. IBU: 15.0. ABV: 5.4.

SINCERELY YOURS: IBU: 15.0. ABV: 7.0. Blackberries and freshly baked granola spike this luscious Pastry Sour. A scoop of blackberry crisp anyone?

STICKY STINKY JUICE: American Double/Imperial IPA. IBU: 40.0. ABV: 8.0.

RADICLE EFFECT BREWERKS | 114

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.

Our objective is to provide quality ales and lagers to people who differentiate their palette from the common beers of the past and seek to enjoy a great handcrafted pint of beer in a relaxed and friendly environment. The quest for great tasting ales and lagers is not limited by age. People of all ages (over legal age) have shown interest towards craft beer, shown by the huge growth of the craft beer industry. Radicle Effect Brewerks is just the establishment to provide what the consumer wants, an escape from the same old stale beer that our fathers and grandfathers drank and replacing them with high quality hand crafted beer.

ROASTED GARLIC STOUT: American Stout. OG: 1.069. ABV: 8.2. Roasted Stout brewed with in house roasted garlic

STRAWBERRIES & CREAM: American Blonde Ale. ABV: 4.7. Blonde ale brewed with strawberry oolong tea.

REVOLUTION BREWING | 921

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

REVOLUTION IS ILLINOIS' LARGEST INDEPENDENTLY-OWNED BREWERY.

The change in the U.S. beer scene has undoubtedly been revolutionary. We are proud of what we have accomplished in our short time to become a leader and innovator in the industry. The evolving tastes of beer drinkers has demanded bigger flavors, more variety, and better beer. That's exactly what we give you at Revolution Brewing. Between our brewery and our brewpub, we produce dozens of different beer styles every year. IPAs, porters, pilsners, Belgian-style ales, pale ales, barrel-aged beers—the list goes on!

Established in 2010, our brewery has been a labor of love. You can see it in everything we do, from the beautiful details of our mahogany bar at the brewpub, to the massive beauty of our eight 800 barrel fermenters at the brewery, to the commitment to quality in each beer that we put in a can or a keg. Revolution believes in the value of hard work. We work hard to provide great, accessible brews for everyday people. We have fun doing what we do and hope you have fun drinking our beers!

Check us out at www.revbrew.com.

EVERY DAY-HERO: Session Beer. ABV: 4.3. A new Hero for the people emerges from the shadows to bring the perfect Session IPA to all humankind. This smooth-drinking beer features a blend of fruit-forward Sabro, El Dorado, Centennial, Cascade, Citra, and Mosaic hops alongside a soft mouthfeel. It's brewed to enjoy for the long haul, even if you've got a full day of heroics in mind.

FREEDOM OF SPEECH: Session Beer. 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.

GHOST RIDE (GEISTFÄHRT): Kölsch. IBU: 25.0. ABV: 4.9.

HAZY-HERO: Specialty IPA. ABV: 7.3. Gaze into the mist and discover the transcendental supremacy of American hops in Revolution's newest Hazy IPA. A smooth, velvety body sets the stage for big fruit-forward flavor and a refreshing finish.

HUMBOLT GATOR: Witbier. ABV: 5.0. Pineapple-coconut Wit

JUMPY JUICE: Specialty IPA. ABV: 6.7. Jumpy Juice is our evolving Pub-brewed hazy IPA, changing with each iteration. This 4th version features a dry hop of Strata, Lotus, Galaxy, and Cryo Citra hops, leading to a more complex beer, with bright tropical and citrus notes, along with candi sugar, vanilla, and herb flavors and aromas.

OKTOBERFEST: Märzen/Okttoberfest. IBU: 25.0. ABV: 5.7. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfruh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

STAND: Session Beer. ABV: 3.5. Take some time out to relax with our refreshing new Pink Lemonade Beer, and we promise your minute will be made. Light fruity tartness alongside lemon and raspberry sweetness make this the perfect thirst quencher. Take your Stand!

STRAWBERRY JACKET BOURBON BARREL-AGED BARLEYWINE W/STRAWBERRIES: English Barleywine. ABV: 13.0. A slightly drier blend of bourbon and rye whiskey barrel English Barleywines aged eighteen months provides a base for the delicate nuances of fresh strawberry to shine while retaining the same balance we expect of our beloved Straight Jacket. Reminiscent a fresh, juicy strawberry atop a crème brûlée, this sipper can accompany dessert or stand on its own. Enjoy now or store cold.

V.S.O.J. (VERY SPECIAL OLD STRAIGHT JACKET): English Barleywine. ABV: 13.8. A celebration of malt, oak, and patience, Very Special Old [Straight] Jacket is a cuvée of English Barleywines each aged between two and three years in our favorite bourbon barrels. Lusciously sweet and colossally complex, V.S.O.J. is equal parts refinement and excess.

VANILLA DETH BARREL-AGED IMPERIAL OATMEAL STOUT: Oatmeal Stout. ABV: 14.0. Behold, our original barrel-aged Imperial Oatmeal Stout, Deth's Tar, with hand-split whole vanilla beans. Flaked and malted oats lend a supremely silky body that belies the beer's considerable strength. Pronounced vanilla flavor and aroma blends harmoniously with chocolaty caramel maltiness and American oak.

RHINEGEIST | 325

www.rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

On Saturday, June 29th, 2013, Rhinegeist opened its doors to the public for the first time. Various family members and a handful of new employees – hi Dennis and KO! – worked the door, poured beers and collected cash. There were emergency runs to get \$1 bills from Jack Casino, an unthinkable amount of glass washing, and plenty of strategically-placed fans from Home Depot and Lowe's to keep things "cool." On tap was Uncle British Mild, Spikelet Hoppy Wheat, Cougar Blonde Ale and a batch of Truth IPA that had been finished that morning – in the words of Jim, "we babysat it and sung songs to it until it was ready." More than 2,000 thirsty and excited Cincinnatians ended up stopping by and it was an all-day, all-hands-on-deck experience to satiate thirst. Bob and Bryant's crazy dream had finally become a reality.

Since that hectic summer day, Rhinegeist has grown up quite a bit. We've expanded to new states, brewed countless new beers, added a couple hundred employees to our beer family, and built a second home a few blocks down the road in Camp Washington. Each day, however, still feels a bit like that first one – we're thrilled to have the opportunity to bring great people together, to foment fantastic ideas, and to build a community that values craft beer and one another. Here's to many more years of great beer and even better vibes. Cheers!

BREW BREW: California Common/Steam Beer. OG: 12.5. IBU: 24.0. ABV: 5.5. A Coffee Common that sports an infusion of Armonia Hermosa cold brew from our neighbors at Deeper Roots. This Guatemalan coffee lends sharp notes of plum, dark cherry and chocolate.

BUBBLES: Fruit/Vegetable Beer. OG: 12.0. ABV: 6.2. A rosé ale made with apple, peach, and cranberry juice, for additional pink hue, tartness and juicy fruitiness.

GECKO JUICE: New England IPA. OG: 15.0. ABV: 6.8.

PEACH DODO: Gose. OG: 10.2. IBU: 12.0. ABV: 4.4. Straw colored with a fluffly white head, fresh peach juice and moderate acidity are complimented by mild salinity in this light-bodied and refreshing gose.

TRUTH: American IPA. OG: 16.0. IBU: 75.0. ABV: 7.2. Intensely hopped, dry IPA with Centennial, Citra, Amarillo and Simcoe hops. We hop this at a rate of 3lbs/bbl to rev up peach, mango, and passion fruit notes.

RIGHT BRAIN BREWERY | 311

www.rightbrainbrewery.com

225 East 16th St, Traverse City, MI 49684

Right Brain Brewery is nestled beside Boardman Lake in downtown Traverse City, Michigan. Our focus is on crafting one-of-a-kind, creative brews. If you taste something in our beers—like lemon, lavender, asparagus, cherry pies, or real pig—it's because we put it there using only whole ingredients; after all, extracts are for sissies.

Right Brain beers can be found throughout the state of Michigan in cans, bottles, and on draft. We're not just beer lovers though; we're art lovers, too. We're advocates for anything creative, innovative, or odd. We Keep Beer Curious.

CEO STOUT: American Stout. IBU: 25.0. ABV: 5.5. Light-bodied stout with espresso from Roaster Jack Coffee Co. of Traverse City, MI. Sessionable. CEO stands for chocolate, espresso, and oatmeal.

CAKE WALK: Cream Ale. IBU: 12.0. ABV: 4.5. Cream ale made with real Madagascar vanilla bean. Light, not sweet.

CONCRETE DINOSAUR: Rye Beer. IBU: 60.0. ABV: 7.2.

NORTHERN HAWK OWL: American Amber/Red Ale. IBU: 22.0. ABV: 5.8. Amber ale brewed with Maris Otter malt for distinct caramel and toffee notes. Classic. Clean.

SPINY NORMAN: American IPA. IBU: 58.0. ABV: 6.2. A light-bodied IPA made with 100% Simcoe hops for piney and citrusy aromas. A touch of rice lightens the mouthfeel. A brewery favorite. Fear the hedgehog!

THAI PEANUT: American Brown Ale. IBU: 25.0. ABV: 7.9. Brown ale brewed with house-made peanut butter, Thai chilis, coconut flake, cilantro, and lime. Inspired by a life-changing Pad Thai dish. Spicy!

WHO GOSE THERE CHERRY LIME: Gose. IBU: 10.0. ABV: 4.5. Kettle sour with tart Montmorency cherry from King Orchards of Central Lake, MI plus fresh lime zest and juice. Tart. Refreshing.

WHO GOSE THERE GRAPEFRUIT SAGE: Gose. IBU: 10.0. ABV: 4.5. Kettle sour with fresh grapefruit zest and juice, plus muddled fresh sage for aroma. Light. Citrusy.

ROCK BOTTOM BREWERY | 615

www.rockbottom.com

740 N Plankinton Ave., Milwaukee, WI 53203

Located on the corner of Plankinton and Wells in the heart of downtown Milwaukee, Rock Bottom Brewery is the perfect place for you to get great craft beer and great food any time of the year. With ten beers on tap and two on cask, all formulated and brewed on site by brewer David Bass, Rock Bottom Brewery has a craft beer to fit anyone's palate. Banquet facilities also available.

