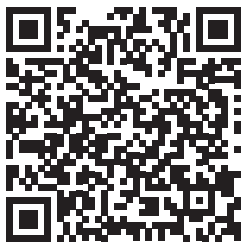




GET THE APP FIND A BEER



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



 **FestBuddy**





From the President

Welcome to the 36th Great Taste of the Midwest!

I am so proud to be able to share the creativity, exuberance, and enduring spirit found at breweries across the Midwest with you today. This 100% volunteer run festival is a love letter to the art of brewing from us, the Madison Homebrewers and Tasters Guild. Every year I marvel at how the countless hours of work and dedication of many of our group lead to this wonderful day. The proceeds from this event help to fund our guild activities and our charitable giving campaign. Every year we direct a minimum of \$30,000 to local charities, focusing on food/shelter scarcity, social justice programs, and substance abuse.

This year the layout of the festival remains the same as last year with three main sections. The area we call “Downtown” contains tent 700, the 800 tents surrounding that section, and the presentation tent. This area was new last year and well received. “Midtown” refers to tent 500, tent 600, and the booths around the circle drive. Finally, “Uptown” is under the 100-year-old oak trees and contains tents 100 through 400, as well as food vending and some individual booths. Be sure to explore all of the Great Taste grounds and enjoy the multitude of amazing beer and fermented beverages available from our extraordinary Midwest breweries here today. While winding through the festival and sampling all these remarkable beverages I encourage you to try a beer style you’ve never had, ask the brewer how they made it, make a note to visit a brewery you’ve discovered at the festival, meet old friends, make new ones, 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

2023 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 | 21 | Assistant to the Chairman
Steve Andrusz | 28 | Tent Signs and GT Headquarters
Nick Balazs | 8 | Festival Layout
Deedric Bauer | 6 | Friday Cleanup Crew, Volunteer Floaters
Stefan Berggren | 20 | Ticket Production
Andy Bernstein | 9 | Cooling & Hydration Specialist and Site Mechanic
Carol Bracewell | 19 | Master Cartographer / Graphic Arts Advisor
Tom Brown | 19 | Port-a-Potty Patriarch and Friday Set-Up
Duane Buscher | 7 | Keg Check-In
Cheri Carr | 16 | Brewery Liaison Assistant
Colin Crowley | 3 | Cellarman / Police Liaison Aide de Camp
Bob Drouth | 36 | Chairman Bob - Emeritus; Purchasing
Joe Farnsworth | 6 | Brewer Load-in, Generators
Mark Garthwaite | 24 | Assistant to the Chairman, Chief Keg Jockey, Sat. Brewer Load-In
Jennifer Gottwald | 9 | Post Event Cleanup
Dan Gustafson | 15 | Club Counsel, Off-site Parking
Laura Hall | 1 | Ticket Processing
Bob Harvey | 14 | Recycling and Garbage
Patrick Hutton | 13 | Cooling & Hydration Specialist and Site Mechanic
Sam Jackson | 9 | Safety and Neighborhood Liaison
Pete Johnson | 12 | There's an App for That
Lee Jones | 6 | Ticket Fulfillment
Jeremy Kaukl | 5 | Wristbanding
Tony Ketterer | 3 | On-Site Transportation (Golf Carts) / Police Liaison Aide de Camp
Paul Kinas | 26 | Brewer Check-in
Steve Klafka | 36 | Ticket Seller & Emeritus Taste Buds
Bryan Koch | 24 | Chief Keg Jockey
Mark Kochanski | 11 | Perimeter Security & Bike Racks
Steve Krieger | 15 | Volunteer Coordinator
Ralph Kuehn | 13 | City Liaison
Justin Kuehn | 4 | Quartermaster
Shelby Kuenzi | 8 | Courtesy Gate
Michael Kuenzi | 8 | Entertainment Coordinator/Courtesy Gate Assistant
Gary Lockwood | 2 | Gate Keeper
Mark Lyon | 1 | Police Liaison
Tom Machaj | 1 | Security/Parking
Meg Madecky | 14 | Trucking
Ryan Mallet | 1 | MHTG Treasurer, Park Prairie Protector
Scott Maurer | 17 | Program Editor/Designer
Jim Mayhew | 17 | Consigliere
Don McCreath | 28 | Brewery Liaison Assistant
Paul McGuire | 9 | MHTG President
Paul Miller | 12 | There's an App for That
Mark Morrison | 23 | Assistant to the Chairman
Bob Paolino | 31 | Media Liaison and Editor Emeritus
Jason Penn | 19 | Brewer Check-In Assistant
Brian Phillips | 9 | Keg Inventory
Carey Pierson | 5 | Friday Brewer Load-in
Doug Randall | 11 | Great Taste Chairman
Kari Randall | 6 | Shuttles and Taxis
Scott Reich | 18 | Group Ticket Sales
Natalie Rew | 5 | Merchandise Sales
Bill Rogers | 24 | Clothier
David Sampson | 6 | Friday Brewer Load-in
Erin Savaske | 7 | Friday Potluck
Ryan Schmandt | 2 | Cable Guy
John Schmied | 5 | Friday Brewer Load-in
Mark Schnepper | 19 | Brewery Liaison
Dan Schroeder | 1 | Ice Czar
Chris Schulte | 16 | Volunteer Coordinator/Brewers Lounge
Glenn Schultz | 33 | Keg Tracking
Kate Stalker | 23 | Ticket Sales
Peter Steinberg | 11 | Data Hound, Equipment Delivery
Fred Swanson | 29 | Brewery Liaison
Keith Symonds | 1 | Presentation Tent
Greg Tatusko | 4 | Signs
Bruce Vande Zande | 1 | Volunteer Coordinator/Brewers Lounge
Aaron Walters | 7 | Fire Marshal
Jason Walters | 19 | Fixer/Czar de Cuisine
Fred Yingling | 2 | Sunday Park Cleanup
Greg Younkin | 30 | Data Hound and Weather Manager
Brad Zulick | 11 | 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 be 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.
- 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.

IT'S FOOD! NOM, NOM, NOM! (MENUS SUBJECT TO CHANGE)

F1 Uyghur Grill – Charcoal grilled lamb kebob, Gluten free \$6 for one, \$10 for 2 (Australia lamb leg meat marinated in natural flavor such as cumin powder, onion powder, garlic powder, etc., Hot charcoal grilled on spot into a mouth watering treat you don't want to miss | Chinese Hamburger \$8 (Chinese hamburger with broiled pork inside) | Combo choice \$17 1 egg roll, 1 burger, 1 kabob, 1 water | Soda/water \$2 each | Veggie egg roll \$3 for one, \$5 for 2 (garlic chive, bean noodle, and eggs)

F2 Glass Nickel – Cheese \$4 | Deluxe \$6 | Fetalicious \$6 | Mushroom \$5 | Pepperoni \$5 | Water \$2

F3 Nothing Bundt Cakes

F4 Toast – Gyro Pita \$12 (Lamb meat, tomatoes, onions, lettuce and home-made dill sauce) | Miss Vickies Chips \$2.00 | BBQ, Jalapeno, Salt & Vinegar, Original Sea Salt | Bottled water \$2.00

F5 Curd Girl– Wisconsin fried cheese curds \$9 | Ginger-Mint Lemonade \$5.00

F6 Jakarta

F7 Papa's BBQ

F8 Fortune Favors

F9 Sweet Caroline – Big Ol' Walking Taco \$12.00. Walking Tacos are basically portable tacos in a bag, making them convenient, easy to eat, and super fun! We top a bag of Fritos with ground beef, nacho cheese, lettuce, sour cream and fresh salsa. | Mexican Street Corn, Gluten free, \$8.00 Fresh sweet corn shucked off the cob and topped with mayo, cotija cheese, and finished with your favorite toppings. | Plain N' Simple Corn, Gluten free \$6.00, Fresh, local sweet corn covered in warm butter. Served on the cob or in a cup.

F10 Lao Laan Xang – Chicken Potstickers (6) \$7 | Coconut Shrimp (6) \$8 | Crab Rangoon (3) \$5 | Pork Eggrolls (2) \$7 (House made with fresh ingredients) | Spicy Lao Sausage (1) \$5 | Spring rolls (2) Gluten free, \$6.00 (fresh vegetable summer rolls) Served with our house peanut sauce | Bottled Water \$2.00

F11 Wonder Cookie– GF Box of Wonder Cookies Food, Gluten free \$8+ tax (Four of our gluten free fresh-baked, warm cookies. Our exclusive sea salt chocolate chip recipe!) | Large Box of Wonder Cookies \$12+ tax (box of 9 fresh-baked, warm cookies. Choice of our signature sea salt chocolate chip swirled with brownie or seasonal recipe!) | Small Box of Wonder Cookies \$6+ tax (four fresh-baked, warm cookies. Choice of our signature sea salt chocolate chip swirled with brownie or seasonal recipe!) | Wonder Latte, Gluten free, \$7+ tax (Speciality cold brew made with JBC coffee, oat milk, our vanilla brown sugar simple syrup, and magic!) | Wonderlust \$6 tax (newly released, signature Wonder cookies blended into Chocolate Shoppe's vanilla bean ice cream) | Wonder-wich \$7+ tax (two signature cookies sandwiching

Chocolate Shoppe's vanilla bean ice cream) | Won-Dough's \$6+ tax (edible cookie dough bites, served chilled)

F12 State Street Brats– Bacon Cheeseburger \$11 (1/3 lb. fresh ground beef patty, served with cheddar cheese and bacon!) | Bavarian Pretzel Bites \$11 (Shareable pretzel bites, lightly fried and served with nacho cheese) | Beyond Burger \$9 (a completely vegan and soy free burger) | Cheddar Cheeseburger \$9 (1/3 lb. fresh ground beef patty, served with cheddar cheese) | Cheese Curds \$12 (beer battered, white cheddar cheese cubes- fried until golden) | Red Brat \$7 (Our original smoked beef and pork bratwurst, grilled butterfly style) | Waffle Fries \$4.50 Side / \$8 Basket (Waffle-cut fries, lightly seasoned with salt) | White Brat \$7 (the two-time GOLD medal winning all pork bratwurst from Bakalars Sausage Company)

PITCH PERFECT

We are lucky to have so many great musicians who also love beer and the GTMW. All of our performers are volunteers. Several have been performing at the festival for many years. Please take the time to listen, dance, and cheer for these amazing people. Buy their merchandise, drop a tip, and consider booking them for your next event.

Mama Digdown's Brass Band | Michael Gruber | Bing Bong | Panchromatic Steel | Eddy Birth | Traditional Frequency | Enchanted Onion | Hops and Barley Trio | Annie and the Oakies | Urban Hurdles | Bathtub Mothers | Nick Rainey | Seven Stone Jones | Squirrel Gravy | Old Cool | John Saaristo

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://greetaste.org/travel/#shuttles> and include: 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 MERCH HERE!

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 last year included the following:

The Foundation for Black Women's Wellness | DAIS | Rise | Mentoring Positives | Tellurian | Literacy Network | St Vincent de Paul Food Pantry | The River Food Pantry | Goodman Community Center | Grace Food Pantry | Breast Cancer Recovery Network | Wil-Mar Center | Milestone Democratic School | River Alliance of Wisconsin | Freewheel Bicycle Company | Fetch WI Rescue | Evansville Underground Music | Collaboration Project | OccuPaws Guide Dog Association | WORT-FM | Ice Age Trail Alliance | West Madison Area Special Olympics |

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.
- The 2023 Great Taste logo was illustrated by Eric David Peterson, a Madison based award winning visual artist. You can view his other works at edpdesigns.com or contact him for commissions at eric@edpdesigns.com
- Bucky's Rentals for the tents & toilets and impeccable service.
- The City of Madison and Parks Department for allowing us to enjoy the use of this beautiful park. We ask you to help us make sure to leave this park in an even cleaner condition than we found it. It is a treasure we cherish.
- The Madison Police Department for ensuring our safety.
- Madison Fire Department for providing on-site medical services.
- The volunteers who are admirably dedicated to this event.
- The brewers whose talents are celebrated here today!
- Most importantly, the families of the organizers who are the unsung heroes of events that are run by an all-volunteer workforce.

