



MADISON HOMEBREWERS
AND TASTERS GUILD



DELLS ON TAP WEEKEND

OCTOBER 15-16, 2021



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 CRAFT BEER WALK FRIDAY, OCTOBER 15, 2021 5PM – 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 event: \$30**

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

22ND ANNUAL DELLS ON TAP SATURDAY, OCTOBER 16, 2021

Dozens of breweries to sample from & live entertainment.

**VIP Admission -
Advance tickets: \$65,
Day of event: \$80**

*Hurry, only 500 VIP
Admissions Available!*

**General Admission -
Advance tickets: \$40,
Day of event: \$55**

For more information, visit wisdells.com/DOT



Welcome from the President

WELCOME TO THE 34TH edition of the Great Taste of the Midwest! I am so thankful to be here with you to celebrate the creativity, vibrancy, and enduring spirit found at breweries across the Midwest and to taste the amazing beer and fermented beverages they have to offer.

There are a few differences to the festival this year.

First, we are sadly missing two of our longtime organizers who passed away since the last Great Taste: Carl DuRocher and Mike Sproul. Carl wore many hats over the years but most recently managed the patron transportation portion of the festival and led the charitable giving committee of our organization. If any of you used a cab or shuttle to leave a previous Great Taste safely, you have Carl to thank. Like Carl, Mike also played many roles most recently being the Great Taste volunteer coordinator. This event is planned and executed entirely by volunteers. Organizing the huge number of volunteers and coordinating the many volunteer schedules for the various areas of festival operations is a massive yearly undertaking. Mike and Carl were great people and I'll miss them.

In the park, you will notice some things have changed while much has stayed the same. Total attendance in the park is 5000 people, a 50% reduction over the last festival year, but we have kept the same overall footprint. There are the same number of tents as usual but there are less breweries per tent to allow more comfortable spacing. Some areas, like the Presentation Tent and Real Ale section, have been excluded this year.

Now go out and enjoy the magic that is the Great Taste of the Midwest! Try a new brewery you've never heard of, ask the brewer how they brewed the beer you're tasting, try 6 different mango beers, go to the merchandise tent, stay hydrated, enjoy the views of Lake Monona, eat something, appreciate the nuance of a well-brewed German-style Helles, appreciate how that Hazy IPA is a massive fruit bomb, meet old friends, make new ones, make a note to road trip to a brewery you've discovered at the festival, continue to stay hydrated, and after we all part today please continue to support your local brewery.

Cheers,
Paul McGuire
MHTG President

2021 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 19 Assistant to the GT Chairman	SHELBY KUENZI 6 Courtesy Gate
STEVE ANDRUSZ 26 Tent Signs and GT Headquarters	MICHAEL KUENZI 6 Entertainment Coordinator
NICK BALAZS 6 Festival Layout	MARK LEITERMANN 13 Gate Keeper
DEEDRIC BAUER 4 Friday Cleanup Crew, Volunteer Floaters	MEG MADECKY 12 Trucking
STEFAN BERGGREN 18 Ticket Production	SCOTT MAURER 15 Program Editor/Designer
ANDY BERNSTEIN 7 Cooling & Hydration Specialist and Site Mechanic	JIM MAYHEW 15 Sponsors
CAROL BRACEWELL 17 Graphic Arts	DON MCCREATH 26 Brewery Liaison Assistant
TOM BROWN 17 Port-a-Potty Patriarch and Friday Set-Up	PAUL MCGUIRE 7 MHTG President
DUANE BUSCHER 5 Keg Check-In	PAUL MILLER 10 There's an App for That
CHERI CARR 14 Brewery Liaison Assistant	MARK MORRISON 21 Assistant to the Chairman
SCOTT CLIPPINGER 14 Sunday Park Cleanup	BOB PAOLINO 29 Media
COLIN CROWLEY 1 Cellarman	DAVE PEGELOW 22 Food and Merchandise Vendors
MIKE DERESZYNSKI 20 Real Ale Assistant	JASON PENN 17 Brewer Check-In Assistant
BOB DROUTH 34 Chairmanbob Emeritus and Purchasing	BRIAN PHILLIPS 7 Keg Inventory
JOE FARNSWORTH 4 Brewer Load-in, Generators	CAREY PIERSON 3 Friday Brewer Load-in
MARK GARTHWAITE 22 Assistant to the Chairman, Chief Keg Jockey, Saturday Brewer Load-In	GAIL PROPSOM 19 Mail Order Ticket Sales
JENNIFER GOTTWALD 7 Post Event Cleanup	PAT PROPSOM 19 Site Mechanic
DAN GUSTAFSON 13 Club Counsel	DOUG RANDALL 8 Security/Parking
JOHN HARRINGTON 14 Gate Security	KARI RANDALL 4 Shuttles and Taxis, Mail Order Ticket Sales
BOB HARVEY 12 Recycling and Garbage	SCOTT REICH 16 Group Ticket Sales
LES HOFFMAN 20 Real Ale Tent	NATALIE REW 3 MHTG Treasurer, Merchandise Sales
PATRICK HUTTON 11 Cooling & Hydration Specialist and Site Mechanic	JAQUIE RICE 14 Keg Jockey Breakfast
SAM JACKSON 7 Safety and Neighborhood Liaison	MARY ELLEN RIELAND 8 Presentation Tent
PETE JOHNSON 10 There's an App for That	BILL ROGERS 22 Clothier
LEE JONES 5 Police Liaison	DAVID SAMPSON 4 Friday Brewer Load-in
RITA JONES 4 Presentation Tent	ERIN SAVASKE 5 Friday Potluck
JEREMY KAUKL 3 Wristbanding	JOHN SCHMIED 3 Friday Brewer Load-in
TONY KETTERER 1 On-Site Transportation (Golf Carts) (ROOKIE)	MARK SCHNEPPER 17 Brewery Liaison
PAUL KINAS 24 Brewer Check-in	CHRIS SCHULT 14 Real Ale Assistant
STEVE KLAFKA 34 Ticket Sales and Emeritus Taste Buds	GLENN SCHULTZ 31 Mr. Bread, Keg Tracking
BRYAN KOCH 22 Chief Keg Jockey	KATE STALKER 21 Ticket Sales
MARK KOCHANSKI 9 Traffic Control & Bike Racks	PETER STEINBERG 9 Data Hound, Equipment Delivery
STEVE KRIEGER 13 Volunteer Coordinator	FRED SWANSON 27 Brewery Liaison
JUSTIN KUEHN 2 Quartermaster	CHUCK TALBOT 17 Ice Crew
RALPH KUEHN 11 City Liaison	GREG TATUSKO 2 Signs
	AARON WALTERS 5 Fire Marshall
	JASON WALTERS 17 Great Taste Chairman
	GREG YOUNKIN 28 Data Hound and Weather Manager
	BRAD ZULICK 8 Data Wrangler

COVID RELATED INFORMATION-STAY SAFE!

Great Taste organizers have implemented many changes in an effort to make the event as safe as possible for all involved. This includes the following:

- Reduction in attendees.
- Requiring vaccinations for all our working volunteers and organizing event staff.
- We will also have some separation/spacing within tents for our attending brewers.
- There will be plenty of sanitizer and drinkable water available at the entrance and at event stations for folks to utilize. There will clear signs indicating their locations.
- This year we are partnering with Madison Public Health to provide outreach and a COVID 19 information booth as an educational service to the community and attendees. Please note the Public Health website for additional information and guidelines: <https://publichealthmdc.com/coronavirus>
- One of our transportation providers -Union Cab is requiring masks to be worn by all passengers. The drivers will provide masks for customers. See <https://www.unioncab.com/> for more information.
- All shuttles and buses will require masks- masks are available at our shuttle station for any patrons who requests one.
- There will be City of Madison first responders at the event to assist with any health issues.
- Our event staff will be available and ready to address any concerns you might during the event.
- We recommend attendees to eat before and during the event, wear adequate sun-protection and hydrate at all times.
- Also we STRONGLY ENCOURAGE attendees to wear masks when possible and vaccinate for the protection of yourself and others, if you have symptoms or feel sick do not attend (you are always welcome next year) and practice safety while you enjoy the event.

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

CURD GIRL (F1) Wisconsin fried cheese curds \$9 | Strawberry Lemonade \$5

TOAST (F2) Gyro Pita \$10 | Miss Vickies Chips \$2 | Water \$2 | Homemade Lemonade \$3/\$5 | Flavored Homemade Lemonade \$4/\$6

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

NESSALLA KOMBUCHA (F4) a variety of Kombucha samples

NUTKRACK (F5) Candied Pecans, 8oz. can: \$16.00, 4oz. can: \$8.50 | 8oz. pouch of limited edition Everything Bagel Seasoning Nutcrack: \$18.00 | 3oz. Cone (for immediate consumption): \$5.00

LAO LAAN XANG (F6) Vegetarian or Pork Eggrolls 2/\$6 | Coconut Shrimp 6/ \$7 | Crab Rangoon 3/\$3 | Spring rolls 2/\$6

KING LUV TACOS (F7) Specialty tacos - Korean short rib | Ginger garlic chicken | Puerto Rican pork | Street style corn in a cup, all \$5 | Water \$1

ROOKIES (F8) Pigsicl-(bacon on a stick) \$5| Bottled Water \$2

THE SOUND OF MUSIC

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 many years. Please feel free to buy their merchandise or tip them if you like their music and consider booking them for your next event.

Ad Hoc String Band | Jordan Slack | Bingbong | Champaign And Junk | Hops And Barley Trio | Panchromatic Steel | Seven Stone Jones | Enchanted Onion | Traditional Frequency | Urban Hurdles | Honest Abe | Old Cool | Squirrel Gravy Music

TAXI SERVICE/UNION CAB | 608-242-2000

PER UNION CAB POLICY, MASKS ARE REQUIRED FOR ALL PASSENGERS.

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

PER CURRENT PUBLIC HEALTH POLICY, MASKS ARE REQUIRED FOR ALL PASSENGERS. 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 also listed at www.greattaste.org and include: **CAPITAL BREWERY** 7734 Terrace Ave, Middleton, **DEXTER'S PUB** 301 North St, Madison, **FULL MILE BEER CO. & KITCHEN** 132 Market Street, Suite 100, Sun Prairie, **GREAT DANE PUB & BREWING COMPANY - DOWNTOWN** (2 shuttles at this location) 123 E Doty St, Madison, **GREAT DANE PUB & BREWING COMPANY - FITCHBURG** 2980 Cahill Main, Fitchburg, **GREAT DANE PUB & BREWING COMPANY - HILLDALE** 357 Price Place, Madison, **VINTAGE BREWING COMPANY - MADISON WEST** 674 S Whitney Way Madison. 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 & CUPS

Don't forget your commemorative t-shirts, hats and steel cups. Stop by while supplies last. Sales will close at 5:00 this year. Located on the hilltop near the end of the pavilion driveway (see center map).

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. Recipients in 2020 included:

Breast Cancer Recovery Foundation | Wil-Mar Center | The River Food Pantry | Goodman Community Center | Tellurian | Porchlight, Inc. | Nehemiah Center for Urban Leadership Development | Boys & Girls Club of Dane County | NAMI Dane County | DAIS | RISE Wisconsin | St. Vincent de Paul Madison | West Madison Area Special Olympics | Mentoring Positives | Middleton Outreach Ministry | Neighbors Helping Neighbors Mt. Horeb food pantry | Grace Food Pantry | Freedom, Inc. | Foundation for Black Women's Wellness | Center for Community Stewardship | The Michael Jackson Foundation for Brewing & Distilling | WORT-FM | Scholarship | Center for Community Stewardship

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 by Carol Bracewell and Mike Tincher.
- 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 contact@greattaste.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 13, 2022**

THANK YOU SPONSORS

GOLD



SILVER



BRONZE



LALLEMAND BREWING

LALLEMAND

GLUTEN-FREE HERE

Gluten free and loving it!

ALT BREW | 416

BLACKWATER: Scotch Ale/Wee Heavy **GREENVIEW:** American Pale Ale. **HIKING BOOTS:** American Blonde Ale. **VELVET MIDNIGHT (2019 SPECIAL RELEASE):** American Double/Imperial Brown Ale. **YARD GAMES** American Amber/Red Ale.

B. NEKTAR MEADERY | 609

| **BLACKBERRY MINT:** Mead. **HONEY LEMON LAVENDER:** Mead. **MANGO SMOOTHIE:** Mead. **PASSION FRUIT** Mead. **PINEAPPLE TAMARIND** Mead. **SUNRISE BAY** Mead. **TROPICAL SMOOTHIE W/ DURIAN** Mead. **ZOMBIE KILLER** Cider.

BOULEVARD BREWING CO. | 414

QUIRK CHERRY BLOSSOM & LIME: Hard Seltzer

GRIFFIN CLAW BREWERY | 611

BLACKGRASS CIDERWORKS - BLAH BLAH BLURST: Cider. **BLACKGRASS CIDERWORKS - FINEAPPLE:** Cider.

KARBEN4 BREWING | 904

HUCKLEBERRY: Hard Seltzer with Huckleberry
MOSCOW MULE: Hard Seltzer with Ginger and Lime

LAKEFRONT BREWERY | 308

LA GOSA RITA: Margarita-Style Ale

LOGBOAT BREWING | 110

WAVES CIDER: Cider.

ODD SIDE ALES | 214

PINK LEMONADE HARD SELTZER: Hard Seltzer

SHORTS BREWING COMPANY | 802

| **ERRATICUS 26:** Cider. | **Mosa:** Cider. | **Pulsar:** Cider

THE CIDER FARM | 406

CYSER: Cider. | **EQUINOX:** Cider. | **OAK AGED:** Cider.

TWO BROTHERS BREWING CO. | 512

PRAIRIE PATH: American Blonde Ale

WHITE WINTER WINERY, INC. | 210

BLACK MEAD: | Blueberry Mead: Mead | **CRANBERRY KWENCH:** Mead. **HONEY KWENCH:** Mead. | **MEADJITO:** Mead. **NORTHERN HIGHLANDS HARD CIDER:** Cider | **OAK ISLAND OAKED HARD CIDER:** Cider

THE ROOKIES

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

Brightside Aleworks | 404

Altoona, IA

Drekker Brewing Company | 311

Fargo, ND

Evil Horse Brewing Co. | 604

Crete, IL

Falling Knife Brewing Company | 113

Minneapolis, MN

Fretboard Brewing Co. | 204

Cincinnati, OH

Harbor Brewing Co. | 304

Winthrop Harbor, IL

Lupulin Brewing Co. | 610

Big Lake, MN

Maplewood Brewery & Distillery | 510

Chicago, IL

Right Bauer Brewing | 207

Sun Prairie, WI

Rustic Road Brewing Co. | 213

Kenosha, WI

non alcoholic

OPTIONS HERE



TITLETOWN BREWING CO. | 208 | Sno-Cap Root Beer

WISCONSIN DELLS BREWING CO. | 410 | Cotton Candy Soda

THE BEER LIST STARTS HERE



2ND SHIFT BREWING | 202

www.2ndshiftbrewing.com

1601 Sublette Ave, Saint Louis, MO 63110

Family run brewery in Saint Louis, MO. Brewing eclectic brews since 2010.

BOURBON BARREL-AGED LIQUID SPIRITUAL DELIGHT: Russian Imperial Stout.

ABV: 11.5. Aged in Blanton barrels, LSD is a stout that is a chewy, chocolaty and a joy to behold. Just friggin drink it.

GRACE: American Wild Ale. Foeder fermented & aged Brett Beer refermented on local Missouri White Grapes

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

LITTLE BIG HOP SESSION BEER. IBU: 8. 0. ABV: 4. 9. Some people would call this a session IPA but they would be wrong because that makes no sense. It's a low alcohol double IPA or maybe an imperial table beer or an American lager that uses ale yeast and 10 times the hops as normal. This beer is as cloudy and hazy as the River Des Peres. Hops used: Magnum, Cascade, Zythos, Simcoe, Columbus.

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.

WHEN THE LEVEE BREAKS AMERICAN DOUBLE/IMPERIAL STOUT. ABV: 10. 7. Eagle Rare Barrel Aged Imperial Stout

3 FLOYDS BREWING CO. | 908

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46321

3 Floyds Brewing Co. is a Midwestern brewery dedicated to crafting a wide and "not normal" range of quality ales and lagers. Since our founding in 1996 by Nick Floyd, we have been brewing uncompromising and full-flavored beers for a range of tastes. With a constant eye toward sound technical brewing practices, we use ingredients from around the world to bring you the best artisanal, innovative, and fresh beers we can.

BARBARIAN HAZE: American IPA. IBU: 63.0. ABV: 6.5. Our take on a "not normal" Hazy IPA

BARNABY: ABV: 5.5. This international collaboration honors our fallen brother Barnaby Struve. This Golden lager is extra smooth and bitter, like Barnaby himself.

DARK LORD: Russian Imperial Stout. ABV: 15.0.

DAYTONA STINGER MIXED-FERMENTATION SOUR. ABV: 9. 5. Mojito-style sour ale

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.

MUNSTERFEST MÄRZEN/OKTOBERFEST. IBU: 30. 0. ABV: 6. 0. Bavarian style Oktoberfest Bier

SICARIO PIÑA SAISON/FARMHOUSE ALE. IBU: 21. 0. ABV: 8. 0. Muscat barrel aged Brettanomyces pineapple saison

ZOMBIE DUST AMERICAN PALE ALE. ABV: 6. 4. Dry hopped American.

3 SHEEPS BREWING CO. | 911

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

CHAOS PATTERN: New England IPA. ABV: 6. 5. Hazy IPA with Citra, Ekuanot, Cascade and Centennial Hops

CHAOS PATTERN WITH DDH WITH LOTUS HOPS: New England IPA. ABV: 6. 5. Our new year-round beer, Chaos Pattern Hazy IPA, plus a double dry hopping of Lotus hops.

DOUBLE BARREL WOLF: American Double/Imperial Stout. ABV: 14. 0. The Wolf with a secondary aging in another bourbon barrel

FRESH COAST: American Pale Ale. IBU: 22. 0. ABV: 4. 8. Juicy Pale Ale brewed with Citra, Mosaic, and Amarillo hops

MOON STRUCK: American Double/Imperial Stout. ABV: 12. 1. 9 Year Anniversary Beer - Bourbon Barrel Aged Imperial Stout with Maple Syrup and Coconut.

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

ROLL OUT THE BARREL: Belgian Strong Pale Ale. IBU: 13. 0. ABV: 10. 7. Belgian Golden Strong Ale aged in Chardonnay Barrels

SINISTER: Mixed-Fermentation Sour. ABV: 7. 8. Fruited Sour with Prickly Pear and Pink Guava

STAY GOLDEN: American Pale Lager. ABV: 4. 5. A craft Golden Lager that pays tribute to the beers that made Wisconsin what it today.

THE 43: American IPA. ABV: 7. 1. West Coast Style IPA with Simcoe, Centennial, Cashmere Hops

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.

TIKI TIME: Fruit/Vegetable Beer. ABV: 4. 5. Passionfruit Golden Ale.

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 pñan.

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

EL CHURRO: Mixed-Fermentation Sour. ABV: 9.0. Blended barrel aged sour ale infused with cinnamon and vanilla.

IRONICA IPA: American IPA. OG: 15.7. IBU: 65.0. ABV: 6.6. SRM: 3.0. Juicy and hazy with tropical flavor notes from Azacca and Citra hops.

XICAGO LIGHT LAGER. IBU: 18. 0. ABV: 4. 8. Like a Pacifico but more delicious.

515 BREWING | 211

www.515brewing.com

7700 University Ave, Clive, IA 50325

DSM PILS: German Pilsener. ABV: 5.4. Brewed with 100% Czech Pilsner Malt that lends a soft bready malt character. Hops are Grungeist, an experimental German variety that lends delicate aroma and flavors of tropical fruit, with a pleasant bitterness. Fermented with the clean fermenting Danish lager yeast strain. Crisp and refreshing.

MEXICAN SPRING: American Pale Wheat Ale. ABV: 5.2. Wheat beer brewed with agave and lime.

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

PEACH BRANDY BARREL AGED MEXICAN SPRING GRANDE FRUIT/VEGETABLE BEER. ABV: 10. 0. Imperial agave lime wheat aged in peach brandy barrels.

THREE RIVERS IPA AMERICAN IPA. OG: 17. 3. IBU: 12. 0. ABV: 7. 6. Brewed with generous additions of Azacca, Cashmere, and Simcoe hops.

AGAINST THE GRAIN BREWERY | 203

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!

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.

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!

JORGE CASTANA: American Double/Imperial Brown Ale. OG: 23.7. IBU: 61.0. ABV: 10.0. SRM: 17.8. Bourbon Barrel aged Imperial Brown Ale brewed with Chestnuts. A collaboration with Montseny Brewery in Spain.

LOO-A-VUHL PALE AMERICAN PALE ALE. OG: 12. 7. IBU: 28. 2. ABV: 5. 5. SRM: 3. 6. Louisville's premier pale ale. Hopped with Loral, Comet, Centennial and Grungiest

POOL BOI Fruit/Vegetable Beer. OG: 9. 0. IBU: 7. 0. ABV: 3. 2. SRM: 3. 9.

ALT BREW | 416

www.altbrew.com

1808 Wright St, Madison, WI 53704


Alt Brew is 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!

BLACKWATER: Scotch Ale/Wee Heavy. ABV: 8.0.  Rich and malt forward, our Blackwater Scotch Ale has strong notes of caramel and is a brilliant deep red color.

GREENVIEW: American Pale Ale. ABV: 5.5.  Our summer seasonal offering. Citra and Simcoe hops impart tropical fruit flavors and aromas which are balanced by a malty finish.

HIKING BOOTS: American Blonde Ale. ABV: 4.7.  This delightfully drinkable blonde ale was originally brewed as part of the annual Pink Boots Collaboration Brew Day. The custom hop blend consists of Cashmere, Ahtanum, Citra, Loral, and Sabro hops, lending subtle tropical, herbal, citrus, and woody aromatic qualities.

VELVET MIDNIGHT (2019 SPECIAL RELEASE): American Double/Imperial Brown Ale.  The luxurious and elusive Velvet Midnight is created by taking a higher-ABV version of our Ravenswood Imperial Brown Ale and aging it in a J. Henry & Sons Bourbon Barrel. This process develops an array of complex flavors including chocolate, vanilla, dried fruit, and of course, bourbon. This keg has been cellared since 2019 to allow for even more chocolate and port notes to come forward.

YARD GAMES AMERICAN AMBER/RED ALE. ABV: 5.3.  This delightful amber ale is perfect to drink while tossing or smacking various objects into corresponding receptacles. A prominent malty caramel sweetness is complimented by a citrusy whirlpool hop addition.

AUGUST SCHELL BREWING CO. | 409

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.

APPARENT HORIZON—NOBLE STAR SERIES: Berliner Weissbier. ABV: 5.1. This beer is a highly complex, spicy version of a Berliner Weiss, which includes 35% of rye malt. This beer features a moderate, but balanced acidity with notes of lemons and cider. The rye lends a spicy dryness to the beer and a spicy aroma of sourdough rye and pumpernickel.

BINARY STORM: Berliner Weissbier. IBU: 5.0. ABV: 5.7. The 2019 Minnesota Brewers Guild Gold medal winner for fruited sour. A mixed culture Berliner Weisse aged on over 5,000 pounds of boysenberries. Bright, sweet floral aromas radiate from the glass along with notes of fruit loops. The juicy, sweet tart character of the boysenberries are on full display with a crisp, tangy acidity, and glowingly rich, jammy fruitiness.