ARGUS INDIA BROWN ALE: American Brown Ale. OG: 14.0. IBU: 54.0. ABV: 6.2. Hoppy Brown Ale

HEARTLAND HEFEWEIZEN: Hefeweizen. OG: 12.5. IBU: 16.0. ABV: 5.1. SRM: 4.0. German style wheat beer with flavors of banana and clove

JALAPENO HOP BOMB IPA: American IPA. OG: 15.2. IBU: 58.0. ABV: 6.3. SRM: 6.0.

STALLIS SAISON: Saison/Farmhouse Ale. OG: 14.5. IBU: 30.0. ABV: 6.9. Spicy and fruity farmhouse ale made touch of rye and oats.

RUSH RIVER BREWING CO. | 211

www.rushriverbeer.com

990 Antler Ct, River Falls, WI 54022

Rush River brewery was founded in 2004. We brew, keg and bottle in River Falls, WI. Our beers are UNFILTERED and UNPASTEURIZED. We are a brewer owned company that focuses on small batch craft beer.

BUBBLEJACK: American IPA. IBU: 65.0. ABV: 6.5. BUBBLEJACK INDIA PALE ALE
Incredibly smooth, this ale is truly a phenomenon in taste. This American Style

IPA is brewed with a lighter grain bill which allows the various Yakima Valley hops to shine. BubbleJack IPA is also dry-hopped prior to packaging for an added hop aroma. ABV 6.5%

DOUBLE BUBBLE: 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%

RUSH RIVER LIGHT: American Pale Ale. IBU: 10.0. ABV: 4.2.

TART CHERRY: Berliner Weissbier. IBU: 4.0. This summer seasonal is lightly kettle soured and blended with fresh tart cherries, this ale is the perfect companion to a sunny day. ABV 4.5%

THE UNFORGIVEN: 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 | 405

www.stfrancisbrewery.com

3825 South Kinnickinnic Ave, St. Francis, WI 53235

St. Francis Brewery and Restaurant has been serving heavenly food and sinfully good beer since April 2009. Brewmaster Nick Teichert creates traditional and specialty brews to try each month. We're located minutes from Mitchell Airport, downtown Milwaukee, and the Lake Express.

CHOCOLATE OATMEAL STOUT: Oatmeal Stout. ABV: 6.5.

GREED: American IPA. ABV: 5.9. This dry-hopped Hazy American IPA has 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: Hefeweizen. OG: 13.0. IBU: 11.7. ABV: 5.7. SRM: 4.2.

MAIBOCK 2019: Maibock/Helles Bock. ABV: 6.5. This springtime German-style lager is malt forward with bready and light toasty notes. A low to medium bitterness brings a nice balance to this sunshine gold beer.

RYE LAGER: American Pale Lager. ABV: 5.6. An easy drinking summer beer with a light golden straw color and light body with a crisp, clean finish. The mild hop bitterness plays along with the dryness of the rye and balances the malty flavor for a clean, balanced profile.

UNCLE FRANK'S IPL: American Pale Lager. ABV: 5.8. This crisp, clear Hoppy Lager showcases the aromas and flavors of Mosaic and Cascade hops.

SAUGATUCK BREWING CO | 606

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: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.0.

COTTONMOUTH QUENCHER: Fruit/Vegetable Beer. IBU: 15.0. ABV: 6.0. Tart ale with raspberries

PIQUANT PARROT: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.0.

RADVENTURE IPA: American IPA. IBU: 35.0. ABV: 7.0. brut ipa with michigan hops

SCHLAFLY BEER | 424

www.schlafly.com

2100 Locust Street, St. Louis, MO 63103

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery. We're really happy to be returning for our 22nd annual Great Taste of the Midwest.

Located in the historic Swift Printing Buildings, The Schlafly Tap Room was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces more than seventy beer styles a year: come try many of them at our 21th annual HOP in the City beer festival at The Tap Room on Saturday, September 14th, 2019. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: Oak-Aged Barleywine, Bourbon Barrel-Aged Imperial Stout, Bière de Garde, Grand Cru, Tripel, Quadrupel, Raspberry Coffee Stout, Old Ale, and Weizenbock, as well as a foray into sour beers in our subterranean Spoiler Room.

Schlafly Bottleworks opened a few miles away eleven years ago, brewing nearly 50,000 bbls in 2013, and has become a popular destination for locals and visitors. The menu focuses on local purveyors, with Schlafly Gardenworks producing thousands of pounds of vegetables and herbs used in both restaurants. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to take a tour sometime. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. You can find our beer at many places within a six-hour drive, as well as from Virginia to New York City.

DORTMUNDER: Dortmund/Export Lager. OG: 13.0. IBU: 25.0. ABV: 5.6. SRM: 6.0. A Classic, pale-golden lager made with German Noble hops, our Dortmunder is malty like a Helles, Hoppy like a Pilsner, but a bit stronger than both. With moderate bitterness and a clean finish, it's a classically elegant style worthy of the praise.

INDIA PALE LAGER (IPL): Euro Pale Lager. IBU: 30.0. ABV: 5.5. SRM: 5.0.

KÖLSCH: Kölsch. OG: 11.8. IBU: 25.0. ABV: 4.8. SRM: 6.0.

LOCAL OAK: OG: 9.3. IBU: 5.0. ABV: 4.5. SRM: 6.0. A mixed-fermentation process creates all the personality you expect from a beer like this, with a light malt character and tart fruitiness from Lactobacillus and Brettanomyces. Aged in Foeders hewn from locally grown Ozark timber, this beer ages gracefully until it's ready.

PALE ALE: English Pale Ale. IBU: 25.0. ABV: 4.4. SRM: 13.5. Amber-colored, medium-bodied British-style ale with a smooth, mildly-hoppy character. Available on draft and in bottles.

PROPER CIDER-RASPBERRY: Cider. ABV: 6.8. SRM: 28.0. 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: 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)

RASPBERRY HEFEWEIZEN: Fruit/Vegetable Beer. OG: 10.5. IBU: 16.0. ABV: 4.1. SRM: 7.5.

S'MORE STOUT: Oatmeal Stout. OG: 16.5. IBU: 25.0. ABV: 6.0. SRM: 65.0. Get your graham cracker, chocolate and marshmallow fix without singeing your eyebrows. The outdoorsy goodness of the Schlafly S'more Stout marks the ideal way to celebrate a long day in the woods. Or Simply enhance an evening on your patio. Pull up the nearest tree Stump, and share your best stories. Campfire sold separately.

THE EAGLE HAS LANDED AMERICAN LAGER: American Pale Lager. OG: 12.3. IBU: 25.0. ABV: 5.0. SRM: 5.0. The famous phrase that has been cemented as one of the most memorable sayings in our history deserves a true American Lager; light, golden and refreshing. We commemorate one giant leap mankind took 50 years ago. This lager calls back to the moments during one of the most exciting accomplishments in American history.

SHIPWRECKED BREWPUB | 318

www.shipwreckedmicrobrew.com

7791 Hwy. 42, Egg Harbor, WI 54209

Established in Egg Harbor, WI in 1997, Shipwrecked is Door County's oldest microbrewery, located on the bayside about an hour north from Green Bay, WI. At Shipwrecked expect to find on tap a selection of lagers, sours, belgian ales and english pub beers, and the flagship beer of Door County, Cherry Wheat. All of our beers are new offerings from our new brewmaster Nate. Enjoy these beers at the brewpub while taking in a scenic view of Green Bay or take them to go by the growler or crowler to accompany you on your adventure through beautiful Door County.

DOOR COUNTY CHERRY WHEAT: Fruit/Vegetable Beer. ABV: 5.5. Our showcase of Door County Montmorency cherries. The cherries bring their unique floral and spicy flavor along with trademark acidity with enough background notes from the wheat and yeast to round out this very refreshing and flavorful beer.

GENERIC INTELLECTUAL PROPERTY INFRINGEMENT IPA: American IPA. IBU: 1000000.0. ABV: 6.66. We'll be bringing some sort of IPA. I'm not sure what type, but it will be fresh. And it will be so metal and badass and the best most important beer that's ever been made and you're not cool unless you drink our IPA. Also we invented IPAs and they're the only good beer style.

LANDING PARTY: MAIDEN VOYAGE: ABV: 3.25.

NORTHSTAR LAGER: American Pale Lager. ABV: 4.5. This beer is a true guiding light. This beer is a simple style brewed with the best ingredients that we could find. This beer was the result of our brewmaster tasting a variety of malt and wanting to show off its flavor. Subtle citrus and floral hop notes and clean lager yeast round out our most basic beer. Ingredients: Water, Organic Malted Barley, Organic Yeast, Organic Hops

SHIMMER WIT: Witbier. ABV: 5.0. Brewed with orange peel, chamomile flowers, and crushed coriander seed this beer is bursting with citrus and fruit flavors. This beer's shimmer is the specific appearance that it gets when held up to the sunlight. A delicious beer that is only enhanced by the beautiful view of the bay that we have(or that of Lake Monona). Life is good.

SHORELINE BREWERY & RESTAURANT | 516

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 an easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Sit Back, Relax, Cheers!

BARREL AGED DISCOMBOBULATION: American Barleywine. ABV: 13.0. A unique, extremely strong and complex Barley Wine aged in a twelve year bourbon barrel for one year; hints of vanilla, oak, and bourbon.

BARREL AGED RILLO RYE: Rye Beer. ABV: 11.0. A full bodied imperial rye pale ale with a huge malt backbone, large doses of citrusy hops, and a hint of sweet malt aged in Rye Whiskey barrels

BATCH 1000: Session Beer. ABV: 5.2.

BELTAINE: 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.

BOURBON BARELL AGED LOST SAILOR: American Double/Imperial Stout. ABV: 12.5. An imperial stout aged in a bourbon barrel with intense chocolate, coffee, and warm alcohol flavors

EXPONENTIAL ALE: American IPA. ABV: 7.2.

LY-CO-KI-WE: Kölsch. ABV: 5.4. A crisp and refreshing German style ale.

RED WINE BARREL AGED IMPERIAL RASPBERRY: Fruit/Vegetable Beer. ABV: 11.2. Pinot Noir barrel aged, strong ale with over 100 lbs of fresh raspberries creates a balance between sweet malts and tart fruits.

REGION RAT: IBU: 42.0. ABV: 5.5. A medium bodied malty ale, with a rich amber hue, balanced nicely with cascade hops.