FINAL WORDS

The Madison Homebrewers & Tasters Guild is proud to sponsor one of the premier beer events in the United States. We welcome your comments and encourage you to contact us via email at 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 10, 2024**

THANK YOU SPONSORS

BELGIAN ABBEY LEVEL



YAKIMA CHIEF HOPS

BARREL AGED STOUT



IPA LEVEL



PORTER LEVEL



PILSNER LEVEL



NORTHWESTERN EXTRACT CO.





LIMIT OF 100!

PRESENTATION TENT

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

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

1ST SESSION | 1:30 P.M.

CHOCOLATE/BEER PAIRING

GAIL AMBROSIUS

CHOCOLATIER EXTRAORDINAIRE
MADISON, WI

TIM "PIO" PIOTROWSKI

OWNER/BREWMASTER, DELTA BEER LAB
MADISON, WI

Expect a fascinating pairing of the finest in local chocolates and beer. Gail and Pio have been working months to create pairings. This will be a difficult spot to acquire. Plan on 5 pairings and wonderful repartee between these 2 consummate professional artisans.

2ND SESSION | 3:00 P.M.

CHEESE AND CIDER PAIRING

BRIAN JOHNSON

OWNER, CHEESER'S
STOUGHTON WI

DEIRDRE BIRMINGHAM

OWNER, THE CIDER FARM
MINERAL POINT, WI

Cheeser's is a spectacular cheese shop featuring Artisan Cheese and meats, curated wines, local craft beer and gourmet provisions.

The Cider Farm orchards are just outside of Mineral Point, WI where they grow cider apples - not "in-hand" sweet apples. They make their ciders on the far west side of Madison, where they have a delightful tasting bar with noshes. All of their ciders have terroir! Brian and Deirdre have an all Wisconsin presentation planned.



GLUTEN-FREE HERE

Ciders, meads, seltzers,
and beers a go-go.
Gluten free and loving it!

AEPPELTREOW WINERY | 304 |

Blackbird Berry Cider | Orchard Oriole Perry | Perry |
Pommeaux | Tyton Proper Cider

ALT BREW | 301 |

Devil's Nectar | Hefeweissbier | Hiking Boots | Hollywood
Nights | Ripped Jeans & Wolf Shirts | STAYCATION

B. NEKTAR MEADERY | 709

Ain't Misb.havin | Dark Dark Goose | Eyeball | Orange Cream
Delight | The Dude Abides | Zombie Killer

BARN TOWN BREWING | 710

Cotton Candy Sour | Hawaiiwan Punch | Peanut Butter and
Jelly Sour | Strawberry Lemonade Sour | Watermelon Sour

BOULEVARD BREWING CO. | 613

Quirk Rocket Pop

DIMENSIONAL BREWING COMPANY | 218

Midwest Morning

HINTERLAND BREWERY | 824

Saving Gracie

HOP HAUS BREWING COMPANY 521

Dilly Dally - CBD Sparkling Water

ILLUMINATED BREW WORKS | 118

Extra Fruited Slushy Thing 7: The Watergate Affair

ISLAND ORCHARD CIDER | 617

Apple Cherry Cider | Apple Ginger Cider | Apple Lavender Cider
| Hopped Brut Apple Cider | Oak Aged Brut Apple Cider | Pear
Cider

LAGUNITAS BREWING CO | 420

Hoppy Refresher

LAKE LOUIE BREWING | 701

Lake Louie Grapefruit Seltzer | Lake Louie Kiwi Strawberry
Seltzer

MIKERPHONE BREWING | 826

We Got Together Like...

ODD SIDE ALES | 207

Ecto Chiller Drink Box Seltzer | Oddtails Margarita

ONE BARREL BREWING CO. | 503

Gentry's Rose Hard Cider | Ruby Red Commuter

SHIPWRECKED BREWPUB | 428

American IPA

STEVENS POINT BREWERY | 415

Ciderboys Breeze - Black Cherry | Ciderboys Breeze - Cucumber Mint | Ciderboys Breeze - Peach Pineapple Mango | Ciderboys Breeze - Watermelon Strawberry

THE CIDER FARM | 424

Belgian Farmhouse-style Saison | Classic Dry | Cyser | Dabinett | Oak Aged

TRANSIENT ARTISAN ALES | 109

Soul Proprietor

VANDER MILL CIDERS | 110

Blueberry Heirloom | Honeycrisp

WHITE WINTER WINERY/MEADERY | 210

Blackberry Kwench | Blue Spritz | Bois Brule Hard Cider | Cherry Kwench | Cranberry Kwench | Meadjito | Northern Highlands Hard Cider



ZERO % OPTIONS

BACKPOCKET BREWING | 128

Horseshoe NA: Non Alcoholic Ginger Beer

FAIR STATE BREWING COOPERATIVE | 814

Hop Water

HOP HAUS BREWING CO. | 521

Dilly Dally - CBD Sparkling Water

LAGUNITAS BREWING CO | 420

Hoppy Refresher

LIFT BRIDGE BREWING CO. | 319

Root Beer

MILLSTREAM BREWING CO. | 105

Blueberry Lemonade Soda | Root Beer

UNTITLED ART | 713

NA Italian Pilsner | NA Juicy IPA | Untitled Art

WISCONSIN DELLS BREWING CO. | 225

Cotton Candy Soda

THE ROOKIES

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

Bavarian Bierhaus | 427 | Glendale, WI

Door 4 Brewing Co. | 404 | Decatur, IL

Dual Citizen Brewing Company | 103 | Saint Paul, MN

Dutchbag Brew Co. | 616 | Chicago, IL

Emprize Brew Mill | 509 | Menasha, WI

Faklandia Brewing | 603 | St Francis, WI

Fifth Ward Brewing Company | 610 | Oshkosh, WI

Foxtown Brewing | 810 | Mequon, WI

G5 Brewing Company | 806 | Beloit, WI

Howard Street Brewing | 114 | Chicago, IL

La Doña Cervecería | 811 | Minneapolis, MN

Light The Lamp Brewery | 302 | Grayslake, IL

Lion's Tail Brewing | 808 | Neenah, WI

Lock 27 Brewing | 127 | Dayton, OH

Lua Brewing | 809 | Des Moines, IA

Mile Wide Beer Co. | 522 | Louisville, KY

Modern Brewery | 203 | St. Louis, MO

Moody Tongue | 807 | Chicago, IL

Old Germantown | 112 | Germantown, WI

Roaring Table Brewing | 121 | Lake Zurich, IL

SingleSpeed Brewing Co. | 111 | Waterloo, IA

Sonder Brewing | 813 | Mason, OH

Stompbox Brewing | 226 | Davenport, IA

Streetside Brewery | 204 | Cincinnati, OH

Tumbled Rock Brewery | 812 | Baraboo, WI

Wax Wings Brewing | 208 | Kalamazoo, MI

Wild Mind Ales | 228 | Minneapolis, MN

THE BEER LIST STARTS HERE



2ND SHIFT BREWING | 619

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!

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

FIREFLY: Style: American Blonde Ale. Golden Ale

MOONBEAMS: Style: Mixed-Fermentation Sour. Dry Hopped Sour Golden Ale

OKOTBERFEST: Style: Märzen/Oktobertfest. Marzen Style Lager

PAPPY VAN WINKLE 15 YEAR BOURBON BARREL-AGED LIQUID SPIRITUAL

DELIGHT: Style: Russian Imperial Stout. ABV: 11.5. Aged in Blanton barrels, LSD is a stout that is chewy, chocolaty and a joy to behold. Aged in Pappy Van Winkle 15 year bourbon barrels.

3 FLOYDS BREWING CO. | 803

www.3floyds.com

9750 Indiana Pkwy., Munster, IN 46321

From our humble beginnings in 1996 - armed with only a few hundred dollars, a five-barrel Frankenstein wok-burner-fired brew kettle, repurposed open Swiss cheese fermenters (Hammond Squares) and an old Canfield's Cola tank—"It's Not Normal" ales and lagers were born. Now Indiana's largest brewery, Nick Floyd and company continue to bring you strange and wonderful beers.

BARREL AGED BEHEMOTH: Style: American Barleywine. IBU: 45.0. ABV: 13.6.

We took our American-style Barleywine and aged it in Willett bourbon barrels for 12 to 16 months. This rounds out the intense hop character and compliments the natural vanilla, coconut, and bourbon notes extracted from the barrel-aging process.

BERRIED IN ICE: Style: Mixed-Fermentation Sour. ABV: 7.2. A kettle sour hailing from our pilot system, Buried in Ice features tons of raspberry, blackberry, and lime notes with cherry and candy aromas.

CAT DATE: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 9.5. This categorically big Double IPA was brewed to honor our little friends and their clandestine meetings. Featuring profound hop bitterness and notes of stone fruit, melon, and grapefruit, Cat Date's unique hop profile comes from the latest experimental Lotus hops, which impart wonderfully bitter grapefruit notes and a long, dank hop profile.

COCONUT PILLAR OF BEASTS: Style: American Barleywine. IBU: 11.0. ABV: 14.6.

Our Pillar of Beasts Barleywine, brewed with salted Caramel and vanilla, then aged for 12 months in bourbon barrels with toasted coconut added.

CRIMSON MASK: Style: Mixed-Fermentation Sour. ABV: 8.0. This gushing cherry wylde ale was brewed with our proprietary mixed yeast culture developed in-house and fermented and aged in our handmade foeders.

DARK LORD ADULT SIZED BEVERAGE: Style: Russian Imperial Stout. Dark Lord aged in Rum, Cognac, and Sauternes barrels for our friend Barnaby Struve

DARK LORD CHEMTRAILMIX '21: Style: Russian Imperial Stout. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon.

DARK LORD MARSHMALLOW HANDJEE '23: Style: Russian Imperial Stout.

Dark Lord aged in bourbon barrels with vanilla beans

DARK LORD MUNSTER PUNCH '23: Style: Russian Imperial Stout. 2023 Dark Lord with banana, pineapple, and lychee.

PEAR BEAR: Style: Mixed-Fermentation Sour. ABV: 8.0. 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*.

WARPIGS USA BLINDING LIGHT SHOW: Style: Specialty IPA. IBU: 67.0. ABV: 7.0. Featuring a malt bill that mirrors a traditional Wit Bier, along with the addition of orange and lemon peels that accentuate the hop bill, this hybrid IPA wields bold citrus and tropical flavors of illuminating refreshment. All that was hidden shall be revealed

WARPIGS USA FOGGY GEEZER: Style: New England IPA. IBU: 70.0. ABV: 6.8. Citrus and tropical hop varieties gather en masse to bring you this dynamic and expressive Hazy IPA. Aromatics of pineapple, passion fruit, and mango cut through the fog to make this beer the most devastating in the room. Built to showcase what an IPA can be.

ZOMBIE DUST: Style: American Pale Ale. IBU: 60.0. ABV: 6.5. This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse. Created with our marvelous friends in the comic industry.

ZOMBIE ICE: Style: American Double/Imperial IPA. ABV: 8.5. Crafted with an unholy amount of Citra hops, this undead double pale ale heralds the zombie evolution after the Dust has settled from the apocalypse

3 SHEEPS BREWING CO. | 430

3sheepsbrewing.com

1837 North Ave., Sheboygan, WI 53083

A craft brewery making beer in Sheboygan, WI.