BLACK PRISM: Berliner Weissbier. IBU: 5.0. ABV: 6.5. A unique take on a Berliner Weisse, this extremely rich and dark sour beer was first aged for a year in one of our 80 year old cypress wood foudres, before getting transferred onto 2000 pounds of black currants for an additional 4 months. Rich, tart funky, and bursting with a complex dark jammy fruit character of black currants.

LOCAL TWIST CITRUS WHEAT WITBIER. IBU: 10.0. ABV: 3.9. Light Citrus Wheat w/grapefruit & orange flavors. 98 calories, 3.8 Carbs

OONDRIFT HAZY IPA SPECIALTY IPA. IBU: 35.0. ABV: 6.3. Moondrift is a gravity-bending and tide-shifting ale that tastes like an interstellar mix of tangerine, coconut, pineapple & stone fruit. Houston, it appears that we don’t have a problem.

OKTOBERFEST MÄRZEN/OKTOBERFEST. IBU: 20. 0. ABV: 5. 8. A Märzen that is true to German tradition, it is only brewed once a year to celebrate the fall harvest. The perfect balance of Pale, Munich, and Vienna malts create its toasty backbone. Prost!

PALE ALE AMERICAN PALE ALE. IBU: 50. 0. ABV: 5. 0. Dry Hopped Pale Ale that is one of our most dripiest and juiciest.

TIDAL DISRUPTION BERLINER WEISSBIER. IBU: 3. 0. ABV: 3. 9. Berliner Weiss aged in 1936 Cypress Tanks for almost two years on blackberries. Bright and highly carbonated, Tidal Disruption features the complex character of blackberries.

B. NEKTAR MEADERY | 609

www.bnektar.com

1511 Jarvis, Ferndale, MI 48220

Guided by geeky imagination, influenced by sub-pop culture and never satisfied with the status quo, B. Nektar aims to bring a modern twist on mead as well as diversify craft mead, cider, and beer.


B. Nektar Meadery was founded in 2006 by Brad and Kerri Dahlhofer, with the help of their good friend Paul Zimmerman. Brad has been an avid homebrewer since 1998, making beers, meads, ciders, and wine for his own enjoyment. When Brad and Kerri got married in 2005, he made a mead to toast with at their wedding and received great reviews from the guests. Jokingly, he said that he'd someday open a meadery. Paul, a long-time friend, and fellow homebrewer, soon began making meads along with Brad in the Dählhofers' basement. Their meads quickly began winning awards at homebrewing competitions.

In the summer of 2006, Kerri was laid-off from her job. While sipping a glass of vanilla cinnamon mead made by Brad, she thought, "Why not try to sell this?" It was then that the three decided to take their mead making to the next level. In the spring of 2008, Brad too fell victim to layoffs, and the three worked night and day to prepare for their opening. After nearly two years since its inception, B. Nektar finally opened its doors on August 2, 2008 (National Mead Day).

B. Nektar's session meads and hard ciders are now shaping the craft revolution. To say it's been a long road from the home-brewing days would be a tremendous understatement, but B. Nektar continues to increase their production capacity and is currently the largest meadery in the U.S.A.

B. Nektar was the first meadery to join the ranks on the top 100 best breweries in the world by Ratebeer.com.

Proud of this story as they may be, they put a lot of effort into not taking themselves too seriously.

BLACKBERRY MINT: Mead. ABV: 4.0.  Mead with Blackberry & Mint Gently sweet, and luscious blackberry balanced by a refreshingly lively mint character and understated note of honey. Medium/light body with an uplifting mouthfeel and semi-dry, mildly tannic finish.

HONEY LEMON LAVENDER: Mead. 


MANGO SMOOTHIE: Mead. 

PASSION FRUIT MEAD. 

PINEAPPLE TAMARIND MEAD. 

SUNRISE BAY MEAD. ABV: 4. 0.  Mead with Pineapple Light, easy, and refreshing. Delicate notes of fresh pineapple lend a subtle sweetness to the understated honey character. Mild citrus acidity compliments and balances the gentle sweetness. Light body and soft mouthfeel with a semi-dry finish.

TROPICAL SMOOTHIE W/ DURIAN MEAD. 

ZOMBIE KILLER CIDER. ABV: 5. 5.  Hard cider with honey and cherry added Gluten-free Essential elements- Apple, cherry Appearance - Deep pink and clear with a light, lacy head that quickly dissipates. Aroma - Crisp, clean apple cider, round, ripe tart cherry. Experience - Tart cherry sweetness upfront with full, yet crisp fermented cider. Heavy apple skin compliments the cherry. Sweet, creamy honey rounds the flavor and balances the tartness of the cherry. Light carbonation lifts the flavor while the honey smooths the overall mouthfeel. Finishes crisp and clean

BACKPOCKET BREWING | 511

www.backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

Backpocket Brewing, on the beautiful Iowa River Landing in Coralville, Iowa, has a state of the art Braukon German brewing facility and taproom. Specializing in a wide variety of styles including: German style lagers, hazy IPAs, sours, and barrel-aged beers. Unsurprisingly Backpocket's popularity has skyrocketed. We look forward to showing you the results of our passion and quality; and have brought a few of these creations along for you to enjoy at the Great Taste.

9TH ANNIVERSARY STOUT: Russian Imperial Stout. IBU: 30.0. ABV: 10.2. Aged 9months in Mississippi River Distilling Cody Road Bourbon barrels. Condition on raw vanilla beans, and in house toasted coconut

BUBBA: New England IPA. IBU: 40.0. ABV: 6.2. Core hazy NEIPA. DDH w/ Michigan Copper, Citra, and Mosaic

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

BADGER STATE BREWING COMPANY | 114

www.badgerstatebrewing.com

990 Tony Canadeo Run, Green Bay, WI 54304

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

GRASSY PLACE HAZY IPA: New England IPA. ABV: 6.7. Juicy-Tropical-Fruity-Smooth. Left intentionally hazy as a result of the massive hop additions in the fermenter, this beer has a smooth hop flavor and big aroma from double dry hopping. Our Hazy IPA is named after the meaning of the Badger State: The word Wisconsin translates to "Grassy Place" hence our tribute to the place we call home.

ON WISCONSIN! RED ALE: American Amber/Red Ale. ABV: 6.5. Sweet - Fresh - Rustic - Hoppy Here's to you, Wisconsin! Our take on the classic American Amber style. This red ale has a beautiful color given by the various caramel malts which also contribute a nice sweetness. All-American hops add light flavors of orange zest to the beer.

TIKI TOM: BEERMOSA SLUSHIE SOUR: Berliner Weissbier. ABV: 5.0. Orange-Tart-Pulpy-Vibrant. Inspired by the infamous Screwdriver cocktail, we smushed and slushed FOUR types of oranges over our sour base resulting in this tart and pulpy orange beauty! Made with Blood Orange, Cara Cara, Navel and Tangerines.

TIKI TOM: SINGAPORE SLING SLUSHIE SOUR Berliner Weissbier. ABV: 5. 5. An extension of our Tiki Tom Slushie Sour line, Singapore Sling evokes the flavors of the classic cocktail of the same name, packed with pineapple, orange, cherry and lime, pouring a beautiful blush color

UDDER CHAOS: CITRUS SHERBERT DREAMSICLE- MILKSHAKE IPA Specialty IPA. ABV: 6. 5. From Badger State's Milkshake IPA series, Udder Chaos, the Citrus Sherbert Dreamsicle has sweet, creamy, and bright citrus notes reminiscent of the favorite popsicle perfect for sweltering hot August days.

WHISKEY BUSINESS BARREL AGED IMPERIAL STOUT: American Double/Imperial Stout. ABV: 12. 2. Rich - Caramel - Chocolate - Oak Aging beer in wood barrels is risky business. After a year in hiatus, we've carefully selected the finest remaining barrels from our original Imperial Stout and finessed them over light carbonation to complement the unique wood flavors acquired from aging months, sometimes years. Sip and enjoy them as they're worth the wait

BELL'S BREWERY | 506

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 and our beer is available in 43 states, 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 more than 30 beers for distribution as well as many other small-batch beers that are served at our pub in Kalamazoo, the Eccentric Cafe, or released exclusively at our General Store right around the corner.

Our ongoing goal is to brew thoughtfully, creatively, and artistically. 100% family-owned and independent, we strive to bring an authentic and pleasant experience to all of our customers through our unique ales and lagers.

2015 THIRD COAST OLD ALE: American Barleywine. ABV: 10. 2. Barleywine

2016 BLACK NOTE STOUT: American Stout.

35TH EXPEDITION STOUT RESERVE: American Double/Imperial Stout.

BBA BLACK IS BEAUTIFUL: American Double/Imperial Stout.

BBA PEACH SOUR: Mixed-Fermentation Sour.

BELL'S LAGER OF THE LAKES: American Pale Lager. ABV: 5. 0.

BELL'S OCTOBERFEST BEER: Märzen/Okttoberfest. OG: 1. 06. ABV: 5. 5.

COLD HEARTED: American Pale Lager. Dry Hopped Lager

DOUBLE TWO HEARTED: American Double/Imperial IPA. IBU: 91. 0. ABV: 11. 5.

LIGHT HEARTED ALE: Low Alcohol Beer. ABV: 3. 7. Enjoy all the benefits of a light beer, with the flavor and quality you would expect from Bell's. Light Hearted™ is aromatic, balanced, and incredibly easy-drinking. Only 110 calories, yet all the Heart.

NO, YEAHOBERON 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.

OFFICIAL HAZY IPA: Specialty IPA. OG: 1. 057. ABV: 6. 4. Hazy IPA

RASPBERRY WILD ONE: American Wild Ale. ABV: 6. 5.

TEQUILA BARREL FLAMINGO FRUIT FIGHT ALE THE WILD ONE: American Wild Ale. OG: 13. 6. IBU: 20. 0. ABV: 6. 1. House of Funk 5:00 PM Every batch of Wild One begins not as a single beer, but as dozens of distinct batches fermented in wooden barrels, each with its own unique combination of wild yeasts & other microorganisms. After several months, the brewers then sample each of the barrels and blend to taste, selecting the desired flavor attributes from this array. The result is a refreshing tartness, supporting a heady fragrance of fruit, toasted oak, & vanilla.

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.

WISC-Y OLD FASHIONED

BENT PADDLE BREWING CO. | 115

www.bentpaddlebrewing.com

1832 West 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

TRAMPLED: American Pale Ale. 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.

VENTURE PILS CZECH PILSENER: IBU: 38. 0. ABV: 5. 0. This craft lager harmonizes noble hops and premium malts found in North America and Europe. We did the traveling to save you the paddling. Brewed with pristine Lake Superior water, this straw-colored Pilsener takes on characteristics of Bohemia, Northern Germany with a touch of American inventiveness. Refreshingly crisp with a gentle floral hop aroma.

WILDERNESS TUXEDO RASPBERRY LEMONADE SOUR MIXED-FERMENTATION

SOUR: IBU: 10. 0. ABV: 4. 4. Expect big notes of raspberry and lemon, with the lemon really accentuating the raspberry and making it pop. The tartness of this kettle sour plays nicely with the raspberry and lemon flavors and gives the drinker a surprisingly pleasant, lemonade-esque experience. Enjoy!

BENT RIVER BREWING CO. | 402

www.bentriverbrewing.com

1413 5th Ave, Moline, IL 61265

Back in the mid-nineties, Tim Koster owned a little homebrew supply shop, Koski's Home Brew Fixens, located in downtown Moline, Illinois. As people would visit, they'd sample some of Tim's brews and, over time, people started stopping by for the beer more than anything else! And after much demand... Tim decided to open a brewery.

The Moline location opened its doors in 1997. Over the years, as the Bent River's beers became more and more popular, the building grew to house five 30 barrel fermenters along with a fully functioning, recently renovated kitchen. The brewpub has been a big success and the beers continued to be so popular locally, that the call to distribute beer outside of the Quad Cities Area couldn't be denied. Back in 2010, current owners and brewers realized that though the demand continued to grow, their historic, downtown building would not.

Bent River opened its second location just 5 miles down the road from the brewpub, in Rock Island. Housed in an old car wash, this is their main distribution center, where all of the beer is bottled, packaged, and sent out into the region. Bent is now distributed throughout all of Iowa and Illinois .

JALAPEÑO ALE: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 4.8. A medium-bodied wheat ale brewed with fire-roasted jalapeños.

JOE'S FRUIT SALAD: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.5. Pastry sour brewed with blueberry, blackberry, cherry, cara cara orange, coconut and marshmallow.

PEACH WHEAT: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.0. Wheat ale brewed with generous amounts of peach.

SPECIAL BA RELEASE ???

BIG GROVE BREWERY | 413

www.biggrovebrewery.com

1225 S Gilbert Street, Iowa city, IA 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.

BATCH 1000 BARLEYWINE BARREL AGED IN WHISKEY BARRELS: English Barleywine. ABV: 12.5. One of the oldest beer styles known to man, the is a distinct English-style barley wine. This sweet and malty barley wine tastes old-timey. Our team wanted to do something special for our 1,000th batch coming out of the Iowa City brewery. The liquid rested for two months, then slept in various whiskey barrels for a barrel-aged finish.

COLOR TV: New England IPA. ABV: 8.5. This double dry-hopped double IPA features an irresponsible amount of Galaxy hops. It's juicy, high in citrus, and one of Big Grove's greatest hazies. Bigger, better, brighter... nothing beats Color TV!

EASY EDDY: New England IPA. ABV: 6.0. Hazy IPA

FESTBIER: Märzen/Okttoberfest. ABV: 5. 9. Nothing says "fall" quite like our Bavarian-style Märzen. Celebrate Oktoberfest and the return of more pleasant Midwest weather with this crisp, amber-hued lager that features notes of malty caramel and a smooth, clean finish. With Big Grove's Festbier, your Biergarten is anywhere. PROST

MOON RABBIT: Japanese Rice Lager. ABV: 4. 8. Named for the moon rabbit, whose legend is celebrated during the Tsukimi harvest festival, our Japanese-style rice lager is light, clean, and incredibly easy to drink. Magnum and Perle hops offer a delicate, floral bitterness to the beer that pairs well with its pilsner malt base.

RICHARD THE WHALE: American Double/Imperial Stout. ABV: 12. 5. Our barrel-aged imperial stout Richard the Whale rested on Madagascar vanilla, dried currants, and boysenberry puree inspired by the traditional British pudding, Spotted Dick.

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

BLACK HUSKY BREWING | 307

www.blackhuskybrewing.com

909 E. Locust St., Milwaukee, WI 53212

Black Husky Brewing was started in 2010 in a small log cabin in the northwoods of Pembine, WI. Inspired by the dogs in our sled dog kennel, we named the brewery after our beloved husky Howler. Each of our beers are associated with the dogs in our family as a tribute to the loyalty and companionship that defined each of them.

In 2016 we relocated the brewery to the Riverwest neighborhood of Milwaukee where we now have a taproom. Not much has changed from our days in Pembine. Sure, there is a bigger building, a small canning line has been added, and a few more people are in the pack but we still self-distribute our beer and the same care and dedication to produce the best beer is still practiced to honor the 23 dogs that spent their lives with us.

ELDERBERRY GOSE: Gose. IBU: 9.0. ABV: 4.2. Gose with Elderberry

LAVENDER GOSE: Gose. IBU: 9.0. ABV: 4.2. Gose with Lavender

LEMON GINGER GOSE: Gose. IBU: 9.0. ABV: 4.2. Gose with Lemon & Ginger

SPRUCE GOSE GOSE. IBU: 9. 0. ABV: 4. 2. Gose with Spruce

BLIND TIGER BREWERY | 209

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

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

We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as “Blind Tigers.” We keep at least 6 flagships and 18 rotating seasonals on tap, to the tune of about 1400 barrels a year. Our brews have gathered 22 national and international awards over the past 20 years. Our Brewpub is located at 417 SW 37th Street, Topeka, Kansas 66611. 785-267-2739

BLIND TIGER JUICY IPA: OG: 1.068. IBU: 35.0. ABV: 7.0. SRM: 3.5. Our Juicy IPA brewed with Mosaic and Citra hops.

BLUEBERRY SOUR: Mixed-Fermentation Sour. OG: 1.068. IBU: 4.0. ABV: 6.5. SRM: 15.0. We add blueberry puree to our kettle soured brew for this summer refresher!

KANSAS GROWN HELLES: Munich Helles Lager. OG: 1.048. IBU: 9.0. ABV: 4.5. SRM: 4.0. Our German style Helles brewed with Kansas grown barley.

MAIBOCK MAIBOCK/HELLES BOCK. OG: 1.068. IBU: 16.0. ABV: 7.0. SRM: 5.0. Our most awarded beer! Big, Blonde, and Sneaky Strong!

SUNFLOWER SEED LAGER EURO PALE LAGER. OG: 1.048. IBU: 14.0. ABV: 5.0. SRM: 4.0. We brewed this fine drinking lager with malted sunflower seeds from the Kansas State Flower!

TMAVE' PIVO (CZECH DARK LAGER BEER) EURO DARK LAGER. OG: 1.052. IBU: 24.0. ABV: 5.2. SRM: 40.0. Tmave' Pivo means dark beer in Czech. This brew is one easy drinking dark beer.

BLUE HERON BREWPUB | 215

www.blueheronbrewpub.com

108 W. 9th St., Marshfield, WI 54449

Blue Heron BrewPub, located in the historic Parkin Place (a former creamery), offers the best in pub dining and finely hand crafted, locally brewed beers. Open for lunch and dinner daily (closed Sundays), the BrewPub offers a delightful selection of appetizers, sandwiches, salads, and hearty entrees. Our 7 barrel system produces 4 year round beers (Honey Blonde, Loch Ness, Hub City Lager, Sour Sipper) complimented by six varying seasonals and specialties.

FRIAR FRISCH: Belgian Dark Ale. IBU: 15.0. ABV: 7.6. Classic, clear, dark brown Belgian Dubbel with flavors of dark fruit including raisins, prunes, and dates. Dark candy sugar lightens the body and contributes to the dry finish. The star of this beer is the Belgian monastery yeast which creates unique spicy phenols and fruity esters, especially banana and clove.

SOUR SIPPER: Berliner Weissbier. IBU: 8.0. ABV: 4.0. Sour Sipper explores a variety of flavors in combination with a tart sour base of Berliner Weisse. This style is brought to life with a combination of lactobacillus and saccharomyces (bacteria and yeast) which results in a crisp and refreshing low alcohol beer. Visit often to sample the different flavors unveiled.

TAPPER'S TRIPEL: Belgian Golden Strong Ale. IBU: 27.0. ABV: 9.8. Tapper's Tripel is notoriously alcoholic yet hides this quality quite deceivingly. Expect complex aroma and flavors of spicy phenols and fruity esters. Finish harbors notes of orange and banana which are reminiscent of “Candy Circus Peanuts”. Belgian sourced gains and yeast along with Orange Blossom Honey and light Candy Sugar.

WILEY BADGER: Extra Special/Strong Bitter. IBU: 38.0. ABV: 5.6. Wiley Badger is our own E. S. B which stands for “extra special bitter”. This is an English style is known for a malt forward start followed by a hop bite bitterness on the back end. It is a balancing game between malt and hops. The goal is to not let one overpower the other. Medium to high hop bitterness, flavor and aroma should be evident along with the defining malt and sweetness of its richly flavored body.

BOULEVARD BREWING CO. | 414

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 40 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.

BRANDY LAND: American Double/Imperial Stout. IBU: 50.0. ABV: 12.5. SRM: 120.0.

This cinnamon infused, double mashed imperial stout slumbered 12 to 24 months in apple brandy casks and bourbon barrels. Boasting notes of chocolate, espresso, baked apple and spiced wood, this delectable blend ends with a warm, lingering finish.

QUIRK CHERRY BLOSSOM & LIME: ABV: 4.2. 🍷 Cherry Blossom & Lime offers enchanting aromas of soothing sakura, subtle sweetness from real cherry juice, and a lively finish from luscious limes.

SPACE CAMPER: Specialty IPA. IBU: 50.0. ABV: 5.9. SRM: 12.0. Space Camper Cosmic IPA is an exhilarating initiation into a mind-bending alternate universe of India Pale Ales. Our brewers employ massive hop additions at the end of the boil, and during fermentation, to minimize upfront bitterness and create a juicy IPA bursting with tropical fruit flavors and aromas of nectar and citrus.

TANK 7 FARMHOUSE ALE: Saison/Farmhouse Ale. IBU: 44. O. ABV: 8. 5. SRM: 6. 0. Our distinctly American twist on a classic Belgian-Style farmhouse ale. This beautiful complex, straw-colored ale starts with a surge of fruity aromatics and big grapefruit hoppy notes, before tapering to a dry peppery, lingering finish.

ROOKIE

BRIGHTSIDE ALEWORKS | 404

www.brightsidealeworks.co

480 Center Pl, Altoona, IA 50009

Located just outside of Des Moines, Iowa. We are proud to bring our best to the fest!

REDSIDE IRISH RED: OG: 1.072. IBU: 20.0. ABV: 6.5. This Irish Red features contemporary hops, English yeast, and just enough of the right malts to balance sweet with Biscuit and cracker flavors

SUNBEAM NEIPA: New England IPA. OG: 1.076. IBU: 25.0. ABV: 7.2. NEIPA with Moutere, Julius, and Citra. Do not miss this one!

SWIPE RIGHT PASTRY SOUR: Fruit/Vegetable Beer. OG: 1.075. IBU: 10.0. ABV: 5.0.

We think you will super like this raspberry and strawberry sour with marshmallow, chocolate, and graham cracker

CAPITAL BREWERY | 804

www.capitalbrewery.com

7734 Terrace Ave, Middleton, WI 53562

Capital Brewery has brewed a wide variety of award-winning, hand-crafted German style beer in the heart of Middleton, Wisconsin for over 35 years.

BERLINER WEISSE: Berliner Weissbier. IBU: 5.0. ABV: 4.0. The Berliner Weisse is crisp, slightly tart traditional German-style ale that goes all the way back to the 16th century. This lower-alcohol wheat beer is often served with flavored syrups for a sweeter twist on this bright and bubbly style.

FISHIN' IN THE DARK: Schwarzbier. OG: 18.0. IBU: 28.0. ABV: 7.5. SRM: 35.0.

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

CENTRAL WATERS BREWING CO. | 301

www.centralwaters.com

351 Allen St, Amherst, WI 54406

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

23: American Double/Imperial Stout. ABV: 14.0. Our 23rd Anniversary Stout aged 2 years in bourbon barrels

BLACK GOLD 2020: American Double/Imperial Stout. ABV: 13.0. you know what this is...

BUTTER PECAN MAPLE BARREL STOUT: American Double/Imperial Stout. ABV: 14.0. Candy Bar rich.

DDH NEIPA: New England IPA. ABV: 7.0. Double Dry Hopped NE IPA

DOUBLE BARREL STOUT: American Double/Imperial Stout. ABV: 14.0. Special release this month, Double Barrel Stout is aged in 2 bourbon barrels to amplify the rich barrel character

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.

MANGO MILKSHAKE IPA: New England IPA. IBU: 50.0. ABV: 7.0. Tropical mangoes, tropical hops, and lactose come together in this limited edition beer to create a true milkshake experience!

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/Oktobert. ABV: 4.8. With an enticing bread maltiness and crisp clean finish characteristic of traditional Märzen-style lagers.

RYE BLACK GOLD: American Double/Imperial Stout. ABV: 13.0. Just like the regular—just new and improved in a rye whiskey barrel.

TEQUILA BARREL AGED KEY LIME ALE: Fruit/Vegetable Beer. ABV: 10.0. It's totally a margarita

CHURCH STREET BREWING CO. | 314

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

ITASCAFEST MARZEN: Märzen/Oktobert. IBU: 24.0. ABV: 5.1. SRM: 17.0.

