



GREAT TASTE

1987 - OF THE - 2022

MIDWEST

MADISON·WISC

AGED 35 YEARS

August 13, 2022 | Olin Park



DELLS ON TAP WEEKEND

OCTOBER 14-15, 2022



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 14, 2022 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: \$25
Day of event: \$35

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

23RD ANNUAL DELLS ON TAP SATURDAY, OCTOBER 15, 2022

Over 65 breweries to sample from & live entertainment.

VIP Admission -
Advance tickets: \$75
Day of event: \$90

General Admission -
Advance tickets: \$50
Day of event: \$65

Hurry, limited admissions available!

For more information, visit wisdells.com/DOT



Welcome from the President

IT IS MY GREAT PLEASURE to welcome you to the 35th edition of the Great Taste of the Midwest! We, the Madison Homebrewers and Tasters Guild, are so proud of our event and so very excited to return to the first full-size Great Taste since 2019.

Sadly, there are a few conspicuous absences. Mark Leitermann and Tom Griffin have passed away and will be dearly missed. For many years Mark has been the steward of the festival's front gate. The energy, organization, and sizable dose of positivity he brought to the role will be remembered and talked about for many years. Tom was a festival organizer during its early years. Known to many as simply the The Barrel Guy, he was a pioneer in the field of barrel-aged beers. Tom procured used wine and spirit barrels and delivered them all over the country, providing high-quality barrels to many breweries and the opportunity to start barrel programs to many smaller breweries. Let's raise a glass to both of them.

Whether this is your first time at the Great Taste of the Midwest or your twentieth, please enjoy the myriad of amazing beer and fermented beverages available from our extraordinary Midwest breweries here today. While tasting all that liquid creativity remember to stay hydrated, visit the merch tent, eat something, and after we all part today please continue to support your local breweries.

Cheers,
Paul McGuire
MHTG President

2022 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 | 20 | Assistant to the Chairman
Steve Andrusz | 27 | Tent Signs and GT Headquarters
Nick Balazs | 7 | Festival Layout
Deedric Bauer | 5 | Friday Cleanup Crew, Volunteer Floaters
Stefan Berggren | 19 | Ticket Production
Andy Bernstein | 8 | Cooling & Hydration Specialist and Site Mechanic
Carol Bracewell | 18 | Graphic Arts
Tom Brown | 18 | Port-a-Potty Patriarch and Friday Set-Up
Duane Buscher | 6 | Keg Check-In
Cheri Carr | 15 | Brewery Liaison Assistant
Scott Clippinger | 14 | Sunday Park Cleanup
Colin Crowley | 2 | Cellarman
Mike Dereszynski | 20 | Real Ale Assistant
Bob Drousth | 35 | Chairmanbob Emeritus and Purchasing
Joe Farnsworth | 5 | Brewer Load-in, Generators
Mark Garthwaite | 23 | Asst. to the Chairman, Chief Keg Jockey, Saturday Brewer Load-In
Jennifer Gottwald | 8 | Post Event Cleanup
Dan Gustafson | 14 | Club Counsel
John Harrington | 15 | Gate Security
Bob Harvey | 13 | Recycling and Garbage
Les Hoffman | 21 | Courtesy Gate Assistant
Patrick Hutton | 12 | Cooling & Hydration Specialist and Site Mechanic
Sam Jackson | 8 | Safety and Neighborhood Liaison
Pete Johnson | 11 | There's an App for That
Rita Jones | 5 | Presentation Tent
Lee Jones | 5 | Police Liaison
Jeremy Kaukl | 4 | Wristbanding
Tony Ketterer | 2 | On-Site Transportation (Golf Carts)
Paul Kinas | 25 | Brewer Check-in
Steve Klafka | 35 | Ticket Sales and Emeritus Taste Buds
Bryan Koch | 23 | Chief Keg Jockey
Mark Kochanski | 10 | Traffic Control & Bike Racks
Steve Krieger | 14 | Volunteer Coordinator
Justin Kuehn | 3 | Quartermaster
Ralph Kuehn | 12 | City Liaison
Shelby Kuenzi | 7 | Courtesy Gate
Michael Kuenzi | 7 | Music Coordinator
Gary Lockwood | 1 | Gate Keeper
Meg Madecky | 13 | Trucking
Scott Maurer | 16 | Program Editor/Designer
Jim Mayhew | 16 | Sponsors
Don McCreath | 27 | Brewery Liaison Assistant
Paul McGuire | 8 | MHTG President
Paul Miller | 11 | There's an App for That
Mark Morrison | 22 | Assistant to the Chairman
Bob Paolino | 30 | Media Liaison, Editor Emeritus
Dave Pegelow | 23 | Food Vendors
Jason Penn | 18 | Brewer Check-In Assistant
Brian Phillips | 8 | Keg Inventory
Carey Pierson | 4 | Friday Brewer Load-in
Gail Propsom | 20 | Mail Order Ticket Sales
Pat Propsom | 20 | Cooling & Hydration Specialist and Site Mechanic
Doug Randall | 9 | Police Liaison, Security/Parking
Kari Randall | 5 | Shuttles and Taxis, Mail Order Ticket Sales
Scott Reich | 17 | Group Ticket Sales
Natalie Rew | 4 | MHTG Treasurer, Merchandise Sales
Jaquie Rice | 8 | Keg Jockey Breakfast
Mary Ellen Rieland | 14 | Presentation Tent
Bill Rogers | 23 | Clothier
David Sampson | 5 | Friday Brewer Load-in
Erin Savaske | 6 | Friday Potluck
Ryan Schmandt | 1 | Cable Guy
John Schmied | 4 | Friday Brewer Load-in
Mark Schnepfer | 18 | Brewery Liaison
Chris Schulte | 15 | Brewer Dinner
Glenn Schultz | 32 | Mr. Bread, Keg Tracking
Kate Stalker | 22 | Ticket Sales
Peter Steinberg | 10 | Food Vendors, Data Hound, Equipment Delivery
Fred Swanson | 28 | Brewery Liaison
Chuck Talbot | 18 | Ice Crew
Greg Tatusko | 3 | Signs
Aaron Walters | 6 | Fire Marshal
Jason Walters | 18 | Great Taste Chairman
Fred Yingling | 1 | Sunday Park Cleanup
Greg Younkin | 29 | Data Hound and Weather Manager
Brad Zulick | 9 | 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:

- 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.
- 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.
- Mask are recommended on all shuttles and buses. Masks are available at our shuttle station for any patrons who request 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 have during the event.
- We recommend that attendees eat before and during the event, wear adequate sun-protection and hydrate at all times.
- Also, we STRONGLY ENCOURAGE attendees to 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 | Organic Strawberry Lemonade \$5

TOAST (F2) Gyro Pita: \$10.00, Lamb meat, tomatoes, onions, lettuce and homemade dill sauce | Miss Vickies Chips: \$2.00, BBQ Jalapeno Salt & Vinegar Original Sea Salt | Homemade Lemonade: \$4/\$6, flavored homemade lemonade | Water: \$2.00

GLASS NICKEL PIZZA (F3) Cheese: \$4 | Deluxe Pizza: \$6 | Fetalicious Pizza: \$6 | Pepperoni Pizza: \$5 | Sausage Pizza: \$5 | Specialty Pizza: \$6 | Water: \$2

NESSALLA KOMBUCHA (F4) a variety of Kombucha samples

PROPA JERK & BBQ JAMAICAN GOURMET (F5)

JAKARTA CAFÉ (F6) Chicken curry, veggie curry, grilled pork dumplings, veggie spring rolls, bulgogi pork belly, pulled mac n cheese, chicken BBQ-mac n cheese, crispy cheese wonton, fruit smoothies, fresh lemonade

ROOKIES (F7) Pigsicle (bacon on a stick): \$7, Quarter pound slab of double smoked homemade bacon deep fried on a stick. Gluten free | Pulled Pork Sammich: \$10 | Boyer's Special Sauce: \$8, Homemade BBQ sauce. Western North Carolina style. Tangy and full of flavor. Gluten free. 10 oz bottle | Rookies Hot Sauce: \$8.00, This s*@t is HOT. 10 oz bottle | Salted Caramel Chocolate Brownie: \$3 | Chocolate Chip Cookies: \$2.00 | Bottled Water: \$2

NUTKRACK (F8) 16 oz Candied Pecans: \$30.00 | 8 oz Candied Pecans: \$16 | 4 oz Candied Pecans: \$9.00, Gluten free

KING LUV TACOS (F9) Ground Beef Walking Taco Unknown: \$10, Gluten free, Cheese Sauce, Lettuce, Onions, Sour Cream, Salsa. *You choose Frito Corn Chips or Nacho Cheese Doritos as the base* | Street Corn in a Cup: \$6.00, Gluten free. Our Version of Elote-Style Street Corn in a Cup | Two Puerto Rican pork Street Tacos: \$12, Shredded Puerto Rican Pork, Pineapple/Mango Mix, Sour Cream, Jalapeño Garnish, on two flour street taco tortillas | Bottle of Water: \$2

LAO LAAN XANG (F10) Coconut Shrimp: \$7 | Crab Rangoon (3): \$3 | Eggrolls (2): \$6 | Spring rolls (2): \$6.00 | Bottled Water: \$2

GRILLED LAMB KABOB (F11) Charcoal grilled lamb kebob: \$6 for one, \$10 for 2, Gluten free. | Australia lamb leg | Chinese Hamburger: \$8 with broiled pork inside | Veggie egg roll Food: \$3 for one, \$5 for 2 | Veggie egg roll made from garlic chive, bean noodle, and eggs | Canned coke, diet coke, bottle water

NOTHING BUNDT (F12) Individual sized, pre-packaged Bundt Cakes (Bundtlets)

STATE STREET BRATS (F13) Brats, burgers, chicken, fries, curds, dessert

WONDER COOKIE (F14) Ice Cream & Cookies: \$6.00 + tax, A heaping scoop of Chocolate Shoppe® Vanilla Bean ice cream, served with two warm cookies on top. Want it sandwich-style? Just ask! | Box of Wonder Cookies: Large (10) for \$12 + tax, Medium (7) for \$9, Small (3) for \$6 fresh-baked, warm cookies -our signature sea salt chocolate chip recipe! | Wonder Latte: \$7.00 + tax, Cold brew, oat milk, house-made brown sugar syrup, and magic! Gluten free

GILLERSON'S GRUBBERY (F15) Chicago Dog: \$10.00. 1.25lb beef hot dog served with waffle fries | LII spicy HAWAIIAN: \$14.00. 4 oz. steak patty, jalapeños, Grubby BBQ, pineapple chutney, and fried onions straws. Served w/waffle fries. Merica Burger: \$10. 4 oz. steak patty, American cheese, Dr. Gillerson's Burger Elixir (our scratch-made ketchup) served w/waffle fries. | Rebel Duck Burger: \$14, 4 oz. steak patty, white cheddar, carnitas, bacon, Grubby BBQ, and fried onions straws. Served w/waffle fries. | Rebel Duck Dog: \$12. Beef hot dog, white cheddar, carnitas, bacon, Grubby BBQ, and fried onions straws. Served w/waffle fries. | Rebel Duck poutine: \$12. Waffle fries, white cheddar, carnitas, bacon, Grubby BBQ, and fried onions straws. Make it spicy +\$1 | Spicy Hawaiian Dog: \$12.00. Beef hot dog, jalapeños, Grubby BBQ, pineapple chutney, and fried onions straws. Served w/waffle fries. | Spicy Hawaiian Poutine: \$12.00. Waffle fries, jalapeños, Grubby BBQ, pineapple chutney, and fried onions straws. | Waffle Fries: \$5.00, Gluten free | Variety of sodas

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.

BingBong | Enchanted Onion | Hops and Barley Trio | Madison Cello Ensemble | Michael Gruber | Old Cool | Seven Stone Jones | Squirrel Gravy Music | The Whiskey Farm | Toco Beach Steelpan | Traditional Frequency | Urban Hurdles

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 \$5 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. Cab rides are only 5 bucks, so PLEASE TIP WELL!

FREE SHUTTLE SERVICE

Coming to the festival with a full belly of food from one of our shuttle stops is an excellent way to prepare for a day of beer sampling. 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 <https://greattaste.org/travel/#shuttles> 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 - DOWNTOWN** (2 shuttles at this location) 123 E Doty St, Madison, **GREAT DANE - FITCHBURG** 2980 Cahill Main, Fitchburg. **GREAT DANE - HILLDALE** 357 Price Place, Madison, **GREAT DANE - EASTSIDE**, 876 Jupiter Dr, Madison, WI. **VINTAGE BREWING COMPANY - MADISON WEST** 674 S Whitney Way.

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. Madison Fire Department EMS personnel (First Aid) 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). Cash only. ATM onsite.

MHTG COMMUNITY GIVING

The Madison Homebrewers and Tasters Guild (MHTG) is a not-for-profit organization run 100% by volunteers. Every year the MHTG contributes \$30,000 from the proceeds of the Great Taste back into the community. Major recipients have included the following:

Rise (children's mental health svcs) | Dais | NAMI Dane County | Porchlight | Tellurian | Boy's and Girl's Club of Dane County | Goodman Community Center | Nehemiah/Justified Anger - Alex Gee (Fountain of Life) | The Foundation for Black Women's Wellness | Mentoring Positives | The Progress Center for Black Women | Freedom, Inc. | The Michael James Jackson Foundation for Brewing & Distilling | American Breweriana Association | Wil-Mar | WORT | West Madison Special Olympics | Grace Food Pantry | The River Food Pantry | Goodman Community Center - Thanksgiving Basket Program | St Vincent de Paul Food Pantry | Mount Horeb Area Food Pantry | Middleton Outreach Ministry | Pink Boots Society

NO SMOKING

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

FESTBUDDY MOBILE APP

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

THE BEER!

We hope this program is a useful guide to exploring the Midwest's finest breweries both here and in your travels in the region. It is organized alphabetically and can be cross-referenced numerically on the map of the festival grounds for conveniently locating each brewery's booth. Beer and brewery information is provided to us by brewers. In some cases beers will be served that are not listed here. Sometimes this is intentional and sometimes it's a last minute addition. Breweries are asked to provide detailed information about the beers on offer including Alcohol By Volume (ABV), Original Gravity (OG) measured either as "degrees Plato" or "degrees Brix", and International Bittering Units (IBU). The ABV tells you how much alcohol is in the beer (typically ranging from 4% up to 12%), while the OG is a related measure that describes the density of the wort prior to fermentation. Final Gravity (FG) is the density of the fermented beer. In general, a high OG means a high ABV. The IBU's tell you how much hop bitterness to expect. IBU's range from the single digits and max out at a measurement ceiling of about 100 IBU's. Some brewers will provide information regarding beer color which is expressed as either SRM (Standard Reference Method) or Lovibond (L). A light beer can be as low as 2 SRM while a dark beer can be as high as 89 SRM. All of this is designed to help you predict what a beer will look and taste like so you can make informed choices. Many beer styles are available to you today and to learn more about them, consult the Beer Judge Certification Program for detailed guidelines at www.bjcp.org.

SERVING SIZE

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

SPECIAL THANKS

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

- Our ticket sales sites for allowing us the use of their facilities.
- Logo design by Carol Bracewell and Mike Tincher and Robin Good.
- 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 12, 2023**

THANK YOU SPONSORS

BELGIAN ABBEY LEVEL



IPA LEVEL



PORTER LEVEL



PILSNER LEVEL





LIMIT OF 100!

PRESENTATION TENT

IN THE TENT LOCATED ON THE SOCCER FIELD (SEE MAP), there will be three presentations with a limit of 100 people for each session and you'll need to be seated to participate in the tasting segments. There will also be a limited amount of standing room for those that want to listen to and observe the presentations.

Please note that the tent must be vacated at the end of each session and that persons already in line for the next session will get priority seating for those subsequent sessions.

1ST SESSION | 1:30 P.M.

CHOCOLATE/BEER PAIRING

GAIL AMBROSIUS

CHOCOLATIER EXTRAORDINAIR, MADISON, WI

ERIC KUHNHENN

OWNER/MASTER BREWER KUHNHENN BREWING,
WARREN, MI

Holy Crap! Are you all in for the biggest, baddest, chocolate and beer pairing ever?

This year, back after a two year hiatus for our 11th beer and chocolate education session at the Great Taste of the Midwest.

This year we are honored and thrilled to be pairing with the one, the only, Kuhnhenh Brewery just north of Detroit in Warren, Michigan. Always a favorite at the GT and known for their incredible Creme Brulee Double Imperial Java Stout, this chocolate shop took the bait and created a limited edition coffee caramel. Same caramel you know and love but infused with deep rich coffee. Whoa, stop my beating heart, pairing with Eric over 5 rounds is going to be mind blowing.

2ND SESSION | 2:45 P.M.

"BEER VS WINE" FOOD PAIRING SMACK DOWN

ERIN RASMUSSEN

**OWNER/WINEMAKER AND WSET SOMMELIER LEVEL 3 AT
AMERICAN WINE PROJECT, MINERAL POINT, WI**

GARTH BEYER

**TAVERN OWNER AND CERTIFIED CICERONE, GARTH'S
BREW BAR, MADISON, WI**

Join us as we pair four food items (tbd) each with a WI beer chosen by Garth and an American Wine Project wine made by Erin. Each pairing will be discussed, debated and argued about. These pairings have been curated by two of the top paletes in the city. Erin and Garth are experts in this field and funny, knowledgeable, engaging presenters.

3RD SESSION | 4:00 P.M.

SHELL BREWING: 162 YEARS AND SIX GENERATIONS

FRANZ MARTI:

**6TH GENERATION DIRECT DESCENDANT
OF AUGUST SCHELL**

JOE FALKOWSKI:

CICERONE AT AUGUST SCHELL BEWING

Join Franz and Joe for a sampling and history seminar. August Schell Brewing Company is the oldest Midwest Brewery at 162 years old and second oldest family-owned brewery in the USA. 6th Generation direct descendent of August Schell Franz Marti and Cicerone Joe Falkowski from the Brewery will give you a historical perspective of a surviving in the beer industry for 162 years while enjoying samples of their beers including: A pre-prohibition lager in Deer Brand, GABF & World Beer medal winning Oktoberfest, the most decorated brand and flagship Firebrick (Vienna Amber Lager), a new beer that launches this year called No Frills Pils (German Pilsner), and showcasing the world class Berliner-weiss styles with Starkeller Peach Framboise Du Nord (raspberry).

GLUTEN-FREE HERE

Gluten free and loving it!

203 | AEPPELTREOW WINERY

APPELY BRUT: Cider. **BARN SWALLOW DRAFT CIDER:** Cider. **ORCHARD ORIOLE PERRY:** Cider. **PERRY:** Cider. **SISKIN SCRUMPY FARMHOUSE FUNKY CIDER:** Cider. **SPICED POIRISSIMO!:** Cider. **TYTON PROPER CIDER:** Cider

524 | ALT BREW:

HEFEWEISSBIER: American Pale Wheat Ale. **HIKING BOOTS:** American Blonde Ale

HOLLYWOOD NIGHTS: American IPA

RIPPED JEANS & WOLF SHIRTS: New England IPA. **VELVET MIDNIGHT:** American Double/Imperial Brown Ale

606 | B. NEKTAR MEADERY:

BLOOD ORANGE ZOMBIE KILLER: Cider. **CRANBERRY ZOMBIE KILLER:** Cider. **LIME CREAM DELIGHT:** Mead. **ORANGE CREAM DELIGHT:** Mead. **PEACH CREAM DELIGHT:** Mead. **PEACH ZOMBIE KILLER:** Cider. **POMAGRANTE ZOMBIE KILLER:** Cider. **STRAWBERRY CREAM DELIGHT:** Mead. **TROPICAL CREAM DELIGHT:** Mead

813 | BARN TOWN BREWING:

BOOZY TEA - GREEN TEA, PEACH, WHITE GRAPE, & HONEY: American Double/Imperial Stout. **COTTON CANDY SOUR:** American Double/Imperial Stout. **PEANUT BUTTER AND JELLY SOUR:** New England IPA

RAINBOW SHERBET SOUR: New England IPA

112 | BRIX CIDER:

PLUTO (BLACK CURRANT): American Porter. **RADITIONAL:** American Porter. **TROLL JUICE (CYSER):** American Porter

523 | BROAD RIPPLE BREWPUB

FIZZY LIFTING DRINK (MOJITO): Hard Seltzer

430 | CENTRAL WATERS BREWING CO.:

CITRUS COOLLY HARD SELTZER - CW MILWAUKEE-: Hard Seltzer

814 | FAIR STATE BREWING COOPERATIVE:

CBD - HOP WATER: American Double/Imperial Stout

304 | FINAL GRAVITY BREWING COMPANY:

MR. PUNCH: Hard Seltzer. **PIÑA COLADA:** Hard Seltzer. **PURPLE DRANK:** Hard Seltzer

229 | GRIFFIN CLAW BREWERY:

BLACKGRASS CIDERWORKS BLAH BLAH BLURST HARD CIDER: Cider

425 | INDEED BREWING COMPANY:

BOON HARD KOMBUCHA: American Double/Imperial Stout

825: KUNNHENN BREWING:

CHERRY-RHUBARB LIME-N-AID: Hard Seltzer. **IMMORTAL UNDEAD - CHERRY PERRY MEAD:** Mead

420 | LAGUNITAS BREWING CO:

DISORDERLY TEAHOUSE: Session Beer. **HOPPY REFRESHER:** Specialty IPA

LA GOSA RITA: American Double/Imperial IPA. **TEQUILA BARREL AGED IMPERIAL MARGARITA STYLE ALE:** American Double/Imperial IPA

319 | MOSINEE BREWING CO.:

FRUIT IN THE BLENDER - PEACH: Hard Seltzer

110 | ONE BARREL BREWING CO.:

PRINCESS & PENNY: Hard Seltzer

328: ONE TRICK PONY BREWERY:

DIABLO HAS NO EYES: Hard Seltzer

422 | SQUARE ONE BREWERY AND DISTILLERY:

MELOMEL MEAD: Mead

601 | STEVENS POINT BREWERY:

CIDERBOYS FIRST PRESS: Cider. **CIDERBOYS PEACH COUNTY:** Cider.

CIDERBOYS PINEAPPLE HULA: Cider. **RASPBERRY SMASH:** English Porter

424 | THE BREWING PROJEKT:

BOMB BOOM'N HARD SELTZER: Hard Seltzer

120 | TRANSIENT ARTISAN ALES

SPACIAL DELIVERY: Hard Seltzer. **THE FEELS:** Hard Seltzer

228 | UNITY VIBRATION:

BOURBON PEACH HARD KOMBUCHA: American Wild Ale. **FUNKY GINGER HARD KOMBUCHA:** American Wild Ale. **RASPBERRY HARD KOMBUCHA:** American Wild Ale

810 | UNTITLED ART:

SMOOTHIE SHOP - PIÑA COLADA: Hard Seltzer

221 | VANDER MILL CIDERS:

BLUISH GOLD: Cider. **CIDERS:** Ginger Zero: Cider. **CIDERS:** Hard Apple: Cider.

CIDERS: Raspberry Zero: Cider. **CIDERS:** Totally Roasted: Cider. **IDERS:** Vandy: Cider

602 | VIRTUE CIDER:

BELLEAU WOOD: Cider. **Brut:** Cider. **Gaia:** Cider. **MICHIGAN CHERRY FRUIT BELT:** Cider. **ACER:** Mead. **BLACK MEAD:** Mead. **BLACKBERRY KWENCH:** Mead. **BLUEBERRY MEAD:** Mead. **DAWN FIRE STRAWBERRY AND HONEY EAU DE VIE:** Eau-de-vie. **DAWN FIRE STRAWBERRY AND HONEY EAU DE VIE:** Eau-de-vie. **HONEY KWENCH:** Mead. **MEADJITO:** Mead. **PEACH KWENCH:** Mead. **RASPBERRY MEAD:** Mead

THE ROOKIES

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

1840 Brewing Company | 603
608 Brewing Company | 608
Amorphic Beer | 615
Barn Town Brewing | 813
Barrel 41 brewing Co. | 622
Black Lung Brewing Company | 104
Blackrocks Brewery | 808
Brix Cider | 112
City Lights Brewing Co | 119
Commerce Street Brewery Hotel | 127
Company Brewing | 204
Confluence Brewing Company | 212
Delta Beer Lab | 812
Dimensional Brewing Company | 219
Duesterbeck's Brewing Company | 227
Energy City Brewing | 811
Final Gravity Brewing Company | 304
Flix Brewhouse | 312
Lil Beaver Brewery | 809

McFleshman's Brewing Co. | 619
Mosinee Brewing Co. | 319
Obscurity Brewing and Mead | 806
Old Irving Brewing Co. | 327
Pals Brewing Company | 404
R'Noggin Brewing LLC | 412
Rocky Reef Brewing Company | 419
Round Man Brewing Co. | 427
Sketchbook Brewing Co. | 503
Sunshine Brewing Company | 516
Sway Brewing + Blending | 522
The Explorium Brewpub | 302
The Lone Girl Brewing Co | 325
Third Wheel Brewing | 410
Twisted Hippo | 807
u4ic Brewing, Inc. | 125
Untitled Art | 810
Urban Forest Craft Brewing | 210

non alcoholic



OPTIONS HERE

708 | KARBEN4 BREWING

WISCO POP! CHERRY SODA, WISCO POP! GINGER SODA, WISCO POP!
GINGER SPARKLE, WISCO POP! GRAPEFRUIT SODA, WISCO POP! LEMON
SPARKLE

WISCO POP! LIME SPARKLE, WISCO POP! STRAWBERRY SODA

420 | LAGUNITAS BREWING CO

IPNA

426 | LIFT BRIDGE BREWING CO.

ROOT BEER

314 | WISCONSIN DELLS BREWING CO.

COTTON CANDY SODA

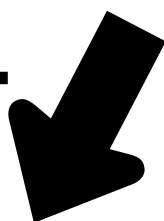
409 | MILLSTREAM

ROOT BEER

613 | POTOSI BREWING COMPANY

ROOT BEER

THE BEER LIST STARTS HERE



ROOKIE

1840 BREWING COMPANY | 603

www.1840brewing.com

342 E Ward St, Milwaukee, WI 53207

1840 Brewing Company is an urban farmhouse brewery located in the historic Milwaukee neighborhood of Bay View. We craft high quality ales, lagers, sours, and stouts with a focus on barrel aging and blending.

ANYTHING BUT ORDINARY: Style: Saison/Farmhouse Ale. OG: 8.0. ABV: 3.6. This Bière de Table was designed to be light, effervescent, and floral. Fermented with Saison yeast and Brettanomyces. Bottle conditioned.

BA MEXICAN DRINKING CHOCOLATE: Style: American Double/Imperial Stout. ABV: 12.3. Drinking Chocolate, our imperial stout series, explores flavors that are often found in chocolate beverages around the world. This blend is 2020 MDC aged for 14 months in fresh dumped Bourbon barrels. After aging we conditioned this blend on more cacao nibs, cinnamon, and chiles.

CROSSEYED & PAINLESS: Style: American Double/Imperial IPA. ABV: 9.2. Hop bursted and double dry-hopped with Comet, Citra, and Mosaic. While the ABV may make you crosseyed, the sips will be painless!

PLUMPY - SUPERFRUITS: OG: 16.1. ABV: 6.0. Naturally soured oat cream ale stuffed with pomegranate, acai, blueberry, raspberry, and a touch of lactose.

2ND SHIFT BREWING | 702

2ndshiftbrewing.com

1601 Sublette Ave, Saint Louis, MO 63110

We are a St. Louis, MO based brewery that crafts beer that is big on flavors and aroma, like beer should be. GETCHYASUM... so put that in your earball!

BARREL AGED HORCHATA IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 10.3. Imperial Stout aged in Booker's Bourbon Barrels w/ Madagascar Vanilla, Cinnamon, Almonds and Milk Sugar

BARREL AGED VANILLA LIQUID SPIRITUAL DELIGHT (LSD) 2022: Style: American Double/Imperial Stout. ABV: 11.5. Liquid Spiritual Delight (LSD) aged in Buffalo Trace Bourbon Barrels w/ Madagascar Vanilla

DISSATISFIED: Style: New England IPA. IBU: 4.0. ABV: 8.0. Double Dry Hopped Double IPA

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

KATY W/ PLUMS: Style: American Wild Ale. ABV: 5.4. Our Katy Brett Beer fermented on Plums

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

TECHNICAL ECSTASY: Style: Czech Pilsener. IBU: 40.0. ABV: 5.4. SRM: 4.0. Czech style Pilsner brewed with Bohemian Pils malt and Saaz hops

3 FLOYDS BREWING CO. | 803

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46321

Three 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: Style: American IPA. IBU: 63.0. ABV: 6.5. Our take on a “not normal” Hazy IPA

BARREL-AGED DARK LORD: Style: Russian Imperial Stout. ABV: 15.0. We’ll have a few. Stop on by to see what we’re pouring.

CHEER TEAM: Style: American Double/Imperial IPA.

COCOMUNGO: Style: American Double/Imperial Stout. This devastating Imperial Stout was aged for over a year in Willett bourbon barrels with maple syrup and toasted coconut.

DARK LORD: Style: Russian Imperial Stout. ABV: 15.0. 2019

FOEDER FIEND: Style: American Wild Ale. A fiendish wild ale aged in our hand-made wooden foeders. Brewed with a fresh strawberries and strawberry juice.

MUNSTERFEST: Style: Märzen/Oktobefest. IBU: 30.0. ABV: 6.0. Bavarian style Oktoberfest Bier

PEAR BEAR: Style: American Wild Ale. Aged for 11 months in wine and bourbon barrels, this American-style wild ale brewed with pears is both elegant and ambitious, featuring notes of pear, bubblegum, and oak with lots of funk from the use of Brettanomyces and Lactobacillus.

SPEED CASTLE: Style: German Pilsener. Our newest year-round beer has arrived: Speed Castle Pilsner. Using hops sourced from German farms, American Pilsner malt, and hand-selected fresh or ‘wet’ hops, Speed Castle is a crisp, refreshing and world-ending Pilsner.

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

WARPIGS LAZURITE: Style: American IPA.

WARPIGS MUTAGENIC ALCHEMY: India pale ale with yuzu peel and Meyer lemon added

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

3 SHEEPS BREWING CO. | 215

3sheepsbrewing.com

1837 North Ave, Sheboygan, WI 53083

Proud to be from Sheboygan, WI! 3 Sheeps started in 2012 in the basement of someone else’s bar, and moved to a 30,000 sqft production facility and 10,000 sqft taproom in 2017. We want to be the beer in your hand for the everyday moments: Whether that’s driveway beers with your neighbors, relaxing on a boat, or playing games with your family, we have a beer for you.

“OLD FASHIONED” AMBER: Style: American Amber/Red Ale. ABV: 5.4. Amber Ale with Brandy Soaked Cherry wood, Bittercube Botanical Bitters, and Orange Peel

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

CHAOS PATTERN WITH MANGO AND EL DORADO HOPS: Style: New England IPA. ABV: 6.5. Hazy IPA with Mango, dry hopped with El Dorado hops,

COFFEE NEBULA: Style: New England IPA. ABV: 6.9. Hazy IPA with Coffee. Brewed as a collaboration with Salvador Brewing in Brazil.

CUVÉE BLEND 2017: Style: American Double/Imperial Stout. ABV: 12.6. Blend of: Imperial stout aged in bourbon barrels, Black Saison aged in red wine barrels, Imperial Stout aged in red wine barrels, and Dark Wheat aged in bourbon barrels

DOUBLE BARREL WOLF - 2021: Style: American Double/Imperial Stout. ABV: 15.2. The Wolf aged in a second, premium bourbon barrel

JUST ADD PANCAKES: Style: Russian Imperial Stout. ABV: 9.5. Bourbon Barrel Aged Imperial Stout with Maple Syrup and Coffee

LEMONGRASS PILS: Style: German Pilsener. ABV: 4.5. German-style Pils, brewed with Lemongrass

PINA COLADA HARD SELTZER “SLUSHIE”: Style: Hard Seltzer. ABV: 3.2. A hard seltzer “slushie-style” beverage with Pineapple, Coconut, and Key Lime puree

SPLIT PERSONALITY: Style: Specialty IPA. ABV: 6.6. Cold IPA brewed with Talus and Enigma hops

THE WOLF - EARL GREY TEA, HONEY AND LEMON PEEL: Style: American Double/Imperial Stout. ABV: 12.9. Bourbon Barrel Aged Imperial Stout, with Earl Grey Tea, Honey and Lemon Peel. A 2021 Barrel Society exclusive beer.

THE WOLF 2022: Style: American Double/Imperial Stout. IBU: 13.0. ABV: 13.8. Imperial Stout aged in Bourbon Barrels

4 HANDS BREWING CO. | 107

www.4handsbrewery.com

1220 S. 8th Street, Saint Louis, MO 63104

Established in 2011, 4 Hands Brewing Company, located in St. Louis Missouri, provides the craft beer enthusiast a handcrafted portfolio inspired by the American craft movement that pushes the limits of creativity.

GALAXY DIVIDED SKY: Style: Rye Beer. ABV: 6.5. This twist on Divided Sky is aggressively dry-hopped with Galaxy hops lending big aromas of peach, guava and oranges to an IPA that brings together two of our favorite ingredients, Pacific Northwest hops and rye malt. Cascade, Centennial, Columbus and the Falconer's Flight blend provide pungent floral, grapefruit and black pepper hop notes that interact with a slightly spicy flavor from the rye. Pair with: Pork Dumplings, Nashville Hot Chicken, Catfish

MADAGASCAR DOUBLE BARREL: Style: American Double/Imperial Stout. ABV: 9.5. This is our 5th addition of our Madagascar double Barrel project. This imperial milk stout was aged in heaven hill barrels with vanilla beans for 12 months before being transferred to a Withered Oak orange bitters barrel to impart sweet orange notes and subtle botanical character adding amazing complexity to this already indulgent beer.

SOUR BERRY BLAST: Style: Gose. ABV: 4.0. An over the top fruited gose is brew-house soured with our house lactobacillus blend and is infused with blackberry, key lime, blueberry, orange and raspberry juices along side Himalayan sea salt and Madagascar Vanilla for a super fruity slushie like experience

SUPER SODIE: Style: American Double/Imperial IPA. ABV: 8.0. Hazy IPA brewed with Nelson Sauvin and Citra Hops. This is an imperial hazy IPA late and dry hopped exclusively with Washington Grown Citra.

ULTRA VOILET: Style: Mixed-Fermentation Sour. ABV: 3.5. is a sour session that is a refreshingly tart ale

515 BREWING | 515

515brewing.com

7700 University Ave, Clive, IA 50325

BAD, BAD LEROY BRUIN: Style: Flanders Oud Bruin. ABV: 7.5. Fermented and aged over 2 years in whiskey, madeira, port, and moscatel barrels. Fermented with Belgian Saccharomyces, Brettanomyces, Pediococcus, and Lactobaccillus.

IOWA, HELLES YAASS: Style: Munich Helles Lager. ABV: 5.8. Malty, classic, and refreshing. Brewed with premium German malt and hops.

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

OJ IPA: Style: New England IPA. IBU: 34.5. ABV: 6.8.

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

ROOKIE

608 BREWING COMPANY | 608

www.608brewingcompany.com

83 Copeland Ave, La Crosse, WI 54603

Micro brewery in La Crosse, WI.

608 FINEST: Style: Czech Pilsener. ABV: 5.5. Our version of a Czech Pils.

BA COCONUT RULES EVERYTHING AROUND ME: Style: American Double/Imperial Stout. ABV: 13.5. Bourbon barrel aged stout rested on a massive amount of toasted coconut and vanilla beans.

BLUEBERRY COCONUT CRISP: Style: Fruit/Vegetable Beer. ABV: 5.1. Pastry sour with blueberry, toasted coconut, cinnamon and vanilla.

CITRANADO: Style: New England IPA. ABV: 7.2. New England Hazy, House IPA hopped with a massive amount of Citra. Bright, citrusy and smooth.

HYPE MACHINE: PINEAPPLE PEACH COBBLER: Style: Fruit/Vegetable Beer. ABV: 8.0. Pineapple Peach Cobbler smoothie sour.

UTOPIAN STATE: Style: American Double/Imperial IPA. IBU: 43.0. ABV: 10.0. Triple IPA loaded with Citra and Galaxy hops.


AEPPELTREOW WINERY | 203


www.appletrue.com


1072 288th Ave., Burlington, WI 53105

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

APPELY BRUT: Style: Cider. ABV: 7.0. Austere-dry Champagne method sparkling cider. Bottles.

BARN SWALLOW DRAFT CIDER: Style: Cider. ABV: 6.0.  Semi-dry modern American cider. Eating and culinary apples. Fruity and Floral. On Tap.

ORCHARD ORIOLE PERRY: Style: Cider. ABV: 5.0.  Dry and Grippy. 100% traditional perry pears. Pear with hints of zest, pine. Cans. 2022 GLINTCAP Best in Class.

PERRY: Style: Cider. ABV: 7.0.  Semi-sweet. Champagne method sparkling Perry. Bottles.

SISKIN SCRUMPY FARMHOUSE FUNKY CIDER: Style: Cider. ABV: 6.0.  Medium. Botanical Cider mimicking a wild fermentation. Tangy with a hint of bacon. On Tap.

SPICED POIRISSIMO! ABV: 20.0.  Fortified Pear Wine infused with spices. Bottles.

PROPER CIDER: Style: Cider. ABV: 6.0.  Semi-sweet traditional cider, Field run French and English bittersharp and bittersweet cider-only apples. Gently woody. On Tap.

AGAINST THE GRAIN BREWERY | 429

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 as Louisville's premier, brewer owned and operated brewery. 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: Style: 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.

CHOCOLATE BO & LUKE: Style: American Double/Imperial Stout. OG: 28.0. IBU: 70.0. ABV: 12.5. SRM: 56.0. Break me off a piece of that...Imperial Smoked Stout aged in Bourbon Barrels brought to life with the addition of chocolate! It will melt in your mouth, not in your hand (not a guarantee). Bo and Luke chocolate. It really satisfies! (not a medical claim)

CITRA ASS DOWN: Style: American IPA. OG: 18.6. IBU: 70.0. ABV: 8.2. SRM: 4.5. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety "Citra." Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

KENTUCKY RYED CHIQUEN: Style: American Amber/Red Ale. OG: 17.6. IBU: 27.0. ABV: 7.1. An amber ale brewed with rye malt and aged in rye whiskey barrels. Our first barrel aged beer here at Against the Grain is the Kentucky Ryed Chiquen. Named so because it was made in Kentucky, has a lot of Rye in it and was aged in rye barrels and it's not Chicken. As we all know (or should know) Chiquen refers to anything that is not chicken. Now that we have all that straight, we will talk about what is in this beer. Brewed with Maris Otter from the UK and rye malt and caramel rye from Germany, imparting a spicy, fruity and dry flavor. Then hopped with enough English Nugget and Kent Goldings just to balance and fermented with our house ale yeast. After fermentation we moved the entire batch into the AtG

private dining room and into used Redemption Rye barrels from our good friends at Strong's Spirits. There it aged for 5 weeks until we felt it had picked up the right amount of residual bourbon character and oak flavors. We then transferred it to our serving tank, carbonated it and the end result is on tap now, a balanced drinkable and complex barrel aged beer.

LOO-A-VUHL PALE: Style: 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

NEXT TRAIN TO BAMBERG: Style: Rauchbier. OG: 13.1. IBU: 22.0. ABV: 5.3. SRM: 4.4. Our interpretation of a traditional Bamberg style lager using malts that are grown, malted and smoked locally.

THE HAZE CONTINUES: Style: New England IPA. OG: 17.6. IBU: 28.0. ABV: 7.9. SRM: 3.8. India Pale Ale brewed with special techniques to produce and retain tropical fruity flavor and aroma and holds proteinaceous haze to give smooth body and mouthfeel

ALARMIST BREWING | 620

alarmistbrewing.com

4055 W Peterson Ave, Chicago, IL 60646

Chicago craft brewery. Come by for the beer, stay for the highly questionable humor. Be sure to take a selfie with our official mascot Boomer and our terrible staff! #alarmistisoverrated

CRISPY BOY: Style: German Pilsener. IBU: 35.0. ABV: 4.9. SRM: 3.0. Our flagship German-style pilsner. German yeast, North American pilsner malt, Czech Saaz hops. A summer crusher. Pairs well with fish, chicken, and your mom.

DREAM JUS: Style: New England IPA. ABV: 6.0. Le Jus dosed with whole vanilla beans and orange zest. <remember to insert funny quip in here before the deadline!>

GLACIAL MIST: Style: Specialty IPA. IBU: 50.0. ABV: 7.4. SRM: 4.0. Is it a shampoo? An air freshener? A sports drink flavor? NO! It's a "cold IPA". Brewed with German lager yeast at a slightly higher temperature, dry hopped with NZ Rakau, Citra, and Cashmere hops. Hike that glacier while you still can!

LE JUS: Style: New England IPA. IBU: 40.0. ABV: 6.0. SRM: 6.0. Our overrated flagship beer. It's juicy, hazy, whatever the kids call it these days. The first ever GABF gold medal Hazy IPA. That makes us bigly important. Citra, Mosaic, and a touch of lactose.

MIDWEST ROYALTY: Style: American Adjunct Lager. IBU: 20.0. ABV: 4.5. SRM: 2.0. Corn lager! We won bronze last year at GABF for American lager with this beer. That's like winning gold but not. German lager yeast, flaked corn, and pilsner malt. Makes you feel like you're sitting on a the friendliest throne in the county.


SMALL & NIMBLE: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.0. Long story short: a car crashed into our building, took out our gas service. What was supposed to be a German Helles lager became a kettle sour with strawberry and lemon purees. A happy accident with a happy ending. Heh.

ALT BREW | 524


www.altbrew.com

1808 Wright St, Madison, WI 53704


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

HEFEWEISSBIER: Style: American Pale Wheat Ale. ABV: 5.0.  German Style Wheat Ale

HIKING BOOTS: Style: American Blonde Ale. IBU: 21.0. ABV: 4.7. SRM: 5.2. 

HOLLYWOOD NIGHTS: Style: American IPA. OG: 1.078. IBU: 40.0. ABV: 7.2. SRM: 8.0.  Hop heavy Blonde IPA with a clean herbal flavor and beautiful blonde color. Citrus notes balance the smooth bitterness for an amazing finish you won't believe is gluten-free.

RIPPED JEANS & WOLF SHIRTS: Style: New England IPA. ABV: 6.9. SRM: 5.3. 

VELVET MIDNIGHT: Style: American Double/Imperial Brown Ale. IBU: 25.0. ABV: 11.0. SRM: 27.0.  Bourbon Barrel Aged Strong Brown Ale - The luxurious and elusive Velvet Midnight is created by taking a higher-ABV version of our Ravenswood Strong 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. Enjoy immediately for a prominent bourbon and assertive profile or cellar to allow for even more chocolate and port notes to come forward.

ROOKIE

AMORPHIC BEER | 615

amorphicbeer.com

3700 N Fratney St., Milwaukee, WI 53212

Beer without shape, engineered through scientific experimentation.

HENDRIX AND CUKE: Style: Kölsch. OG: 12.8. IBU: 20.0. ABV: 5.5. SRM: 3.9. Kveik Lutra fermented pseudo-Kölsch beer w/ organic lemon zest, sea salt, and a hefty dose of cucumbers with gin botanicals. Super refreshing, inspired by the cocktails of Viet Nam.

PATTERN INDEMNITY: Style: New England IPA. OG: 20.0. IBU: 30.0. ABV: 8.0. SRM: 5.0. We use everything we love into one package for this IPA. Strata and Galaxy hops blend with Phantasm and a blend of two yeasts engineered for a thiol boosted flavor and aroma punch!

THE HORSE YOU RODE OUT ON: Style: Gose. OG: 17.0. IBU: 2.0. ABV: 7.2. SRM: 4.0. Arizona inspired mixed fermentation kettle sour loaded with cactus fruit and hibiscus flowers. A balance of tart + sweet, pours a bright neon pink.

THIS IS MY SERIOUS FACE: Style: New England IPA. OG: 20.0. IBU: 30.0. ABV: 8.0. SRM: 5.0. Mosaic, Mosaic Cryo, and Motueka hops bring an intense hop flavor and aroma of dank blueberry without the bitterness. Creamy mouthfeel from a hefty dose of oats and wheat.

TURBULENT DYNAMICS: Style: Euro Pale Lager. OG: 13.9. IBU: 50.0. ABV: 6.2. SRM: 4.0. Berlin style pilsner lager hopped with over 5lb/bbl of Amarillo, Belma, and Michigan Copper. Clear, crisp, and fruity. Some might call this a "Cold IPA", but that "A" just doesn't make sense to us!

APPLETON BEER FACTORY | 605

www.appletonbeerfactory.com

603 W College Ave, Appleton, WI 54911

We're builders at heart. We built Appleton Beer Factory from the ground up. Before we opened in 2013, we spent 3 years refurbishing the interior and exterior of our building. We tore the place apart so we could rebuild it our way. We designed and built our 20 barrel, gravity-fed custom brewing systems and then built our beautiful space around it. We repurposed various materials to build our bar, tables and create the industrial style that represents our roots and pays homage to the history of the Schreiter Auto building. Collectively we put in over 25,000 hours of sweat equity, and we drank a hell of a lot of beers along the way. We didn't take shortcuts to build this space, and we don't take shortcuts to brew our beers.