CHAOS PATTERN W/ BRU 1 & VIC SECRET HOPS: Style: American IPA.

ABV: 6.5. Hazy IPA with a Double Dry Hopping of Bru 1 & Vic Secret Hops

DEEPLY ROOTED: Style: American Double/Imperial Stout. ABV: 13.3. Barleywine aged in Silver Oak Cabernet barrels that last held 15 year Weller Bourbon for 6 months.

DOUBLE BARREL WOLF - 2022: Style: American Double/Imperial Stout.

ABV: 15.2. The Wolf Aged Twice in Bourbon Barrels (1792 Bourbon Barrel Version)

FRESH COAST W/ CASHMERE & NELSON SAUVIN HOPS: Style: American Pale Ale. ABV: 4.8. Fresh Coast Variant - Brewed with a Double Dry hopping of Cashmere and Nelson Sauvignon Hops

ISLAND PUNCH: Style: Hard Seltzer. ABV: 9.0. High gravity, cocktail inspired Hard Seltzer with Passionfruit, Orange, and Guava.

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

SABROSO: Style: American Double/Imperial IPA. ABV: 8.5. 2019 Barrel Society Beer. White Wine Barrel Aged Saison with Mango and Black Currant. Only available to those in the 3 Sheeps "Cabana"

SOWRE: Style: Fruit/Vegetable Beer. ABV: 8.3. Fruited sour with mango and prickly pear.

STRAWBERRY CREAM ALE: Style: Cream Ale. ABV: 5.9. Cream Ale with Strawberry

THE WOLF - MEXICAN HOT CHOCOLATE: Style: American Double/Imperial Stout. ABV: 14.0. Bourbon Barrel Aged Imperial Stout with Cocoa nibs, cinnamon, vanilla and guajillo peppers

THE WOLF - VANILLA - 2019: Style: American Double/Imperial Stout.

ABV: 12.0. Bourbon Barrel Aged Imperial Stout with Vanilla

THE WOLF 2023: Style: American Double/Imperial Stout. IBU: 13.0. ABV: 13.8. Imperial Stout Aged in Bourbon Barrels

4 HANDS BREWING CO. | 322

4handsbrewery.com

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

4 Hands Brewing Company was founded in 2011 in the LaSalle Park neighborhood near downtown St. Louis, Missouri. We brew a wide range of year-round offerings along with a vast variety of seasonal and limited-release beers and seltzers.

- MADAGASCAR:** Style: American Double/Imperial Stout. ABV: 9.3. An imperial milk stout aged in bourbon barrels with top-quality Madagascar vanilla beans, this inky black, sticky beer is full-bodied with strong notes of vanilla, marshmallow, chocolate and espresso.
- PINEAPPLE PRUSSIA:** Style: Gose. ABV: 4.0. A new tropical spin on Prussia Berliner Weisse, this light-bodied, tart wheat beer was fermented on pineapple following brewhouse souring. Like Passion Fruit Prussia, this iteration is well-balanced and features delicate touches of pineapple that play nicely with the soft, lactic acidity to make this beer super drinkable and quenching.
- SOUR BERRY BLAST:** Style: Gose. ABV: 4.0. An over the top, insanely fruited gose, Sour Berry Blast is brewhouse soured with our house lactobacillus blend and is infused with blackberry, blueberry, key lime, orange and raspberry juices alongside Himalayan sea salt and Madagascar vanilla for a super fruity, smoothie-like experience.
- SPARKLER:** Style: Hard Seltzer. ABV: 4.0. Inspired by one of our favorite summertime treats, the red, white and blue popsicle, Sparkler shines with juicy cherry, lime and blue raspberry flavors.
- VOLTRON VOLUME ONE:** Style: New England IPA. ABV: 7.5. The first in a six part series of collaborations with breweries from around the country to bring Voltron to life, Volume One is a hazy IPA brewed with Narrow Gauge Brewing Company in Florissant, Missouri. To impart tons of citrusy hop flavor and aroma without substantial upfront bitterness, we mash hopped with Citra and Mosaic and carried out fermentation with Omega Yeast's Helio Gazer, a thiolized yeast strain that delivers intense notes of guava, New Zealand Sauvignon Blanc and stone fruit through a metabolic process called biotransformation.

515 BREWING | 515

515brewing.com

7700 University Ave., Clive, IA 50325

Brewing great beer on a small scale for 10 years! We are an award winning brewery located in Clive IA

- #QUADGOALS:** Style: Belgian Strong Dark Ale. ABV: 11.5. This Belgian Quad features caramel notes with raisin, cherry and plum flavors, along with slight spiciness from the Belgian yeast. #QuadGoals is a 2017 Great American Beer Festival® gold medal winner in the Belgian Dubbel or Quadrupel category.
- DSM PILS:** Style: German Pilsener. ABV: 5.4. Brewed with 100% Czech Pilsner Malt that lends a soft bready malt character. Hops are Grungeist, an experimental German variety that lends delicate aroma and flavors of tropical fruit, with a pleasant bitterness. Fermented with the clean fermenting Danish lager yeast strain. Crisp and refreshing.
- GIVE BEES A CHANCE:** Style: Herbed/Spiced Beer. ABV: 6.0. No hops were used in this light refreshing ale brewed with Iowa honey from Lappe Farms in East Peru. Instead we used dandelions and creeping charlie to provide light bitterness and herbal notes. The perfect no mow May beer.
- GREENBELT TRAIL MILE #1:** Style: New England IPA. ABV: 7.2. Our latest rotating hazy IPA brewed with Mosaic and El Dorado hops
- I'M A BEERBIE GIRL:** Style: Fruit/Vegetable Beer. ABV: 6.0. Light and refreshing Rosé all day
- MEXICAN SPRING:** Style: American Pale Wheat Ale. ABV: 6.0. Wheat beer brewed with agave and lime. This beer was a gold medal winner in the Belgian Strong category at 2017 GABF
- THIS IS JUST A TRIBUTE:** Style: American IPA. ABV: 6.9. This is not the greatest IPA in the world, it is just a tribute. All Centennial hops on an old school ipa malt bill.

608 BREWING COMPANY | 608

www.608brewingcompany.com

83 Copeland Ave., La Crosse, WI 54603

We like to brew beer. You like to drink beer. Seems like a match.

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.

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

7 HILLS BREWING COMPANY | 702

www.7hillsbrew.com

1085 Washington St., Dubuque, IA 52001

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

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

ICY SASQUATCH: IBU: 47.0. ABV: 7.0. Cold IPA brewed with Rakau, Moteuka, and Simcoe Hops.

LEAVE THE GUN, TAKE THE CANNOLI: IBU: 35.0. ABV: 4.8.

PUNCHY THE CLOWN: Style: Pastry Sour. IBU: 6.0. ABV: 5.5. Sour Ale brewed with Fruit Punch and Cotton Candy

ABERRANT ALES | 129

www.aberrantales.com

219 W. Grand River Ave, Howell, MI 48843

Aberrant Ales is a craft brewery and taproom located in historic downtown Howell, MI.

HAZY D AND THE BOYZ: Style: New England IPA. ABV: 6.6. A hop forward haze of tangerine, orange and fruit punch with a soft, medium-full body mouthfeel.

IN THE NUDE: Style: Hard Seltzer. ABV: 5.0. A refreshing watermelon mojito flavored hard seltzer that makes you feel like you're on the beach in little Havana.

SPANDEX CRUSHER: Style: American Blonde Ale. ABV: 5.5. A light bodied, malt forward blonde, with just enough melon and stone fruit hop presence to suplex you into submission.


UNICORN CRIME SCENE: Style: Pastry Sour. ABV: 6.7. Blackberry Sour Ale with deep purple hue. Huge flavors of sour blackberry jam with a lemon citrus back notes


AEPPELTREOW WINERY | 304


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.

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0.  Sweet-Tart, Black Currant / Elderberry flavored cider. On tap

ORCHARD ORIOLE PERRY: Style: Cider. ABV: 5.0.  Uber-dry. 100% traditional perry pears. Tart and Tannic. Two time Best In Class at GLINTCAP. Canned.

PERRY: Style: Cider. ABV: 11.0.  Semi-sweet. champagne-method perry. Bottled.

POMMEAUX: Style: Cider. ABV: 19.0.  Sweet. Normandy inspired Apple juice / Apple Brandy blend. Bottled.

TYTON 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 | 402

www.atgbrewery.com

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

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

BLACK ON BLACK ON BLACK: Style: Baltic Porter. OG: 18.6. IBU: 38.0. ABV: 9.0. SRM: 35.0. Collaboration with Elm Street Brewery in Muncie, IN. After drinking several BLK Pilsners at AtG, Elm Street brewers decided that black was where it's at and wanted to double...no... triple down on the blackness. So the additions of Blackberry and Black pepper in this darn near black Baltic style porter fit the bill. Then we looked inside of a bourbon barrel and said to ourselves, "looks black in there." So we aged the whole batch in barrels for 3 months. Black on Black on Black can be drunk while you wear backpacks and play hacky sack, Jack.

CITRA ASS DOWN: Style: American Double/Imperial IPA. OG: 18.6. IBU: 70.0. ABV: 8.2. SRM: 4.5. From the heart of bourbon country came one of the most popular and widely renowned double IPAs in the world. Citra Ass Down was a cutting edge West Coast IPA at the turn of the previous decade and has had the staying power and popularity to continue to grow and impress beer drinkers with its unique balance of malt sweetness and hop bitterness. Citra hops are featured to provide an intense yet pleasant citrus, tropical and floral flavor and aroma. Over the last decade with the advent of Hazy IPAs, Triple IPAs, Session IPAs, Wet IPAs, Cold IPAs, Black IPAs, Brut IPAs, etcetera, this beer continues to stand out. So Citra Ass Down and drink it!

COLD ASS BEER: Style: American Amber/Red Ale. OG: 10.5. IBU: 18.0. ABV: 4.3. SRM: 11.0. You've sat your ass down and had a beer, now try some Cold Ass Beer. We know that no one likes hot ass beers or even warm ass beers (trust us we tried those, it was a disaster). So we landed on COLD Ass Beer and it warms our hearts that true beer drinkers can pound these cold asses all day long.

HAZE CAPACITOR: Style: American IPA. OG: 17.0. IBU: 28.0. ABV: 7.5. SRM: 4.5. We went back in time to brew this beer which is the first Hazy IPA ever! You wanted rotation nation? Well you got it buddy! We're loading up high hopped and hazy crazy beers at our brewpub and cranking out small quantities super fresh. Only dropping 5-7 barrels on the USA, these juicy pooties are gonna get you gushy. The hop crop has dropped and you are the beneficiary because Crazy Jerry forgot how to brew and has no concept of restraint when it comes to serious hopping schedules. Reserve yours today before he goes forward to the past and brews a smoked beer.

KENTUCKY RYED CHIQUEN: Style: Rye Beer. OG: 20.0. IBU: 30.0. ABV: 8.6. SRM: 13.0. An amber ale brewed with rye malt and aged in bourbon barrels. Our first barrel aged beer here at Against the Grain was the Kentucky Ryed Chiquen. Named so because: 1. It was made in Kentucky. 2. It has a lot of Rye in it, and 3. It is not Chicken, and 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. After fermentation we moved the entire batch into bourbon barrels. There it aged for 5 weeks until we felt it had picked up the right amount of residual bourbon character and oak flavors. Drink up, Chiquen Head!

NUTSY BOYS: Style: Russian Imperial Stout. OG: 33.0. IBU: 70.0. ABV: 12.2. SRM: 10000.0. A collaboration between two of the brewing industry's only licensed professional wrestlers. Wanting to make sure that we were

sufficiently over on this beer we decided to dial up something big, powerful and nasty (not nasty like gross, but nasty like Janet Jackson nasty) So with the addition of some chocolate, sugar, milk sugar and enough macadamia nuts to give George Washington Carver an allergic reaction, we hope you enjoy what the Nutsy Boys put in this can.