DANGEROUS MAN BREWING CO. | 302

www.dangerousmanbrewing.com

1300 2nd St NE, Minneapolis, MN 55413

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

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

DANGER LIME LIGHT: American Adjunct Lager. IBU: 11.0. ABV: 3.9. Our version of an American Light Lager with lime. Crisp and refreshing with a nice dose of citrus.

NORDIC LEMON SQUEEZE ALE: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.0. Nordic farmhouse ale with loads of refreshing Lemon. Slight smokey finish on the back end.

PEANUT BUTTER PORTER: American Porter. IBU: 28. 0. ABV: 5. 8. Peanut butter, chocolate, hints of coffee and toast.

STRAWBERRY BANANA MILKSHAKE IPA: Specialty IPA. IBU: 60. 0. ABV: 6. 8. Creamy Milkshake IPA with strawberry and banana.

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!

DARK HORSE BREWING CO. | 915

www.darkhorsebrewery.com

511 South Kalamazoo Ave, Marshall, MI 49068

It all started back in a dorm room in Michigan's Upper Peninsula, where Aaron Morse discovered his ability to make the kind of beer that people remembered long after that first swig. Instead of departing college for a cubicle, he surrounded himself with like-minded souls and launched Dark Horse Brewery in Marshall, Michigan.

It was launched with a commitment to great beer and an aversion to just about everything else. Truth is, anything unrelated to crafting beer that knocked taste buds awake got little attention.

Turns out, that's not the easiest path. Heck, you could even call it an ill-advised one. But the results—the remarkable IPAs, the much-loved ales, the popular session beers—may not have happened without the bumpy journey.

Roak Brewing Co.

When the Dark Horse crew ran into business challenges even another blow-your-mind IPA couldn't solve, John Leone of Roak Brewing saw an opportunity to join forces and create something extraordinary. Ideas were hashed out. Debates ensued. Plans were hatched. The result? The Dark Horse brand would carry on, stronger than ever, with its middle finger and aversion to the status quo intact.

A whole lot of rebel, a little bit of responsibility, a bunch of curiosity. It's a lot to put into any beer. But once you taste ours, we're pretty sure you'll understand. k 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.

PINEAPPLE TREE: American IPA. IBU: 35.0. ABV: 5.0. Pitted fresh tropical sweetness against Crooked Tree's hoppiness and let them duke it out. A pleasant bitter sweet bout. Think "Great Lakes Juice" with a bitter bite. A refreshing change for the warmer months that can transport you to the tropics. Pairs well with spicy foods, beef, sun, or sitting on a porch watching a storm roll through.

PLEAD THE 5TH: Russian Imperial Stout. IBU: 41.0. ABV: 11.0. 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 aroma and fruity chocolate notes are just the beginning of this fruity stout's complex flavor. If this is wrong we don't want to be right. Pairs well with spicy food, pungent cheese, and justice for all.

SAPIENT TRIP ALE: Tripel. IBU: 32.0. ABV: 9.5. We brewed this trippel with the Trappist yeast strain to hold the traditional style. The flavors are incredibly complex with notes of mild fruit that finish with just a slight note of clove. Although this beer has a slightly higher ABV, you will find it finishes very smooth and dry on the palette. This makes for a perfect summer sipper. Pairs well with a back yard BBQ, smoked sausage, peach cobbler, and brie.

DELAFIELD BREWHAUS | 602

www.delafeld-brewhaus.com

3832 Hillside Dr, Delafield, WI 53018

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

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

HOPPED UP 'N HAZY: New England IPA. IBU: 55.0. ABV: 6.5. Bright grapefruit and citrus aromas accentuate the smooth flavor of Hopped Up N' Hazy. This Hazy New England IPA is made with tons of oats and wheat, then double dry hopped using Azacca, Mosaic, Simcoe and Ekuanot 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.

VANILLA COCONUT PORTER: American Porter. IBU: 28. 0. ABV: 5. 0. A medium bodied dark ale with some roasted dark malt flavors, notes of vanilla in the nose and front end and a coconut finish.

ROOKIE

DREKKER BREWING COMPANY | 311

www.drekkerbrewing.com

1666 1st Ave N, Fargo, ND 58102

Drekker Brewing Company is a brewery and taproom that started in the heart of Downtown Fargo, ND that opened in 2014 and brews a wide variety of beer styles. Drekker Brewing beers can be found in liquor stores across the country in 14 states.

EVERYBODY LOVE EVERYBODY: ABV: 7.0. Everybody Love Everybody is a Rainbow Sherbet Sour we brewed with some of our bestest friends from The Brewing Projekt! It's got a ton of lemon, lime, cherry, orange, vanilla, lactose, marshmallows, and of course, rainbow sherbet!

GARBAGE PEOPLE: American Double/Imperial IPA. ABV: 8.5. This Double IPA is hopped with Mosaic, Galaxy, Citra, and Vic Secret with some serious dank, orange zest, bubble gum, & apricot flavor and aroma.

MANGO HURRICANE FLUFF PLOP HEFTY SELTZER: Hard Seltzer. ABV: 7.5. Mango Hurricane Fluff PLOP: Hefty Fruited Seltzer with Mango, Passionfruit, Lime, and Marshmallows. In this edition of PLOP our mad scientist brewers set their

adjunct-o-matic juice beams to TROPICAL and blasted out the vibes. This technique is very scientific, and we don't have even close to enough characters to get into it here, but it's a process totally devoid of added lactose sugar or gluten. ð

RASPBERRY RASPBERRY RASPBERRY BRAAAAAAAAINS DOUBLE FRUITED SMOOTHIE SOUR: Mixed-Fermentation Sour. ABV: 7. 6. This is a brand new Braaaaaaaains that we loaded up with raspberry, more raspberry, and then if you can believe it, EVEN MORE RASPBERRY!!! Then we hit it with our double secret smoothie treatment of sea salt, lactose, and vanilla beans.

ROOKIE

EVIL HORSE BREWING CO. | 604

www.evilhorsebrewing.com

1338 Main St, Crete, IL 60417

Brewer

EYJAFJALLAJOKULL: Russian Imperial Stout. OG: 1.117. IBU: 97.8. ABV: 12.0. SRM: 59.6. This is a rich black beer with pronounced licorice and coffee flavors with noticeable alcohol. The beer contains molasses and honey. The beer finishes with notes of vanilla and oak, huge coffee, dark chocolate and dark dried fruit flavors as well as warmth from the alcohol.

EYJAFJALLAJOKULL BRANDY BARREL AGED: Russian Imperial Stout. OG: 1.117. IBU: 97.8. ABV: 12.0. SRM: 59.6. : This is a rich black beer with pronounced licorice and coffee flavors with noticeable alcohol with distinct brandy flavor and aroma. The beer contains molasses and honey. The beer finishes with notes of vanilla, oak, huge coffee, dark chocolate and dark dried fruit flavors as well as warmth from the alcohol.

LUG WRENCH LAGER: American Adjunct Lager. OG: 1.037. IBU: 9.0. ABV: 4.2. SRM: 1.9. Crisp, smooth and refreshing

MIJLPAAL: American Amber/Red Ale. OG: 1.112. IBU: 94. 3. ABV: 11. 8. SRM: 22. 1. We use 5 different malts and 11 different hops in this big red ale. There are distinct toasted caramel notes which balance out the massive hop additions. In total there are eight different kettle hop additions and 5 different hops added when we dry hop the beer. It's quite smooth so be careful!

SERGEANT RECKLESS: American Pale Ale. OG: 1.051. IBU: 47. 7. ABV: 5. 6. SRM: 4. 9. Deep golden in color with an initial citrus/fruity hop aroma. Malt sweetness and caramel notes are well balanced with flavors of hops and malt bitterness. Citrusy/fruity hops flavors well balanced with notes of caramel.

ROOKIE

FALLING KNIFE BREWING COMPANY | 113

www.fallingknife.beer

783 Harding St NE, Minneapolis, MN 55413

Craft brewery out of NE Minneapolis.

ALL SUNSHINE: New England IPA. ABV: 8.1. Double Dry Hopped Hazy IPA

ANCIENT OLD PAINLESS: English Barleywine. ABV: 13.6.

REVERSE CENTAUR: Russian Imperial Stout. ABV: 11.0. Imperial Gelato-Style Stout with Pistachio, Coconut, and Madagascar Vanilla

TOMM'S: Light Lager. ABV: 4. 8. Our take on a classic American lager.

VERBAL TIP: New England IPA. ABV: 7. 3. Citra and Mosaic Hazy IPA

FAT HEAD'S BREWERY | 101

www.fatheads.com

17450 Engle Lake Drive, Middleburg Heights, OH 44130

Fat Head's Brewery is one of America's most award-winning breweries, with a combined 34 Great American Beer Festival and World Beer Cup medals since its founding in 2009. From its new production facility/Beer Hall in Middleburg Hts., Ohio, Fat Head's produces a wide-ranging portfolio, from

renowned IPAs to open-fermented Hefeweizens to a beloved fruit beer and a myriad of inspired seasonal brews and one-offs.

Evolving from a progressive craft beer bar to a neighborhood brewpub to a nationally recognized regional brewery, Fat Head's holds strong to its commitment to make beers that people love to drink. It does so, all the while not taking itself too seriously, as evidenced by its mantra: Chill Out Man, Have A Beer™.

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

ABV: 5.3. 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

GOGGLE FOGGER: Hefeweizen. IBU: 12.0. ABV: 5.4. When this brew first came out of the tanks our brewer took a sip. Then downed some more. He put on his glasses, tilted his head and said "Damn, that's a Goggle Fogger!" The "Hefe" prefix means "with yeast" which gives this unfiltered wheat beer a somewhat cloudy or "foggy" appearance. Light aromas of wheat, bubblegum, clove and spice.

GRAPEFRUIT GOGGLE FOGGER: Hefeweizen. IBU: 12.0. ABV: 5.4. A twist on the Goggle Fogger you know and love. Bursting with refreshing grapefruit flavors and aromas that lend a light, effervescent and slightly tart finish. Proudly sharing proceeds with the Pink Boots Society. The Pink Boots Society was created to assist, inspire and encourage female beer industry professionals to advance their careers through education.

GROOVY JUICE: New England IPA. IBU: 65. 0. ABV: 7. 1. Juicy. Hoppy. Groovy. Our hazy IPA gets your groove on the move and satisfies your haze craze for dayz. Light in color, with a luscious, soft body. Enormous juicy and tropical notes of passion fruit, melon and mango from Mosaic, Citra and Azzacca hops excite the palette to make this a dangerously drinkable Hazy IPA. Turn on, tune out, and sip the sky.

HEAD HUNTER IPA: American IPA. IBU: 87. 0. ABV: 7. 5. Head Hunter is an aggressively dry-hopped, West Coast-Style IPA with a huge hop display of pine, grapefruit, citrus and pineapple. A punch-you-in-the-mouth brew for those who truly love their hops! Uncivilized. Aggressive. Award-Winning. Silver Award, American IPA, World Beer Cup, 2012. Silver Medal, American IPA, Great American Beer Fest, 2011. Bronze Medal, American IPA, Great American Beer Fest, 2010. Top 25 Beers in the World, 2009- Draft Magazine. Grand Champion- Brewing News National IPA Championship, 2010, 2012. Gold Medal- Denver International Beer Competition, 2011. Gold Medal- West Coast IPA Fest 2009.

IBUSIVE IPA: American IPA. IBU: 75. 0. ABV: 7. 5. As refreshing as wading in a cold stream in the morning sunshine or a walk among the tall trees, this beer has big hop aromas and flavors of citrus, tangerine and tropical fruit with a nice light malt backbone. Like a sweet coming, never fade away dream. . . because it's deliciously real. This is a very drinkable session IPA. (Our fans call it an obsession IPA.

FORAGER BREWERY | 201

www.foragerbrewery.com

1005 6th Street NW, Rochester, MN 55903

Rochester Minnesota's only brew pub focused on barrel aged stouts, porters and Barleywines. An emphasis on oak fermented wild ales, farmhouse saisons and spontaneous beers. Our scratch kitchen sources it's provisions from over 40 local farmers.

GATHERING IN THE WOODS: Lambic-Fruit. ABV: 6.0. A blend of Spontaneous wild ale fermented for between 18 and 24 months in neutral oak barrels. A month long maceration on Minnesota red raspberries and tart cherries. Bottle conditioned with MN wildflower honey for 12 months.

KITTEN TREATS BATCH 3: Wheatwine. ABV: 16.1. Wheat wine aged for 20 months in a 25 year old cognac puncheon.

METHODE SELTZER POP (MANGO PIÑA COLADA): Hard Seltzer. ABV: 5.0.

Buzzed Seltzer with sweetened w/ honey, blended with mango, pineapple, lime and coconut.

NILLERZZZZZ KILLERZZZZZ BLEND 2: American Double/Imperial Stout. ABV: 14. 1. Barrel Aged American double stout, blended from bourbon and rye whiskey barrels which aged for between 15 and 22 months. Conditioned on 5 growing regions of vanilla beans and Panamanian Bambito estate geisha coffee beans.

NILLERZZZZ VINTAGE 2021 BLEND 4: American Double/Imperial Stout. ABV: 14.

1. 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

PUEBLA ESPECIAL: Light Lager. Light Mexican style lager.

TIKI KILLERS: Mixed-Fermentation Sour. IBU: 4. O. ABV: 6. O. Sour ale with pink dragon fruit, passion fruit, mango and pink guava

FOUNDERS BREWING CO. | 905

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. 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. We at Founders Brewing Co. have been lucky to evolve into one of the highest recognized breweries in the United States. We've been ranked in the top breweries in the world by Ratebeer.com for the last five years, and we have several beers listed in the top 100 beers of the world on Beeradvocate.com. We're now among the top ten largest craft breweries in the country and one of the fastest-growing. Founders is known for having a deep lineup, with different year-round beers, Mothership Series releases, taproom one-offs and everything in between earning awards and accolades.

For more information, please visit www.foundersbrewing.com.

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

BLUSHING PADRE: IBU: 15.0. ABV: 10.8. We introduced our Belgian-style raspberry ale to a tequila barrel and wound up with what can only be described as an international love affair. Tart and luscious raspberry jam character is balanced beautifully thanks to time spent aging in tequila barrels. Now who's blushing?

CANADIAN BREAKFAST STOUT (CBS) '2019: 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.

HIGHBALL DRIFTER IBU: 25. O. ABV: 11. O. There's a new sheriff in town - meet Highball Drifter, a barrel-aged sipper inspired by our favorite bourbon-based cocktails. The second entry in our Bottle Shop Series, Highball Drifter presents aromatics of caramel and vanilla, dried fruit and spice while hints of cherry and bitter orange peel whisk you away like a tumbling tumbleweed. Call us old-fashioned, but we think you're going to love it.

IMPERIAL STOUT: American Double/Imperial Stout. OG: 24. O. IBU: 90. O. ABV: 10. 5. Brewed with ten varieties of malted barley, this stout is as smooth as silk, yet complex and rich in body. (Specialty)

KBS ESPRESSO: American Double/Imperial Stout. IBU: 70. O. ABV: 12. O. KBS gets its coffee fix in the very first variant to come from our beloved bourbon barrel-aged stout. Yes, KBS may already be brewed with coffee, but it gets some extra oomph when it's aged on espresso beans after being removed from barrels. The result is a fresh and snappy coffee twist on our classic barrel-aged beer. Who says you can't start your day with a barrel-aged stout

MAS AGAVE PREMIUM HARD SELTZER - STRAWBERRY: Hard Seltzer. ABV: 4. 5. Más Agave Premium Hard Seltzer Strawberry is a refreshing foray into the future made with blue agave nectar, natural cane sugar, real fruit juice and a dash of sea salt for good measure. Bright notes of strawberry add a pleasant sweetness.

NEMESIS: American Barleywine. IBU: 75. O. ABV: 11. 2. What's your Nemesis? Ours is a barleywine-style ale brewed with roasted malts and no shortage of hops for a pleasantly bitter, booming flavor. Pouring with a slight and subtle mahogany hue and a multitude of flavors that melt on your tongue - this is one Nemesis you'll feel good about keeping around.

RUBAEUS: Fruit/Vegetable Beer. IBU: 15. O. 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.

UNDERGROUND MOUNTAIN BROWN IBU: 30. O. ABV: 11. 9. Underground Mountain Brown is the harmonious drinking experience only achieved when our imperial brown ale, earthy Sumatra coffee and a year aging in caves below Grand Rapids come together. A team of malts complement the bold Sumatra coffee perfectly, while time spent immersed in oak creates layers of depth and complexity. A celebration of the barrel, the bean and everything in between.

UNRAVELED JUICY IPA: Specialty IPA. IBU: 50. O. ABV: 6. 6. We unraveled some of our favorite American hops to get to the juicy goodness inside. Dry-hopped with traditional hop pellets along with lupulin powder, an innovative hop product that separates lupulin from the hop flower, Unraveled IPA is incredibly flavorful and aromatic. Wheat and oats form a smooth backdrop to carry all those wonderful hop characteristics, while the pour is beautifully clear.

FOX RIVER BREWING CO. | 104

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

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

CART GOLFER: New England IPA. OG: 15.6. IBU: 52.9. ABV: 6.7. SRM: 5.3. This hazy Ipa is round, smooth, and fluffy, just like the guy on the course with a cart worth more than your car. Brewed with a blend of Mosaic and Eukanuat hops this beer leans heavy into the tropical realm with notes of Guava, lemon, and some resin. This is backed by fruity notes from a blend of yeast including Omegas Double Ipa and English strains

FOXXINE #4: Mixed-Fermentation Sour. OG: 13.2. IBU: 10.0. ABV: 5.5. SRM: 3.0. This is a barrel aged sour with black pepper and hibiscus added.

JILL'S PILS: German Pilsener. OG: 11. 6. IBU: 16. 9. ABV: 4. 5. SRM: 2. 7. This is a modern American style pilsner that was heavily hopped and dry hopped with Contessa hops. It drinks light and crisp, with a nice hint of grainy Pilsen malt character. The hop aroma is strong, with floral and noble notes.

RUM RUNNER WEE HEAVY: Scotch Ale/Wee Heavy. OG: 22. 5. IBU: 20. 8. ABV: 12. 0. SRM: 21. 8. This is a rum barrel aged version of our Double Caber tossing wee heavy. After it came out of the oak we added lime, cherry, and pineapple to mimic a rum runner cocktail

WHITE BOBBER: Fruit/Vegetable Beer. OG: 11. 0. IBU: 16. 4. ABV: 4. 5. SRM: 3. 1. This is a dry hopped session wheat ale. It is hopped with Sultana like a pale ale and then hit with a bit of pineapple juice and extract for a refreshing tropical finish.

ROOKIE

FRETBOARD BREWING CO. | 204

www.fretboardbrewing.com

5800 Creek Rd., Cincinnati, OH 45242

Award Winning Brewery (WBC / GABF / US0) & live music venue. Brews In Tune •I•I•. Catch our full schedule of music here: <http://Fretboardbrewing.com/on-stage>

BOOTSYS: American IPA. OG: 1.058. IBU: 21.0. ABV: 7.0. SRM: 3.5. Drier American IPA, colab with Bootsyt Collins

GRATEFUL SPINNER: American IPA. OG: 1.061. IBU: 70.0. ABV: 7.1. SRM: 6.0. Colab / Fat Heads & Yakima Chief Hops

KOOL ON: OG: 1.046. IBU: 10.0. ABV: 4.5. SRM: 3.0. Ocean Shandy brewed with Pink Guava and Lemonade

VLAD PILSNER: Czech Pilsener. OG: 1.049. IBU: 17.0. ABV: 5.3. SRM: 3.4. International style Pilsner

FULL MILE BEER COMPANY | 306

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Cozy, eclectic brewpub in downtown Sun Prairie, Wisconsin. We strive to brew beers that complement our wood-fired pizzas and creative menu from our from-scratch kitchen. Outdoor patio dining and bands on Thursdays and Saturdays. Brunch Saturdays and Sundays at 10AM.

COLLUSION V.3.0 (2020): Russian Imperial Stout. ABV: 12.2. Bourbon Barrel Aged Russian Imperial Stout // Aged 9-plus months in Elijah Craig bourbon barrels this huge stout is brewed to celebrate our second anniversary. Loads of sweet bourbon, vanilla, coconut and cocoa are evident in the aroma. Deep, roasted malt and caramel, coffee, dark fruit and tobacco notes mix with the remnants of the bourbon to warm as you sip. A thick, full-bodied beer with medium carbonation and layers of complexity.

CUVÉE DE 608: Belgian Strong Dark Ale. ABV: 10.3. Bourbon Barrel Aged Belgian Dark Strong Ale w/ Cherries // This beer is our special blend of 608 Heavyweight (a Belgian Dark Strong Ale) and Door County Montmorency cherries aged over a year in second-use Four Roses Bourbon barrels. Sweet dark fruit and chocolate mixes with a touch of tartness; cinnamon and bourbon with soft oak and vanilla notes all combine in a smooth and incredibly complex beer with a warming finish.

GAMMA SQUEEZE: Fruit/Vegetable Beer. ABV: 5.0. Tropical Fruit Kettle Sour // This tart wheat ale blends a mix of passionfruit, mango and guava puree with a traditional wheat base beer that is sure to send you to the moon! Tart, but balanced by the sweetness of the fruit this complex beer won't short you on intense flavors. A great summer drinker that should interest wine drinkers as well.

GHOST TEETH: American IPA. ABV: 7.7. Hazy IPA // Light-colored pale ale malt creates the backbone of this beer, with enough malt to keep the boatload of hops in check. Late hopping with Citra, Mosaic and Talus produce notes of guava, tropical fruits, citrus and pine.

LA STRADA: German Pilsener. ABV: 5.8. Italian Style Pilsner // Crisp, dry and balanced with a light bitterness. Brewed with select German pilsner malt and traditional German lager yeast the beer is lightly dryhopped with Saphir hops to lend an additional layer of complexity with light citrus and herbal notes.

SUNCRUSHED: Hefeweizen. ABV: 5.3. Brewed with 50% malted wheat and a rare but 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.

GOOSE ISLAND BEER CO. | 907

www.gooseisland.com

1800 West Fulton St, Chicago, IL 60612

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

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

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 & blackberries.

2018 RESERVE BOURBON COUNTY STOUT: American Double/Imperial Stout. ABV: 15.2. The same recipe as BCS, but aged in 12-year old "Elijah Craig Barrel Proof"

bourbon barrels. This bourbon was awarded 2017 “Whisky of the Year” by Whisky Advocate, the top honor in the world of international whiskey. Reserve is intended to showcase the nuances of a premium single source, and highly sought after bourbon.

2019 BOURBON COUNTY CAFÉ DE OLLA STOUT: American Double/Imperial Stout. ABV: 13. 5. Created in partnership with our next door neighbors, Intelligentsia Coffee, Café de Olla is inspired by the traditional Mexican beverage of the same name. We added coffee beans and cold brew coffee to Original Bourbon County Stout and then enhanced this beer further through additions of cassia bark, orange peel, and panela sugar. The resulting beer is layered in complexity. Coffee and orange permeate the nose and are followed by notes of cinnamon, chocolate, and a pleasant sweetness.

2019 BOURBON COUNTY MON CHÉRI STOUT: American Double/Imperial Stout. ABV: 14. 1. “Mon Chéri,” or “my darling” in French, is a love letter from our brewer Quinn to his wife, an avid lover of all things cherry. Mon Chéri is made with Balaton and Montmorency cherries, oats, and a dash of brown sugar. The interplay of these ingredients creates aromas of amaretto and almond. With each sip you’ll instantly be reminded of cherry cobbler. Mon Chéri has a silky, velvety finish thanks to the addition of oats to the beer.