SESH WHEAT ALE: American Pale Wheat Ale. Extremely refreshing American style wheat ale, made with over 30% wheat, and all Amarillo hops for a slight citrus finish. Celebrate the season, with this great “session” beer.

STELLAR BLUE BLUEBERRY ALE: Fruit/Vegetable Beer. ABV: 5.2. Light crisp German style ale with hints of blueberry

SUM NUG: 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!

BOURBON BEN'S ASTHMA: American Double/Imperial Stout. IBU: 41.0. ABV: 13.7. Bourbon Ben's Asthma is a barrel aged Imperial Oatmeal Stout brewed with beet sugar and Medjool dates. Leading with an intense aroma of sweet brown sugar, plums, and a foreboding potency of alcohol. 13.7% ABV 41 IBU

GITCHY GITCHY OOH LA LA: Experimental. IBU: 35.0. ABV: 5.5. Gitchy Gitchy Ooh La La is an Experimental Kolsch brewed with lemon juice, cucumber and lilac flower. An equal presentation of all three ingredients show up in the nose, as well as a prominent distinction of each in the flavor profile. Pleasant grain qualities help achieve a balance between refreshment and bold ingredients, with a light bitterness to round out the finish. 5.5% ABV 35 IBU

KEY LIME PIE: Fruit/Vegetable Beer. IBU: 17.0. ABV: 7.3.

PUB3000: Specialty IPA. IBU: 86.0. ABV: 7.0. PUB3000 is a German-style IPA made with Hallertau Blanc, Mandarina Bavaria, and Huell Melon hops. With a light orange hue and frothy white head, this beer carries huge fruity, tropical aromas of gooseberry, pear, grapefruit, and melon reminiscent of a Sauvignon Blanc. The clean and crisp mouthfeel quickly transitions to a full-on fruity and tropical experience.

PEACHY POM POM: IBU: 5.0. ABV: 7.5. Peachy Pom Pom is a rosy-colored American Sour Ale brewed with peaches and pomegranate. Tart berry aromatics accentuate the sweet and sour fruit flavors within this beer. A huge tangy mouthfeel with some initial acidic citrus qualities shocks the palate before a clean and lightly dry finish. 7.5% ABV 5 IBU 15 TA

SHORTSICLE: IBU: 29.0. ABV: 4.7. Tart Ale brewed with strawberry, pineapple, and lactose 4.7% ABV 29 IBU

SOFT PARADE SHANDY: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2. Soft Parade Shandy is a blend of Short's flagship Fruit Ale, Soft Parade, and homemade lemonade. This beer is raspberry in color and smells like fresh berry lemonade. Soft Parade's signature berry flavor is enhanced by the addition of citrus. Soft Parade Shandy finishes with the faint taste of fruit candy. It is light in body and very refreshing. 4.2% ABV 12 IBU

TROPICAL HARD SELTZER: ABV: 5.0. Tropical and oh so refreshing

SIX MILE BRIDGE | 328

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!).

We hope that as you enjoy our beer, you savor the relationships you have and adventure out to make new ones. As the old Irish proverb goes, “There are no such things as strangers, only friends you haven’t met yet.”

DDH AMARILLO-ISH IPA: New England IPA. IBU: 30.0. ABV: 6.0. New England style IPA brewed with Amarillo, Equinot and Azacca

PINEAPPLE AND APRICOT FRUITED MILKSHAKE IPA: New England IPA. IBU: 30.0. ABV: 6.0. Pineapple and Apricot Fruited Milkshake IPA. Collaboration with our friends at 2nd Shift Brewing Company

SOLEMN OATH BREWERY | 410

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.

BODY MOVIN’: New England IPA. ABV: 6.5. Collab with Mikerphone Brewing

BOURBON BARREL-AGED COCONUT GOLDMUND: ABV: 10.0. Bourbon barrel-aged Mexican Hot Chocolate Stout with Coconut

GHOST MOUSE: New England IPA. ABV: 8.5.

LÜ: Kölsch. ABV: 4.7.

MY FAVORITE AUNT: ABV: 9.0. Bourbon Barrel-Aged Tiramisu Blend

OKTÖBERFACE: Märzen/Okttoberfest. IBU: 38.5. ABV: 6.0.

ROOKIE

SOUNDGROWLER BREWING CO. | 129

www.soundgrowler.com

8201 W. 183rd St. , Tinley Park, IL 60487

Microbrewery located in Tinley Park, IL just south of Chicago. Soundgrowler has a taproom with 14 tap handles and a small kitchen serving up Mexican style street food. We are a Doom Metal inspired brewery (you’ll hear everything from Black Sabbath to modern Doom Metal such as Sleep, High On Fire etc.) with our focus on clean fermented Lagers and Hop forward IPAs, plus a sprinkle of traditional and seasonal beer styles.

BBA CAVE DOPE WITH RASPBERRY: American Double/Imperial Stout. IBU: 30.0. ABV: 12.0. SRM: 58.0. Our Imperial Stout aged in Woodford Rye Barrels with Raspberry

ORANGE HAZE: Specialty IPA. IBU: 76.0. ABV: 6.7. SRM: 5.2. Citra Heavy Hazy West Coast India Pale Ale

SWARTH: Saison/Farmhouse Ale. IBU: 30.0. ABV: 7.0. SRM: 5.9.

TORTILLA HANDS: Light Lager. IBU: 17.0. ABV: 4.2. SRM: 4.0. Mexican Style Light Lager

SOUTH SHORE BREWERY | 219

www.southshorebrewery.com

808 Main St., W. Ashland, WI 54806

Established May 1995 in Ashland, WI. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to local sourcing of key brewing ingredients. A founding brewery member of the Midwest Hops & Barley Co-Operative.

Many changes have occurred since it's inception. Our newest addition; a production brewery, tasting and event location in neighboring Washburn, WI. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

BLISSFUL WHEAT: Mixed-Fermentation Sour. IBU: 18.0. ABV: 5.0. Post fermentation soured wheat beer. Additions of Tangelo and Agave nectar.

BOURBON BARREL COFFEE MINT STOUT: American Stout. OG: 1.07. IBU: 35.5. ABV: 6.1. This beer uses the Rhoades' Scholar Stout recipe as it's base. That being a "sweet" stout by definition. More like the London Stouts (Makeson; Chocولاتely) and unlike the Irish Stouts (ie. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. It's aged for at least three months in 12-15 year old bourbon barrels.

DIESEL BEAR BLONDE: American Blonde Ale. ABV: 5.2.

ISLAND HOPPER IPA: Session Beer. IBU: 46.0. ABV: 6.4. Session IPA with with 85% base malt and singled hopped with Azaca

NORTHERN LIGHTS: Cream Ale. IBU: 10.0. ABV: 4.3. "ALE BREWED WITH HERBS" As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. Additionally, we've introduced a blend of herbs into the finished product.

NUT BROWN ALE: 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.

SLOW SURRENDER: Session Beer. OG: 1.046. IBU: 37.4. ABV: 4.99. Just like our Wisconsin Pale Ale this beer is mostly comprised of locally grown barley and features Wisconsin grown Centennial and Cascade hops. While this beer shares those aspects with our WPA, it is also a much tamer beer. This golden straw colored beer has grapefruit and citrus aromas pouring out of it, while the light malty body gives way to the bitterness of the hops. A truly easy drinking IPA that can be enjoyed all day.

WPA (WISCONSIN PALE ALE): American IPA. OG: 1.062. IBU: 55.0. ABV: 6.9.

SPRECHER BREWERY | 905

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.

LIGHT SHIP 57: Session Beer. ABV: 4.5. Session IPA with Simcoe and Zythos hops

MILWAUKEE PILS: Czech Pilsener. ABV: 5.0. Bohemian Style Pilsner with Pilsen Malts and Saaz Hops

OKTOBERFEST: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.0.

PASSIONFRUIT GUAVA RADLER: ABV: 4.5. Bavarian Hefe Weiss with all natural Passionfruit and Guava

PINEAPPLE X-PRESS: Tripel. ABV: 8.4. Hopped up Belgian Triple with Equinat Mosaic and Zythos hops

XII DRAGONS: ABV: 14.1. Belgian Quad aged for 2 years in Bourbon Barrels

SQUARE ONE BREWERY AND DISTILLERY | 610

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, Missouri and features an upscale pub menu, 12 draft beers and one cask ale. Square One doesn't distribute any of its beers, offering them at the bar, in the restaurant or as a to-go item in a growler. The owner, Steve Neukomm has been in the food and beverage industry in St. Louis since the 1970's and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company and for a few years ran both locations, selling Augusta in 2008. Dr. John Witte, Square One's Director of Operations has over 24 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. Josh Wilson is Square One's head brewer, having joined the organization in February 2019. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 600 barrels per year.

OH HAWAII: American Pale Wheat Ale. IBU: 12.0. ABV: 4.75. Using our American Wheat Beer recipe as the base, we then added fresh Carmelized 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.

PORT BARREL AGED DUBBEL: Dubbel. OG: 17.7. IBU: 30.0. ABV: 7.25. SRM: 20.0. Our Trappist-style ale has a full body with chocolate and caramel like aroma. Barrel aging in a Tawny Port wine barrel adds a layer of flavor, complimenting the date and raisin flavors from the malt varieties and produced during fermentation.

TREDICI: American Strong Ale. OG: 24.0. IBU: 55.0. ABV: 11.5. SRM: 15.0.

ZITRUS WEISS: Berliner Weissbier. OG: 10.0. IBU: 10.0. ABV: 4.2. SRM: 2.0. A Berliner Weiss with the addition of Lemon grass and Ginger added to the kettle during the whirlpool. Tart, crisp and dry with a citrus flavor and finish.

STEEL TOE BREWING | 122

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.

BELTLINE BROWN ALE: American Brown Ale. IBU: 45.0. ABV: 6.0. An American Brown Ale built to be balanced; with aromas of toasted nuts, slight chocolate and malty caramel are countered by a bright and present floral hop aroma. A refined yet distinct bitterness and clean finish. Comforting and familiar at its best, perfect for fall days or whenever!

PROVIDER: IBU: 15.0. ABV: 5.0. Provider is brewed to be light and refreshing with a slightly sweet breadly 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.

SISSSEL: Fruit/Vegetable Beer. IBU: 5.0. ABV: 5.5.

SIZE 4: 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. Summer Seasonal.

SIZE 7: 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 | 613

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.