Appleton Beer Factory is built on a labor of love. There are few things we love more than great beer. Our beers are crafted to deliver balance. This balance was struck from passionate experimentation by our knowledgeable brewers who have focused on respecting the ingredients we use and the people we serve. We balance our beers with good food, good entertainment and good community. We keep it local but make it affordable, because a hard day's work deserves a delicious beer. This work-life balance is what keeps our hearts happy and keeps us building better beer.

BUTTE DES MORTS BLACK: Style: American Black Ale. OG: 1.051. IBU: 24.0. ABV: 4.6. SRM: 36.0. Darker than a treeline at night, smooth as a moonlit river, our Black Ale is a surprisingly easy-drinking beer. Caramel and biscuit notes support the blackened, roasty wheat in this ale. Willamette hops are added for a balanced hop bitterness.

FACTORY LIGHT LAGER: Style: Light Lager. OG: 1.049. IBU: 11.0. ABV: 4.5. SRM: 3.0. Light and crisp. Perfect for rallying the crew, lubricating the slide, and smashing leather-bound balls. Formerly called Bernie's Brau... formally, formerly called Factory Light Lager.

JUICY MCJUICEFACE: Style: New England IPA. OG: 1.064. IBU: 15.0. ABV: 6.5. SRM: 6.0. Our take on this popular new style balances bitterness with sweetness. Big, juicy, citrusy hops like Citra, Mosaic, Ekuanot, and Idaho 7 are added in the brew kettle, whirlpool and then twice again in fermentation to give it that extra hop punch.

MILLHAND HEFEWEIZEN: Style: Hefeweizen. OG: 1.053. IBU: 12.0. ABV: 5.0. SRM: 5.0.

Millhand Hefeweizen is brewed to be a classic, German-style wheat beer. German grown Hallertau Mittelfruh hops balance nicely with German-inspired malt from Wisconsin. Leaving a slightly sweet finish. Hefeweizen yeast naturally provides hints of clove and banana. We built this beer to be enjoyed on the beach, around a fire with friends, or as an ending to the perfect day.

PERSONAL DAY: Style: Baltic Porter. IBU: 29.0. ABV: 9.0. SRM: 20.0. Brewed for our 8yr anniversary! Sleep in, hit the snooze and make it a personal day with the bold flavor of this smooth drinking lager. Today is your day to enjoy the coffee and caramel malts, bold flavor and big body. Grab a friend, you have plenty of time for another personal day.

SAY HI CHAI: Style: American Porter. ABV: 4.6. A Black Ale infused with vanilla spice chai tea!

WORK DAY: Style: Specialty IPA. IBU: 15.0. ABV: 7.5. SRM: 25.0. DARK NEIPA. Brewed for our 8yr anniversary! Clock in to taste the balance with bitterness of extra hops combined with the juicy, citrusy sweetness. Work Day is a dark alternative to the Juicy McJuiceface brewed with black malt. Finish your work day the right way and then grab another one.

AUGUST SCHELL BREWING CO. | 401

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.

FRAMBOISE DU NORD: Style: Berliner Weissbier. IBU: 5.0. ABV: 4.5. Making its inaugural return since it was first released in 2013 as the second beer in our Noble Star Collection. Framboise Du Nord was fermented with a mixed culture of yeast, lactobacillus and Brettanomyces and then aged for 6 months in one of our cypress wood lagering tanks from 1936 before being transferred onto nearly 5,000 pounds of raspberries. Neon red in color with a bright lactic tartness and bursting with a fresh raspberry aroma.

FRESH PRINTS: Style: Specialty IPA. IBU: 60.0. ABV: 6.5. Our remix of a West Coast Style IPA. Fresh Prints has fresh, bold citrus flavor and tropical fruity aromas, with an icy, clean, cold-fermented finish you expect from a Cold IPA

NO FRILLS PILS: Style: German Pilsener. IBU: 38.0. ABV: 5.0. Schell's No Frills is light-bodied, highly attenuated Pilsner. Malt sweetness gives way to a firm bitterness. The brew has a floral and spicy noble hop aroma.

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

STARKELLER PEACH: Style: Berliner Weissbier. IBU: 5.0. ABV: 7.2. Starkeller Peach is hazy, golden orange in color and bursts with the aroma of ripe peach skin. It is full-bodied and fairly dry, with the sweet, tart flavor of peaches, lemons and nectarines.

B. NEKTAR MEADERY | 606

bnektar.com

1511 Jarvis, Ferndale, MI 48220

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

BLOOD ORANGE ZOMBIE KILLER: Style: Cider. ABV: 5.5.  Cider with Blood Orange and Honey

CRANBERRY ZOMBIE KILLER: Style: Cider. ABV: 5.5.  Cider with Cranberry and Honey

LIME CREAM DELIGHT: Style: Mead.  Lime, Lactose, Vanilla

ORANGE CREAM DELIGHT: Style: Mead. ABV: 5.9.  Orange Blossom Honey, Vanilla, and Lactose

PEACH CREAM DELIGHT: Style: Mead. ABV: 5.9.  Orange Blossom Honey, Peach, Vanilla, and Lactose

PEACH ZOMBIE KILLER: Style: Cider. ABV: 5.5.  Cider with Peach and Honey

POMAGRANATE ZOMBIE KILLER: Style: Cider. ABV: 5.5.  Cider with Pomagranate and Honey

STRAWBERRY CREAM DELIGHT: Style: Mead. ABV: 5.9.  Orange Blossom Honey, Strawberry, Vanilla, Lactose

TROPICAL CREAM DELIGHT: Style: Mead. ABV: 5.9.  Orange Blossom Honey, Pineapple, Coconut, Passion Fruit, Mango, Orange, Dragon Fruit, Vanilla, Lactose

BACKPOCKET BREWING | 616

www.backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

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

10TH ANNIVERSARY STOUT: Style: Russian Imperial Stout. IBU: 15.0. ABV: 10.0. Our 10th Anniversary Russian Imperial Stout is aged on roasted coconut, followed by 24 months in Mississippi River Distilling bourbon barrels with a heavy dose of vanilla bean. Rich whiskey flavors with accents of cinnamon, vanilla and oak.

319: IBU: 13.0. ABV: 4.5. This crushable American Light Lager is brewed with flaked corn and North American 2-Row Barley for a light, easy-drinking Iowa flavor.

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

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

HAWKTOBERFEST: Style: 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 bread German malt and hints of toasted nuts with a full mouth feel. The hops are only noticeable in the finish.

MALLOW VIBES: ABV: 4.5. Mallow Vibes is our newest marshmallow themed Kettle Sour series. This Berliner Weisse base has loads of marshmallows with heavy dose of orange purée, orange sherbet, and a hint of vanilla and milk sugar.

TIPSY IN TIJUANA: ABV: 5.0. Mexican Style Lager finished with Sea Salt and Lime

BADGER STATE BREWING COMPANY | 823

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.

BRW-SKI: Style: Light Lager. ABV: 4.8. The classic lager brew helped build Wisconsin into the beer state that it is today. With reverence to our roots, we've created BRW-SKI (pronounced "Brewski"), a forward-thinking, German-inspired lager that drinks clean, crisp, and delicious. Clean - Floral - Rustic - Crisp

BUZZY BADGER COFFEE ALE: Style: English Brown Ale. ABV: 6.0. A medium bodied brown ale brewed with rye, coffee, and spices. This beer uses a lighter base before introducing the coffee into the flavor profile, thus allowing the roasted mocha flavor to shine through. Buzzy Badger drinks like a cold-brew coffee and is an

excellent choice for all seasons. Perfect for answering the age old question: coffee or beer?

DOUBLE BUZZY BADGER COFFEE ALE: Style: American Double/Imperial Brown Ale. ABV: 8.8. 5th anniversary beer Imperial Coffee Brown Ale. Double the malt, coffee, vanilla. Sweet and smooth with flavors similar to a cold brew coffee.

GAME DAY SESSION HAZY IPA: Style: Session Beer. ABV: 4.4. Game Days in Wisconsin are something special, especially here in Madison or our hometown of Green Bay. We made a beer just for them! Our Session Hazy IPA dry-hopped with Mosaic and Galaxy hops and perfectly crushable for any day of the week BUT especially Game Days, in a can or a cup! Juicy - Citrusy - Smooth - Winning

ON WISCONSIN! RED ALE: Style: American Amber/Red Ale. ABV: 6.5. 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. Sweet - Fresh - Rustic - Hoppy

TIKI TOM: BEERMOSA SLUSHIE SOUR: Style: Berliner Weissbier. ABV: 5.0. 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. Orangey - Tart - Pulpy - Vibrant

WHISKEY BUSINESS: CHOCOLATE ORANGE VANILLA VARIANT: Style: American Double/Imperial Stout. ABV: 9.4. Our head brewmaster Brain Jacobs took our Buffalo Trace bourbon barrel-aged Whiskey Business and added orange puree in addition to lactose, vanilla, and MORE CHOCOLATE to bring a chocolate orange-inspired Whiskey Business. 2021 Variant. Chocolate - Orange - Whiskey - Vanilla


ROOKIE


BARN TOWN BREWING | 813

www.barntownbrewing.com

9500 University Ave., #1110, West Des Moines, IA 50266


BA CICADA KILLER - GERMAN CHOCOLATE CAKE: ABV: 11.7. We let this Imperial Pastry Stout age for over a year in Heaven Hill Bourbon Barrels, then let rested the liquid on Toasted Coconut, Toasted Pecan, Lightly Toasted Cacao Nibs, and threw in some German Chocolate Cake, Cake Flavor, and Milk Sugar for good measure.

BOOZY TEA - GREEN TEA, PEACH, WHITE GRAPE, & HONEY: ABV: 4.3.  We brewed up a batch of gluten free gunpowder green tea and then added peach, white grape, and honey. Each sip starts off fruity and ends with a nice touch of green tea. If beer isn't your thing, give this a try. Contains a small amount of natural caffeine from the tea


COTTON CANDY SOUR: ABV: 5.2.  Gluten free Cotton Candy sour that tastes like a cotton candy sour

MOVE ASIDE & LET THE MANGO THROUGH: ABV: 5.2. Kettle pastry sour brewed with mangos and strawberries.

NEON HAZY IPA: Style: New England IPA. ABV: 6.5. Double dry-hopped NEIPA with Citra and Mosaic

PEANUT BUTTER AND JELLY SOUR: ABV: 5.0.  This gluten free sour was conditioned on peanuts. Then we added delicious Concord Grape juice to make it taste just like a PB&J sandwich.

PICKLE TICKLE: IBU: 7.0. ABV: 4.5. A glorious Golden Ale with a delightful tickle of pickle.

RAINBOW SHERBET SOUR: ABV: 5.0.  We added raspberry sherbet, orange sherbet, lime sherbet, tangerines, and Cara Cara oranges to create a gluten free rainbow sherbet sour.

ROOKIE

BARREL 41 BREWING CO. | 622

www.barrel41.com

1132 S. Commercial St., Neenah, WI 54956

3RD ANNIVERSARY: Style: American Double/Imperial Stout. ABV: 11.0. To celebrate our 3rd year of beer at Barrel 41, we brewed a thick, roasty, and chocolate forward imperial stout, hand selected 3 unique barrels in which the beer was aged for 10 months, and blended them together. Each year will get more complex and weird. We love doing this thing with you. Thank you! 32% Imperial Stout aged in a 12 year Elijah Craig Bourbon Barrel 32% Imperial Stout aged in a Ledgerock Bourbon Barrel 36% Imperial Stout aged in a Ledgerock Port Wine Whiskey Barrel

CINNAMON ROLL CRUNCH: Style: American Porter. OG: 1.074. IBU: 26.0. ABV: 6.1. SRM: 31.0. Porter brewed with cinnamon, vanilla, and lactose.

TAILGATE AT THE ZOO: Style: Specialty IPA. ABV: 9.0. Double Hazy IPA brewed using Idaho 7, Citra, and El Dorado hops

WILL YOU BERRY ME?: ABV: 5.4. Lush, tart, and sweet kettle sour brewed with 2-row malt, white wheat, and conditioned on raspberries.

BEGYLE BREWING COMPANY | 519

www.begylebrewing.com

1800 W Cuyler Ave, Chicago, IL 60613

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

BARREL AGED IMPERIAL PAJAMAS: OG: 30.4. ABV: 13.5. SRM: 50.0. We took our Imperial Pajamas recipe (sans coffee) and let it age for six months in Heaven Hill Bourbon barrels. The result is a rich, chocolatey beer that's gotten good and cozy with coconut, vanilla, and oaky bourbon notes - comfort beer at its finest. 2018 GABF Gold Medal Winner

DUCKS FLY TOGETHER: OG: 11.4. ABV: 5.0. SRM: 4.3. Dry Hopped American Lager - 5% ABV - Medium bitter, with orange rind and lemon zest notes, this easy-drinking dry-hopped American lager ends with a biscuity/malty finish. Wherever your flying V takes you and your crew, it's a great beer for sharing with friends and the perfect reminder that Ducks Fly Together.

FLOAT ON: OG: 14.5. ABV: 7.0. SRM: 4.0. Hopped with Mosaic, Motueka, and Pacifica hops, this juicy IPA features notes of apricot, orange peel, and peach, balanced with a pleasantly dry, slightly bitter finish.

NO TOMORROW: OG: 15.5. ABV: 7.0. SRM: 5.7. Hazy IPA - 7% ABV - In the spirit of living for today, we double dry-hopped this hazy IPA with copious amounts of Citra and Simcoe hops. It features notes of juicy citrus fruit, orange zest, candied peach, and a touch of dank pine. Just watch out for that first step - it's a doozy!

RYE WHISKEY BARREL AGED SNOOZE BUTTON: OG: 29.3. ABV: 13.0. SRM: 41.0. Barrel Aged in Heaven Hill Rye barrels for 11 months, this Russian imperial stout has notes of fudge, toffee, vanilla, and rye.

WHEN COCONUTS FLY: OG: 10.8. ABV: 4.5. SRM: 3.8.

BELL'S BREWERY | 512

bellsbeer.com

8690 Krum Ave, Comstock, MI 49053

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

2015 THIRD COAST OLD ALE: Style: American Barleywine. ABV: 10.2. Barleywine

AMBER ALE: Style: American Amber/Red Ale. ABV: 5.8.

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

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

CHARDONNAY BARREL AGED HONEY SAISON: Style: Saison/Farmhouse Ale. ABV: 6.8.

COFFEE'S ON: Style: American Stout. ABV: 8.3.

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

KENTUCKY MULE BEER FOR BARRELS: Style: Fruit/Vegetable Beer. ABV: 8.3.

LAGER OF THE LAKES: Style: Czech Pilsener. ABV: 5.0.

MERLOT BARREL AGED WILD ONE: Style: American Wild Ale. ABV: 6.5.

NO, YEAH: Style: American Blonde Ale. ABV: 4.5.

OBERON ALE: Style: 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.

OCTOBERFEST BEER: Style: Märzen/Oktobefest. OG: 1.06. ABV: 5.5.

QUINANNAN FALLS DRY-HOPPED LAGER: Style: American Pale Lager. OG: 1.05. ABV: 6.3.

SPARKLEBERRY: Style: Tripel. ABV: 9.0.

TROPICAL OBERON: Style: Fruit/Vegetable Beer. ABV: 5.8.

TWO HEARTED ALE: Style: 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.

WHITE'S LAKES JUICY IPA: Style: Specialty IPA. ABV: 6.0.

BENT RIVER BREWING CO. | 511

1413 5th Ave, Moline, IL 61265

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

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

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

BLUEBERRY LEMON PUNCH: Style: Mixed-Fermentation Sour. IBU: 1.0. ABV: 6.8.

Kettle sour brewed with blueberry and lemon puree.

BRADY'S IPA: Style: New England IPA. IBU: 40.0. ABV: 7.1. Hazy IPA brewed with Citra, Mosaic and Bru-1 hops and Pilsner malt

HELLES LAGER: Style: Munich Helles Lager. IBU: 10.0. ABV: 5.7. Well-balanced traditional German Lager

JALAPEÑO ALE: Style: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 4.8. Lighter-bodied wheat ale infused with fire-roasted jalapenos

SPECIAL BA RELEASE:

BIG GROVE BREWERY | 610

www.biggrove.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.

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

BATCH 1000 BARLEYWINE SHERRY BARREL AGED: Style: English Barleywine. IBU: 18.0. ABV: 12.5. SRM: 20.0. To celebrate our 1000th brew in our Iowa City Big Grove Brewhouse we made this giant barleywine that we rested in stainless

for several months then racked into some most delicious sherry barrels for an extended aging.

DOUBLE BLACKBERRY SOUR: Style: Fruit/Vegetable Beer. IBU: 5.0. ABV: 4.6. Our kettle sour Berliner-weiss style featuring a beautiful magenta and violet hue, this one bursts with flavors of blackberries and boysenberries.

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

FESTBIER: Style: 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

RICHARD THE WHALE CHOCOLATE COCONUT CAKE: Style: Russian Imperial Stout. IBU: 40.0. ABV: 12.3. SRM: 40.0. Richard the Whale, our barrel-aged Russian Imperial Stout was finished with boatloads of coconut and toasted cocoa nibs and a touch of vanilla for a decadent dessert experience. Bourbon notes and oak bring the experience together.

BIG MUDDY BREWING | 321

bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

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

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

GALAXY IPA: Style: American IPA. IBU: 60.0. ABV: 6.5. Australian Galaxy and American Cascade Hops create an intense hop aroma and flavor balanced with a medium malt body yielding a very drinkable American-style India Pale Ale.

KORNHOLIO - MID COAST INDIA PALE CREAM ALE: Style: Cream Ale. IBU: 30.0. ABV: 6.0. This new style is brewed in the Midcoast (Mississippi River) region of the U.S.A. The combination of Galaxy, Citra and Cascade hops are balanced with the unique sweetness from a grain bill incorporating 51% corn. Hey that’s 51% less gluten. A portion of this beer will be distilled to become our first Big Muddy Bourbon.

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

STRAWBERRY BLONDE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.5. A unique light bodied ale infused with natural strawberry. The aromatic balance of strawberries and light hoppiness makes it the perfect summertime seasonal without being overly fruity.

BLACK HUSKY BREWING | 414

www.blackhuskybrewing.com

909 E. Locust St., Milwaukee, WI 53212

We are a nano-brewery out in the woods of far northeastern Wisconsin. We brew in a log cabin made by us. Us is Toni and Tim Eichinger and our team of retired sled dogs including Howler, THE Black Husky. We have dedicated our brewery and each of its beers to our canine companions so each beer has a dog or dogs associated with it. It is important to us that people read the labels or go to the website to see more details.

What makes us unique is not just that all of our beers are big—other breweries make big beers, or that we are a husband and wife team—other breweries are run by a husband and wife team, or that we are dog-themed—there are other dog-themed breweries. What makes us unique among nano-breweries is that we are 100% wholesale with no on-site sales.

We self-distribute which allows us to select our outlets based on our criteria and that means the retailers need to take care of our beers the way we would and serve them well. We also brew with integrity, which to us means brewing what we believe are exceptional beers, not what may or may not be commercially viable or popular beers.

Our motto is “Rarely Balanced, Never Boring.” There are lots of breweries that brew balanced beers and that’s good, but we brew beers that we believe in and feel are exceptional. After all, if we don’t believe our beers are the best available how can we expect you to believe they are?

ELDERBERRY GOSE: Style: Gose. IBU: 9.0. ABV: 4.2. Details to follow

KOLSCH: ABV: 4.6.

RASPBERRY LEMONADE SELTZER: Style: Hard Seltzer. ABV: 4.2.

SAISON: Style: Saison/Farmhouse Ale. ABV: 7.0.

SPROUSE 2 IPA: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 8.6. Domestic base malts and continental Munich malts. Brewed with locally harvested spruce. Intense pine with a moderate malt profile. “Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter’s evening...” What? Really? Lothar (“The Biter”) would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle - and it’s not meant to be. Brewed with locally harvested spruce tips and tracking in at 103 IBUs this aggressive double IPA won’t leave you wondering if you caught a whiff of pine; rather you’ll know you bulldozed through the forest and came out on the other side - the dark side - the Black Husky side.

WINE BARREL AGED BELGIAN GOLDEN STRONG: Style: Belgian Golden Strong Ale. ABV: 12.5.

ROOKIE

BLACK LUNG BREWING CO. | 104

www.blacklungbrewing.com

2217 N IL Route 83, Round Lake Beach, IL 60073

Black Lung Brewing Co. is a nano brewery from Round Lake Beach, IL near six flags. We are a brewery based in family stories, a family that originates from Appalachia. We specialize in Hazy IPA, adjunct stouts, and sour beers, but really love and enjoy doing traditional lagers as well! We Started out canning beer in 2019 and did 100 bbls then. We opened our taproom in 2021 and did 275 bbls in our first year at the new brewery! Thank you for reading about us and we look forward to serving you some tasty beers!

BLUEBERRY JAM SESSION: OG: 1.038. IBU: 2.8. ABV: 4.5. SRM: 3.4. A tasty Berliner Weisse with blueberry purée that is perfect for a hot weather refresher!

DEEZ (PEA) NUTZ: Style: American Stout. OG: 1.08. ABV: 8.0. SRM: 60.0. Our peanut butter milk stout, a sweet chocolaty milk stout with peanut butter!

MAXX HEADROOM: Style: Russian Imperial Stout. OG: 1.125. IBU: 45.0. ABV: 11.0. SRM: 50.0. Russian Imperial Stout brewed with chocolate cocoa nibs and aged 6 months in Few Bourbon Barrels. Very tasty and very robust.

MR WILLY, SUB FOR A DAY: Style: New England IPA. OG: 1.076. IBU: 10.0. ABV: 7.5. SRM: 5.0. Maltshake hazy double IPA with fantastic Strata and Cashmere hops!! We accentuated this one with loads of Madagascar bourbon vanilla beans for a nice, sweet aroma, but you can still expect a fairly dry finish.

YOUR WHAT HURTS?: Style: Russian Imperial Stout. OG: 1.09. IBU: 45.0. ABV: 8.0. SRM: 60.0. A delectable coffee aroma gives way to the implied sweetness of the chocolate malts and spice of the rye malt. An actual sweetness brings a nice body and flavorfully balanced beer that is hard to stop at one with. Brewed with a special blended coffee, just for us, from our friends at Tala Coffee Roasters - Libertyville!

ROOKIE

BLACKROCKS BREWERY | 808

www.blackrocksbrewery.com

424 N Third St, Marquette, MI 49855

Brewing and canning beer in Marquette, MI and having a blast doing it. We love beer. You love beer. Let’s get together.

51K IPA: Style: American IPA. IBU: 68.0. ABV: 7.0. Our American IPA is full of earthy grapefruit, apricot, and piney hop flavors and aromas with a nice balanced yet dry finish.

CLASSIC PILSNER: Style: German Pilsener. IBU: 30.0. ABV: 5.5. The finest German malt, American hops and Lake Superior water collide to create our take on the world’s most popular style. As crisp and refreshing as the great lakes, this beer is a nod to European tradition with a distinct American disobedience. Prost, eh!

DRUNK YODA: Style: American Amber/Red Ale. IBU: 21.0. ABV: 6.2. This Amber Ale has lots of caramel and biscuit notes from the malt, balanced by spicy/floral noble hops.

GRAND RABBITS CREAM ALE: Style: Cream Ale. IBU: 16.0. ABV: 5.5. A dry hopped Cream Ale. A bright, crisp, and ale dry hopped with Willamette hops that add lemon/orange flavors to balance out the bread malt profile leading to a dry and easy finish

MYKISS IPA: Style: American IPA. IBU: 60.0. ABV: 7.5. American IPA loaded up with Citra, Simcoe, and Mosaic hops. This beer pops with a bright and punchy hop profile. A crowd pleaser IPA.

PLUMBUS HAZY PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 6.0. Notes of creamy coconut, juicy orange, and tropical fruits are abundant in this Hazy Pale Ale.

BLIND PIG BREWERY | 521

www.blindpigbrewery.com

120 North Neil St, Champaign, IL 61820

Established in 2009, Blind Pig Brewing is Champaign-Urbana's first all-grain brewery since prohibition. What started as a tiny 4bbl system churning out hand-crafted brews full of flavor and love, has grown into a full production brewery that reaches most of Illinois (we'll get to you soon enough, Chicago). Our brews are founded on tradition, yet our eyes are firmly focused on the future and innovation. We are rooted in a diverse university city and we aim for our beer, our establishments, and our culture to reflect that diversity and strive to make everyone feel welcome within the Blind Pig Brewing brand. Come visit our English style pub featuring an authentic 1859 back bar, 200 year old barn beams, tables from Svoboda's Nickleodeon in Chicago, and the greenest beer garden in town!

BUDDY CHRISTMAS: Style: American Porter. ABV: 8.5. Holy moly! It's Buddy Christmas beer time! Buddy Christmas porter didn't come to Earth to give us the willies.... He came to drink beer with us! And he blessed us with an imperial porter with vanilla and "peppermint mocha coffee" that is a miracle to behold. The body of Buddy Christmas is heavenly. The aroma of vanilla, chocolate, and peppermint is divine. The coffee is enlightening. I mean just look at it...doesn't it...pop?!

COSMIC BALANCE: Style: American IPA. ABV: 7.9. Sometimes the universe slows to a halt as everything slides into alignment and you can feel a fleeting blip of calmness. Balance. Balance between beer-nerdy words like "thiolized yeast" and "bio-transformation" and "precursors" and "aroma compounds"... and beer-lover words like "yeah... I like this beer a lot." Hefty grapefruit, passion fruit, guava aromas abound. Full citrus flavor teeters delicately in sync with spicy, piney hoppiness.

PIGGY POP: ORIGINAL: ABV: 7.0. Remember those red, white, and blue popsicles growing up? Well, so do we. And so we turned them into a beer! Heavily fruited with Raspberry, Cherry, and Lime (and lime zest), this friggin' beer is tingly, tangy, tart, and top notch! The color is a beautiful, soft fuchsia. The aroma is banging! The flavor is nice and zippy! Count all your fingers.

PIGGY POP: PEANUT BUTTER FUDGE: ABV: 8.6. Piggy Pop: Peanut Butter Fudge comes barging in heavy with heaps of real, roasted peanuts and thicc chocolate fudgy goodness! Packing a helluva wallop at 8.6% for a hefty, full-bodied imperial milk stout. Contains nuts and lactose.

RESERVEZA: ABV: 4.6. Tacos. Beer. Tacos and beer. Do two other things exist better than tacos and beer?! This snappy, light lager has been christened with sea salt and lime zest to invoke a sense of "ahhhhhh...that's exactly what I need right now." Refreshingly subtle hint of lime lands perfectly in the clean, fizz of lager-ness. ¡Salud!

U OF IPA: Style: American IPA. OG: 1.065. IBU: 66.0. ABV: 6.5. Our flagship IPA. An approachable, highly educated IPA that's perfect for 1st year students AND grizzly tenured professors. You might just learn a thing or two...no guarantees. Take notes: orange marmalade, orange peel, light caramel, pine, research papers.

WOOKIE SNACKS: Style: American Black Ale. ABV: 9.0. Are you on the side of the dark roasted wheat malts and spicy rye character...or are you drawn to the hop side of Chinook, Galaxy, Citra, and Comet? It's a bold, powerful force of a beer and we think you'll find a perfect balance in this one. Cheers! *gurgly-roaring sounds*

BLUE HERON BREWPUB | 709

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, Hub City Lager, Hop Heart, Tiger's Eye) complimented by six varying seasonals and specialties.

DOG DAZE: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 6.1. Hot summer days are the inspiration to our latest traditional beer. Dog Daze Saison is more traditional than not with Citra hops providing the balance to the Belgian character. This is pastoral ale that originated in the farmhouses of Wallonia, the French-speaking region of Belgium. This historic style is characterized as being highly drinkable. You get light body, the usual spicy esters, and supreme dryness from this Belgian yeast.

FRIAR FRISCH: Style: Dubbel. IBU: 15.0. ABV: 7.6. Friar Frisch is a collaboration brew with a local brewing legend which bears his name and likeness. This is a classic crystal clear, dark brown Belgian Dubbel with a strong flavor of dark fruit including raisins, prunes, and dates. Additions of dark candy sugar ferments completely into alcohol, lightening the body of the finished beer and contributing to its dry finish. The real star of this beer is the yeast. We use a Belgian monastery yeast strain which creates its unique spicy phenols and fruity esters, especially banana and clove.

SON OF YETI: Style: Doppelbock. IBU: 16.0. ABV: 8.5. Son of YETI, Blue Heron's latest seasonal, is a strong, rich, and very malty German lager. This classic German Doppelbock's flavor comprises toasty notes with slight chocolate undertones but maintains a dominant malt sweetness. Stone fruit, rum raisin character is present in both the aroma and taste. You will find a smooth alcohol strength which imparts some warming but never harsh. This monster is a perfect late winter through early spring beer but is also a gateway brew for the summer.

SOUR SIPPER: Style: Berliner Weissbier. IBU: 8.0. ABV: 4.0. Tapping different flavors every hour.....The Sour Sipper is a series where the Blue Heron explores a variety of flavors in combination with a sour tart 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 with special additions to keep you coming back for more.

BOSTON BEER COMPANY | 103

www.bostonbeer.com

1625 Central Pkwy, Cincinnati, OH 45214

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

BOSTON LAGER: Style: Vienna Lager. IBU: 30.0. ABV: 4.9. SRM: 11.0.

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

SAM ADAMS WICKED HAZY IPA: Style: New England IPA. IBU: 35.0. ABV: 6.8.

SPECIALTY BEER FROM THE BREWERY: It will be a specialty beer that is being served at the brewery at that time.

BOULEVARD BREWING CO. | 509

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.

30TH ANNIVERSARY ALE: Style: American Barleywine. IBU: 25.0. ABV: 12.5. Inspired by John's desire to "do something different," our brewers created this elegant, complex blend of barrel-aged beers to celebrate our 30th anniversary. Thank you to our fans for being a part of it all - cheers to 30 years! This blend includes: Imperial Stout in rye whiskey finished port casks - 34% Belgian Dark Strong Ale in ruby and tawny port casks - 26% Double Mashed Imperial Stout in bourbon barrels - 16% Belgian Dark Strong Ale in California sherry casks - 9% Imperial Stout in bourbon barrels - 5% Imperial Stout in Spanish sherry puncheons - 5% Imperial Stout aged in bourbon barrels followed by ruby/tawny port casks - 3% Belgian Dark Strong Ale in bourbon barrels - 2%

QUIRK CHERRY BLOSSOM & LIME: Style: Hard Seltzer. 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.

RYE ON RYE: Style: Rye Beer. IBU: 33.0. ABV: 12.2. SRM: 29.0. Why Rye? This assertively flavorful grain is more often associated with whiskey than with ales. Even in that arena, it has largely been eclipsed by corn and barley, the sources of bourbon and scotch. But when we procured some seasoned barrels from our friends at Templeton Rye, we asked ourselves, "Why not?" Why not brew a rich, tawny rye ale, then mellow it in the warmth of charred oak rye whiskey casks? Two kinds of malted rye provide spicy sweetness, giving way to notes of vanilla, charred oak and the citrusy tang of Citra and Styrian Golding hops before easing into a dry, lingering finish.

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

UNFILTERED WHEAT GRAPEFRUIT: Style: American Pale Wheat Ale. ABV: 4.1. A wonderfully exciting and refreshing grapefruit-forward version of our wildly popular Unfiltered Wheat Beer. Aromas of grapefruit leap out of the glass while the slight citrus sweetness of the wheat interplays with the addition of the grapefruit juiciness.

BREWDOG | 508

www.brewdog.com

96 Gender Rd., Canal Winchester, OH 43110

BrewDog was founded in 2007 by James Watt and Martin Dickie. The brewery at the Kessock Industrial Estate in Fraserburgh produced its first brew in April 2007. It claims to be Scotland's largest independently owned brewery producing about 120,000 bottles per month for export all over the world. The company moved premises to nearby Ellon in 2012, and the Fraserburgh site will be used as a brewing laboratory for experimental beers. Brewdog opened its US brewery in 2017 in Columbus, Ohio.

BREWDOG ELVIS JUICE: Style: American IPA. IBU: 35.0. ABV: 6.5. Grapefruit infused IPA

HAZY JANE: Style: New England IPA. IBU: 30.0. ABV: 7.2. New England Style IPA with notes of pineapple, stone fruit, mango, and hints of lime peel.

HELLCAT COLD IPA: IBU: 20.0. ABV: 6.0. Citrus forward flavor with a malty backbone.

LIGHT SPEED: Style: New England IPA. IBU: 10.0. ABV: 4.0. Low calorie NE IPA with apricot notes

OVERWORKS COSMIC BOYSENBERRY: Style: Mixed-Fermentation Sour. ABV: 6.0. Boysenberry Sour aged in a combination of Oak Foeders and Oak Wine Barrels.

OVERWORKS COSMIC RASPBERRY: Style: Mixed-Fermentation Sour. ABV: 6.0. Raspberry Sour aged in a combination of Oak Foeders and Oak Wine Barrels.

BREWFINITY BREWING CO. | 506

www.brewfinitybrewing.com

n58w39800 Industrial Rd, Oconomowoc, WI 53066

Oconomowoc's original and only on-site brewery! Located between Milwaukee and Madison, we offer 16 beers on tap as well as pub food available.

SMOKE AND MIRRORS: Style: Munich Helles Lager. ABV: 5.25. Pale in color and light bodied. We used Mesquite malt in this traditional Helles. The smoke is mild and is complimented by the sweetness.

YODELER: Style: Vienna Lager. ABV: 5.0. Light copper hue, malt forward and full-bodied. A slight sweetness resembling honey comes through from the Vienna malt.

YOU'RE KILLIN' ME S'MORES: Style: American Porter. ABV: 6.7. Chocolate, marshmallow, and graham flavors play center stage in this porter followed by the sweetness of the ingredients.

ROOKIE

BRIX CIDER | 112

www.brixcider.com

200 E Lincoln St., Mount Horeb, WI 53572

Brix Cider is a small cider company in Mount Horeb WI that utilizes local apples and fruit in cider production. All ciders are gluten free and support local farmers!

PLUTO (BLACK CURRANT): ABV: 6.0.  Apple cider fermented with black currant juice

TRADITIONAL: ABV: 6.0.  Traditional dry tannic cider

TROLL JUICE (CYSER): ABV: 11.0.  Apple and honey fermented together and backsweetened with honey

BROAD RIPPLE BREWPUB | 523


www.broadripplebrewpub.com

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

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

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

E.S.B.: Style: Extra Special/Strong Bitter. IBU: 35.0. ABV: 5.8. SRM: 13.0. This sessionable English style ale uses traditional English malts that provide a touch of sweetness and fuggle hops that provide an herbal/floral profile to balance it out. We kept the ABV low on this to make it an easy drinking brew for any time of year.

FIZZY LIFTING DRINK (MOJITO): Style: Hard Seltzer. ABV: 4.5. SRM: 1.0.  Hard Seltzer made with Lime and Mint to give a Mojito flavor.

JITTERING LAWMOWER: Style: American Blonde Ale. IBU: 10.0. ABV: 5.0. SRM: 3.0. A light, slightly sweet, delicately hopped blonde ale we added blonde roasted coffee from our friends at Strange Brew. Appropriately named for its thirst quenching abilities.

LONELY HOP SERIES: PAHTO: Style: American Pale Ale. IBU: 37.3. ABV: 5.4. SRM: 4.1. The Pahto hops provide a herbal tea character with a mild note of apricot. The malt allows a playful balance between the hops and delicate malt bill of sweet breadiness

NICE WEISS: Style: Hefeweizen. IBU: 14.0. ABV: 5.3. SRM: 3.3. A traditional German hefe weizen brewed with 50% wheat and 50% barley. A specialized yeast is used to produce a cloudy beer with a heavy clove overtone and a slight hint of banana as it warms up.

SNAKE JAZZ: Style: Saison/Farmhouse Ale. IBU: 31.4. ABV: 5.8. SRM: 24.6. We got together with our friends at Burn 'Em and brewed up a dark saison. This brew offers up notes of caramel and pepper with hints of coffee roast is balanced out with Lemon Drop hops.

STRAWBERRY LAWMOWER: Style: American Blonde Ale. IBU: 17.0. ABV: 5.0. SRM: 3.0. The Strawberry Lawn is a light, slightly sweet, delicately hopped blonde ale with an infusion of strawberries. Appropriately named for it's thirst-quenching abilities. Very quaffable

ZOOT: IBU: 32.8. ABV: 3.1. SRM: 2.7. The 2021 Indiana Brewers Cup BOS winner Keith Goldstein produced a Piwo Grodziske that is a traditional oak-smoked Polish wheat beer. It has a delightful, light, refreshing, smoked characteristic with notes of lemon.

BROADWAY BREWERY | 310

www.broadwaybrewery.com

816 E Broadway, Columbia, MO 65201

BARREL AGED KINDEST REGARDS: Style: American Porter. IBU: 38.0. ABV: 14.2. Kindest Regards is an Imperial Porter originally made in celebration of our 400th batch of beer brewed at our downtown Columbia, MO brewpub. We set aside a small portion of Kindest Regards and aged it for 22 months in single rye whiskey and rum barrels from StilL 630 before being blended together.

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

DASHI: Style: Japanese Rice Lager. IBU: 12.0. ABV: 4.7. Japanese Style rice lager brewed with kombu (dried kelp) and fresh lemongrass

DISCO DOGS: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.9. Sour ale brewed 400 lbs. of watermelon and Hawaiian Sea Salt.

FAR AWAY: Style: New England IPA. IBU: 35.0. ABV: 6.5. Hazy IPA brewed with wheat, oats, and raw cane sugar. Hopped exclusively with South African hop strains African Queen and Southern Passion.

FLOR BLANCA: Style: Light Lager. IBU: 9.0. ABV: 5.3. Mexican-style lager brewed with flaked corn and a touch of Flor Blanca Mexican sea salt. This beer begs to be drank with a lime to welcome in the warmer weather!

LIFE FORCE: Style: New England IPA. IBU: 24.0. ABV: 6.7. Hazy IPA double dry-hopped with Mosaic and Motueka hops.

BUFFALO CREEK BREWING | 504

www.buffalocreekbrewing.com

360 Historical Ln, Long Grove, IL 60047

Buffalo Creek Brewing is Lake County's only destination brewery located in the heart of downtown Long Grove (about 30 miles NW of Chicago). What makes the brewery a destination? It's not in a warehouse or an old rundown building, but instead settled in a transformed art studio on two acres of wooded land in the middle of a historic village. The state-of-the-art brewing facility features Bavarian-style beer and themed taproom, private event room, brew masters lounge, biergarten patio, and sprawling, scenic lawns with a concert stage, picnic tables, and fire pits.

ANGELIC HELLES: Style: Munich Helles Lager. IBU: 22.0. ABV: 4.9. Lagered for 8 weeks to provide a clean, crisp, malt-forward lager with a gentle, bready malt character. Simple things in life are the most rewarding.

HALF NELSON: Style: American Pale Wheat Ale. IBU: 16.0. ABV: 5.2. Double dry hopped with Nelson Sauvin hops to impart refreshing grape flavors. American Wheat Ale with the aromatics of an IPA leaving the bitterness behind.

RED HEADED STEPCHILD: Style: American Blonde Ale. IBU: 18.0. ABV: 6.1. Traditional German Blonde brewed with mountains of fresh Strawberries. Best enjoyed with friends who don't treat you like the Red Headed Stepchild.

BURNT CITY BREWING | 309

www.burntcitybrewing.com

417 North Ashland Avenue, Chicago, IL 60622

Burnt City is a Chicago-based craft brewery and founding member of the District Brew Yards brewery collective. The brewery focuses on balanced, nuanced, enjoyable beers made from high-quality ingredients.

BCX BOURBON BARREL IMPERIAL STOUT: Style: American Double/Imperial Stout. OG: 30.0. IBU: 35.0. ABV: 12.0. SRM: 35.0. For Burnt City's tenth anniversary, we

pulled out all the stops and blended a truly special imperial stout. Bourbon barrels from Willett, Four Roses, Wild Turkey and Heaven Hill all were used for aging different components of this blend for lengths of time ranging from 8 to 24 months. Each original batch in the blend offers different characteristics, resulting in a highly-nuanced, rich, and amazingly delicious stout.

FASHIONABLY LATE ITALIAN PILS: Style: German Pilsener. OG: 12.0. IBU: 20.0. ABV: 4.7. SRM: 4.0. Floral noble hops are complemented by the soft, nuanced flavors of Italian-grown pilsner malt. A restrained dry hop adds extra layers to this extremely refreshing lager.

LEMON-SHAPED ROCK SOUR ALE WITH LEMON PEEL: Style: Mixed-Fermentation Sour. OG: 14.0. IBU: 4.0. ABV: 5.8. SRM: 5.0. Fresh lemon peel and pink peppercorns enhance the vibrant acidity of this refreshing mixed-ferment ale. A very light dry hop addition with English and Czech hops adds a touch of floral aroma and flavor.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 12.5. IBU: 20.0. ABV: 5.3. SRM: 7.0. Burnt City's Oktoberfest Märzen celebrates the wonderful German tradition as respectfully as possible. Fancy German malts and hops were used in this flavorful, quaffable amber lager. Malt notes are prominent, with noble hops adding a gentle floral aroma.

RAPTOR SNACKS WEST COAST IPA: Style: American IPA. OG: 17.0. IBU: 35.0. ABV: 7.0. SRM: 5.0. A crisp, clean west coast IPA brewed with Citra and experimental HBC-630 hops. Ripe berries and sticky grapefruit on the palate. Fruity, smooth, and just a little dank.

SUMMER CAMP SMOKED KOLSCH: Style: Eau-de-vie. OG: 12.5. IBU: 15.0. ABV: 5.0. SRM: 4.0. Peach-smoked malt Sugar Creek Malt Co. in Indiana is showcased in this elegant, thought-provoking kolsch. Moderately smokey with notes of stone fruit, citrus, and a gentle hoppy herbaceousness.

BYWAY BREWING CO. | 418

www.bywaybrewing.beer

2825 Carlson Dr, Hammond, IN 46323

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

CUCUMBER SAISON: Style: Saison/Farmhouse Ale. IBU: 10.0. ABV: 4.5. Classic fun and funky saison with cool cucumber.

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

STOSH.O: Style: Czech Pilsener. IBU: 28.0. ABV: 5.5. SRM: 3.0. A maltier, friendlier pilsner typical of Poland and Czechoslovakia with earthy floral hops and a nice Saaz-hop snap at the finish.

WILD CRANBERRY/ORANGE: Style: American Wild Ale. IBU: 10.0. ABV: 4.7. Wild sour fermented with a blend of yeast and wild microflora, with cranberry and orange. Tart and refreshing with a distinct funk and fruity sour.

CAPITAL BREWERY | 617

7734 Terrace Ave, Middleton, WI 53562

Capital Brewery has brewed a wide variety of award-winning, hand-crafted German style lagers in the heart of Middleton, Wisconsin for over 30 years. It has also branched out to include American style ales, barrel aged beers and several distinct IPA's.

AWESUMMER ALE: Style: American Blonde Ale. IBU: 18.0. ABV: 5.0. This easy drinking Blonde Ale is brewed with sweet and bitter orange peel along with Mandarina Bavaria hops to give a fresh burst of orange aroma and flavor.

BERLINER WEISSE: Style: 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.

CAPITAL KOLSCH: Style: Kölsch. IBU: 20.0. ABV: 4.5. A traditional German ale. Lightly dry and incredibly drinkable, Capital Kolsch delivers a highly enjoyable and slightly responsible drinking session.

CAPITAL OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.2. IBU: 24.0. ABV: 5.6. SRM: 10.0. The Mother of all seasonal beers has a fiery amber hue with rich malty overtones that dominate the flavor.

ISTHMUS BEVERAGE WERKS SEA BREEZE HARD SELTZER: Style: Hard Seltzer. ABV: 5.0. Only a breeze off the sea could be more refreshing than a sparkling Grape

LEMON RADLER: Style: Fruit/Vegetable Beer. IBU: 22.0. ABV: 3.2. A traditional low alcohol mixture of beer and lemonade. Perfect for the warm summer month! Light and refreshing, this may be your next all-day beer!

MUNICH DARK WITH COLECTIVO COFFEE: Style: Munich Dunkel Lager. OG: 13.1. IBU: 28.0. ABV: 5.4. SRM: 22.0. A Garten Brau original, Munich Dark is styled after a traditional European Dunkel. The addition of finely roasted Colectivo coffee will make this every coffee-lover's dream.

PRESIDENTIAL PEANUT BUTTER PORTER: Style: American Porter. IBU: 36.0. ABV: 6.0. With the presidential pardon of Peanut Butter, we take Beg Your Porter and add PB to give it the Presidential seal of approval. Medium bodied, with notes of coffee, chocolate and peanut butter, this is one smooth sipping Porter

YAKIMA IPA: Style: American IPA. IBU: 40.0. ABV: 5.1. This crisp and refreshing IPA was brewed with huge amounts of late-kettle and whirlpool hops, and double dry hopped. Using both Simcoe and a Yakima Chief Cryo hop blend in development for enhancing aroma and flavor when using a hop addition during fermentation, this beer brings flavors of tropical fruits and citrus making you think you're lounging on a beach in paradise.