2019 RESERVE RYE BOURBON COUNTY STOUT: American Double/Imperial Stout. ABV: 14. 5. The 2019 Reserve Rye is aged in 100% Rittenhouse Rye barrels - lovingly referred to as “the bartender’s favorite” rye. Rittenhouse’s Barrels had a unique effect on the original imperial stout, imparting flavors of fruit and spice. Reserve Rye accentuates all that makes Rittenhouse and Bourbon County unique.

2020 BOURBON COUNTY KENTUCKY FOG STOUT: American Double/Imperial Stout. IBU: 60. 0. ABV: 14. 1. Bourbon County Kentucky Fog Stout is a take on the London Fog tea drink. With that flavor profile in mind, we added Earl Grey Tea and Black Tea from Kilogram Tea, as well as clover honey from The Honey House, to make a Bourbon County Stout variant with a complexity like none before.

2020 BOURBON COUNTY SPECIAL #4 STOUT: Oatmeal Stout. IBU: 60. 0. ABV: 13. 3. Bourbon County Special #4 Stout is an oatmeal stout variant of our original Bourbon County Stout recipe, also aged in bourbon barrels, that uses crystal oats to add a nutty character and a smooth mouthfeel. After barrel aging, we added Intelligentsia Coffee, both their cold coffee and single origin coffee beans from Ethiopia, called “Metad Buku,” to bring out a pleasant fruity coffee character. Lastly bourbon barrel-aged maple syrup from Bissell Maple Farm in Ohio is added which provides complexity to the nutty oats and coffee to round out the flavors, ultimately reminiscent of your breakfast ‘special’ at the local diner.

312 LEMONADE SHANDY ABV: 4. 2. We were just as tired of that same old shandy as everyone else—so we made our own, combining two of our favorite things; 312 and Italian lemon ice. Expect a lemony, crisp and refreshing sip that’s sure to hit the spot, no matter if the stand is open or not.

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.

SUFFOLK COUNTY STOUT: English Stout. ABV: 14. 3. Paying homage to our love of English beer and ingredients, we set out to make a new imperial stout with English malt and hops. We then asked our friends at Adnams Southwold in Suolk County, England to send us some of their freshly emptied single malt whiskey barrels for us to age the beer in. After a year of aging, this beer highlights so truly unique characteristics from these barrels.

GREAT DANE PUB & BREWING CO. | 803

www.greatdanepub.com

123 E Doty St, Madison, WI 53703

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.

25TH ANNIVERSARY IMPERIAL SCOTCH ALE: Scotch Ale/Wee Heavy. ABV: 11. 6.

BADGER BELGIAN STOUT: ABV: 10. 1.

BOURBON BARREL PORTER: American Porter. ABV: 8. 5.

BRETT BERRY ALE: American Wild Ale. ABV: 6. 0. Fruity, funky, dry, tart, delicious.

CROP CIRCLE WHEAT: Hefeweizen. OG: 13. 5. ABV: 5. 5.

DEVIL'S LAKE RED LAGER *NITRO: Vienna Lager. OG: 13. 5. ABV: 5. 5. Served from beer engine

DOG DAZE HARD SELTZER - CHERRY: Hard Seltzer. ABV: 4. 9. Crisp, Dry, Black & Tart Cherry

FLEMISH SOUR CHERRY: Mixed-Fermentation Sour. ABV: 6. 5.

FRUITED BELGIAN PRAIRIE: Tripel. ABV: 10. 0.

GERMAN PILSNER: German Pilsener. OG: 12. 0. ABV: 5. 25.

GOOD DOG IPA: American IPA. ABV: 5. 6.

IMPERIAL IPA: American Double/Imperial IPA. ABV: 8. 7.

OKTOBERFEST: Märzen/Oktoberfest. ABV: 5. 6.

OLD GLORY APA: American Pale Ale. OG: 14. 0. ABV: 5. 25.

OUAILLE NOTTE? FRENCH FARMHOUSE AMBER: Bière de Garde. ABV: 7. 8.

PASSION PEACH IPA: American IPA. ABV: 6. 4.

PECK'S PILSNER: Czech Pilsener. OG: 13. 5. ABV: 5. 5.

RUSSIAN IMPERIAL STOUT: Russian Imperial Stout. ABV: 10. 0.

STONE OF SCONE SCOTCH ALE: Scotch Ale/Wee Heavy. OG: 16. 5. ABV: 6. 5.

SUMMER STACHE HAZY IPA: Session Beer. ABV: 4. 6.

GREAT LAKES BREWING CO. | 309

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.

CRUSHWORTHY LO-CAL CITRUS WHEAT: American Pale Wheat Ale. IBU: 10.0. ABV: 4.0. Get smitten with a totally crushable Lo-Cal Wheat Ale, gushing with dreamy doses of real citrus

HAZECRAFT IPA: Specialty IPA. IBU: 40. 0. ABV: 6. 7. Blast into orbit through a galaxy of otherworldly tropical fruit aromas.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 20. 0. ABV: 6. 5. Prost! Our take on this classic German style is a celebration of maltiness—packed with rustic, autumnal flavors to put a little more oomph into your oom-pah-pah.

GRIFFIN CLAW BREWERY | 611

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.

BLACKGRASS CIDERWORKS - BLAH BLAH BLURST: Cider. ABV: 6.5.  Michigan Apple Dry Cider that reminds you of a familiar tropical lime fast food beverage.

BLACKGRASS CIDERWORKS - FINEAPPLE: Cider. ABV: 5.5.  Dry Michigan Apple Cider with Pineapple

CONFLICT OF INTEREST: New England IPA. IBU: 25.0. ABV: 6.0. Nelson Dry Hopped New England IPA

GREAT WHITE BUFFALO: Russian Imperial Stout. IBU: 45. 0. ABV: 12. 0. A Russian Imperial Stout aged in Whiskey barrels for 14 months with Vanilla and Coffee.

MR. BLUESKY BLUEBERRY: American Pale Wheat Ale. IBU: 10. 0. ABV: 4. 5. American Pale Wheat Ale with Blueberry

NORM'S RAGGEDY ASS: American IPA. OG: 18. 0. IBU: 65. 0. ABV: 7. 2. SRM: 3. 0. World Beer Cup Gold Winning IPA

HAILSTORM BREWING CO. | 913

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.

BA VLAD LUXCOCOA: Russian Imperial Stout. ABV: 12.1. Barrel Aged Imperial Stout with cocoa nibs and Luxardo cherries

BEACHSIDE HIDEAWAY: ABV: 6.2. Hazy IPA with Kohatu and Motueka hops

FORKLIFT TRAINING : KEY LIME CHEESECAKE: ABV: 8.5. Pastry sour

SNO DAZE : BLUE RASPBERRY: Mixed-Fermentation Sour. ABV: 7. 5. Sour with blue raspberry flavoring

HALF ACRE BEER CO. | 501

www.halfacrebeer.com

2050 W Balmoral Ave, Chicago, IL 60625

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: 2050 W. Balmoral Ave Chicago, IL

BARREL AGED BIG HUGS: American Double/Imperial Stout. Barrel Aged Big Hugs spent 8 months in freshly emptied Four Roses Bourbon barrels that we picked up directly from the distillery. Blended and infused with Cocoa Catuai from Dark Matter Coffee, the coffee flavor is deeply integrated with smooth bourbon, tiramisu and dark chocolate.

BATTLE OF TRENTON: Mixed-Fermentation Sour. An amber common aged nine months in third use bourbon barrels, fermented with our house ale yeast and mixed culture, before a twelve hour peach tea and fresh mint steep.

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

CROWN HUT: Mixed-Fermentation Sour. Mixed Culture Wheat Lager Aged 4 months in oak and blended onto fresh lime peel.

DAISY CUTTER PALE ALE: American Pale Ale. ABV: 5. 2. A west coast Pale Ale chock-full of dank, aromatic hops. This one's a screamer, hoard it.

FADER: German Pilsener. ABV: 4. 7.

HIGH & DRY: American IPA. Dry hop additions of Simcoe and Mosaic Cryo ride a London III wave of comfort and backyard strawberries, while a hearty bittering addition preserves balance and a slammable lean.

TOME: American Pale Ale. Hazy Pale Ale lively with flavors of guava and subtle cedar.

VANILLA BENTHIC: American Double/Imperial Stout. Vanilla Benthic, our bourbon barrel-aged base conditioned on Madagascar Vanilla beans and toasted coconut.

ROOKIE

HARBOR BREWING CO. | 304

www.harborbeer.com

811 Sheridan Rd., Winthrop Harbor, IL 60096

In May 2018 we first opened our doors pouring our first rounds ever in Winthrop Harbor, IL. Since our beginning we have expanded our tap room, added a beautiful Lakefront Biergarten on the shores of Lake Michigan & started on our new production brewery and taproom opening in Lake Villa, IL this fall! Our tap room features live bands every weekend, games for your enjoyment, and even a beercade to channel your inner child.

BREAKWATER: Hefeweizen. ABV: 5.5. Hefeweizen

DEEZ (PEA)NUTZ: Milk/Sweet Stout. ABV: 6.5. Peanut Butter Milk Stout

SPACE TORNADOES: New England IPA. ABV: 7.5. IPA brewed in collaboration w/our best buds at Black Lung Brewing Company!

HINTERLAND BREWERY | 313

www.hinterlandbeer.com

1001 Lombardi Access Rd, Green Bay, WI 54304

Founded in 1995, Hinterland Brewery has been brewing high quality, craft beers for over 25 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.

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

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

FOR FRUITS SAKE: Fruit/Vegetable Beer. OG: 17.6. IBU: 10.0. ABV: 6.1. The first release of our 25th Anniversary series. Kettle soured wheat ale aged in port wine barrels and blended with tart Door County cherries from Seaquist Orchards. Pink hue with a puckery fruit finish.

JAMAICAN HAZE: New England IPA. OG: 16.2. IBU: 40.0. ABV: 6.8. Our new Sabro

hopped Hazy IPA with notes of tangerine, coconut, mint and tropical citrus fruits had us daydreaming of palm trees, white sand beaches, and a warm island breeze. Take a few sips and you might just hear a little reggae music from the beach bar too!

WISCRANSIN: Experimental. OG: 12. 0. IBU: 10. 0. ABV: 5. 0. When looking for a fruity tartness to add to our Kettle Sour Wheat Ale, we turned to Wisconsin's state fruit, the cranberry! We also packed this beer full of tangerines for a huge citrus kick! The result: a refreshing sour beer with a striking color, and juicy-fruit, citrus flavor!

HUBBARD'S CAVE BREWERY | 503

www.uneannee.com

6343 W Gross Point Rd, Niles, IL 60714

In 2015, Hubbard's Cave was developed by Une Année Brewery as an alternative to our Belgian Style Beers. Producing American Ales, with focus

on Imperial Stouts and IPAs, Hubbard's Cave is a refreshing addition to the Une Année Family. Named after the Chicago Hubbard Street traffic tunnel on Interstate 90/94, next to where the brewery was born.

GERMAN CHOCOLATE CAKE: American Double/Imperial Stout. IBU: 50.0. ABV: 12.0. SRM: 40.0. Follow the breadcrumb trail to a Black Forest delight...emerging from granny's oven is GERMAN CHOCOLATE CAKE IMPERIAL STOUT. My, what big Coconut, Chocolate, Pecan and rich Vanilla taste it has... all the better to drink it all up! Have your cake and drink it too in Hubbard's Cave, but watch out for the wolf...

HOPSURD: IBU: 70.0. ABV: 7.5. SRM: 27.0. Imagine a trip to the countryside, a delicate cooling breeze, prairie grass and sagebush... this is the spirit of Hubbard Cave's HOPSURD Double Dry-Hopped Hazy IPA! Peppery hops, pastoral yeast notes and a dry malt body combine to make a unique IPA experience that leaves hidden tiny notes for your senses to uncover.

ICED MOCHA: American Stout. IBU: 60.0. ABV: 6.0. SRM: 35.0. This 6% Imperial / Non-Imperial Stout has the mouthfeel and body of a big stout but ABV that'll invite you in to have another. Chocolate, vanilla, lactose and pounds on pounds on pounds of hand selected beans by Sputnik Coffee Company. This is a soft fruity coffee with low bitterness, dense creamy mouthfeel, smooth nilla' notes. If you are a coffee junkie and freshness is what you seek, then this banger is about to bring you so much joy.

MILK OF THE MURDER HORNET - GUAVA / PASSIONFRUIT: Specialty IPA. IBU: 55. 0. ABV: 8. 5. SRM: 12. 0. Things have been quiet around here. . . too quiet. . . suspiciously quiet. . . be a real shame if some Hornets started hanging around. . . And just like that, MILK OF THE MURDER HORNET swarms back on a sea of PASSIONFRUIT, GUAVA, VANILLA & LACTOSE! This rich milkshake IIPA is the ideal postmortem for a long hard day. . .

RUM BARREL AGED COCO VAN: American Double/Imperial Stout. IBU: 50. 0. ABV: 13. 0. SRM: 40. 0. Break out the Tiki torches, Rum Barrel Aged Coco Van has arrived! Coco Van, rich and roasty chocolate base, pillowy vanilla fluff, decadent coconut, aged 12 months in South American Rum barrels, as we felt that the vanilla and molasses flavors would make a perfect complement to the base liquid going in. The addition of Rum's unique caramel-sweet spirit character along with fresh doses of toasted coconut and vanilla beans have rounded this one out to a particularly special beer. If you close your eyes and let the flavors overtake you, you may even find your mind briefly transported to a place of clear water, steel drums, and palapas.

INDEED BREWING CO. | 605

www.indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN 55413

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

AQUAFUZZ: IBU: 40.0. ABV: 7.2. Just below that misty layer where sky meets sea is an abyss brimming with mythical creatures and hidden treasures. Light refracts and colors mute when submerged in water, creating a fuzzy version of reality. Aquafuzz, an IPA captured in its unfiltered state, emulates that dream-like medium that's best when fresh. Particulates float in a soft, glowing liquid and a heavy late hop addition imparts citrusy tropical flavors for boundless juiciness. Aquafuzz, like a good dream, is a little wistful and a lot hazy.

CHERRY DUST: WOOD BARREL-AGED SOUR ALE: Mixed-Fermentation Sour. ABV: 6.7. Cherry Wood-Aged Red Ale

MEXICAN HONEY LIGHT: IBU: 10.0. ABV: 5.2. Meet Mexican Honey Light, a lighter kind of buzz. This bright and clean cerveza is brewed with orange blossom honey straight from orange groves south of the border, Amarillo hops and a twist of citrus. Our new, more sessionable spin on Mexican Honey is refreshingly crushable and brewed to take it easy, anytime, anywhere.

PISTACHIO CREAM ALE: Cream Ale. IBU: 15. 0. ABV: 5. 5. Just like cracking open a pistachio shell to liberate the nut, raising the pull tab of a Pistachio Cream Ale can to puncture the top has the power to bring immense satisfaction—12 ounces of it, to be exact. This pistachio-forward beer does not disappoint with a subtly nutty and malty flavor that leaves a spritzzy mouthfeel. It's a beer to go unabashedly nuts for.

JACOB LEINENKUGEL BREWING CO. | 916

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!

COLLABORATION LAGER: American Amber/Red Lager. IBU: 26.0. ABV: 5.4. SRM: 14.0. An amber lager with German malts and American hops including Mt. Hood, Centennial, Steiner Experimental Hop, and Mosaic hops.

DRINK WISCONSINBLY: American Amber/Red Lager. IBU: 18.0. ABV: 4.9. A lager that features bready malt tones with hints of caramel and toffee.

LEINENKUGEL'S ORIGINAL: American Pale Lager. IBU: 17.0. ABV: 4.7.

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.

LEMON HAZE IPA: Specialty IPA. IBU: 40.0. ABV: 4.9. A hazy IPA that combines subtle hop character with refreshing natural lemonade flavor.

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 | 904

www.karben4.com

3698 Kinsman Blvd., Madison, WI 53704


Karben4 Brewing specializes in English-style malt bombs and perfectly balanced hop grenades.

CHAMPAGNE TORTOISE: English Pale Mild Ale. IBU: 14.0. ABV: 5.3.

CHERRY OLD FASHIONED DONUT: Fruit/Vegetable Beer. ABV: 6.0. Cherry Sour Ale brewed with our friends over at Greenbush Bakery.

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

HUCKLEBERRY: Hard Seltzer. ABV: 4.5.  Hard Seltzer with Huckleberry

MOSCOW MULE: Hard Seltzer. ABV: 4.5.  Hard Seltzer with Ginger and Lime

OUTER SPACED: New England IPA. ABV: 9.2. New England-Style Double IPA juiced up with passion fruit and peach puree for an exceptionally out-of-this-world experience.

PAX 2021 - BLOOD ORANGE: Fruit/Vegetable Beer. ABV: 6.4. Barrel-Aged fruited wheat ale with Blood Oranges

PAX 2021 - CRANBERRY: Fruit/Vegetable Beer. ABV: 6.4. Barrel-Aged fruited wheat ale with cranberries

POCO LOCO - MEXICAN HOT CHOCOLATE STOUT: American Stout. ABV: 5. 7.

We're all a little crazy, some of us are simply better at camouflaging it. Cinnamon and vanilla beans make this special brew crazy good! It's time to get a little crazy with K4!

PRIEST PROPHET & KING 2021: English Barleywine. ABV: 10. 5. Barrel-Aged Barley Wine. The 2021 edition and debut of our new Anniversary Beer series. A blend of rich, fruit-forward liquid that sat for 15 months in rum, bourbon, rye, red wine, and spirit barrels that previously housed maple syrup and coffee. Exquisitely delightful.

URGE TRACKER: Milk/Sweet Stout. ABV: 6. 8. Peanut Butter Cup Ice Cream Stout brewed in collaboration with Kwik Trip as a part of our ongoing "Kwik Series".

KUHNHENN BREWING | 902

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.

COUNT DOWN TO BLISS: SEE OUR BOOTH SIGN FOR TIMES WE ARE RE-LEASING THESE VERY SPECIAL BEERS!: Specialty releases will be announced at tent

DRIPA (DOUBLE RICE IPA): American Double/Imperial IPA. OG: 1. 086. ABV: 9. 5. SRM: 2. 0. DRIPA won a Gold Medal in the IPA category at the 2012 World Beer Cup, the biggest commercial beer competition in the world. Huge citrus hop character in the aroma is followed by a medium-high bitterness, balanced surprisingly well with cereal malty notes. The signature of this beer is the dry snap at the finish, thanks to a very time consuming cereal decoction mash using American long-grain rice.

ESCAPE: Hard Seltzer. OG: 1. 051. ABV: 6. 0. Pina Colada Seltzer Smoothie

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.

NAPOLEAN'S BERLINER WEISSE: Berliner Weissbier. OG: 1. 035. IBU: 6. 0. ABV: 3. 5. SRM: 4. 0. Sour- Berliner Weisse (Choose between Woodruff or Raspberry, or plain)

LAGUNITAS BREWING CO | 206

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

A LITTLE SUMPIN' SUMPIN' ALE: American Pale Wheat Ale. OG: 1.07. IBU: 64.2.

ABV: 7.5. A truly unique style featuring a strong hop finish on a silky body. A filtered pale wheat ale that is great for both IPA and wheat beer fans.

HAZY WONDER: New England IPA. OG: 1.054. IBU: 25.0. ABV: 6.0. This fascinating ferment is full of fabulous Sabro, Citra, Cashmere and Comet hops for a smooth, tropical fruitiness. A slightly bitter, densely hazy phenomenon that's strangely light in mouthfeel, keeping you satiated and still coming back for more!

HOPPY REFRESHER: It's chock full of Citra, Equinox, and Centennial hops, as well as some natural flavors and a pinch brewer's yeast to biotransform-ate the hops to just the right flavor.

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

LAKE MONSTER BREWING | 103

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!

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.

DEPTH CHARGE JUICY IPA: New England IPA. IBU: 55.0. ABV: 6.2. A true hop bomb, Depth Charge Juicy IPA builds on a base of pale and wheat malt with a huge charge of Cryo Citra, Bravo, Idaho 7 and Strata hops. A smooth body, clean finish and huge fruity notes of citrus zest and passion fruit make for one explosive brew.

EMPTY ROWBOAT IPA: American IPA. IBU: 80.0. ABV: 6.9. SRM: 6.0. Brewed for the hop-head in all of us, our India Pale Ale is made with the finest American malts and a unique blend of classic and new American hops. It has a firm bitterness, intense citrus-hop aroma, and enough flavor to knock you overboard.

SPLENDID THINGS PINK LEMONADE ALE: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.4. SRM: 5.0. The great Freddie Mercury famously said "I like to be surrounded by splendid things." In that spirit we brewed up this splendid fruit ale, made with a blend of lemon zest, hibiscus and raspberry puree.

VANILLA BEAN BARREL AGED BLACK IS BEAUTIFUL IMPERIAL STOUT:

American Double/Imperial Stout. IBU: 50.0. ABV: 10.0. SRM: 40.0. Our version of the world wide collaboration imperial stout spearheaded by Weathered Souls Brewing, aged in Bourbon Barrels infused with vanilla beans.

LAKEFRONT BREWERY | 308

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI 53212

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

2016 BRANDY BARREL-AGED IMPERIAL PUMPKIN: Pumpkin Ale. OG: 20.0.

IBU: 20.0. ABV: 13.4. SRM: 17.0. The full, moderately-bright mouthfeel starts with pumpkin pie spice and caramel malt with oaky-vanilla brandy barrel flavors in tow, and finishes with lingering oak and malty sweetness.

BRAMBLE BADGER KETTLE SOUR WITH BLACKBERRIES: Berliner Weissbier.

OG: 12.0. IBU: 6.0. ABV: 4.5. SRM: 8.0. Lakefront Brewery & Great Lakes Brewing COLLABORATION Beer! Two beloved Midwest breweries collaborate once again to brew up a lip-smacking, delicious beer for your drinking pleasures: Bramble Badger Kettle Sour with Blackberries. Enjoy!

JUICIFY IPA: American IPA. OG: 16.0. IBU: 24.0. ABV: 6.8. SRM: 6.0. Juicify squeezes its combination of hops just enough for them to give up all their mouth-watering lemon candy, mango and passion fruit flavors without adding any bitterness.

LA GOSA RITA MARGARITA-STYLE ALE: OG: 12. 5. IBU: 15. 0. ABV: 4. 8. SRM: 2. 0. **GF**

All the makings of a margarita, minus the tequila. Bright lime tartness, a bit of orange and agave sweetness and just the right amount of sea salt saltiness, brought together in this super refreshing Margarita Ale.

MY TURN: MOSES: Fruit/Vegetable Beer. OG: 13. 0. IBU: 15. 0. ABV: 5. 8. SRM: 3. 0. This beer was brewed by Moses, who handles Tax and Compliance here at Lakefront. Expect light blueberry jam and fresh-baked biscuit aromas out of this red-violet hued Fruit Ale, with flavors of ripened berry medley with a spicy-sweet hint of ginger.

MY TURN: RYAN: American Porter. OG: 20. 0. IBU: 35. 0. ABV: 9. 2. SRM: 24. 0. Lakefront's Lead Brewer, Ryan, made this Imperial Porter with Rum Barrel-Aged Coffee and Coconut. Coffee, dark brown sugar, and nutty, toasted coconut join together over a complex chocolate and caramelly base.

RASPBERRY NIMBUS: American Pale Wheat Ale. OG: 12. 0. IBU: 8. 0. ABV: 4. 8. SRM: 3. 0. Light-bodied and refreshing, Raspberry Nimbus gets its fruity, sessionable vibes from an infusion of jammy raspberries and a squeeze of lime.