RAUCHBIER: Style: Rauchbier. OG: 13.2. IBU: 24.0. ABV: 5.3. SRM: 12.0. As Bambergian as you can get in the Midwest! 100% Beechwood smoked malt is used to brew this lager and German noble hops to balance. If you hate smoked beers, try this one and let you hate flow through you.

THE BROWN NOTE: Style: English Brown Ale. OG: 12.8. IBU: 20.0. ABV: 5.9. SRM: 15.0. The brown ale to end all brown ales. Enjoy it, because there is no longer any reason to drink another. You've reached the pinnacle. A healthy blend of traditional British malts give this popular style a semi-sweet, biscuity, slightly roasted flavor. Oats thicken the mouthfeel, and a handful of specialty malts add complex chocolate, toffee, and caramel notes. The hops are mostly traditional, earthy British hops, but we cocked it up a bit with some American hops late in the boil.

ALARMIST BREWING | 211

alarmistbrewing.com

4055 W. Peterson Ave, Chicago, IL 60646

Chicago craft brewery. Come for the beer, leave because of the people.

MALORT: Regret. We're sorry.

MALORT: Regret. We are sorry

MALORT: Style: Liqueur. Regret. We are sorry

MALORT: Style: Liqueur. Regret and disgust. You're welcome

MIDWEST ROYALTY: Style: Liqueur. IBU: 20.0. ABV: 4.5. SRM: 2.0. Corn lager!

This brew won bronze twice in a row at GABF for American lager. That's like winning dark gold. German lager yeast, flaked corn, pilsner malt, and more Midwest friendliness than should be allowed by law.

PANTSLESS: Style: American Pale Ale. IBU: 30.0. ABV: 6.0. SRM: 5.0. Our flagship pale ale. Mosaic hops create tropical fruit and dank pine notes/flavors. This also won Bronze at GABF. Forever a bridesmaid. NOTE: Pants not included

THROAT PUNCH: Style: Fruit/Vegetable Beer. ABV: 6.0. This Blood Orange/Lemon sour is best consumed outdoors, which is great, because Great Taste is very much outdoors.

ALT BREW | 301

altbrew.com

1808 Wright St., Madison, WI 53704

Alt Brew is a nano brewery in Madison, Wisconsin. Made entirely of gluten-free ingredients on equipment solely dedicated to gluten-free production.

DEVIL'S NECTAR: Style: Belgian Golden Strong Ale. ABV: 11.25. **GF** Fruity and slightly spicy Belgian esters, with a ton of honey balanced out with a lightly toasted malt get you ready to dance with the devil in the pale moonlight.

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

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

HOLLYWOOD NIGHTS: Style: American IPA. OG: 1.078. IBU: 40.0. ABV: 7.2. SRM: 8.0. **GF** 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. **GF**

This double dry-hopped hazy IPA is an ode to our two brewers' preferred attire and bursts with a beautiful orange citrus flavor and aroma. It is packed with Columbus, Centennial, Citra, and Simcoe hops.

STAYCATION: Style: Mixed-Fermentation Sour. ABV: 4.9. **GF** Fruited Sour 4.9% ABV Pleasantly tart sour with raspberry, blood orange, and pineapple puree.

VELVET MIDNIGHT: Style: American Double/Imperial Brown Ale. IBU: 25.0. ABV: 11.0. SRM: 27.0. **GF**

AUGUST SCHELLS BREWING CO. | 401

www.schellsbrewery.com/brewery/

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 a variety of award winning beers!

ADAPTIVE MATTER: Style: Berliner Weissbier. IBU: 4.0. ABV: 4.8. Mixed-Culture Berlin-Style Wheat Sour with Mango, Passion Fruit, and Guava.

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.


SCHELL'S OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 5.8. A Märzen that is true to German tradition, it is only brewed once a year to celebrate the fall harvest. The perfect balance of Pale, Munich, and Vienna malts create its toasty backbone. Prost!


B. NEKTAR MEADERY | 709


bnektar.com


1511 Jarvis, Ferndale, MI 48220

Celebrating 15 years of craft mead and cider this year, B.Nektar is guided by geeky imagination, influenced by sub-pop culture and never satisfied with the status quo, B. Nektar aims to bring a modern twist on mead as well as diversify craft mead, cider, and beer.


AIN'T MISB.HAVIN: ABV: 14.4.  A collab with our friends at Misbeehavin' Meads. Pineapple, raspberry and ginger


DARK DARK GOOSE: Style: Mead. ABV: 16.8.  Honey wine with coffee aged in a bourbon barrel then a stout barrel

EYEBALL: Style: Mead. ABV: 17.0.  Wildflower honey and fresh peeled ginger aged in rye whiskey barrels. They watch, but they do not see. They hear, but they do not listen. Don't think you are anonymous, however. Your digital fingerprints are everywhere, revealing all of your likes, fears, and secrets. Watch yourself, and stay in line. Big Brother is watching us, but are we watching him? Open your eyes and speak out. IN B. WE TRUST

ORANGE CREAM DELIGHT: ABV: 6.9.  Are you ready for a summertime treat with an adult spin? Orange Creamsicle is for you! Enjoy the gentle nostalgia of hot summer days and sticky popsicles with Orange Creamsicle. Orange, vanilla, LACTOSE.

SHADOW THICKET: Style: Mead. ABV: 14.0. Raspberry and Black Currant Mead

THE DUDE ABIDES: ABV: 17.9.  Honey apple wine with chai spice added and aged in barrels for 69 months. This one really chais the room together.

ZOMBIE KILLER: Style: Cider. ABV: 5.5.  Cider with Cherries and honey added. Our flagship product!!

BACKPOCKET BREWING | 128

www.backpocketbrewing.com

903 Quarry Rd., Coralville, IA 52241

The truth is you can tell a lot about a man by what he keeps in his back pocket - a useful pocketknife, a lucky coin, a worn out photo from an old love that has never died. Whatever it is, even if it wound up there by accident, there's a story behind it. A story that probably won't come out until you are in the right place, talking to the right people, with the right beer in hand.

Located in the Iowa River Landing in beautiful Coralville, Iowa, we are

locally owned and hand crafted. There's a Backpocket beer perfect for every person, every occasion and, most importantly, every story.

11TH: Style: Russian Imperial Stout. ABV: 10.0. Our 11th Anniversary Russian Imperial Stout Ale is aged with roasted coconut, followed by 12 months in bourbon barrels from Mississippi River Distilling, with a heavy dose of vanilla bean. Rich whiskey flavors with accents of cinnamon, chocolate, vanilla and oak.

BLACK HIVE TIPA: Style: American Double/Imperial IPA. ABV: 9.5. This hazy IPA was double dry hopped with Citra, El Dorado, Simcoe hops and brewed with local honey.

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

GOLD COIN: Style: Munich Helles Lager. IBU: 15.0. ABV: 5.2. SRM: 5.0. Helles - German Blond Lager. Light, simple and drinkable at nearly every gathering you might be lucky enough to happen upon - as long as those at the gathering consider beautiful golden goodness something worth gathering about.

HORSESHOE: ABV: 7.5. Can Cocktail - Lime mule

HORSESHOE NA: Non Alcoholic Ginger Beer

HORSESHOE PEACH: ABV: 7.5. Can Cocktail - Peach Mule

HORSESHOE RASPBERRY: ABV: 7.5. Can Cocktail - Raspberry Mule

PRETZEL STOUT: Style: Milk/Sweet Stout. ABV: 6.2. This chocolate Stout begins with a variety of chocolate and caramel malts with a little roast for balance. It is infused with over 200lbs of pretzels and packs a punch of peanut butter to provide a smooth, creamy treat.

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

PUMPKIN ALE: Style: Pumpkin Ale. ABV: 6.0. Our Gold Medal awarding winning ale starts off with a light, crisp ale body. Then infused with lemon peel, pumpkin pie spices and a touch of vanilla.

RASPBERRY NA SOUR: Non alcoholic Sour with Raspberries

SLINGSHOT: Style: Munich Dunkel Lager. ABV: 5.3. Dunkel - German Dark Lager. Don't let the Slingshot's color fool you, it has a light body, and smooth, subtle complexities that will remind you to never judge a book by its cover. Or, more likely, it'll just remind you that beer is a pretty darn good thing.

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

BADGER 9 SPIRITED: Style: Quadrupel (Quad). ABV: 11.0.

MUSKY CITRA IPA: Style: New England IPA. ABV: 6.9. An all Citra-hopped Hazy IPA with just a little bite. The haze was inspired by the murky depth of our Wisconsin waters where our great state fish, the mighty Muskellunge. Coming in at 6.9% ABV, a nod to the record for largest Musky ever caught- 69-pound beast. Citrusy- Juicy- Lively- Zesty

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

SUPER MASSIVE SLUSHIE: Style: Fruit/Vegetable Beer. ABV: 5.0. A slushie sour with massive fruit additions of mango, passionfruit, orange, strawberry and coconut. Drink your fruits! Limited release.

TIKI TOM: BEERMOSA SLUSHIE SOUR: Style: Berliner Weissbier. ABV: 5.0. Orangey - Tart - Pulpy - Vibrant Inspired by the infamous Screwdriver

cocktail, we smushed and slushed FOUR types of oranges over our sour base resulting in this tart and pulpy orange beauty! Made with Blood Orange, Cara Cara, Navel and Tangerines.

WHISKEY BUSINESS 2020- SPECIAL TAPPING TIME: Style: Russian Imperial Stout. ABV: 12.2. 2020 Vintage Barrel Aged Imperial Stout.

BARN TOWN BREWING | 710

www.bartownbrewing.com

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

Barn Town was built on one word - Passion. Founder Pete Faber was born and raised right here in Des Moines. After college, he ventured into the hospitality business in Chicago. During his 16 years in Chicago, Pete's passion for craft beer and his state of Iowa grew more and more.

After contemplating for several years, he decided to move back home to build something that "would make his home town proud of having." Thus spawned Barn Town Brewing.

BARREL AGED CICADA KILLER - CHOCOLATE SALTED CARAMEL

MARSHMALLOW BROWNIE: Style: American Double/Imperial Stout.

ABV: 13.6. This stout was aged for 14 months in 6 Year Templeton Rye Whiskey barrels. It was then conditioned on walnuts and cacao nibs, with brownie, marshmallow, and caramel flavorings.

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

HAWAIIOWAN PUNCH: ABV: 5.0. **GF** Tropical Punch Gluten Free Sour

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. **GF** 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.

STRAWBERRY LEMONADE SOUR: ABV: 5.0. **GF** Gluten Free Sour with Strawberry and Lemonade drink mix.

WATERMELON SOUR: ABV: 5.0. **GF** Gluten Free Sour with Watermelon

ROOKIE

BAVARIAN BIERHAUS | 427

www.thebavarianbierhaus.com

700 W. Lexington Blvd., Glendale, WI 53217

Nestled in Old Heidelberg Park, our roots are in the 1920's when the German Clubs of Milwaukee leased land on North Port Washington Road. The park, soccer fields, and clubhouse were finally complete in 1967. Since then, the site has been host to Milwaukee's biggest - by far - and most authentic Oktoberfest and is the home of Milwaukee's world-renowned Bavarian Soccer Club.

In 2016 the Bavarian Bierhaus re-opened the space once occupied by the Bavarian Inn. It features a bierhall, a 15 bbl brewery, and multiple indoor and outdoor event spaces just outside old Heidelberg Park, Milwaukee's Oldest and Largest Biergarten.

ANVIL POLKA PILSNER: Style: German Pilsener. IBU: 28.0. ABV: 4.5.