CENTRAL WATERS BREWING CO. | 430

www.centralwaters.com


351 Allen St, Amherst, WI 54406

Celebrating 24 years of Wisconsin Brewing! New for this year- we have a large selection of beers from our newest addition- Central Waters Milwaukee- come check it out!

22 ANNIVERSARY BEER VARIANT- BRANDY BARREL AGED WITH CHERRIES AND MAPLE SYRUP - 5PM TAPPING: Style: American Double/Imperial Stout. ABV: 14.0. One from the cellars- a special internal project- we aged our 22nd anniversary beer in brandy barrels and added real cherries and pure WI maple syrup- check it out!

4 YEAR AGED BREWER'S RESERVE BOURBON BARREL BARLEYWINE - 1PM TAPPING: Style: American Barleywine. ABV: 14.92. A barleywine ale aged for a full year on used bourbon barrels, this beer has flavors of dark fruits and wood, winner of the Gold Medal at the 2008 Great American Beer Festival- this one aged 4 years in barrels!

BLACK GOLD 2019 - 4PM TAPPING: Style: American Double/Imperial Stout. ABV: 13.0. A delectable blend of various barrel-aged stouts, Black Gold is released just once a year, only available at the brewery every October.

CITRUS COOLLY HARD SELTZER - CW MILWAUKEE-: Style: Hard Seltzer. ABV: 6.7.  Fruited Hard Seltzer with Tangerine and Lemon Puree This gluten free hard seltzer is loaded up with tangerine and lemon juices to create a fun and spritzzy breakfast party in a glass. The Coollys' are inspired by cocktails and other fun drinks; the citrus coolly is citrusy - sweet yet bubbly and crisp, packed with juicy tangerine character, and a lemony wine-like finish.

CLOUDS AND CREAM MILKSHAKE IPA - CW MILWAUKEE: Style: Specialty IPA. ABV: 8.0. Milkshake Style IPA made with Pineapple, Pink Guava and Coconut Cream!

FAR OUT MESSENGER DDH NEIPA - CW MILWAUKEE: Style: New England IPA. ABV: 8.3. Double India Pale Ale Double Dry Hopped with Riwaka and Azacca hops. Far Out Messenger is a concoction built out of the journey and not the arrival. Layered with a soft and flavorful amount of wheats and oats, we explored the contrasting hop profile combination of riwaka and azaaca, powerfully fuelled aromatics of psychedelic passionfruit are rounded out with sweet grapefruit character, a fluffy mouthfeel, and notes of creamy mango juice.

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

ODE LAGER- VIENNA STYLE - CW MILWAUKEE: Style: Vienna Lager. ABV: 5.5. Vienna Style Lager- big malt backbone- amber and smooth.

RASPBERRY KRINGLE STOUT - 2PM TAPPING: Style: American Double/Imperial Stout. ABV: 12.55. The newest variant in our bourbon aged Kringle series- lush chocolate and raspberry notes meld perfectly in this concoction.

TOPPLING WATERS BARREL AGED STOUT- TG COLLAB - 3 PM TAPPING: Style: American Double/Imperial Stout. ABV: 17.0. The collaboration with Toppling Goliath was many years in the making- a huge imperial stout aged in maple barrels, bourbon barrels, and double barrel aged- a rarity for sure!

WAIT UNTIL YESTERDAY RED RYE IPA COLLAB WITH SUPERMOON BREWING - CW MILWAUKEE: Style: American IPA. ABV: 6.6. Red Rye Style IPA brewed with whole cone Citra And Eukanot Hops- in collaboration with our Friends at Supermoon Brewing in Milwaukee!

CERCIS BREWING COMPANY | 703

cercisbrewingco.com

140 N Dickason Blvd, Columbus, WI 53925

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

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

BLOOMING TREE HAZY: Style: American IPA. OG: 1.061. IBU: 60.8. ABV: 6.5. SRM: 3.6. A "hazy" IPA using Citra, Mosaic and Eukanot hops for a complex blend of tropical and citrus fruits with a slightly hoppy finish.

CHERRY TART: Style: Mixed-Fermentation Sour. OG: 1.046. IBU: 19.8. ABV: 4.8. SRM: 3.4. Based on an American Wheat Ale, this beer has a hint of cherry flavor and a mildly tart cherry finish to remind you of Door County.

CLOCKTOWER CREAM ALE: Style: Cream Ale. OG: 1.048. IBU: 16.8. ABV: 5.0. SRM: 3.1. An alternative to the American Lager made with Biscuit malt, a bit of flaked corn and Cascade hops for a light, refreshing and easy drinking ale.

MY BOY BLUE: Style: Cream Ale. OG: 1.042. IBU: 17.7. ABV: 4.3. SRM: 3.2. A blueberry inspired ale that treats your nose and tastebuds to a berrylicious treat! A lighter ale with little hop character for a refreshing fruit flavor.

PUBLIC ENEMY PORTER: Style: American Porter. OG: 1.054. IBU: 26.3. ABV: 5.6. SRM: 37.3. Caramel and chocolate malts combine for with a rich "coffee" flavor with flaked barley added for a malty smoothness.

CHURCH STREET BREWING CO. | 326

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. We love to connect, converse and share our craft beer knowledge with fellow beer lovers! All are welcome!

ANNIVERSARY SPECIAL HELL: Style: Munich Helles Lager. ABV: 5.0. This Lager was brewed to celebrate 10 years and 1000 batches of beer at Church Street Brewing. A single decoction pulled notes of bread crust and honey from Sugar Creek's Undermodified German Pilsner malt. Noble hops support the full malt character making every sip crisp, clean and refreshing. Cheers to 10 Years!

CERBIERUS 3: Style: New England IPA. ABV: 6.5. This Hazy IPA uses advanced hop products and Omega's Cosmic Punch Ale strain to dial up hop notes and flavors. A three-headed dry hop of Motueka, Eukanot and Citra Spectrum creates flavors of Orange, Lime and Tropical Fruit. Flaked barley provides a full, smooth body with NO DAIRY needed. Enjoy!

CHURCH STREET BLUEBERRY VANILLA SOUR: Style: Mixed-Fermentation Sour. IBU: 9.0. ABV: 6.5. This beer uses multiple cultures to achieve a well rounded tart-

ness which helps support the blueberry fruit added in during fermentation. The result is a light tart and fruity beer. Prost!

ROOKIE

CITY LIGHTS BREWING CO. | 119

www.citylightsbrewing.com

2210 W Mt Vernon Ave, Milwaukee, WI 53233

<http://citylightsbrewing.com/home/>

BEACH BUM: Style: American Pale Ale. IBU: 15.0. ABV: 5.2. This fluffy little Pale Ale brings a flavorful rush of white grape, mango, cherry and lychee thanks to hefty late additions of Motueka, Rakau and Enigma hops.

COCONUT PORTER - NITRO: Style: American Porter. IBU: 35.0. ABV: 5.3. Subtle hints of coffee and chocolate up front with subtly sweet finish courtesy of toasted Coconut flakes and a heavy dose of real Madagascar Vanilla Beans. Popped with Nitrogen for the ultimate espresso-like cool treat

DRAGON FRUIT HARD TEA SELTZER: Style: Hard Seltzer. ABV: 5.0. A bubbly concoction brewed with a medley of dried dragon fruit, rose hips, coconut and dried mango, then finished with a pop of aromatic strawberry.

HAZY IPA: Style: New England IPA. IBU: 35.0. ABV: 7.0.

MEXICAN LAGER: Style: American Pale Lager. IBU: 18.0. ABV: 4.8. The easy drinking little Island Lager tossed into our craft blender and came out better than ever - Motueka hops add a fresh twist of natural lime.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.6. All German ingredients bring all the crisp, fall vibes necessary for a proper Fest.

PEACH SOUR IPA: Style: Specialty IPA. IBU: 45.0. ABV: 7.3. Michigan raised Emerald Spire hops meld with pithy peach puree for a punchy patio pounder.

ROOKIE

COMMERCE STREET BREWERY HOTEL | 127

commercehotel.com

23 Commerce St, Mineral Point, WI 53565

Brewery and Hotel in historic Mineral Point, Wisconsin

BLONDE BETTY II: Style: Cream Ale. ABV: 3.8. Featured by the Washington Post, NPR, foxnews.com, and dozens of television and radio stations, this cream ale was first brewed for the occasion of Betty White's 100th birthday. Following Ms. White's passing, fans from around the world purchased 1,300 beers, worth \$6,500, in her honor, which we donated to local no-kill animal shelters.

NUTTY SUMMER: Style: English Pale Mild Ale. ABV: 4.5. This refreshing English mild style ale leans a little on the nutty side... just like we do. Brewed at our brewery/hotel in Mineral Point, Wis.

ROOKIE

COMPANY BREWING | 204

www.companybrewing.com

735 E Center St., Milwaukee, WI 53212

Located in the heart of Riverwest in Milwaukee, WI, Company Brewing is a hardworking community hub that houses a brewery, restaurant, live music venue and event space.

COMFY BREWHAUS: Style: Märzen/Oktoberfest. IBU: 6.0. ABV: 25.0. SRM: 14.0. Rich malt aroma with subtle notes of burnt sugar, toffee, and caramel. Flavors of candied dried plum, sweet spices, and hints of dried flower earthiness, a hallmark of Hallertau hops. A deep, complex malty body delivers a dried apricot sweetness, complemented with a subtle bitter earthiness.

SPACE WHISTLE: Style: American IPA. IBU: 45.0. ABV: 6.5. SRM: 9.0. This modern American IPA is a softer, juicier version of the classic IPA. Substantial additions of Mosaic hops deliver tropical, blueberry and earthy flavors that accentuate the satisfying malt character.

THIOLS AND TRIBULATIONS: Style: New England IPA. IBU: 40.0. ABV: 8.0. SRM: 3.0. Volume 14 in our The Weird Turn Pro series brings big, bright, tropical fruit, stone fruit, black tea and pine from the addition of Idaho 7 hops. The Cascade hops pleas-

antly intermingle with the added Citra hops, suggesting floral and spice, with a massive citrus punch. Volume 14 is brewed with Cosmic Punch yeast and Phantasm to boost these hop notes into deep space.

ROOKIE

CONFLUENCE BREWING CO. | 212

confluencebrewing.com

1235 Thomas Beck Road, Des Moines, IA 50315

Self-distributing microbrewery located in the heart of Iowa!

DES MOINES IPA: Style: American IPA. OG: 15.2. IBU: 75.0. ABV: 6.9. SRM: 7.0. West Coast/Midwest IPA Cascade, Centennial, Columbus, Nugget, and Simcoe Hops

EAST SIDE ATTITUDE RED LAGER: Style: American Amber/Red Lager. OG: 14.6. IBU: 28.0. ABV: 5.9. SRM: 27.5. Bold Malt and Hop-forward Red Lager

EXTINCTION EVENT SOUTHERN PASSION-CITRA-COLUMBUS-LOTUS-HBC 472: OG: 14.75. IBU: 55.0. ABV: 6.2. SRM: 4.5. Hazy IPA Series - Not to be repeated

OVER THE IVY: Style: Czech Pilsener. OG: 11.5. IBU: 32.0. ABV: 4.7. SRM: 3.5. Czech-style Pilsener

PINAPPLE-BANANA-COCONUT WIZARD: OG: 10.0. IBU: 8.0. ABV: 5.0. SRM: 3.0. Kettle Sour Fruited Gose with Pineapple, Banana, and Coconut

CRUZ BLANCA BREWERY | 413

www.cruzblanca.com

904 W Randolph St, Chicago, IL 60607

Cruz Blanca Brewery is a Mexico City-inspired brewery, reimagined in Chicago in 2016. As expressed by our crossroads logo, Cruz marks the intersection of Mexican spirit and American craft innovation. The portfolio showcases uniquely refreshing cervezas that extend beyond traditional Mexican beers - with a range of classic and tropical lagers, sunny IPA's, barrel-aged and wild fermentation ales. Cruz Blanca is Cerveza Refreshed.

BARBAROSA: Imperial black and red raspberry ale aged in Heaven Hill Bourbon barrels and Cabernet red wine barrels.

LA FLORIDITA: Brewed with generous amounts of hibiscus and passionfruit. Refreshing burst of bubbles and fruit.

MEXICO CALLING LAGER ESPECIAL: ABV: 4.7. Endlessly refreshing Mexican-style lager.

SUPER RICA: Sky high flavor and hops in this delicious west coast IPA! A burst of nectarine and sticky pine put you on a sunny, coastal drive down highway 101. Medium hop bitterness and brilliant clarity.

DANGEROUS MAN BREWING CO. | 322

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.

FULL MOON EFFECT HAZELNUT MOCHA IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 14.6. Aged in Appleton Rum Barrels this imperial stout contains hazelnut, vanilla bean, chocolate, and Dogwood Coffee Espresso roast.

HORSE RADISH LEMON FARMHOUSE ALE INFUSED W/ BLUEBERRY & PEACH: Style: Saison/Farmhouse Ale. ABV: 5.5. Lemon and blueberry are the forward flavors in this beer with subtle notes of horseradish and peach on the back end.

PEACH CITRA SOUR: IBU: 20.0. ABV: 6.4.

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

WATERMELON SOUR: Style: 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!

YACHT ROCKOLADA IPA: Style: American IPA. ABV: 6.6. Inspired by the famous pina colada cocktail, this collaboration with Falling Knife Brewing is loaded with coconut.

DELAFIELD BREWHAUS | 713

www.delafielddbrewhaus.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.

BOURBON BARREL AGED OKAUCHEE SCOTCHIE: Style: Scotch Ale/Wee Heavy. IBU: 40.0. ABV: 9.5. A sweet brown strong Scotch ale aged for 9 months in Rye whiskey barrels, giving the beer complex flavors such as whiskey, spices, vanilla and chocolate.

FRÜHLINGZEIT MAIBOCK: Style: Maibock/Helles Bock. IBU: 30.0. ABV: 7.5. A lighter colored, but still malty, version of Bock Beer, traditionally served in spring. 'Hopfen und Malz, Gott erhalts'

GRAPEFRUIT SESSION IPA: Style: American IPA. IBU: 34.0. ABV: 5.0. A crisp session IPA made with the addition of refreshing grapefruit.

HOPPED UP 'N HAZY: Style: 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 Ekuano hops.

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

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

VANILLA COCONUT PORTER: Style: 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

DELTA BEER LAB | 812

www.delta.beer

167 E Badger Rd, Madison, WI 53713

Located just south of Olin Park where the Great Taste takes place, Delta Beer Lab (Madison, WI) serves as a community destination and brewery. Beer has brought people together for hundreds of years, and our Social Laboratory / Taproom is welcoming to all. We strive to expand community through quality, local craft beer without barriers to gender, race, or sexual orientation.

BA-BW'21: Style: American Barleywine. OG: 25.0. IBU: 50.0. ABV: 11.9. SRM: 23.6. This barrel aged barleywine pours ruby colored. rich toffee, toasted aroma; caramel, toffee flavor with notes of raisin and a touch of molasses; smooth, creamy mouthfeel, medium-full bodied; gentle carbonation; aged in J. Henry & Sons WI Bourbon barrels.

BLD.01: Style: American Blonde Ale. OG: 12.4. IBU: 8.0. ABV: 5.0. SRM: 5.02. This Blueberry Blonde Ale pours deep golden with high clarity and a quickly dissipating white head. Gentle aroma of blueberry compliments the flavors of light bready malt and fresh blueberry. Medium/light bodied with a creamy mouthfeel and a clean fruity finish.

BLG.03: Style: Witbier. OG: 12.0. IBU: 10.0. ABV: 5.2. SRM: 3.17. Pours straw-colored with a hint of haze. Aroma provides notes of bready malt, coriander, and tangerine. Flavor is dominated by a honey-wheat sweetness and accented by hints of coriander and orange peel; has a creamy mouthfeel and finishes dry.

- GLD.01:** Style: American Blonde Ale. OG: 11.7. IBU: 18.0. ABV: 5.0. SRM: 2.76. Light straw color; gentle noble hop notes balance the malty sweetness of the finest Golden Promise malt; dry finish.
- IPA.27.2:** Style: New England IPA. OG: 15.4. IBU: 35.0. ABV: 7.0. SRM: 3.6. New England IPA with Centennial and Ekuanot hops. Pours straw-colored with a hint of haze and has a frothy white head with good retention. Aroma includes floral notes of citrus and tropical fruit.
- KOL.01:** Style: Kölsch. OG: 11.5. IBU: 30.0. ABV: 5.0. SRM: 2.2. This refreshing brew combines lightly fruity yeast notes with hints of mint and cucumber; Finishes with a pleasant hoppy bitterness
- KSR.05:** Style: Gose. OG: 10.6. IBU: 5.0. ABV: 4.4. SRM: 2.7. This Strawberry Rhubarb Gose pours hazy/copper-colored with a quickly dissipating bright white head. Aromatics are reminiscent of sweet strawberries along with tartness from natural bacteria used in the souring process. Flavor has an up-front lactic sourness complemented by the essence of strawberry rhubarb pie.
- PAL.08:** Style: American Pale Ale. OG: 11.0. IBU: 48.0. ABV: 4.6. SRM: 3.5. Pours deep golden with a frothy white head and no cloudiness. Aroma is dominated by tropical fruit and pine in this light-bodied sessionable pale ale. Flavor bursts with notes of mango, grapefruit peel, and pine.
- PTR.06:** Style: Russian Imperial Stout. OG: 21.0. IBU: 50.0. ABV: 9.5. SRM: 66.0. Pours dark black with a medium tan head. Roasty aroma; rich flavors of molasses and roasted malt dominate this medium-bodied brew which finishes smooth and creamy with a hint of warmth from the higher alcohol level.
- PI:** Style: Fruit/Vegetable Beer. OG: 12.3. IBU: 15.0. ABV: 5.5. SRM: 13.5. This half-Cider half-Beer hybrid pours deep amber with a medium off-white head. A sweet caramel aroma precedes a tart and cidery brew perfectly balanced by bready malt and notes of caramel. This medium-bodied cider/beer hybrid finishes sweet with notes of apple and caramel.

DESTIHL BREWERY | 320

www.destihl.com

1200 Greenbriar Dr, Normal, IL 61761

The largest brewery in downstate Illinois, our brewery team combines centuries-old global brewing traditions and new American craft brewing ingenuity and artisanship to produce a wide array of beers. We brew more styles of beer because we have a passion for brewing and because you have a passion for unique, craft beers. The result is a diverse offering of intensely flavorful beers that are anything but bland, from our award-winning WILD SOUR Series, Deadhead® IPA Series, barrel-aged Saint Dekkera® Reserve Sour Ales and Dosvidanya® Russian Imperial Stout, to our many other classic styles and exciting seasonals.

DEADHEAD - THE HAZE BETWEEN: Style: New England IPA. IBU: 60.0. ABV: 7.7. The Haze Between features 2-row barley malt, flaked oats and wheat combined with Citra, Simcoe, El Dorado® and Idaho 7™ hops to create a funky melody of tangerine, citrus and earthy pine aromas and flavors.

DEADHEAD - TOURBUS: Style: New England IPA. IBU: 25.0. ABV: 6.8. Our TourBus IPA features 2-row malt, flaked oats and wheat with Citra and Mosaic hops, providing dynamic notes of tropical, citrus fruits and berries. The 2021 Gold Medal Winner - Juicy or Hazy India Pale Ale - at the Great American Beer Festival®.

DEADHEAD - WEST COAST IPA: Style: American IPA. IBU: 60.0. ABV: 7.6. Like the bold colors and patterns of a tie-dye shirt, this classic West Coast-Style IPA is bursting with psychedelic hoppy and fruity aromas swirling with abundant American hop flavor and bitterness.

DOSVIDANYA MEXICAN CHOCOLATE: Style: Russian Imperial Stout. IBU: 84.0. ABV: 15.0. This stout brings notes of bourbon, chocolate, cinnamon and Thai chilies together with a dry finish.

DOSVIDANYA RYE: Style: Russian Imperial Stout. IBU: 84.0. ABV: 13.6. The hidden soul of this oak bourbon barrel-aged beer that we said Dosvidanya ('farewell') to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust and roasty maltiness that finishes dry.

HAWAII FIVE-ALE: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 13.0. ABV: 6.4. Our fruity and juicy blonde ale will quickly transport your palate with a taste of paradise. Tropical flavors of pineapple, coconut, mango, peach, and guava are balanced by smooth maltiness. One sip and you'll be singing the song of the islands. Aloha!

WILD SOUR SERIES: DRAGON FRUIT MANGO: Style: American Wild Ale. IBU: 7.0. ABV: 5.5. Enjoy our sour ale bursting with tart fruit flavors and aromas of dragon

fruit and mango. Delight in the brilliant fuchsia color and vibrant taste that delivers a bold experience with each sip.

WILD SOUR SERIES: SUCKERPUNCH PICKLE GOSE: Style: Gose. ABV: 5.2. In collaboration with Suckerpunch™ Gourmet. The tart, citrusy flavors of a DESTIHL gose ale combine with the unmistakable zesty, garlicky flavor of a Suckerpunch dill pickle to create a uniquely delicious, knockout flavor experience.

ROOKIE

DIMENSIONAL BREWING CO. | 219

www.dimensionalbrewing.com

67 Main St, Dubuque, IA 52001

Keeping the tradition of brewing alive in Iowa's oldest city. Dubuque, IA.

DROPPIN' THE PASTA: Style: New England IPA. ABV: 7.1. DDH Hazy IPA with Mosaic and Rakau. Drop the pasta because the fam is on the way.

EARLY (2022): Style: American Double/Imperial Stout. ABV: 12.6. Imperial Stout with Jumble Coffee, Toasted Coconut, and Madagascar Vanilla aged in Blaum Brothers Bourbon Barrels.

FIESTA DE PANTALONES: Style: American Adjunct Lager. ABV: 5.2. Mexican Pale Lager with Flaked Maize

FRUIT FIGHTERS: Style: Fruit/Vegetable Beer. ABV: 6.2. Strawberry and Banana Kettle Sour

HIGH SCHOOL NICKNAME: Style: New England IPA. ABV: 8.2. DDH Hazy DIPA loaded exclusively with our hand-selected Mosaic.

MAGIC CLOUDS: Style: Berliner Weissbier. ABV: 6.3. Cotton Candy Kettle Sour

RIFF RAFF: Style: English Barleywine. ABV: 14.46. English Barleywine aged just over a year in a single New Riff Bourbon barrel that was a barrel pick chosen by Starks Sport Shop and Dubuque Area Beer Enthusiasts.

DREKKER BREWING CO. | 712

drekkerbrewing.com

1666 1st Ave N, Fargo, ND 58102

Drekker Brewing Company is a brewery and taproom 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 Eastern North Dakota, Northwestern Minnesota and select Minneapolis locations.

BRAAAAAAAINS BLUEBERRY ORANGE GUAVA: This Braaaaaaaains is stuffed with Blueberry, Orange, and Guava, and then we hit it with our double secret smoothie treatment of sea salt, lactose, and vanilla beans.

EVERYBODY LOVE EVERYBODY:

MULTIPLE ECTOGASMS: Style: Specialty IPA. ABV: 7.0. Multiple Ectogasms is the double dry hopped version of Ectogasm. We hit this unsuspecting Ectogasm with another round of Citra and Mosaic hops to drive the citrus and tropical fruit flavors through the roof!

PRRRT THE RAINBOW:

STICKY DIGITS S'MORES PORTER: Style: American Porter. ABV: 6.5. We brewed this one with a whole bunch of chocolate malt, cacao nibs, graham crackers, toasted marshmallows, lactose, vanilla beans, and a huge pile of S'mores Girl Scout cookies! This is also our label collaboration with The 48 Beer Project and artist Heidi Geist—she did an amazing job on this label!

ROOKIE

DUESTERBECK'S BREWING CO. | 227

www.dbcbrewery.com

N5543 County Road O, Elkhorn, WI 53121

We are excited to present southern Wisconsin's Premier Farmhouse Micro-brewery. Set on an actual 150 year old farm outside of Elkhorn, Wisconsin, creating small batch, hand crafted, Wisconsin inspired beers. With a focus on great flavor and variety, we are proud to bring our passion to you.

FARM FLAMINGO: Style: Hard Seltzer. ABV: 5.0. Our heavily fruited hard seltzer, full of real fruit including mango, peach, and pink guava.

NUTTY BILL'S PEANUT BUTTER PORTER: Style: American Porter. OG: 1.064.

IBU: 15.0. ABV: 5.6. SRM: 38.4. Roasted, chocolatey malt, milk porter base with the sweet taste of peanut butter and dark chocolate.

PIG FARMER: Style: American Pale Ale. OG: 1.057. IBU: 14.0. ABV: 6.5. SRM: 5.4. A

moderate, refreshing ale with noticeable hop aroma balanced by supporting malt flavors. This delightfully refreshing beer is a tribute to the fifth generation owner Dennis Duesterbeck. It is a clean and crisp pale ale with a splash of citrus to finish things off.

ROOSTERBECK: Style: American Amber/Red Ale. OG: 1.062. IBU: 18.0. ABV: 6.7. SRM:

10.7. This clean ale has a refreshing taste with a malty body, notes of caramel and roasted barley, and hints of cascade hops. This is a classic German inspired ale, that is a real crowd pleaser and very easy to drink.

EAGLE PARK BREWING CO. | 520

www.eagleparkbrewing.com

823 E Hamilton St., Milwaukee, WI 53202

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

BARREL AGED NAUGHTY WATER: MEAD CASK (2022): Style: American Barleywine. ABV: 12.0. Our 2021 batch of Naughty Water Barely Wine finished in a Pips Meadery cask.

CZECH PILS: Style: Czech Pilsener. ABV: 5.2. Another installment of the rotating lager series here at Eagle Park. This Czech Pilsner is brewed with imported Bohemian Floor Malted Pilsner Malt and Czech Saaz hops. Lagared for over 30 days.

DEMO TRACK: HAZY IPA: Style: New England IPA. ABV: 8.0. Triple Hazy IPA

EKTO KOOLER: Style: Hard Seltzer. ABV: 5.0. Hard seltzer with orange, tangerine, and green.

MAJOR TOM: ABV: 8.0. Milkshake IPA with Galaxy and Citra hops, milk sugar, vanilla, and strawberry.

PINEAPPLE UPSIDEDOWN CHEESECAKE INCIDENT: ABV: 6.0. Pineapple upside down cheesecake inspired Berliner style weisse ale with pineapple, sweet cherry, vanilla, graham cracker, and cheesecake flavoring. Brewed in collaboration with Mikerphone Brewing.

RIDGED CHIPS: Style: New England IPA. ABV: 8.5. Brewed in collaboration with Three Cellars to celebrate their 5th anniversary, this hazy IPA is loaded with Satus, Citra, Lotus, and Mosaic hops

STAVE: 5TH ANNIVERSARY (BARREL AGED): Style: American Double/Imperial Stout. ABV: 12.0. Now that the Eagle Park barrel aged beer program has matured in both age and variety, it is finally time to release this special anniversary blend, hand selected to showcase this one of a kind stout, free of any additional flavor components besides what has been created by the base beer, time, and the barrel

EARTH RIDER BREWERY | 213

earthrider.beer

1617 N 3rd St., Superior, WI 54880

Earth Rider beers are crafted by decorated brewers with cold, clear Lake Superior water and premium, hand-selected ingredients. We brew at the head of the Great Lakes on the Duluth-Superior Harbor for the Twin Ports and South and North Shores of Lake Superior.

CEDAR SOUR RED: Style: Flanders Red Ale. OG: 13.8. IBU: 16.0. ABV: 5.8. SRM: 22.0.

Cedar Sour Red is a mixed fermentation sour beer. It underwent a secondary fermentation in a French Oak barrel with the addition of bacteria and Brettanomyces. Cedar blocks brought in a nice earthiness and warm woody tone to the lightly tart dark fruit flavors of this beer. Hold fast.

DULUTH COFFEE PALE ALE: Style: Herbed/Spiced Beer. OG: 13.0. IBU: 26.0. ABV: 5.8.

SRM: 5.0. Earth Rider Brewery crafted this honey-colored coffee pale ale. Aroma and flavors of herbs, spice, berry, cocoa, roast, and wood. Hop bitterness is restrained with coffee providing much of the bite sought in a pale. Bready malt and coffee flavors become more pronounced and complex as it warms. Gold Medal winner at 2019 GABF.

NORTH TOWER STOUT: Style: Oatmeal Stout. OG: 14.8. IBU: 28.0. ABV: 6.0. SRM: 36.0. Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale. World Beer Cup Bronze (2018) and Gold medals (2022), and GABF Silver Medal (2020) in the Oatmeal Stout category.

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

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

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

ROOKIE

ENERGY CITY BREWING CO. | 811

www.energycitybrewing.com

917 First Street, Batavia, IL 60510

We specialize in heavily fruited Berliner Weisse beers and flavorful stouts.

BISTRO STRAWBERRY & RHUBARB CRUMBLE: Style: Berliner Weissbier. ABV: 6.5. The sweet softness of the strawberries is balanced with tartness from the rhubarb and the Berliner Weisse beer. The body is full and pulpy with warming compliments of cinnamon, brown sugar and toasted oats. 6.5% ABV.

MANGO PINEAPPLE BANANA BISTRO SMOOTHIE: ABV: 6.5. Fruited Imperial Berliner Weisse

EVIL HORSE BREWING CO. | 102

www.evilhorsebrewing.com

1338 Main St, Crete, IL 60417

Making traditional beer styles since 2016!

LEAPING BULL: Style: Hefeweizen. OG: 1.055. IBU: 12.9. ABV: 5.5. SRM: 3.6. A classic German wheat beer that is light and refreshing. Creamy malt sweetness from the wheat as well as notes of clove and banana that are unique to this brew. Notably hazy from the yeast in suspension but with light golden straw color. Sometimes served with a lemon as the tartness balances the malty sweetness.

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

TROT HOPPLE: Style: American IPA. OG: 1.067. IBU: 67.0. ABV: 6.7. SRM: 5.0. An amber colored ale with a firm initial bitterness. Pleasant notes of caramel mid-palate with a large dose of piney/citrusy hop flavor and aroma. The bitterness goes long into the finish for a pleasing crispness.

FAIR STATE BREWING COOPERATIVE | 814

fairstate.coop/

2506 Central Ave NE, Minneapolis, MN 55418

Minnesota's first co-op brewery. Good beer for good people. Love it. Own it. Our goal is to put the natural connection between brewer and community to work to create something that truly belongs to us all. Creating infinite community and quality craft beers.

BARREL-AGED MAIN BOSS: Style: American Double/Imperial Stout. ABV: 12.0. A Barrel Aged Imperial Pastry Stout inspired by our mutual love of rum cocktails, this stout is infused with tons of coconut along with our own take on Orgeat syrup, a classic cocktail ingredient composed of almonds and citrus. Main Boss was then aged in a combination of rum and bourbon barrels for 12 months, and rested on a fairly absurd amount of coconut, almonds, and vanilla beans. I'd give you tasting notes, but I pretty much just wrote it out there in that last sentence? It's a honker. Drink it now or save it for less tropical weather, we won't judge. Collaboration with Pulpit Rock (IA)

CBD - HOP WATER: ☞ Sparkling water infused with CBD (25mg/per 16oz), factual hops, and that's about it. Zero calories, carbs, booze. An excellent option for anyone who enjoys sparkling water at any time, anywhere. Bright, zippy, deeply

aromatic, and crispy. Our Citra Hop Water base, but instead of hop terps we added a Grapefruit Kush Terpene blend, so it's got some extra citrus!

EXTREME LEISURE: Style: Berliner Weissbier. ABV: 4.0. Guava and Passion Fruit Berliner Weiss with 2 lbs of fruit puree per gallon! For those days when you can't be bothered with anything at all whatsoever, and all you want is a super fruity cocktail, we present Extreme Leisure.

HACK THE GIBSON: Style: New England IPA. ABV: 6.5. A Hazy IPA with Terpenes, employing the latest in aroma technology. We've blended the choicest hand-selected Mosaic with hyper-potent Terpene blends to create a fully styled out masterpiece. Drinking this beer is a sensory experience akin to flying around inside a giant computer while wearing a super cool eye piece thing and being called a dickweed by the guy from Short Circuit. It's got a 28.8 modem and an active matrix display with a million psychedelic colors, a killer refresh rate, and triple the speed of a Pentium. It's cooler than Zero Cool himself. The resulting beer is intensely aromatic, with layers of tropical fruit, berries, citrus, and... certain plants.

KÖLD-STYLE: ABV: 4.7. A nice, cold Kölsch-style ale, brewed in collaboration with our friends at St. Elmo Brewing Company in Austin, TX. KÖLD-STYLE is crisp, bright, and probably more hoppy than its European forebears, but like, in a polite but fun way. Fermented on the cool side and lagered cold, it sports a whisp of fruity ester that serves only to enhance your enjoyment.

LEGALIZE BIG DOINKS: Style: American IPA. ABV: 6.5. We present to you Legalize Big Doinks, an Extra Extra Dank West Coast IPA. It's the dankest Doinks we've ever produced. How did we pack this much sticky goodness into one pint? Well, in addition to our "standard" hopping schedule, we added a hyper-potent blend of plant-derived terpenes to this batch. It bursts with citrus rind, berries, pinecones, and, uh, other things. This version of our Big Doinks is blended with the dankest terpenes available—67% Louis XIII and 33% Grapefruit Kush to be exact—resulting in aromas and flavors that will light up your tastebuds and perfectly complement the day's activities. Our excitement level couldn't be any... higher.

SIDE PULL: Style: Euro Pale Lager. ABV: 4.1. Side Pull is "10-degree" Czech-style lager with a deep, developed malt character. The hop character has a distinctly Czech feel that is floral, herbal, and grassy all at once. "Side Pull" refers to the iconic Czech-style beer faucet that produces an especially velvety, tight bubble foam. Long story short, it's a slamming beer for the sophisticate.

FALLING KNIFE BREWING CO. | 711

www.fallingknife.beer

783 Harding St NE, Minneapolis, MN 55413

New American Brewery out of Minneapolis, MN. Winner of Best New Brewery by the City Pages!

FREISCHÜTZ: Style: German Pilsener. ABV: 5.3. A dry and hop-forward crisp Northern German pilsner

PEELBACK: Style: Hard Seltzer. ABV: 7.2. Bitter Orange Seltzer Cocktail made in collaboration with Meteor Bar

RAGING DEMON: Style: New England IPA. ABV: 8.5. Toppling Goliath Collaboration DDH Hazy DIPA with Citra Incognito, Simcoe, Nelson Sauvin CGX, and Strata Hops

VERBAL TIP: Style: New England IPA. ABV: 7.3. Citra and Mosaic Hazy IPA

VERY OLD PAINLESS: Style: English Barleywine. ABV: 15.1. Bourbon Barrel Aged English Barleywine in Barrels for 12 Months

FALLS CITY BREWING | 710

www.fallscitybeer.com

901 E. Liberty St., Louisville, KY 40204

Founded in 1905 by a group of local tavern owners fighting big beer, Kentucky's oldest operating brewery churns out traditional and new styles from our brewery in the NULU neighborhood of Louisville, KY.

BACKYARD GETAWAY: Style: Session Beer. OG: 10.8. IBU: 50.0. ABV: 4.8. SRM: 3.0. Take a break from the daily grind and kick back with this session IPA with pineapple. Brewed with Citra, Idaho-7, HBC 630 and 2 lbs of pineapple per barrel, this easy going beer is just what you need to getaway near or far.

BARREL AGED KENTUCKY COMMON: OG: 10.0. IBU: 16.0. ABV: 5.5. SRM: 12.0. The marriage of Kentucky's two native drinks: bourbon and Kentucky Common. Brewed with Kentucky barley, corn, and rye, this brew celebrates our heritage more than any other beer out there.

BIRTHDAY BASH WHEAT STOUT: Style: American Double/Imperial Stout. OG: 18.5. IBU: 24.0. ABV: 8.0. SRM: 47.0. Brewed to celebrate our birthday, this 100% wheat stout is made with white wheat, Carawheat, chocolate wheat, and roasted wheat and a birthday cake in the mash. This is the only 100% wheat stout in Kentucky. We are able to do this because of our mash press.

FALLZISKE: Style: Eau-de-vie. OG: 10.8. IBU: 20.0. ABV: 4.5. SRM: 3.0. This Grodziskie style Lager is brewed with 100% oak smoked wheat. Brewed in collaboration with Louisville Ale Trail and Ethereal Brewing.

SUN STREAK: Style: American IPA. OG: 15.8. IBU: 50.0. ABV: 7.0. SRM: 5.6. Hop derived apricot and coconut combined with honey malt sweetness make for a cool hoppy treat this summer.

UMBRELLA SHADE WEATHER: Style: Gose. OG: 11.0. ABV: 4.1. SRM: 4.0. It's hot, it's humid, it's summer. Salt, coriander, and watermelon combine to give a refreshing break from the heat. Step into the shade with this cool summer sipper.

FAT HEAD'S BREWERY | 513

www.fatheadsbeer.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 35 Great American Beer Festival and World Beer Cup medals since its founding in 2009. From their 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: Style: Fruit/Vegetable Beer. OG: 12.1. IBU: 13.0. ABV: 5.3. OG 13 Plato. Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing ale with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. "Most Refreshing Beer in America" 1st Place- Brewing News Global Warming Open

G'SUFFA OKTOBERFEST: Style: Märzen/Oktobefest. OG: 13.0. IBU: 26.0. ABV: 5.3.

GOGGLE FOGGER: Style: Hefeweizen. OG: 12.5. IBU: 12.0. ABV: 5.4.

GROOVY JUICE: Style: New England IPA. OG: 15.7. IBU: 50.0. 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: Style: American IPA. OG: 16.8. IBU: 80.0. ABV: 7.5. OG 17 Plato. An "Uncivilized and Aggressive", dry-hopped west coast IPA. A huge dank hop infused nose of pine and citrus. Big hop flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops. A punch-you-in-the-mouth brew for those who truly love their hops.. Silver Award, American IPA, World Beer Cup, 2012. Silver Medal, American IPA, Great American Beer Fest, 2011. Bronze Medal, American IPA, Great American Beer Fest, 2010. Top 25 Beers in the World, 2009- Draft Magazine. Grand Champion- Brewing News National IPA Championship, 2010, 2012. Gold Medal- Denver International Beer Competition, 2011. Gold Medal-West Coast IPA Fest 2009.

IBUSIVE IPA: Style: American IPA. OG: 16.8. IBU: 75.0. ABV: 7.5. Heavy doses of citra and mosaic hops together with strata layered-in lend resinous aromatics. Tropical and citrus fruit flavors of pineapple and orange. Light caramel malt sweetness with medium bitterness.

ROOKIE

FINAL GRAVITY BREWING COMPANY | 304


finalgravitybrew.com


103 N Phelps street, Decatur, MI 49045

The father/son team of Kevin and Michael Christensen are behind the wonder that is Final Gravity Brewing Company. Our original establishment is located in the small village of Decatur, Michigan, our hometown. We have recently, as of December 15th, 2017, opened a second location in downtown Kalamazoo, Michigan.

COSMIC ENERGY: Style: Specialty IPA. OG: 25.5. IBU: 158.0. ABV: 11.0. SRM: 7.5. Our Triple IPA with Michigan Chinook Hash, Galaxy, Calypso, Nelson Sauvin, and Zappa hops added

MBBA EYE OPENER: Style: Russian Imperial Stout. OG: 19.0. IBU: 61.0. ABV: 9.0. SRM: 50.0. Our flagship imperial stout, Eye Opener, aged in BLIS maple syrup bourbon barrels for three years. Heavy on oak, with sweetness.

MR. PUNCH: Style: Hard Seltzer. ABV: 5.0.  Hard Seltzer with fruit punch flavor.

PIÑA COLADA: Style: Hard Seltzer. ABV: 5.0.  Our Hard Seltzer with Pineapple and coconut.

POLSKI SZAMPAN: OG: 7.3. IBU: 30.0. ABV: 3.2. SRM: 2.5. Light-bodied wheat ale that has an oak-smoked flavor melded with a clean hop bitterness.

PURPLE DRANK: Style: Hard Seltzer. ABV: 5.0.  Our Hard Seltzer with Grape flavor.

THE ROCK: Style: American IPA. OG: 15.0. IBU: 67.0. ABV: 6.7. SRM: 8.2. Mosaic Hopped IPA

THREE FAT MONKS: Style: Tripel. OG: 20.7. IBU: 28.0. ABV: 10.0. SRM: 7.0. Our Belgian Tripel has a marriage of spicy, fruity, and alcohol flavors supported by a soft, rounded grainy-sweet malt impression, occasionally with a very light honey note.

XTRA SKINNY: Style: American Pale Ale. OG: 12.0. IBU: 44.4. ABV: 5.2. SRM: 7.6. Pale Ale with orange zest, coriander, and honey.

ROOKIE

FLIX BREWHOUSE | 312

www.flixbrewhouse.com

85 East Towne Mall, Madison, WI 53704

Brewpub. Movies. Dine-In. Luxury movie experience with in seat dining and fresh, in-house beer from our brewpub.

10 DAY SCOTTISH ALE: Style: Scottish Ale. ABV: 5.4. Rich. Malty. Sweet.

DUTCH KUYT: ABV: 6.0. Bready. Smooth. Oats. Collaboration with Sunshine Brewing Company. Style from 15th century Netherlands, this beer is mostly malted oats and wheat, for a rich yet refreshing ale.

LITHUANIAN FARMHOUSE: A traditional Lithuanian saison that is mashed in, then cooled and fermented without boiling. Citrusy saison that is both dry and full of residual sweetness at the same time.

LUCHA LIBRE MEXICAN LAGER: Style: American Adjunct Lager. ABV: 4.5. Clean. Crisp. Refreshing.

NEBULAS HAZY IPA: Style: New England IPA. ABV: 6.2. Juicy. Hazy. Floral. Citra and mosaic

FORAGER BREWERY | 612

www.foragerbrewery.com

1005 6th Street NW, Rochester, MN 55903

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

PIN SEEKER PILSNER: German Pilsner 4.2% ABV

ZYDECO ZEBRA HAZY IPA: 6% ABV. Hazy IPA with Vic Secret, Mosaic and Riwaka

ENCHANTED ISLAND V3 : Imperial tiki sour, 9% ABV. Mai Tai inspired tiki sour ale with Passion Fruit, Pineapple, Cara Cara orange, cherry, almonds and molasses.

HUMBLE BUMBLE VI: Buzzed Seltzer, 5%. Fruited Seltzer with Blood Orange, Tangerine, Calamansi, Staghorn Sumac and orange blossom honey.

BLOOD MOON: Mixed Culture Saison Cider hybrid, 6.2% ABV, Blood Moon is our Orchard Behavior collaboration with Keepsake Cidery which conditioned on Whole MN grown cherries. We packaged this ale with Minnesota wildflower honey as the priming sugar. This ale took on mild almond and cinnamon tones from the cherry pits along with a soft cranberry dryness during extended bottle aging.

DIRECTIONLESS AND DRIFTING: Spontaneous Saison, 6% ABV, Directionless and Drifting is a coolshiped spontaneous saison style, which fermented in neutral Chateau Montelena wine barrels for many moons. Aromas of fresh peeled cedar bark, apple blossom honeycomb, sweet orange peel, pink grapefruit zest and autumn Lake Superior shoreline. Flavors are mild salinity backed by bittersweet grapefruit juice, warming oak tannins with a dry lasting finish. Bottle conditioned with raw Minnesota goldenrod honey. Pair this complex ale with homemade sweet and sour chicken over wild rice pilaf.

TIMED RELEASES:

@ **1PM) SPLIT:** 13.4% ABV , Barrel Aged Pastry Stout. This collaboration blended stout has 34 month old Modist stout, 32 month old Horus stout, 23 month old Forager stout and 20 month old Barrel Theory and J. Wakefield stout. We then loaded this thickness with Banana, Peanuts, Coconut, Vanilla Beans, Cocoa Nibs and Toffee.

@ **2PM) WOLF & OTTER:** 11% ABV , Barrel Aged Barleywine . Wolf & Otter is a delicate yet massive barrel aged English Barleywine. Blended from Willet, Makers Mark and a few Rockfilter small format barrels which aged for 18, 30, 31 months. Expect a complex warming nose with flavors of brûlée, rum raisins, fresh turned caramels, baking spices, gentle oak and dates.

@ **3PM) NILLERZZZZZ BLEND 5:** ,14% ABV, Barrel Aged Vanilla Stout. Blend five of our barrel aged vanilla bean double stout showcases fresh scraped vanilla bean caviar from five unique growing regions. Beans from India, Brazil, Tahiti, Comoros and Vanuatu were scraped for this years blend. We hope you enjoy this barrel aged stout as much as we enjoy making it for you.

@ **4PM) ANTS:** 14% ABV, Barrel aged Savory Stout. This barrel aged savory double stout takes inspiration from authentic Mexican Mole sauce. We took hand harvested Mexican Chicatana ants and blended them with Mexican Chiapas cocoa nibs, Ceylon cinnamon sticks from Vera Cruz, pompano, bahiana and Planifolia vanilla beans from around Mexico with a blend of Mexican dried chilis.

FOUNDERS BREWING CO. | 821

www.foundersbrewing.com

235 Cesar Chavez 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 BeerAdvocate users. Founders is known for having a deep lineup, with different year-round beers, Bottleshop Series releases, Mothership Series releases, taproom one-offs and everything in between earning awards and accolades. Their beers can be found in stores, bars, and restaurants in all 50 states. Founders Brewing Co is located in downtown Grand Rapids, Michigan. For more information, please visit www.foundersbrewing.com.