HOPTASTIC: American IPA. IBU: 40.0. ABV: 5.4. The perfect American Pale Ale for everyone and every occasion. We kettle and dry hop with Cascade, Citra and Centennial hops - all on a complex bed of four malts. The result is hop-forward flavor with aromas of citrus and pine, medium body, and remarkable balance. Life is fantastic. Make it Hoptastic.

JP'S WHITE CASPER STOUT: 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: English Porter. ABV: 5.5.

POINT HEALANI: IBU: 7.0. ABV: 4.5. Healani is Hawaiian for "heavenly mist." Basking under a tropic sun, breeze gliding over glistening skin, and that sublime scent of sunscreen and surf... This sensory story inspires Healani, a refreshing ale bathed in white wheat, tangy pineapple, and creamy coconut from head to toe. Dive in.

POINT SPECIAL LAGER: 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.

STONE ARCH BREWPUB, INC. | 616

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 and 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.

ARCH DARK LAGER: Euro Dark Lager. Brut Dark Lager

DARK AT THE END OF THE TUNNEL LAGER: Euro Dark Lager. IBU: 30.0. ABV: 6.7. SRM: 45.0. This dark lager will take your tastebuds on a journey. Brewed with a lager yeast, you will get notes of coffee and chocolate. A roasty and dry finish will leave no light at the end of the tunnel but plenty at the bottom of your glass.

HAZYRDOUS: New England IPA. IBU: 15.0. ABV: 5.14.

SCOTTISH ALE: 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.

VANILLA STOUT: 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.

SUMMIT BREWING CO. | 315

www.summitbrewing.com

910 Montreal Circle, Saint Paul, MN 55102

After 33 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 and Patio. Skol!

CABIN CRUSHER: Fruit/Vegetable Beer. ABV: 4.8. Lightly hopped and high in carbonation and drinkability, Cabin Crusher is a traditional Kolsch-style ale spiked with fresh lime peel

SLUGFEST JUICY IPA: Specialty IPA. IBU: 38.0. ABV: 4.7. Low in alcohol and bitterness, but big in citrus hop flavors and aromas, this juicy IPA has a clean, smooth finish making it highly drinkable and undeniably repeatable.

SMOKED PEACH HEFEWEIZEN: Hefeweizen. IBU: 19.0. ABV: 4.7.

SUN KING BREWING | 603

www.sunkingbrewing.com

135 N College Ave, Indianapolis, IN 46202

Sun King Brewery 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's House, Seasonal and Specialty Beers can be found On Tap or in Cans at Bars, Restaurants and Liquor Stores in Indiana, Illinois, Kentucky, Ohio, and Florida.

For more information, please visit, www.sunkingbrewing.com

CHERRY BUSEY: Flanders Oud Bruin. IBU: 23.0. ABV: 6.9.

GFJ (GRAPEFRUIT JUNGLE): American IPA. IBU: 77.0. ABV: 7.5.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 23.0. ABV: 6.25.

OSIRIS PALE ALE: American Pale Ale. IBU: 50.0. ABV: 5.6.

PACHANGA: Light Lager. IBU: 24.0. ABV: 4.2. Pachanga is a Mexican-Style Lager with a crisp malt flavor and thirst-quenching character, perfect for hot days in the summer sun.

SUNLIGHT CREAM ALE: Cream Ale. IBU: 20.0. ABV: 5.3.

WEE MAC SCOTTISH ALE: Scottish Ale. IBU: 23.0. ABV: 5.3.

SURLY BREWING CO. | 116

www.surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN 55429

Great beer is all that really matters. Well, that and pushing your limits a bit, looking out for your people, taking pride in where you're from, and having as much damn fun as you can while doing it.

2007 DARKNESS: Russian Imperial Stout. ABV: 12.0.

2009 DARKNESS: Russian Imperial Stout. ABV: 12.0.

2012 DARKNESS: Russian Imperial Stout. ABV: 12.0.

2013 DARKNESS: Russian Imperial Stout. ABV: 12.0.

2016 BARREL-AGED DARKNESS: Russian Imperial Stout. ABV: 12.0.

2018 BOURBON BARREL-AGED CHERRY VANILLA DARKNESS: Russian Imperial Stout. ABV: 12.0. Vanilla bean and cherry puree get added during the barrel-aging process, spiking the cherry notes of the traditional Darkness flavor/aromatic profile (cherry, chocolate, coffee, raisin, and toffee) and providing a wave of vanilla sweetness.

2018 DARKNESS: Russian Imperial Stout. ABV: 12.0. Our massive Russian Imperial Stout contains waves of chocolate, coffee, cherry, raisin, and toffee, plus a non-traditional dose of aromatic hops.

2018 FERNET BARREL-AGED DARKNESS: Russian Imperial Stout. ABV: 12.0. Tattersall's fernet uses over 30 botanicals, spices, and herbs to arrive at its complex flavor profile, which can be roughly described as a very highly aromatic black licorice/anise. Paired with the traditional Darkness profile (cherry, chocolate, coffee, raisin, and toffee), it's as close to a digestif version of our Russian imperial stout as you're likely to find.

2018 RUM BARREL-AGED COCONUT DARKNESS: Russian Imperial Stout. ABV: 12.0. Toasted coconut is added after the barrel-aging process. Combined with the rum aspect of the barrel and the traditional Darkness flavor/aromatic profile (cherry, chocolate, coffee, raisin, and toffee), expect an almost candy bar-like sweetness.

CHROMA KEY: Mixed-Fermentation Sour. ABV: 7.4. Barrel-Aged Blonde Sour Ale with blueberries and basil.

GRAPEFRUIT SUPREME: Berliner Weissbier. ABV: 4.5. This grapefruit-forward tart ale is bright, fruity, clean, and extremely refreshing.

HORCHATA CYNIC: ABV: 6.5.

OKTOBERFEST: Märzen/Oktoberfest. ABV: 6.0.

ONE MAN MOSH PIT: New England IPA. ABV: 6.8. An absurd dose of Amarillo, Citra, and Mosaic dryhopping hoists this IPA above the fray. Juicy and hazy, it's the perfect soundtrack to the music in your head.

ROCKET SURGERY: ABV: 5.5. This juicy, hazy ale is brimming with Citra and Simcoe hops for a fruit-forward blast of hop flavor.

ROSE ROSE: ABV: 5.2. Crisp, refreshing, and pink as hell, Rose Rose infusion features currants and strawberries alongside lemon, kiwi, and raspberry in a fruit-forward, easy-going beer.

ROSÉ: 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.

THREE: Braggot. OG: 26.5. ABV: 10.5. A braggot featuring 50% Dark Munich malt and 50% honey. Aromas of apples, plums and honey-caramel, with a pronounced sweetness along the lines of brown sugar.

TWO: American Stout. OG: 21.8. ABV: 9.4. Our 2nd Anniversary Beer. An oak-aged stout brewed with over 30 pounds of cranberries per barrel.

TEMPLE: Mixed-Fermentation Sour. ABV: 9.0. Imperial Kettle Sour brewed with Pomegranate, Peach, Mango, Vanilla, and Lactose

ROOKIE

TAXMAN BREWING COMPANY | 917

www.taxmanbrewing.com

13 S Baldwin St, Bargersville, IN 46106

Belgian-style brewery and farm-to-table restaurant based in Bargersville, IN (30 minutes south of Indianapolis). Additional locations are in Fortville, Indiana (Taproom + Brasserie) and downtown Indianapolis (Coming Fall 2019).

BALANCE OF SOUR: Flanders Oud Bruin. IBU: 15.0. ABV: 6.5. Flanders-style Sour Ale

DEDUCTION: Dubbel. IBU: 20.0. ABV: 8.0. Belgian-style Dubbel Ale

EXEMPTION: Tripel. IBU: 30.0. ABV: 8.5.

OFFSHORE HOLDINGS: Herbed/Spiced Beer. IBU: 25.0. ABV: 9.0. Imperial Golden Ale with Citrus, Ginger and Honey and Aged in Spiced Rum Barrels

QUALIFIED: Quadrupel (Quad). IBU: 20.0. ABV: 9.5. Belgian-style Quadrupel

TEMPERANCE BEER CO. | 303

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.

GREENWOOD BEACH PINEAPPLE BLONDE: Fruit/Vegetable Beer. OG: 12.4.

ABV: 4.0. SRM: 4.0. Easy drinking 4% blonde ale with real Costa Rican pineapple added.

HEAVEN HILL BARREL AGED CHERRY ALMOND BISCOTTI MIGHT MEETS

RIGHT: Russian Imperial Stout. ABV: 11.0. Our barrel aged Italian cookie stout with almond flavor, tart cherries and freshly roasted Ipsento coffee mending together for a unique and balanced take on the idea of a pastry stout.

HEAVEN HILL BARREL AGED MIGHT MEETS RIGHT IMPERIAL STOUT: Russian Imperial Stout. ABV: 11.0.

THE FIRST FIVE: Quadrupel (Quad). ABV: 11.0. A Belgian-style Quad aged for a year on whiskey, rum and port barrels and ripe black currants added.

THE BREWING PROJEKT | 104

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.

IMPERIAL SKULL: ABV: 8.6. DNEIPA DH'd w/ Simcoe and Mosaic

MHONEY LAGHA: ABV: 4.2. Mexican Lager Brewed w/Honey and Motueka Hops

MANDARINZ PUFF TART: ABV: 4.2.

P-KILLA: ABV: 9.0. OverFruited Imperial Kettle Sour w/Tangerine, Pineapple and Coconut

RESIST PINA COLADA: ABV: 7.2. Milkshake IPA w/ Pineapple and Coconut

THE CIDER FARM | 417

www.theciderfarm.com

7258 Kelly Rd, Mineral Point, WI 53565

Behind The Cider Farm ciders is an organic orchard that grows only English and French bittersharp and bittersweet apples; these are apples with tannins. These apples are cultivated only for alcoholic beverages, not for table or culinary purposes. The Cider Farm ciders are clean and wine-like, fermented to go well with food and simply refreshing on their own. We bring you cider refreshment with wine complexity.

BELGIAN FARMHOUSE-STYLE SAISON: Cider. ABV: 6.4. This cider brings some of the classic elements of Belgian Ales to cider. Made with Saison duPont yeast, bitter orange and other Belgian-style aromatics, this is a refreshing cider that will hold your attention.