HAUS HEFEWEIZEN: Style: Hefeweizen. IBU: 14.0. ABV: 5.6.

SCHMUTZIG HELLES LAGER: Style: Munich Helles Lager. IBU: 19.0. ABV: 5.2.

UNKEL DUNKEL: Style: Munich Dunkel Lager. IBU: 25.0. ABV: 5.6.

BEGYLE BREWING COMPANY | 604

www.begylebrewing.com

1800 W. Cuyler Ave, Chicago, IL 60613

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

BELLS BREWERY | 512

www.bellsbeer.com

355 E. Kalamazoo Ave, Kalamazoo, MI 49007

Bell's has been creating unique and inspired craft beer in Michigan for more than three decades. Bell's has grown to become a premier craftbrew destination for the Great Lakes region and beyond making thoughtfully-, artistically-, and creatively-brewed quality craft beers. At Upper Hand Brewing, a division of Bell's Brewery, we believe that life's mission is to do what we love, where we love, with the people we love. For us, that means brewing the best beer we can in the best place on Earth: Michigan's beautiful Upper Peninsula.

35 ANNIVERSARY EXPEDITION STOUT RESERVE: Style: Russian Imperial Stout. ABV: 11.5. A Ramped up version of our Expedition Stout brewed to celebrate the 35th Anniversary of Bell's Beer.

BOURBON BARREL AGED HELL HATH NO FURY: Style: Belgian Dark Ale. ABV: 10.8. Aged for 6 months in Bourbon Barrels, this Belgian Style Dark Beer with notes of Cocoa, Vanilla, Fig, and a light smoke.

BOURBON BARREL AGED KALAMAZOO STOUT: Style: American Stout. The bourbon barrel aged version of our classic American Stout. This smooth, full-bodied stout offers a blend of aromas and flavors of dark chocolate and freshly roasted coffee, balanced with a significant hop presence.

CHARDONNAY BARREL AGED HONEY SAISON: Style: Saison/Farmhouse Ale. ABV: 6.8. Chardonnay barrel aged sour saison brewed with honey. Funky, fruity notes of pear, apple, and melon. Oaky vinous notes. Finishes tart, and dry.

DOUBLE TWO HEARTED: Style: American Double/Imperial IPA. IBU: 80.0. ABV: 11.0. With two and a half times the amount of Centennial hops, Double Two Hearted has intense pine and citrus notes, a resinous hop aroma, and a rich malt character.

IMPERIAL RYE ALE: Style: Rye Beer. ABV: 12.5. Bell's Imperial Rye Ale is a rye wine style ale, aged in first use from the distiller rye whiskey barrels. Warming strong flavors of spicy oak and molasses.

LAGER FOR THE LAKES: Style: Light Lager. IBU: 20.0. ABV: 4.8. Inspired by the fresh waters that surround us, Lager for the Lakes is crisp, refreshing, and timeless; an American Lager that gets you in a lake state of mind, wherever you are. At 4.8% alc. by vol., this lager delivers a unique, easy-drinking beer that is built to quench your thirst.

OBERON ALE: Style: American Pale Wheat Ale. 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: Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 5.5. With herbal hop aromas, this balanced amber lager focuses on lightly toasted malt that lends body without too much sweetness.

PORT BARREL AGED EXPEDITION STOUT: Style: Russian Imperial Stout. ABV: 12.4. Our Russian Imperial Stout aged for just under a year in Port Wine Barrels.

RASPBERRY WILD ONE: Style: American Wild Ale. ABV: 6.2. Brewed with wild yeast, this sour brown ale is aged in wooden wine foeders for up to eight months, and then aged again with raspberries, giving it an additional layer of tart and fragrant flavors.

THIRD COAST OLD ALE: Style: American Barleywine. ABV: 10.2. A barley wine with deep amber color, the brandy of ales. This beer has vintage character and will mature in the bottle at cellar temperature for years.

TWO HEARTED IPA: Style: American IPA. ABV: 7.0. India Pale Ale style well suited for Hemingway-esque trips to the Upper Peninsula. American malts and enormous hop additions give this beer a crisp finish and incredible floral hop aroma.

UPPER HAND DEER CAMP: Style: American Amber/Red Lager. ABV: 4.7. Deer Camp is as crisp as opening day, as toasty as a warm fire, and feels as at home in your hand as it does in your grandfather's. Our toast to the time-honored traditions of fall.

UPPER HAND IPA: Style: American IPA. ABV: 7.0. Equal parts bitter and bright, Upper Hand® IPA is fresh, flavorful, and perfectly balanced. Our commitment to quality, value, and consistency

UPPER HAND LAUGHING FISH: Style: American Blonde Ale. ABV: 4.9. Bright, balanced, and brilliantly fresh, Laughing Fish is our clean and crushable tribute to the wildlife and waterways of the Upper Peninsula. A no-nonsense beer for the serious business of getting outside.

UPPER HAND LIGHT: Style: Light Lager. ABV: 4.2. Keep it simple with the U.P.'s own light lager. Upper Hand® Light is crisp, crushable, and delicious: all day, any day, and every day.

UPPER HAND MANO SUPERIOR: Style: Gose. ABV: 5.5. Gose style with lime, orange, and a hint of salt.

UPPER HAND ROADSIDE MEADOWS: Style: American Double/Imperial IPA. ABV: 10.2. Double IPA brewed with Michigan Wildflower Honey

UPPER HAND TRAIL TREATS: Style: Fruit/Vegetable Beer. ABV: 5.4. Soft, honeyed malt infused with juicy, sweet-tart wild blueberries.

UPPER HAND YOOPER: Style: American Pale Ale. ABV: 4.0. Our original specialty ale, Yooper® is our light, bright tribute to the good life spent in Michigan's Upper Peninsula—a perfect partner to long days and longer nights. You're gonna want to cross the Bridge for this one, because you can only get it here. Exclusively Available in the U.P.

BENT PADDLE BREWING CO. | 410

www.bentpaddlebrewing.com

1832 West Michigan St., Duluth, MN 55806

Bent Paddle Brewing Co.® is a 30-barrel production craft brewery and public taproom located in Duluth, Minnesota. We use the amazing water of Lake Superior along with the talent of our brewers to make some of the freshest and most dependable craft beer possible. Our flagship beers, as well as specialty seasonal offerings, are available in cans and varied keg sizes to the retail market. Our beer is also available via growler fill and by the glass in our taproom, the Bent Tap. Look for us at bars, liquor stores, event facilities, and restaurants throughout Minnesota and beyond – and come visit us in Duluth for a tour and a taste!

It is our mission at Bent Paddle Brewing Co.® to brew craft beer with a concentration on sustainability for our business, employees, the environment and the greater community - all while “Bending the Traditions” that we encounter, for a more unique and interesting craft beer experience.

Bending Tradition® in Duluth, Minnesota since 2013.

NO BEER LIST? 😞 Visit our booth to see our full beer line up! 😊

BENT RIVER BREWING CO. | 417

www.bentriverbrewing.com

1413 5th Ave, Moline, IL 61265

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

The Moline location opened its doors in 1997. Over the years, as the Bent River's beers became more and more popular, the building grew to house five 30 barrel fermenters along with a fully functioning, recently renovated kitchen. 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, the owners and brewers realized that though the demand continued to grow, their historic, downtown building would not.

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

CHERRY WHEAT: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.5. Wheat Ale brewed with cherry purée.

JALAPEÑO ALE: Style: Chile Beer. OG: 9.21. IBU: 20.0. ABV: 4.8. The original pepper beer. A lighter bodied wheat beer with great caramel and bold jalapeno flavor.

P.O.G.: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 7.1. Kettle Sour brewed with passion fruit, orange and guava purées.

VIENNA LAGER: Style: Vienna Lager. IBU: 15.0. ABV: 5.7.

BIG GROVE BREWERY | 510

biggrovebrewery.com

1225 S. Gilbert Street, Iowa city, IA 52240

Big Grove Brewery has three locations in Iowa including the original Solon Brewpub, a recently opened Des Moines Brewery and Taproom and a 28,000 sq-ft production brewery, restaurant and entertainment venue in Iowa City. Stop in for one of our award-winning beers on tap and enjoy casual dining from a menu of street-food inspired small plates and sandwiches. Choose your own adventure with a game of ping pong, foosball, or shuffleboard and soak in some live music. Don't forget, our outdoor space is never closed; if you're up to it, have at it. Enjoy our outdoor, dog-friendly patio and lawn. The lawn features bocce ball courts, bags, a kids play area and anything else you can imagine. Kick back with friends, sip on a beer and enjoy a beautiful Iowa sunset around one of our five patio fire pits.

BATCH 1000 BARLEYWINE BARREL AGED IN WHISKEY BARRELS: Style:

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

CITRUS SURFER: Style: American Pale Wheat Ale. OG: 12.0. IBU: 13.0. ABV: 4.8.

SRM: 3.0. Crushable waves of citrus with a smooth, refreshing finish. Our light and smooth citrus wheat is a twist on our award-winning wheat beers and bursts with real citrus.

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

JABRONI PILSNER: Style: German Pilsener. OG: 12.5. IBU: 32.0. ABV: 5.2. SRM:

2.0. Our collab with Lua Brewing (Des Moines, IA) is an Iowan's take on an Italian classic. It's clean and refreshing with a crispy finish Dry Hopped with Saphir.

RICHARD THE WHALE: Style: American Double/Imperial Stout. ABV: 12.5. Our barrel-aged imperial stout Richard the Whale rested on Madagascar vanilla, dried currants, and boysenberry puree inspired by the traditional British pudding, Spotted Dick.

ROYAL EDDY: Style: American Double/Imperial IPA. IBU: 35.0. ABV: 9.0. A big, smooth hazy IPA with Talus hops.

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

WEST EDDY: Style: American IPA. IBU: 45.0. ABV: 6.8. West coast style IPA with Centennial and Strata hops.

BIG MUDDY BREWING | 514

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, SE Missouri, Western KY, South Carolina 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.

MASH HOPPER: Style: New England IPA. IBU: 5.0. ABV: 7.0. Hazy Juicy IPA

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 | 102

www.blackhuskybrewing.com

909 E. Locust St., Milwaukee, WI 53212

Black Husky Brewing was started in 2010 in a small log cabin in the northwoods of Pembine, WI. Inspired by the dogs in their son's sled dog kennel, co-founders Tim Eichinger and Toni Eichinger named the brewery after their beloved husky Howler. Each of their beers is associated with the dogs from the kennel as a tribute to the loyalty and companionship that defined each of them.

In 2016, Black Husky moved its brewery operations to the Riverwest neighborhood of Milwaukee where they currently operate a taproom and produce their beers.

"One soul passes, another enters. Life is fleeting, brutish, ecstatic, mundane. Let us punctuate our brief sojourn with fine food, warming libations, and the sparkling camaraderie of souls in synchrony." – Jonathan Kellerman

CZECH PILS: Style: Czech Pilsener. IBU: 39.0. ABV: 5.0. Brewed in the Czech tradition, medium bodied pilsner with medium to high bitterness from Saaz hops.

DOGFATHER (MOSAIC HOPS): Style: American Pale Ale. IBU: 42.0. ABV: 6.8. Pale ale with mosaic hops.

HARVEL THE MARVEL: Style: American Pale Wheat Ale. OG: 17.0. IBU: 11.0. ABV: 7.5. Brewed with domestic malts, red wheat and locally harvested honey. Medium body with strong honey flavors. Much like Harvey, this beer has more to it than meets the eye.

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.

BLACK LUNG BREWING CO. | 120

www.blacklungbrewing.com/tap-room/

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

Beer, grounded in tradition, inspired by enthusiasm! Black Lung Brewing Company is a small brewery in Round Lake Beach, IL. We are adding a space in Fox Lake, IL., where we can extend our reach and be the FIRST Brewery on the Chain O Lakes Shores, just off the banks of the beautiful Lake Nippersink!