LOGBOAT BREWING | 110

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

Founded in 2014, Logboat Brewing Co. is a production brewery and tasting room located in Columbia, MO. We specialize in brewing beers that we like to drink, and hope you do too!

CRITTER CREEK: American IPA. ABV: 6.7. Sultana, Lemondrop and Nelson Sauvin hops bring flavors of juicy citrus and pineapple to this IPA.

HIGH TIDE: American Pale Wheat Ale. ABV: 5.0. American Wheat with Orange Zest

WAVES CIDER: Cider. ABV: 6.0. **GF** With notes of ripe apple, mandarin orange, grapefruit and tropical fruit, our Semi Dry cider is extremely drinkable. White wine yeast was used to ferment juice from Peterson Farms.

ROOKIE

LUPULIN BREWING CO. | 610

www.lupulinbrewing.com

570 Humboldt Drive Suite 107, Big Lake, MN 55309

Lupulin Brewing is a family owned microbrewery and taproom located in Big Lake, MN and Sioux Falls, SD, dedicated to making unique beers with attention to quality and flavor. Our company philosophy is one of community

involvement, access to the public, and a little splash of idiocracy along the way.

8 COUNT: American IPA. ABV: 7.5. Caleb Truax fans know his mantra, "Cut No Corners." That's because nothing's ever been handed to him, from being humbly raised by a single mom to modestly starting his boxing career in night clubs and casinos. Outsiders were surprised, but Caleb's insiders were not when he scored a majority decision to claim the IBF super-middleweight championship from James DeGale in December 2017. Naturally, Caleb's signature beer also "Cuts No Corners," a mandarin orange flavor with notes of coconut and citrus. Like it's namesake, 8 Count is full body with a smooth finish.

BA SNOZZBERRY LATERALUS: American Double/Imperial Stout. ABV: 14.0. SRM: 50.0. The snozzberries taste like snozzberries! Barrel-Aged Imperial Stout w/ Blueberry, Blackberry, Graham Cracker, Honey, Cinnamon and Vanilla.

CPB: American Porter. IBU: 20.0. ABV: 5.25. Layers of decadent chocolate and peanut butter built into a rich oatmeal porter make this beer impossible to have just one. We're not sorry.

DOPPELBOCK: Doppelbock. IBU: 35. 0. ABV: 8. 0. Our U. S. Open Gold Medal winner in 2020. Classic, German-style Doppelbock.

FASHION MULLET: American IPA. IBU: 60. 0. ABV: 6. 5. Business in the front, party in the rear. This hop bomb is one part East Coast haze-bro (Citra), and one part old school West Coast (Simcoe). Don't pick a side in this fight -- you won't win.

HOOEY: New England IPA. IBU: 60. 0. ABV: 6. 2. This IPA is hopped with a ridiculous amount of the juiciest hops available. In order to bring you the most hop flavor possible, we intentionally leave yeast and hop oils in the beer by not filtering them out. Some say that's a lot of Hooley! What the hell do they know anyway. . . . Crazy, Juicy, Hazy, Hooley!

RUBUSCUBUS: American Double/Imperial Stout. ABV: 11. 0. SRM: 50. 0. Rubuscubus is an Imperial Sweet Stout with Raspberries, Tahitian Vanilla Beans & Lactose, aged for 15 months in Woodford Reserve Double-Oaked Bourbon Barrels. Rubus comes from the Latin root word for Raspberry.

TROPICAL FUN PANTS: Fruit/Vegetable Beer. IBU: 12. 0. ABV: 5. 0. This fun and refreshing fusion of beer and tropical fruit juices will leave you ready to get out and get your fun pants on! Mango, pink guava and passion fruit bring big fruit flavors with a balanced sweetness, TFP is the perfect anytime fun beer.

MAD ANTHONY BREWING CO. | 111

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 lead to growth and these days MABC will brew more that 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.

BLUE DREAM HOPPY HAZY WHEAT: American Pale Wheat Ale. IBU: 25.0. ABV: 7.5. Blue Dream is a hazy wheat beer brewed with our "super danky, resinous" blend of hops and infused with the essence of the popular cannabis strain, Blue Dream.

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%

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

RUBY RASPBERRY WHEAT: 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.

SMOKE THE RAINBOW: New England IPA. IBU: 25. O. ABV: 7. 5.

SOURSOP SESSION ALE: Session Beer. IBU: 10. O. ABV: 4. 4.

SUMMER DAZE: American Pale Wheat Ale. OG: 13. O. IBU: 12. O. 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.

WATERMELON MINT HARD SELTZER: Hard Seltzer. ABV: 4. 0.

ROOKIE

MAPLEWOOD BREWERY & DISTILLERY | 510

www.maplewoodbrew.com

2717 N Maplewood Ave, Chicago, IL 60647

The first of its kind to establish brewing and distilling roots under a single roof, Maplewood has been producing finely crafted beer and spirits out of their 10BBL brewhouse and 250L Kothe hybrid still since 2014. Three years after moving into their production facility, Maplewood opened the Lounge, a neighborhood bar doubling as a taproom and cocktail parlor. Beginning with distribution throughout Illinois, Maplewood has since expanded their footprint to Missouri, Michigan, Indiana, Wisconsin, and Kansas. Maplewood's fans have come to expect expertly crafted beer and spirits in a wide range of style

BARREL AGED CUPPA PEANUT BUTTER: American Double/Imperial Stout.

ABV: 13.0. This variant is blended from Cuppa aged in Buffalo Trace, Heaven Hill and Weller barrels for 12 to 18 months. The Weller barrels' age is notable: 7, 15 & 16 year were included in this blend. Conditioned on cacao nibs, vanilla, coffee, toasted coconut, and peanut butter.

BAVARIAN DREAM: Hefeweizen. ABV: 5.4. It's a Hefe! Notes of clove and banana; effervescent and quenching. German wheat and pilsner malt provide a bready crisp finish. The lighter ABV makes this perfect for hot weather. We encourage you to serve with an orange wedge.

CUPPA COCONUT: American Double/Imperial Stout. ABV: 12.5. This insanely thick and robust beast is brewed with cacao nibs & husks, Madagascar vanilla and toasted coconut. Those flavors are complimented with complex coffee notes from a blend of beans hand picked with our friends at Metric Coffee.

FIZZLE DRIZZLE PINK LEMONADE: Mixed-Fermentation Sour. ABV: 8. 5. A series of Imperial Sour Ales highlighting different fruits in every batch. Oats and lactose are added for body and mouthfeel, and a massive dose of fruit provides huge aroma and flavor. Tart enough to make you pucker, then draw you back in for another sip.

LOUNGE LAGER: American Adjunct Lager. ABV: 4. 6. Lager brewed with 6-Row Barley, Corn and Rice. The official beer sponsor of the Maplewood Lounge!

SON OF JUICE: New England IPA. ABV: 6. 3. Bursting with notes of tropical fruit, Son of Juice features loads of Mosaic, Simcoe and Nugget hops. Pilsner malt and oats lend to a soft body and touch of haze, making for a juicy, low-bitter IPA.

TROPICAMO: New England IPA. ABV: 7. 0. A hazy IPA brewed and double dry hopped with Nelson Sauvin, Citra, and Azacca hops. It's hard to conceal the tropical aroma bursting from the glass in this IPA.

METROPOLITAN BREWING | 401

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.

AFTERBURNER: Märzen/Okttoberfest. OG: 14.6. IBU: 26.0. ABV: 6.1. SRM: 8.5. Smooth, toasty, and festive. Oktoberfest is one of the best beers in the world, for one of the best parties in the world.

HELIOSTAT ZWICKEL LAGER: Keller Bier/Zwickel Bier. OG: 12.5. IBU: 45.0. ABV: 5.3. SRM: 3.2. Raw beer straight from our fermentation vessel to your beer hole. Enjoy the extra vitamin B. You'll need it.

HUMBUCKER DORTMUNDER: Dortmunder/Export Lager. OG: 12.8. IBU: 32.0. ABV: 5.5. SRM: 4.7. 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.

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.

MICKY FINN'S BREWERY | 411

www.mickeyfinnsbrewery.com

345 N. Milwaukee Ave., Libertyville, IL 60048

Illinois oldest craft brewery established in 1994. Located in the heart of Historic Downtown Libertyville, we hand craft a wide variety of ales and lagers. We offer quality pub fare and a family friendly atmosphere in our 104 year old building. Live music every weekend.

CAN I KICK IT?: New England IPA. ABV: 7.0. Citra, El Dorado, Mosaic & Simcoe hops. Tropical fruit, citrus, soft mouthfeel.

GÜDENTEIT HEFEWEIZEN: Hefeweizen. IBU: 12.0. ABV: 5.6. Spicy clove phenolics balanced with fruity, banana esters and a bready maltiness.

LA OVEJA NEGRA: Munich Dunkel Lager. IBU: 8.0. ABV: 5.3. Cerveza Negra, notes of caramel and dark malts finish light and crisp.

LIBERTYVILLE LAGER: Keller Bier/Zwickel Bier. IBU: 25. 0. ABV: 5. 1. Crisp cracker malt balanced with noble hop spice and grassiness.

PINEAPPLE EXPRESS DOUBLE IPA: American Double/Imperial IPA. IBU: 69. 0. ABV: 8. 0. Citra, MI Chinook, Idaho 7 hops. Citrus, dank, piney.

RUFF LIFE: American Porter. IBU: 30. 0. ABV: 10. 0. Imperial Porter with PB, Vanilla, Cocoa & Lactose ***Contains Peanuts***

MIKERPHONE BREWING | 108

www.mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

Craft Beer Inspired By Music. Elk Grove Village, Illinois.

BARREL-AGED IMPERIAL SMELLS LIKE BEAN SPIRIT 2021: American Double/Imperial Stout. ABV: 15.65. Imperial Breakfast Stout with Maple Syrup and Coffee Aged in Heaven Hill Bourbon Barrels

BARREL-AGED SOFTLY SPOKEN LIES 2021: Milk/Sweet Stout. ABV: 12.82. Double Milk Stout with Cinnamon, Cocoa Nibs, & Vanilla Aged in Heaven Hill Bourbon Barrels

HEY MAMBO, MAMBO ITALIANO!: German Pilsener. ABV: 5.0. Italian-Style Pilsner

KICK, PUSH, PROST: Märzen/Okttoberfest. ABV: 6. 0. German-Style Oktoberfest Lager

MIKERPHONE CHECK 1, 2: American Double/Imperial IPA. ABV: 8. 0. Double Dry-Hopped Double India Pale Ale with Citra Hops

MILKSHAKE AT TIFFANY'S: Specialty IPA. ABV: 7. 0. Milkshake India Pale Ale with Maple Syrup, Vanilla, and Blueberries

MOM'S SPAGHETTI: American Wild Ale. ABV: 5. 3. Wild Ale with Raspberry, Cherry, Cranberry, & Black Currant

RIWAKA FLOCCA FLAME: American Double/Imperial IPA. ABV: 8. 0. West Coast-Style Double IPA with Columbus and Riwaka Hops

SUNSHINE IN A BAG: American Pale Ale. ABV: 5. 0. Hazy Pale Ale with Citra Hops and Orange Peel

MILWAUKEE BREWING COMPANY | 901

www.mkebrewing.com

1128 N 9th St, Milwaukee, WI 53233

Milwaukee Brewing Company began nearly 25 years ago as a brew pub, the Milwaukee Ale House, located in Milwaukee's Historic Third Ward. That brew pub sparked by Jim McCabe's passion for craft beer grew to be a Milwaukee staple. Eventually that same passion evolved into the company's first production facility, a 15,000 square foot, 15,000 bbl production facility located on 2nd Street in the burgeoning Walker's Point neighborhood. Fast forward to 2017, when Milwaukee Brewing brought large scale brewing back to the Pabst campus. Fueled by a need for more space and brewing capacity, Milwaukee Brewing Co. unveiled their 50,000 square foot, 100,000 bbl capacity state of the art brewery on the site of the former Pabst Brewery. The 2nd Street location is no longer there, but we still have the Ale House and we still brew award winning craft beer that is a tribute to our namesake city.

GIN BARREL AGED O-GII: Witbier. IBU: 24.0. ABV: 10.0. Our unique Imperial Wit, O-Gii, infused with organic green tea and ginger gets a monster kick in the pants from aging in Rehorst Reserve Gin barrels from our friends at Great Lakes Distillery. These rare gin barrels with their rich botanicals of juniper, chamomile and orange compliment the already complex flavors in O-Gii. Hints of wood and vanilla round out the finish. Smooth, mellow and warming, this is a rare treat.

HOP FREAK: American Double/Imperial IPA. IBU: 80.0. ABV: 8.7. Our double IPA that is hopped with Amarillo and infused with Jasmine tea from Rishii Tea in Milwaukee. The Jasmine tea adds floral notes.

MKE LOUIE'S CHERRY BOUNCE: American Amber/Red Ale. IBU: 40.0. ABV: 10.2. A big barleywine aged for months in Copper and Kings brandy barrels. It clocks in at a whopping 11.5% for the most soothing, warming feeling you could get from a beer!

MKE MVP HAZY IPA: New England IPA. IBU: 60.0. ABV: 6.5. A tribute to Wisconsin's three MVP's, this hazy IPA is full of 5 different kinds of hops for a citrus and tropical fruit aroma and flavor that will satiate even the most discerning of hop heads

O-GII IMPERIAL WIT: Witbier. IBU: 16.0. ABV: 9.2. This monster Belgian Wit is infused with fresh cut ginger, Rishi Green Tea and chamomile for an explosion of flavor that drinks incredibly light

OUTBOARD: Cream Ale. IBU: 13.0. ABV: 5.0. The simplicity of this classic American style has only a handful of ingredients. The few ingredients we use leave little room for error, although the recipe is straight forward, mistakes will be very noticeable.

MOBCRAFT BEER | 403

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. We quickly outgrew our space in Madison and made our move to Milwaukee, WI in 2016! We love being a part of the Walker's Point Community!

Several times throughout the year we leverage the power of the crowd to generate ideas for unique craft beers. Beer fans across the US submit ideas ranging from a couple flavors to tried and true homebrew recipes. The ideas go up for vote on our website. Votes are cast by placing a pre-order for the beer you would like to see brewed. The beer with the most pre-orders wins and is brewed, packaged and available for pickup at the brewery.

NEBRASKA BREWING CO. | 216

www.nebraskabrewingco.com

6946 S. 108th Street, La Vista, NE 68128

Established in 2007, Nebraska Brewing Company is Sarpy County's first and only dual facility with a brewpub in Papillion and a production and packaging brewery in La Vista. Long a dream, Nebraska Brewing Company is locally owned and operated by husband and wife team Paul and Kim Kavulak. Supported by a talented brewing staff led by Tyson Arp, Overlord of Brewing and many loyal beer lovers, the brewpub and our newly opened production and packaging brewery offers an award winning line sure to please every palate. Small, independent, and pushing the envelope.

CARDINAL PALE ALE: American Pale Ale. IBU: 42. O. ABV: 6.0.

EOS HEFEWEIZEN: Hefeweizen. IBU: 13. O. ABV: 5.2.

MELANGE A TROIS: Belgian Pale Ale. ABV: 10.0. Our first beer in the Reserve Series, Melange A Trois begins with a wonderfully big Strong Belgian-Style Blonde Ale and moves into the extraordinary category through an additional 6 month French Oak Chardonnay Wine Barrel maturation. The essence of Chardonnay permeates while a subtle sweetness remains from the Ale itself. Oak tannins combine to create a fascinating mesh of dry, sweet, and wine-like character. One of our favorites! Gold Medal Winner (Wood & Barrel Aged Strong Beer) 2011 Great American Beer Festival!

PEACH AROUND: Fruit/Vegetable Beer. IBU: 10. O. ABV: 4.75. This tart and refreshing brew is loaded with peach puree. The aroma hits you right away and glides smoothly into a crisp, refreshing, sweet and sour finish. Try it on its own, or blend with another beer to make your own take on a beer-mosa! Enjoy!

POBLABENERO: Fruit/Vegetable Beer. IBU: 15. O. ABV: 5.1. This brew is an irresistible slow burn. Immediately you will be taken over by earthy, peppery aromas from Poblano peppers and paired with floral notes from a spicy addition of Habanero peppers. Together these peppers mesh beautifully to produce a full bodied wheat beer base that will have you coming back for more.

WICK FOR BRAINS: Pumpkin Ale. IBU: 18. O. ABV: 6.2. Wick for Brains is our classic and painstakingly produced fall pumpkin ale. Instead of simply using spice, we use real pumpkin, which lends a sweetness and pumpkin flavor not found in many pumpkin ales. Wonderful pumpkin pie spice intertwined in an Amber Ale creates an elegantly crafted pumpkin sensation. Notes of cinnamon, nutmeg, clove, ginger, and allspice blend perfectly in this seasonal ale. There are many pumpkin ales out there crafted by some wonderful breweries. We feel that ours stands among them, and in some cases, stands above.

NEW GLARUS BREWING CO. | 906

www.newglarusbrewing.com

2400 Hwy 69, New Glarus, WI 53574

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world.

He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin.

Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 "Small Brewer of the Year" Award, the 2005 and 2006 "Mid Size Brewer of the Year" Awards, as well as the 2006 "Russell Schehrer Award for Innovation in Craft Brewing."

Deborah Carey is the Founder and President of the New Glarus Brewing Company.

One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States.

She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen.

After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of "One of the Top Ten Breweries in the World" she does everything—except brew the beer!

KID KOLSCH: Kölsch.

LOTS O' PEACH 21: Lambic-Fruit. Chin dripping goodness of sun soaked peaches is captured in the bottle you hold. Our Wild Fruit Cave delight sparkles with sour brown ale juiciness balanced by just the right amount of funky stone fruit pit center. Ripe summer peach notes bounce a greeting to your nose before overwhelming your senses with lush memories evoked of summer's ripe fruit decadence.

NECTAR ALE: Lambic-Fruit. Sweet nuances of Bavarian heritage Geisenheim grapes, harvested in New York, dance effortlessly with malted barley and raw wheat in this unexpected celebration of traditional Lambic brewing methods. Dan's masterful blending of wild fruit cave batches from 2017, 18 and 19 result in this luminous nectar of the Gods. Sparkling notes of honeyed apricot and candied lemon create illusions of summertime honeysuckle and humming birds. Finally, a long six week rest in oak completed the spontaneous fermentation sealing forever this marriage of wine and beer.

PEAR 21: Berliner Weissbier. Luscious notes of pear totter between sweet decadence and bright orchard tartness. The perfect balance of five pear varieties traveled from the Pacific Northwest to ferment in our Wild Fruit Cave. American wheat and barley, malted in Wisconsin and Minnesota, politely support this pear perfection. Inspired by Berliner Weisse styles of brewing and the creative genius of our Brewmaster Dan Carey. A rare and unique triumph to celebrate the return of sunny days!

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

RASPBERRY TART: Lambic - Fruit.

SCREAM IIPA: American Double/Imperial IPA.

STAGHORN OCTOBERFEST: Märzen/Oktobefest. 100% Natural - great Midwestern and European Malts, the world's most expensive hops, fresh yeast from Germany, and clear Wisconsin water make our Staghorn Octoberfest "Wisconsin's Real Red. " You will find absolutely no additives, preservatives or artificial agents of any kind in this bier. Staghorn is brewed using the time honored methods to release the smooth flavor of our roasted malts. This Octoberfest combines a smooth amber body with a clean, crisp finish. Be sure to hold this one up to the light of any harvest moon and enjoy "Wisconsin's Real Red. " Vielen Dank!

TOTALLY NAKED: American Pale Lager. ABV: 4. 25. Pure and crisp this is a beer with nothing to hide. Wisconsin two-row barley malt ensures a mellow and smooth body. We imported Noble Hop varieties from Germany and the Czech Republic to ensure a fine mature aroma with no coarse bitterness. Expect this beer to pour a delicate golden hue that sparkles in the summer sun. This lager is brewed using all natural ingredients with no artificial additives of any kind. Kick back, relax and enjoy the simple unadorned flavor. This is beer at its most basic.

WISCONSIN BELGIAN RED: Lambic - Fruit. ABV: 4. 0. This beer is brewed with whole Montmorency Cherries, Wisconsin Farmed Wheat and Belgian Roasted Barleys, lagered in oak tanks and balanced by Hallertau hops we aged in our brewery one full year. Over a pound of Door County Cherries in every bottle makes this beer uniquely "Wisconsin. " Expect this beer to be ruby red, with a medium body that is highly carbonated and intense with cherry flavor and bouquet.

NEW HOLLAND BREWING CO. | 912

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.

COASTAL DREAMS 2021: Specialty IPA. ABV: 6.9. Milkshake IPA with Pineapple and Marshmallow Fluff

COURAGE: Mixed-Fermentation Sour. ABV: 3.7. Courage is a white sour ale, fermented with our in-house sour culture and aged for two years before being finished with heaps of apricot and peaches fueling a secondary fermentation.

DRAGON'S MILK RESERVE 2020: #1: American Double/Imperial Stout. ABV: 12.5. Rum barrel-aged stout with chocolate, hazelnut, and toasted coconut.

DRAGON'S MILK RESERVE 2020: #2: American Double/Imperial Stout. ABV: 11. 0. Scotch barrel-aged stout with marshmallow and dark chocolate

DRAGON'S MILK RESERVE 2021: #1: American Double/Imperial Stout. ABV: 10. 0. Bourbon barrel-aged stout with peanut butter and cocoa nibs

DRAGON'S MILK SOLERA: Old Ale. IBU: 30. 0. ABV: 10. 0. Aged in a series of American oak foeders using a blending technique known as solera, nuanced flavors of caramel, toffee & fig create an experience made to be savored. This legendary ale will continue to evolve with each pull from the foeders, becoming more complex over time.

DRAGON'S MILK WHITE: Experimental. IBU: 35. 0. ABV: 6. 0. Aged in bourbon barrels for 30 days, Dragon's Milk White is smooth and velvety, abounding with notes of coffee, chocolate, and vanilla to present classic stout flavors in a delicious new way.

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.

HAZY RIVER: New England IPA. IBU: 25. 0. ABV: 5. 9. Tropical aromas of grapefruit, pineapple, and orange. Low bitterness and beautiful flavor reminiscent of fresh-squeezed fruit.

LIGHTPOINT: American Pale Wheat Ale. IBU: 15. 0. ABV: 3. 7. Functional White Ale brewed with Coconut Water, Orange Peel, and Raw Honey. Coming in at only 86 calories and 2.3 carbs, without compromising on the flavor.

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.

NEXT DOOR BREWING COMPANY | 107

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.

2017 VAMPIRE COSMONAUT: Russian Imperial Stout. IBU: 65.0. ABV: 8.5. Let's crack open this capsule from 2017! This imperial stout has some bite from rye and will send you into space! It's practically assault on your senses, comrade!

DIA DE LA CERVEZA: IBU: 23.0. ABV: 5.6. Mexican Jalapeno Lager aged for 6 months in a Tequila barrel. Boozy and smooth, with a hint of heat. A delicious taste of the south of the border, make it a Dia to remember.

DUTCH KUIT: IBU: 29.0. ABV: 6.1. This beer style, the first to continuously use hops, dates back to the late 14th century. Brewed with mostly malted oats and wheat, Dutch Kuit is malty and bready with a rich, smooth mouthfeel.

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 new 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. OG: 1.040. ABV: 5.8. A crisp, citrusy refreshing pale ale that's a blast to your tastebuds. Dry hopped with Mosaic hops to ensure mild bitterness and big hop aromas

MANGO SOUR: Mixed-Fermentation Sour. IBU: 10. OG: 1.040. ABV: 4.1. A splash of summertime in sour form. Our traditional kettle sour beer with an addition of mango puree, for a tart and juicy treat.