4 GIANTS & THE HAZE OF DESTINY: Style: American Double/Imperial IPA. ABV: 8.4. A big, bold Imperial Hazy IPA, 4 Giants and The Haze Of Destiny is smoothed out by copious amounts of oats and wheat to create an inviting yet mysterious haze.

ALL DAY VACAY: Style: American Pale Wheat Ale. ABV: 4.6. Take a well-earned respite from the mundane and let this session wheat ale whisk you away with its slight summery sweetness. Complemented by delicate notes of citrus, it's the perfect companion for any type of adventure.

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?

DIRTY BASTARD: Style: Scotch Ale/Wee Heavy. OG: 19.0. IBU: 50.0. ABV: 8.5. SRM: 50.0. So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a

malty richness and right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads.

FRUITWOOD: Style: Fruit/Vegetable Beer. ABV: 8.0. We took a crisp, light-bodied cherry ale and hid it away in oak barrels that have held both bourbon and maple syrup. After a lengthy stint, the ale emerged changed, blanketed in notes of warm vanilla and earthy sweetness.

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

HIGHBALL DRIFTER: IBU: 25.0. ABV: 11.0. 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.

KBS HAZELNUT: Style: American Double/Imperial Stout. ABV: 12.0. The perfectly balanced and decadent drinking experience of KBS meets the classic taste of hazelnut.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 6.0. Blink and you'll think you're in Bavaria. We went all in on tradition with our Oktoberfest, using imported German malts and hops with a beautiful lager yeast for the finish. Pours a gorgeous copper hue with a rich, malty and slightly sweet backbone. Our version is akin to the beer poured in the early days of Oktoberfest and, yes, it adheres to the Reinheitsgebot. Prost!

PINEAPPLE GOSE: Style: Gose. ABV: 4.6. Sweet? Meet sour. Sour? Meet sweet. It's the best of both worlds every time you take a sip of Pineapple Gose. With pineapple juice and just a touch of sea salt to liven things up a bit, Pineapple Gose is sweet, sour, salty and oh-so-satisfying!

FOX RIVER BREWING CO. | 306

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.

BANANA PASSION FRUIT SOUR: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 5.5. Barrel aged sour with Banana Passion Fruit Puree

BLÜ BOBBER: Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 10.0. ABV: 5.0. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, without being too sweet.

BOURBON BARREL TRIPLE BOCK: Style: Eisbock. IBU: 18.9. ABV: 10.14. Brewed in Collaboration with Old Bavarian Brau Haus this extreme bock beer features a mix of Weyermann malts and German hops and drinks strong and malty. This version was aged in a bourbon barrel.

BRANDY BARREL AGED AH! NINJA: Style: Baltic Porter. ABV: 8.0. A Baltic Porter aged in Brandy Barrels

CORCHO: Style: American Pale Lager. IBU: 9.0. ABV: 4.5. Brewed to be an easy drinking crisp Cerveza with a hint of malt character.

CZECH PILSNER: IBU: 30.0. ABV: 4.36. SRM: 3.1. A Czech style pilsner brewed with American malt and hops.

PORT WINE AGED TRIPLE BOCK: Style: Eisbock. IBU: 18.9. ABV: 10.12. Brewed in Collaboration with Old Bavarian Brau Haus this extreme bock beer features a mix of Weyermann malts and German hops and drinks strong and malty. This version was aged in a port wine barrel.

RED SAISON: Style: Saison/Farmhouse Ale. IBU: 11.0. ABV: 7.0. Saison aged in a red wine barrel with Brett

TORNADO WATCH HAZY: Style: New England IPA. IBU: 23.0. ABV: 4.6. A hazy ipa featuring Centennial lupulin pellets, Mosaic, El Dorado, Citra, and HBC 586. Flavors of fruit cup, tropical fruit, and slight pine.

TRIPLE BOCK: Style: Eisbock. IBU: 18.9. ABV: 10.14. SRM: 20.0. Brewed in Collaboration with Old Bavarian Brau Haus this extreme bock beer features a mix of Weyermann malts and German hops and drinks strong and malty.

WHITE BOBBER: Style: 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.

WHITE SAISON: Style: Saison/Farmhouse Ale. ABV: 7.0. A saison aged in white wine barrels with brett added.

FULL MILE BEER COMPANY | 324

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Cozy, eclectic 10bbl brewpub in the heart of downtown Sun Prairie, Wisconsin. Serving up tasty, traditional lagers and ales alongside more experimental beers. Full kitchen with wood-fired pizza oven. Open T-F 11AM-close, Sat and Sun 10AM-close, with brunch 10AM-2PM on Sat and Sun.

COLLUSION 2021: Style: Russian Imperial Stout. ABV: 11.5. Aged 9-plus months in Basil Hayden's bourbon barrels this huge stout is brewed to celebrate our third anniversary. Loads of sweet bourbon, vanilla, coconut and cocoa are evident in the aroma. Roasted malt, coffee, dark fruit and tobacco notes mix with sweet malt, caramel and a full mouthfeel to finish.

CUVÉE DE 608: Style: Belgian Strong Dark Ale. ABV: 10.3. 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.

EVENING IN PRAGUE: Style: Euro Dark Lager. ABV: 4.8. Dark in color, but light in roast character. A hint of cocoa and a firm but not overbearing malt presence pair nicely with spicy, cedar-like Vojvodina hops from Wisconsin Hop Exchange. The clean, crisp finish is courtesy of the traditional Czech lager yeast we use. Expect an easy drinking but equally interesting interpretation of this classic Czech-style lager.

GAMMA SQUEEZE: Style: Fruit/Vegetable Beer. ABV: 4.5. This tart wheat ale - also known as a Berliner Weisse - blends a mix of passionfruit, mango, pineapple 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.

GHOST TEETH: Style: American IPA. ABV: 7.5. 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.

NINE CIRCLES: Style: Belgian Golden Strong Ale. ABV: 9.2. Light in color but sufficiently strong in alcohol (and flavor) this beer is just a bit devilish. High carbonation creates a spritzy mouthfeel while the Belgian yeast contributes flavors of pear, apple, clove and a dry, crisp finish.

PURPLE HOPE: Style: Specialty IPA. ABV: 8.0. To deliver even stronger overripe tropical fruit flavors we fermented this beer with *Brettanomyces* which delivers all these flavors along with peach, apricot, bubblegum. Then we added some intense hops from our secret stash: Galaxy, HBC586 (experimental) and BRU-1. To make this beer even more rad we will be donating \$1 of every pint sold to the Thompson-Wood Foundation which is dedicated to stopping pancreatic cancer. All proceeds will then be donated to the UW Carbone Cancer Center for pancreatic cancer research.

GIANT JONES BREWING | 307

giantjones.com

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

Certified organic beer, brewed by queer women.

BIÈRE DE GARDE BLONDE: Style: Bière de Garde. ABV: 7.2. Dry yet rich. Crisp yet deep. What's even real? Organic Proximity base malt, organic Ireks pils, organic Castle Munich, organic panela, organic first gold and organic A43 Loki

DOPPELSTICKE ALTBIER: Style: Altbier. ABV: 9.2. Did someone say lagered German-style barleywine? Of course we did! Organic Ireks Pils, organic Weyermann Munich, organic Proximity black, organic splat select and organic G02 Kaiser.

EXTRA BLONDE ALE: Style: American Barleywine. ABV: 10.9. Is it a big American Blonde Ale or a Summer Barleywine? Yes. Organic Proximity Pilsner, organic Taiheke and Organic A07 Flagship

GOEDT BIER: Style: Belgian Strong Pale Ale. ABV: 7.6. Based on a 17th century Carmelite manuscript and featuring organic raw grain from Meadowlark Organic in Ridgeway, WI. Proximity Organic Pilsner, Meadowlark organic raw spelt and wheat, organic Pacific Gem and organic B63 Monastic.

GOOD CITY BREWING CO. | 303

www.goodcitybrewing.com

2108 N Farwell Ave, Milwaukee, WI 53202

Good City Brewing is a 17 bbl production brewery with four taprooms located in the Milwaukee metro area—the East Side, downtown's Deer District, Wauwatosa, and Mequon! We are about excellent craft beer, lasting friendships and a commitment to seeking the good.

AZURA: Style: Mixed-Fermentation Sour. ABV: 6.0. A blend of foeder beer conditioned on whole blueberries. Tart, lightly tannic, quenching.

CABANA SPLIT: Style: Specialty IPA. ABV: 6.0. Pina Colada with a banana smoothie chaser. It's hard to pinpoint which tropical punch flavor is crushing your tastebuds. Pineapple, melon, and citrus zest. The bodacious body enhances the blended tiki vibes thanks for a luscious wheat heft.

FAN FAVORITE: Style: Witbier. ABV: 5.2. Brewed with loads of orange peel and coriander, this light, easy-drinking wheat beer beckons the familiar sounds and rhythms of a Wisconsin summer. Bright citrus and floral aromas hit all the right notes on this crowd pleaser.

HOME: Style: Light Lager. ABV: 4.5. Our version of the world's favorite style of beer. Light, crisp, and refreshing-- chasing the heritage that made Milwaukee famous. Tastes like Home.

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

REQUIRED READING: Style: American IPA. ABV: 7.0. Orange, grapefruit, pine, hints of berries, and aromas of pine from up north. Old school malt blend keeps it balanced and sensible.

GOOSE ISLAND BEER CO. | 819

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.

HAZY BEER HUG: Style: New England IPA. ABV: 5.5. Bright, sunshiny, haze. Tasting notes: notes of peaches, white grapes, and guava on a pillow soft body

MYSTERY BCS VARIANTS: Style: American Double/Imperial Stout. Goose Island is pouring two BCS variants each hour. They will only unveil what's been poured after the kegs are kicked!

GREAT DANE PUB & BREWING CO. | 802

www.greatdanepub.com

123 E Doty St, Madison, WI 53703

The original Great Dane Pub and Brewing Company keeps 16 house-brewed beers on tap, including cask-conditioned ales. Dining in the beer garden is a regular "Best of Madison" laureate. Our Fitchburg location is a local

institution in its own right. Patio seating and an ambitious beer selection make Hilldale THE place to enjoy a Sunday brunch buffet. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews. The Sunday morning Bloody Mary bar and brunch menu make the new Jupiter Drive location a “must-see.” Folks up north have quickly embraced the Great Dane in Wausau. Ten+ tap beers are always fresh and flowing, and the easy-on, easy-off highway location is perfect for travelers headed to summer lake destinations or to the Granite Peak ski area in winter.

BARREL-AGED 25TH ANNIVERSARY IMPERIAL SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.6.

BOTANICAL IPA: Style: American IPA. ABV: 6.9.

CROP CIRCLE WHEAT: Style: Hefeweizen. OG: 13.5. IBU: 9.5. ABV: 5.5. SRM: 3.0.

DOG DAZE HARD SELTZER - CHERRY: Style: Hard Seltzer. ABV: 4.9. Crisp, Dry, Black and Tart Cherry

EIS MAIBOCK: Style: Eisbock.

EIS VELVET HAMMER BOCK: Style: Bock.

GERMAN PILSNER: Style: German Pilsener. OG: 12.0. IBU: 15.0. ABV: 5.25. SRM: 2.0.

GOOD DOG IPA: Style: American IPA. ABV: 5.6.

HOME RUN HAZY MANGO IPA: Style: New England IPA. ABV: 4.6.

LOW COUNTRY BELGIAN TRIPEL: Style: Tripel. ABV: 9.5.

MEDELYAN RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. ABV: 10.0.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.6.

OLD GLORY APA: Style: American Pale Ale. OG: 14.0. IBU: 39.0. ABV: 5.25. SRM: 13.0.

PECK'S PILSNER: Style: Czech Pilsener. OG: 13.5. ABV: 5.5.

RAINBOW KITTEN RASPBERRY SAISON: Style: Saison/Farmhouse Ale. ABV: 8.1.

STONE OF SCONE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. OG: 16.5. IBU: 24.5. ABV: 6.5. SRM: 25.0.

STRAWBERRY TART: Style: Gose. ABV: 4.1.

SUMMER STACHE HAZY IPA: Style: Session Beer. ABV: 4.6.

UBER BOCK: Style: Doppelbock. ABV: 10.1.

GREAT LAKES BREWING CO. | 416

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: Style: 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: Style: 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: Style: 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: Style: New England IPA. IBU: 40.0. ABV: 6.7. Blast into orbit through a galaxy of otherworldly tropical fruit aromas.

MISSING MOON BLACK IPA: Style: American Black Ale. IBU: 45.0. ABV: 7.8. Lakefront Brewery and Great Lakes Brewing Co continue our collaboration series to celebrate

Great Taste of the Midwest 2022! Brewed exclusively with experimental hops at GLBC's Brewpub in Cleveland, OH ... be the first to try "Missing Moon Black IPA"!

TROPICOASTAL IPA: Style: American IPA. IBU: 60.0. ABV: 6.0. Slip away to a shimmering cove of refreshment, bursting with ripe tropical fruit flavors. Brewed with Idaho 7, Calypso, Strata, Mosaic, and Lemondrop hops.

GRIFFIN CLAW BREWERY | 229

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 HARD CIDER: Style: Cider. ABV: 6.5. 🍷 Michigan apples with a BLAST of Tropical Lime flavor. Tacos, anyone?

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

GREAT WHITE BUFFALO: Style: Russian Imperial Stout. IBU: 45.0. ABV: 12.0. A Russian Imperial Stout aged in Whiskey barrels for 14 months with Vanilla and Coffee. A drink the Dude would be sure to drink - a white russian might not stand up to this beauty.

MR. BLUESKY BLUEBERRY: Style: American Pale Wheat Ale. IBU: 10.0. ABV: 4.5. American Pale Wheat Ale with Blueberry

NORM'S RAGGEDY ASS: Style: American IPA. OG: 18.0. IBU: 65.0. ABV: 7.2. SRM: 3.5.

SCREAMING PUMPKIN: Style: Pumpkin Ale. IBU: 18.0. ABV: 5.0.

HACIENDA BEER CO. | 114

www.haciendabeerco.com

8099 Highway 57, Baileys Harbor, WI 54202

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

ASTONISHING FORESIGHT: Style: American Wild Ale. We released blend #1 last summer, and at that time, it represented our first-ever 100% spontaneous beer from our koelschip program. This year's blend is even more special as it comprises barrels that have been aging for 1, 2, and 3 years! After conditioning in the bottle/keg, this beer is nearly 4 years in the making.

DOES ANYONE WORK AROUND HERE: Style: American Pale Lager. Unfiltered lagerbier dry fermented with thiolized yeast strain from Berkeley Yeast and hopped with CGX Nelson Sauvignon hops.

DOUBLE DRY HOPPED EVERYTHING EVENTUALLY W/ MOTUEKA: Style: American Pale Ale. IBU: 45.0. ABV: 5.9. Our Citra Pale Ale dry hopped for a second time with New Zealand hop.

EMPIRES OF THE MIND: Style: New England IPA. ABV: 6.5. Hazy IPA w/Nelson Sauvignon CGX and Simcoe dry hop. Mosaic incognito kettle

SHIFTS IN PERCEPTION: Style: Fruit/Vegetable Beer. A blend of 100% spontaneously fermented beer refermented on 500 lb of local Door County Balaton, Montmorency, and bush cherries.

HAILSTORM BREWING CO. | 818

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 our kitchen is open on Thursday- Sunday.

HOTEL LIFE: Style: American Adjunct Lager. ABV: 4.7. Crisp, refreshing American Lager

KEY LIME PIE FORKLIFT TRAINING: Style: Experimental. ABV: 8.5. Key Lime cheesecake-inspired pastry sour

PINOCHLE PORTER: ABV: 7.1. Full-bodied Robust Porter with a great balance of complex, dark malt roast character, and piney/citrusy American hops

STRATUS: Style: American Double/Imperial IPA. ABV: 8.0. Bold, citrus fruit hop-dominant Hazy Imperial IPA

HALF ACRE BEER CO. | 315

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:

DAISY CUTTER: Style: American Pale Ale. ABV: 5.2. A west coast American Pale Ale chock-full of dank, aromatic hops that bite up front, ease into citrus, and set the finish up to nail the spot.

DOUBLE BARREL BENTHIC: Style: American Double/Imperial Stout. ABV: 15.3. Benthic aged for 7 months in Willett bourbon and Heaven Hill bourbon barrels and finished in Apple Brandy barrels for the final 7 months. Finally we added hand toasted coconut and cinnamon. This beer has notes of apple pie, coconut, brown sugar and dark cocoa.

HEFEWEIZEN: Style: Hefeweizen. ABV: 5.1. Classic German wheat beer style with notes of clove, ripe banana and wheat cereal

LAGER TOWN: Style: Märzen/Oktobertfest. ABV: 5.8.

ORIN PORT: Style: American Strong Ale. ABV: 13.7.

PONY: Style: German Pilsener. ABV: 5.5. Bright straw in appearance with ready flavor and aroma charges of noble hop varieties

SPIRAL TOWER: Style: American Double/Imperial IPA. Heavy hitter hazy double IPA with Nectaron, Nelson and Sabro

WHEN IT RAINS: Style: Gose. ABV: 4.0. Wheat-heavy malt bill for an unfiltered, salty and sour beer with notes of tart lemon, yellow Gatorade and unbaked sourdough

HINTERLAND BREWERY | 824

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

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. OG: 12.4. IBU: 20.0. ABV: 5.4. Crisp, clean mouthfeel and light in body. Notes of tart, Door County Montmorency cherry. A great summertime brew!

JAMAICAN HAZE: Style: 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!

SPACE BREAKFAST: Style: Mixed-Fermentation Sour. OG: 18.0. IBU: 13.0. ABV: 5.8. Imperial Kettle Sour Wheat Ale, on Nitro! Featuring heavy citrus notes and a creamy finish. Made with apricot, blood orange, and tangerine, with lactose and vanilla!

WISCRANSIN: Style: 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!

HOP BUTCHER FOR THE WORLD | 305

www.hopbutcher.com

4257 North Lincoln Avenue, Chicago, IL 60618

COOL BAY: Style: New England IPA. ABV: 6.5. Nelson Sauvin and Southern Cross-hopped IPA

CRINKLE CUT: Style: American Pale Ale. ABV: 6.0. Idaho 7 and Citra-hopped Pale Ale

GRID: Style: American Pale Ale. ABV: 5.75. Citra and Mosaic-hopped American Pale Ale

KIELBASA KING: Style: American Double/Imperial IPA. ABV: 7.5. Nelson Sauvin and Mosaic-hopped Double IPA

MEGABITE: Style: American Double/Imperial IPA. ABV: 7.5. Citra and Amarillo-hopped Double IPA

HOP HAUS BREWING COMPANY | 225

www.hophausbrewing.com

2975 Sub-Zero Parkway, Fitchburg, WI 53719

A family run brewery with deep community roots. From a small taproom in Verona to a larger expansion in Fitchburg our mission is to bring community together over a pint of beer and worthwhile conversation. Two location to serve you, and our Fitchburg location has a full bar, restaurant, rooftop patio and events room.

DOUBLE HASHTAG HAZY IPA: Style: New England IPA. IBU: 44.0. ABV: 9.0. To celebrate our 300th brew at the Fitchburg location our team brewed up a fully loaded version of our highly acclaimed Hashtag Hazy IPA. Loads more Citra, Simcoe and Mosaic hops. Celebrate responsibly!

HASHTAG HAZY IPA: Style: New England IPA. IBU: 30.0. ABV: 6.0. #hophausbrewing is committed to the #hazecraze. #hazy is hopped with Mosaic, Citra and Simcoe, and brewed with oats and wheat for a velvety smooth finish.

MAPLE BLACK ON BLACK: Style: American Double/Imperial Stout. ABV: 11.0. Maple syrup barrel aged stout!

TROPIC TWIST GUAVA IPA: Style: Specialty IPA. IBU: 40.0. ABV: 6.0. An IPA with Mosaic hops and the addition of delicious guava. Its our tropic take on an IPA!

HOPPIN' FROG BREWERY | 706

www.hoppinfrog.com

1680 E Waterloo Rd, Akron, OH

Hoppin' Frog is the concept of owner and established brewmaster Fred Karm, who has designed and produced 26 award winning beers at the Great American Beer Festival and World Beer Cup, the two most prestigious contests in the world. Hoppin' Frog Brewery was established in 2006, and now distributes beer in 22 states and 40 foreign countries.

Fred is a life-long Akron, Ohio resident, a graduate of the University of Akron and has been a brewer of specialty beers since 1994.

B.O.R.I.S. THE CRUSHER: Style: Russian Imperial Stout. IBU: 60.0. ABV: 9.4. This Bodacious Oatmeal Russian Imperial Stout will crush you like no other! This is the grand-daddy of all stout styles, with an intensely deep roasted and full bodied flavor. A robust hop character adds a refreshing balance.

BARREL-AGED THE DODGEFATHER PASTRY STOUT [RARE BEER CLUB]:

Style: Milk/Sweet Stout. ABV: 11.0. This awesome stout features coffee, chocolate, cinnamon, and Bourbon barrel aging to add super flavor, depth and balance. Don't try to hop up, duck down, or swerve right and left. It's going to happen, you will be hit by great flavors of The Dodgefather. This amazing pasty stout is only available to club members.

FROGARITA TURBO SHANDY CITRUS ALE: Style: Fruit/Vegetable Beer. ABV: 7.0.

The refreshing citrus flavors of the Caribbean are captured in this beer! Whether you're running around in the summer sun, or just wish you were, this beer will surprise, delight, and satisfy your taste buds!

FROGICHLAUS SWISS-STYLE CELEBRATION LAGER: Style: Eisbock. IBU: 30.0.

ABV: 13.5. Creamy and gently warming Swiss-style celebration lager, with a malty taste and aroma, low bitterness, and a reddish-brown color. Mellow and soothing, the perfect beer to settle down for a cool winter's nap. Inspired by a man so lively and quick, we knew in a moment it must be St. Nick!

GRAPEFRUIT GANGSTER FROG IPA: Style: Specialty IPA. IBU: 55.0. ABV: 7.5. A refreshing twist to perfectly compliment this crisp and satisfying American IPA. Bright, spicy citrus hop bouquet up front, balanced with a distinct grapefruit character to add a welcome complexity and depth of flavor. Its all about the hops.... and the grapefruit!!

PEANUT BUTTER HAZELNUT CARAMEL CHOCOLATE CAKE STOUT: Style: Milk/Sweet Stout. ABV: 8.0. The rich, decadent character of this gourmet cake stout will fill your senses with friendly, familiar flavors and aromas of yesteryear. Take a trip back in time and enjoy all the memories that our Peanut Butter Hazelnut Caramel Chocolate Cake stout will invoke.

PENTUPLE: Style: Belgian Golden Strong Ale. ABV: 15.1. This new beer style is a Belgian Pentuple, and it is a two time medal winner (GOLD in 2021, BRONZE in 2019) at the Great American Beer Festival! It's just like a Trippel that's somewhat hoppy, light in color, and has its signature fruity and complex character. But our Pentuple is super-charged for more flavor, and ultimately more enjoyment at 15.1% ABV!!

PINEAPPLE UPSIDE DOWN CAKE: Style: Fruit/Vegetable Beer. ABV: 7.0. A juicy pineapple taste and aroma adds a delightful tropical compliment to the refreshing lemon and light malt flavors to this citrus ale. Complex and satisfying, taking citrus ales to a whole new level.

Q.O.R.I.S. THE QUASHER QUADRUPLE IMPERIAL STOUT: Style: Russian Imperial Stout. ABV: 15.7. This super-extreme Quadruple Oatmeal Russian-style Imperial Stout will tantalize, engulf, and quash your taste buds like no other! Q.O.R.I.S. is even more dark and hoppy than D.O.R.I.S. Double Stout, and stronger than T.O.R.I.S. Triple Stout. Dry-hopped and first wort-hopped with aromatic American hops to create one great and memorable Imperial Stout!

ILLUMINATED BREW WORKS | 207

www.ibw-chicago.com

6186 N Northwest Hwy, Chicago, IL 60631

Illuminated Brew Works is a Chicago-based brewery producing beer for interesting times. From big, hazy IPAs, to yeast-driven urban farmhouses, adjunct-rich stouts and experimentally-driven sours and fruit beers, our offerings rotate seasonally to celebrate the annual cycle. Enjoy with people you trust.

EXTRA FRUITED SLUSHY THING 7: THE WATERGATE AFFAIR: Style: Fruit/Vegetable Beer. ABV: 6.0. Seltzer base with over 30% Pineapple, lemon, sweet cherry, pistachios, coconut and some lactose for good measure.

ORANGE SUNSHINE: Style: Saison/Farmhouse Ale. ABV: 5.4. Saison with orange and lemon zest.

PRICKLY PEARDOLIA: Style: Saison/Farmhouse Ale. ABV: 6.5. Another in our collaboration series with the James Beard award winning Parachute Restaurant. Prickly Pearadolia uses a Norwegian farmhouse yeast on an austere grist of Pilsen malts and finishes with Prickly Pear Puree post fermentation and Huell Melon hops. This ruby red beauty glows with notes of honey dew, fruit preserves, and citrus.

THE PROPER GLASSWARE IS AN EMPTY HEAD: Style: American Double/Imperial IPA. ABV: 8.0. Double dry hopped double IPA with citra, mosaic, Waimea, sabro and vic's secret hops.

WISDOM OF THE STAIRCASE: Style: Fruit/Vegetable Beer. ABV: 8.0. Farmhouse aged in Sauvignon Blanc barrels and blended with fresh mango juice.

IMPERIAL OAK BREWERY | 206

www.imperialoakbrewing.com

501 Willow Blvd, Willow Springs, IL 60480

Located near Willow Springs Road and Archer in Willow Springs, we are a small brewery that puts the beer first. We make an ever changing variety of styles including strong and barrel aged beers. Hope to see you soon!

BOURBON BARREL AGED LORD HUMONGOUS- 2 YEAR: Style: English Barleywine. ABV: 11.5. This strong, sipper is brewed with English Maris Otter Pale Malt and a blend of crystal malts for a rich, malty character with notes of toasted bread, caramel, toffee and dark fruits. This version was aged a full 2 years in Willett Bourbon barrels, adding complexity with notes of bourbon, oak, vanilla, dark fruits, and a vinous character from the long aging.

CHARDONNAY BARREL AGED APRICOT GOLD: Style: Mixed-Fermentation Sour. ABV: 7.5. After Foeder aging, this version has an additional aging in stainless with

real Apricot juice. Once the sugars in the Apricot juice fermented out the beer was then transferred to Chardonnay barrels for an additional year plus of aging. The additional aging adds complexity, a vinous character and notes of orchard fruits and oak.

CHERRY GOLD: Style: Mixed-Fermentation Sour. ABV: 7.5. After Foeder aging, this version has an additional aging in stainless with real, tart, Cherry juice. This additional aging adds complexity and allows the simple sugars to ferment, adding complexity, and preventing the beer from becoming sweet.

CZECH YOUR HEAD: Style: Czech Pilsener. IBU: 29.0. ABV: 5.2. Our take on a traditional Czech Pilsner is extremely well balanced with a clean, breadly malt character from Pilsner and a bit of Vienna malt and just enough hop presence to give the beer a crisp, dry finish. Czech Saaz hops provide the floral, slightly spicy hop flavor and aroma.

GOLD: Style: Mixed-Fermentation Sour. ABV: 7.5. Gold is inspired by the traditional Lambics of Belgium. Brewed with wheat and flaked oats for a light malt character but still a bit of body. The beer is then aged for over a year in an oak Foeder with our custom blend of wild yeast and bacteria. The result is a complex beer with a pleasant sourness, notes of citrus, tropical, and stone fruits, and a mild, earthy funk. FOBAB 2020 Silver Medal Winner

MAPLE SYRUP BARREL AGED UDDER MADNESS: Style: American Double/Imperial Stout. ABV: 10.5. This is a scaled up version of Udderly Black. A blend of roasted malts gives the beer its chocolate and coffee character. The body and sweetness are provided by crystal malts and the addition of Lactose (Milk Sugar) which is not fermented by beer yeast. This version was aged for a year in Maple Syrup barrels. We used a mix of barrels that first held Bourbon or Cognac and were then used to age Maple Syrup. The barrel aging adds complexity a noticeable but not overly sweet maple character with notes of vanilla, oak, dark fruits, and spice.

QUIET GIANT- TWO YEAR: Style: American Double/Imperial Stout. OG: 1.135. IBU: 90.0. ABV: 14.0. SRM: 60.0. Brewed once a year to celebrate our Anniversary, the Saturday after Memorial Day, this is the biggest beer we make. The beer is barrel aged for a minimum of a year and we do several variations each year. This version was aged for a full 2 years in Baker's and Willett Bourbon barrels

INDEED BREWING COMPANY | 425

www.indeedbrewing.com/visit/milwaukee

530 S 2nd St, Milwaukee, WI 53204

With two breweries in two cities, Milwaukee and Minneapolis, Indeed Brewing Company has been making beer in the Midwest since 2011. We bridged the border battle by taking a piece of our home in Northeast Minneapolis and bringing it to the Walker's Point neighborhood in Milwaukee in 2019. Indeed continues to make the beers you know and love, like Flavorwave and Day Tripper, while always releasing new, exciting, and experimental beers. Indeed has even dove head first into the world of hard seltzers and kombucha! Find us in stores all over the state, and visit us at either of our taprooms in Milwaukee or Minneapolis! Cheers!

BOON HARD KOMBUCHA: ABV: 8.2. ☞ A fermented tea made with blueberries and basil, this gluten free option is refreshingly spritzzy, tart, slightly herbal, with a little funk. Good feelings guaranteed!

PALOMA: IBU: 12.0. ABV: 5.1. Paloma Cocktail-Inspired Tart Grapefruit Ale is an ode to this refreshing cocktail. Floral notes linger from the agave syrup and Cascade hops lend notes of zesty grapefruit. Slight smoky finish from smoked malt, very subtle.

PISTACHIO CREAM ALE: IBU: 15.0. ABV: 5.5. 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.

STACCATO: IBU: 40.0. ABV: 5.5. Sharp yet bubbly, Staccato is a snap to drink. Fermented at a slightly higher temperature and lightly dry hopped with German Ariana hops, this Italian Pilsner resonates with notes of dark berries and tangerines atop a cracker malt base. A little bit lager, a little bit IPA, Staccato is music to the palate.

JACOB LEINENKUGEL BREWING CO. | 701

www.leinie.com

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

Established 1867. The Jacob Leinekugel Brewing Company, the seventh-oldest brewery in the United States, is the oldest business in Chippewa Falls and one of the oldest in the state. Our commitment and tradition of brewing

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

JUICY PEACH: IBU: 10.0. ABV: 4.4. Leinenkugel's Juicy Peach is a mild sour-style beer that is brewed with light tart notes balanced with the refreshing sweet flavor of natural peaches. Juicy Peach is just tart enough to keep it interesting, but not overly sour, giving you the thirst-quenching, easy drinking flavor experience that can be enjoyed all year long. Only available in the Great Lakes region.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 5.1. The barley malts in our traditional Oktoberfest provide a rich, hearty character and deep amber hue. Aromatic hops provide a well-balanced, smooth and drinkable finish.

ORIGINAL: Style: American Adjunct Lager. IBU: 17.0. ABV: 4.7. Inspired by our family's 1867 recipe, Leinenkugel's Original is brewed with Pale malts and Cluster hops. Its crisp, classic flavor has been carrying the Leinenkugel name for five generations.

SUMMER SHANDY: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2. Leinenkugel's Summer Shandy® is our take on a traditional German radler. Crisp, refreshing and brewed with natural lemonade flavor, it's perfect for the sun-splashed summer months.

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

KARBEN4 BREWING | 708

www.karben4.com

3698 Kinsman Blvd., Madison, WI 53704

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

DCHS: Style: Fruit/Vegetable Beer. ABV: 5.0. A strawberry hard soda made that benefits Dane County Humane Society. Made in partnership with Mounds Petfood Warehouse and Greenbush Donuts

DISASTER ARTIST: Style: American IPA. ABV: 7.5. Oat IPA that is hazy with a super smooth finish

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

HAWK JONES: Style: Session Beer. ABV: 4.5. A session IPA made in honor of Air Captain Durwood "Hawk" Jones, who lost his life in a training accident in 2020. It is also dedicated to all the men and women in our armed forces.

IT'S A COLD IPA: Style: Specialty IPA. ABV: 5.3. The original inspiration for Cold IPAs - as opposed to IPLs - was a desire to recreate high-gravity macro lagers in their fermentation tanks (i.e. before dilution) as a finished product. Being in 'Murica, though, things got hoppy fast and this beer is no different with its hypetastically heavy-handed heapings of Talus and Triumph hops. We added Phantasm too, because we're special.

K4 3/4: Style: Belgian Pale Ale. ABV: 4.7. This beer is loosely based on a Belgian Single - the kind of beer usually reserved for the monks of a Trappist monastery instead of being sold to the public like Dubbels, Tripels, and Quads, but not quite as alcoholic. Not being style purists, we threw in a new age blend of noble-ish hops called Pacific Crest and some Motueka hops from New Zealand to complement the fruity and spicy flavors produced by the Belgian yeast strain.

MIDWESTY: Style: German Pilsener. ABV: 4.4. A fresh, crisp Midwest Pilsner

NEURODIVERCITY: Style: Fruit/Vegetable Beer. ABV: 5.0. Blueberry Wit - A portion of the proceeds benefits Camp Createability, a local non-profit in Madison, Wisconsin that teaches autistic individuals job skills in art and media.

PAX VOBISCUM: ELDERBERRY: Style: Mixed-Fermentation Sour. ABV: 3.6. Barrel Aged Sour Wheat Ale with Elderberry

PAX VOBISCUM: KIWI: Style: Mixed-Fermentation Sour. ABV: 3.6. Barrel Aged Sour Wheat Ale with Kiwi

POST - POST - PROHIBITION PILSNER: Style: German Pilsener. ABV: 4.8. You may not know this, but the brewers who “passionately craft” your pastry stouts and smoothie sours are all drinking Pilsners while they hang out in the back. If their brewery doesn’t make a good Pilsner, they’re drinking Hamm’s – but we’re into self-sufficiency around here. With the barley market being what it is (do you know any farmers who grow it?), we figured it was high time to educate ourselves on grains that grow well around here. Leaving commodity corn to the intellectual property lawyers, we used Oaxacan Green corn that was grown and malted by Sugar Creek Malt Company. It was a m@\$\$%er to prep, and we may have used a keg as a rolling pin, but we didn’t get into brewing because it was easy. Being the kinds of hack scientists who change more than one variable at once, we also colored slightly outside the lines with our hops to layer some floral aroma onto the noble hop deliciousness you expect from a German Pilsner. If you’re feeling it like we do, grab a job application on your way out.

SUMMER SALVO: Style: American Pale Ale. ABV: 5.3. The word ‘salvo’ is commonly associated with artillery discharges, but it’s also a variety-specific hop product that retains a hop’s flavor but removes its bittering acids. We thought that sounded like a fun toy to play with, so we decided to brew an easy-drinking summer ale that would showcase its contributions without requiring much bitterness to balance the malt character. For the sake of the Great Taste of the Midwest - best beer fest ever, if you’re asking for our opinion - we had to write this description before we brewed the beer, so maybe you should tell us what it tastes like! What we expect is a light-colored ale that goes down smoothly, but is also packed with fruity and floral hop flavor.

WISCO POP! CHERRY SODA: Style: Non-Alcoholic. **NA** Organic Montmorency tart cherries are punctuated by whole brewed, organic vanilla beans and cinnamon with a bit of fresh organic lemon juice. Our Cherry Soda is cocktail-ready, complex and pretty much tastes like cherry pie cooling on a breezy windowsill

WISCO POP! GINGER SODA: Style: Non-Alcoholic. **NA** This Ginger Soda is all spiced up with real organic ginger juice, lemon and lime and strikes a perfect balance of sweetness and heat.

WISCO POP! GINGER SPARKLE: Style: Non-Alcoholic. **NA** The only ginger sparkling water. We use fresh, organic ginger juice, organic lime juice and nothing else to craft this 10 calorie, superfood wonder.

WISCO POP! GRAPEFRUIT SODA: Style: Non-Alcoholic. **NA** With fresh, organic ruby red grapefruit juice, our Grapefruit Soda is as unique as the single tree that yielded the famed Texan grapefruit variety. The ruby red is known for its lovely balance of tart and sweet, making this soda both supremely sip-able and mixable (tequila not included).

WISCO POP! LEMON SPARKLE: Style: Non-Alcoholic. **NA** Fresh, organic lemon juice, filtered sparkling water and nothing else. No additives, “natural flavors”, or GMOs. Pairs beautifully with a stroll at the farmer’s market or a paddle down the river.

WISCO POP! LIME SPARKLE: Style: Non-Alcoholic. **NA** Fresh lime juice and filtered sparkling water. How could something so simple have such big taste? It’ll get you back on track after a hike or perhaps reward yourself with a low-cal, LOCAL mojito?

WISCO POP! STRAWBERRY SODA: Style: Non-Alcoholic. **NA** Each gallon of our Strawberry Soda is packed with an entire pound of whole, organic strawberries. Call it a ray of bottled sunshine. Call it summer in bottle. No matter what you call it, our Strawberry Soda is a beverage for the good times.

KUHNHENN BREWING | 825

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092


This year Kuhnenn’s theme is LIVING IN A VAN DOWN BY THE RIVER, a tribute to our wondrous great lakes and rivers.

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. “The Cellar Rat,” Frank Retell, is one of the most award-winning mead makers in the world and keeps a constantly rotating portfolio of mead available. Eric, Bret, and the K-Team brew on a re-purposed 8-bbl system they put together with their father, Eric Sr.


The new second location in nearby Clinton Township has a 1954 German Huppmann 40-bbl brewhouse, distillery, and full kitchen.

ALGAE BLOOM: Style: New England IPA. OG: 1.065. IBU: 31.0. ABV: 5.8. SRM: 3.5. NEIPA made while living in a van down by the river

CHERRY-RHUBARB LIME-N-AID: Style: Hard Seltzer. ABV: 7.25.  Seltzer made with Michigan sugar. We used lots of real fruit juices to produce this perfect summer limeade. Inspired by “Walt and his totally awesome pie’s” Michigan Montmorency cherries, Walts Rhubarb, and Limes.

DOUBLE IMPERIAL CREME BRULEE JAVA STOUT: Style: American Double/Imperial Stout. OG: 1.111. IBU: 37.0. ABV: 11.7. SRM: 67.0. 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 Brule coffee post-fermentation. The aroma and flavor are a coffee, chocolate or dessert-lover’s dream in a glass. This is the big brother to Imperial Creme Brulee Stout.

DRIPA (DOUBLE RICE IPA): Style: American Double/Imperial IPA. OG: 1.086. IBU: 60.0. ABV: 9.5. SRM: 3.0. 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.

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

SIMCOE SILLY: Style: Belgian Strong Pale Ale. OG: 1.075. IBU: 24.5. ABV: 8.5. SRM: 6.0. Belgian strong ale hybrid combining the tropical fruit flavor and aroma of Simcoe hops with Belgian yeast. Pilsen malt and unmalted wheat make up the mash. The special Belgian ale yeast strain produces esters of banana with bubblegum and clove aromas for a rich distinct character. (GABF silver medal) OG 1.075

THE PINK LILY-SPARKLING PINK LEMONADE: Style: Hard Seltzer. ABV: 7.5. Seltzer flavored with lemonade and a hint of cranberry, made while living in a van down by the river

THE KUHNHENN CRIPA CRANE- LIVING IN A VAN DOWN BY THE RIVER: Style: Specialty IPA. IBU: 45.0. ABV: 6.25. SRM: 4.0. Kuhnhenh’s new release. Cold Rice IPA. Cold IPA-style beer brewed with Vic Secret, Citra, and Mosaic hops. Fermented with Augustiner lager yeast and brewed with rice to create a crisp finish. (COLD IPA’s use a lager strain, and typically contain an adjunct of rice or corn. West coast style Dry Hopping)

LAFAYETTE BREWING CO. | 502

lafbrew.com

622 Main St, Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 130-year-old former furniture store in the heart of the downtown Arts and Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we’ll produce a bit over 800 barrels of handcrafted ales and lagers. Beers are produced in a wide range of styles, from delicate pilsners to intensely hopped IPAs to a barrel aged Baltic porter to snappy session ales. Stop by our booth for a taste of quality Indiana beer!

ABBEY ABBEY: Style: Abbey Ale. IBU: 20.0. ABV: 9.8. This commemorative beer was produced in honor of a beloved golden retriever. Malty and complex with flavors of stone fruit, raisin and caramelized sugar along with spicy pepper notes from the yeast. Smooth with a slightly warming finish.

BLOODY RIGHT!: Style: Specialty IPA. IBU: 40.0. ABV: 4.3. Sessionable IPA infused with organic blood orange puree. Crisp, fruity and quaffable!

HELLBENT TO HELP: Style: German Pilsener. IBU: 30.0. ABV: 4.9. This refreshing pilsner was brewed as a fundraiser for Dr Rod Williams Hellbender Research and Outreach Lab. We donate a portion of all sales to help support research for this sentinel, and endangered, creature that is so in tune with water quality. #helpthe-hellbender

LAGUNITAS BREWING CO | 420

www.lagunitas.com


2607 W 17th St, Chicago, IL 60608

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

The Chicago contingent initiated the brewing and the gravitational effect of its suchness did the rest. We all loved the beer but the mission was larger than the ordinary joy of a hoppy-sweet quaff. It was driven unseen by an urge to communicate with people, to find our diasporic tribe, and to connect with other souls adrift on a culture that had lost its center and spun its inhabitants to the four winds to wander lost and bereft with a longing to re-enter the light. Beer, we have learned, has always been a good lubricant for social intercourse!


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

DAYTIME: Style: Session Beer. IBU: 31.0. ABV: 4.0.

DISORDERLY TEAHOUSE: ABV: 5.0.  Introducing hard tea brewed the hard way from our master brewers. Disorderly TeaHouse is made from real guayusa tea leaves punched with fruit flavors. Coming in at 100 calories, 0g sugar, and gluten-free. Nothing artificial. Pure Rebellion. Because we don't brew ordinary.

HAZY WONDER: Style: 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: Style: Specialty IPA.  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.

IPNA: Style: Non-Alcoholic.  Non-alcoholic IPA

ISLAND BEATS: Style: American IPA. ABV: 5.0. Juicy and light, not bitter. Island Beats flows with citrus flavors tasting like freshly squeezed pineapples, mango and passion fruit—only they're all notes carried just by hops. One tasty little ditty!

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

LITTLE SUMPIN SUMPIN: Style: American IPA. ABV: 7.5. With a certain thing we call a nice Wheatley-sequence-ish-ness, A Little Sumpin' Sumpin' is a truly unique style. Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth that Hefeweizen fans dig it, too.

LAKE MONSTER BREWING | 417

www.lakemonsterbrewing.com

550 Vandalia St, 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.

COMO CLAW PILSENER: Style: Czech Pilsener. IBU: 40.0. ABV: 5.4. SRM: 3.0. Inspired by the classic lagers of Bohemia, our Pilsener has a crisp body balanced by a quick

snap of refreshing bitterness. Brewed with a blend of Czech and American hops, this beer is full of flavor but still easy drinking.

DEPTH CHARGE JUICY IPA: Style: American IPA. IBU: 50.0. ABV: 6.2. SRM: 4.0. 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: Style: American IPA. IBU: 80.0. ABV: 6.9. SRM: 5.0. Brewed with a unique blend of classic and new American hops, our India Pale Ale has a firm bitterness, intense citrus-hop aroma, and enough flavor to knock you overboard.

PURPLE RAIN: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.4. Tart ale brewed with Black Currant, Blackberry, Elderberry, Blueberry and Pinot Noir grapes.

SUDDEN ATTACK!: Style: American IPA. IBU: 55.0. ABV: 6.5. Midwest IPA with Cashmere, Chinook and Cryo Citra hops

ZANETTI'S PREMIUM PILSENER: Style: Keller Bier/Zwickel Bier. IBU: 40.0. ABV: 5.1. Unfiltered, dry-hopped Italian-style Pilsener.

LAKEFRONT BREWERY | 415

lakefrontbrewery.com

Milwaukee, WI

A taste of Milwaukee's brewing heritage, Lakefront Brewery got its start in 1987.

2020 BLACK FRIDAY BOURBON BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. OG: 26.0. IBU: 43.0. ABV: 15.5. Black Friday™ doesn't just happen in one day: work on this rarity starts in January. After fermenting for nearly a month, our brewers fill some 40-odd bourbon barrels by hand with rich, chewy and chocolatey Imperial Stout, where it lays dormant for ten months, picking up vanilla, oak, and toasted almond flavors. Like we always say: Prepare.

BIERZEIT: OG: 11.5. IBU: 23.0. ABV: 4.8. Bierzeit, literally "beer time," is that moment to unwind after an honest day's work. This German style ale deftly balances crackery Pilsner malt and sharp noble hops in an easy-drinking, crisp-finishing brew.

BUMBLE BEAR HONEY BROWN ALE: Style: American Brown Ale. OG: 14.0. IBU: 20.0. ABV: 5.8. Medium-bodied and rich tasting Honey Brown Ale with ample fresh-baked biscuits, clover honey and notes of chocolatey, roasted malt.