GALAXIE:503: Style: New England IPA. OG: 1.077. IBU: 10.0. ABV: 7.5. SRM: 5.0. BEER CONNOISSEUR MAGAZINE'S #16/44 Hazy IPA's of 2020! Galaxy, Motueka, and Nelson Sauvin hops with real Madagascar Bourbon Vanilla beans! Silky mouth feel, milkshake flavor but NO LACTOSE!

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.

BLACKROCKS BREWERY | 124

www.blackrocksbrewery.com

424 N Third St., Marquette, MI 49855

Brewing beer in Marquette, MI and having a blast doing it!

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.

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.

HONEY LAV: Style: American Pale Wheat Ale. ABV: 5.2. An American Wheat ale brewed with Michigan honey and Lavender flower.

RAY'S FIESTA TIME: ABV: 4.8. A crisp and clean Mexican Style Lager, perfect for days in the sun.

SUPER DELUXE: Style: Munich Helles Lager. ABV: 4.8. A traditional German Style Helles Lager. Crisp with a satisfying mouthfeel; bready malt profile with a bright hop balance.

TROPICAL CHANCER: ABV: 5.0. A sour wheat ale brewed with Pineapple. Lots of pineapple flavor and aroma with a pleasant tartness.

BLIND TIGER BREWERY | 412

www.blindtiger.com

417 SW 37th St., Topeka, KS 66611

Great American Beer Festival 2022 Champion Brewery and Brewmaster
1001-2000 Barrels!

We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about 1100 barrels a year. Our brews have gathered 27 national and international awards over the past 28 years. Our Brewpub is located at 37th and South Kansas Avenue.

Keep an eye open for the Blind Tiger Beer Backpacks. We will be walking among you dispensing samples of select beer to the needy folk in the Johnny lines!

Have Beer, Will Travel

BLIND TIGER BOCK: Style: Bock. OG: 1.076. IBU: 16.0. ABV: 7.0. SRM: 30.0. Our 2022 Great American Beer Festival Gold Medal Winner!

BLIND TIGER HAZY IPA: Style: New England IPA. OG: 1.07. IBU: 30.0. ABV: 7.2. SRM: 4.0.

CAPITAL CITY KOLSCH: Style: Kölsch. OG: 1.048. IBU: 18.0. ABV: 4.6. SRM: 3.0. After sampling some Kolsch Bier in Germany I found that my old recipe needed some tweaking. Kolsch is a great beer for those who enjoy light beers or American pilsners. The light and subtle flavors of Kolsch are similar and yet more complex than the typical joe six-pack beer. The lager like characteristics are achieved through a long maturation period of cold conditioning. Kolsch, the King of Cologne, be careful how you use it.

PRICKLY PEAR SOUR: Style: Fruit/Vegetable Beer. OG: 1.064. IBU: 4.0. ABV: 6.8. SRM: 4.0. A kettle-soured brew aged on Prickly Pear puree.

BLUE HERON BREWPUB | 614

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 and Mondays), the BrewPub offers a delightful selection of appetizers, sandwiches, salads, and hearty entrees. Our 7 barrel system produces

regular house favorites complimented by varying seasonals and specialties to fill our 13 taps

ASCARED OF THE DARK: Style: Specialty IPA. OG: 66.0. ABV: 6.6. Ascared of the Dark is a hybrid beer incorporating the best of a New England Hazy IPA and the Black IPA Style. This beer presents less bitter and more smooth with a Melon and Strawberry flavor profile. This is the first of our Graff Garage Brew Series where we try something new.

BILLY BOCK: Style: Bock. OG: 22.0. ABV: 7.2. Billy Bock is a traditional seasonal German brew. It can be considered a strong Marzen or Oktoberfest as it mirrors a lot of the same flavor profile. Billy Bock is rich, malty; has plenty of toasty melanoidin-derived flavors and noble hop bitterness to balance.

HOP HEART: Style: American IPA. OG: 55.0. ABV: 7.1. A classic Pacific NW-style IPA, big and flavorful hopped with Cascade, Palisade, and Citra. Dry hopped with Citra.

KITE FIGHT: Style: Kölsch. OG: 22.0. ABV: 5.5. Kite Fight is a MASH Tap which is a collaboration series between Blue Heron BrewPub and the Marshfield Area Society of Homebrewers. Local homebrewers get to flex their talent on the big system. Kite Fight is a German pale ale historically brewed in and around the city of Cologne. The Kölsch style is crisp, delicate and very sessionable which has qualities of both lager and ale beers. It is a top-fermented beer using an ale yeast, noble hops, and light pilsner malt.

TAPPER'S TRIPEL: Style: Belgian Golden Strong Ale. IBU: 27.0. ABV: 9.8. Tapper's Tripel is notoriously alcoholic, yet hides this quality quite deceptively, making it a favorite but one that should be enjoyed in moderation. The Belgian Tripel style has higher than normal carbonation which creates a desirable big, dense, and creamy head. Expect complex aroma and flavors of spicy phenols and fruity esters. The sweet finish harbors back notes of orange and banana which are reminiscent of "Candy Circus Peanuts". This beer softens and changes week by week, always bringing a new dimension each time you visit the Blue Heron. Tapper's Tripel contains all Belgian sourced ingredients such as Pilsner malts, Orange Blossom Honey and Belgian Candy Sugar including an organic Belgian monastery yeast strain. Together these create an experience usually found in a café in Brussels but now available here in Marshfield.

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

BOULEVARD BREWING CO. | 613

boulevard.com

2501 Southwest Blvd., Kansas City, MO 64108

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

BLVD '89: Style: Light Lager. IBU: 10.0. ABV: 4.5. SRM: 2.0. In 1989 Boulevard Brewing Company set out to make beers for real beer lovers. In those early days, John McDonald imagined a beer that was easy drinking and fit for a day at the ballpark. We believe that after all of these years, this would have been that beer. BLVD '89 is light, easy and cooler ready. Whether it's for tailgating or day drinking, take it back to '89.

BOURBON BARREL QUAD (BBQ): Style: Quadrupel (Quad). IBU: 26.0. ABV: 11.8. SRM: 26.0. Based loosely on the Smokestack Series' The Sixth Glass, this abbey-style quadrupel is separated into a number of oak bourbon barrels where it ages for varying lengths of time, some for up to three years.

Cherries are added to make up for the “angel’s share” of beer lost during barrel aging. Selected barrels are then blended for optimum flavor. The resulting beer retains only very subtle cherry characteristics, with toffee and vanilla notes coming to the fore.

FLYING START NAIPA: Style: American IPA. IBU: 50.0. ABV: 0.05. SRM: 4.0.

There’s no reason to sacrifice hop flavor and aroma when choosing a N/A beer. You can get a flying start on your fitness goals, seasonal diets, or simply have an alternative when out on the town. With big hop presence on your nose and palate, and just enough bitterness to please the pickiest hop heads, you just might trade your NEIPA, for our NAIPA.

JOKER’S WIT: Style: Witbier. IBU: 21.0. ABV: 7.4. SRM: 9.0. “Great wits are to madness near allied, and thin partitions do their bounds divide” A Belgian-style ale that doubles down on orange peel, coriander and peppercorn with a soft touch of lavender and cardamom. The result is a beautiful, incredibly drinkable and delightfully spiced Double Wit.

PROPER POUR #2: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 13.0. SRM: 40.0. Proper Pour is our distinctly wine-barrel-finished barrel-aged series. Proper Pour No. 2 starts with a backbone of bourbon-barrel-aged imperial stout, aged for an excess of 6 months. The base beer was finished in fresh Cabernet barrels, imparting the French oak wine barrel nuances of vanilla, blackcurrant and tobacco.

QUIRK ROCKET POP: Style: Hard Seltzer. ABV: 4.2. ☪ Inspired by the quintessential summertime popsicle, fueled by flavors of raspberry, cherry and lime, and ignited by real fruit juice. IT’S THE BOMB!

BROAD RIPPLE BREWPUB | 615

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.

FREAK ON A LEASH: Style: Liqueur. IBU: 8.0. ABV: 4.5. SRM: 3.2. This Indiana Korn lager was made in collaboration with our friends at Centerpoint and Mayfair Taproom. Using Bloody Butcher Corn and Pilsner malt from Sugar Creek Malt Company this beer offers up a sweet corn flavor that finishes dry and crisp leaving you to want more. The hops provide a slight citrus note.

SHAPES AND COLORS: Style: Mixed-Fermentation Sour. IBU: 13.9. ABV: 5.2. SRM: 21.5. Dark sour with Papaya added to give it a melon like sweetness.

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

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.

VINTAGE PORTER: Style: English Porter. IBU: 21.0. ABV: 7.0. SRM: 29.0. Deep and dark with mahogany highlights, the Monon Porter has a rich coffee-like

flavor with malty, chocolate undertones that pull through more after being aged in a Red Wine Barrel giving it a slight vinous characteristic.

BROADWAY BREWERY | 712

www.broadwaybrewery.com

816 E. Broadway, Columbia, MO 65201

From traditional German lagers to double dry-hopped hazy IPAs and fruited sours, we strive to produce some of the best beer in Missouri.

CREATURE REPORT: IBU: 50.0. ABV: 6.7. West Coast IPA brewed with Simcoe, Citra, and Centennial hops.

DO IT TO IT: Style: New England IPA. IBU: 25.0. ABV: 7.7. Hazy IPA brewed with experimental hop HS17701. Notes of peach, yuzu, sweet melon, and apricot.

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

GLITTER CATS: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.9. Sour ale brewed with Guava and Prickly Pear and Hawaiian Sea Salt.

MONTY'S: Style: Munich Helles Lager. IBU: 20.0. ABV: 5.0. Named after our brewer's sons' stuffed trout Monty, Monty's is our Helles-style lager. Mild malt sweetness and subtle floral undertones make for a truly easy-drinking lager.

ONLY TIME WILL TELL: Style: American Double/Imperial Stout. ABV: 14.0. Blended imperial stout aged in Rieger's whiskey barrels for 2 and 3 years. Finished on Madagascar vanilla beans and toasted coconut. *Contains lactose

PLUCK N' PLAY: Style: Witbier. IBU: 13.0. ABV: 6.0. Belgian Witbier infused with fresh lemon peel and basil.

BURNT CITY BREWING | 125

www.burntcitybrewing.com

417 N. Ashland, Chicago, IL 60622

Burnt City Brewing has breweries and taprooms in Chicago and Wheeling, IL. Since 2012 we've been working to supply delicious, fresh, well-balanced beers of various styles.

BALLOON BOY FARMHOUSE WHEAT ALE: Style: Witbier. A fresh update to a Burnt City classic, this Belgian-style wheat ale was brewed with Indian coriander and fresh orange zest.

JUICE PILLOW HAZY IPA: Style: New England IPA. ABV: 7.0. This hazy IPA is loaded with Citra and Amarillo. Oat malt, flaked oats and white wheat give Juice Pillow a marvelously creamy body.

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

PATIO CRUSH SUMMER WHEAT ALE: Style: American Pale Wheat Ale. ABV: 4.7. Pleasantly hoppy and wonderfully refreshing, Patio Crush is the ideal beer to pound after a long hike, an intense bike ride, or just sitting down in a comfortable lawn chair. It's also secretly fermented with lager yeast, so feel free to argue with our staff about whether it should be called a wheat ale or a cold pale wheat ale or a hoppy lager!

RAPTOR SNACKS WEST COAST IPA: Style: American IPA. ABV: 7.0. A modern west coast-style IPA featuring Citra, Amarillo, and HBC-630 hops. Citrus, tropical fruit, and a hint of hard candy.