EQUINOX: Cider. ABV: 5.9. Cider

OAK AGED: Cider. ABV: 5.7.

THE FERMENTORIUM | 110

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 in Cedarburg currently offering 24 beers on tap. In the Spring of 2019 expanded to open The Fermentorium Barrel House and Tasting Room in Wauwatosa. At this location The Fermentorium has a tasting room with over 20 taps along with a barrel aging facility for mixed sour beers while

boasting the same friendly relaxed atmosphere found in its Cedarburg location. The Fermentorium is distributed throughout the State of Wisconsin.

CRIMSON MURMURATIONS—CABERNET: Saison/Farmhouse Ale. ABV: 8.3. This Saison is loaded with hibiscus and rose petals for a fruity and floral flavor and aroma. Barrel aged in Cabernet barrels.

LEATHER-BOUND BOOKS: Belgian Strong Dark Ale. ABV: 10.4. The traditional gift for a third anniversary is something made of leather. This year we celebrate with a brew bound from three Belgian inspired styles, the double, tripel, and dark ale; creating a beer that is kind of a big deal. Leather Bound Books takes us into the richness of the Belgian styles and introduces complexities from its parts aged in rum, port wine, and bourbon barrels. Soft and smooth its a beer that will ambush the unsuspecting.

PILOT: TROPICAL HEFEWEIZEN: Hefeweizen. ABV: 8.0.

THE LIVERY | 521

www.liverybrew.com

190 5th St., Benton Harbor, MI 49023

The Livery is a craft brewery located in The Arts District of downtown Benton Harbor, MI. A stated mission to “create a gathering place that will inspire and enlighten a diverse community of people from near and far to celebrate life through beer, music, and food,” can be found on a nightly basis. The Livery features 16 taps of their own “Hand-Forged” craft beer, a pet-friendly outdoor beer garden, free WIFI, and a kitchen serving locally sourced food, focusing on spent-grain pizza. Music and other live entertainment are regularly featured in The Upper Livery entertainment venue. The rustic charm, cozy atmosphere and welcoming staff will put you right at home, so seat yourself and order at the bar when ready!

AHHH, BUCKLE THIS!: Schwarzbier. ABV: 6.2. Our black lager “Ludicrous Speed” with a “mine is bigger then yours” addition of espresso from our friends at Uncommon Coffee Roasters in Saugatuck, MI.

BLACK LILY: Cyser. ABV: 10.0. Oak Aged Cyser with red and black raspberries. We take our house fermented cider made from apples grown in Berrien County (our home) and blend it in oak casks with local honey, red and black raspberries, and age/ferment for 9-12 months.

LIVERATOR: Doppelbock. IBU: 30.0. ABV: 8.8.

NUKE THE FRIDGE: New England IPA. IBU: 69.0. ABV: 8.2. A Straight-up Juice bomb bittered with Columbus and Michigan Chinook, with late kettle and multiple dry hop additions of Citra, Galaxy, and Simcoe. When the shark has already been jumped, you have to Nuke the Fridge!

SMASH BRAVO DH W/ GALAXY AND SOUTHERN STAR: American IPA. IBU: 70.0. ABV: 6.8. Single Malt and Single Hop IPA made with 2-Row and Bravo hops fermented with US-05. This Firkin is dry hopped with Galaxy and Southern Star.

SILVER QUEEN: Munich Helles Lager. ABV: 5.3. Crisp and zesty euro lager

STRAWBERRY ROUGE: American Wild Ale. ABV: 11.0. The base beer for this firkin is Maillot Rouge our Sour/Oak aged Biere de Garde with raspberries. For this real ale we added over a pound per gallon of fresh Michigan grown Strawberries!

TRIPPEL WEIZENBOCK (BOURBON BARREL AGED) (2018): Weizenbock. ABV: 18.0. A massive bourbon barrel aged “trippel” wheat bock, with intense notes of oak, bourbon, vanilla, fig, and leather. Aged for 12 months in Four Roses bourbon barrels.

THIRD BASE SPORTS BAR AND BREWERY | 103

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.

CONVOY: Vienna Lager. IBU: 19.0. ABV: 4.8. This unfiltered copper colored lager is just what we need for the late spring and early summer months. It has slightly sweet malt aroma with just a touch of floral notes from the German hops. Toasty, biscuit

like flavors roll across your tongue with just a little bit of caramel sweetness. Don't let the low ABV and IBU trick you. This is one flavorful beer that you will want to drink again and again.

OKTOBERFEST: Märzen/Oktoberfest. OG: 16.0. IBU: 26.0. ABV: 6.3. SRM: 11.5. Märzen style beer lagered in oak tanks for 6 months

PILGRIM, BEER: Schwarzbier. IBU: 27.0. ABV: 7.1.

WESTDALE (BRETT C.): Berliner Weissbier. IBU: 7.0. ABV: 3.8. SRM: 3.0. Low alcohol wheat ale finished with Citra hops. Kettle soured with *Lactobacillus* cultured from Kalona Supernatural yogurt. Oak fermented with *Brettanomyces clausenii*.

ROOKIE

THIRD SPACE | 308

www.thirdspacebrewing.com

1505 W St Paul Ave, Milwaukee, WI 53233

Third Space Brewing is a production brewery, tap room, outdoor beer garden and event space in Milwaukee's historic Menomonee River Valley. Third Space Brewing creates high quality, award winning, craft beer for people to enjoy in their "Third Space." You have your home, you have your work, but everyone needs a Third Space.

HAPPY PLACE: American Pale Ale. IBU: 45.0. ABV: 5.3. Bright hop aromas meet flavors of citrus, stone fruit, berries, and passion fruit in this flavor-filled yet supremely balanced hoppy pale ale. A meticulously selected blend of malts allows the full hop flavors to shine while keeping this brew smooth and balanced.

INTERNATIONAL INTRIGUE: American Double/Imperial IPA. IBU: 40.0. ABV: 8.7. Hops from four continents evoke unique aromas of tropical fruit, citrus, melon, and berry. A backbone of malted wheat provides soft bready notes that allow the character of these international hops to shine.

MYSTIC AFFOGATO: Milk/Sweet Stout. ABV: 10.5.

NEXUS OF THE UNIVERSE: Russian Imperial Stout. ABV: 12.0. Nexus of the Universe is a Russian Imperial Stout that we aged for nine months in Bourbon and Brandy barrels with cacao nibs and vanilla added.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 25.0. ABV: 6.0. Malty Lager beer perfect for a festive ambiance. Throw on your lederhosen and find your Gemutlichkeit!

SMÖRGÅSBORD HOT HEAD: Specialty IPA. ABV: 5.9. Third Space x Working Draft x Omega Yeast Labs Collaboration. This collab batch features the Hot Head Kveik Norwegian yeast strain and is dry-hopped with Sabro and Denali hops.

UNITE THE CLANS: Scottish Ale. IBU: 25.0. ABV: 5.8. Unite the Clans is a Scottish ale, with slightly roasty and malty flavors and aromas. The addition of Cara-rye malt and Fuggle hops give this beer an underlying spiciness, toffee notes and a unique bready complexity. Two time Great American Beer Festival winner (2017 Gold, 2018 Silver).

UPWARD SPIRAL: American IPA. IBU: 71.0. ABV: 6.5. Upward Spiral is a true West Coast style IPA with intense hop aromas and flavors. A light malt bill forms the solid core of this ale, while massive late hop and dry hop additions result in a beer that bursts with flavors of tangerine, tropical fruit, pine, and grapefruit.

TIGHTHEAD BREWING CO. | 327

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, GABF Gold Medal winning Scarlet > Fire Red Ale, Irie IPA and Bear's Choice IPA and are available in 16oz cans and draught and are distributed in Illinois, Wisconsin and Iowa. The Tap Room often features up to 16 beers on tap with many one off and seasonal beers.

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 4500 BBL a year at capacity.

We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. Tap Room hours are Mon-Thur 4-10 Friday and Sat 12-11 and Sun 12-6. Tours the first Sunday of the Month at 3:00.

BEAR'S CHOICE: 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: 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: American Pale Ale. IBU: 40.0. ABV: 4.8. SRM: 5.0.

COMFORTABLY BLONDE: American Blonde Ale. IBU: 20.0. ABV: 4.8. SRM: 3.0. Easy drinking American Blonde Ale. Brewed with Crystal hops and American Ale yeast this is a perfect gateway beer for the mainstream American Lager beer drinker.

GO-GO WIT: Witbier. ABV: 5.6. A Belgian Witbier brewed with pilsner malt, oats, bitter and sweet orange peel, coriander and chamomile flowers. This refreshing "white" beer starts out sweet and citrusy and finishes dry and crisp with a hint of tartness.

HAT TRICK TRIPEL: Tripel. IBU: 34.0. ABV: 8.9. SRM: 3.7. Belgian style Tripel ale brewed with tradition and respect for the Trappist monks who have brewed this beer for centuries. European pilsner malt, aromatics, Sterling and Czech Saaz hops make this effervescent golden ale worthy of at least a try!

IRIE IPA: 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!

PITCHER OF NECTAR: American IPA. ABV: 7.3. SRM: 5.0. We love hops as much as the next guy so we were intrigued when we heard about a new style of IPA being brewed in the northeast. These beers are typically brewed with little to no bittering hops, instead using heavy whirlpool and dry hop additions to create a beer with restrained hop bitterness and huge hop flavor and aroma. The addition of high protein grains like oats and wheat leaves the finished beer with a thick haze that helps keep the hop compounds in suspension. For our first attempt at the style we used a blend of Galaxy, Nelson Sauvin, and Citra hops at a rate of 3.5 lbs/bbl which gives the beer a juicy hop character full of citrus and tropical fruit.

POWERFUL PILS: Czech Pilsener. IBU: 42.0. ABV: 5.5. SRM: 3.0.

SCARLET > FIRE: Irish Red Ale. IBU: 30.0. ABV: 5.6. SRM: 15.0. Scarlet Fire is an Irish/American style Red Ale that won a Gold Medal at GABF 2018. 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.

TITLETOWN BREWING CO. | 512

www.titletownbrewing.com

200 Dousman St, Green Bay, WI 54303

Since 1996, Titledtown Brewing Company has been serving fresh beer and great food in the renovated Chicago and Northwestern Railway depot in Green Bay's downtown historic district on the corner of Dousman Street and Donald Driver Way. In the Fall of 2014, our brewery operations transitioned across the street and into our new production brewery and tap room where we bottle and can a variety of core, seasonal, and one-off brews.