PICNIC POINT PILSNER: German Pilsener. IBU: 25. OG: 1.040. ABV: 4.7. Named for Madison's famed Lake Mendota peninsula, our take on a traditional German Pilsner is crisp and refreshing with a burst of floral, spicy traditional German hops.

ODD SIDE ALES | 214

www.oddsideales.com

41 Washington Ave #160, Grand Haven, MI 49417


A unique craft brewery brewing perfecting both traditional and non-traditional beers.

BEER ME: American Adjunct Lager. OG: 1.044. IBU: 13.0. ABV: 4.5. SRM: 2.6. Classic American Lager

CRUSHIES: Gose. OG: 1.042. IBU: 9.0. ABV: 4.5. SRM: 3.5. Gose style wheat ale brewed with coriander and sea salt. Tart and refreshing

DOUBLE OAKED DELETERIOUS: Russian Imperial Stout. OG: 1.142. ABV: 14.6. SRM: 81.0. Imperial Stout aged in bourbon barrels 8 months including an additional month with toasted oak spirals

HAZEL'S NUTS: Russian Imperial Stout. OG: 1.12. ABV: 12.1. SRM: 60.0. BA Imperial Stout aged in bourbon barrels 8 months. With coffee and natural hazel nut flavor added.

PINK LEMONADE HARD SELTZER: Hard Seltzer. ABV: 5.0.  Hard Seltzer with natural pink lemonade flavor

STRATAPUS: American IPA. OG: 1.061. IBU: 75.0. ABV: 6.8. SRM: 5.0. IPA DIP hopped with Strata hops

OFF COLOR BREWING | 910

www.offcolorbrewing.com

1460 N Kingsbury, Chicago, IL 60642

At some point John and Dave were born. They did other stuff for a while and then they figured out they were better at making beer than at the other stuff. So that's what they do now. They met while both studied at the oldest and most respected brewing school (of the two...and by the brewers that went to the one) in the US, the Siebel Institute, in 2008 and the brewery was envisioned while they both interned at Metropolitan Brewing afterwards. Most of Off Color's business plan is based off of Doug and Tracy at Metro knowing what they're doing, so you should go buy some of their beer too. After cutting their teeth at larger breweries, the two somehow convinced enough otherwise-very-smart-people to invest enough money for them to buy some big shiny things to make their own beer in. So that's what they do now.

APEX PREDATOR: Saison/Farmhouse Ale. OG: 1.040. IBU: 25.0. ABV: 6.5. SRM: 8.0. Dry Hopped Saison

AVEC LE GUILLOTENÉ: Flanders Red Ale. ABV: 7.8. Flemish Red/Doppelbock hybrid fermented with German lager yeast then blended with a wild ale aged in Sangiovese puncheons with Cabernet Franc grape must and a native fermented Flemish Style wild ale aged in a French Calvados foedre with raw cider pressed from Northern Spy apples. Refermented with Balaton cherries and native, wild yeasts then double barrel aged in a mix of second use bourbon barrels and Pomegranate wild ale barrels. Collaboration with Metropolitan Brewing

BEER FOR BRUNCH: Berliner Weissbier. ABV: 5.9. Mimosa Inspired Berliner Weiss brewed with Oranges and Chardonnay grapes

BEER FOR TACOS: Gose. ABV: 4.3. Margarita Inspired Gose

BLACKBERRY FOX IN THE SNOW: American Wild Ale. Foedre Aged Blackberry Kriek

COFFEE DINOS'MORES: Russian Imperial Stout. OG: 23. O. IBU: 40. O. ABV: 10. 5. SRM: 40. O. Imperial Marshmallow Stout with coffee

GATOR TIME: American Wild Ale. OG: 12. O. IBU: 10. O. ABV: 6. O. Wild Ale aged in Puncheons with Montmorency Cherries.

MISCELLANEA VOL 3: American Wild Ale. ABV: 7. 8. Our Miscellanea beers are an ongoing collaborative project collecting and incorporating the house brets, native yeasts, and wild cultures from the many wild and mix fermentation breweries around the country near and dear to our hearts into a single foedre. For this third iteration, we've added Athens, Ohio's venerable Jackie O's acidifying microbes they refer to as 'House Party' to the established wild yeasts and bacterias remaining in the foedre from Central State, Allagash, Jester King, and Side Project as well as a host of our own wild and native cultures.

ONCILLA TAXI: Saison/Farmhouse Ale. ABV: 5. 9. Oncilla Taxi is a funky saison aged in a Sangiovese puncheon with *Brettanomyces clausenii* and a Carmen Miranda hat of tropical fruits including Finger limes, Yuzu, Pink lemons, Mandarin oranges, Mandarinquats, Limequats, Calamondins and Fukushima Kumquats

PEAR REINE DES RENARDS: American Wild Ale. ABV: 8. 4. Flemish Blonde Ale fermented in a 14 year old French Calvados Foedre with native yeasts, raw pear cider, and aged on an additional 250# of Bartlett Pears

SCOURGE: Russian Imperial Stout. ABV: 10. O. Native fermented Belgian Imperial Stout

STAVEYARD FRAMBOISE ABV: 7. 5. Tart Belgian Ale refermented with Raspberries aged in used Dinosmore barrels

ONE TRICK PONY BREWERY | 608

www.onetrickponybrewery.com

17845-17851 Chappel Ave, Lansing, IL 60438

We opened our doors in June, 2012 doing all we could to NOT tell anyone that we were open, except of course the proper governmental bodies. We focus on small-batch quality and bold flavored beer, only brewing what we like and not conforming to what beer periodicals or experts say is trending this month. Brewing that way would be boring, and boring makes things feel like work.

The name? After experiencing what felt like decades of obstacles in a Chicago brewpub project, a few small batches were sampled by a dyed-in-the-wool IPA-drinker who fatefully asked if he could help on a brewday. "F-ck you! Not going to be a one trick pony just brewing you IPAs..." was the suitable response. And thus, a name and a brand were born.

Situated along the I-80/I-94 corridor, look for One Trick Pony's Tap Room the next time business or life takes you to Indiana or Michigan from wherever it is you call home. We are the last stop in Illinois. If the flag is flying out front, we are open for business...or you could, of course, just check our Facebook page or the website. Either way, the Tap Room beckons, there's beer there, c'mon by!

13 PSI: New England IPA. OG: 1.067. IBU: 68.0. ABV: 6.6. SRM: 5.0. What is the standard inflation level for an NFL football? Think it over while enjoying a massively hopped, post-boil beer, massive amounts of Ekuanot, Galena, and Mosaic hops

NORDLANDSHEST: OG: 1.08. IBU: 20.0. ABV: 8.4. SRM: 10.0. An opening night 2012 favorite, brewed for the first time in 6 years. Mmmmm, just like we remember.

STORM CAT: American Amber/Red Ale. OG: 1.064. IBU: 60.0. ABV: 6.7. SRM: 16.0. Mosaic hops give Storm Cat (a stud Thoroughbred who had a 24-hour armed guard for his, talents) a grapefruit and tangerine essence with a residual sweetness from caramel malts.

WARLANDER: American Double/Imperial IPA. OG: 1.088. IBU: 100. O. ABV: 10. O. SRM: 12. O.

PERENNIAL ARTISAN ALES | 607

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.

BA COFFEE STOUT: American Double/Imperial Stout. ABV: 14.0. Imperial Stout steeped on coffee beans from Dark Matter and aged in bourbon and rye whiskey barrels.

CBC MAMAN: American Double/Imperial Stout. ABV: 15.0. Barrel Aged Imperial Stout

CORAL TIDE: Mixed-Fermentation Sour. ABV: 7.0. Mixed fermentation foeder beer with cherries, raspberries, mangoes, and Missouri Norton Grapes.

FOEDER COUPAGE: Mixed-Fermentation Sour. ABV: 6. 0. A Bière de Coupage consisting of old stock Foeder Saison with a blonde beer heavily dry-hopped with Amarillo and Mosaic.

HOMMEL BIER: Belgian Pale Ale. ABV: 5. 0. A dry-hopped Belgian Pale Ale which defies tradition by combining centennial and cascade hops in the kettle, a dry hop addition of centennial and cascade, American malts, and a Belgian yeast strain.

INFINITE SUNRISE: Mixed-Fermentation Sour. ABV: 4. 7. Barrel aged saison with pineapple and spices

PERENNIAL ON LOCKWOOD IPA: Specialty IPA.

PING PONG BREAK: Saison/Farmhouse Ale. ABV: 3. 5. Farmhouse table beer with lime juice. In collaboration with Crooked Stave.

PONTOON BREEZE: Berliner Weissbier. ABV: 4. 2. Berliner Weisse with hibiscus, passionfruit, mango, lemongrass, orange peel and rose hips

SUBURBAN BEVERAGE: Gose. ABV: 4. 2. Gose-style Ale brewed with salt and key lime juice.

SUNSET TAI CHI: Specialty IPA. ABV: 6. 5. IPA with lactose, passionfruit, orange, guava, and vanilla.

TAKE TEN: American Double/Imperial Stout. ABV: 11. 5. Imperial Stout with chocolate, caramel, pretzels and peanuts. In collaboration with Church Key.

VIOLET MOON: Mixed-Fermentation Sour. ABV: 7. 0. Mixed fermentation ale aged in oak barrels with Missouri Norton Grapes. In collaboration with Beachwood Blendery.

PIECE | 909

www.piecechicago.com

1927 W. North Ave., Chicago, IL 60622

Opened in July 2001, Piece has been serving fine quality, hand crafted ales and lagers, produced in small batches on our seven barrel brewhouse. Piece has won an impressive total of 20 medals at the World beer cup and The Great American Beer Festival. Most recently, a medal at the 2001 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

20 YEAR ANNIVERSARY ALE: American IPA. IPA brewed with honey

GOLDEN ARM: Kölsch. IBU: 22.0. German Style Kölsch

WEST BESTERN: American Pale Ale. West coast pale ale

PIPEWORKS BREWING CO. | 316

www.pipeworksbrewing.com

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.

SELL RAY SOUR: Gose. ABV: 4.5. Sour Ale with Celery Juice, Celery Seeds, and Salt

A FOOLISH WIT: Witbier. ABV: 4.9. Belgian Style Wit Ale with Sumac, Crushed Coriander, Amchoor Powder, and Dried Orange Peel

BLOOD OF THE UNICORN: American Amber/Red Ale. ABV: 6.5. Hoppy Red Ale

COLD CRISPY LIME: American Adjunct Lager. ABV: 4.9. Rice Lager with Lime Juice and Lime Zest

COLLIDING WORLDS: Mixed-Fermentation Sour. ABV: 6.5. Whiskey Sour Inspired Ale - Sour Ale with Lemon and Orange Peel Blended with Barrel Aged Beer

CURIOUS VISITORS: Gose. ABV: 4.5. Sour Ale with Yuzu and Ginger

DREAM FAUNA: American Pale Ale. ABV: 4.7. Pale Ale with Simcoe and Noble Simcoe Hops

DRIVE THRU MEATBALLS; UNWINDS AT THE LAKE: New England IPA. ABV: 9.0. Double Dry Hopped Double IPA with Sabro, Azacca and Cryo Citra Hops

GLAUCUS: Belgian IPA. ABV: 6.2. Glaucus is the mythological existence of a being, both man and fish, a deity amongst mere mortals. The only beer fitting of such a name marries bold spicy Belgian yeast with bright citric American hops in a way even the gods would adore. Savor this golden beverage that can calm even the harshest seas.

GREETINGS FROM UNICORN ISLAND: New England IPA. ABV: 7.5. Oat Ale with Lactose, Guava and Pineapple

LIZARD KING: American Pale Ale. ABV: 6.0. Mosaic Hopped Pale Ale

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. Can Art by Jason Burke ink & lead Designs

NOT A BOT: American Pale Ale. ABV: 4.7. Hazy Pale Ale with Citra, Simcoe, and Amarillo Hops

NVU VS. THE HAZE: New England IPA. ABV: 8.0. Double IPA

PHANTOM UNICORN: Russian Imperial Stout. ABV: 14.3. Barrel Aged Imperial Stout

PINEAPPLE GUPPY: American Pale Ale. ABV: 4.6. Pale Ale with Pineapple

PIPEWORKS PREMIUM PILSNER: German Pilsener. ABV: 4.9. Czech Style Pils

PUNCH IN PUNCH OUT (2021): New England IPA. ABV: 7.0. Hazy IPA with Mosaic, Simcoe, Citra, Pineapple, Cherry, Tangerine and Lactose

ROUND OF MANGO MARGS: Gose. ABV: 5.0. Sour Ale with Mangoes, Agave, Key Limes, Oranges, Orange Peel and Salt

RUN DEEP: Witbier. ABV: 5.0. Sour Wit with Coriander and Calamansi

SPARKLE THEORY: New England IPA. ABV: 7.0. Hazy IPA with Sabro Hops

SPECIAL RESERVE VINTAGE 2016: Russian Imperial Stout. ABV: 15.7. Bourbon Barrel Aged Ale with Cacao Nibs, Vanilla, and Milk Sugar

SPECIAL RESERVE VINTAGE 2017: Russian Imperial Stout. ABV: 14.85. Bourbon Barrel Aged Ale with Cacao Nibs, Vanilla, and Milk Sugar

THE BROWN & STIRRED: American Strong Ale. ABV: 13.0. Manhattan Inspired Ale brewed with Cherries and Bitter, Aged in Dads Hat Vermouth Barrels

THE BROWN & STIRRED: American Strong Ale. ABV: 13.0. Manhattan Inspired Ale brewed with Cherries and Bitter, Aged in Willett and Rittenhouse Whiskey Barrels

POTOSI BREWING CO. | 606

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.

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. Raise your glass to the harvest moon and hills adorned in radiant hues. This reddish orange lager celebrates the season with a rich caramel malt flavor, moderate hop bitterness and a frothy head. You don't have to wear lederhosen to drink it, but you just might want to. Sensory Description: Clean lager and malty aroma with hints of caramel. Malt flavors are rich with light toasted flavors accenting an overall sweet and complex malt flavor profile. Moderate hop bitterness with crisp finish. Deep orange-red in color. Firm off-white head.

RASPBERRY LEMONADE SELTZER: Hard Seltzer. ABV: 5.0. Easy-drinking, 100 calorie, craft seltzer

RIVER ROCKER IPA: American IPA. OG: 10. 4. IBU: 28. 0. ABV: 4. 5. SRM: 10. 0. Easy-drinking hop forward IPA- El Dorado, Mosaic and Citra Hops

STEAMBOAT SHADY: American Blonde Ale. IBU: 12. 0. ABV: 4. 2. Aboard the steamship Potosi, day trippers traveled while beer was delivered from port to port. The beer you hold recalls those sweet summer days. Light bodied, slightly sweet and clearly refreshing. Blended with 100% pure lemon juice and real cane sugar.

TANGERINE IPA: American IPA. IBU: 55. 0. ABV: 6. 5. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice. It has a pine taste but the addition of tangerine not only provides for a citrus aroma, it erases the bitterness from your palate. This unique brew has converted many a beer drinker to become avid IPA lovers. Tangerine IPA is a specialty beer, only available on tap throughout the year.

RED EYE BREWING CO. | 102

www.redeyebrewing.com

612 Washington St, Wausau, WI 54403

Established 2008. Located in Wausau's "near-east" neighborhood, just two blocks off of the downtown, our 5-Barrel system churns out creative, flavorful beers from our inspired brewmaster. Our ten taps pair four house beers with up to six seasonals throughout the year. We compliment our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

2 X 4 - OAKED: IBU: 32.0. ABV: 9.6. Belgian Quadrupel aged on French oak.

CHERRY CHEESECAKE SOUR: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.7. Kettle sour brewed with sweet cherries, graham cracker and cheesecake goodness!

CRAZY FOR SW-HAZY-E: New England IPA. IBU: 30.0. ABV: 6.0. New England IPA brewed with 100% Mosaic hops

CUCKOO FOR COCONUTS: American Double/Imperial Stout. IBU: 38. 0. ABV: 10. 0. Coconut Imperial stout

NIGHTWATCH: Oatmeal Stout. IBU: 28. 0. ABV: 5. 2. Oatmeal stout. . . . balanced and roasty!

PODIUM STANDARD: American Blonde Ale. IBU: 16. 0. ABV: 4. 8. Lightly dry-hopped, easy drinking Blonde ale

SCARLET 7: Dubbel. IBU: 22. O. ABV: 7. 2. Deep ruby in color, with hints of raisins and dark chocolate.

THRUST!: American IPA. IBU: 75. O. ABV: 7. 0. The full custom gospel of mostly old skool hops. . . . 6 varieties paired with a massive dry hop.

REVOLUTION BREWING | 914

www.revbrew.com

3340 N. Kedzie Ave., Chicago, IL 60618

DDH BRUNCH-HERO: ABV: 6.8. A combination of citrus-forward hops with fresh blood orange purée that pairs perfectly with its namesake combination of breakfast and lunch. A hazy, early-rising pour of leisurely weekend bursts with aromas of pineapple, mango, and (you guessed it) orange.

FREEDOM OF SPEECH: OG: 10.0. IBU: 7.0. ABV: 4.5. The soft, luscious flavors of real peach soar through a refreshingly tart finish.

HAZY-HERO: OG: 16.0. IBU: 50.0. ABV: 7.3. A juicy surge of tropical hops pulsating notes of pineapple and passionfruit.

OKTOBERFEST: Märzen/Oktoberfest. OG: 15. O. IBU: 25. O. ABV: 5. 7. A smooth and toasty stein-lifter brewed with traditional German ingredients and methods

SUPERMASSIVE CAFÉ DETH: American Double/Imperial Stout. ABV: 14. 3. Inspired in part by the disconcertingly large gravitational singularity at the center of our galaxy, we devised Supermassive Café Deth to be the midpoint of a theoretical bourbon barrel-aged stout-coffee continuum. After a painstaking eighteen months of aging, this slightly sweet blend of Deth's Tar meets its cosmic binary in the form of freshly roasted Dark Matter coffee to the tune of ten pounds per oak barrel.

V. S. O. J. - VERY SPECIAL OLD JACKET: English Barleywine. ABV: 15. O. A celebration of malt, oak, and patience, Very Special Old [Straight] Jacket is a cuvée of English Barleywines aged between two and four years in our favorite bourbon barrels. Lusciously sweet and colossally complex, V. S. O. J. is equal parts refinement and excess.

RHINEGEIST | 407

www.rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

Rhinegeist is a regional craft brewery based in Cincinnati. We brew beers and ciders that are currently available across eight states. We believe in the power of beer to bring great people together, foment fantastic ideas, and build a community that values craft beer and one another.

CLOUD HARVEST 05: AITUTAKI: Specialty IPA. OG: 14.5. ABV: 6.5. SRM: 5.0. Aitutaki marks the fifth entry into our Cloud Harvest series, a rotating roster of Unfiltered Juicy IPAs. Taking its name from a remote island featuring a stunning turquoise lagoon, Aitutaki harbors plenty of vibrant juicy hop flavor. Strata, Talus, Citra, Comet, and Cascade hops impart notes of citrus, passionfruit and strawberry. Stay tuned for upcoming releases in the Cloud Harvest series. Available on draft and in six-packs for a limited time. Tasting Notes: Gold with some haze and fluffy white foam. Juicy notes of mandarin orange, passionfruit, and papaya burst from the glass, enhanced by a smooth, full body. Bitterness is subdued, allowing juicy citrus flavors to linger pleasantly.

MARG MONDAY: Mixed-Fermentation Sour. OG: 13.0. ABV: 7.0. SRM: 3.0. One part tantalizingly tart sour ale with lime and sea salt, one part well-seasoned tequila barrels, Marg Monday cohabitates with our house *brettanomyces* and *lactobacillus* blend before a 6 month stint in oak. Brimming with notes of bright citrus, savory-sweet agave and lip-smacking salinity—Marg Monday is so good Garfield will start loving Mondays. A limited release, available on draft and in 500mL bottles. Tasting Notes: Golden colored with haze and no head, lemon-lime and tequila are the dominant aromas. Very balanced between sweet, sour, and salty, the flavor hits upfront with lemon-lime, instantly invoking margarita, then finishes quickly and cleanly from the salinity. The after-taste is full-on margarita.

TRUTH: American IPA. OG: 15.7. IBU: 75.0. ABV: 7.2. SRM: 9.0. Truth was our hoppy first step into the craft beer cosmos back in 2013, an unproven homebrew recipe that we really dug. A nod to West Coast-style IPAs, Truth's tropical fruit-forward flavor profile and smack-your-lips dry finish quickly won a passionate following, putting smiles on beer lovers' faces in Cincinnati and beyond. We named this beer Truth because, frankly, the world didn't need another IPA. Through the noise, we present

an authentically delicious beer, no strings attached. Available year-round. Tasting Notes: Light amber with good clarity and white foam. Notes of zesty grapefruit, resinous pine, and tropical fruit burst from the glass. The balance leans towards bitterness, which is medium-high, but a solid malt-backbone supports all the hops and dampens the intensity.

WOWIE: Fruit/Vegetable Beer. OG: 10. O. ABV: 5. O. SRM: 3. O. Wowie, our Fruited Ale with pineapple and passionfruit, is a tropical-tinged wild child with a healthy dose of wanderlust. Fruit-forward, vibrant, and refreshing, Wowie is a staycation in a can. Available on draft and in 6-packs and single serve 16 oz. cans. Tasting Notes: Light gold with slight haze and thick, white foam. Pineapple and passionfruit are complimented by a light, crackery malt base, leading to a moderately sweet, medium bodied fruited ale.

ROOKIE

RIGHT BAUER BREWING | 207

www.rightbauerbrewing.com

239 E Main St, Sun Prairie, WI 53590

Right Bauer Brewing in downtown Sun Prairie, WI is a one-of-a-kind brew pub specializing in southern-style smokehouse barbecue and hand-crafted beers that push the limits of flavor and style.

BOSS SUIT: Russian Imperial Stout. OG: 1.1. IBU: 43.0. ABV: 10.0. SRM: 50.0. Dark, roasty, classic Imperial Stout

LUCID DREAM: Witbier. OG: 1.06. IBU: 4.8. ABV: 5.0. SRM: 3.3. Orange Creamsicle Belgian Wit. Contains lactose.

SAGED BY THE BELL: Saison/Farmhouse Ale. OG: 1.061. IBU: 25.8. ABV: 6.6. SRM: 3.9. Saison brewed with fresh Sage

SUICIDE KING: New England IPA. OG: 1.079. IBU: 5.0. ABV: 8.3. SRM: 4.5. Hazy Double IPA with Citra

ROOKIE

RUSTIC ROAD BREWING CO. | 213

www.rusticbrewing.com

5706 6th Ave, Kenosha, WI 53140

Stepping in to Rustic Road Brewing Company is a unique experience, right in the heart of downtown Kenosha. We make our own beers right on site in small batches in the old Wisconsin artisan style. We pride ourselves in being unique enough to stand out, but unassuming enough to be enjoyable by everyone. We love great beer and love to share it with Kenosha!

CHUCK N.O.R.I.S.: Russian Imperial Stout. ABV: 11.1. No Ordinary Russian Imperial Stout! 14 months in Heaven Hill bourbon barrels, patiently waiting.