TWO HEADED BOY UNFILTERED PILS: Style: German Pilsener. ABV: 5.1. Brewed entirely with German malts and hops, Two Headed Boy is crisp and flavorful. Subtle notes of honeyed malts and floral hops with a dry finish.

CENTRAL WATERS BREWING CO. |

513

www.centralwaters.com

351 Allen St., Amherst, WI 54406

Brewing since 1998, Central Waters Brewing Company, located in Amherst, is one of Wisconsin's premier craft breweries. Central Waters produces a lineup of ales and lagers to please any palate, from easy drinking to hoppy to dark and robust. Notable, we are known for our extensive use of barrel aging, garnering us numerous awards and gold medals at both the GABF and World Beer Cup. The brewery also is one of the most environmentally friendly breweries in the nation, employing solar heated water in all of our brewing process, locally grown barley in all of our beers, and generating 20% of our annual power needs on site through a solar array. Come visit our taproom, only 2 hours north of Milwaukee!

25 ANNIVERSARY BARREL AGED STOUT: Style: American Double/Imperial Stout. ABV: 15.0. The OG. The original. The start of 2023.

25 ANNIVERSARY CHOCOLATE CHERRY VARIANT: ABV: 15.0. The OGs Sister.

25TH ANNIVERSARY STOUT - BLUE LABEL - WELLER BARREL: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 54 months in Weller Bourbon Barrels.

25TH ANNIVERSARY STOUT - CHAMPAGNE LABEL - 18 YEAR ELIJAH CRAIG: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 35 months in 18 year old Elijah Craig barrels.

25TH ANNIVERSARY STOUT - COPPER LABEL - 19 YEAR ELIJAH CRAIG: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 36 months in 19 year old Elijah Craig Barrels.

25TH ANNIVERSARY STOUT - MAGENTA LABEL - ELIJAH CRAIG: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout Aged 42 months in Elijah Craig barrels.

25TH ANNIVERSARY STOUT - ORANGE LABEL - ORANGE CURACAO: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 54 months in French Orange Curaçao liqueur barrels, once used to finish Parker's Heritage Bourbon.

25TH ANNIVERSARY STOUT - TEAL LABEL - 12 YEAR ELIJAH CRAIG: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 47 months in 12 year old Elijah Craig Barrels.

25TH ANNIVERSARY STOUT- GOLD LABEL -PAPPY BARREL!: Style: American Double/Imperial Stout. ABV: 15.0. Lets get weird. Aged 52 months in you know what. IYKYK

25TH ANNIVERSARY STOUT- PINK LABEL- FOUR ROSES: Style: American Double/Imperial Stout. ABV: 15.0. Imperial Stout aged 35 months in Four Roses Barrels.

DREAMING SOFTLY BETWEEN: Style: New England IPA. ABV: 7.8. Inspired by the never ending effort to create delicate and fluffy IPA, this big softy showcases a hop variety we have danced with before, but in a uniquely singular experience. Layered with malted oats for creamy softness and caramalt for that nice peach juice color, tropical nap time leads you down a road of dank New Zealand persimmon orchard dreams. Pairs well with warm embraces and psychedelic cumbias.

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

ONIST CZECH PILS: Style: Czech Pilsener. ABV: 5.0. Easy drinking Czech Pils, with bohemian malt and Saaz.

PLACES AND SPACES IPA: Style: New England IPA. ABV: 6.0. This IPA was brewed with the absolute maximum amount of oats we could fit into our Brewhouse, with the grain bill tallying at 40% in oats alone!

RUM BARREL AGED BIRDS OF A FEATHER: Style: Fruit/Vegetable Beer. ABV: 12.0. Inspired by a classic tiki cocktail, its like adult Hawaiian Punch.

RUM BARREL AGED BOGATINI: Style: Fruit/Vegetable Beer. ABV: 12.0. Rum Barrel Aged Tiki Inspired Sour with Pineapple, Curuba (banana passionfruit), Passionfruit, Bitters, Lime, and Lemon

CERCIS BREWING COMPANY | 609

cercisbrewingco.com

140 N. Dickason Blvd., Columbus, WI 53925

Cercis Brewing Company, located in downtown Columbus Wisconsin, just celebrated our 5th year in business! 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 beer with a pretzel, pizza, panini and as always, free popcorn.

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 Ekuanot hops for a complex blend of tropical and citrus fruits with a slightly hoppy finish.

CLOCKTOWER CREAM ALE: Style: Cream Ale. OG: 1.048. IBU: 16.8. ABV: 5.0. SRM: 3.1. Crisp creamy ale for the lighter beer lover.

HELLO, MY NAME IS AMBER: Style: American Amber/Red Ale. OG: 1.047. IBU: 24.9. ABV: 4.9. SRM: 12.7. A light-bodied pale ale made from Munich malt and Cascade hops. A malty, easy drinking session beer.

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. Rich, creamy Porter with hints of chocolate and a smooth coffee finish.

CHURCH STREET BREWING CO. | 523

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 brew traditional and unpretentious lagers and ales that represent the old and new beer styles of European influence. Church Street is a family business built on a dream to make great beer for our loyal clientele. Our real passion is to serve our patrons with consistently well crafted, delicious beer.

CERBIERUS: Style: New England IPA. ABV: 6.5. Lactose free hazy IPA

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

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

MIDNIGHT MASS: Style: Milk/Sweet Stout. ABV: 10.0. Imperial Milk Stout

TROPICAL VANILLA SOUR: Style: Pastry Sour. ABV: 6.5. Guava, passionfruit, Vanilla Sour

CITY LIGHTS BREWING CO. | 413

www.citylightsbrewing.com

2210 W. Mt. Vernon Ave., Milwaukee, WI 53233

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

BEACH BUM: Style: American Pale Ale. IBU: 22.0. ABV: 5.3. Oats and wheat accentuate the haze and provide a solid base for the wavy hops to pop. Packed with Rakau and Motueka hops lending notes of stone fruit and citrus with extremely low bitterness; yet huge flavor and aroma.

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

MEXICAN LAGER: Style: American Pale Lager. IBU: 18.0. ABV: 4.8. Subtle sweetness. Hints of lime with a crisp finish!

COMPANY BREWING | 419

www.companybrewing.com

735 E. Center St., Milwaukee, WI 53212

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

ALPHABETICAL ORDER WITH PINK GUAVA AND KIWI: Style: Gose. IBU: 5.0.

ABV: 5.3. SRM: 1.0. PINK GUAVA and KIWI GOSE - This American-style Gose uses a simple grist of Pilsner and Wheat to lay the foundation for a lovely sour that is enhanced by the additions of Pink Guava, Kiwi and Salt. This beer was first brewed as a collaboration with our friends at Component Brewing.

AS YOU LIKE IT: Style: American Double/Imperial IPA. IBU: 40.0. ABV: 8.0.

SRM: 3.0. DOUBLE IPA - As You Like It, next in our The Weird Turn Pro series, brings big, bright, tropical mango, pineapple, and stone fruit notes from the addition of Sabro, Sultana, and El Dorado, rounded out by bold flavors of citrus and pine from Chinook hops.

COMFY BREWHAUS: Style: Märzen/Oktobertfest. IBU: 6.0. ABV: 6.0. SRM: 14.0.

OKTOBERFEST LAGER - 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.

FUZZ CORE: Style: Gose. IBU: 5.0. ABV: 8.0. SRM: 1.0. SALTED WATERMELON

SUPER GOSE - In No Particular Order, our Super Gose series, celebrates the perfection of Alphabetical Order by adding a shit ton more fruit! Fuzz Core, the fourth in this new series, is ready for the sweltering summer, bright and lightly tart with big, juicy salted watermelon.

HEFE WEIZEN: Style: Hefeweizen. IBU: 10.0. ABV: 5.7. SRM: 2.0. HEFEWEIZEN

- Our Hefeweizen is brewed using a Belgian yeast strain that naturally creates the flavors of vanilla, clove, bubble gum, and banana. Brewed to call back classic wheat beers you love, our Hefeweizen sticks to tradition, straw-colored and cloudy with meringue-like lingering head. This Hefe is perfect for warm days all throughout summer.

ICEBREAKER COLD BREW COFFEE: Wonderstate Coffee cold brew

PLATINUM BARNACLE: Style: Gose. IBU: 10.0. ABV: 5.2. SRM: 2.0. OYSTER GOSE

-German-style Gose with 20 lbs. of whole Blue Point whole oysters added. One of Company Brewing's 1-year Anniversary Beers.

RED WINE BARREL-AGED CAPRA FLORA: Style: Maibock/Helles Bock.

IBU: 35.0. ABV: 8.0. SRM: 14.0. RED WINE BARREL-AGED MAIBOCK - Aged in American white oak red wine barrels, this Maibock is a pale, strong German-style lager with pronounced malt and hop flavor, with pronounced barrel character. This traditional lager is assertively hopped with Hallertau Mittelfruh imported from Germany. Delicate floral and spicy hops balance the breadly Pilsner and Vienna malts, with the alcohol strength hidden by a clean, cold lager fermentation.

SPACE WHISTLE: Style: American IPA. IBU: 45.0. ABV: 6.5. SRM: 7.0. MOSAIC

IPA - 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.

THOUSANDFOLD: Style: American Double/Imperial Stout. IBU: 40.0. ABV: 10.0.

SRM: 40.0. BOURBON BARREL-AGED IMPERIAL STOUT - Thousandfold is a substantial beer with an abundance of complexity, so let's get right to it - Aged in Heaven Hill bourbon barrels, this years Thousandfold is rich and complex, with roasted malt flavors like bakers chocolate and coffee, deepened through the process of oak aging. Notes of vanilla, charred oak, and caramel are introduced by the over 8 months aging in Few Spirits bourbon barrels. An expected but well-integrated bourbon sweetness is offset by a touch of bitterness from the hops, while additional flavors of mocha, praline, nutmeg and hazelnut round out the finish.

CONFLUENCE BREWING CO. | 516

confluencebrewing.com

1235 Thomas Beck Road, Des Moines, IA 50315

Confluence Brewing Company is defined by our respect for tradition, a passion for innovation and a relentless commitment to quality.

BLUE CORN LAGER CON CHILES: Style: Chile Beer. IBU: 21.0. ABV: 5.9.
American-style Pilsner with Chiles.

CAPITAL GOLD: Style: Vienna Lager. IBU: 22.0. ABV: 5.2. Full-bodied and malty, yet approachable with a honey-like sweetness and just a hint of toasted malt, it's a brew that satisfies nearly any palate for any occasion.

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.

EXTINCTION EVENT: Style: New England IPA. ABV: 6.3. New England Style IPA with HS17701, Citra and Idaho Gem hops.

LONG RIDE PALE ALE: Style: American Pale Ale. IBU: 54.0. ABV: 5.1. Our Long Ride is paved with American two-row, Vienna, and English Crystal malts, then loaded up with Mosaic and El Dorado hops that bring notes of tropical fruits, cherries, melons, and berries.

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

ROYAL ROOTS PORTER: Style: English Porter. IBU: 27.0. ABV: 5.8. Royal Roots is our homage to those early English beginnings, boasting a complex malt bill that produces characters of sweet caramel, roasted coffee, and dark chocolate.

THE BEACHCOMBER WIZARD: Style: Gose. ABV: 3.0. Fruited Gose Style Sour with Guava, Passionfruit and Tangerine.

DANGEROUS MAN BREWING CO. | 126

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.

BOYSENBERRY RHUBARB PASTRY ALE: Style: Specialty IPA. IBU: 25.0.
ABV: 5.5. Loads of boysenberry and rhubarb with a cream finish.

JUICY SESSION IPA: Style: Session Beer. IBU: 35.0. ABV: 5.0. Light and crisp with well balanced hops.