GREAT LAKES BREWING & LAKEFRONT BREWERY COLLAB: Missing Moon Black IPA

HOP GODS IMPERIAL IPA: Style: American Double/Imperial IPA. OG: 20.0. IBU: 34.0. ABV: 9.0. Hop Gods pours up pale gold with a gentle haze. A double dry hopping of Citra, Cashmere and Strata gives this Imperial IPA lots of mango, orange and lemon-lime character and lingering grapefruit zest finish.

LA GOSA RITA: OG: 12.0. IBU: 15.0. ABV: 4.5. ☞ All the makings of a margarita, minus the tequila. Bright lime tartness, a bit of agave and orange sweetness and just the right amount of sea salt saltiness, brought together in this super refreshing Margarita Ale.

MY TURN TYLER: OG: 25.0. IBU: 30.0. ABV: 12.0. Lakefront's Brewing Tech, Tyler, made this Belgian-style Grand Cru. Dark brown sugar, dried cherry and date notes from Belgian yeast join together over a complex caramelly and toasty base.

TEQUILA BARREL AGED IMPERIAL MARGARITA STYLE ALE: OG: 18.0. IBU: 15.0. ABV: 11.0. ☞ The bigger, bolder, reposado version of our Margarita-Style Ale. This beer's bright lime and sweet orange flavors meld with vanilla and cedar notes from its stay in tequila barrels. ¡Salud!

TROPICAL NIMBUS: OG: 12.0. IBU: 8.0. ABV: 4.8. Light-bodied and refreshing, Tropical Nimbus hangs loose with a soft wheat haze and floats a tropical fruit vibe from a roof rack's worth of pineapple, orange and guava juice. Totally tubular!

LENA BREWING COMPANY | 411

www.lenabrewing.com

9416 W Wagner Rd, Lena, IL 61048

38° HEFEWEIZEN: Style: Hefeweizen. IBU: 13.0. ABV: 5.8. A true unfiltered German wheat ale brewed to showcase the traditional flavors of banana and clove. Light and Refreshing!

CARMEL PECAN COFFEE STOUT: Style: English Stout. IBU: 47.0. ABV: 5.0. SRM: 40.6. A bold English Stout aged with a blend of fresh ground Door County Coffee. Notes of rich roasted coffee, sweet caramel and nutty pecan flavor.

OKTOBERFEST: Style: Märzen/Oktobfest. IBU: 20.0. ABV: 6.0. SRM: 10.1. Our Märzen Lager is crafted in the true German style, with the highest quality German malts, hops and yeast.

PERFECT SITUATION: Style: American Pale Ale. IBU: 50.0. ABV: 5.6. Perfect Situation APA is golden in color, with a big citrus hop punch! This Pale Ale can stand up to an IPA without the bitter finish, Easy drinking, hoppy brew.

LIFT BRIDGE BREWING CO. | 426

liftbridgebrewery.com

1900 Tower Drive, Stillwater, MN 55082

Our mission is simple: Sharing the moment with a perfect pairing! Since 2008, Lift Bridge Brewing Company has created quality craft beer that supplies adults with what they need to slow down and enjoy life. Through every can, bottle or tap pull, Lift Bridge wants drinkers to experience the proud, fun Midwestern character and uncompromising natural ingredients that are incorporated during the brewing process. In 2015, Lift Bridge Brewing Company began crafting sodas; creating high-end, non-alcoholic beverages with more attention to flavor and style under Lift Bridge Soda Co. The brewery then launched its hard seltzer line in 2019 to provide all with more options and flavor preferences to celebrate life's moments. The Lift Bridge brand portfolio can be found throughout the northern Midwest region. Currently, Lift Bridge operates two production facilities and Taprooms in Stillwater, Minn. and New Richmond, Wisc. and is excited to be expanding into Hudson, Wisc. in the summer of 2023. Lift Bridge also consults and collaborates on various beverage projects, both locally and nationally. Visit www.liftbridgebrewery.com or follow the company on Facebook, Instagram and Twitter for more information.

FARM GIRL GOLDEN ALE: Style: American Blonde Ale. IBU: 12.0. ABV: 5.5. SRM: 4.5.

Our flagship beer has a slightly sweet and smooth body with golden malts, wheat, and oats, perfectly balanced with a hint of citrus and melon hop profile. Taste what makes Farm Girl a Midwest favorite!

MANGO BLONDE: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 4.75. The aroma of a tropical breeze from a fresh mango grove leads into a light bodied blonde ale, finishing with a subtle mango sweetness that does not overpower the golden malt.

ROOT BEER: Style: Non-Alcoholic. 🍷 Non-Alcoholic old fashioned, rich and creamy root beer that brings back delicious memories from your childhood. It's a perfect compliment to ice cream for making tasty root beer floats. Or, it's perfect by itself.

SILHOUETTE WITH COFFEE: Style: American Double/Imperial Stout. IBU: 50.0.

ABV: 11.0. Brewed in the style of a Russian Imperial Stout and aged for up to 2 years in Bourbon barrels. Black as a moonless night, this complex beer's notes of coffee, roasted malt, rich toffee and black licorice meld with an intense roasted character to provide a complex, rich and full bodied beer.

THE BOMB HARD SELTZER: Style: Hard Seltzer. ABV: 5.0. Get your red, white and blue on with our The Bomb Hard Seltzer - it's the official Popsicle of summer, IN A CAN! Enjoy the big explosion of all-natural flavors, including blue raspberry, cherry and lime. With zero preservatives and only 120 calories per can, what's not to love about this light and celebratory thirst quencher?

YOUR CAR'S EXTENDED WARRANTY: Style: Specialty IPA. ABV: 7.2. We've been trying to reach you about "Your Car's Extended Warranty." DDH IPA featuring citra, mosaic, and galaxy hops.

ROOKIE

LIL BEAVER BREWERY | 809

www.lilbeaverbrewery.com

5 Finance Dr., Bloomington, IL 61704

Craft Brewery and restaurant in Central IL

BRO SCIENCE: Style: American Double/Imperial IPA. ABV: 8.0. Triple Hazy IPA with Citra, El Dorado, and Mosaic Hops

CHERRY VANILLA SPACE CRYSTALS: Style: Fruit/Vegetable Beer. ABV: 5.0. Double Milkshake Hazy IPA with Tart Cherries and Vanilla

COME WITH ME AND ESCAPE: Style: Fruit/Vegetable Beer. ABV: 7.5. This Pina Colada inspired IPA is bursting with pineapple and coconut, complemented nicely with Citra and El Dorado hops used.

DAD JOKES V: Style: Specialty IPA. ABV: 7.5. Coffee and Toasted Coconut Hazy IPA with Vic Secret Sabro Citra and Galaxy

IRON BEAVER: Style: New England IPA. ABV: 7.5. Extremely Juicy and Hazy IPA with Galaxy, Vic Secret, Citra, and Cascade Hops. Dry Hopped at 6lbs per barrel.

LIL KOLSCH: Style: Kölsch. IBU: 23.0. ABV: 5.1. SRM: 3.0. German Style Kolsch

PINEAPPULOUS: Style: Fruit/Vegetable Beer. ABV: 6.5. Heavily fruited american wheat beer with Pineapple! When our head brewer first tried this, he felt it was a fabulous pineapple beer, and thus the name came to be!

RYE BARREL AGED WHOLE LOTTA WONDERFUL: Style: American Double/Imperial Stout. ABV: 13.0. Rye Barrel Aged Imperial Stout with Cacao Nibs Vanilla and Toasted Coconut

STRAWBERRY LEMONADE SELTZER: Style: Hard Seltzer. ABV: 5.0. Our seltzers have been extremely popular, so we made something special just for the Great Taste! This is our base Lemonade seltzer with fresh strawberries!

WAINBOWS: Style: American Pale Ale. ABV: 5.5. Our Top Selling Hazy Pale Ale brewed with Citra, Mosaic, and Cascade Hops

LION BRIDGE BREWING COMPANY | 609

www.lionbridgebrewing.com

59 16th Ave SW, Cedar Rapids, IA 52404

COMPENSATION: Style: English Dark Mild Ale. OG: 1.045. IBU: 16.0. ABV: 4.5. SRM: 14.0. Gold Medal Winner at the 2014 and 2016 Great American Beer Festivals.

CRUSHBERRY OOPS ALL FRUIT: Style: Berliner Weissbier. OG: 1.067. IBU: 8.0. ABV: 5.5. SRM: 3.0. Kettle Sour with Blueberry, Blackberry, Strawberry and Berry Flavor, 5.2% abv - Oops!! Our bad! We slipped and added way too much fruit!

FORTUNE FAVORS THE COLD: Style: Specialty IPA. ABV: 7.0. SRM: 3.0. Cold IPA w/ Simcoe, Strata, Idaho 7, Cryo Talus

REMEMBERED TIME: Style: English Strong Ale. ABV: 11.0. A collab with Clock House Brewing. 33% BA Barley Wine blended it with 66% BA Imperial Stout.

ROBOFEST: Style: Dortmunder/Export Lager. SRM: 4.0. A malty and breadly festbier to satiate you for the season.

SILVIA WITH NELSON: Style: Saison/Farmhouse Ale. ABV: 5.0. We hand-selected a blend of Brettanomyces and wild beer from our wood program and then dry-hopped it with Nelson Sauvin.

LO REZ BREWING | 402

lorezbrewing.com

2101 South Carpenter, Chicago, IL 60608

Lo Rez specializes in Belgian beers, mixed culture beers, and sour beers. Come visit our intergalactic HQ in the Pilsen neighborhood of Chicago.

DROPOUT: Style: Saison/Farmhouse Ale. OG: 1.056. IBU: 30.0. ABV: 6.4. SRM: 6.0. Mixed culture fermentation. Touch of tart, touch of funk, with a toothy saison underneath.

DÆMON: Style: Belgian Golden Strong Ale. OG: 1.068. IBU: 35.0. ABV: 8.5. SRM: 2.8. Devilishly smooth. Our best seller. Get after it. Aroma and flavor of ripe pear balanced with white pepper. Effervescence from high carbonation lightens up the rich clean malt backbone.

MANGO CHILI SHORTCUT: Style: Berliner Weissbier. OG: 1.035. IBU: 6.0. ABV: 5.2. SRM: 3.0. Wheat-based Berliner Weisse, a buncha mango, and a touch of Thai chili. Not hot. The chili is to cut the rich mango and not for a silly gimmick. This beer is killer on a hotass day like today.

PRIMARY ELEMENT: Style: Saison/Farmhouse Ale. OG: 1.056. IBU: 30.0. ABV: 6.4. SRM: 4.6. Classic saison. Grassy fruity esters. Easy drinking. Not sour, saison does not equal sour.

LOGBOAT BREWING | 517

www.logboatbrewing.com

504 Fay St, Columbia, MO 65201

We keep pretty simple at Logboat. We brew the beers we like to drink. Our goal is to constantly innovate and push ourselves to brew new, unique, and interesting beers. Beer is meant to be enjoyed with friends and family in a social setting. We try our best to provide both a great atmosphere for enjoying our craft, as well as an engaging, educational experience for patrons.

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

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

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

LUPULIN BREWING | 514

www.lupulinbrewing.com

570 Humboldt Drive #107, Big Lake, MN 55309

BARREL GOD 2022 - RUM: Style: American Double/Imperial Stout. ABV: 12.2. Imperial Stout aged in Tattersall Spiced Rum Barrels and Appleton Estate Rum Barrels

CAMPFIRE MUNCHIES: Style: American Double/Imperial Stout. ABV: 9.0. We've all been there. It's midnight around the fire on a cool, late-summer night, and the munchies hit... hard. Don't get up. Reach for the cooler and fulfill your desires with this robust, chocolatey stout. We added chocolate, graham crackers and marshmallows, and with just a hint of oak-smoked wheat, it's like a S'mores drowning in melted chocolate. Try to save one for breakfast tomorrow!

LOIS V.1 BY SCRIBBLED LINES: Style: Mixed-Fermentation Sour. ABV: 8.5. The massive amount of peaches gives this dry, wine-like beer the perception of something sweet. Fuzzy peach skins on the nose to tickle your fancy, you're sure to enjoy this smooth peachy treat with a crisp, dry finish.

OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 30.0. ABV: 5.7.

RADIANT ROADRUNNER: Style: American Double/Imperial IPA. ABV: 11.0. Double Dry- Hopped Triple India Pale Ale Beep beep! Back up octopus, Radiant Roadrunner is here to drop an anvil on your head! Simcoe dankness blends with the tropical pineapple and coconut notes of Sabro, while El Dorado adds notes of melon and citrus, all backed up with a soft and smooth malt base of spelt and 6 row.

STICKY PUDDLES: STRAWBERRY RHUBARB: Style: Fruit/Vegetable Beer. ABV: 9.0. Imperial Sour with Strawberry and Rhubarb

SULTANA LAGER: ABV: 5.9. Hoppy Lager

TROPICAL FUN PANTS: Style: 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. | 505

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

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

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

GOLDEN CROWN: IBU: 8.0. ABV: 5.0. A golden-colored ale we brew with a large percentage of flaked oatmeal for a creamy mouthfeel. We then cold age the beer on 25 pounds of Rwandan Miso coffee beans roasted by Fort Wayne's own Old Crown Coffee Roasters. The light color of this ale is deceptive in the amount of coffee aroma and flavor this beer brings to your palate.

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

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

PINEAPPLE EXPRESS: Style: New England IPA. IBU: 25.0. ABV: 7.5. Pineapple Express is the next ale in our Munchies Series which highlights beer styles enhanced with various cannabis strain essences. This beer is a continuation of our New England style IPA brewed with a large amount of the tropical Mosaic hop and fermented on over 100 lbs of pineapple puree. This hoppy, hazy and fruity beer is then enhanced with the essence of Pineapple Express cannabis.

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

RUBY RASPBERRY WHEAT: Style: American Pale Wheat Ale. OG: 15.0. IBU: 8.0. ABV: 4.7. This Raspberry Wheat is a 2013 GABF Gold winner, featuring a light wheat ale infused with an abundance of Oregon raspberries for an intense yet harmonious union of fruit and beer.

SUMMER DAZE: Style: American Pale Wheat Ale. OG: 13.0. IBU: 12.0. ABV: 5.5. This American Wheat is a delicious, golden nectar brewed with a hypnotic blend of wheat, honey, caramel malt, and various natural aromatics.

MAPLEWOOD BREWERY & DISTILLERY | 604

www.maplewoodbrew.com

2717 N Maplewood Ave, Chicago, IL 60647

BARREL AGED CUPPA NEAT R.V.W.: Style: American Double/Imperial Stout. ABV: 13.0. Blended from Cuppa aged in Old Rip Van Winkle barrels for 15 months. A formidable stout brewed to showcase the expression of the barrels used in the aging process. For this release, no adjuncts were used: this Cuppa is served “neat”.

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

DOUBLE CHARLATAN: Style: American Double/Imperial IPA. ABV: 8.0.

JUICE JORTS: Style: American Pale Ale. ABV: 6.0. Juicy pale ale double dry hopped with Citra, Azacca, and El Dorado hops. If we didn’t already cut the legs off our pants they’d blow off from the aroma!

POOKA: Style: Session Beer. ABV: 4.0. A light and insanely refreshing tart ale overflowing with juicy watermelon! Crisp and dry but balanced with watermelon sweetness. Crack open a can and enjoy your instant vacation!

PULASKI PILS: Style: German Pilsener. ABV: 5.1. Classic meets Chicago in our Pulaski Pils. This crisp, light-bodied lager is brewed with Pilsner and Vienna malt, then dry-hopped with Santiam hops for a hint of floral notes. Together these ingredients create an exceedingly drinkable Pilsner, properly lagered for beer drinkers everywhere

SOFTCORE MUTATION: FOEDER APRICOT: Style: Mixed-Fermentation Sour. ABV: 5.5. Mixed culture fermentation that was aged in an American oak foeder for over 12 months while conditioning on Apricots. Delicate but complex, this Belgian-inspired ale has vivid notes of stone fruit and tart hints of lemon curd and apricot jam.

ROOKIE

MCFLESHMAN’S BREWING CO. | 619

www.mcfleshmans.com

115 S State St., Appleton, WI 54911

“SOMETHING AMBER”: Style: Vienna Lager. OG: 1.048. IBU: 14.0. ABV: 4.9. This Vienna Lager has rich caramel malts that accent a clean lager presentation. It’s a beautiful amber color and compliments McF’s existing spectrum perfectly!

10 PACES KRIEK: Style: Lambic - Fruit. OG: 1.055. IBU: 5.0. ABV: 5.7. Traditional Lambic-style Belgian beer aged in French Oak Cabernet barrels for 1-3 years. It’s acidic with a pronounced sour. Refermented on a blend of tart and sweet cherries for about six more months.

547: Style: American Double/Imperial IPA. OG: 1.08. IBU: 70.0. ABV: 8.3. Bitter and bold, 547 is brewed in homage to our favorite bitter and bold West Coast Beer Bar (547 Haight Street in San Francisco).

BLAZY: Style: New England IPA. OG: 1.055. IBU: 10.0. ABV: 5.0. We had some fun and made a Hazy IPA! We couldn’t get enough citrus notes so we added a TON of blood orange to really rock the fruit out of this beer. Orange enough? Hell yes!

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.055. IBU: 24.0. ABV: 5.5. This Märzen is a rich, malt forward lager with restrained bitterness and a dry finish. This complex historical style features both dark bread and sweet caramel flavors while staying crisp and clean on the palate.

PIRATE'S COVE: Style: Munich Helles Lager. OG: 1.048. IBU: 14.0. ABV: 4.9. This Helles Lager is clear and clean, slight grainy-sweet malt flavors balanced with German hops.

SPRING LOADED: OG: 1.048. IBU: 10.0. ABV: 3.9. This grapefruit radler is a thirst quenching infusion of light German lager, grapefruit juice and just a kiss of lemon to balance the tart grapefruit.

SÜTTERBRÄU: Style: Hefeweizen. OG: 1.046. IBU: 9.0. ABV: 4.3. This Hefeweizen is a thirst-quenching wheat beer with a harmonious balance of clove and banana aromas with a pronounced malty center and clean finish.

TALL MAST: Style: English India Pale Ale. OG: 1.055. IBU: 50.0. ABV: 5.5. This English IPA is the traditional India Pale Ale. The earthy and spicy hop profile is well balanced by a strong malt backbone featuring notes of caramel and toast.

TRIPLE DEBAUCHERY: OG: 1.093. IBU: 19.0. ABV: 12.0. Debauchery: excessive indulgence in sensual pleasures. Our Triple Debauchery doppelbock, aged 9 months in fresh rye whiskey barrels.

METROPOLITAN BREWING | 316

www.metrobrewing.com

3057 N Rockwell St, Chicago, IL 60618

Chicagoland's original 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 OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 14.7. IBU: 24.0. ABV: 6.1. SRM: 8.1. Toasty; with notes of graham crackers and a slight toffee character. Biscuit malt provides body, balanced with a delicate sweetness. Mild aromas of noble Hallertauer Mittelfrueh hops. Finishes elegant and dry.

HELIOSTAT ZWICKEL LAGER: Style: Keller Bier/Zwickel Bier. OG: 12.5. IBU: 45.0. ABV: 5.3. SRM: 3.2. Our unfiltered Pilsner kicks off with an herbaceous hop aroma, then flexes its voluptuous bready malt flavors. The OG hazy brew.

KRANKSHAFT KÖLSCH: Style: Kölsch. OG: 11.8. IBU: 22.0. ABV: 5.0. SRM: 2.8. Light, smooth malt character. Gentle, but prominent hop flavor. Lemon sweetness from ale yeast fermentation. Bready, crisp, effervescent finish.

MICROVOLT TABLE LAGER: Style: Light Lager. OG: 9.2. IBU: 20.0. ABV: 3.8. SRM: 2.3. Light-bodied, but generous in flavor. Malty hints of mango and melon throughout the palate, finishing crisp, citrusy and floral. Pale gold color.

MICKEY FINN'S BREWERY | 611

www.mickeyfinnsbrewery.com

345 N. Milwaukee Ave., Libertyville, IL 60048

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

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

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

LIBERTYVILLE LAGER: Style: Keller Bier/Zwickel Bier. IBU: 25.0. ABV: 5.1. Crisp cracker malt balanced with noble hop spice and grassiness.

MIKERPHONE BREWING | 624

mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

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

2022 BARREL-AGED IMPERIAL SMELLS LIKE BEAN SPIRIT: ABV: 14.24. Imperial Breakfast Stout with Tugboat Coffee and Barrel-Aged Maple Syrup Aged in Blanton's Bourbon Whiskey Barrels

C.R.E.A.M.: ABV: 5.0. Cream Ale

CUFF AND A CREASE: ABV: 6.25. West Coast Style India Pale Ale

FRED BLENDS A LOT: ABV: 14.44. Blend of Imperial Stout Ales Aged in a Weller Wheated Bourbon Barrels and a E.H. Taylor Bourbon Whiskey Barrel

LA CUCALAGA: ABV: 5.0. Mexican-Style Lager with Lime Peel

MIKERPHONE CHECK 1, 2: Style: American Double/Imperial IPA. ABV: 8.0. Double Dry-Hopped Double India Pale Ale with Citra Hops

PINK LEMONADE PARADE: ABV: 6.5. India Pale Ale with Lemon and Strawberry

WHEN YOU SAY WISCONSIN...: Style: Berliner Weissbier. ABV: 5.25. Wisconsin Kringle-Inspired Berliner-Style Weisse Beer with Cherries, Cranberries, Bavarian Cream, and Cheesecake Flavoring

YOU'VE SAID IT ALL!: Style: Berliner Weissbier. ABV: 5.25. Northwoods Danish Kringle-Inspired Berliner-Style Weisse Beer with Blueberries, Almonds, Bavarian Cream, and Cheesecake Flavoring

MILLSTREAM BREWING CO. | 409

www.millstreambrewing.com

835 48th Ave, Amana, IA 52203

Established 1985, Millstream Brewing Co. is Iowa's original craft brewery and the 9th oldest microbrewery still in operation in the United States today. Famous for its World Beer Cup, Gold Medal award winning Schild Brau Amber, Millstream specializes in German beers with a unique twist. Millstream Brewing Co. beers and sodas are distributed in IA, MN, IL, WI, NE, SD, MO and SD.

MILLIE HOP: Style: Specialty IPA. IBU: 57.0. ABV: 6.8. We've added a splash of grapefruit to our New England Hazy IPA. One sip of Millie Hop on a hot summer day and you're guaranteed a dry, citrusy, and fruity good time.

MILLSTREAM ROOT BEER: Style: Root beer. Spicy notes of anise and vanilla will carry you right into the thick, creamy, smooth body of this soda. The sweet, crisp finish will make you smile as you go in for another sip.

PANTS OFF DANCE OFF: Style: Cream Ale. IBU: 16.0. ABV: 5.0. This Pistachio Cream Ale is sure to knock your pants off! Sweet notes of Pistachio are quickly unzipped and carry right into the legs of this light brew. The lingering flavors will make you want to dance your way into another sip. It's a dance off, baby!

SCHILD BRAU: Style: American Amber/Red Lager. IBU: 16.0. ABV: 4.9. This absolute classic lager has been the flagship for Millstream Brewing Co. and the Amana Colonies for more than 30 years. Caramel malts give a slight sweet and nutty taste while finishing hops lend to a smooth, crisp finish.

TWIG & BERRIES: Style: Kölsch. IBU: 21.0. ABV: 4.8. This light and clean Kolsch with a hint of blueberry, is the perfect companion for your next adventure amongst all the "twigs and berries" out there.

MOBCRAFT BEER | 614

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.

We are a crowdsourced brewery, throughout the year the crowd submits and votes on beer ideas. The beer with the most pre-orders wins and is brewed, packaged and shipped straight to your door or available for pickup at our Milwaukee brewery.

The favorite crowdsourced winners are brought back as flagships

which can be found throughout Wisconsin. Visit our brewery and taproom in Milwaukee, WI where we offer a variety of unique craft beers.

2022 GIN BARREL AGED EXISTENCE: Style: Mixed-Fermentation Sour. ABV: 10.0. Existence aged in Great Lakes 5yr and 6yr "Bottled in Bond" Gin Barrels.

AHOPALYPSE: Style: American IPA. ABV: 7.0. Embracing the haze we find ourselves in a prehistoric era dodging juicy hop meteorites as bitter dinos fight for survival. Hazy, Juicy, Citrusy - we raise a glass of this NE IPA to honor these fallen creatures.

CRUSH CREAMSICLE: Style: Fruit/Vegetable Beer. ABV: 6.0. Smoothie-style beer with lactose, orange, tangerine, and vanilla.

DOUBLE I PEAR A: Style: American Double/Imperial IPA. IBU: 69.0. ABV: 8.0. Double IPA featuring bright hops and sweet pears for a balanced finish!

LIMONATA LOVE: Style: Fruit/Vegetable Beer. ABV: 5.5. A Limoncello-inspired ale - intense lemon flavor with a refreshingly sweet finish.

LOW PHUNK: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.0. 2022 World Beer Cup Gold medal-winning Sour Ale fermented with *Saccharomyces* and *Lactobacillus* using a solera blending technique, refreshingly tart with Belgian esters and clean citrus notes.

POMPOUS LEMON: Style: American Pale Lager. ABV: 5.0. Pomegranate lemon lager. Little sweet, little tart, major sass.

SOUR GOLDEN ALE HIBISCUS AND PINEAPPLE: Style: Mixed-Fermentation Sour. ABV: 6.5. Oak aged Sour Golden Ale blended using a solera method and fermented with *Saccharomyces* and *Brettanomyces*, *Lactobacillus* and *Pediococcus* then blended with hibiscus and pineapple

SOUR GOLDEN ALE LULO PERSIMMON: Style: Mixed-Fermentation Sour. ABV: 6.5. Oak aged Sour Golden Ale blended using a solera method and fermented with *Saccharomyces* and *Brettanomyces*, *Lactobacillus* and *Pediococcus* then blended with lulo and persimmon.

TOO LEGIT TO WIT: Style: Witbier. IBU: 20.0. ABV: 5.0. Unfiltered Belgian-style Witbier. Easy going with a smooth finish and subtle notes of fruit and spice.

ROOKIE

MOSINEE BREWING CO. | 319

www.mosineebrewing.com

401 4th St., Mosinee, WI 54455

The Mosinee Brewing Company has set out to transform the brewpub experience, creating a major attraction for central Wisconsin visitors; up to sixteen diverse styles of house brewed beers are offered, root beer, and award winning craft hard seltzer. Each element of this building's historic renovation has been meticulously thought through...sourcing local materials that speak to the brewery's central Wisconsin roots. We invite you to come, relax and enjoy!

BEAST OF BOURBON: Style: Russian Imperial Stout. OG: 1.113. IBU: 40.0. ABV: 10.5. SRM: 39.0. Imperial stout aged in bourbon barrels for a year.

FLASHOVER: Style: Irish Red Ale. OG: 1.064. IBU: 20.0. ABV: 6.5. SRM: 18.0. "Imperial" Irish Red Named by friends at the Mosinee Fire Department. Notes of biscuit and nutty baked bread dance with chocolate and roast flavors. Very drinkable even at it's substantial ABV, for the style.

FRUIT IN THE BLENDER - PEACH: Style: Hard Seltzer. OG: 1.031. ABV: 4.1.  Fresh-picked flavors of sun-ripened peach pervade. Sweetened with a touch of organic stevia blend. Get ready for a small-batch crafted experience that delivers a hard seltzer kick without the "claw" marks.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.066. IBU: 18.0. ABV: 6.6. SRM: 9.7. Ein, Zwei, Drei, G'suffa! Experience our traditional blend of German Munich, Pilsner, and Vienna malts, hopped to balance w/ WI grown German heritage hops. Celebrate the fruits of the harvest with this bready, toasty treat. Prost!

PINEAPPLE COMET: Style: Specialty IPA. OG: 1.071. IBU: 46.0. ABV: 5.5. SRM: 4.8. Milkshake IPA, brewed with cosmic amounts of comet and mosaic hops, pineapple, lactose, and vanilla!

NEBRASKA BREWING CO. | 301

www.nebraskabrewingco.com

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

Established in 2007, Nebraska Brewing Company continues to innovate while producing award winning beers for every palate. 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 brewery will celebrate 15 years in 2022. Small, independent, and pushing the envelope.

BESSIE THE SUGAR MAMA: Style: Milk/Sweet Stout. IBU: 20.0. ABV: 4.7. SRM: 3.6.

Full Bodied Milk Stout inspired by Left Hand Milk Stout. Utilizing mash capping technique where caramel and dark malts are added at the end of the mash to maximize their flavors while minimizing any astringency that can come along with dark grains.

BLACKBERRY SELTZER: Style: Hard Seltzer. ABV: 5.0. Perfectly flavored Blackberry Seltzer to quench your thirst.

EOS HEFEWEIZEN: Style: Hefeweizen. IBU: 13.0. ABV: 5.2.

HOP GOD: Style: American Double/Imperial IPA. IBU: 108.0. ABV: 9.8. A beautiful golden crossbreed of a Belgian Tripel and a West Coast IPA. A remarkable explosion on the palate with spiciness, tropical fruit, and a firm citrus bitterness that will leave you begging for more! Aromas of grapefruit, citrus, and piney hops and tastes on the palate that tend toward pineapple, mango, and sweeter fruits. Hopped with Warrior, Chinook, Centennial, and Cascade hops. A big beer that was inspired by the West Coast, yet brewed by a Midwestern brewery not content with the status quo.

LEMON RADLER: OG: 14.0. IBU: 12.0. ABV: 4.0. SRM: 3.1. Classic combination of Wheat Beer and Lemonade brewed together using a non-fermentable sweetener and lemon concentrate. Will be back-sweetened for a refreshingly sweet and tart beverage.

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

PRESTIGE WORLDWIDE: Style: Specialty IPA. OG: 15.0. IBU: 35.0. ABV: 6.2. SRM: 6.5.

This IPA packs the perfect punch for summer. Not too sweet and not too bitter, a large rye malt adjunct crafts the perfect mouth feel as it goes down (probably way too easily). A heavy dose of Loral Hops provide an earthy herbal backbone that is complemented by the citrus, pear, and tropical fruit notes from the Calypso Hops in the whirlpool. Grab a beach chair and an umbrella and cool off with this crisp refresher.

SHAKE & BAKE: Style: Specialty IPA. OG: 15.2. IBU: 61.0. ABV: 6.1. SRM: 3.5. An "almost classic" milkshake IPA playing up the haziness with the inclusion of oats while also emphasizing the flavors of orange puree and lots of lactose. Surprise your senses and enjoy this wonderfully flavorful India Pale Ale.

WICK FOR BRAIN PUMPKIN ALE: Style: Pumpkin Ale. OG: 14.4. IBU: 17.0. ABV: 6.2. SRM: 8.0. Wick for Brains is our classic and painstakingly produced Fall Pumpkin Ale. Real pumpkin used in the process lends a sweetness and pumpkin flavor not found in many Pumpkin Ales. Wonderful pumpkin pie spice intertwined in an Amber Ale creates a pumpkin sensation which is elegantly crafted. 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 many ways stands apart.

NEW GLARUS BREWING CO. | 801

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!

22' PILS: Style: German Pilsener. This blonde old school German Style Pilsner began with a special blend of American, German and Czech heirloom Pilsner malts.

A Double Decoction Mash maximized its rich malty backbone. Slow brewed to showcase aromatic, whole cone Diamant hops grown by our friends at the Farmer's Co-Op in Hallertau, Germany. After long, cold aging, we are proud to offer you this crisp example of Brewer's Art! Prost!

BELGIAN RED: Style: Lambic - Fruit. You hold the marriage of wine and beer. Belgian Red is a tapestry of flavor. This ale is brewed with whole Montmorency Cherries, Wisconsin farmed wheat and Belgian roasted barleys, balanced by hops we aged in our brewery one full year, and then aged in oak vats. Over a pound of Door County Cherries in every bottle makes this ale uniquely "Wisconsin." So unique, in fact, that we applied for a patent. Expect this ale to be ruby red, with a medium body that is highly carbonated and intense with cherry flavor and bouquet. Serve your friends Belgian Red in a brandy snifter or champagne flute and toast life with ale from the land of Wisconsin.

BLACK CURRANT: Style: Fruit/Vegetable Beer. Acidic tart currant berries is reminiscent of seeded black grapes and raspberries

FRUIT MÉLANGE: Style: Lambic - Fruit. OG: 14.0. IBU: 14.0. ABV: 6.9. Aged and blended sour brown ale graces a magical blend of pitted fruit. Spontaneously fermented over the winter of 2018 in the oak vats of our wild fruit cave, bottle conditioned to deliver a lusciously decadent fruited sour ale.

KID KOLSCH: Style: Kölsch. You hold an enlightened throwback ale brewed in the Kölsch tradition of yesteryear. Beautiful floral Spalt Hops were chosen in the field by Brewmaster Dan Carey. Crisp bitterness dries quickly into a clean finish. Double decoction mashing of specifically blended German and Czech barley and wheat malts naturally create a golden bread center. Old world open top fermentation imparts lilting fruit notes to softly round out this 100% naturally carbonated live ale with a friendly bounce. Prost!

MOON MAN: Style: American Pale Ale. Moon Man is a seriously cool cat. Always comfortable in his own skin, he never tries too hard. So cool we named our "no coast" pale ale after him. You hold a session beer with a bright bold blend of five hops that flirt obligingly with the smooth malty backside. Don't let this one lay around it is brewed to be enjoyed today. Bold and engaging without pretense, because in Wisconsin you do not have to be extreme to be real. Just be,

NITRO - BOURBON BARREL STOUT: Style: American Double/Imperial Stout. OG: 20.25. IBU: 19.0. ABV: 10.3. A Strong, Sweet Stout made with a blend of Wisconsin, German and English malts with Northern Brewery Hops Aged in Freshly dumped Bourbon Barrels Steeped on Cocoa Nibs, Whole Vanilla Beans and Coffee Beans

SOUR BLACKBERRY ALE: Style: Lambic - Fruit. Sour Blackberry Ale is spontaneously fermented in the lambic tradition using our coolship and oak tank aged. Oregon Marion berries dominate this sour ale refermented in the bottle you hold.

STAGHORN OCTOBERFEST: Style: Märzen/Okttoberfest. 100% Natural - great Midwestern and European Malts, the world's most expensive hops, fresh yeast from Germany, and clear Wisconsin water make our Staghorn Oktoberfest "Wisconsin's Real Red." You will find absolutely no additives, preservatives or artificial agents of any kind in this beer. Staghorn is brewed using the time honored methods to release the smooth flavor of our roasted malts. This Oktoberfest combines a smooth

amber body with a clean, crisp finish. Be sure to hold this one up to the light of any harvest moon and enjoy "Wisconsin's Real Red."

STRAWBERRY RHUBARB: Style: Mixed-Fermentation Sour. ABV: 4.0. Bright, Tart, Sour Rhubarb Under A Sweet Strawberry Nose

NEW HOLLAND BREWING CO. | 826

www.newhollandbrew.com

684 Commerce Ct., Holland, MI 49423

New Holland Brewing Company's deep roots in the craft industry go back to 1997. We take our role as an integral member of the artisan approach seriously, yet we 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.

DRAGON'S MILK RESERVE: STROOPWAFEL: Style: American Double/Imperial Stout. ABV: 11.0. This Reserve is aged for three months in select bourbon barrels and finished with a tantalizing blend of baked stroopwafel cookies, sweet caramel, and freshly roasted coffee.

DRAGON'S MILK RESERVE: TOASTED CHILIS: Style: American Double/Imperial Stout. ABV: 11.8. This Reserve is aged for three months in rye whiskey barrels and finished with cinnamon, toasted Arbol chiles, and pure Madagascar vanilla extract.

DRAGON'S MILK WHITE: Style: 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: Style: American Double/Imperial Stout. OG: 23.0. IBU: 31.0. ABV: 11.0. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

SUPER SPACE MACHINE: Style: American Double/Imperial IPA. ABV: 9.0. Super Space Machine is the double version of our very popular flagship Hazy IPA, Tangerine Space Machine. It's a Hazy Double IPA brewed with real tangerine puree which makes for a big, bold, and extremely juicy experience! Fruit forward, low bitterness combined with a smooth, balanced hop profile.

TANGERINE SPACE MACHINE: Style: New England 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.

NOON WHISTLE BREWING | 428

www.noonwhistlebrewing.com

1748 W. Jefferson, Naperville, IL

BARREL AGED DODGING TRAFFIC: Style: American Double/Imperial Stout. ABV: 12.9. Barrel aged imperial stout with coffee. Red fruit notes that go together with the rich, malty, and sweet chocolate characters in the beer

BARREL AGED WAVING AT STRANGERS: Style: American Barleywine. ABV: 12.5. Barrel aged Barleywine

GUMMYCOLADA: Style: New England IPA. ABV: 8.5. Pina colada inspired hazy IPA from our Gummy series

HOP PRISM BLUE: Style: American IPA. ABV: 7.3. Up next in our Hop Prism series, this Simcoe and Mosaic hopped India Pale Ale is like a ray of golden sunshine. A nicely balanced bitterness can only be described and dubiously delicious.

JAM STAND - APRICOT, MANGO, PINEAPPLE: Style: Mixed-Fermentation Sour. ABV: 6.5. Fruited sour bursting with apricot, mango, and pineapple flavors and has a nice tartness throughout

LADY BUG ARMY: Style: New England IPA. ABV: 7.2. DDH Hazy IPA

LEISEL WEAPON: Style: Hefeweizen. ABV: 5.2. Unfiltered and refreshing German-style hefeweizen wheat beer. Cloudy, golden hue with yeast providing aromas of banana, citrus and clove. Wheat lends a grainy, bread flavor

SQUISHY GUMMY: Style: New England IPA. ABV: 7.1. NEIPA, big ol' hazy bomb packed with Citra, Mosaic, Simcoe hops. Gives off flavors of bright citrus, passion fruit, beery and pine.

O'FALLON BREWERY | 113

www.ofallonbrewery.com

45 Progress Pkwy, Maryland Heights, MO 63043

O'Fallon Brewery is a small craft brewery located in St. Charles County, just northwest of St. Louis, Missouri. The company began brewing and selling beer in 2000, leading with its flagship brand, O'Fallon Gold. Today, O'Fallon continues to brew Gold, along with 5-Day IPA, Hemp Hop Rye, Wheach, and Smoke, a smoked porter that won a Gold Medal at the 2004 Great American Beer Festival. Additionally, O'Fallon brews seasonal beers, including Kite Tail Summer Ale, Rager Red, Pumpkin, Cherry Chocolate, and King Louie Toffee Stout. O'Fallon also brews specialty beers on occasion, such as Imperial Pumpkin Wheatwine and Belgian Dark Strong (BDS). The sour version of BDS available at the festival today was fermented with a Roeselare blend and aged in white oak Port barrels for more than four years.

KNOTTY PRETZEL BEER: Style: American Amber/Red Ale. IBU: 15.0. ABV: 5.3. Our Pretzel beer is a light Golden Ale with soft toasted bready notes and a touch of salt. A mix of malts were used to create the backbone for this beer. Red Wheat and Special Roast create the toasty flavor along with a subtle tanginess from the acidulated malt. The yeast helps to carry the soft tangy flavor and aroma giving way to a crisp and satisfying finish. Just a hint of hops and a pinch of salt combine to balance the malt profile.

LOW LIFE LAGER: Style: American Adjunct Lager. IBU: 16.0. ABV: 5.7. SRM: 6.0. Classic American Lager brewed with Saaz Hops for a light spicy aroma and a easy drinking finish. This beer is a perfect backyard BBQ companion.

PUMPKIN: Style: Pumpkin Ale. IBU: 11.0. ABV: 5.6. SRM: 7.0.

PUMPKIN CHEESECAKE CREAM ALE: Style: Cream Ale. IBU: 7.0. ABV: 5.3. This classic dessert favorite starts with a classic cream ale base. We then amped up the sweetness and finished it with traditional pumpkin pie spices for that classic sweet and tangy cheesecake flavor.

SALTED CACRAMEL PUMPKIN: Style: Pumpkin Ale. ABV: 5.4.

SANDBAR: Style: American Adjunct Lager. OG: 11.0. IBU: 15.0. ABV: 4.5. SRM: 3.0. This light American pilsner is brewed with orange peel and Huel Melon hops for a tropical vibe and refreshing taste.

SHERB STOMP: Style: Hard Seltzer. ABV: 8.5. O'fallon Breweries play on a sherbet flavored seltzer. Fresh Key Lime juice and Orange accent our neutral seltzer base to make a refreshing summer favorite.

TOASTED PUMPKIN SEED OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 18.0. ABV: 5.8. Two fall favorites combined. We designed this traditional German style to incorporate toasted and salted pumpkin seeds to accentuate the rich nutty character of the style.

ROOKIE

OBSCURITY BREWING AND MEAD | 806

www.drinkobscurity.com

113 W. North Street, Elburn, IL 60119

Obscurity Brewing Beer Co.

AVERAGE GOSE: Style: Gose. OG: 1.041. IBU: 25.0. ABV: 4.0. SRM: 3.0. Traditional Gose

GOOD KISS: Style: American IPA. OG: 1.058. IBU: 18.0. ABV: 6.0. SRM: 18.0. Braggot IPA

LAUNCH JUICE: Style: Specialty IPA. OG: 1.065. IBU: 10.0. ABV: 6.0. SRM: 4.0. Midwest Hazy. Brewed with Citra and Mosaic.

TOW CITY: Style: Hefeweizen. OG: 1.049. IBU: 27.0. ABV: 5.0. SRM: 2.0. Braggot Hefeweizen

ODD SIDE ALES | 117

www.oddsideales.com

41 Washington Ave #160, Grand Haven, MI 49417

Creating balanced, yet bold and complex flavor profiles through a multitude of beer, seltzer, and bonded liquor/cocktails.

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

BLOOD ORANGE IPA: Style: American IPA. ABV: 7.0. This hop forward IPA is full of citrusy aromas, a burst of blood orange flavor, and a refreshing crisp finish.

CINNAMON VANILLA BEAN FLICKER: Style: American Blonde Ale. ABV: 4.5. Our best-selling coffee blonde ale with cinnamon and vanilla flavors added

CITRA PALE ALE: Style: American Pale Ale. ABV: 5.75. This is our flagship beer which is brewed exclusively with Citra hops. The aroma is an intoxicating bouquet of grapefruit, tropical fruit, lemon, and pine.

HOPLICATED: Style: American Double/Imperial IPA. ABV: 9.0. Imperial Citra Pale Ale. Aromas of citrus, lemon, and pine with a hoppy, bitter finish

JUST A HEFE: Style: Hefeweizen. ABV: 5.0. German-style hefeweizen. Fruity, spicy, and delicious.

PINEAPPLE TANGERINE FRUITED SELTZER: Style: Hard Seltzer. ABV: 5.0. For the people that want a little bit more! Hard Seltzer with loads of fruit added. This concoction tastes like delicious morning mimosas on the beach! Medium sweetness, medium body.

PRIOR RESTRAINT: Style: Specialty IPA. ABV: 12.0. Bourbon Barrel Aged Triple IPA

STRAWBERRY LIME MARGARITA GOSE: Style: Gose. ABV: 4.5. Wheat ale with agave nectar, sea salt, strawberries, and lime. Brewed with our friends from Watermark Brewing Co. out of Stevensville, Michigan

OFF COLOR BREWING | 805

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: Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 25.0. ABV: 6.5. SRM: 8.0. For Apex Predator Farmhouse Ale, we pitch the yeast cold, turn off the temperature control, and let the yeast do it's thing. To our delight, it spat out the sweet scent of juicy fruit wafting from a frothy, white mane. Brewed only with grain and sugar unencumbered by the heat of the kiln, we create a hazy, golden body. Apex Predator gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite. Pounce on the opportunity to let it part your lips and you may find yourself at the top of the food chain

AVEC LE GUILLOTENÉ: Style: 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 BALLGAMES: Style: Cream Ale. ABV: 4.5. American Cream Ale

BLOOD MAGIK: ABV: 8.4. Wild ale aged in wine barrels with Sauvignon Blanc grapes and grapefruit peel

BLUE KNIT SOCKS: Style: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.8. Foedre aged Blueberry Lemonade Saison with Rhubarb

BLUEBERRIES FEEL PAIN: Style: American Wild Ale. ABV: 8.4. Foedre Aged Wild Ale refermented with Blueberry juice

DINOS'MORES: Style: Russian Imperial Stout. OG: 23.0. IBU: 40.0. ABV: 10.5. SRM: 40.0. Imperial Marshmallow Stout

FOX IN THE SNOW: Style: American Wild Ale. IBU: 10.0. ABV: 8.4. Foedre aged Kriek style ale fermented with cherries

GARAMOND: Style: American Wild Ale. ABV: 7.8. Foedre aged Wit refermented with Frontenac Gris Grape Pomace. Collab with Native Species Winery

ONCILLA TAXI: Style: 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 Fukushu Kumquats

PREDATOR NOIR: Style: Saison/Farmhouse Ale. ABV: 6.8. Blackberry Saison blended with Foedere aged Wild Ale

SCOURGE: Style: Russian Imperial Stout. ABV: 10.0. Native fermented Belgian Imperial Stout

WUNDERKAMMER: Style: Flanders Oud Bruin. ABV: 5.8. Blend of aged dark honey beer, fresh dark honey beer, wild ale and cherries

OHIO BREWING CO. | 421

www.ohiobrewing.com

2250 Front Street, Cuyahoga Falls, OH 44221

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival. Ohio Brewing beers are produced at our brewpub in downtown Cuyahoga Falls. We are located at 2250 Front Street in the historic restored downtown of Cuyahoga Falls, Ohio in an over 100-year-old brick building. We have a full restaurant menu (featuring our spent grain pizza, burgers, sandwiches and many other tasty items) and a full bar. Please contact us in advance for tour reservations. Check our website or facebook for special events and new tapings!