HAZELNUT HARVEST: American Amber/Red Ale. ABV: 5.2. American Amber Ale with Hazelnut

SIMMONS ISLAND IMPERIAL BLONDE: American Blonde Ale. ABV: 7.2. A big American Blonde Ale, loaded up with honey for a uniquely dry finish and light mouthfeel. The beer has a dark gold color and rich flavor profile, the honey character is nicely balanced throughout this beer. Don't be fooled by its easy drinkability, at 7.2% this one can catch you by surprise.

STRAWBERRY BLONDE: Fruit/Vegetable Beer. ABV: 5.9. Bursting with fresh strawberry flavor, this is the perfect summer beer. A little sweet, plenty refreshing.

SAMUEL ADAMS BREWING CO. | 504

www.samueladams.com

1625 Central Pkwy, Cincinnati, OH 45214

Established in 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!). The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 bbls. The Cincinnati brewery brews about 2/3 of the company's beer after a

recent \$6 million expansion. Winner of more than 200 international awards. Nationwide distribution.

Angry Orchard Cider Company, brewed in Cincinnati OH, made its debut in 2012. After years of experimenting with different types of apples from all over the map and different cider-making techniques we learned along the way, we came up with a really imaginative, creative recipe.

ANGRY ORCHARD HARD CIDER: ABV: 5.0. Angry Orchard Crisp Apple has a bright, crisp apple flavor, just like biting into a fresh apple. It is a perfect balance of sweetness and bright acidity from culinary apples and dryness of traditional cider making apples, resulting in a complex, yet refreshing hard cider.

BOSTON LAGER: American Amber/Red Lager. IBU: 30.0. ABV: 4.9. SRM: 11.0. Bold, rich and complex. The distinctive balance of spicy, complex hops, slightly sweet roast malts, and smooth finish, are what give this full-flavored taste. The unmistakable character of this brew began as our original and became an American original.

SAMUEL ADAMS OCTOBERFEST: Märzen/Octoberfest. OG: 13.8. IBU: 16.0. ABV: 5.3. SRM: 20.0. Our version of this classic style blends hearty malts for a deep, smooth flavor with notes of caramel creating a brew that's perfect for the season, or whatever you're celebrating.

SAMUEL ADAMS SUMMER ALE: American Pale Wheat Ale. IBU: 7. 0. ABV: 5. 3. Crisp and tangy with refreshing lemon peel and a hint of pepper from rare Grains of Paradise. Golden, hazy, & thirst quenching, this American wheat ale balances bright citrus, Noble hops & spice for a lively brew that's perfect on any summer day.

SAMUEL ADAMS WICKED HAZY: New England IPA. IBU: 35. 0. ABV: 6. 8. SRM: 10. 0. Purposely unfiltered to provide a burst of fruity hop aroma and luscious mouthfeel. Our New England IPA has a delightful, citrusy hop flavor that isn't overly bitter, with a clean, smooth finish that will leave drinkers wanting another sip.

SCHLAFLY BEER | 507

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 29th 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 fifty beer styles a year: come try many of them at our 23rd annual HOP in the City beer festival at The Tap Room on Saturday, September 18th, 2021.

Schlafly Bottleworks opened in 2003 a few miles away in Maplewood, and Schlafly Bankside opened in 2020 in the former Trailhead Brewing building. Our fourth location will be opening in Highland, Illinois later in 2021.

FRUITED FOEDER SAISON: Saison/Farmhouse Ale. IBU: 15.0. ABV: 7.5. SRM: 6.0. The traditional Saison is already an exceptional beer experience. When you amplify it with aging in white oak foeders with a copious amount of passionfruit, the result is a blend of flavors that were destined to be together.

IPA: American IPA. IBU: 35.0. ABV: 5.0. SRM: 5.0. This IPA is a fresh take on a classic beer. Combining hops with hints of tropical and citrus flavors, our brewers see to it that this golden colored ale has the perfect balance of flavor and character. Approachable and friendly, Schlafly's IPA beckons with its hoppy aroma and delicate, understated flavors.

PUMPKIN ALE: Pumpkin Ale. IBU: 16.0. ABV: 8.0. SRM: 27.0. Hailed as one of the best beers of its kind, it's the reason why Autumn is your favorite season. Pumpkin Ale is well balanced from start to finish, with notes of caramel and ginger throughout. Filtered through a spice infusion mix of cinnamon, clove and nutmeg, it turns out exactly how we intend it to taste: like a slice of pie in a bottle.

SUMMER LAGER: Munich Helles Lager. OG: 11. 1. IBU: 17. 0. ABV: 4. 5. SRM: 3. 0. A smoother, maltier and hoppier alternative to light lagers, our sessionable Helles-style Summer Lager is a bright, golden beer, wholly representative of what summertime should taste like. The malts impart a fresh-grain character, while the German Noble hop Mittelfrüh lends a spicy, lemony flavor.

SHORTS BREWING COMPANY | 802

www.shortsbrewing.com

211 Industrial Park Drive, Elk Rapids, MI 49629

Short's Brewing Company was registered as a business in 2002 with the State of Michigan by 22-year-old Joe Short.

In 2003, a 100-year-old empty hardware store in Bellaire, Michigan was refurbished for use as a brewpub. The pub opened on April 26, 2004, initially housing a seven barrel brewing system utilizing five fermenters and five serving tanks. First year production totaled 178 barrels. During the fall of 2006, Short began work on The Imperial Beer Series. By 2007 the 13 series beers were released, each one with its own trading card and story. The pub offers space for community gatherings, local art, and live performance. The pub has 20 beers and Starcut Ciders on tap.

Short's purchased an old manufacturing building in Elk Rapids, Michigan in January 2008, to accommodate larger scale batches separate from the brewing done on-site at the brewpub. The first Elk Rapids batch of beer was brewed in January 2009. With the Elk Rapids warehouse facilities, production capacity increased to 30,000 barrels per year. The bottling line is designed to process 800 cases per day.

In 2014, the company set a Guinness World Record for the largest tap takeover when it served 120 Short's beers for the opening of HopCat's new location in Detroit.

BOURBON EVIL URGES: Belgian Strong Dark Ale. IBU: 20.0. ABV: 13.8. Belgian Dark Strong Ale aged in bourbon barrels.


CHOCOLATE WHEAT: American Porter. IBU: 30.0. ABV: 7.3. Chocolate Wheat is a Porter brewed with chocolate malt, wheat malt, and well-chosen specialty grains. The combination creates a deep black, full-bodied beer that provides subtle hop flavors and rich malt tones. Chocolate Wheat has balanced flavors of roasted caramel, coffee, and chocolate, and ends with a smooth finish.

ERRATICUS 26: Cider. ABV: 7.1.  Wild Greening Cider with Lavender and Butterfly Pea Flower


GITCHY GITCHY OOH LA LA: Kölsch. IBU: 35. 0. ABV: 5.5. Gitchy Gitchy Ooh La La is an Experimental Kolsch brewed with lemon juice, cucumber and lilac flower.

KEY LIME PIE: Fruit/Vegetable Beer. IBU: 17. 0. ABV: 7.3. Beer brewed with marshmallow and lactose with lime and graham crackers added.

MARGARITA IPA: American IPA. IBU: 32. 0. ABV: 6.6. India Pale Ale with lime, agave, and pink Himalayan sea salt. Served with a salted rim and a lime wedge.

MOSA: Cider. ABV: 4.3.  Mosa is a crisp, refreshing blend of Hard Cider made from Michigan apples and sweet orange juice. This cider is slightly hazy and light orange in color, a true mimosa in cider form. Let the fruity harmony of citrus and bright apple flavors make your tastebuds do a happy dance.

NOWADAZE: New England IPA. IBU: 95. 0. ABV: 7.3. Double Hazy IPA with Sabro hops.

PULSAR: Cider. ABV: 6.4.  Pulsar is a Dry Cider made with Michigan apples and Pinot Noir yeast. This cider blends tangy apple sweetness with a slight tartness before finishing crisp, clean, and dry. With less than one gram of sugar in each serving, you can enjoy one guilt-free as a refreshing drink that's ready to celebrate with you.

SOFT PARADE SHANDY IBU: 12. 0. ABV: 4.2. A blend of Short's flagship Fruit Ale, Soft Parade, and homemade lemonade.

SOLEMN OATH BREWERY | 408

www.solemnoathbrewery.com

1661 Quincy Ave, Naperville, IL 60540

Solemn Oath—born high above the great expanse of the American West—makes craft beer in Naperville, Illinois with a satellite taproom in Chicago, Illinois. We are driven by our passion for hop-forward and barrel-aged beers.

ETERNAL CARAVAN: Gose. ABV: 7.0. Tequila barrel-aged margarita gose with lime & orange zest and sea salt

FAST ACTION HERO: New England IPA. ABV: 6.5. Amidst the chaos of the early pandemic, we had critical failure on our canning line and were dead in the water.

The part was found near Madison, Wisconsin and rather than lose time driving up, Midwest beer legend Fred Swanson brought it to us in the middle of the night. Cheers to you Fred, we are forever in your debt for the night you saved SOB.

HIDDEN HAND PENNIES FOR THE VENDOR: American Double/Imperial IPA. ABV: 7.5. Lime signs look down upon a lemon world that glitters citrus glibly.

HIDDEN HAND PHANTASMAGORIC SPLENDOR: American Double/Imperial IPA. ABV: 8.5. Who, lost in the scenes of coconut dreams, find questions and all pome answers.

LÜ: Kölsch. OG: 11.0. IBU: 21.0. ABV: 4.7. SRM: 3.0. A crisp, thirst-quenching, and refreshing German-style Ale featuring mellow malt sweetness balanced by a delicate spicy, floral hop profile and smooth, fruity ale yeast. Light-bodied and exceptionally sessionable

OKTÖBERFACE: Märzen/Oktoberfest. IBU: 38.5. ABV: 6.0.

SOUTH SHORE BREWERY | 310

www.southshorebrewery.com

Corporate Offices & Brewpub/Pilot Brewery, Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. A founding brewery member in the Midwest Hops & Barley cooperative. The South Shore is a proud and active member in the Wisconsin Brewers Guild and the Brewers Association of America.

BLISSFUL WHEAT: Mixed-Fermentation Sour. IBU: 18.0. ABV: 4.7. American fruited sour wheat beer. Made up of over 50% wheat malt this beer will be very light in body. A healthy dosage of Agave Nectar is added at the end of the boil. Over 220 pounds of Curuba (banana passion fruit) is added during active fermentation. Fresh aroma of ripe Curuba will be heavily present on the nose. Notes of citrus abound, a subtle sweetness is present to balance the sourness and slight bitterness of the Curuba.

INLAND SEA PILSNER: American Pale Lager. OG: 1.056. IBU: 19.8. ABV: 6.0. This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops.

ISLAND HOPPER IPA: American IPA. IBU: 46.0. ABV: 7.0. 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. IBU: 44.0. ABV: 5.0. A session beer made from a blend of American 2-row barley and Simpson's Golden Promise malt from the UK. This blonde colored ale will be light in body, with a subtle sweetness to it and a smooth mouthfeel. Peach and apricot dominate the nose, while a blend of experimental Wisconsin and Michigan hops give this beer a powerful citrus flavor. A truly easy drinking IPA that can be enjoyed all day.

SPRECHER BREWERY | 502

www.sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI 53209

In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably

delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

ABBEY TRIPLE: Tripel. ABV: 8.4%. A Belgian Trappist triple yeast culture balanced with the finest imported pale barley, Belgian aromatic malt and oats, gives this golden ale a fruity bouquet and a light refined taste.

BLACK BAVARIAN: Schwarzbier. IBU: 32.0. ABV: 6.0.

OKTOBERFEST: Märzen/Oktoberfest. IBU: 15.0. ABV: 6.0. The season is short so we encourage you to hoist a stein of our Oktoberfest while it's available. Celebrate the transition from summer into autumn with this copper-orange lager featuring toasted and caramel malts. The slightly fruity nose suggests summer's fading warmth. But the creamy and lean mouthfeel of this medium-bodied lager directs you elsewhere. Savoring its malty sweetness, mild hop spiciness and clean finish will help you appreciate fall's splendors.

PINEAPPLE X-PRESS: Tripel. ABV: 8.4. Hopped up Belgian Triple with Equinat Mosaic and Zythos hops

SPECIAL AMBER: Vienna Lager. ABV: 5.0.

SQUARE ONE BREWERY AND DISTILLERY | 415

www.squareonebrewery.com

1727 Park Ave, St. Louis, MO 63104

Square One Brewery and Distillery was founded in 2006 in the historic Lafayette Square District of St. Louis and features an upscale pub menu, 12 draft beers and one cask ale. Square One doesn't distribute any of its beers, offering them at the bar, in the restaurant or as a to go item in a growler. The owner, Steve Neukomm has been in the food and beverage industry in St. Louis since the 1970's and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company and for a few years ran both locations, selling August in 2010. Our brewery is headed up by Dr. John Witte, Square One's Director of Operations with over 27 years of brewing experience in St. Louis, and Josh Wilson, our brewer, who has worked in St. Louis and the UK. 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 is 400 barrels per year.

2019 BARREL AGED BARLEY WINE: English Barleywine. IBU: 35.0. ABV: 12.2.

SRM: 40.0. Our traditionally brewed English style Barley Wine, aged in our own JJ Neukomm Missouri Malt Whiskey barrels.

DOUBLE RED: English India Pale Ale. OG: 20.0. IBU: 55.0. ABV: 8.5. SRM: 20.0. An Imperial American Amber Ale featuring Columbus, Mosaic and Citra hops, both in the kettle and dry hopped.

DRY P.A.: American Pale Ale. OG: 1.042. IBU: 35.0. ABV: 4.75. SRM: 2.0. Brewed with a blend of 2-Row, 6-Row barley malts and flaked rice this is a dry, light, crisp American Pale Ale which finishes with a blend of American hops both from late kettle addition and dry hopping.

HELLES LAGER: Munich Helles Lager. OG: 13.0. IBU: 25.0. ABV: 5.0. SRM: 6.0. Pale golden lager perfectly balanced between malt sweetness and hop bitterness. The perfect beer garden beer.

SPICY BLONDE: Herbed/Spiced Beer. OG: 11.5. IBU: 14.0. ABV: 4.5. SRM: 1.5. A twist on the traditional Belgian Witbier, with ours featuring a generous amount of lemon grass and a touch of fresh ginger. Crisp, tart and refreshing this unfiltered beer is an excellent thirst quencher. This beer is a summer seasonal at Square One Brewery and Distillery.

STEVENS POINT BREWERY | 109

www.pointbeer.com

2617 Water St, Stevens Point, WI 54481

The Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. More than 150 years later, the Stevens Point Brewery continues to successfully brew quality beer, just as the brewery's founders, Frank Wahle and George Ruder, did in 1857. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 3rd oldest continuously operating brewery remaining in the United States. Today, the Stevens Point Brewery is proud to be Wisconsin-owned and independently operated.

CIDERBOYS FIRST PRESS: Cider. ABV: 5.0. Everything changes when you bite into a bottle of First Press Traditional Hard Apple Cider. Eyes of friends sparkle. Passion overflows with perhaps the best thing on earth the anticipation of sweet, crisp and tart. Taste hard cider fireworks. Revel in its energy. Grin to the skies. Save an extra for yourself. Available Year-Round

CIDERBOYS PEACH COUNTY: Cider. ABV: 5.0. The ice chill of the bottle smiles at the heat of the day. Thirst quenching apple and ripe fuzzy peach collide in a fantasy blend. Crank up the piano keys. Dance if you want to. When summer breezes soar under the light of a crescent moon, this is your party. Available March 1 - August 31

CIDERBOYS STRAWBERRY MAGIC: Cider. ABV: 5.0. Come alive to crisp apple hard cider blended with the fresh taste of strawberries, soft and deep red, backed by mouth watering sweetness and a delicate hint of tartness. This is Strawberry Magic Hard Cider kicked up with a hint of Saturday night. We blend it a little differently around here. If you've never tried it, get ready for confetti. Available Year-Round

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. Porter made with natural flavor added. Made with chocolate wheat malt, cocoa, Topaz and Tettnang hops.

POINT OKTOBERFEST: Märzen/Okttoberfest. IBU: 15.0. ABV: 5.15. Point Oktoberfest is an authentic Marzen Style Lager beer, a style reminiscent of the beers originally brewed for the first Oktoberfest Celebrations in Germany during the early 1800's. Craft brewed using Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer brewed in celebration of the upcoming season. 5.15 abv, 15 IBU's

TROPICAL WAVE ABV: 5.0. Say "Aloha" to a tantalizing tropical trio - passion fruit, orange, and guava - all riding a wave of juicy apple cider. Whether you're on Eastern or Pacific Time, it can always be Island Time. Drape your towel on the balcony and cool off with a Tropical Wave. Your own personal luau is one sip away. Limited Release

WHOLE HOG PUMPKIN ALE: Pumpkin Ale. IBU: 10.0. ABV: 7.4. Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.

SURLY BREWING CO. | 601

www.surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN 55429

Surly Brewing Co. started with a homebrewing kit in Omar Ansari's garage. As his brewing passion grew, Omar converted his family's abrasives manufacturing business into a brewery in late 2004 after convincing Todd Haug, an industry veteran, to join him as Surly's head brewer. Since selling its first keg in February 2006, Surly has become one of the nation's fastest growing breweries. In December of 2014, Surly opened their newly constructed Destination Brewery, complete with a restaurant and beer garden, after successfully leading the charge in 2011 to change a Prohibition-era Minnesota state law.

2016 DARKNESS: Russian Imperial Stout. OG: 1.12. ABV: 12.0.

2016 SMOKE: Baltic Porter. ABV: 8.2. Smoked Baltic Porter

BLACK CHERRY SUPREME: Berliner Weissbier. ABV: 4.5. This cherry-forward tart ale is bright, fruity, clean, and extremely refreshing.

DARKNESS 2017 BARREL-AGED: Russian Imperial Stout. ABV: 12. 0. This massive Russian Imperial Stout brings waves of flavors; chocolate, cherries, raisins, coffee, and toffee. Barrel-Aged Darkness is a limited edition variant that spent over three months aging in Woodford Reserve Rye Whiskey barrels. The aging process provides a distinct aromatic whiskey character that is oaky and spicy on top of the core Darkness flavors.

DOUBLE VANILLA DARKNESS: Russian Imperial Stout. ABV: 12. 0. Rye Barrel-Aged Russian Imperial Stout with Cacao and Vanilla Beans

FOURTEEN: English Barleywine. ABV: 11. 0. Barleywine Ale Aged in Parker Heritage Wheat Whiskey Barrels

FUZZ BOX: Experimental. ABV: 6. 0. POG Tart Ale

GRAPEFRUIT SUPREME: Berliner Weissbier. ABV: 4. 5. This grapefruit-forward tart ale is bright, fruity, clean, and extremely refreshing.

INVISIBLE RAYS: Specialty IPA. ABV: 6. 8. Tropical IPA full of pineapple and guava notes and just a kiss of lactose

KEY LIME SUPREME: Berliner Weissbier. ABV: 4. 5. This key lime-forward tart ale is bright, fruity, clean, and extremely refreshing.

MANGO SUPREME: Berliner Weissbier. ABV: 4. 5. This mango-forward tart ale is bright, fruity, clean, and extremely refreshing.

MOLE DARKNESS: Russian Imperial Stout. ABV: 12. 0. Our Russian Imperial Stout, aged in bourbon barrels with vanilla beans, chocolate, cinnamon, and chilies. That'll do.

OCCULT PHILOSOPHY: American Double/Imperial IPA. ABV: 9. 2. Double Dry-Hopped Hazy Double IPA

OKTOBERFEST: Märzen/Oktoberfest. ABV: 6. 0.

SABROTOOTH TIGER: Specialty IPA. ABV: 6. 7. Sabro IPA

SONIC DISTORTION: American Pale Ale. ABV: 4. 5. Dry-Hopped Tart Ale

THIRTEEN: American Double/Imperial Stout. ABV: 12. 5. Maple Barrel-Aged Imperial Stout with Vanilla Beans and Lactose

VIETNAMESE COFFEE DARKNESS: Russian Imperial Stout. ABV: 12. 3. Our 2020 Darkness brewed with vanilla, chocolate, and coconut.

THE BREWING PROJECT | 106

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.

CHOMP CHOMP STRAWBERRY: ABV: 8.5. Cheesecake Sour brewed with powdered cream cheese and strawberry puree

DARE MIGHTY THINGS - CITRA - IDAHO 7 - MOSAIC: ABV: 6.6. NEIPA one off Variant brewed with Citra, I7, and Mosaic Hops

DESERT'D STRAWBERRY DAQUIRI: ABV: 6.4. Desert Style Sour brewed with Strawberry and Lime

HAWAIIAN SHIRT PARTY: Mixed-Fermentation Sour. ABV: 9. 0. OverFruited Imperial Kettle Sour w/Tangerine, Pineapple & Coconut

LAGER.: American Pale Lager. 'cuz some people are snotty AF and want to accuse us of being a two trick pony. Lager.

PUFF XL - MRB: Mixed-Fermentation Sour. ABV: 9. 0. Imperial Sour brewed with Mandarin Oranges, Raspberry, Bananas, and Marshmallow

RESIST PINA COLADA: Specialty IPA. ABV: 7. 0. Pina Colada inspired Milkshake IPA. Brewed with milk sugar, vanilla, pineapple puree, and coconut!


SPLASH PAD TIPAI: American Double/Imperial IPA. Triple IPA brewed with Citra, Simcoe, and Nelson Sauvin


THE CIDER FARM | 406


www.theciderfarm.com

8216 Watts Rd., Madison, WI 53719

Made with true cider apples grown organically on our farm near Mineral Point, Wisconsin, our ciders are dry and complex. We grow the “wine grapes of apples” as cider is fermented like a wine; it is not brewed. Like a wine might be ‘oaked’, we ‘oaked’ a cider. We found a subtle hops that gives our Equinox cider green grassy and citrus notes. It’s utterly refreshing! Our Cyser is made by fermenting fresh apple juice with honey from our and our neighbor’s farm, then back-sweetened with honey. It’s our highest alcohol and sweetest offering, that’s a true crowd pleaser.

CYSER: Cider. ABV: 9.2.  Cyser is made by fermenting honey with apple juice. We used a blend of organic apples from our farm and our friend’s in Michigan and added honey from our farm and our neighbor’s farm. We back-sweeten the Cyser with a bit more honey.

EQUINOX: Cider. ABV: 5.9.  A mix of 100% organic tart, sweet apples from our farm and our friend’s in Michigan are fermented with white wine yeast and then dry hopped with Equanot hops. The resulting cider pops with herbaceous, citrus notes.

OAK AGED: Cider. ABV: 5.7.  This cider is made with organic apples from The Cider Farm. The cider is finished with medium toast American oak to yield the subtle oak of white wine.

TIGHTHEAD BREWING CO. | 508

www.tightheadbrewing.com

161 North Archer Ave, Mundelein, IL 60060

Tighthead Brewing Company was founded by Owner/Brewer Bruce Dir, a long time homebrewer and Siebel Institute graduate, and began production in the fall of 2011. The production brewery and tap room are located adjacent to the Metra train station in Mundelein, Illinois and produce quality ales and lagers for all seasons. Our Comfortably Blonde Ale, Scarlet > Fire Red Ale and Irie IPA are currently being distributed throughout Lake County and the northern Chicago area in draught form only. Our Tap room typically features up to sixteen beers on tap, many of which are seasonal beers and are only available in the tap room by the pint or growler. Examples of our loyal followers favorite seasonal beers brewed so far are the Boxcar Porter, Hat Trick Tripel and Go-Go-Witbier, among others. Our approach is two-fold, to brew quality beer is a must, but we also want to turn as many people on to as many craft beer styles as we can.