400 HONEY ALE: American Blonde Ale. IBU: 15.0. ABV: 4.5. Local honey, toasted malt, golden blonde ale

GREEN 19 IPA: American IPA. IBU: 55.0. ABV: 6.5. This hop-forward ale showcases a complex blend of citrus-like American hop varieties, their bitterness well-balanced by complex malt for exceptional drinkability.

HAZE A'PEEL: New England IPA. IBU: 25.0. ABV: 5.5.

HOPULATION PALE ALE: American Pale Ale. IBU: 35.0. ABV: 5.5. Let the aroma of tropical fruit lure you in for an evening of tantalizing Hopulation. The mating of El Dorado, Mosaic, and newly-conceived Strata hops will have you yearning for more than a one-night stand.

LIQUID COOL: IBU: 15.0. ABV: 4.0. This sour pale ale combines the tart, effervescent, and light bodied character of a traditional Berlinerweiss with the fruity, tropical, and lush hop character of a New England-style pale ale. Kettle soured with lactobacillus, late-hopped and dry-hopped with Azacca, Huell Melon, and Ekuanot hops, and light bodied enough to drink all day long with the cool kids.

LUDICROUS LAGER: IBU: 35.0. ABV: 9.0. A ridiculous lager just wouldn't do. Nope. Not when Lakefront and Titledown collab on a beer. When Lakefront asked if Titledown's mash tun was at capacity, Titledown said, "Pfft...That's what you think," and dumped in another bag of malt. Brewed with heaps of Munich, caramel and chocolate malts, this roasty, nutty and chocolately lager is faster than light speed and leaving a trail of plaid in it's wake.

RASPBERRY BLONDE: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.5. We brewed this raspberry blonde ale with barley, wheat, and oat malts, their nutty richness complemented by plenty of fresh raspberries. Perfect for Wisconsin summer.

SNO-CAP ROOT BEER (NON-ALCOHOLIC): 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.

THE FUN SISTER: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.5. A touch of salt and some lactic acid makes this brew a little sweet, a little tart, a little salty, and a little bit more fun than her sister RaspBeery.

TOPPLING GOLIATH BREWING CO. | 612

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!

ASSASSIN: ABV: 12.0. This barrel-aged stout spends over a year in barrels, sometimes closer to two, notes of bourbon warm each sip, washing over a fudgy chocolate base.

CHERRY DRAGON: IBU: 10.0. ABV: 5.0. Intensely sweet and ripe cherry kettle sour

DOROTHY'S NEW WORLD LAGER: California Common/Steam Beer. IBU: 11.0. ABV: 5.5.

DRAGON FANDANGO: Mixed-Fermentation Sour. IBU: 10.0. ABV: 4.2. Join the dragon in a dance to celebrate this unique kettle sour, blended with dragon fruit, mango and passion fruit puree.

KING SUE: American Double/Imperial IPA. IBU: 100.0. ABV: 8.0. This lusciously hazy double IPA gains its hits of mango, orange and pineapple from the use of the delicious citra hop.

MORNIN' DELIGHT: American Double/Imperial Stout. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

POMPEII-IPA: American IPA. IBU: 50.0. ABV: 6.2. This IPA is created with the same attention to detail as the beautiful mosaics that graced the walls of prominent buildings in the city of Pompeii. It features mango and pineapple hop flavors with a medium-body feel to tantalize the senses.

PSEUDO SUE: 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.

SUPASUMO: This Double IPA is a hazy triumph made possible by the combination of mosaic and citra hops giving it pineapple and orange flavors that will smash in your taste buds.

TERM-OIL: American Double/Imperial Stout. ABV: 12.0. Blended Barrel-Aged Stout

TORNADO BREWING CO. | 621

www.facebook.com/tornadobrewing

311 E. Lake St., Horicon, WI 53032

Wisconsin's Only True Brewstillng Company producing a huge variety of beers, spirits, wines, and other specialty beverages including coffees and teas.

TRANSIENT ARTISAN ALES | 304

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.

BUCKLEY RESERVE #1: OG: 1.14. IBU: 60.0. ABV: 14.5. SRM: 50.0. Imperial Stout aged in a whiskey foeder for 6 months, then bourbon barrels for 1 year with coffee, maple syrup, and vanilla added.

I'LL BE YOURS: ABV: 6.0. Huckleberry, Lime, and Passionfruit oak aged sour ale.

METHODIC BATCH 2: Gueuze. OG: 1.048. ABV: 6.0. SRM: 4.0.

MONTMORENCY: ABV: 6.0. Oak aged cherry sour ale

RAINBOWS AND WATERFALLS: OG: 1.076. ABV: 8.0. SRM: 5.0. Juicy Double IPA with Mosaic, Galaxy, Belma and Amarillo hops.

SMUCKLEY: OG: 1.14. IBU: 40.0. ABV: 14.0. SRM: 50.0. Peanut Butter, Raspberry, Maple Syrup, Vanilla imperial stout.

TWO BROTHERS BREWING CO. | 301

www.twobrothersbrewing.com

30W315 Calumet Ave West, Warrenville, IL 60555

Two Brothers Brewing Company is Awesome.

ATOM SMASHER: Märzen/Okttoberfest. ABV: 7.0. It's Smashin Time!

DOMAINE DUPAGE: Bière de Garde. ABV: 5.9. It's pronounced Due-Page

HAMMER JAMMER: New England IPA. ABV: 6.9.

IN THE FLESH WITH LIME AND SEA SALT.: American Wild Ale. ABV: 4.1. Wastin away again in Warrenville

PINBALL JUICY PALE ALE: American Pale Ale. ABV: 4.9. On Tilt!

PREMIUM LAGER: American Pale Lager. ABV: 4.8. Metro approves...

TYRANENA BREWING CO. | 601

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces six year-round beers and a number of specialty and seasonal brews. Beer is available in bottles and at select draft accounts throughout Wisconsin and portions of Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 3:30 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin." These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

CARNAL KNOWLEDGE IN THE WOOD DOUBLE OATMEAL STOUT AGED IN

RYE WHISKEY BARRELS: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5.

Give yourself over to ultimate pleasure. Black, smooth, silky. The decadent flavors from dark roasted malts like caramel, chocolate and coffee. Enhanced with the allure of rye whiskey barrel-aging. A voluptuous pleasure. (ABV listed is before barrel-aging.)

COCO POCO IMPERIAL COCONUT PORTER AGED IN RUM BARRELS: American Porter. IBU: 35.0. ABV: 7.5. You put the beer in the coconut, drink 'em bot' together.

Put the beer in the barrel and then it tastes better. Put the beer in the coconut, drink 'em bot' up.

GEMUETLICHKEIT OKTOBERFEST: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.5.

HIGH-CLASS BROAD: American Double/Imperial Brown Ale. IBU: 30.0. ABV: 7.5.

Brandy Barrel-aged Imperial Brown Ale. Dark Brown and full-bodied. Sweet brandy and oak accented aroma and flavors.

LAKE MILLIONAIRE: American IPA. IBU: 56.0. ABV: 5.25. Unfiltered and double dry-hopped with a blend of four hops providing a luscious bouquet of tropical and citrus fruit aroma and flavor

LOST ADULT UNFILTERED DOUBLE DRY-HOPPED IIPA: American Double/Imperial IPA. IBU: 30.0. ABV: 8.25. News Flash: Lake Mills. Abandoned car running. Door ajar with phone, wallet and belted 6-pack inside. Underwear tossed about. Local, county and state police search... Found! Happy, laughing and partying. Lose yourself in the fog of this tropical and fruity elixir.

PINK FRUIT TART: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.75. Kettle soured ale brewed with Pomegranate and cherry.

ROCKY'S REVENGE: 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: 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!

SUMMER LAGER: Munich Helles Lager. IBU: 15.0. ABV: 4.5. True to style, this Helles lager is malty yet clean and refreshing

THE KISSERS' MONDAY NIGHT SPECIAL: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5. Imperial Double Stout aged in bourbon barrels. Inspired by the foot-stomping, fist-shaking music of the Kissers.

WHO'S YOUR DADDY?: American Porter. IBU: 37.0. ABV: 7.5. Bourbon Barrel-aged Imperial Porter Midnight black. Big, rich and semi-sweet. Dark malts yield coffee, caramel and toffee flavors. Barrel aging adds vanilla, toasted oak and hazelnut. Mmmm... satisfying. So... Who's your daddy now?

UNE ANNÉE | 510

www.uneannee.com

9082 W Golf Rd, Niles, IL 60714

Une Année is a Chicago-area brewery founded in 2012 with an emphasis on sour beer and Belgian styles. Hubbard's Cave was founded in 2015 with a focus on American styles, primarily stouts and hoppy offerings.

Currently operating a taproom and brewery at a small location on Golf Rd in Niles, IL and will be moving to a larger facility to include food in late 2019.

HUBBARD'S CAVE BARREL AGED FRENCH TOAST: American Double/Imperial Stout. ABV: 13.0. Barrel Aged Imperial Stout brewed with maple, cinnamon sticks, vanilla beans, and lactose. Aged 11 months in Heaven Hill bourbon barrels.

HUBBARD'S CAVE EL ZACATÓN (2019-1): American Double/Imperial Stout. ABV: 12.0. Imperial stout brewed with cacao nibs, ancho peppers, guajillo peppers, and almond flour; fermented on cinnamon sticks, vanilla beans, habanero peppers, and toasted American oak.

HUBBARD'S CAVE FRESH IIPA ONE HOP MOSAIC: American Double/Imperial IPA. ABV: 8.5.

UNE ANNÉE FRAMBOISE: American Wild Ale. ABV: 6.5. Mixed-culture American Wild Ale fermented with raspberries. One of our flagship sour beers.

UNE ANNÉE LE GRAND MONDE 2019-04: American Wild Ale. ABV: 7.0. Barrel Aged mixed-culture American Wild Ale w/ Prickly Pear and Watermelon

UNE ANNÉE LE GRAND MONDE 2019-05: American Wild Ale. ABV: 7.0. Barrel Aged mixed-culture American Wild Ale w/ Guava, Mango, Passionfruit, and Pineapple

UNE ANNÉE LESS IS MORE: Saison/Farmhouse Ale. ABV: 5.5. Saison brewed w/ Oranges

UPLAND BREWING CO. | 208

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: 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.