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

DRAGON'S JUICEBOX- STRAWBERRY, WATERMELON, COCONUT: OG: 1.08.

IBU: 2.0. ABV: 9.5. SRM: 4.2. Like summer in a glass! Strawberry, Watermelon, and Coconut make up this deliciously sweet sour. Don't let the taste fool you though as this beer packs a punch at a whopping 9.5% ABV.

FRONT STREET FOG: Style: New England IPA. OG: 1.068. IBU: 40.0. ABV: 7.0. SRM: 3.8. More hazy than a Phish concert! Heavy notes of ripe orange. Underlying notes of citrus, pine, and floral. Looks like orange juice in a glass.

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

VERICH GOLD: Style: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0. People's Choice Awardwinner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kölsch-style ale, our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing and smooth.

ROOKIE

OLD IRVING BREWING CO. | 327

www.oldirvingbrewing.com

4419 W Montrose Ave, Chicago, IL 60641-2021

Craft brewery in Chicago's Old Irving Park neighborhood featuring a variety of craft beers.

DOUBLE BEEZER: IBU: 40.0. ABV: 8.5. SRM: 8.0. This is an Imperial Hazy IPA and Big Brother to Beezer, Gold Medal Winner at GABF!

STRAWBERRY LEMON DELLA: IBU: 20.0. ABV: 4.9. SRM: 1.82. This is Della's Summer outfit. It is our Kölsch style beer with fresh strawberries and lemons. Tart, crisp and refreshing.

TIL DEATH: Style: German Pilsener. IBU: 26.0. ABV: 4.9. SRM: 3.0. Til Death is our Head Brewer and Owners own recipe for his wedding. Which is now a Tribute to his marriage. And in turn we lager for 8 weeks.

OLIPHANT BREWING CO | 705

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

mid-30-somethings getting fatter by the day

DRACULA WEED: Style: American IPA. ABV: 6.0. West Coast IPA with Cascade, Simcoe, Chinook, and Warrior

MAPLE BOURBON BARREL AGED HONEES HONEES: Style: American Blonde Ale. ABV: 6.0. Peanut Butter and Honey Golden ale aged in Maple Bourbon Barrels

PARTY PAIL: Style: American Pale Ale. ABV: 5.0. Hazy Pale Ale

SUMMER SQUISHY: Style: Mixed-Fermentation Sour. ABV: 5.0. Pina Colada sour ale with pineapple, coconut, and lactose

ONE BARREL BREWING CO. | 110

www.onebarrelbrewing.com

Madison, WI 53703

One Barrel Brewing opened 10 years ago as Madison's first nanobrewery and has since expanded into Door County with a taproom in Egg Harbor. One Barrel Brewing offers an array of craft beers, hard ciders and hard seltzers. We cannot wait to share our brews with you!

COMMUTER KOLSCH: Style: Kölsch. ABV: 4.8. Our Kolsch is unfiltered and cold-conditioned. The result is a beer that is clean and refreshing. 4.8% ABV

FANNY PACK: Style: Specialty IPA. ABV: 6.5. West Coast IPA including Chinook and Simcoe hops. Old school, hoppy IPA that doesn't taste like a juice box.

NINJA DUST: Style: American IPA. ABV: 6.5. Juicy IPA that is bursting with Citra, Mosaic and Centennial hops. 6.5% ABV

PRINCESS & PENNY: Style: Hard Seltzer. ABV: 5.0. 🍷 Hard Seltzer including two flavors: Luscious Limoncello and Blackberry Bramble. 10% of all proceeds are donated back to the Humane Society! 5% ABV

SUPER PENGUIN: Style: Specialty IPA. ABV: 6.5. West Coast IPA features up-front hop notes that fly between bitter notes from the Warrior/Centennial and tropical notes from the Mosaic. 6.5% ABV

ONE TRICK PONY BREWERY | 328

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!

ALL TOMORROW'S PARTIES: Style: Quadrupel (Quad). OG: 1.087. IBU: 25.0. ABV: 10.0. SRM: 21.0. Brewed with the Indiana Beer Rackers Union (<https://www.facebook.com/groups/104407422933691/>), ATP exceeds all expectations on wanted a highly drinkable, dark Belgian for that campfire cigar. A luscious beer.

ANDMOREAGAIN: Style: Milk/Sweet Stout. OG: 1.097. IBU: 35.0. ABV: 9.0. SRM: 50.0. Our Imperial Milk Stout brewed with brewed with Toasted Coconut, Caramel, and Marshmallow. 9.0% ABV, 35 IBUs.

CORAJE: Style: Vienna Lager. OG: 1.052. IBU: 15.0. ABV: 5.1. SRM: 5.0. Our recently-renamed Mexican-Style Vienna Lager, "Coraje" describes that which is at the core of the immigrant experience: courage. Courage to forge a new life in an unfamiliar country, many of whom are fleeing persecution and unimaginable dangers. A portion of the proceeds is donated to "Kids in Need of Defense" (<https://supportkind.org/who-we-are/>) an organization focused on children's rights and well-being as they migrate alone, without parents, in search of safety.

DIABLO HAS NO EYES: Style: Hard Seltzer. OG: 1.046. ABV: 6.0. 🍷 Brewed to be reminiscent of that after-work Margarita.

HELLCAT!: Style: American Strong Ale. OG: 1.105. IBU: 95.0. ABV: 11.1. SRM: 16.0. A super-Imperial version of Storm Cat, our flagship beer, this time brewed to 11.1% ABV to remind you that Mosaic hops are kick-ss!

SPOTTED SADDLE: Style: American Pale Ale. OG: 1.058. IBU: 50.0. ABV: 6.2. SRM: 6.0. Our flagship American Pale Ale brewed with plenty of Pale Malt, some spicy Flaked Rye, and lots and lots of Simcoe hops.

WALKALOOSA: Style: English India Pale Ale. OG: 1.066. IBU: 70.0. ABV: 6.6. SRM: 9.0. A yearly-appearance made each August for one of our May, 2012 opening night beers. A throwback IPA to a time when Centennial and Cascade hops were cat's arse in the industry.

WARLANDER: Style: American Double/Imperial IPA. OG: 1.095. IBU: 100.0. ABV: 10.0. SRM: 14.0. Double IPA (though we like to call it our "Triple IPA") brewed with American 2-Row, Caramel and Munich malts, spiked with a healthy addition of dark natural sugars. Loads of aromatic hops add bittering, flavor, and aroma.

ROOKIE

PALS BREWING COMPANY | 404

www.palsbrewingcompany.com

4520 S Buffalo Bill Ave., North Platte, NE 69101

Pals Brewing Company is a family-owned brewery, restaurant, and outdoor beer oasis conveniently located along the I-80 corridor just south of North Platte, Nebraska. Specializing in fruit beers and traditional styles of every type, Pal and his bearded crew of brewers keep 18 taplines humming for both the locals and travelers from all across the country. Featured in numerous traveler publications and reviews, Pals has been voted the #1 brewery to visit in Nebraska by prominent websites including Travel Awaits and Yelp. The dog and kid friendly 4-acre outdoor beer oasis features an outdoor grain bin bar, sand volleyball court, cornhole and horse shoes with plenty of space for everyone to relax and enjoy a few pints while filling their bellies with house made pizzas, nachos, and other culinary delights.

Born in Wisconsin, Paul (aka Pal) was lured to Nebraska when older brother Mark and his wife Mendy convinced him and then wife Amy to take a leap of faith and move to North Platte to pursue their life long dream to brew beer for a living instead of the garage, basement, shed, and the driveway. Together the concept of providing delicious beer, pizza, and the best service in the country along with a large outdoor space was moved from concept to concrete slabs and conviviality. Come as Strangers, Leave as Pals. Wisconsin Born, Nebraska Brewed. That's Pals.

COMING SOON: Pals is bringing their dream back home to Wisconsin Dells when they open a brand new brewpub and beer garden on the I-90 corridor in front of the AmericInn on Hwy 13.

400TH ANNIVERSARY BATCH - FRUITED BARLEYWINE: For Pals 400th Batch Pal wanted to make an imperial fruit beer of some kind. With an Original Gravity of 22.2 Plato, the beer was plenty strong before the copious amounts of fruit were added including Marionberry, Blueberry, Blackberry and even a touch of Pineapple for good measure. All told 252 lbs of fruit puree went into 3.25 bbls of fermented wort. The abv is estimated to be somewhere between

BANANA CREAM PIE: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.8. SRM: 4.0. Fermented with 50 lbs of fresh banana per barrel, this wheat ale makes people go literally bananas for it's crazy banana mouthfeel and slight perception of sweetness. Try it on it's own and then experience it again with a dollop of whip cream for a true dessert beer experience.

EXPLOSIVE RASPBERRY-O: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.3. A malt forward wheat ale brewed with real raspberries for amazing raspberry aroma and flavor.

FOOTBALL SATURDAY: Style: Cream Ale. OG: 9.1. IBU: 16.0. ABV: 4.2. SRM: 2.0. Perfect for football season this light snappy Cream ale is dry hopped with Czech Saaz.

HOP ROCKED HAZY PALE ALE: Style: Session Beer. OG: 11.3. IBU: 30.0. ABV: 4.7. SRM: 5.0. Sessionable Hazy Pale Brewed with 100% local Nebraska Grown Hops. Taste the amazing Terroir created with Triple Perle grown at Christensen Hops.

JALAPENO CREAM ALE: Style: Chile Beer. OG: 11.5. IBU: 14.0. ABV: 5.2. SRM: 3.0. Pals top selling beer has been brewed since we opened the doors back in 2017. Crazy jalapeno aroma but without the bite seen in most pepper beers, this light cream ale was originally created by Jeff Scanlan who is now the Head Brewer at Ooga Brewing in Beaver Dam. Jeff was kind enough to teach me how to brew this beer

back when we homebrewed together in Wisconsin and his now professional version “Holla!” just won the gold medal in the World Brewing Cup in 2022.

MELLOW MANGO ALE: Style: Cream Ale. IBU: 14.0. ABV: 5.8. A soft cream ale brewed with mango puree and finished with toasted coconut flakes. The Mellow Mango is silky creamy and fruity with just that right amount of coconut to top it off.

PINEAPPLE EXPRESS: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.9. SRM: 4.0.

Pineapple Express delivers pineapple, kiwi and passion fruit flavors with a dry tart finish. This unique wheat beer made with real pineapple has become such a Pals favorite it is now carried year-round.

STOUTER IN THE DRIFTLESS RYE: Style: American Double/Imperial Stout. OG: 18.6.

IBU: 46.0. ABV: 8.7. SRM: 34.0. This 2022 Imperial Stout started life as a south of the border Imperial Stout brewed with Hot Cocoa and ended fermentation and aging in a Driftless Glen Single Rye Barrel. Delightfully easy drinking with background nuances of cinnamon and chocolate.

YO PUMPKIN YUM: Style: Pumpkin Ale. OG: 15.0. IBU: 24.0. ABV: 7.0. SRM: 15.0. Brewed

with 230+ pounds of real pumpkin, this lightly spiced Amber Ale brings you that autumn feeling that the leaves are about to turn.

PARCHED EAGLE | 313

parchedeaglebrewpub.com

1444 E. Washington Ave., Madison, WI 53703

We are one of the smallest breweries in Wisconsin and are located on the near east side of Madison smack dab in the burgeoning E. Washington Ave. corridor! We are VERY happy to be back for our SIXTH Great Taste appearance (and the first in three years). Cheers!

BERLINER WEISSE: Style: Berliner Weissbier. OG: 1.035. IBU: 8.0. ABV: 3.9. SRM: 2.9.

This is one of our annual summer favorites and the only kettle sour in the Parched Eagle stable of beers. Hmm shall we bring raspberry and woodruff syrups? Delightfully refreshing and quaffable: perfect for the Great Taste!

GLUTEN TOLERANT: Style: Wheatwine. OG: 1.097. IBU: 69.0. ABV: 9.7. SRM: 14.0. TONS

of malted wheat and barley for the not-gluten intolerant! Kegged on February 4th 2022 for the brewmaster's birthday party and fully ready for the Great Taste at six months old. Look for some spicy wheat aromatics to complement the tons of Thomas Fawcett Maris Otter (and balancing hop bitterness).

REINDEER WRANGLER: Style: Sahti. OG: 1.071. ABV: 7.5. SRM: 13.0. This is our very

special new beer release for the 2022 Great Taste and it harks to the brewmaster's ethnic heritage. Juniper branches were added to the mash, no boil, and no hops!

SENSITIVE ARTIST: Style: American Pale Lager. OG: 1.054. IBU: 30.0. ABV: 5.6. SRM:

6.0.

SUNDAY KILLER: Style: American Black Ale. OG: 1.081. IBU: 89.0. ABV: 9.3. SRM: 27.0. A

smash hit at the 2019 Great Taste, Sunday Killer Imperial Black IPA returns on tap for GT '22! Sunday Killer, qu'est-ce que c'est? A big malt profile (including a smooth dark roasted malt component) coupled with waves of piney/dank/resiny hops! At 9% ABV treat Sunday Killer with the respect it deserves!

PEACE TREE BREWING CO. | 224

www.peacetreebrewing.com

107 West Main St, Knoxville, IA 50138

Established in 2009, Peace Tree Brewing Co. is a premium, independent, woman-owned brewery rooted in Knoxville, Iowa that has mastered the art and science of brewing—winning two prestigious, gold medal beer awards and a Green Brewery award—while maintaining a singular focus on delivering high quality, hand-crafted beers and sodas.

BLONDE FATALE: Style: Belgian Strong Pale Ale. IBU: 10.0. ABV: 8.5. Our Belgian-Style

Blonde Ale will steal your heart as the unfiltered golden hue seduces your taste buds with surprising smoothness. It's delicately hopped with Styrian Golding and Celeia for medium aroma with a crisp and refreshing bite. The Belgian yeast adds hints of fruity complexity, but be warned - its mysterious charm will draw you in again and again.

GET A LITTLE HAZY: Style: Specialty IPA. ABV: 6.0. This gold-medal winner is a big,

juicy, citrus-forward IPA that's silky smooth without the bitterness. It's a premium IPA that surprises people who normally avoid IPAs. Packed with all of the hop flavor and aroma, it delivers a uniquely smooth body from fog yeast, oats, and wheat. We're never gonna survive unless we get a little hazy!

GRAPEFRUIT GROOVE: Style: American IPA. IBU: 95.0. ABV: 7.25. Grapefruit Groove is a big American IPA—a grapefruit juice bomb loaded with citrus notes. Its groovy golden color comes from the rich variety of pale malts and the Amarillo, Citra, and Simcoe hops that shine through with a big piney flavor that complements the grapefruit. Anytime is a good time to get your groove on.

PEACH WHITE GRAPE SOUR ALE: ABV: 5.25. Pucker up with our delicious, limited edition Peach White Grape Sour. Delicate but tart, it's packed with white grapes and juicy peaches that pop with flavor. As the newest addition to our Sour Wood Series, it brings all the brightness of early summer days. It's time to grab some white grape peach and head to the beach.

PEARL STREET BREWERY | 822

pearlstreetbrewery.com

1401 Saint Andrew Street, La Crosse, WI 54603

Established 1999. Pearl Street Brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, a place well known for being the place where the iconic rubber boots for brewers and other tradesmen had been made for over a century. Now the PSB crew carries on in the 100 year old building, crafting award-winning ales and lagers. Visit the brewery and sit in one of the custom-made maple bar stools that surround the bar in the Tasting Room and enjoy a pint or two.

LEDERHOSEN LAGER: Style: Märzen/Okttoberfest. IBU: 11.0. ABV: 5.5.

LINALOOL IPA: Style: American IPA. IBU: 60.0. ABV: 6.8. Introducing Linalool IPA, the only IPA brewed with Northern Discovery hops. Featuring a crisp, golden yellow color and a unique aroma of lilac, pear and bruised apple, this beer also imparts a pleasant bitterness. And unlike other hoppy beers, the aromatics will develop over time, becoming more pungent and changing form. You'll be wild about it.

PEACH SOUR: Style: Gose. IBU: 3.5. ABV: 5.0.

PINEAPPLE SOUR: IBU: 3.5. ABV: 5.0.

RASPBERRY TAMBOIS: Style: Fruit/Vegetable Beer. ABV: 8.0. A tribute to our own, sometimes tart but always effervescent Tami, this tart and effervescent Belgian style Framboise is actually brewed with yeast and bacteria cultures found in the spontaneously fermented beers of the Lambic region of West Flanders. Aged on tons of locally-grown, fresh organic raspberries.

SHITTY LYTE BEER: Style: American Pale Lager. IBU: 5.0. ABV: 4.2. "Got anything light?" For 18 years our Brewmaster has always answered this question with, "We don't make shitty light beer." And we never did. Then someone said that we couldn't do it. Well that was a challenge, and when it comes to beer, we love challenges. How did we take the traditional American Light Mega-Lager and make it better? Easy. We made it fresher. For starters, we use fresh local ingredients. Unlike the others, this isn't pasteurized either. This allows the pure clean flavor to shine through. We use a single strain of clean lager yeast and cold ferment it. Good water helps too, and La Crosse has some of the best water in the best beer state in the country. This is Craft American Lager.

SUPREME FATTY JUICY IPA: IBU: 25.0. ABV: 7.0. An IPA made with mosaic hops.

PENROSE BREWING CO. | 318

www.penrosebrewing.com

509 Stevens St, Geneva, IL 60134

CITRA DENS: Style: American Wild Ale. ABV: 6.3. A collaboration with our buddy Rob at Supermoon Beer Company, we teamed up to share our love for Brett fermented beers with a hop interaction. Notes of yellow apricot and subtle farmhouse characters pinball off of each other in a style that we both love and revere

DRY HOPPED PILSNER: Style: German Pilsener. ABV: 5.2. Our German Inspired Pilsner with a distinctly American Dry Hopped twist.

EXPERIMENTAL GOOFY BOOTS: Style: New England IPA. ABV: 7.0. A circus full of intense hop flavors fill this next act in our Midwest IPA series. Notes of candied lime, ripe peach, and dried mango swing from your palate, landing on a pillowy wheat finish. This version is hopped with HBC 586, a newer hop variety 2020 GABF Gold Medal Winner/2019 GABF Bronze Medal Winner - Juicy/Hazy Strong Pale Ale Category

PENROSE / HPF FARMBIER: Style: American Wild Ale. An spontaneously fermented wild ale in oak barrels with a back sweetening of lavender, honey and a touch of lemon puree.

PERENNIAL ARTISAN ALES | 707

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Established in 2011, Perennial Artisan Ales is a small-batch brewery located in St. Louis City. The brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar, tasting room, and spacious patio. We're driven by beer quality and palate curiosity, but what keeps us coming back every day is brewing what we want to drink. Every beer we brew is made because we enjoy it, and think beer drinkers will too. We're constantly learning, refining, and exploring so that we can continue serving styles from the traditional to the adventurous.

ABRAXAS: Style: American Double/Imperial Stout. ABV: 11.5. Imperial stout with ancho chili peppers, cacao nibs, cinnamon sticks, and vanilla beans.

BA ABRAXAS 2022: Style: American Double/Imperial Stout. ABV: 12.8. Imperial stout with ancho chili peppers, cacao nibs, and cinnamon sticks aged in whiskey barrels.

BA SUMP 2022: Style: American Double/Imperial Stout. ABV: 13.2. Imperial stouts aged in whiskey barrels with coffee from Peru La Convención roasted by Sump Coffee.

BY & BY: Style: Mixed-Fermentation Sour. ABV: 7.3. Mixed-fermentation saison with Missouri Wildflower honey and Brettanomyces.

DDH GOT THE LIFE: Style: New England IPA. ABV: 6.2. Hazy IPA with Simcoe + Mosaic + Columbus. Then double dry-hopped with Galaxy + Mosaic.

DRY RIDGE: Style: American Adjunct Lager. ABV: 5.3. West-Coast Lager brewed with Amarillo, then dry-hopped with Citra and Amarillo. From Perennial on Lockwood, in collaboration with Hop Butcher.

GRAMÁTICA CAMPESINA: Style: Mixed-Fermentation Sour. ABV: 4.2. Barrel Fermented saison with hibiscus and dragonfruit.

MRVLS: Style: New England IPA. ABV: 6.8. Thiolyzed DDH Hazy IPA with Phantasm Cryo + Nelson Sauvin hops

MERNA BLEND 4: Style: Mixed-Fermentation Sour. ABV: 7.0. Mixed culture ale aged in a foeder for 2 years and blended with a small selection of oak aged Brett beer, then package conditioned.

NEON FEELINGS: Style: American Adjunct Lager. ABV: 5.0. Lager with tropical hops and honey

POOLSIDE BREEZE: Style: Berliner Weissbier. ABV: 4.2. Berliner Weisse style ale with hibiscus, passionfruit, mango, lemongrass, orange peel, + rose hips

SAISON DE RÊVES: Style: Saison/Farmhouse Ale. ABV: 5.2. Dry-hopped Belgian-style saison in collaboration with Brasserie de la Senne

STILL SOUND: Style: American Double/Imperial Stout. Imperial Stout with almonds, marshmallows + cacao nibs from Perennial on Lockwood.

VACATION DAD: Style: American Blonde Ale. ABV: 4.7. Hoppy Blonde Ale

PIECE | 804

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.

GOLDEN ARM KÖLSCH: Style: Kölsch. ABV: 5.0.

MASSIVE HASSEL: Style: American IPA. IPA

PREMIER PILSNER: Style: German Pilsener. Bohemian pilsner

THE WEIGHT: Style: American Pale Ale. ABV: 6.5.

PIG MINDS BREWING CO. | 816

www.pigmindsbrewing.com

4080 Steele Dr., Machesney Park, IL 61111

Welcome to Pig Minds Brewing Co. Inc., located just 5 miles west of Interstate 39 in Machesney Park, Illinois, where we brew beers with no boundaries. Featuring a uniquely designed vegan and vegetarian friendly food menu.

10TH ANNIVERSARY BBA IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 10.8. Bourbon Barrel Aged Imperial Stout conditioned for 13 months in Old Fitzgerald barrels

DEATH GRIP: Style: American IPA. OG: 15.4. IBU: 81.0. ABV: 6.8. SRM: 4.8. West Coast IPA hopped out on Mosaic, Citra and Falconer's Flight 7Cs

HAPPI DAZE: Style: Fruit/Vegetable Beer. OG: 12.8. IBU: 17.0. ABV: 6.0. SRM: 3.2. Blueberry Blonde Ale

PUNCH PATCH NO.4: Style: Gose. ABV: 6.4. Fruited Sour Gose-style Ale with Pink Guava, Passion Fruit, Peach, Mango and Caracara Orange

RUDY'S RASP: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 6.0. Raspberry Wheat Ale

SCHWEINEGEIST: Style: German Pilsener. OG: 12.9. IBU: 19.0. ABV: 5.2. SRM: 3.3. German Pilsner

SOUTHY BITCH SLAP: Style: American Amber/Red Ale. OG: 13.3. IBU: 26.0. ABV: 5.8. SRM: 14.7. American Red Ale

VANILLA BITCH SLAP: Style: American Amber/Red Ale. OG: 13.3. IBU: 26.0. ABV: 5.8. SRM: 14.7. Our beloved Southy Bitch Slap Recipe with Madagascar Vanilla Beans

'KLOUDÉ NO.18: Style: New England IPA. ABV: 7.7. New England Style Double IPA DDH with Cryo Ekuanot, Motueka, Citra, Sabro, and El Dorado

PIPEWORKS BREWING CO. | 501

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.

CHOICE HELLES: ABV: 4.7. Helles Style Lager

DEATH OF COOL: ABV: 5.5. Pale Ale with Lemons and Limes

KARATE CAT: ABV: 6.9. Blood Orange IPA

LIZARD KING: Style: American Pale Ale. ABV: 6.0.

NINJA VS. UNICORN: Style: American Double/Imperial IPA. ABV: 8.0. Ninja vs. Unicorn celebrates the epic battle between two of the biggest hop-heads of lore. Brewed with over five pounds of hops per barrel, this unfiltered double IPA is sure to please the most discerning hop lover. Whether you're rooting for the mythical horned horse or the deadly assassin of the east, we hope you'll enjoy Ninja vs. Unicorn. Bottle Art by Jason Burke ink and lead Designs

PIPEWORKS PREMIUM PILSNER: Style: German Pilsener. ABV: 4.9. Pilsner

ROUND OF MARGS: ABV: 4.8. Sour Ale with Key Lime, Orange, Orange Peel and Salt

THE MAGIC ZONE: ABV: 5.4. Ale with Coconut, Lime and Thai Chili

WHALE WATER: Style: Low Alcohol Beer. Brewer's liquor. Just their highly filtered water they use for brewing!

POTOSI BREWING CO. | 613

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.

BARREL AGED BEERS: INNER SANCTUM – Brandy Barrel Aged Belgian Quad SLUGGER – Whiskey Barrel Aged Imperial Stout GRANDAMBER – Brandy Barrel-Aged Barley-wine ICE BREAKER – Bourbon Barrel Aged Baltic Porter STINGY-ER JACK – Bourbon Barrel Aged Baltic Porter BORDER WAR – Bourbon Barrel-Aged Imperial Coffee Stout

CZECH PILS: Style: Czech Pilsener. IBU: 27.0. ABV: 5.5. Czech Style Pilsener is a lager made the authentic ingredients; Saaz hops, Pilsener malt, Czech yeast. It's a lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish. Available year round is bottles and on tap.

HONEY BLUE: Style: American Amber/Red Ale. ABV: 5.0. A honey malt paired with a whisper of blueberry flavor. Each sip stays low-key with a hint of honey sweetness and a touch of blueberry aroma.

INVIGORATOR: Style: Doppelbock. ABV: 7.4. Potosi Brewery and MHTG collaboration brew based on a recipe by Brian Wild.

LEMONADE SOUR:

LEMONADE SOUR GUAVA:

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 24.0. ABV: 5.5. Raise your glass to the harvest moon and hills adorned in radiant hues. This reddish orange lager celebrates the season with a rich caramel malt flavor, moderate hop bitterness and a frothy head. You don't have to wear lederhosen to drink it, but you just might want to. 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. 2015 World Beer Championships (2015) Gold Medal and score of 95.

POG SELTZER: Style: Hard Seltzer. ABV: 5.0. passion fruit orange and guava

RIVER ROCKER IPA: Style: 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

RIVERSIDE RADLER: Style: Hefeweizen. ABV: 4.2. This juicy hefeweizen boasts a slightly sweet, mostly tart, always refreshing blend of a light bodied wheat ale and zesty grapefruit. Best enjoyed on the riverside!

ROOT BEER: Style: Root beer. Rootbeer made with real Wisconsin honey and pure cane sugar. (Non-Alcoholic)

STINGY JACK: Style: Pumpkin Ale. IBU: 20.0. ABV: 6.5. A seasonal favorite! Stingy Jack Pumpkin Ale has fragrant aromas of pumpkin pie spices with a malty sweetness. Caramelized baked pumpkins and the perfect touch of pumpkin flavor.

TROPROCKET: Style: Experimental. IBU: 52.0. ABV: 6.0. Each year Potosi teams up with the Madison Homebrewers and Tasters Guild on a fresh 15 barrel collaboration brew. This year there was a catching enthusiasm around trying our hand at a naturally infused Coconut IPA. We used Gorst Valley's proprietary Skyrocket hops for their tropical flavors and soaked equal parts raw and roasted coconut shavings in the fermenter. (Roasted right in our Potosi Brewpub). The result is a lively and medium bodied IPA with a prominent tropical nose, light citrus notes and a subtle coconut character and finish.

WEE STEIN WIT: Style: Witbier. Belgium wit beer with camomile and rose hips

PRAIRIE STREET BREWING CO | 106

www.psbrewingco.com/

200 Prairie Street, Rockford, IL 61107

Brewpub and event space on the scenic Rock river.

MOOD INDIGO: OG: 11.3. IBU: 19.2. ABV: 5.7. SRM: 12.0. Tart blueberry ale with sweet undertones.

OKTOBERFEST: Style: Vienna Lager. OG: 12.7. IBU: 24.0. ABV: 5.5. SRM: 13.2. Best Oktoberfest in the Midwest.

PRAIRIE STREET IPA: Style: American IPA. OG: 14.2. IBU: 68.0. ABV: 6.4. SRM: 9.7. Mostly west coast style classic IPA

WAVEY BLONDE: Style: American Blonde Ale. OG: 12.3. IBU: 17.0. ABV: 5.5. SRM: 2.8. American Blonde ale that actually tastes good.

PUBLIC CRAFT BREWING CO. | 209

publiccraftbrewing.com

716 58th St, Kenosha, WI 53140

BEER for the PEOPLE

If we had one goal, we'd say it's Beer. Or maybe People. Laser blasting ignorance with knowledge would be a good one, too. (Who doesn't like laser

blasting?)

We considered making World Peace our singular mission, but that's way harder than it sounds. LOTS of paperwork!

But we digress. The point is, we figure as far as noble causes and good intentions go, beer is good. And who reaps the benefits of that goodness? PEOPLE.

You can find our beer in an ever expanding circle from our location in Kenosha, WI. (Well, a semicircle I guess, we're right on the lake.) Kegs and growlers abound, pints in our taproom and bottles on the way!

BITS & PIECES MOSAIC: Style: American Pale Ale. IBU: 30.0. ABV: 6.1. SRM: 7.4.

BOMB POP SOUR: Style: Berliner Weissbier. ABV: 5.5. Raspberry, tart cherry, and lemon lime kettle soured Berliner Weisse w/lactose. It's like a melted glass of your childhood... but beer.

LO VIZ: Style: American Double/Imperial IPA. OG: 20.0. ABV: 8.0. SRM: 6.0. Hazy double IPA with Sabro and Citra hops.

NEVER A DILL MOMENT: Style: Berliner Weissbier. ABV: 4.4. Dill Pickle Sour

PUBLIC INDECENCY: Style: American Double/Imperial Stout. ABV: 13.0. Our all new indecently large imperial stout. Aged on oak with vanilla. Limited supply!

STRATA LAGER: Style: American Pale Lager. IBU: 18.0. ABV: 6.1. Dry hopped lager with Strata hops

PULPIT ROCK BREWING COMPANY | 129

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer

MISSING YOU: ABV: 5.5. Pastry sour rested on delicious amounts of strawberry, rhubarb and homemade granola.

NEIGHBOR BEER: ABV: 4.7. A Czech Pale Lager utilizing 100% floor-malted Pilsen. Given a deft treatment with Czech Saaz hops. Thoughtfully rested for 7 weeks in a cold slumber.

NO QUAMS ABOUT IT: Style: American Double/Imperial IPA. ABV: 8.0. Citra/Mosaic/Strata Double Ipa named after our best customers!

SEALED WITH A KISS: Style: Mixed-Fermentation Sour. ABV: 5.5. Raspberry/white cake pastry sour

SEMI-BA CAKE TALK: Style: American Double/Imperial Stout. ABV: 11.1. Blend of barrel aged and non-barrel aged imperial stouts draped in thiccc layers of roasted pecans and toasted coconut.

TBD BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 13.0.

ROOKIE

R'NOGGIN BREWING COMPANY | 412

www.rnogginbrewing.com

6521 120th Ave, Kenosha, WI 53142

COSMIC DONKEY PUNCH: Style: Specialty IPA. Hazy IPA brewed with Nelson, Bru-1 and Citra

KILLER KUDDLES: Style: Milk/Sweet Stout. ABV: 5.2. Peanut Better Chocolate Marshmallow

LIL JUS SOUR: Style: Mixed-Fermentation Sour. Sour ale aged on top of fruit

YETI PUSGHETTI: Style: American IPA. ABV: 6.3. IPA with Cascade, Amarillo, Galaxy and Strata Hops

RADICLE EFFECT BREWERKS | 109

www.rebrewerks.com

1340 31st St., Rock Island, IL 61201

Radicle Effect Brewerks is the Quad Cities first Nano Brewery/Alehouse. Located in the College Hill West District we are also the only neighborhood Brewery/Alehouse. Radicle Effect Brewerks was conceived in the spring of 2010 by Rich Nunez and with a bit of elbow grease and help from some

friends, was finally brought to life.

Our objective is to provide quality ales and lagers to people who differentiate their palette from the common beers of the past and seek to enjoy a great handcrafted pint of beer in a relaxed and friendly environment. The quest for great tasting ales and lagers is not limited by age. People of all ages (over legal age) have shown interest towards craft beer, shown by the huge growth of the craft beer industry. Radicle Effect Brewwerks is just the establishment to provide what the consumer wants, an escape from the same old stale beer that our fathers and grandfathers drank and replacing them with high quality hand crafted beer.

CORNER OF KNOWLEDGE: Style: Tripel. ABV: 10.2.

ROASTED GARLIC STOUT: Style: American Stout. OG: 1.069. ABV: 8.2. Roasted Stout brewed with in house roasted garlic

RAISED GRAIN BREWING COMPANY | 121

raisedgrainbrewing.com

1725 Dolphin Dr., Waukesha, WI 53186

Led by two local doctors, a professional cyclist, and a local entrepreneur, Raised Grain has a dedicated team of passionate beer lovers, from the crew that brews the beer to the squad that sells it. Each beer brewed at Raised Grain's Waukesha, Wis. brewery is a combination of our passion, technology, and inspiration. We have fun brewing our beer so you can have fun drinking it!

2018 ANNIVERSARY STOUT: Style: American Double/Imperial Stout. ABV: 10.5. Our World Beer Cup medal-winning Black Walnut stout aged in Rye Whiskey barrels for our 3rd Anniversary Party, and cellared for FOUR YEARS!

BULLEIT RYE BARREL-AGED SPRING CITY SAISON: Style: Saison/Farmhouse Ale. ABV: 11.5. Our Belgian-style farmhouse ale brewed with honey and orange peel to pay homage to Waukesha and its era of healing springs has now been aged in Bulleit rye barrels.

CHAIN FUSER HAZY IPA: Style: New England IPA. ABV: 7.7. This explosive IPA chain fuses Independence, Liberty, and Citra hoops to fire in sequence for a single ignition of flavors.

DOKTOBERFEST MÄRZEN LAGER: Style: Märzen/Okttoberfest. IBU: 22.0. ABV: 5.9. Precisely delicious, as you would expect a German lager brewed by two doctors to be. Malty, smooth and crisp, the perfect brew any day.

REVOLUTION BREWING | 817

revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

Established 2010. Revolution Brewing is Chicago's hometown brewpub located in historic, yet hip, Logan Square. Our fourth year of business has seen tons of growth, new beers, bustling parties in our second floor Brewers' Lounge, along with serving loads of bacon-fat popcorn, burgers, tempeh reubens and working with local farmers for some amazing seasonal pub grub. Owner Josh Deth and head brewer Jim Cibak worked together previously before launching the Revolution.

Located inside an old print shop, our large brewpub features carved wooden fists, bourbon barrel-stave walls, and ample room around the bar for pint-in-hand conversations.

In 2012 we opened our 40,000-square foot production brewery a mile and a half away on Kedzie Avenue in the Avondale neighborhood. That year we also opened our Kedzie Brewery tap room, which is currently open Wednesdays through Sundays and features exciting brewery tours, a hand-crafted shuffleboard table, and beers to go.

With three year-round cans, three year-round 22oz. bomber offerings, and an array of seasonal and specialty brews, it's not difficult to find us at your local bar, bottle shop, or grocer. Check us out at www.revbrew.com.

COCONUT DETH: Style: American Double/Imperial Stout. ABV: 14.8. A diabolical dose of toasted coconut accentuates the naturally-occurring wellspring of American oak flavors found in Deth's Tar Barrel-aged Imperial Oatmeal Stout. Roasty dark chocolate, graham, and vanilla notes round out this off-sweet sipper.

DRY-HOPPED PINEAPPLE FREEDOM: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series: additions of pineapple and hops.

FREEDOM HIBISCUS: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series with additions of hibiscus.

FREEDOM LEMONADE: Style: Session Beer. ABV: 4.5. This session sour has the bright sweetness of real lemons that converges with pure cane sugar for a refreshingly tart finish.

FREEDOM LIMEADE: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series: additions of lime and natural lime flavor.

FREEDOM SHANDY: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series: Lemonade blended with crisp lager.

FREEDOM OF SIMPLICITY: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series: un-fruited Freedom base with French Oak additions.

LEMON BERRY MERITAGE FREEDOM: Style: Session Beer. ABV: 4.5. An experimental variant of our Freedom series: additions of Lemon Berry Meritage tea.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.7. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfruh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

STRAIGHT JACKET (2018): Style: English Barleywine. ABV: 13.1. Our barleywine features American and Belgian malts which provide the base of this extraordinary ale. After 12 months in bourbon barrels, the award-winning Straight Jacket emerges with notes of stone fruit, toasted coconut, molasses, and vanilla, coming in waves as you swirl the glass. Enjoy now or store cold.

RHINEGEIST | 230

rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

CHERRY HYPER DRIVE: Style: American Wild Ale. ABV: 10.0. Cherry flavor—thrown into hyperdrive. This super-Kriek pours a deep red, and explodes with notes of sweet, fresh cherries. Backed by hints of funk, vanilla and citrus, the big, ripe cherry flavor is balanced by medium acidity and followed up with a crisp, dry finish. An absolute must for fans of traditional krieks, or cherries in general. Cherry Hyperdrive is a limited release, available on draft.

GEIST TEA: ABV: 5.0. Made for the shade. Introducing our first foray into Hard Tea territory! Exceptionally refreshing and just sweet enough, Geist Tea captures the taste and spirit of classic, sun-brewed iced tea, with a little extra verve. Light golden brown with great clarity and no foam, freshly brewed black tea is accented by a hint of candied lemon with just a hint of alcohol. Medium sweetness is balanced by rich tannins, leading to a clean, crisp finish.

TRUTH: Style: 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.

VISION: ABV: 5.5. After a full day of rubbing and sniffing enchantingly aromatic hops during our annual selection trip in the Pacific Northwest, our devoted hop hunters (four in total) found themselves in an attitude of hop-fuelled, spellbound reverie at Double Mountain Brewery in Hood River, OR. Eyeing the final piece of pizza, our co-founder Bryant proposed a friendly contest: whosoever could present the ideal brew to showcase the exciting hop varieties encountered on the trip could claim the final slice. After each had stated his case, Vision was born, and Nick Brehm (for it was his vision) claimed his prize. Intensely aromatic, bright with hops, with a finish that is refreshingly crisp clean, Vision is a liquid trip up the coastline of imagination.

ZANGO CRUSH: ABV: 5.0. A citrus celebration with tropical trimmings, Zango Crush is an uncommonly refreshing blend of mango and blood orange. What is a Hard Craft Beverage? Neither beer nor seltzer, Hard Craft Beverages are uniquely crafted from a clear malt base with blends of real fruit and natural flavors to showcase a range of bright, fruity, juicy profiles that deliver refreshing and intense real fruit flavor.

ROOKIE

ROCKY REEF BREWING COMPANY | 419

www.rockyreefbrewing.com

1101 1st Ave., Woodruff, WI 54568

We are a 15 bbl brewery in the quaint north woods of WI. We brew everything from IPAS and Stouts, to Sours and light varieties.

DOWN IN MY PLUMS: Style: Berliner Weissbier. IBU: 8.0. ABV: 5.9. Plum Sour with lactose

FISH WHISTLE: Style: Light Lager. IBU: 10.0. ABV: 5.1. SRM: 2.0. American Lager

JUICER MCGAVIN: Style: New England IPA. ABV: 7.7. Hazy IPA brewed with Vic Secret, El Dorado and Citra hops

MUSKYBITE: Style: American IPA. IBU: 68.0. ABV: 7.2. IPA with Simcoe and Mosaic Hops

ROOKIE

ROUND MAN BREWING CO. | 427

www.roundmanbrewing.com

234 Walnut St., Spooner, WI 54801

Round Man Brewing Co. is a Northern Wisconsin destination focused on providing an enthusiastic, community-oriented, family-driven brewpub that provides a fun, upscale, and unique social experience.

RED RIGHT HAND: Style: Irish Red Ale. IBU: 20.0. ABV: 6.0. This full bodied malt beverage carries with it the strength and tenacity fitting of the Round Man name. Brewed with absolute Irish authenticity, the mysterious Red Right Hand boasts a deep red color with a crisp, refreshing, malt-forward taste.

RHAPSODY: Style: Vienna Lager. IBU: 42.0. ABV: 6.0. Light and complex...our Bohemian Lager sings a song of joy and flavor. Offering a dark golden color, a slightly sweet, complex malty flavor, and a light hop profile.

RUSTIC ROAD BREWING CO. | 406

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!

2021 WEE HEAVY: Style: Scotch Ale/Wee Heavy. IBU: 26.0. ABV: 11.2. You'd have to go back in time and walk the streets of old Edinburgh or Glasgow to find an authentic match to this one Laddies and Lassies. A copious measure of Scottish Golden Promise malt blended with four specialty malts delivers a massive, savory treat. Patience is part of the recipe and is recommended in serving lest you get pished.

HAZELNUT HARVEST: Style: American Amber/Red Ale. IBU: 26.0. ABV: 5.7. A dark brown but very light-bodied Amber Ale is the base for this beer and we infuse with vanilla and hazelnut late in the process to create this unique and very easy drinking beer. With a pronounced vanilla aroma and some residual sweetness this is a beer you can enjoy at anytime.

PRAGUE NOSIS: Style: Czech Pilsener. IBU: 38.0. ABV: 5.2. An authentic Bohemian adventure brewed up with two varieties of Pils malt. Unlike the dry pilsners of northern Germany, this southern cousin is a much fuller bodied rendition with bright malt flavors that linger on the spicy accent of Saaz hops. Prost!

TANGERINE DREAM: Style: Specialty IPA. IBU: 35.0. ABV: 7.4. We are excited to introduce the latest variant of our Milkshake IPA's series. This beer is absolutely bursting with ripe Tangerine aromas and flavor. We added a heavy dose of vanilla to balance with all that tangerine citrusy goodness. Think of an adult Orange Dreamscicle! Let us know what you think.

SAUGATUCK BREWING CO | 122

www.saugatuckbrewing.com

2948 Blue Star Hwy, Douglas, MI 49406

Great Beer. Every time. We craft consistently true-to-style beer. From traditional to experimental, we strive for perfection in every pour.

BARREL AGED DE PECHE MONK: Style: Tripel. ABV: 10.5. Our Belgian Style Tripel, fermented with peaches and aged in Cabernet wine barrels

BLEND THE RULES 2.0: Style: Flanders Red Ale. OG: 13.5. IBU: 11.0. ABV: 6.0. SRM: 16.0. Our take on a Flanders Style Red Ale. This beer was aged over a year in oak barrels with raspberries. Refreshingly tart and acidic, yet balanced with a hint of raspberry in the finish

BLUEBERRY LEMONADE SHANDY: Style: Fruit/Vegetable Beer. OG: 11.3. IBU: 10.0. ABV: 5.0. SRM: 5.0. Our tasty version of a Radler with an added twist of blueberries. The tart lemonade will help quench your thirst, while the blueberry finishes off this perfectly invigorating beer.

NEAPOLITAN MILK STOUT: Style: Milk/Sweet Stout. OG: 18.0. IBU: 37.0. ABV: 6.0. SRM: 31.0. A creamy Milk Stout with all the brilliant flavors of Neapolitan Ice Cream in one glass. Taste the rich flavors of chocolate, vanilla and strawberry in this unique beer. This beer contains lactose

VIENNA LAGER: Style: Vienna Lager. OG: 12.4. IBU: 11.0. ABV: 5.0. SRM: 14.0. Light, crisp, easy drinking amber lager

SCHLAFLY BEER | 330

www.schlafly.com

2100 Locust Street, St. Louis, MO 63103

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery.

We're really happy to be returning for our 22nd annual Great Taste of the Midwest.

Located in the historic Swift Printing Buildings, The Schlafly Tap Room was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces more than seventy beer styles a year: come try many of them at our 16th annual HOP in the City beer festival at The Tap Room on Saturday, September 13th, 2014. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: Oak-Aged Barleywine, Bourbon Barrel-Aged Imperial Stout, Bière de Garde, Grand Cru, Tripel, Quadrupel, Raspberry Coffee Stout, Old Ale, and Weizenbock, as well as a foray into sour beers in our subterranean Spoiler Room.

Schlafly Bottleworks opened a few miles away eleven years ago, brewing nearly 50,000 bbls in 2013, and has become a popular destination for locals and visitors. The menu focuses on local purveyors, with Schlafly Gardenworks producing thousands of pounds of vegetables and herbs used in both restaurants. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to take a tour sometime. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. You can find our beer at many places within a six-hour drive, as well as from Virginia to New York City.