Brewmaster Billy Oaks handles the majority of the brewing and manages the brewing operations at Tighthead. Billy is a graduate of the American Brewers Guild program and spent time as a homebrewer and managed a local homebrew shop prior to joining Tighthead. Our 15 BBL brew house was fabricated new by Newlands Systems, Inc. and will produce about 3200 BBL a year at capacity. We hope to expand our year round offerings as we grow and are planning for a packaging line in year two of operations.

We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. We are open Monday through Sunday (check website for hours) and tours are available on Saturday’s and Sunday’s at 3:00 pm.

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.

CHOCOLATE MALTY BALLS: Russian Imperial Stout. IBU: 80.0. ABV: 9.0. SRM: 40.0. An Imperial Oatmeal Stout made with a plethora of English dark malts and flaked oats and generous quantities of East Kent Golding hops. This beer was brewed to replace the Barleywine in our Bourbon barrels, but we thought it would be a great treat to get some in Firkins for the beer engine! English ESB yeast was used to ferment this malty wonder.

EVERYBODY LOVES EL DORADO: ABV: 6.0. Single El Dorado Cryo Double Dry Hopped Pale Ale. Hazy, with oat and wheat base and tons of tropical fruit.

IRIE IPA: American IPA. IBU: 134. O. ABV: 7. 8. SRM: 5. O. 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!

SCARLET > FIRE: Irish Red Ale. IBU: 30. O. ABV: 5. 6. SRM: 15. O. Scarlet Fire is an Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

TITLETOWN BREWING CO. | 208

www.titletownbrewing.com

320 N Broadway, Green Bay, WI 54303

Titletown Brewing Company has been serving up quality fresh beer in the since our 1996 brewpub roots in a renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district on the corner of Dousman Street and Donald Driver Way. In 2014, we renovated the old vegetable cannery across the street and turned it into our awesome production brewery with our Taproom and gorgeous Rooftop bar overlooking the downtown. We always have our Johnny "Blood" Red, Green 19 IPA, and Boathouse Pilsner available in cans, joined by a variety of seasonal brews and one-offs.

400 HONEY ALE: American Blonde Ale. IBU: 15.0. ABV: 4.5. Local honey, toasted malt, golden blonde ale

BARREL AGED PROCRASTINATOR: Doppelbock. IBU: 30.0. ABV: 8.0. Very fruity/funk Doppelbock aged on oak for 3 years.

BENT TUBA OKTOBERFEST: Märzen/Oktoberfest. IBU: 20.0. ABV: 6.0. U.S. Beer Tasting Championship's "Best Oktoberfest in the Midwest", this beer kicks some serious brass.

BOATHOUSE PILSNER: Czech Pilsener. IBU: 50. O. ABV: 5. 5. Old-school Czech Pils with a soft/clean body and beautiful notes of spicy Saaz hops.

CRANADEO GOLD: Fruit/Vegetable Beer. IBU: 20. O. ABV: 5. 0. Our longtime favorite German Kolsch with the Wisconsin twist of fresh cranberries.

GREEN 19: American IPA. OG: 15. O. IBU: 55. O. ABV: 6. 5. Richly balanced American-Style IPA with notes of caramel malts assisting the assertive citrus hops

JOHNNY BLOOD RED: Irish Red Ale. OG: 14. O. IBU: 20. O. ABV: 6. 0. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

PEACHFUL BLISS: Berliner Weissbier. IBU: 7. O. ABV: 3. 0. Traditional Berliner weiss with subtle hints of peach and apricot.

SNO-CAP ROOT BEER: Root beer. Plain old delicious NA soda. Our own recipe passed down through generations.

TOPPLING GOLIATH BREWING CO. | 116

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 100-bbl craft brewery, we keep that same mind set for every beer we make. Find our beer at select locations across 32 states, or take the scenic drive to Decorah, Iowa and become part of our beer revolution in the heartland!

CHERRY DRAGON: Mixed-Fermentation Sour. 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. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, and clean

to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

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.

MORNING DELIGHT: American Double/Imperial Stout. ABV: 12. 8. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

POMPEII-IPA: American IPA. IBU: 50. 0. ABV: 6. 2.

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.

TWO BROTHERS BREWING CO. | 512

www.twobrothersbrewing.com/

30W315 Calumet Ave West, Warrenville, IL 60555


Two Brothers Brewing Company was founded by Jim and Jason Ebel in late 1996. What started out as a two man passion project, Two Brothers has grown into a lifestyle brand, including award winning craft beer, three artisan restaurants, specialty grade coffee, a distribution company, and a line of hand crafted spirits. With an unrelenting passion for producing high quality, well balanced beers that push the boundaries of flavor, Two Brothers remains 100% family owned and staunchly independent.

\$IMONEY GOLD: New England IPA. ABV: 6.0. Double Dry Hopped with Simcoe, Mosaic, and Amarillo

AMPLIFIER: American IPA. ABV: 6.7. IPA with Citra, Mosaic, Simcoe

DOMAINE DUPAGE: Bière de Garde. ABV: 6.2. French Country Ale

PINBALL: American Pale Ale. ABV: 4. 9. Pale Ale with El Dorado, Centennial, Idaho 7, Centennial

PRAIRIE PATH: American Blonde Ale. ABV: 5. 1.  Golden Ale Crafted to Remove Gluten

PREMIUM LAGER: American Pale Lager. ABV: 4. 8. Metro approves. . .

WOBBLE: American IPA. ABV: 6. 3. West Coast AF

TYRANENA BREWING CO. | 612

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces six year-round beers, as well as a number of seasonal and specialty flavors. 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.

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.

FIESTA MARGARITA: Mixed-Fermentation Sour. ABV: 6.0. Key Lime kettle sour brewed with sea salt and agave then aged in tequila barrels.

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.

IMPERIAL WHITE STOUT AGED IN BOURBON BARRELS WITH COFFEE BEANS & COCOA NIBS: Herbed/Spiced Beer. IBU: 37.0. ABV: 8.0.

LAKE MILLS' FINEST LAGER: Munich Helles Lager. IBU: 15. O. ABV: 4. 5. Easy drinking lager featuring specialty German malt and hops

LOST ADULT UNFILTERED DOUBLE DRY-HOPPED IIPA: American Double/Imperial IPA. IBU: 30. O. ABV: 8. 25. Hazy IPA featuring Mosaic, El Dorado and Simcoe hops

MANGY FOX: American Amber/Red Ale. ABV: 5. 75. A copper ale with strong flavors of biscuit and toasted malt with a clean finish

PURPLE: Mixed-Fermentation Sour. ABV: 6. 25. A lightly fruity kettle soured wheat ale brewed with blueberry and blackberry.

ROOSTER SEASON: Saison/Farmhouse Ale. ABV: 8. 0. Imperial Saison aged in French oak red wine barrels.

SAILORS TAKE WARNING! IMPERIAL BLONDE ALE AGED IN TEQUILA BARRELS: American Blonde Ale. IBU: 10. O. ABV: 9. 0. Brewed with agave and blood oranges with cherry puree added then aged in tequila barrels. Red sky in the morning? Stay off the water and weather the storm with this delectable concoction!

SHAGGIN' IN THE WOOD: Scotch Ale/Wee Heavy. ABV: 9. 0. Bourbon Barrel-aged Scotch Ale A complex blend of flavors. The rich caramel and toffee flavors of Sheep Shagger Scotch Ale symphonize with the oak, bourbon and vanilla flavors bestowed by the barrel.

TWENTY-ONE: American Double/Imperial Stout. ABV: 13. 9. An Imperial Stout double barrel aged in heaven hill bourbon barrels to celebrate our 21st anniversary.

WRATH OF ROCKY IMPERIAL BROWN ALE 100% AGED IN BOURBON BARRELS: American Double/Imperial Brown Ale. IBU: 29. O. ABV: 7. 5. The imperialized father of Rocky's Revenge. A dark brown ale on the sweeter side with vanilla and oak characters from barrel-aging.

UNE ANNÉE | 503

www.uneannee.com

6343 Gross Point Rd, Niles, IL 60714

An Independent Craft Brewery, was born, in 2013, on the near west side of Chicago, with the quest of making fine Belgian inspired ales for all beer lovers. Une Année, meaning “One Year” in French, began with a seasonal rotation of annual Belgian beers, which have since expanded our offerings with a emphasis on American Wild Ales.

Last year, the brewery moved to a new location on Gross Point Rd in Niles, IL. The spot has an expanded taproom, patio as well as a kitchen addition specializing in BBQ. In addition to the larger taproom, the 28,000 sq.ft allows for plenty of future growth.

AMBRD: Belgian Pale Ale. IBU: 27.0. ABV: 4.5. SRM: 11.0. An amber hued Belgian Pale Ale with a touch of rye and lively continental hops is here to help cool those summer nights with a modest ABV and a malt-forward finish that you never want to end...

BRETT&BARREL SAISON: Saison/Farmhouse Ale. IBU: 20.0. ABV: 5.5. SRM: 4.0. Barrel Fermented Brett Saison anyone? Anyone? Bueller? Bueller? Elegance is an understatement... aged with discretion, class, and taste...for one sip will make anyone a connoisseur.

LE GRAND MONDE 2020-10 (GINGER, PASSIONFRUIT & PEACH): American Wild Ale. IBU: 5.0. ABV: 7.0. SRM: 10.0. Barrel-Aged American Wild Ale with Passionfruit, Peach, and Ginger... and we didn't hold back any fruit on this one! Aged just over 10 months in wine barrels, we then added a whole mess of Passionfruit and Peach before letting 'er rip again for a few weeks. Closer to packaging, we added just a bit of freshly chopped ginger for a little extra zest. The finished beer begins very tart with the acidity of passionfruit and our house culture leading the charge, but quickly gives way to the sweetness of peaches and unique ginger spice, along with light vanilla undertones from the French oak. Though quite thick and pulpy with fruit, this one finishes delightfully dry.

LE SEUL XVI (BLACKBERRY & LEMON): Mixed-Fermentation Sour. IBU: 5. 0. ABV: 6. 5. SRM: 25. 0. American Wild Ale fermented with Blackberry & Lemon. It takes two to TANG. . . go. Blackberry and Lemon come together again from opposite sides of the fruit spectrum to cool down all the ballrooms of Chicago and beyond!

PILS: German Pilsener. IBU: 25. 0. ABV: 4. 8. SRM: 2. 3. Our first take on a Traditional German Style Pilsner. Une Année Pils comes off Clean, Bright, Crisp and ever so Effervescent leaving you wanting more.

VINTAGE BREWING COMPANY | 903

www.vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

Stop by our brewery/ restaurants for good times, great food, and exceptional hand-crafted award winning beer. Visit our 3 area locations (Madison West, Madison East, Sauk City) for lunch, dinner, weekend brunch, and a mind-boggling array of hand crafted VBC brews.

Now open for in person dining and bar service, also offering fast friendly curbside pickup. See you soon!

(BATTLESTAR) GALAXICA: Saison/Farmhouse Ale. IBU: 45.0. ABV: 7.0. Fresh new Saison/ IPA from our 'Hop Flex' series, showcasing two amazingly fruity New World hops, Callista and Galaxy, join forces for aroma impacts of mandarin, peach and berry. Mild peppery spice notes and a dry Saison finish help support the heady hop cocktail

BELTLINER WEISSE - GUAVA PASSIONFRUIT: Berliner Weissbier. IBU: 12.0. ABV: 4.5. Light and refreshing German-style sour ale (Berliner Weisse) with natural fruit essence added. Enjoy the ride!

BETTER OFF RED: American Amber/Red Ale. OG: 1.065. IBU: 45.0. ABV: 6.7. American red with citrus-tinged hoppy bite; GABF silver medalist!

BOB'S YER DUNKEL: Munich Dunkel Lager. IBU: 22. 0. ABV: 5. 1. Munich-style Dunkel featuring bready, toasty German malts accented by a touch of spicy, floral Wisconsin-grown Sterling hops. Cool-fermented for six weeks for exceptional smoothness and a crisp finish

DREAMSICKLE: American Pale Ale. IBU: 35. 0. ABV: 5. 3. Brewed with orange zest, vanilla beans coriander and milk sugar, and dry hopped with our fave trio of orangey hops- Amarillo cryo, Azzaca cryo and Ekuanot- this summer refresher calls to mind an orange creamsicle. Specially crafted for our members-only VBC Beer of the month Club, limited 4 packs available to the public for GTMW weekend. Stop on by!

ESCAPE: American Double/Imperial IPA. IBU: 45. 0. ABV: 8. 2. Pina Colada double IPA, with pineapple puree and natural coconut added- this is the final keg of this special VBC Beer Club beer, a GTMW 2021 exclusive!

GO MAN GO: Fruit/Vegetable Beer. IBU: 45. 0. ABV: 6. 6. Mango IPA

SUPA CUPPA: English Porter. IBU: 30. 0. ABV: 5. 5. Hearty English-style robust porter cellared on brandy barrel-aged Honduran coffee beans. Brand new beer - we haven't tasted it yet at print time. . . you special people. . . you're the first tasters!

VAPOUR TRAIL: New England IPA. IBU: 45. 0. ABV: 7. 4. Pillowy soft hazy IPA with lilting hop aromas of passionfruit, white grape and clementine. An international hop joy ride!

WATER STREET BREWERY | 315

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Four brewpub locations Milwaukee, Delafield, Grafton, and Oak Creek Wisconsin. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

BELGIAN ROSE: Mixed-Fermentation Sour. OG: 1.052. IBU: 5.0. ABV: 6.0. SRM: 5.0.

RASPBERRY WEISS: Fruit/Vegetable Beer. OG: 1.042. IBU: 5.0. ABV: 4.2. Multiple GABF and NABA medal winner 200 lbs of raspberries added to 10 barrels of American style wheat beer.

SCOTTISH IMPERIAL STOUT-BARREL AGED: English Porter. OG: 1.1. IBU: 30.0. ABV: 10.1. SRM: 40.0. Imperial Stout brewed with smoked malt and Edinburgh Ale yeast then aged in wood.


WISCONSIN FARMHOUSE ALE: Saison/Farmhouse Ale. OG: 1. 045. IBU: 12. 0. ABV: 4. 7. SRM: 6. 0. Light Farmhouse Ale, unfiltered and very lightly spiced with coriander

WHITE WINTER WINERY, INC. | 210

www.whitewinter.com


68323 Lea Street Iron River, WI 54847

Celebrating 25 years in 2021! Just 35 miles east of the Twin Ports of Duluth and Superior, White Winter Mead, Cider and Spirits, produces high quality hand crafted Meads (honey wine), Brandy and Hard Cider using regionally produced honey and fruit. Mead is the oldest fermented beverage in the world. We are truly a regional winery using ingredients grown within approximately 250 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!). Specialty meads and Reserves only sold at the winery. Look for our fine products at a retailer near you or order on-line.


BLACK MEAD: OG: 1.098. ABV: 11.5.  A dry, honey and black currant mead, pairs well with lamb, grilled salmon, smoked meats and fish and wild game.

BLUEBERRY MEAD: Mead. OG: 1.102. ABV: 11.5.  What do you say, its blueberry!

CRANBERRY KWENCH: Mead. ABV: 6.5.  Made from Wisconsin cranberries and honey, a little tart and sparkly

HONEY KWENCH: Mead. OG: 1.024. ABV: 6.8.  A light sparkling "session mead, aka "hydromel". Floral notes with hint of citrus. Serve with soft cheeses, fresh fruit

MEADJITO: Mead. IBU: 5.0. ABV: 6.0.  Love a Mojito? Try a Meadjito! Sweet mead with a twist of lime, muddled mint, and a splash of sparkling Honey Kwench, makes for a light and refreshing summertime cocktail

NORTHERN HIGHLANDS HARD CIDER: Cider. OG: 1.04. ABV: 4.5.  A light, crisp cider made from non-traditional cider apples such as Winesap, Macintosh, Red Cortland, Cortland and a smattering of Whitney Crabs.

OAK ISLAND OAKED HARD CIDER: Cider. OG: 1.048. ABV: 4.5.  sem-dry, lightly carbonated, cider layed on oak

WISCONSIN BREWING COMPANY | 801

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

Wisconsin/Lake Louie Brewing Company

CHICKEN DANCE: Rye Beer. IBU: 50.0. ABV: 7.3. Rye double IPA using three different types of rye.

ELEMENTS AGED DOPPELBOCK: Doppelbock. IBU: 28.0. ABV: 11.4. Amber doppelbock Great Lakes bourbon-barrel aged on an island from January-May.

EYEBROWS: American IPA. ABV: 6.8. IPA using Neo-Mexicanus "Zappa" and Sabro hops

GRAPEFRUIT SELTZER: Hard Seltzer. ABV: 4.2. Best seltzer you've ever tasted. Promise.

HOPFEN ALT: Altbier. ABV: 4.8. German alt with Tettnang hop tea added

MANGO PASSIONFRUIT SOUR: Mixed-Fermentation Sour. ABV: 4.0. Fruited kettle sour beer

NORTHWOODS INVASION: American Pale Lager. IBU: 10.0. ABV: 4.2. dry-hopped, clean mild lager with Citra and Sauvignon Blanc hops

PATRON SAINT: Märzen/Oktobfest. OG: 15.0. IBU: 22.0. ABV: 5.6. Classic German Märzen Oktoberfest.

RASPBERRY TEA IPA: Specialty IPA. ABV: 6.0. IPA with earl grey tea and raspberry

RATIONAL HAZE: Specialty IPA. ABV: 6.4. Double dry hopped hazy IPA

SANDY CHEEKS: Hefeweizen. IBU: 16.0. ABV: 5.0. German hefeweizen brewed with real pineapple juice

WARPED SPEED: Scotch Ale/Wee Heavy. IBU: 25. 0. ABV: 6. 9. Rich and malty Americanized scotch ale

WISCONSIN VACATION: American Pale Lager. IBU: 15. 0. ABV: 5. 2. Classic Germano/American lager

WISCONSIN DELLS BREWING CO. | 410

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. This year 2021 we celebrate 19 years of crafting beer and soda; next year is the big 20!

Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistant Kevin Novy use our 15 barrel Bohemian brewing system to brew & serve 12 different styles of hand-crafted beers on tap & 8 gourmet sodas. 6 of those beers (Honey Ale, Rustic Red, Raspberry Cream Ale, Hazel's Nuthouse Ale, Strawberry-Lemon Ale & Kilbourn Hop Ale) are available year-round. We then rotate between selected seasonal & specialty beers such as Barrel Aged beers, Imperial and high ABV beers and dark and roasty styles. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!.

Dells Brewing Co. is housed on the third level of Moosejaw Pizza which is centrally located between Chicago & Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool table, dart board, arcade games & a large party room available for private celebrations!

Stop in for a sample, stay for a pint & take home a Dells Brewing Co. growler!

COTTON CANDY SODA: Non-Alcoholic. 🚫 Not beer! Soda Pop

IMPERIAL CREAM ALE: Cream Ale. IBU: 10.0. ABV: 7.5. Cream Ale is a style that truly originated in America. This beer was fermented with lager yeast at ale temperatures. As is tradition with the style there is corn used for a slight sweetness and as the pre-probation style dictates there is more flavor and aroma hop character than the modern day versions. Finally this beer was cold conditioned to smooth out the flavor.

MILK STOUT: Milk/Sweet Stout. IBU: 20.0. ABV: 5.5. OG 1.075. This is a sweet stout. Dark roasted grains and malts provide chocolate flavors. This beer has sweetness (from the addition of lactose) that provides balance and a counterpoint to the roasted character. A lot of people get intimidated by dark beer especially stouts but this is the beer that can turn your whole beer world upside down! It is sweet with flavor of chocolate and cream. If you like chocolate bars you will love this beer especially with a bowl of vanilla ice cream.

STRAWBERRY LEMON-ALE: Fruit/Vegetable Beer. ABV: 5. 0. This blonde ale has flavors of strawberry & lemon, perfect for hot summer days & nights. It pairs well with coconut shrimp & Caesar salad or try it with a piece of strawberry topped cheesecake!

STRONG GOLDEN BELGIAN AGED IN CHARDONNAY BARRELS: Belgian Golden Strong Ale. IBU: 11. 0. ABV: 8. 0. Our take on a Strong Golden Belgian Ale; fermentation produced the flavors of nectarines and apricots. We took that beer and aged it in exquisite Chardonnay Barrels! Incredibly balanced between barrel and beer.

WEST COAST IPA: American IPA. IBU: 75. 0. ABV: 7. 0. A big bite up front with lots of pine & citrus aroma from dry hopping.

WORKING DRAFT BEER COMPANY | 303

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.

PULP CULTURE, CHAPTER 5: New England IPA. ABV: 6.1. Denali, Mosaic, Amarillo, Enigma hops.

A PILS IS A PILS IS A PILS IS A PILS: American Pale Lager. ABV: 4.7. American Pilsner collaboration w/ Fair State Brewing Cooperative Crystal + Mt. Hood

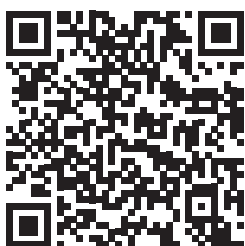
HINDSIGHT, CHAPTER 5: German Pilsener. ABV: 4.8. Magnum, Tettnang, Hallertau Mittlefruh

KEEP 'EM HONEST, CHAPTER 3: Munich Helles Lager. ABV: 4.7. Hallertau Mittlefruh

YEAR-ROUND TAN: Fruit/Vegetable Beer. ABV: 7.0. Dry-hopped Belgian Golden Ale refermented on tart cherries ð Magnum + Sabro

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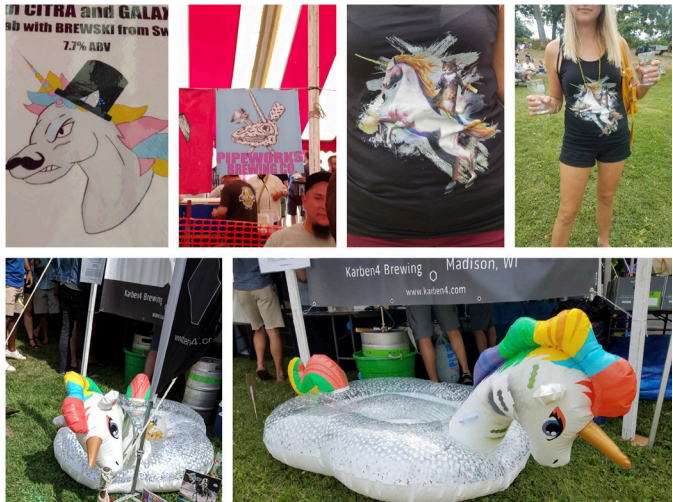
- search by styles
- create a tasting plan
- link to vendor sites



Highlights from the 2019 scavenger hunt!



PEOPLE JUMPING



UNICORN



GT STAFF CZAR WITH A GLASS



PEOPLE HUGGING



"THE BIG CHEESE"



Official MHTG GT21

Scavenger Hunt

Others are mere
imitations

INSTRUCTIONS: Inside the festival only, try to find all 25 items below.

Send your photos as a group to:

hunt@greataste.org by sunset on Aug. 15

Swag 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"/> 2 PEOPLE IN KILTS | <input type="checkbox"/> CHICKEN OR DUCK |
| <input type="checkbox"/> UNICORN | <input type="checkbox"/> MATCHING SHIRT GROUP |
| <input type="checkbox"/> HIGH-HEELS | <input type="checkbox"/> 2 PEOPLE EATING 1 TACO |
| <input type="checkbox"/> COOL MUSTACHE | <input type="checkbox"/> A GREAT TASTE STAFF CZAR HOLDING A FULL GLASS VIA OUT STRETCHED 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"/> STEEL DRUMMER | |

TICKETS ON SALE NOW!



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