COASTBUSTER: American Double/Imperial IPA. IBU: 65.0. ABV: 8.5. Inspired by the gloriously effervescent qualities of hop varieties common to West Coast style Imperial IPAs, Coast Buster is our vehicle for displaying the best of what these hops have to offer: their tropical, fruity, and floral aromas and flavors. With a light malt character and a dry finish, this is a beer designed to let the most succulent aspects of Simcoe, Amarillo, Columbus, Cascade, and Citra shine through while keeping the bitterness in balance.

PEACH: Mixed-Fermentation Sour. ABV: 5.5.

TWO OF TARTS: 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. | 209

www.upstreambrewing.com

514 S. 11th St., Omaha, NE 68102

Derived from the Native American meaning of Omaha, “upstream” or “against the current,” the Upstream Brewing Company is just that—a restaurant different from the rest. Since opening in 1996, the Upstream has been all about fresh-from the handcrafted beers to the locally grown produce to the lively atmosphere. Not to mention the friendly, knowledgeable staff.

AFTERGLOW WHITE STOUT: Cream Ale. IBU: 16.0. ABV: 4.4. Nitro poured Cream Ale base with cocoa nibs, locally roasted coffee, and vanilla. Nitrogenated to enhance creamy mouthfeel.

AMERICAN BRUTY: Specialty IPA. IBU: 5.0. ABV: 5.6. Brut style IPA brewed with Belma and Barbe Rouge hops.

BELGIUM'N BUTTON: Belgian Blond Ale. IBU: 22.0. ABV: 7.1.

FLAGSHIP IPA WITH JUNIPER AND LIME: American IPA. IBU: 65.0. ABV: 6.4.

Always available in house, our Flagship IPA is brewed with Chinook, Cascade, CTZ, Denali, and Amarillo hops. This cask has additions of Juniper and Lime.

TRAINING WHEELS HARD SELTZER: ABV: 4.4. Hard seltzer with Pineapple and Pink Guava puree

ROOKIE

URBAN ARTIFACT | 522

www.artifactbeer.com

1660 Blue Rock St, Cincinnati, OH 45223

Urban Artifact has become Ohio's home for sour beer. With a special emphasis on fruit beers, they have created a niche with their signature Midwest Fruit Tart style focusing on balance, drinkability, and real fruit.

FIRE IRON: Fruit/Vegetable Beer. IBU: 5.0. ABV: 7.7. A midwest fruit tart brewed with 1,500 lbs of pink guava, 500 lbs of banana, and 400 lbs of passion fruit.

PIE BIRD: Fruit/Vegetable Beer. IBU: 5.0. ABV: 7.5. Midwest Fruit Tart with 2,800 lbs of Boysenberries per 30 bbl batch.

SPYGLASS: Fruit/Vegetable Beer. IBU: 5.0. ABV: 4.7.

THE GADGET: Fruit/Vegetable Beer. IBU: 5.0. ABV: 8.3. Designed by our taproom staff as an intricate experiment combining the explosive power of sour beer with the dangerous flavors of fresh fruit.

URBAN CHESTNUT BREWING CO. | 310

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.

BIG SHARK GRAPEFRUIT RADLER: OG: 11.0. IBU: 10.0. ABV: 4.2. Blend of pale lager and house-made grapefruit soda. Medium low sweetness from the soda; low, but noticeable bitterness. Very refreshing.

RIGGS FARM TERROIR: OG: 10.5. IBU: 25.0. ABV: 4.5. Brewed in collaboration with Riggs Beer Company in Urbana, Illinois, and brewed entirely with grains from Riggs' Farm, this easy drinking lager features prominent floral, herbal, and spicy aromas typical of classic European hops while remaining imminently crushable at only 4.5% ABV!

SCHNICKELFRITZ: Hefeweizen. OG: 12.0. IBU: 16.0. ABV: 4.8.

URBAN UNDERDOG PALE ALE: American Pale Ale. OG: 12.5. IBU: 30.0. ABV: 4.8.

This Pale Ale features citrus, tropical fruit, and piney hop flavors, moderate hop bitterness balanced by low, bread-like malt character, and a lime-like yeast note, creating a refreshing beer.

ZWICKEL: Keller Bier/Zwickel Bier. OG: 12.0. IBU: 19.0. ABV: 5.2. Bavarian Style Unfiltered Helles. The Flagship of our Reverence series, this unfiltered, unpasteurized German lager, is a smooth drinking, vitamin rich (from the yeast), naturally cloudy beer. Brewed using barley malt from Franconia, hops from Hallertau, and fermented with a classic Bavarian lager yeast strain.

VANDER MILL CIDERY | 323

vandermill.com

505 Ball Ave NE, Grand Rapids, MI 49503

Our tradition grows on trees.

With humble beginnings as a cider mill in 2006 with a 5,000-square-foot building, Vander Mill began distributing their cider products in 750 ml. glass bottles in 2008 and in draft kegs.

"We are going to continue our focus on innovation and creativity with our ciders," Paul Vander Heide, Owner, said. "But we wanted to take a few of our core products and make them more accessible to customers."

Vander Mill is proud to be a founding member of the Michigan Cider Association.

HARD APPLE CIDER: 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.

RASPBERRY: Cider.

TOTALLY ROASTED HARD CIDER: Cider. ABV: 6.5.

VANDY: Cider. ABV: 4.3. Vandy is a cider that blends the crisp and clean flavor of fermented apples with fresh harvest of those just pressed.

VINTAGE BREWING CO. | 902

vintagebrewingcompany.com

Vintage Spirits and Grill—529 University Ave, Madison

Vintage Brewing Co.—674 S. Whitney Way, Madison

Vintage Brewing Co.—600 Water Street, Sauk City, WI

Tangent—803 East Washington Ave, Madison

Now with 4 Madison-area locations, be sure to plan a visit during Great Taste weekend for good times, great food, and exceptional hand-crafted beer! Never heard of Tangent? Nor Vintage?? Head directly to our booth—we'll get you all caught up over a sample or two.

BLUE KNIGHTS—COPPER ALE: American Amber/Red Ale. IBU: 29.0. ABV: 5.8. In collaboration with the Blue Knights motorcycle club, we've crafted a crisp and classic copper ale in tribute to fallen heroes of Wisconsin law enforcement. Proceeds benefit C.O.P.S programs, enriching the shattered lives of loved ones and survivors affected by police officer fatalities.

COMMON THREAD 2019—TART CRANBERRY WIT: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.2. In collaboration with the Wisconsin Brewers Guild and dozens of our WI brewer colleagues, Vintage was honored to host this year's Common Thread brew and bring this refreshing tart cranberry Wit to life. A taste of Wisconsin bounty!

KEY LIME WIT: Fruit/Vegetable Beer. OG: 1.049. IBU: 11.0. ABV: 5.2.

MEADOW MUFFIN: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.4. In collaboration with the Sauk Prairie Cow Chip Festival, we've crafted a light and fruity seasonal refresher that brings to mind fresh blueberry muffins. Perfect for toasting those valiant victorious cow chip chuckers.

MOSASAUR: American IPA. IBU: 68.0. ABV: 6.9. Mosaic hopped IPA

NORMAN: Fruit/Vegetable Beer. IBU: 23.0. ABV: 5.8. Gooseberry Farmhouse Ale. Sauk City Wisconsin is home to our new brewery, and also Norman the Goose. Norman is a plump, friendly fellow who can answer to his name, pals around with ducks and Canadian geese, and makes our stretch of riverfront his (almost) year-round home. Come to Sauk and say hello! We toast Norman with a new-recipe Gooseberry Farmhouse Ale, debuting at the 2018 Great Taste of The Midwest!

PERMANENT BACATION: Smoked Beer. IBU: 23.0. ABV: 6.3. Rich blended porter with distinctive smoky, savory highlights- aged on Bac-o's brand bacon flavored (meat free) salad topping crumbles

RESTING BIRCH FACE: Herbed/Spiced Beer. IBU: 16.0. ABV: 5.5. Golden ale aged on birch bark, wintergreen and spices to evoke old-timey "Birch beer" soda

SNOWFLAKE 2019—SOUR GRUIT: Scottish Gruit/Ancient Herbed Ale. ABV: 6.0. This year's "Snowflake" one-off creativity project, our Gruit is sweet and mildly tart,

with a unique herbal aromatic signature from heather tips, bog myrtle and sweet gale. A taste of history!

SUMMER SAHTI: Sahti. OG: 1.056. IBU: 8.0. ABV: 5.4. 5.4% abv, 1.056 OG, 8 IBU's Rare Finnish farmhouse ale, rustic rye ale spiced with juniper- surprisingly refreshing!

SWEET NUTTHINGS: American Porter. IBU: 24.0. ABV: 7.2. Crafted with the perfect blend of liquefied cocoa and real peanut butter, this delicious porter brings to mind the iconic PB cup candies

TANGENT BEER "GO MAN GO": Fruit/Vegetable Beer. ABV: 6.3. Mango IPA *Brewed for Tangent Taproom*

TANGENT BEER "LATE TO THE PARTY": Mixed-Fermentation Sour. ABV: 6.2. Coconut Cheesecake Tart *Brewed for Tangent Taproom*

TANGENT BEER—A FJORDABLE LUXURY: American Double/Imperial IPA. IBU: 85.0. ABV: 9.5. Hot-fermented Kveik DIPA (Nordic farmhouse ale/ double IPA) brewed with spruce tips and Simcoe, Citra, and Ekuano hops

TANGENT BEER—AMBLE ON: Vienna Lager. IBU: 22.0. ABV: 5.8. Classic Vienna lager, smooth and crisp with toasty/ biscuity malt character

TANGENT BEER—KVEIK: IBU: 10.0. ABV: 6.6. Hot-fermented Nordic Farmhouse ale, with fruity notes of orange marmalade, juniper, and rising bread dough

TANGENT BEER—MY BROTHER'S KEEPER: IBU: 25.0. ABV: 6.7. Malt-forward Biere de Garde specially aged ruby ale, matured 6 months in spent brandy barrels

TANGENT BEER—BELGIAN WHISTLES: Belgian Dark Ale. IBU: 32.0. ABV: 6.2. Brewed for TANGENT TAPROOM & KITCHEN. Thick and viscous Belgian-inspired Rye Stout fermented with fruity/ spicy Trappist yeast.