IBEX: BARREL-AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 40.0. ABV: 10.2. SRM: 80.0. It's one of our biggest, boldest beers, imparting a spicy, slightly sweet vanilla character and a pleasant, warming finish. It's brewed to impart a full malt flavor, plenty of hop bitterness and roasted barley for notes of dark chocolate. As a unique finishing touch, the beer is aged in freshly emptied Kentucky bourbon barrels before being carbonated and bottled.

KÖLSCH: Style: Kölsch. OG: 11.8. IBU: 25.0. ABV: 4.8. SRM: 6.0. A classic golden ale that uses a centuries-old yeast strain from a famous Kölsch brewer in Köln, Germany. Fermented at 62°F, then cold conditioned, it has the delicate fruity aroma of an ale with the crisp, clean finish of a lager. Lightly roasted malt, German Perle, Hallertau Tradition. (all year)

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.5. SRM: 15.0. This full-bodied, deep reddish-amber lager is strong and malty. Traditionally brewed in March for the Oktoberfest in the fall, this style is also known as Märzen. Available September and October.

PUMPKIN ALE: Style: Pumpkin Ale. IBU: 16.0. ABV: 8.0. SRM: 27.0. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal)

SHIPWRECKED BREWPUB | 105

7791 Hwy. 42, Egg Harbor, WI 54209

Established in 1997, Shipwrecked homes Door County's only Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant and Inn. A place where one can eat, drink and sleep all in the heart of Egg Harbor, WI. There is always a changing seasonal brew that flows freely on tap. Take these delicious brews home by a six-pack, growler, case or even a keg!! Stop at Shipwrecked to try a fun sampler platter or enjoy your favorite microbrew in a frosty pint! Retail beer is also available at stores throughout Northeast Wisconsin.

ALOHA PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 6.4. This Citrusy, Floral Smash Pale Ale is brewed with Waimea hops A perfect refreshing Ale to drink on a Wisconsin summer day

DOOR COUNTY CHERRY WHEAT: Style: Fruit/Vegetable Beer. ABV: 5.5. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

HELLES FROZEN OVER: Style: Munich Helles Lager. IBU: 26.0. ABV: 4.8. A light Munich Helles Lager brewed with Hallertauer, and Hallertauer Blanc hops

SHIPWRECKED IPA: Style: American IPA. IBU: 57.0. ABV: 6.0. Our Signature IPA is a classic full bodied American IPA with a hop combination that has a new style twist to it

SUMMER WHEAT: Style: Hefeweizen. IBU: 12.6. ABV: 4.7. A traditional unfiltered Bavarian Hefeweizen

SHORELINE BREWERY & RESTAURANT | 222

www.shorelinebrewery.com

208 Wabash St, Michigan City, IN 46360

Established in 2005. Shoreline Brewery is located on the southern shore of Lake Michigan, just a 5 minute walk from the beautiful beaches of Michigan City Indiana. Housed in a pre-Civil War era building built in 1857, Shoreline has a full service restaurant. Eighteen taps ensure a beer to everyone's liking, from any easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Live original music is presented on Sunday evenings. Sit Back, Relax, Cheers!

BATCH 1200: Style: Session Beer. ABV: 4.5. DDH juicy session IPA brewed with Sabro, Cashmere and Citra hops

BELTAINE: Style: Scottish Ale. ABV: 5.8. The 2006 and 2008 World Beer Cup Silver Medals and 2022 Bronze Medal for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

BENNY'S AMERICAN PALE ALE: Style: American Pale Ale. ABV: 6.2. Classic West coast style pale ale, slightly hoppy with a citrus finish

BOURBON BARREL AGED LOST SAILOR: Style: American Double/Imperial Stout. ABV: 11.0. Imperial coffee stout aged in bourbon barrels

DON'T PANIC!: Style: English Pale Ale. ABV: 5.2. Classic English Style Ale; malty, medium bodied and slightly hopped

LY-CO-KI-WE: Style: Kölsch. ABV: 5.4. A crisp and refreshing German style ale.

STELLAR BLUE BLUEBERRY ALE: Style: Fruit/Vegetable Beer. ABV: 5.2. Light crisp German style ale with hints of blueberry

SUM NUG: Style: American IPA. ABV: 7.5. Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone made this beer an instant favorite at the Shoreline.

ROOKIE

SKETCHBOOK BREWING CO. | 503

www.sketchbookbrewing.com

4901 Main Street, Skokie, IL 60077

BEER IS FOOD, BEER IS COMMUNITY. BEER IS OUR ART. Sketchbook Brewing knows just a few things:

- beer is a fermented mystery
- beer is community, especially when enjoyed with friends and family
- beer is art + history: when we create historical styles we learn backwards

Sketchbook creates great beer in order to bring relaxation and pleasure into a sometimes weary world. Our taprooms don't have TV's so that people can lean over their glasses and actually talk to each other.

Sketchbook spends a lot of time at hardware stores. We worship farmers. We would not be here without the loyal support of our customers and 600+ members. We name our beers with gusto, and a sense of place, and a dash of randomness.

We hope to stay goofy and serene and just big enough to survive.

Peace.

CATHARINA BRAZILIAN SOUR - CURUBA AND BLACKBERRY: OG: 12.0. IBU: 11.0. ABV: 5.0. Tudo bem? Tudo bom! Tart, fruity, and bright, the Catharina Sour is a beer style out of Santa Catarina, Brazil.

GRODZISKIE - POLISH STYLE SMOKED WHEAT ALE: Style: Gratzner. OG: 9.5. IBU: 25.0. ABV: 4.1. A light and refreshing Polish smoked wheat beer. This beer has a gentle but assertive oak smoke flavor (think campfire) from the heirloom smoked malt, and a spicy and herbal hop flavor from Saaz hops. Easy drinking. A favorite in Europe for centuries.

OKTOBERFEST - MÄRZEN: Style: Märzen/Oktoberfest. OG: 12.7. IBU: 24.0. ABV: 5.4. Most often referred to as Märzen, a dark amber color and flavorful lager with a clean finish, originated as a celebratory beer in the 16th century and was later made the traditional beer at the Munich Oktoberfest festivities.

ORANGE DOOR DDH IPA: Style: American IPA. OG: 15.5. IBU: 76.0. ABV: 7.2. A serious west coast IPA with tons of dry hop character bringing citrus and piney aromas on a beautiful malt backbone. Dry hopped twice for bold grapefruit and other citrus flavors that are contrasted by the malt sweetness. Smooth bitterness.

SOLEMN OATH BREWERY | 101

www.solemnoathbrewery.com

1661 Quincy Ave, Naperville, IL 60540

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

HIDDEN HAND 77: Style: Light Lager. ABV: 4.0. Light and crushable, lager is life.

HIDDEN HAND LIGHT OF THE NIGHT: Style: Russian Imperial Stout. ABV: 13.6. Big, chewy, robust Imperial Stout brewed with over two pounds per barrel of Manbot Coffee Roasters Espresso beans.

HIDDEN HAND TANGERINE PUPPETS: Style: Specialty IPA. ABV: 7.5. A dreamsicle slip 'n slide of citrusy orange goodness.

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

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

SMALL WAVE CITY CLUB: Style: New England IPA. ABV: 6.0. Mosaic and Citra totally saturate the alternating lineup of tangerines and blueberries of this hazy-straw yellow keel built for a dank new generation of beer drinkers.

SOUNDGROWLER BREWING CO. | 126

www.soundgrowler.com

8201 W. 183rd St, Tinley Park, IL 60487

A midwestern metal brewery from the distant south suburbs of Chicago.

DOOMSCAPE: Style: American Porter. OG: 26.5. IBU: 20.0. ABV: 12.3. SRM: 24.0. An Imperial Dessert Porter, dry, boozy, sweet. This monster has all the flavor of a pastry stout without tasting like sugar syrup.

LA CALAVERA: Style: Specialty IPA. OG: 14.1. IBU: 76.0. ABV: 7.0. SRM: 5.2. A hazy west coast IPA

LOTUS ISLAND: OG: 11.4. IBU: 10.0. ABV: 5.3. SRM: 6.0. A Mango Lassi inspired fruited kettle sour.

METALERO: Style: American Pale Lager. OG: 5.2. IBU: 25.0. ABV: 4.5. SRM: 2.0. The Mexican lager is a point of pride, with several different examples of the style out there we went for something that showcases the raw flavors of the simple ingredients. Flaked corn, a slight sweetness, and a light grain bill make this crispy crusher a go to for our employees in the back.

NO APOLOGY: Style: Euro Dark Lager. OG: 13.6. IBU: 30.0. ABV: 5.5. SRM: 17.0. Timave Pivo- a dark Czech lager leaning a little more on the roasty dark malts than it's German counterpart; this beer comes in with a full body and a clean finish.

SOUTH SHORE BREWERY | 211

www.southshorebrewery.com

Corporate Offices and 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. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

BLISSFUL WHEAT: Style: Mixed-Fermentation Sour. IBU: 18.0. ABV: 4.7. Post fermentation soured wheat beer. Additions of Tangelo and Agave nectar.

BOURBON BARREL COFFEE MINT STOUT: Style: American Stout. OG: 1.07. IBU: 35.5. ABV: 6.3. This beer uses the Rhoades' Scholar Stout recipe as it's base. That being a "sweet" stout by definition. More like the London Stouts (Makeson; Chocolatey) and unlike the Irish Stouts (ie. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. It's aged for at least three months in 12-15 year old bourbon barrels.

CLOUD MACHINE: IBU: 35.0. ABV: 6.0. A beer that more resembles dark orange juice inside the glass. Overwhelming citrus with a subtle dankness are the first impressions on the nose, but soon give way to aromas of candied fruit. The light and fluffy body is accompanied by a silky smooth mouth feel created by loads of oats and an addition of lactose. While this beer will present itself as sweet expect a drier finish due to the heavy dry hopping. Just like with the aroma, citrus overtones are strong upfront, but lead into a unique mixture of passion fruit, pineapple, and guava flavors. There are also hints of pine that brings a subtle dankness reminiscent of west coast IPA's. This one is all too easy to enjoy!

NORTHERN LIGHTS ALE: Style: Cream Ale. IBU: 10.8. ABV: 5.3. A refreshing American cream Ale infused with wood betony and lavender

NUT BROWN ALE: Style: English Brown Ale. OG: 1.056. IBU: 16.0. ABV: 5.7. Don't be intimidated by the rich walnut color. This beer is really not heavy at all. It is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew; it's a very social drink and goes great with all types of food.

SLOW SURRENDER: Style: Session Beer. IBU: 44.0. ABV: 5.0. Just like our Wisconsin Pale Ale this beer is mostly comprised of locally grown barley and features Wisconsin grown Centennial and Cascade hops. While this beer shares those aspects with our WPA, it is also a much tamer beer. This golden straw colored beer has grapefruit and citrus aromas pouring out of it, while the light malty body gives way to the bitterness of the hops. A truly easy drinking IPA that can be enjoyed all day.

SPRECHER BREWERY | 403

www.sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI 53209

In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

ABBEY TRIPLE: Style: Tripel. ABV: 8.41. A Belgian Trappist triple yeast culture balanced with the finest imported pale barley, Belgian aromatic malt and oats, gives this golden ale a fruity bouquet and a light refined taste.

CZAR BREW: Style: Russian Imperial Stout. ABV: 11.0. Russian Imperial Stout Aged In Oak Bourbon Barrels

FESTBIER: Style: Light Lager. ABV: 5.3. German Style Festbier - Lager

JUICY IPA: ABV: 5.0. Light-Bodied citrus ipa

SPECIAL AMBER: Style: Vienna Lager. ABV: 5.0.

SQUARE ONE BREWERY AND DISTILLERY | 422


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. Dr. John Witte is Square One's operations director and Josh Wilson is our brewer. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 450 barrels per year.

FRUITED BERLINER WEISS: Style: Berliner Weissbier. OG: 1.042. IBU: 8.0. ABV: 3.5. SRM: 1.5. A traditional Berliner Weiss with fresh fruit added to the finished beer.

LOTUS IPA: Style: American IPA. OG: 1.061. IBU: 65.0. ABV: 6.25. SRM: 7.0. Thirty-fifth in our series of single hopped IPA's, Lotus hops are known for their orange and tropical fruit flavor and aroma.

MELOMEL MEAD: Style: Mead. OG: 13.0. ABV: 6.0. SRM: 2.0.  A traditional honey mead fruited with pink grapefruit for a slightly tart, refreshing, gluten free summertime beverage.

PARK AVENUE PALE: Style: American Pale Ale. OG: 1.05. IBU: 60.0. ABV: 5.5. SRM: 11.0.

STARKWEATHER BREWING CO. | 510

starkweatherbrewing.com

2439 Atwood Ave., Madison, WI 53704

Brewpub on the East Side of Madison

LAKE LOOP: Style: Cream Ale. OG: 1.044. IBU: 13.5. ABV: 4.7. SRM: 3.5. Easy drinking Cream Ale

PETER'S TREAT: Style: Specialty IPA. OG: 1.046. IBU: 41.0. ABV: 4.7. SRM: 12.4. Session Red IPA brewed with Spruce tips


SWEET HEAT PINEAPPLE: Style: Gose. OG: 1.044. IBU: 6.0. ABV: 4.7. SRM: 3.8. German Gose style infused with pineapple and scorpion pepper


STEVENS POINT BREWERY/ CIDER BOYS | 601


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

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

CIDERBOYS PINEAPPLE HULA: Style: Cider. ABV: 5.0.  Taste rides an unexpected wave. Refreshing sweet tart flavor alive with the inspired pairing of apple and screaming yellow pineapple. Big citrus taste born of a feeling the wave will never go flat. You close your eyes at the peak moment a tremendous feeling rushes over you. It's wild. Ride it out. Available June 1 - August 31

HAZY PEBBLES: Style: American IPA. IBU: 32.0. ABV: 6.2. Fruit infused hazy IPA with colorful pineapple, sweet raspberry, and a little lactose for a milkshake-y-mouth-feel. It's boozy breakfast for the crafty kid in you. Toy not included... Unless you pour a couple of these, at which point anything is a toy. "Farout. A spoon!"

JP'S WHITE CASPER STOUT: Style: American Stout. ABV: 6.0. Think of White Chocolate. Distinctively golden in color with big Pilsen malt flavor, and a touch of hops.

LAKESIDE VACATION ALE: Style: American Blonde Ale. IBU: 9.0. ABV: 5.0. It starts in the trees. The warm sunset spills across the lake in a dance of hazy oranges and deep blues. Ah, lakeside. A refreshing pale wheat ale balanced with subtle hints of orange peel. Take your vacation with you.

MILKSHAKE MALT PORTER: Style: English Porter. ABV: 5.5. Porter made with natural flavor added. Made with chocolate wheat malt, cocoa, topaz and Tettnang hops.

RASPBERRY SMASH: ABV: 5.0.  Apple-raspberry hard cider. Your first taste breaks into a thirsty Grand. Taste number two confirms the first. One more taste, and positive vibes roar. Raspberry smash is for those who get it. Wild nights. Refreshing wins sweeping under your feet a blast of fresh raspberries colliding with sweet apples in a rarely seen big time blend. Fun is calling.

WHOLE HOG RASPBERRY SAISON: Style: Saison/Farmhouse Ale. IBU: 20.0. ABV: 7.2. Limited Edition Brewmaster's Series 2011 Gold Medal Winner, US Beer Tasting Championships. Reminiscent of a traditional Wallonian-style Belgian Saison with a touch of raspberry flavor, this rustic farmhouse ale is hand-crafted with 2-Row, Pilsen, Extra Special and Munich malts combined with Cluster and Willamette Hops. Refreshingly tart and flavorful with notes of herbal complexity. 7.2% abv.

STONE ARCH BREWPUB | 128

www.stonearchbrewpub.com

1004 S. Olde Oneida St., Appleton, WI 54915

Most businesses have a mission or vision statement, Stone Arch Brewpub has a philosophy. It is not a goal we strive for, it's a passionate position we are living and improving every day. Stone Arch is helping to lead the charge in the community to be more sustainable, support local businesses and local citizens, strive towards the offering of only organic fruits and vegetables, and buying from companies with certified humane practices. We are passionate about making our food, our beer, our community, and the lives of those that eat and drink here better. We are coming up with newer healthier entrees, not necessarily calorie-wise, although we have those too, but healthier in terms of food free from hormones, steroids and other

unknowns. Additionally, we brew gourmet sodas with natural cane sugar instead of artificial sweeteners. We are creating meals that are good for you and good tasting.

ADLER BRAU: Style: American Pale Lager. IBU: 15.0. ABV: 4.9. An Appleton classic. This recipe is pulled from brew logs that date back to the 1940's.

BLUEBERRY WHEAT: Style: American Pale Wheat Ale. IBU: 23.0. ABV: 5.5. An American Wheat beer, loaded with tons of Blueberry and Plum puree to create a refreshing summer sipper.

HAZYRDOUS: Style: New England IPA. IBU: 15.0. ABV: 5.1. A double dry-hopped hazy with loads of Citra hops.

SCOTTISH-STYLE ALE: Style: Scottish Ale. IBU: 23.0. ABV: 4.9. Our flagship Scottish Ale. A super accessible, easy drinking amber beer with a malt forward profile.

SUN KING BREWING | 407

www.sunkingbrewing.com

135 N College Ave, Indianapolis, IN 46202

Sun King Brewing Company is an award-winning craft brewery that has breweries in Indianapolis, IN, Fishers, IN, Kokomo, IN and Sarasota, FL. The brewery focuses on continually crafting traditional seasonal and unique specialty beers.

Sun King makes six year-round beers: Pachanga Mexican-Style Ale • Sunlight Cream Ale • Orange Vanilla Sunlight Cream Ale • Wee Mac Scottish Ale • Osiris Pale Ale • Keller Haze IPA

In addition to our year-round beers, we release several seasonal or new specialty offerings every month! Our seasonal beers complement the time of year and give our fans something new to enjoy, while our specialty beers and barrel-aged beers give our brewers the opportunity to try new things, push boundaries and craft whatever the hell they want!

CHERRY BUSEY: Style: Flanders Oud Bruin. IBU: 23.0. ABV: 6.9. Cherry Busey is a Flanders-style Red Ale produced using a complex cocktail of wild yeasts and aged in a bevy of barrels. A multitude of Montmorency cherries were lovingly liberated to give the beer its tart cherry tang.

GFJ (GRAPEFRUIT JUNGLE): Style: American IPA. IBU: 77.0. ABV: 7.5. GFJ is an American IPA crafted with a unique blend of hops to provide the tropical aromas and flavors of grapefruit, passionfruit, tangerine, and apricot.

KELLER HAZE: Style: American IPA. IBU: 25.0. ABV: 6.3. Sun King Keller Haze is an IPA with pronounced flavors of pineapple, citrus, tropical fruit, and orange peel finished in a slightly hazy kellerbier style.

ORANGE VANILLA SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3. Orange Vanilla Sunlight Cream Ale combines smooth malt character with the flavors of vanilla and orange, all with a crisp, clean finish.

OSIRIS PALE ALE: Style: American Pale Ale. IBU: 50.0. ABV: 5.6. Osiris Pale Ale is an assertive West Coast-Style Pale with a distinct citrus hop punch

PACHANGA: Style: Light Lager. IBU: 24.0. ABV: 4.2. Pachanga is a Mexican-Style Lager with a crisp malt flavor and thirst-quenching character, perfect for hot days in the summer sun.

POLYNESIAN PASSION: IBU: 30.0. ABV: 13.0. Polynesian Passion is a tropical drink-inspired and barrel-aged Belgian-Style Tripel with pineapple, orange, and toasted coconut character.

SUNLIGHT CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 5.3. Sunlight Cream Ale celebrates American brewing tradition by balancing smooth malt complexity with a crisp, clean finish.

WEE MAC SCOTTISH ALE: Style: Scottish Ale. IBU: 23.0. ABV: 5.3. Wee Mac Scottish-style Ale is an enticing and malty brown ale with caramel, cocoa, and hazelnut character balanced with toffee undertones.

ROOKIE

SUNSHINE BREWING COMPANY | 516

www.sunshinebrewco.com

121 S Main St, Lake Mills, WI 53551

Sunshine Brewing Co. is a Brewery, Taproom and Taqueria located right down town Lake Mills on the shores of Mill Pond just off Rock Lake. We specialize in Belgian inspired craft beers and SoCal inspired Mexican food.

ALPHA BOI: Style: Specialty IPA. IBU: 45.0. ABV: 6.5. SRM: 5.3. Backbone of piney bitterness with heavy hits of grapefruit, mandarin, and tangerine complemented by a subtle blueberry note from the Mosaic hops.

ENKEL: Style: Session Beer. IBU: 23.0. ABV: 4.7. SRM: 4.3. Light bodied, delicately balanced with fruity and spicy notes with a dry finish.

PORK CHOP: Style: American IPA. IBU: 55.0. ABV: 5.7. SRM: 9.0. Strong dose of piney hops balanced out with a strong malt backbone and a hint of toffee and caramel.

ZIGGY: Style: Saison/Farmhouse Ale. IBU: 55.0. ABV: 5.0. SRM: 4.0. Hoppy Saison with notes of tangerine, clove and black pepper with a subtle hop bite at the end.

SURLY BREWING CO. | 216

www.surlybrewing.com

520 Malcom Ave SE, Ste. 500, Minneapolis, MN 55414

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.

2021 BLUEBERRY CRUMBLE DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Pairing one Upper Midwest institution with another, Blueberry Crumble Darkness adds blueberries, vanilla, and lemon peel to our Russian imperial stout before aging in rum barrels. Just like grandma used to make (if grandma had access to barrels, mash tuns, etc.)

2021 GIMME S'MORE DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Gather 'round the campfire with this Darkness variant conceived by Surly's Dave McGrath. Aged on vanilla and cinnamon in bourbon barrels, Gimme S'more more than lives up to its name.

2021 MIDNIGHT MANHATTEN DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Inspired by the classic cocktail, our legendary Russian imperial stout gets aged on cherries and orange peels in bourbon barrels. First we drink Manhattan. Then we drink again.

BA 2022 DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Darkness is a beer of fable and legend. Malty and intense, yet velvety smooth. This special edition of our massive Russian imperial stout matured in Elijah Craig 12-year bourbon barrels and brings waves of chocolate, vanilla, dried fruit, and cherry, enhanced by the oaky spice of the barrel and its previous occupant.

BATTLE VEST IPA: Style: American IPA. ABV: 6.7. Strata IPA

CONTROLLED CHAOS WEST COAST IPA: Style: American IPA. ABV: 7.2. West Coast hardcore took punk rock one step further. Faster, harder, and even more aggressive—drums and guitars combusting into barely controlled chaos. Stirred by that unruly sound, we bring you Controlled Chaos West Coast IPA. Double dry-hopped and heaving with a cacophony of citrusy hop flavor, Chaos finishes dry and with a touch of bitterness, just like the music that inspired it.

DIGITAL WIZARD MANGO PALE ALE: Style: American Pale Ale. ABV: 5.5. Digital Wizard takes a fruit-forward and juicy pale ale, ups the ante with the addition of mango, and delivers an intense, fruity beer with an easy-drinking approachability.

DRIPS & DROPS HAZY IPA: Style: New England IPA. ABV: 7.4. Drips & Drops splashes down with hellacious haze. Drenched in Sabro, Amarillo, Mosaic, and Citra hops, our new year-round hazy IPA will soak up all your attention.

HEADS & TAILS THIOLIZED LAGER: Style: American Pale Lager. Collaboration w/ 3 Sheeps

LOGIC BOMB PALE ALE: Style: American Pale Ale. ABV: 5.5. You CAN handle the truth: An approachable pale ale can also burst with juicy hop flavor. Start making sense with Logic Bomb.

MOZZAFIATO ITALIAN-STYLE PILS: Style: Euro Pale Lager. ABV: 5.0. Italian Pilsners differ from their German cousins by carrying a hit of swagger and a touch more aggression from a dose of dry hopping at the finish. Our version features Italian-grown Eraclea malt and takes its unique peppery hop character from a pop of Hallertau hops.

OKTOBERFEST: Style: Märzen/Oktobertfest. ABV: 6.0.

POG JUICE SUPREME: Style: Berliner Weissbier. ABV: 4.5. This tropical treat balances passion fruit, orange, and guava sweetness with gentle tartness and a crisp refreshing finish.

PARADISE PUNCH SUPREME: Style: Berliner Weissbier. ABV: 4.5. Inspired by tropical fruit punch, this tart beer is crisp, fruity, and refreshing.

PEACH SUPREME: Style: Berliner Weissbier. ABV: 4.5. Featuring notes of ripe peach and vanilla balanced by a gentle tartness, Peach Supreme is crisp, drinkable, and refreshing.

PIÑA SUPREME: Style: Berliner Weissbier. ABV: 4.5. This tropical refresher features a lush pop of pineapple and coconut flavor and a crisp, satisfying finish.

SHUTTER SHADES DDH DOUBLE IPA: Style: American Double/Imperial IPA. ABV: 9.0. Throw some shade with this intense, fruit-forward double IPA double dry hopped with Vic Secret, Citra and Mosaic hops.

SIXTEEN: Style: American Strong Ale. ABV: 12.5. Barrel-Aged Imperial Red Ale with Raspberry and Strawberry Added

ROOKIE

SWAY BREWING + BLENDING | 522

www.swaybeer.com

2434 County Road F, Baileys Harbor, WI 54202

Sway is an easy going beer project focused on a diverse range of simple, easy-drinking beers. We believe beer should be an accent to experience; a facilitator of connection; a thoughtful balance. Sip Sway in good company.

A LOVELY PLACE TO BE: Style: Saison/Farmhouse Ale. ABV: 5.1. Foeder saison brewed with barley, spelt, wheat, and Wisconsin hops fermented with our house mixed culture in an oak foeder

A VERY HAPPY START: Style: Belgian Pale Ale. ABV: 5.5. Mixed culture pale ale brewed with 100% barley and Wisconsin hops co-fermented with English ale yeast and Brettanomyces in an open fermenter

CRACKS IN THE SIDEWALK: Style: Saison/Farmhouse Ale. ABV: 4.0. Foeder grisette-inspired table beer brewed with barley, wheat, spelt, oats, and Wisconsin hops fermented with our house mixed culture in an oak foeder

UP PAST THE TREETOPS: Style: Witbier. ABV: 5.0. Witbier-inspired beer brewed with barley, wheat, oats, coriander seed, chamomile blossoms, and Wisconsin hops fermented in an open fermenter

TEMPERANCE BEER CO. | 124

www.temperance.beer

2000 Dempster St, Evanston, IL 60202

As Evanston's first and oldest brewery, we've never wanted to "keep up with the Joneses." Through our award-winning beers and investment in our community, we are creating a whole new neighborhood.

2019 ¡LA SORPRESA! MIGHT MEETS RIGHT: Style: American Double/Imperial Stout. ABV: 12.3. Inspired by spicy, cinnamon Mexican hot chocolate, we load this variant with roasted cacao nibs, espresso powder, vanilla beans, toasted cinnamon sourced from The Spice House, and ancho, New Mexico, and arbol chiles. A complex and unforgettably delicious beer with a picante finish! Aged in Heaven Hill bourbon barrels.

2021 PRALINE MIGHT MEETS RIGHT: Style: American Double/Imperial Stout. ABV: 12.5. Caramel and pecan flavors mix with vanilla and the rich chocolate malt to create a most decadent liquid dessert. Aged in High West bourbon and High West rye barrels.

GREENWOOD BEACH BLONDE ALE WITH PINEAPPLE: Style: Fruit/Vegetable Beer. OG: 12.4. ABV: 4.0. SRM: 4.0. Swimsuits on fences. Chances taken. Summer be-


longs to the carefree and the courageous. Greenwood Beach Blonde ale embraces summer with a bold addition of pineapple. It's a beer for the opportunities you don't pass up.

THE BREWING PROJEKT | 424

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.

BOMB BOOM'N HARD SELTZER: Style: Hard Seltzer. ABV: 6.0.  Pina Colada, Orange Creamsicle, Margarita, and Blackberry Raspberry Flavored Boom'N Hard Seltzer

DARE MIGHTY THINGS: ABV: 7.0. Hazy India Pale Ale with Citra, Mosaic, Sabro, and El Dorado Hops

GUNPOWDER: ABV: 6.5. Our Flagship IPA - India Pale Ale with Citra, Centennial, Gunpowder Green Tea, and Orang Peel

HAWAIIAN SHIRT PARTY: Style: Mixed-Fermentation Sour. ABV: 8.3. OverFruited Imperial Kettle Sour w/Tangerine, Pineapple and Coconut

PAPRIFRUIT PUFF TART: ABV: 5.0. Sour Ale with Apricot, Peach, Passionfruit, and Marshmallow Flavoring

WISKTOBERFEST: Style: Märzen/Oktobert. ABV: 5.8. Märzen style lager with water, barley, hops, and yeast.

ZOMBIE UNICORN: ABV: 5.2. We took a pretty boring Kolsch and tea bagged the hell out of it with Passion Tea. Its pink. Its Bubbly. Its Zombie Unicorn.

THE CIDER FARM | 214

www.theciderfarm.com

8216 Watts Rd., Madison, WI 53719

We are an organic orchard-based cidery, growing only true cider apples (not table apples). Our products don't try to compete with the grocery store ciders or the jug brandies. Rather, we use our special ingredients, small batch attention and handcrafting to provide a complex and unique flavor experience. Our standards are inspired by European and American traditions. We are dedicated to our art and to providing you with something special from The Cider Farm.

BELGIAN FARMHOUSE-STYLE SAISON: Style: Cider. ABV: 6.4. This cider brings some of the classic elements of Belgian Ales to cider. Seasoned with bitter orange, star anise, bergamot and other Belgian-style aromatics, this is a refreshing cider that will hold your attention.

CYSER: Style: Cyser. ABV: 8.75. This cyser is a blend of juice from tart, sweet apples fermented together with local honey from hives neighboring The Cider Farm. The cyser is back-sweetened with a bit of honey. It is semi-dry, with notes of green apple and, of course, honey.

EQUINOX: Style: Cider. ABV: 5.9. This cider is made from a blend of organic sweet and tart apples, that is dry hopped with Equinox hops. This cider pops with herbaceous, citrus notes with a hops aroma and finish.

OAK AGED: Style: Cider. ABV: 5.7. This dry cider is aged in medium toast American Oak. Enjoy its delicious vanilla notes.

ROOKIE

THE EXPLORIUM BREWPUB | 302

exploriumbrew.com

Southridge Mall 5300 South 76th Street, Greendale, WI 53129

Small batch, hand-crafted beer and food is at the heart of what we do at The Explorium Brewpub. We are a locally owned brewery and restaurant offering 24 taps of house-made beer in a comfortable family-friendly environment with two locations in the Milwaukee area. People love our comfortable environment, friendly staff, and expansive outside bar and patio. Stop in and see what we're all about.

BLUEBERRY CHEESECAKE: IBU: 3.0. ABV: 5.4. Our Berliner Weisse base layered up with lactose, vanilla, toasted almonds, and late season Michigan blueberries make for a brew that straddles the line between easy drinking and decadent.

LOST IN THE SAUCE VX: SOUTHERN PASSION: Style: New England IPA. IBU: 19.0. ABV: 6.6. Our next entrant into the vX series isn't experimental, but it is hard to come by: Southern Passion. This African hop varietal is descended from world renowned Noble stock: Czech Saaz and German Hallertau. It's certainly gone native in the southern hemisphere though; showcasing bright red berries and tropical fruit notes while retaining the sunny floral aroma of its heritage. Perfect for a July release so you can spend the rest of the summer getting lost in this Sauce.

MILWAUKEE COUNTY STOUT - MAPLE WHISKEY: Style: American Double/Imperial Stout. OG: 1.13. IBU: 69.0. ABV: 12.0. Each year we set aside a very special beer made from a gold medal winning recipe to be released when the time is right. This big imperial stout has been twice aged; once in steel to mellow the flavors and again in Maple Whiskey barrels to bring sweet aromatics and re-established mouth-feel. Expect an exceptionally smooth though viscous body with clean sweetness coupled with bready Maple infused aromas that will draw you back to the breakfast table of your youth. Brewed with our brew buddies at Ope!

ORANGE CREAMSICLE: Style: Cream Ale. IBU: 11.0. ABV: 5.0. The orange dreamsicle version of our Cabot's Cream Ale. Natural orange zest and vanilla give this beer a flavor reminiscent of a hot summer afternoon enjoying the most decadent Popsicle ever made!

PINA COLADA SELTZER: Style: Hard Seltzer. ABV: 5.0. How to take seltzer to the next level? Add real fruit! This seltzer is made with real pineapple juice for real flavor. Then we round out the experience with coconut and rum flavor for a balanced, but instantly recognizable summer favorite.

RYE'D THE HEMP: Style: Rye Beer. IBU: 23.0. ABV: 6.0. We like "inside the box" thinking. It gives us something to wave at as we Rye'd on by. This unique lager features both Noble and new fangled hops, a respectable percentage of rye, and hand-toasted hemp seeds. The result is a downright velvety brew with an earthy spice playing background for rich and creamy cashew notes. Hop aboard and let's go for a Rye'd.

THE LIVERY | 311

liverybrew.com

190 5th St., Benton Harbor, MI 49022

The Livery is a craft brewery located at 190 5th Street in The Arts District of downtown Benton Harbor, MI. A stated mission to "create a gathering place that will inspire and enlighten a diverse community of people from near and far to celebrate life through beer, music, and food", can be found on a nightly basis. The Livery features 16 taps of their own "Hand-Forged" craft beer, Real Ale tap, a pet-friendly outdoor beer garden, free WIFI, and a kitchen serving locally sourced food, focusing on spent-grain pizza. Music and other live entertainment are regularly featured in The Upper Livery entertainment venue. The rustic charm, cozy atmosphere and welcoming staff will put you right at home, so seat yourself and order at the bar when ready!

BLACK LILY: Style: Cyser. ABV: 10.0. Oak Aged Cyser with red and black raspberries. We take our house fermented cider made from apples grown in Berrien County (our home) and blend it in oak casks with local honey, red and black raspberries, and age/ferment for 9-12 months.

GRAND CREW: Style: American Pale Ale. IBU: 60.0. ABV: 6.0. 100% Michigan Ingredient Pale Ale brewed to celebrate the 25th Anniversary of the Michigan Brewers Guild. Grand Crew is brewed with Empire Pilsner malt (grown and malted in Empire MI), Brewers Gold, Cashmere, and El Dorado hops (all Michigan grown and processed).

MANGO ROUGE: Style: Mixed-Fermentation Sour. IBU: 28.0. ABV: 9.0. Mango and Raspberry Sour Oak Aged Bier de Garde. Sour Bier de Garde aged on raspberries for 1 year then finished a final 4 months on Mangos.

MCGILLIGANS: Style: American IPA. IBU: 90.0. ABV: 7.0. Traditional American IPA brewed with loads of Michigan Chinook and Michigan Cascade hops.

MICHIGAN BLUEBERRY PIE: Style: Mixed-Fermentation Sour. IBU: 20.0. ABV: 6.5. Real ale / Firkin - Sour Dark Wheat ale with Blueberries, Vanilla, Graham cracker, Cinnamon, and Lactose.

SILVER QUEEN: Style: Munich Helles Lager. IBU: 32.0. ABV: 5.3. Crisp and zesty euro lager

TRIPPEL WEIZENBOCK (BOURBON BARREL AGED) (2019): Style: Weizenbock. IBU: 24.0. ABV: 16.5. Our 2019 Vintage of Bourbon Barrel Aged Trippel Weizenbock. This massive beer spent nearly a year in Four Roses Bourbon barrels lending complementary flavors of vanilla and bourbon to the underlying myriad flavors including dark caramel, fig, and raisin. A truly unique and satisfying sipper.

ROOKIE

THE LONE GIRL BREWING COMPANY | 325

www.thelonegirl.com

114 E Main St. , Waunakee, WI 53597

Craft brewing is our passion. It's our way to be part of the community, to celebrate the local flavors, and create something that brings people together.

We want craft brewing to be something that everyone can experience. That's why all Lone Girl beers are created to have both their own unique character and a familiar quality, so they can be thoroughly enjoyed by all - from the avid connoisseurs to the casual beer drinkers.

That's also why we built our brewery to "break the wall" and allow our Lone Girl guests to have an unfiltered view into the brewing process and feel a part of it, at all times.

2 TRAINZ: Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.2. SRM: 6.0. This IIPA is bursting with tropical and citrus flavors.

GRAPEFRUIT, PAPAYA AND ROSEMARY SOUR: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.0. SRM: 5.0. Experimental Sour

HARRY'S COCONUT: Style: Specialty IPA. IBU: 65.0. ABV: 6.7. SRM: 4.0. This beer is inspired by the song Coconut (1971) written by Harry Nilsson. "She put the lime in the coconut, she drank 'em bot' up." This beer combines the flavor of lime from Cashmere and Motueka hops with sweet coconut to deliver a unique combination and a delicious IPA.

MANGONADA: Style: Fruit/Vegetable Beer. IBU: 25.0. ABV: 5.5. SRM: 4.0. Sweet, tangy, spicy, and delicious

OKTOBERISH: Style: Märzen/Oktobertfest. IBU: 35.0. ABV: 6.0. SRM: 10.0. This is our Oktoberfest style beer but made with an ale yeast. An elegant, malty German amber with a clean, rich, toasty and bready malt flavor, restrained bitterness, and a dry finish that encourages another drink.

SUMMER LOVIN: Style: Fruit/Vegetable Beer. IBU: 25.0. ABV: 5.5. SRM: 4.0. A citrusy hazy wheat beer that has been infused with sweet mango.

USER FRIENDLY: Style: Czech Pilsener. IBU: 32.0. ABV: 5.0. SRM: 3.0. This beer is made with 100% german pilsner malt which gives it a light grainy sweet malt character and is complemented by subtle fruit and spiciness from the Hallertau blanc and Sterling hops. The description sounds complicated but you can trust that this beer lives up to its name and is very "User Friendly".

THIRD BASE SPORTS BAR AND BREWERY | 405

www.thirdbasebrew.com

500 Blairsferry Rd. NE, Cedar Rapids, IA 52402

The Brew Pub opened in 1996 as The Cedar Brewing Company and became Cedar Rapids, IA's first micro brewery since prohibition.

JAWN: Style: American Amber/Red Lager. IBU: 15.0. ABV: 4.9. An ode to the classic lagers of Pennsylvania. This lager has a deep amber color with a medium-bodied flavor. With some Iowa malted rye and roasted caramel malt for a touch of sweetness. Vienna and Munich Malts add a touch of a biscuit/dry toast flavors. Dark and crushable Lager

PILGRIM BEER: Style: Schwarzbier. IBU: 27.0. ABV: 7.1. High Gravity Black lager fermented in oak barrels. Super smooth and crisp with a touch of smoke and roast.

WORLD CLASS FAD: Style: Rauchbier. IBU: 19.0. ABV: 7.7. Our Rauch Doppel Marzen (Smoked Double Marzen) has been patiently resting in the oak tanks of our beer cave until now. Rich flavors of caramel and toffee are hidden in a big whiff of beechwood smoked malts. Prost

WOLFD OG: Style: Euro Dark Lager. IBU: 33.0. ABV: 6.0. Heavily hopped Czech style Dark Lager. Czech Saaz hops give this lager a pleasant floral aroma that is matched

with flavors of cocoa powder, toasted grains, and caramel. With it's crisp and dry finish this lager can go the distance.

THIRD SPACE BREWING | 220

www.thirdspacebrewing.com

1505 W St. Paul Ave, Milwaukee, WI 53233

Third Space Brewing's founders are Milwaukee natives with a passion for creating great beer and a thriving small business in their hometown. Kevin Wright and Andy Gehl met at their third space- a Milwaukee area summer camp. Brewmaster, Kevin Wright, earned his certificate in brewing from the world-renowned University of California-Davis Master Brewer Program where he won the 2009 JS Ford Award which is given to the world's top performer in the Institute of Brewing and Distilling's annual Brewing Exam.

DOG DAYS HAZE: Style: New England IPA. ABV: 6.7. Collaboration with Friends of MADACC. Hazy IPA brewed with Idaho 7 Cryo, Citra, and Millennium hops.

FIVE - 5TH ANNIVERSARY SOLERA: Style: English Barleywine. ABV: 16.0. Brewed with raisin juice and honey then aged in three different spirit barrels. Bourbon to Brandy and finally to PX Sherry. This beer will evolve each year as we continue to age it in this Solera process.

GRAPEFRUIT WHEAT: Style: American Pale Wheat Ale. ABV: 4.8. Collaboration with our friends at The Landing. Crisp wheat ale brewed with grapefruit.

HAPPY PLACE: Style: American Pale Ale. IBU: 45.0. ABV: 5.3. Bright hop aromas meet flavors of citrus, stone fruit, berries and passion fruit in this flavor-filled yet supremely balanced hoppy pale ale. A meticulously selected blend of malts allows the full hop flavors to shine while keeping this brew smooth and balanced.

LAVENDER LEMONADE: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 6.0. Delicate touch of lavender combined with lemon citrus creates a refreshing sour that will leave you wanting pint after pint.

LUPULIN LAGER: Style: American Pale Lager. IBU: 25.0. ABV: 4.8. Collaboration with Hopsteiner. The subtle bitterness from this American lager comes from the Lupulin pellets.

MYSTIC KNOT: Style: American Double/Imperial Stout. ABV: 10.5. Mytic Knot is an Irish-Style Coffee Stout that draws inspiration from the classic Irish Coffee. The base beer is an Irish-Style imperial cream stout that has been aged in bourbon and whiskey barrels

NICE DAY IPA: Style: American IPA. IBU: 30.0. ABV: 6.8. A mix of traditional and Cryo hops evoke tropical aromas of mango and passionfruit with juicy grapefruit notes.

OUT OF THIS WORLD: Style: New England IPA. IBU: 25.0. ABV: 8.5. Engage your senses with notes of berry and tropical fruit from galaxy and mosaic hop additions in this hazy double IPA.

UNITE THE CLANS: Style: Scottish Ale. IBU: 25.0. ABV: 5.8. Notes of caramel, toffee, with a hint of rye.

ROOKIE

THIRD WHEEL BREWING | 410

www.thirdwheelbrewing.com

4008 North Service Road, Saint Peters, MO 63376

Saint Peters, Missouri's first brewery. Brewpub with constantly rotating taps, great food and eclectic entertainment. Bring a friend. Brewed by women.

BARREL AGED BREW LOVE: Style: English Barleywine. IBU: 55.0. ABV: 10.2. SRM: 13.0. We aged Brew Love, our English Barleywine in Tawny Port Barrels. Boozy caramel, dark fruit, rich toffee, and a warming finish.

CURBSIDE STAND: Style: Fruit/Vegetable Beer. IBU: 2.0. ABV: 4.9. A fruited sour with blackberries and lemons to create a perfect sweet-tart lemonade-like beer.

GOTTA HAVE IT: Style: American IPA. IBU: 89.0. ABV: 6.8. SRM: 5.0. We approach this IPA with the appreciation of bitter West Coast style hops, but with a great affection of the citrus, floral and fruity flavors from the Northeast. Citra and Mosaic hops make our year round IPA a true Midwest style.

HIP HOP SHUFFLE VOL. 3: Style: American IPA. IBU: 80.0. ABV: 6.7. SRM: 3.0. The third volume in our rotating IPA series uses mostly Nelson Sauvin hops. Hailing from New Zealand, Nelson Sauvin are grassy with notes of gooseberries and tropical fruits.

IN YOUR HEAD: Style: Fruit/Vegetable Beer. IBU: 3.0. ABV: 6.5. Zombie inspired fruited sour with pineapple, lime, passion fruit, cinnamon, almond and star anise.

RAD ESPECIAL: Style: German Pilsener. IBU: 3.0. ABV: 5.5. SRM: 23.0. Mexican Lager with lime. Collaboration with our friends at RAD Barbershop.

TIGHTHEAD BREWING CO. | 202

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, Irie IPA Chilly Water Pale Ale and Bear's Choice IPA are currently being distributed throughout Illinois, Missouri, Michigan and Iowa. Our Tap room typically features up to sixteen beers on tap, comprised of traditional seasonal beers and one off specialty releases. The tap room offers Pub trivia every Wednesday and live music and food truck Every Thursday. 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 will produce about 4,200 BBL a year at capacity and currently produce about 3,000 BBLs. All brewing and packaging is performed out of the facility in Mundelein and tours are offered once a month or on request by contacting the taproom.

BEAR'S CHOICE: Style: American IPA. IBU: 75.0. ABV: 6.3. SRM: 6.0. American IPA brewed with a mix of base, specialty, and aromatic malts combined with the mango and tangerine citrus from copious amounts of Mosaic hops create a perfectly balanced IPA.

EVERYBODY LOVES CRYO STRATA: Style: American Pale Ale. ABV: 5.5. DDH Pale Ale series using single cryo hop. This version is Cryo Strata

FIVE EYES HONEY ALE: Style: Cream Ale. IBU: 18.0. ABV: 5.5. SRM: 3.0. Light, crisp ale made with honey from the Lincolnshire Marriott Resort

HAT TRICK TRIPEL: Style: Tripel. IBU: 34.0. ABV: 8.9. SRM: 3.7. Belgian style Tripel ale brewed with tradition and respect for the Trappist monks who have brewed this beer for centuries. European pilsner malt, aromatics, Sterling and Czech Saaz hops make this effervescent golden ale worthy of at least a try!