TANGENT BEER—HOP SCHOLAR—HBC 472: American Pale Ale. IBU: 42.0. ABV: 5.7. Beer brewed for TANGENT TAPROOM & KITCHEN. The first in our single-hop APA series, exploring new and unusual hops. HBC 472 is a new varietal derived from "neomexicanus" American SW hops, unique aromatic profile of tropical fruit, oak, and coconut (!?)

WATER STREET BREWERY | 321

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Our three locations in Milwaukee, Delafield and Grafton, will grow to 4 with the addition of another brewpub in Oak Creek Wisconsin. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

30TH ANNIVERSARY MEAD: 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: Mixed-Fermentation Sour. IBU: 5.0. ABV: 6.0. SRM: 5.0. Wit beer recipe with 30% of ferment from Grenache grapes. Lacto culture added post fermentation, aged 2 years

DEPECHE MODE: Lambic-Fruit. OG: 1.05. IBU: 3.0. ABV: 5.0. SRM: 3.0.

GINGER LAGER: Herbed/Spiced Beer. OG: 1.044. IBU: 6.0. ABV: 4.5. SRM: 4.0. Our Honey Lager Light aged on candied Ginger

ROOKIE

WERK FORCE BREWING | 306

www.werkforcebrewing.com

14903 South Center Street #107, Plainfield, IL 60544

COCONUT VANILLA SLEEPY BEAR: Russian Imperial Stout. OG: 1.122. IBU: 64.0. ABV: 10.8. SRM: 40.0. A Russian Imperial Stout full of roasted malts, rye, oats, honey malt, brown sugar and Magnum and Fuggle hops. Straight out of hibernation, we recommend not feeding the Sleepy Bear. We rested this variant on a mega amount of fresh toasted coconut and vanilla beans.

FARMHOUSE VULTURES: Saison/Farmhouse Ale. OG: 1.068. IBU: 24.0. ABV: 7.5. SRM: 3.0. Farmhouse ale with Nelson Sauvin hops and Belgian candi sugar and

our house Saison yeast. Notes of white wine paired with the fruity, peppery yeast esters.

OL' PILE: American Adjunct Lager. OG: 1.045. IBU: 10.0. ABV: 4.5. SRM: 3.0.

STRAWBERRY VANILLA MOTH KIDZ: New England IPA. OG: 1.065. IBU: 15.0. ABV: 6.2. SRM: 6.0. Brewed with Flaked Oats, Flaked Wheat and Oat Malt and a touch of Golden Naked Oats for a subtle sweet berry flavor. Hopped with Mosaic, Nelson Sauvin, and Galaxy. Rested on copious amounts of strawberries and vanilla beans.

WERKTOBERFEST: Märzen/Oktobertfest. OG: 1.055. IBU: 17.0. ABV: 6.0. SRM: 11.0. Rich, Toasty, Malty. German style Märzen lager with a clean, rich, toasty malt flavor, restrained bitterness and a dry finish.

WHITE WINTER WINERY/ MEADERY | 607

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 150 miles of the cellar. We use what our neighbors produce to make a great product.

BLACK MEAD: 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. 11.5%-12.5% abv

BLUEBERRY HARD CIDER: Cider. ABV: 4.5. Our delicious hard cider flavored with blueberry. Made especially for our Iron River Lions Blueberry Fest the 4th weekend in July. Celebrate Blueberries, cider, and tons of fun with us!

MEADJITO: Mead. ABV: 7.0.

MISCHIEF: Mead. ABV: 11.5. A sparkling cranberry mead, app 5% RS. The name says it all!

NORTHERN HIGHLANDS HARD CIDER: Cider. ABV: 4.5. Just fresh pressed, apple cider fermented light, crisp, and bubbly. Very refreshing!

SWEET MEAD: Mead. ABV: 11.5. Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing with a twist or warmed and spiced

WISCONSIN BREWING CO. | 413

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

We make beer that you want to drink.

CUPID'S ENVY: American Double/Imperial Stout. ABV: 10.3. Barrel Aged Espresso Porter

PATRON SAINT OKTOBERFEST: Märzen/Oktobertfest. ABV: 5.6.

RE:FRESH CHERRY/LIME RADLER: Fruit/Vegetable Beer. ABV: 3.5.

SANDY CHEEKS PINEAPPLE HEFEWEIZEN: Hefeweizen. ABV: 5.0.

WISCONSIN VACATION: Czech Pilsener. IBU: 23.0. ABV: 5.0.

YANKEE IPA: American IPA. IBU: 40.0. ABV: 6.3.

WISCONSIN DELLS BREWING CO. | 126

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Wisconsin Dells Brewing Co. is housed on the 3rd floor of Moosejaw Pizza in the heart of Wisconsin Dells. Moosejaw seats 600+ customers and has 3 full bars and a full menu with Pizzas, Burgers, Steak, Kids' Meals and more!

Brewmaster Jamie Baertsch (Wisconsin's First Female Brewmaster) keeps 12 different styles of microbrews and 7 classic sodas on tap in house at all times made in her 15 barrel copper-clad Bohemian Brewing system. Due to popularity, we now bottle and can many of our favorites on-site, so you can take home brews (or sodas) to enjoy after your vacation.

COTTON CANDY SODA: Non-Alcoholic. Not beer! Soda Pop

HONEY ALE: Abbey Ale. IBU: 9.0. ABV: 4.0. Brewed with clover honey, this bright golden ale is both thirst quenching and easy on the tastebuds.

RUSTIC RED ALE: American Amber/Red Ale. ABV: 5.0.

SCONNIE HAZY HOP: New England IPA. IBU: 20.0. ABV: 7.8. SRM: 4.0. A juicy, hazy IPA packed with the aroma of tropical fruit, citrus and pine. It's a hoppy beer with citrus flavor, but without the usual IPA bitterness.

SCONNIE SMASH: Fruit/Vegetable Beer. IBU: 7.0. ABV: 4.2. A smash-up of Wisconsin cranberries with sweet and tart cherries, it's light and sweet with a bright red color.

STRAWBERRY LEMON-ALE: Fruit/Vegetable Beer. ABV: 4.3. This blonde ale has tasty flavors of strawberry and lemon.

WORKING DRAFT BEER CO. | 307

www.workingdraftbeer.com

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: Light Lager. ABV: 3.6.

AIN'T BAD: Vienna Lager. ABV: 4.8.

HELLES: Munich Helles Lager.

IT'S ALL ELEMENTARY: New England IPA. ABV: 6.6. 100% Citra Hazy

MOM JEANS: Oatmeal Stout. ABV: 5.5. Bourbon Maple Syrup Barrel-aged Oatmeal Stout

NO ESTÁ MAL: Vienna Lager. IBU: 15.0. ABV: 4.8. Mexican-style Vienna Lager, served with a lime upon request

PULP CULTURE: New England IPA. ABV: 5.8.

SMÖRGÅSBORD HORNIDAL: Specialty IPA. ABV: 5.9. Third Space x Working Draft x Omega Yeast Labs Collaboration. This collab batch features the Hornidal Kveik Norwegian yeast strain and is dry-hopped with Lotus and Nelson Sauvin.

SMÖRGÅSBORD VOSS: Specialty IPA. ABV: 5.9. Third Space x Working Draft x Omega Yeast Labs Collaboration. This collab batch features the Voss Kveik Norwegian yeast strain and is dry-hopped with Mandarina Bavaria and Lotus.

**Paper not
good enough
for you?
Fine,
download the
app**

- search by styles
- create a tasting plan
- link to vendor sites





Official MHTG GT19

Scavenger Hunt

Others are mere
imitations

INSTRUCTIONS: Inside the festival only, try to find all 25 items below.

Send your group of photos to: **hunt@great-taste.org** by sunset on Aug. 11. Prizes for the top 3 entries. Good luck!

- | | |
|---|--|
| <input type="checkbox"/> TOP HAT | <input type="checkbox"/> UMBRELLA |
| <input type="checkbox"/> THE WORD "LOVE" | <input type="checkbox"/> SOMEONE TAKING A PHOTO OF A GROUP |
| <input type="checkbox"/> PEOPLE JUMPING | <input type="checkbox"/> STAFF AT A ROOKIE BOOTH |
| <input type="checkbox"/> KILT | <input type="checkbox"/> CHICKEN OR DUCK |
| <input type="checkbox"/> UNICORN | <input type="checkbox"/> MATCHING SHIRT GROUP |
| <input type="checkbox"/> HIGH-HEELS | <input type="checkbox"/> FEMALE BREWMASTER FROM WI |
| <input type="checkbox"/> A CHEESE PAIRING THROWDOWN | <input type="checkbox"/> A GREAT TASTE STAFF CZAR HOLDING A FULL GLASS VIA STRETCHED OUT ARM |
| <input type="checkbox"/> HUGGING | <input type="checkbox"/> BEER THEMED TATTOO |
| <input type="checkbox"/> TALL LEATHER BOOTS | <input type="checkbox"/> A COSTUME WITH MASK |
| <input type="checkbox"/> "THE BIG CHEESE" | <input type="checkbox"/> SOMETHING BROKEN |
| <input type="checkbox"/> NOVELTY SOCKS | <input type="checkbox"/> A COMBO OF 2 OTHER ITEMS |
| <input type="checkbox"/> DUFFMAN | |
| <input type="checkbox"/> TOENAIL POLISH | |
| <input type="checkbox"/> BANJO PLAYER | |



26th Annual BeerFest

Saturday October 5th

12:30-4:30 p.m.

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

**Reverend Ravin & the Chain Smokin Altar Boys
with Westside Andy**

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

Tickets are \$45 in advance

Festival is held rain or shine. Tickets are non-refundable.

No pets, children, carry in food, or Glassware!

No one under 21 admitted, photo ID required.

Tickets and info: www.quiveysgrove.com

6261 Nesbitt Rd. Fitchburg, WI 53719

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Collaboration Brew**



Smörgåsbord

Three collaboration IPAs featuring
three Kveik yeasts, HotHead™ Ale,
Voss Kveik & Hornindal Kveik.

Try all three at booths #308 & #307

Timed tapping:
2:30p for all 3 variants

workingdraftbeer.com x omegayeast.com x thirdspacebrewing.com