KNOCK-ON WOOD: Style: Belgian Strong Dark Ale. IBU: 20.0. ABV: 8.5. SRM: 16.0. Belgian Dubbel aged 9 months in French White Oak Pinot barrels

LONGSNAPPER IPA: Style: American IPA. IBU: 40.0. ABV: 6.0. West Coast IPA brewed in collaboration with Chicago Bear Patrick Mannelly.

REFORMATOR DOPPELBOCK: Style: Doppelbock. IBU: 15.0. ABV: 8.0. SRM: 42.0. Traditional German Doppelbock Lager

TITLETOWN BREWING COMPANY | 116

www.titletownbrewing.com

320 N Broadway, Green Bay, WI 54303

Titletown Brewing

400 HONEY ALE: Style: American Blonde Ale. IBU: 20.0. ABV: 4.5. Local wildflower honey adds sweet floral notes to the lightly-toasted Wisconsin malt character of this golden ale.

BARREL AGED PROCRASTINATOR DOPPELBOCK: Style: Doppelbock. IBU: 30.0. ABV: 8.0. Well, we sat. We waited. We put it off. We let it sit in barrels for almost three year, and it paid off. This beer opens with a full aroma of dark caramel and red grapes. The assertive dark fruit notes then leaps onto your palate coated in a complex oaky funk and rich Munich Malt. You're not going to want to put off trying this one

BOAT HOUSE PILSNER: Style: Czech Pilsener. IBU: 40.0. ABV: 5.5. A Bohemian-style golden lager brewed from premium European barley and spicy Saaz hops. Rich

grain malt, pronounced but soft and rounded hop character, and a clean smooth palate. Gold medalist, 2010 Great American Beer Festival

GOOD OLD FASHIONED HARD SELTZER: Style: Hard Seltzer. ABV: 6.0. Seltzer brewed with flavors of the Wisconsin staple, a Brand Old Fashioned

GRÁINNE: Style: American IPA. IBU: 35.0. ABV: 5.0. Celebrate the Grain Goddess' harvest! This sparkling golden ale highlights New Zealand hops and a punch of juicy Sauvignon Blanc grape must.

HEART SHAPED BOXES: Style: American Double/Imperial Stout. IBU: 45.0. ABV: 8.0. This experimental brew has all the typical flavors you'd find in a stout; there's creamy notes of toffee and coffee with a dark and rich chocolatey body. But we had Valentine's Day in mind, so we amped up the richness with more chocolate and infused this stout with sweet strawberries. These quintessential Valentine's Day flavors come together in this romantic and rich stout, that'll remind you of the chocolate in heart shaped boxes.

JOHNNY BLOOD RED: Style: Irish Red Ale. IBU: 20.0. ABV: 6.0. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Style Red Ale. Silver medalist, 2015 Great American Beer Festival

LUDICROUS LAGER: Style: Schwarzbier. IBU: 35.0. ABV: 9.0. A ridiculous lager just wouldn't do. Nope. Not when Lakefront and Titledown collab on a beer. When Lakefront asked if Titledown's mash tun was at capacity, Titledown said, "Pfft...That's what you think," and dumped in another bag of malt. Introducing: Ludicrous Lager Imperial Schwartzbier. Brewed with heaps of Munich, caramel and chocolate malts, this roasty, nutty and chocolatey lager is faster than light speed and leaving a trail of plaid in its wake

OCTAVIA: Style: American IPA. IBU: 42.0. ABV: 6.4. A blend of old and new, Octavia is based on a pre-prohibition style Weissbier, infused with Yakima Chief's 2022 Pink Boots blend of hops to create a delicate, floral white IPA.

PEACHFUL BLISS: Style: Berliner Weissbier. IBU: 7.0. ABV: 3.0. Just when you need to sit down and enjoy a beer in peace, enjoy this fruited version of a traditional German Sour. Peach and apricot lend new flavors to the crisp and tart backbone along with notes of lemon and lime. Low ABV and light body make it something you can drink all day

TOPPLING GOLIATH BREWING CO. | 815

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 are now world-renown for our IPAs and barrel-aged stouts, distributing to over 30 states and brewing more than 40 beers. Toppling Goliath was named the 2021 US Open Beer Grand National Champions. We pride ourselves in crafting top-shelf beer and are honored to be growing with the support of our many customers worldwide.

ASSASSIN 2022: Style: American Double/Imperial Stout. ABV: 13.6. This barrel-aged stout spends over a year in barrels, sometimes closer to two, to create one killer brew. Featuring notes of bourbon, warmth in each sip and washes over a fudge chocolate base.

BERRY PATCH FANDANGO: Style: Mixed-Fermentation Sour. ABV: 5.3. Berry Patch Fandango kettle sours flavor profile is a melange of blueberries, mulberries and raspberries. Inspired by homemade jam, it balances the sweet and tart notes of all three fruits, leaving you with the perfect taste of summer's harvest.

DOROTHY'S NEW WORLD LAGER: Style: California Common/Steam Beer. ABV: 5.0. Mild in body, easy-going, and clean in taste. Each sip charms the senses with a distinct flavor and refreshing simplicity. Named after our founder's grandmother, our unfiltered lager is forever dear to our hearts.

DOUBLE DRY-HOP KING SUE: Style: American Double/Imperial IPA. ABV: 7.8. Citra hops give King Sue its bold flavors of mango, orange, and pineapple. This double dry-hopped version packs even more flavor into each can.

DRAGON FANDANGO: Style: Mixed-Fermentation Sour. ABV: 4.2. Dragon fruit, mango and passion fruit are combined to create this unique kettle sour beer. So raise a glass, dance the fandango and celebrate these tropical fruits.

GOLDEN NUGGET: Style: American IPA. ABV: 6.8. We've mined and secured a winning combination of Golden Promise Malt mixed with Nugget, Simcoe and Amarillo hops to bring you our beloved Golden Nugget India Pale Ale. Trust us, there's a nugget of goodness in every sip!

- KING SUE:** Style: American Double/Imperial IPA. ABV: 7.8. This full-bodied, hazy double IPA is Citra-hopped with a juicy combination of mango, orange, and pineapple flavors finishing with a grapefruit aroma and ferocious bite.
- MORNING DELIGHT:** Style: American Double/Imperial Stout. ABV: 12.8. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.
- OKTOBERFEST:** ABV: 5.2. Raise a glass of Oktoberfest in celebration, and watch as the light dances off its rich amber color. Enjoy a beautiful bouquet of soft caramel and biscuit before the first sip blankets your palate with malty notes of fresh-baked bread.
- POMPEII:** Style: American IPA. ABV: 6.3. Brewed with the same attention to detail as the beautiful mosaics that graced the walls of prominent building in the city of Pompeii. It features mango and pineapple hop flavors with a medium-bodied feel to tantalize the senses.
- PSEUDO SUE:** Style: American Pale Ale. ABV: 5.8. This single-hop pale ale showcases the Citra hop for a well-balanced beer that is delicate in body with a mild bitterness in the finish. Ferocious hop aromas of citrus and mango give a refreshing taste that is bright with just enough bite!
- TG PILS:** Style: American Double/Imperial Pilsner. ABV: 5.5. Our Pilsner is brewed with simplicity and results in the harmonious confluence of meticulously executed old-world traditions and ingredients. An egg white foam rests atop a crisp, clear, golden beer, with just a hint of Hallertau Mittelfruh hops coming through in the finish.
- ZZ HOP:** Style: American Double/Imperial IPA. ABV: 7.8. Crank up the stereo, roll down the windows, and let the wind blow through your hair as you cruise with ZZ Hop, our West Coast DIPa featuring Nelson Sauvin and Mosaic hops. This dank brew will rock you with notes of pineapple, tropical fruit, and blueberry created in a jam session between Toppling Goliath Brewing Co. and Mikerphone Brewing.

TRANSIENT ARTISAN ALES | 120

www.transientartisanales.com

4229 Lake St, Bridgman, MI 49106

Small microbrewery, focusing on barrel aged wild and farmhouse ales, big stouts and aromatic pale ales.

- BUCKLEY RESERVE #2:** Style: American Double/Imperial Stout. ABV: 15.5. Imperial Stout aged in a Whiskey Foeder for 1 Year then Blis Maple Syrup Barrels for 1 year with Vanilla, Tugboat Coffee, and Michigan Maple Syrup. Total time in oak - 2.5 years
- F--- WALNUT:** Style: American Double/Imperial Stout. ABV: 12.5. Blis Maple Syrup Bourbon Barrel Aged Imperial Cream Stout with Vanilla, Black Walnut, Cinnamon
- KENTUCKLEY:** Style: American Double/Imperial Stout. ABV: 14.5. Imperial Stout aged in Weller Whiskey Barrels with Vanilla, Tugboat Coffee, and Michigan Maple Syrup
- POPPIN' PASTELS CHERRY/BLUEBERRY:** Style: Fruit/Vegetable Beer. ABV: 5.0. Sour Wheat Ale with Cherries, Blueberries, Milk Sugar, Lactose
- SLOW UP:** Style: German Pilsener. ABV: 5.0. German Style Pilsener
- SPACIAL DELIVERY:** Style: Hard Seltzer. ABV: 6.0. 🍷 Hard Seltzer with Peach, Vanilla, Key Lime, Lactose
- THE FEELS:** Style: Hard Seltzer. ABV: 6.0. 🍷 Hard Seltzer with Pineapple, Toasted Coconut, Lactose, Orange, Nutmeg
- THE JUICE IS LOOSE:** Style: American Double/Imperial IPA. ABV: 8.0. Double India Pale Ale with Citra and Simcoe
- THIS IS REAL:** Style: Fruit/Vegetable Beer. ABV: 5.0. Ice Cream Sour Ale with Blueberry, Plum, Black Currant, Blackberry, Milk Sugar, Vanilla

ROOKIE

TWISTED HIPPO | 807

www.twistedhippo.com

417 N. Ashland, Chicago, IL 60622

We brew damned fine craft beer that is artful by design and twisted by nature. We proudly celebrate diversity, sustainability, and creativity in everything we do in Chicago and beyond.

- BLACK UMBRELLA - OATMEAL RYE STOUT:** Style: Oatmeal Stout. IBU: 28.0. ABV: 7.5. SRM: 29.0. Designed to drink in any weather, Black Umbrella is just as good on the porch as it is by the fire. It's chocolatey, smooth, and slightly spicy with a

clean finish. We've taken care to design a stout that's not sticky sweet or overly roasty. This is a deeply flavorful beer that's good, clean fun.

KRAKEN'S BRAMBLE - TRIPLE BERRY GOSE: Style: Gose. IBU: 12.0. ABV: 5.0.

SRM: 4.0. The fourth in our continuing series of fruited Goses (the Fruit Booty series), this kettle-soured delight features a blend of blackberry, boysenberry, and raspberry—all from the family of bramble berries—for a simultaneously tart and sweet punch.

STARDUST - GRAPEFRUIT GOLDEN ALE BREWED W/ GIN BOTANICALS: Style:

American Blonde Ale. IBU: 29.0. ABV: 6.4. SRM: 6.0. To create a grapefruit-based ale with gin botanicals, we started with a golden ale and added grapefruit peel. We tested a variety of botanicals to replicate gin's signature style with the combo of juniper, cardamom, angelica root, and coriander.

TWO BROTHERS BREWING CO. | 115

www.twobrothersbrewing.com

30W315 Calumet Ave West, Warrenville, IL 60555

Twenty-five years ago, brothers Jim and Jason Ebel followed their passion for craft beer when they founded Two Brothers Brewing Company. Since then, Two Brothers has helped revolutionize the Chicago craft beer scene with a passion for creating high-quality, well-balanced beers that push the boundaries of flavor and innovation.

A Chicago craft beer pioneer, Two Brothers has been instrumental in introducing and popularizing a number of beer styles to the area, including German Hefeweizens, French Country Ales and Sours. Currently, Two Brothers boasts an extensive lineup, featuring eight year-rounds, and a number of seasonals and artisan projects releases throughout the year.

That unparalleled passion that encouraged the Ebel brothers to form one of the first craft breweries in Illinois continues to show today in everything we do. With an unrelenting commitment to sustainably brewing award-winning craft beer, Two Brothers remains 100% family owned and staunchly independent. It's a passion that we share with our fans and one you can taste in every pour.

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

IN THE FLESH: Style: Mixed-Fermentation Sour. Key Lime Pie Sour Ale

IN THE FLESH: Style: Mixed-Fermentation Sour. Cherry Limeade Sour Ale

NEPTUNE'S REVENGE: Style: American Double/Imperial IPA. Loaded with hops and fermented with new Thiolized yeast!

PINBALL PARTY: Style: American Pale Ale. ABV: 4.9. Special Addition!

SECRET SHANDY: Style: American Pale Lager. Lemonade and Lager

WOBBLE: Style: American IPA. ABV: 6.3. West Coast IPA

TYRANENA BREWING CO. | 130

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces five year-round beers, eight seasonal brews and a number of specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin, Minnesota, Indiana and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 3:30 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin". These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

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

LAKE MILLIONAIRE: Style: American IPA. IBU: 56.0. ABV: 5.25. Unfiltered and double dry-hopped with a blend of four hops providing a luscious bouquet of tropical and citrus flavors and aromas

LAKE MILLS TOWN & COUNTRY FESTBIER: Style: Munich Helles Lager. ABV: 5.5. Medium-full bodied Lager with a light toasted maltiness and prominent floral hop character

LAKE MILLS' FINEST LAGER: Style: Munich Helles Lager. IBU: 15.0. ABV: 4.5. Easy drinking lager featuring specialty German malt and hops

STEVE DOESN'T USE A REAR VIEW MIRROR MANGO IMPERIAL IPA: Style: American Double/Imperial IPA. ABV: 8.5. Brewed with mango puree. Features Galaxy and Mosaic hops.

TAPPING THE SUGARBUSH: ABV: 9.0. Imperial Porter brewed with maple syrup and aged in bourbon barrels

TWENTY-TWO: Style: American Double/Imperial Stout. ABV: 13.9. Anniversary beer double barrel-aged in Woodford Reserve and Sazerac Rye barrels

WRATH OF ROCKY IMPERIAL BROWN ALE 100% AGED IN BOURBON BARRELS: Style: American Double/Imperial Brown Ale. IBU: 29.0. ABV: 7.5. The imperialized father of Rocky's Revenge. A dark brown ale on the sweeter side with vanilla and oak characters from barrel-aging.

ROOKIE

U4IC BREWING | 125

www.u4icbrewing.com

410 S Front Street, Mankato, MN 56001

u4ic is in process of relocating to Mankato... please come visit our taproom this fall

DAVES CRAZY ASS CHOCOLATE MILK PORTER: Style: American Porter. IBU: 51.0. ABV: 6.0. SRM: 30.0. Notes of dark chocolate with the smoothness of milk.

GRASS SKIRT HAWAIIAN STYLE ALE: Style: American Pale Ale. OG: 1.05. IBU: 37.0. ABV: 5.5. SRM: 7.5. American Ale, lightly hopped with notes of pineapple up front with a coconut finish

JOKER OF HEARTS KRIEK LAMBIC: Style: Lambic - Fruit. IBU: 12.0. ABV: 5.5. Tart Cherry Explosion!!! Year Round Availability, available on draft only.

ORANGE HORIZON BELGIAN WIT: Style: Witbier. OG: 1.051. IBU: 17.6. ABV: 5.0. SRM: 3.5. Belgian style Wit brewed with Orange Zest and Coriander

RED LINE FEVER: Style: Vienna Lager. OG: 1060.0. IBU: 28.0. ABV: 6.0. SRM: 32.0. Vienna Style Red Lager. Crispy Clean with notes of light caramel. Refreshing on a hot Summer day!!!

U4IC MANGO HARD SELTZER: Style: Hard Seltzer. OG: 1.04. ABV: 6.0. Mango Hard Seltzer. Crisp, clean and refreshing!!!

UNE ANNÉE | 205

www.uneannee.com

6343 Gross Point Rd, Niles, IL 60714

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles. Founded early 2012, Une Année is brewing at a new location just outside of Chicago in Niles, IL. It has a taproom with 24 beers on tap and a great BBQ kitchen, where you can enjoy everything in the enormous patio with covered tables.

Brewing Philosophy: Our brewing approach will be to make a few beers, very well. The flagship beer and initial release will be a Belgian IPA called Maya, followed by traditional Belgian Abbey lineup. In addition, each quarter a different Saison will be produced; some of these will change yearly and some will remain. As production increases, monthly released single batch beers will follow.

(HUBBARD'S CAVE) BARREL AGED BANANAS FOSTER: Style: American Double/Imperial Stout. ABV: 12.0. Imperial stout w/ maple, cinnamon, vanilla, and bananas aged 16 months in bourbon barrels

(HUBBARD'S CAVE) FRESH IIPA: ABV: 8.5. Hazy IIPA

(HUBBARD'S CAVE) GERMAN CHOCOLATE CAKE: Style: American Double/Imperial Stout. ABV: 12.0. Imperial Stout w/ chocolate, pecans, and toasted coconut

LE GRAND MONDE 2021-6: Style: American Wild Ale. ABV: 6.5. Barrel Aged American Wild Ale w/ raspberries and habaneros

LE SEUL XVI (BLACKBERRY & LEMON): Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 6.5. SRM: 25.0. American Wild Ale fermented with Blackberry and 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!

UNEXPECTED CRAFT BREWING CO. | 226

www.unexpectedcraft.com

14401 W Eleven Mile Road, Oak Park, MI 48237

Unexpected Craft Brewing Company is a new brand, but not a completely new company. River Rouge Brewing Company LLC is the parent company and UCBC is our latest project. We are located in Oak Park MI in a 7500 sq. ft. building. It is the first brewery in the City of Oak Park and features 30 beer taps. We are known for our stouts(Peanut Butter Chocolate Stencil Stout), barrel-aged stouts, and other dark creations. Our wine license was just approved, so shortly we will be featuring wine, cider, and mead at our tasting room. CHEERS!!!

“ONE WAY OR THE OTHER...” (QUOTE FROM MR. PINK): Style: New England IPA. OG: 1.071. IBU: 14.0. ABV: 7.1. SRM: 4.2. It's our hazy strawberry IPA. Big Strawberry flavor!!!

1ST RULE OF STOUT CLUB: Style: American Double/Imperial Stout. OG: 1.079. IBU: 66.0. ABV: 8.0. SRM: 29.0. A blend of our Peanut Butter Chocolate Stencil Stout and our BBA Stencil Stout. Aged with Heaven Hill Bourbon Barrels

COCONUT KÖLSCH: Style: Kölsch. OG: 1.055. IBU: 21.0. ABV: 6.9. SRM: 4.6. Our double Kolsch Style with toasted coconut. It's got a lot of coconut!!!

MICHIGAN COMMON: Style: California Common/Steam Beer. OG: 1.046. IBU: 34.0. ABV: 4.6. SRM: 6.6. Our first steam beer made with all Michigan malt and hops. We brewed it to celebrate the Michigan Brewers Guild's 25th Anniversary.

PEANUT BUTTER CHOCOLATE STENCIL STOUT: Style: American Stout. OG: 1.07. IBU: 70.0. ABV: 6.5. SRM: 31.3. This is our signature beer that we started at River Rouge Brewing Company back in 2015. A big peanut butter Chocolate flavor. According to the Detroit Free Press, “...one of the best Peanut Butter Chocolate Stouts in the State of Michigan”

VCP 123: Style: American Porter. OG: 1.101. IBU: 41.0. ABV: 9.0. SRM: 29.0. Imperial Porter with Vanilla and Jamaican Blue Mountain Coffee. According to Brewer Eric Kuhnnehn of Kuhnnehn Brewing, “It's one of the best coffee beers I've had in a long time!”

UNITY VIBRATION | 228

www.uvkbeer.com

93 Ecorse Rd, Ypsilanti, MI 48198

Kombucha Brewery

BOURBON PEACH HARD KOMBUCHA: Style: American Wild Ale. ABV: 8.2.  HOUSE OF FUNK

FUNKY GINGER HARD KOMBUCHA: Style: American Wild Ale. ABV: 9.1.  HOUSE OF FUNK

TART RASPBERRY HARD KOMBUCHA: Style: American Wild Ale. ABV: 8.2. 

ROOKIE

UNTITLED ART | 810

www.drinkuntitled.com

Waunakee, WI 53597

Untitled Art has turned itself into a Smoothie Shop for the Great Taste. We do not have beer. We only have beer smoothies!

SMOOTHIE SHOP - AFFOGATO FRAPPE: Style: American Double/Imperial Stout. ABV: 11.0. Frappe made with our Affogato Ice Cream Pastry Stout

SMOOTHIE SHOP - MANGO DRAGONFRUIT: Style: Berliner Weissbier. ABV: 8.0. Beer Smoothie made with our Mango Dragonfruit Fruit Smoothie Sour

SMOOTHIE SHOP - PIÑA COLADA: Style: Hard Seltzer. ABV: 5.0.  Beer Smoothie made with our Piña Colada Smoothie Seltzer

UPSTREAM BREWING CO. | 623

www.upstreambrewing.com

514 S 11th Street, Omaha, NE 68102

Omaha's Original Brew Pub brewing both traditional and contemporary beers with modern processes rooted in the fundamentals and history of craft beer.

AFTERGLOW WHITE STOUT: Style: Experimental. IBU: 16.0. ABV: 4.8. *NITRO * LACTOSE* Suspiciously Blonde and Bright, Full Body with Coffee, Cocoa Nibs and Vanilla Beans

BRUT IPA: Style: Specialty IPA. IBU: 1.0. ABV: 3.9. Bone Dry IPA brewed with Idaho 7, Belma, and Cashmere Hops. < 100 Calories per 12oz serving

SOUR FACTORY BERLINER W/ FRUIT: Style: Berliner Weissbier. IBU: 10.0. ABV: 3.6. Classic Berliner Weisse with Passionfruit and Elderberry to support and balance a pleasant tartness.

TIM'S EUROMOTION MAIBOCK: Style: Maibock/Helles Bock. IBU: 18.0. ABV: 6.2. Classic Maibock; Bright, Golden-Copper, Malt Balanced, Toasted Bread, with a Muted, Clean Bitterness

URBAN CHESTNUT BREWING CO. | 317

www.urbanchestnut.com/

3229 Washington Ave, St. Louis, MO 63103

Urban Chestnut Brewing Company, with two locations in St. Louis, is an unconventional-minded yet tradition-oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency - a "new world meets old world" brewing approach wherein UCBC contributes to the "revolution" of craft beer with artisanal creations of modern American beers, and pays "reverence" to the heritage of beer with classically crafted offerings of timeless European beer styles.

MERCATOR: Style: Flanders Red Ale. OG: 14.0. IBU: 15.0. ABV: 6.3.

STAMMTISCH: Style: German Pilsener. OG: 13.1. IBU: 35.0. ABV: 5.4.

WATERMELON LIME KU'DAMM: IBU: 12.0. ABV: 4.2. Berliner Weiss with Watermelon and Lime

ROOKIE

URBAN FOREST CRAFT BREWING | 210

www.urbanforestbeer.com

6551 E. Riverside Blvd. #112, Rockford, IL 61114

MicroBrewery and Taproom from Rockford, IL. Recently celebrated 2 years of creating Small Batch, High Quality craft beer! Cozy open-concept bar/brewery conveniently located a mile West of I-90 on the E. Riverside Blvd exit.

BARREL AGED BURNING DINOSAUR BONES: Style: American Double/Imperial Stout. IBU: 55.0. ABV: 14.0. This is our massive imperial stout, Burning Dinosaur Bones, aged for just over 1 year in an Evan Williams 1783 Small Batch Bourbon Barrel. Super viscous and silky body with huge notes of Chocolate turning to Oak, Bourbon and Vanilla with a slowly warming finish. Adjunct free! Just the beer, the barrel and the time.

BARREL AGED TIME & MATERIALS: Style: Oatmeal Stout. IBU: 30.0. ABV: 8.5. This is our popular "Time & Materials" Oatmeal Stout that we aged for a year in an Evan Williams 1783 Small Batch Bourbon Barrel. And as if that wasn't enough we added Cacao Nibs, Madagascar Bourbon Vanilla Beans, Marshmallow and copious amounts of Coconut to it. So much Coconut, in fact, don't be surprised if you find a few Coconut flecks floating around in your bottle!

BEE'S NUTS: Style: American Brown Ale. ABV: 5.5. Bee's Nuts is our Honey Brown Ale with Coconut. Lots of Coconut! (815 Ale Fest's "People's Choice" award winner 2022)

DUDE PLAYING A DUDE DISGUISED AS ANOTHER DUDE: Style: New England IPA. ABV: 7.2. Thunderous Tropical aromas and flavors burst from this Hazy and Juicy IPA including notes of Pineapple, Mango and Citrus with a distinct Dankness from the Sacch Trois yeast and straight Mosaic hops. Kirk and Tugg would be proud!

GLASS SLIPPER: Style: German Pilsener. IBU: 41.0. ABV: 4.8. German, Bohemian, and Czech Pilsner roots with distinctive American flare. Dry hopped with Saphir Hops.

Bright, Crisp and Crush-able. The perfect fit for a sunny day. *Crafted to Remove Gluten*

INTERROBANGD: Style: American Pale Lager. IBU: 77.0. ABV: 5.5. An Interrobang is a cross between a question mark and an exclamation point, just like our beer InterrobangD is a cross between an IPA and a Lager. An IPL if you will. Some will even call it a Cold IPA. We see it as crushably clean Lager with an old school West Coast IPA attitude hopped with heaps of Cascade, Centennial, CTZ and Chinook. *Crafted to Remove Gluten*

LEMON PIE: Style: Cream Ale. ABV: 5.0. Lemon Pie is our Cream Ale made with Lemon, Vanilla and Graham Cracker. Originally made as a 1-off for a local Beer Festival, but the response was so overwhelming we couldn't not make it again!

SENTINEL SPHERE: Style: New England IPA. ABV: 8.1. Sentinel Sphere is a super juicy IPA brewed with an experimental ingredient from New Zealand called Phantasm. Phantasm is a natural Thiol precursor powder extracted from Marlborough Sauvignon Blanc grapes that works synergistically with certain yeast strains and hop varieties to dramatically boost the Tropical and Exotic Fruit flavors already present in the oils of the hops. And we added a ton of hops to this one! Citra, Mosaic, Moutere, Sabro and El Dorado to be exact. We hope you enjoy this one as much as we do!


VANDER MILL CIDERS | 221


www.vandermill.com


505 Ball Ave NE, Grand Rapids, MI 49503


Grown Local and Hard Pressed. We press only the best Michigan apples for our ciders. We work with apple farms located right here in West Michigan. Our cider is never pasteurized and we do not add preservatives. Every apple from each 40-bushel bin is thoroughly sorted and washed before grinding it into "pomace". The pomace is transferred to our press where we squeeze it dry. We use only fresh juice when bottling sweet cider and fermenting hard cider.


BLUISH GOLD: Style: Cider. ABV: 6.5.  A handcrafted, lightly carbonated, semi-sweet cider blended with West Michigan blueberries. With no added sugar. Gluten-free.

GINGER ZERO: Style: Cider. ABV: 6.5.  A refreshing, bright, ginger bite combined with fresh Michigan apples, this cider is clean, dry, and crisp from start to finish. Gluten Free

HARD APPLE: Style: Cider. ABV: 6.5.  This unique blend of apples is the foundation of each year-round cider we create. It personifies the inherent balance between an apple's natural sweetness and acidity. Gluten-free.

RASPBERRY ZERO: Style: Cider. ABV: 6.5.  Pressed Michigan raspberries are blended with cider for a refreshing balance of flavors. With no added sugar, Raspberry Zero is tart and dry, but true to the fruit it's born from.

TOTALLY ROASTED: Style: Cider. ABV: 6.5.  The medley of cinnamon, pecan, and vanilla will dance on your palate. This is a mind altering example of what cider can be. We hope you love it as much as we do. Gluten-free.

VANDY: Style: Cider. ABV: 4.3.  Vandy is the answer to the old adage of An Apple A Day... It's a cider that blends the crisp and clean flavor of fermented apples with the fresh harvest of those just pressed. What makes Vandy so unique is that it has only one ingredient: Apples. Our blend of apple juice is fermented completely dry and then we slowly add apple juice to create a natural sweetness and low alcohol by volume.

VIKING BREW PUB, LLC | 621

highlights info row image www.vikingbrewpub.com

211 E Main St., Stoughton, WI 53589

Stoughton's First Brew Pub - Established in 2014. We're Brewing A Nordic Family Tradition!

13 COLONIES: Style: New England IPA. OG: 1088.0. IBU: 75.0. ABV: 8.8. SRM: 25.0. Red Imperial New England Style IPA - Big, juicy, fresh, with a hoard of Ekuanot, Rakau and Calypso hops that make this a hop explosion in your mouth!

BLUEBERRY FIELDS FOREVER!: Style: Fruit/Vegetable Beer. OG: 1.055. IBU: 20.0. ABV: 5.5. SRM: 21.0. Wild blueberries along with hibiscus are infused into this American Wheat Ale to provide you with a light refreshing beverage to enjoy anytime!! Our best seller at the pub!!

BRINGEBAER (RASPBERRY) IMPERIAL CREAM ALE: Style: Cream Ale. OG: 1.082. IBU: 27.0. ABV: 8.5. SRM: 19.0. Over 2 pounds of raspberries per gallon bring a huge fresh raspberry flavor to delight your palate. A big cream ale that drinks like a little one!! Prost!!

FRENCH FRIED CUTIE: Style: Belgian Blond Ale. IBU: 32.0. ABV: 8.0. SRM: 9.0. Big fresh Belgian yeast notes of spice and floral accents dominate this big Belgian Blond ale.

SIGURD THE MIGHTY STRONG SCOTCH ALE: Style: Scotch Ale/Wee Heavy. IBU: 38.0. ABV: 8.5. SRM: 32.0. A big malty delicious scotch wee heavy with magnificent caramel notes. Named after the Viking chieftain that conquered Scotland around 600 AD

TROUBLE WITH TRIPLETS: Style: Tripel. IBU: 36.0. ABV: 8.9. SRM: 8.0. Big, dry Belgian tripel with spicy and floral notes that mingle with a bit of an added touch that we use in our version. Can u tell us what it is?

VIKING SVARTBIER (NORWEGIAN BLACK BEER): Style: Schwarzbier. IBU: 24.0. ABV: 6.0. SRM: 45.0. a black lager with ruby highlights, this German specialty lager has a nutty maltiness with a smooth light roasted malt finish.

VINTAGE BREWING COMPANY | 820

vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

No Great Taste weekend is complete without a visit to one of our 3 Madison area brewery restaurants, famous for good times, great food, and exceptional hand-crafted beer! Serving lunch, dinner and bar snacks daily, plus Saturday and Sunday brunch beginning at 10am. Full bar service at all locations plus an astounding array of our eclectic, award-winning brews on tap.

>Madison West - 674 S. Whitney Way

>Madison Capitol East - 803 East Washington Ave

>Sauk City - 600 Water St (NW of Madison on Highway 12)

****2019 Great American Beer Festival "Best Brewpub" Winner!****

BEE'S KNEES: Style: Cream Ale. OG: 1.049. IBU: 16.0. ABV: 5.0. Mild and mellow cream ale brewed with Wisconsin clover honey

BROT SEI DANK: Style: American Porter. IBU: 28.0. ABV: 5.8. Pumpernickel Porter, sourdough dark ale aged on caraway seeds

FIGG 2-TON: Style: Belgian Strong Dark Ale. ABV: 11.5. Liquid Fig Newtons! (Belgian strong ale aged 3 years in port wine/ bourbon barrels)

GO MAN GO: Style: Fruit/Vegetable Beer. IBU: 45.0. ABV: 6.6. Mango IPA

HIBISCUS SAISON: Style: Saison/Farmhouse Ale. OG: 1.054. IBU: 22.0. ABV: 6.3.

KEY LIME WIT: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 11.0. ABV: 5.2. Belgian style wheat beer infused with citrus

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.8. 6.0% abv, 1.056 OG, 25 IBU's. Classic malty amber festival-style lager. Judged "National Grand Champion" at US Beer Tasting Championships.

PAR FOR THE COURSE: ABV: 6.0. Strawberry PARfait fruited sour

SAUK NESS MONSTER: Style: Scotch Ale/Wee Heavy. IBU: 24.0. ABV: 7.7. Our Wee Heavy wields an awesome depth of caramelized malt sweetness, sneaky strength, and a satisfying full-bodied finish. Keep an eye on the river - she's out there somewhere!

SWEET NUTTINGS: Style: American Porter. IBU: 24.0. ABV: 7.2. Crafted with the perfect blend of liquefied cocoa and real peanut butter, this delicious porter brings to mind the iconic PB cup candies

ULFBERHT: Style: Baltic Porter. ABV: 7.9. This sturdy and potent porter was forged from a wealth of European specialty malts and brewed to high strength- smoky, smooth, dark and dangerous. This special brew was inspired by the legendary Viking-era 'Ulfberht' sword and its painstaking recreation by a Wisconsinite blacksmith/ historian.

ZESTERDAY: IBU: 8.0. ABV: 4.2. Grapefruit Lemon-Lime Radler

VIRTUE CIDER | 602

www.virtuecider.com

2170 62nd Street, Fennville, MI 49408

Virtue Cider in Fennville, Michigan, makes craft cider using traditional techniques: making cider on a farm with Michigan apples and aging the cider in

barrels. Their ciders range from dry to sweet and show the complexity and nuance of the region's apples. Try the Michigan Brut dry cider for a shining example of Southwest Michigan fruit; crisp apple, dry and lightly oaky finish from the French oak barrels is it aged in. Its founder, Gregory Hall, was former brewmaster at Goose Island Brewing Company, and he brings his barrel-aging expertise to cider. Virtue Cider is open all year long where you can sample cider in the Tasting Room, take some home from the Bottle Shop, tour the cider houses, or walk around the working farm.

BELLEAU WOOD: Style: Cider. ABV: 7.2. **GF** Foeder-Aged Cider - Tasting Notes: Oak, Vanilla, Woody, Cinnamon/spice, Apple.

BRUT: Style: Cider. ABV: 6.7. **GF** Dry Cider - Tasting notes: Dry, citrus-y, drinks like champagne

GAIA: Style: Cider. ABV: 7.8. **GF** Lavender with butterfly pea flower cider - Tasting Notes: Tart, rich sour cherries, light sweetness

MICHIGAN CHERRY FRUIT BELT: Style: Cider. ABV: 5.5. **GF** Tasting notes: tart, rich sour cherries, light sweetness

WATER STREET BREWERY | 329

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest. We've added 3 more brewpub locations since the beginning and just completed a new concept/remodel of our original Milwaukee location.

CZECH HONEY PILSENER: Style: Czech Pilsener. OG: 1.046. IBU: 30.0. ABV: 4.5. SRM: 5.0. Czech Pilsner recipe adjuncted with 10% Honey and hops with lots of Saaz

HALF TON IMPERIAL STOUT: Style: American Double/Imperial Stout. OG: 1.101. IBU: 30.0. ABV: 11.0. SRM: 40.0. Imperial Stout made with 1000 lbs of malt

PUNCH YOU IN THE EYEP: Style: American IPA. OG: 1.065. IBU: 50.0. ABV: 6.5. SRM: 5.0.

RASPBERRY WEISS: Style: 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.

WHITE WINTER WINERY/MEADERY | 217

whitewinter.com

68323 A Lea Street, Iron River, WI 54847

Established 1996. White Winter Winery produces over 23 high quality hand crafted meads, ciders, and spirits, using locally produced pure Wisconsin honey and fruit. We are truly a regional winery using ingredients grown within approximately 250 miles of the cellar. This year we have brought several of our standards, and a few of our newer "Kwench" session mead varieties.

ACER: Style: Mead. ABV: 11.5. **GF** Semi-sweet mead with maple begins with a light taste of honey and finishes with just a touch of maple.


BLACK MEAD: Style: Mead. ABV: 11.5. **GF** A dryer, light bodied, fruity mead made from black currants and honey. Earthy and tangy from the fruit, a little spicy from the American oak aging. Pairs well with lamb, grilled salmon, smoked meat and fish and wild game. Serve as you would any dry red wine at room temperature. 11.5%-12.5% abv


BLACKBERRY KWENCH: ABV: 6.5. **GF** Sweet and fruity, just like you! Session mead made to drink easy.


BLUEBERRY MEAD: Style: Mead. ABV: 11.5. **GF** Semi-sweet blueberry, subtle fruit, velvety mouth, spicy finish. One of the mead makers favorites. 11.5% abv., excellent before, or after dinner, or during dinner for that matter!

DAWN FIRE STRAWBERRY AND HONEY EAU DE VIE: Style: Eau-de-vie. **GF** Distilled from our strawberry mead as a white spirit, so no oak or other wood aging. It is essentially a fruit brandy eau de vie

DAWN FIRE STRAWBERRY AND HONEY EAU DE VIE: Style: Eau-de-vie. **GF** Distilled from our strawberry mead and served as eau de vie or "water of life". This is essentially a white brandy, no wood, with the essence of fruit and honey. Really good in a White Winter Northern Highlands Cider as a "Jumpin' Jonnie" cocktail

HONEY KWENCH: Style: Mead. ABV: 6.5.  A semi-sweet session mead. Just honey and water fermented to perfection. Serve over ice with a twist, or straight up!

MEADJITO: Style: Mead. ABV: 7.0.  A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

PEACH KWENCH: Style: Mead. ABV: 6.5.  light Peach and honey, semi-sweet

RASPBERRY MEAD: Style: Mead. ABV: 11.5.  Sweet, full raspberry nose and mouth, try with chocolate for a decadent taste delight! 11.5% abv.

WISCONSIN BREWING COMPANY | 714

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

Brewery is located in Verona, Wisconsin. The brewery honors Wisconsin's rich brewing tradition! Our Craft—Our Passion—Your Beer

AZTLAN: Style: American Double/Imperial IPA. OG: 19.0. IBU: 55.0. ABV: 7.5. Double IPA seriously hopped and all about neo-Mexicanus varieties. Sabro, Zappa, and Medusa join together for a celebration of indigenous North American hops.

INFINITE FORMS: Style: Mixed-Fermentation Sour. A hip, fruited sour. The fruits are Passionately Mango!

KISS THE LIPS: Style: American IPA. OG: 15.0. IBU: 45.0. ABV: 6.0. Citrified, Amarilloized, Contemporary, and perhaps Hazy, IPA

LAKE CITY GRAPEFRUIT SELTZER: Style: Hard Seltzer. ABV: 4.2. Clean, non-cloying, not too sweet, perfect grapefruit seltzer

LAKE LOUIE BERRY KOMBUCHA: ABV: 4.5. A mixed berry hard kombucha. Slightly funky and massively refreshing.

LAKE LOUIE OCTOBERFEST: Style: Märzen/Oktobefest. OG: 15.0. IBU: 25.0. ABV: 6.3. Massive example of what Isaria 1924 malt is all about.

MA CHERE CAROLEEN: Style: Belgian IPA. OG: 19.2. IBU: 65.0. ABV: 8.0. Double Belgian IPA with a whole lotta hoppin' goin'on.

PATRON SAINT: Style: Märzen/Oktobefest. OG: 14.5. IBU: 22.0. ABV: 6.0. A classic German Firey Hued Oktoberfest. Ask yourself, is there a more enjoyable style of beer in existence?

SANDY CHEEKS: Style: Hefeweizen. OG: 12.5. IBU: 18.0. ABV: 5.5. German Hefeweizen balanced very well with pineapple. Delightful!

WALK OFF: Style: American Adjunct Lager. OG: 10.0. ABV: 4.2. A wonderfully All American Lager

WISCONSIN DELLS BREWING CO. | 314

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2022 is an important year for us, we celebrated our 20th anniversary of opening and to celebrate we brewed a special version of our 1st bottled beer Rustic Red!

Wisconsin Dells Brewing Co. is housed on the 3rd level of Moosejaw Pizza in Wisconsin Dells. Moosejaw specializes in piping, hot pizzas and hand crafted brews. Brewmaster Jamie Baertsch keeps 12 different styles of her microbrews on tap at all times with another 5-7 bottle/can offerings plus 8 classic sodas! Stop in and check out our NEW Barrel Aged draft line or the High ABV offerings. Fall 2022 Seasonals include: Brandy Barrel Aged Wisconsin Muddler, Wee Heavy Scotch, Oatmeal Cream Stouts and Spiced Apple Cider Ale. Brews are available to go in cans, bottles &/or growlers.

20TH ANNIVERSARY RUSTIC RED LAGER: ABV: 8.0. A special version of our first bottled beer to celebrate our 20th Anniversary!

BUFFALO TRACE BARREL AGED IMPERIAL STOUT: ABV: 10.0.

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

IMPERIAL PILSNER:

MOSCATO BARREL AGED GOLDEN ALE:

STRAWBERRY LEMON-ALE: Style: Fruit/Vegetable Beer. ABV: 5.0. This blonde ale has flavors of strawberry and lemon, perfect for hot summer days and nights. It pairs well with coconut shrimp and Caesar salad or try it with a piece of strawberry topped cheesecake!

WORKING DRAFT BEER COMPANY | 218

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 celebrate art, beer, and the community we call home.

ABOVE THE FOLD - ISTHMUS COLLABORATION: Style: Hefeweizen. ABV: 5.8. In honor of the Isthmus' 1 year reboot anniversary, we brewed a traditional German Hefeweizen, and loaded it up with New Zealand Riwaka hops. This Riwakaweizen has lime and lemon notes that pop off a smooth drinking crisp wheat base. Cheers to you Isthmus!

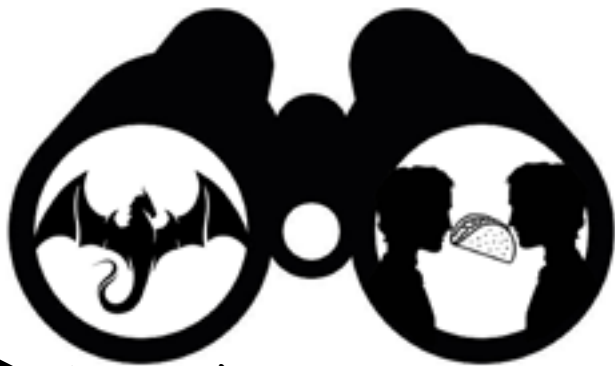
CLOSE ENOUGH TO PERFECT: Style: American Double/Imperial IPA. ABV: 8.5. 2022 Wisconsin Beer Bracket Winner. Crisp, clear, hop forward Double IPA bursting with citrus, pine, and tropical notes

GOOSE SUIT: ABV: 6.5. A refreshingly tart kettle sour, loaded with Strawberry and Guava.

PULP CULTURE: Style: New England IPA. ABV: 6.1. Our flagship hazy IPA. Sultana, Mosaic, Amarillo and Enigma hops bring notes of pineapple, resinous pine, and dank tropical fruits.

STACKENBLOCHEN: Style: Märzen/Okttoberfest. ABV: 5.8. Our take on the traditional Oktoberfest. Brewed with imported Pilsner and Munich malts to impart a rich bready character and light caramel notes. German grown Hallertau Mittelfruh hops provide the herbal spicy balance that make this rich lager infinitely balanced and drinkable.

TO THOSE WHO WAIT: Style: Czech Pilsener. ABV: 4.4. Our flagship Lager. A celebration of traditional Czech ingredients and techniques. Saaz hops lend a spicy and floral bouquet, perfectly balancing out this crisp and refreshing lager.



5th Annual

Official MHTG GT22

Scavenger Hunt

Others are mere
imitations

INSTRUCTIONS: INSIDE THE FESTIVAL ONLY,
try to find **all 26 items below.**

Send your photos or gallery link (labeled with
category) to: **hunt@greattaste.org** by sunset on
Aug. 14. Swag for the top 3 entries. Have fun!

- | | |
|---|---|
| <input type="checkbox"/> TOP HAT | <input type="checkbox"/> SOMEONE TAKING A PHOTO OF A GROUP |
| <input type="checkbox"/> THE WORD "RAINBOW" | <input type="checkbox"/> STAFF AT A ROOKIE BOOTH |
| <input type="checkbox"/> PEOPLE JUMPING | <input type="checkbox"/> A LIVING, NON-HUMAN CREATURE |
| <input type="checkbox"/> 2 PEOPLE IN KILTS | <input type="checkbox"/> MATCHING SHIRT GROUP |
| <input type="checkbox"/> DRAGON | <input type="checkbox"/> 2 PEOPLE EATING 1 TACO |
| <input type="checkbox"/> HIGH HEELS | <input type="checkbox"/> A GREAT TASTE STAFF CZAR IN ACTION |
| <input type="checkbox"/> COOL MUSTACHE | <input type="checkbox"/> WI THEMED TATTOO |
| <input type="checkbox"/> HUGGING | <input type="checkbox"/> A COSTUME WITH MASK |
| <input type="checkbox"/> TALL LEATHER BOOTS | <input type="checkbox"/> SOMETHING BROKEN |
| <input type="checkbox"/> "THE BIG CHEESE" | <input type="checkbox"/> SKIRT MADE OF SHIRTS |
| <input type="checkbox"/> NOVELTY SOCKS | <input type="checkbox"/> NECKLACE WITH 4 OR MORE EDIBLE ITEMS |
| <input type="checkbox"/> MARVEL CHARACTER | |
| <input type="checkbox"/> A SKULL | |
| <input type="checkbox"/> TROMBONE | |
| <input type="checkbox"/> UMBRELLA | |

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