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

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

SPICE OF LIFE MILKSHAKE IPA: Style: Specialty IPA. IBU: 35.0. ABV: 7.0.
Conditioned on pineapple, mango, coconut, ghost pepper and vanilla. This milkshake IPA is loaded with tropical flavor with a pinch of spice on the back end.

WATERMELON SOUR: Style: Berliner Weissbier. IBU: 10.0. ABV: 5.5. Bold, crisp and tart! This beer is a true thirst quencher! This righteous babe is loaded up with watermelon!

DEAD BIRD BREWING CO | 605

www.deadbirdbrewing.com

1726 N. 5th St., Milwaukee, WI 53212

Dead Bird Brewing is Wisconsin's only all vegan brewery and winery. We focus on unique beers with high quality locally sourced ingredients. Located in the heart of Milwaukee, we are sustainably minded, with over 400 solar panels on site, rainwater offsetting bioswale, multiple compost partners,

and a no plastic commitment with Milwaukee Riverkeepers, the only thing more important to us than our beer is our planet.

BCB BEER! BEER! BEER!: Style: American Pale Ale. ABV: 5.1. Beer! Beer! Beer! is the rallying cheer of the Brew City Bruisers Roller Derby Club and this beer will get you ready to hit the boards. Hop bursted with citra, lemongrass, and simcoe hops this session juicy is ready to throwdown.

CRIPES SAKE!: Style: American Amber/Red Ale. ABV: 5.5. This classic American Amber would make your granny exclaim with its rich caramel malts, touch of roast and a slight warming spice on the nose. Perfect for the Wisconsin northwoods or an autumn bonfire anywhere!

EARS FIRST IMPERIAL CHOCOLATE STOUT: Style: American Double/Imperial Stout. ABV: 9.8. A rich creamy imperial chocolate stout with dark chocolate and a hint of Tahitian vanilla. How do you eat your chocolate bunny?

PAMPLEMOUSSE APA: Style: American Pale Ale. OG: 1.054. IBU: 40.0. ABV: 6.0. SRM: 6.7. A snappy American Pale Ale with cascade and Amarillo hops. Brewed with 16 pounds of fresh grapefruit zest per batch.

ZUSCHLAGEN: Style: Vienna Lager. ABV: 4.5. Wonderfully crisp, Zuschlagen is a refreshing take on a classic Vienna style beer. Light and snappy, a touch of wheat provides a soft finish while saaz hops round out a pastoral nose. Prost!

DELAFIELD BREWHAUS | 602

www.delafield-brewhaus.com

3832 Hillside Dr., Delafield, WI 53018

Established in 1999, Delafield Brewhaus has become a favorite destination for craft beer lovers as well as a convenient stopping point for those traveling between Madison and Milwaukee. Perched atop a hill overlooking I-94 in scenic Lake Country, the award winning brewpubs' design focuses on the open concept brewery located in the heart of the building. Delafield Brewhaus offers five beers that are available year round, a seasonal fruit beer, as well as four to five seasonal selections to choose from. Enjoy a few pints with lunch or dinner in the dining room, at the bar, or outside in the Bier Garten when Wisconsin weather permits. DRINK ALE, LIVE LAGER!

BOURBON BARREL AGED OKAUCHEE SCOTCHIE: Style: Scotch Ale/Wee Heavy. ABV: 10.5. Full bodied and malty, this brawny brown ale is a meal in a glass. Aged in a bourbon barrel for 18 months.

FRÜHLINGZEIT MAIBOCK: Style: Maibock/Helles Bock. IBU: 30.0. ABV: 7.5. A lighter colored but still malty version of Bock Beer. '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.

PEANUT BUTTER PORTER: Style: American Porter. ABV: 5.0. Rich and creamy peanut butter meets our smooth and chocolatey porter to create this unique beer.

TROPIC THUNDER: Style: Fruit/Vegetable Beer. ABV: 4.0. A light and refreshing ale bursting with tropical flavors.

WEEKEND VISITOR (G5 COLLAB): Style: Pastry Sour. ABV: 5.2. So many people spend their weekends near our friends at Delafield Brewhouse with the pristine lakes and nature. They decided to do the same with us... on a Friday we brewed our beer and then over the weekend let it sour. On Monday they came back to help finish it up. This beer is our version of a weekend visitor. Here is a fruited sour w/grape, sweet cherry, and raspberry.

DELTA BEER LAB | 519

www.delta.beer

167 E. Badger Rd., Madison, WI 53713

Just minutes from the Capitol and right off the Beltline, Delta Beer Lab serves as a community destination with a large taproom adjacent to the brewery. Taproom is welcoming to all. Consistent, drinkable options mixed with fun seasonal rotations. We brew beer that you want to drink!

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.

IPA.36.2: Style: New England IPA. OG: 15.4. IBU: 60.0. ABV: 7.0. New England IPA with Talus hops. Pours a hazy apricot-orange color and has a frothy white head with good retention. Aroma is dominated by floral notes of citrus along with a hint of malt. Low bitterness allows flavors of tropical fruit flourish; boasts a smooth mouthfeel.

IPA.38.3 (SESSION NE IPA): Style: Session Beer. OG: 11.4. IBU: 31.0. ABV: 5.0. Sessionable New England style IPA pours straw-colored with a moderate amount of haze and has a frothy white head. Aroma includes notes of citrus, stone fruit, and tropical fruits. Low bitterness allows for the complex aromas and flavors of mosaic hops to flourish.

KSR.05 (STRAWBERRY RHUBARB GOSE): 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 complimented by the essence of strawberry rhubarb pie.

LAG.02 (OKTOBERFEST): Style: Märzen/Oktoberfest. OG: 14.0. IBU: 25.0. ABV: 5.6. SRM: 8.0. Malt forward with cereal and straw notes; floral hops lend balance to this lager. Medium bodied with a dry finish and slightly spicy palate.

LAG.05 (STALZY'S RYE LAGER): Style: Rye Beer. OG: 13.0. IBU: 20.0. ABV: 5.7. Pours deep copper and features aromas of toast, toffee, and figs. Medium to low bitterness is accentuated by a rye spiciness and balanced by a graham cracker malt profile. This medium-bodied lager finishes dry with a mildly bitter spiciness from the rye malt.

LAG.06 (DRY HOPPED PILS): Style: Czech Pilsener. OG: 11.0. IBU: 35.0. ABV: 4.8. Pours bright golden and features earthy hop aromas. Upfront bitterness is balanced by a biscuity malt profile. This medium-bodied lager finishes clean with a dank noble hop spiciness.

PKL.01: Style: American Blonde Ale. OG: 11.7. IBU: 18.0. ABV: 5.0. Bright golden in color. Light body, crisp refreshing. Aromas of pickle brine, toasty malt. Flavors of dill pickle and salt.

PTR.01 (PORTER): Style: English Porter. OG: 13.9. IBU: 24.0. ABV: 5.2. SRM: 50.0. Rich and chocolatey, medium body, full flavor.

DESTIHL BREWERY | 222

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®.

DOSVIDANYA RYE: Style: Russian Imperial Stout. IBU: 84.0. ABV: 13.6. Like a Russian Matryoshka or 'nesting' doll, the secret of Dosvidanya Russian Imperial Stout lies locked deep within her mysterious and elaborate wooden layers. The hidden soul of this oak bourbon barrel-aged beer that we said Dosvidanya 'goodbye' to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust and

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

HAWAII FIVE-ALE: Style: Fruit/Vegetable Beer. OG: 1.052. 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!

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.055. IBU: 25.0. ABV: 5.8. This is a German-style Märzen characterized by a medium body and light reddish-orange color. Sweet maltiness dominates slightly over a clean hop bitterness. Malt character is light-toasted rather than strongly caramel with bread or biscuit-like alt character present in aroma and flavor. Hop aroma and flavor are low but notable, while fruity esters are absent.

PEACH WHEAT: OG: 1.051. IBU: 20.0. ABV: 5.2. Golden yellow in color with an aroma and taste of juicy, fresh peaches balanced by a solid malt backbone with hints of biscuit and a dry finish.

WILD SOUR SERIES: LEMON TART: Style: Mixed-Fermentation Sour. OG: 1.046. IBU: 10.0. ABV: 4.2. Pours a light gold with a thin white head. Hints of lemon and vanilla present in the aroma. Lightly tart with a dry finish, this sour ale has the flavors of a classic lemon dessert in a glass. Cheers!

WILD SOUR SERIES: SUCKERPUNCH SPICY PICKLE GOSE: Style: Gose. OG: 1.0565. IBU: 20.0. ABV: 5.5. In collaboration with SuckerPunch™ Gourmet. The tart, citrusy flavors of a DESTIHL gose ale combine with SuckerPunch spicy garlic pickle brine to create a flavor experience that hits your tastebuds with a wallop!

WILD SOUR: DRAGONFRUIT MANGO: Style: Mixed-Fermentation Sour. ABV: 5.5. Stimulate your senses with our sour ale bursting with tart fruit flavors and aromas of dragonfruit and mango. Delight in the brilliant fuschia color and vibrant taste sensation that delivers an invigorating experience with each sip. Cheers!

DIMENSIONAL BREWING CO. | 218

www.dimensionalbrewing.com

67 Main St., Dubuque, IA 52001

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

BARREL AGED S'MORTAL KOMBAT (2023): Style: American Double/Imperial Stout. ABV: 15.4. Imperial Stout aged 17 months in Heaven Hill Bourbon barrels and rested on graham cracker, cacao, and marshmallow.

BUBBLEBATHS WITH NELSON: Style: New England IPA. ABV: 7.2. Hazy IPA with Nelson Sauvín and Citra hops.

CHILLIN': Style: Specialty IPA. ABV: 7.1. Cold IPA with Talus and Citra hops.

FIESTA DE PANTALONES: Style: Liqueur. ABV: 5.2. Pale Lager with Flaked Maize

MIDWEST MORNING: ABV: 5.3. 🌱 Gluten Free Sour with Orange, Pineapple, Cream of Coconut, and Grenadine.

SLUMBER: Style: English Barleywine. ABV: 16.5. English Barleywine aged 23 months in a single Blaum Brothers Rye Whiskey Barrel.

SWIG LEAGUE BREW (STRAWBERRY): ABV: 6.1. Strawberry Bubblegum Sour Ale

ROOKIE

DOOR 4 BREWING CO. | 404

door4brewing.com

1214 W. Cerro Gordo St., Decatur, IL 62522

Founded with the purpose of making the highest quality beers and fostering space that is community focused!

CUSTOM COZIAHR 1903: Style: Light Lager. ABV: 4.5. Brewed in collaboration with Coziahr Harley Davidson! Light easy drinking American light lager.

MYTHASOUR: Style: Mixed-Fermentation Sour. ABV: 8.2. Barrel aged 3 years in different oak variants. Blended with raspberries prior to packaging.

TAHITI IS A MAGICAL PLACE: Style: New England IPA. ABV: 7.2. A hazy ipa brewed with oats and wheat. Whirpoiled with Mosaic Incognito, and heavily

dry hopped with Mosaic, Galaxy, and Citra. Notes of ripe pineapple, papaya, MAC cannabis, and lemon heads.

ROOKIE

DUAL CITIZEN BREWING CO. | 103

www.dcbc.com

725 Raymond Avenue, Saint Paul, MN 55114

Dual Citizen is a community-focused brewhouse born from a few simple beliefs. An understanding that substance beats trends. A recognition that community roots run the deepest. The understanding that what unites us is far greater than what divides us.

Our core beliefs shine through in all we do. They manifest in every recipe we craft, every pint we serve and every conversation we foster. We're not about chasing trends or trying to recreate another city's vibe. We are about modern, inspired takes on familiar favorites. Prompting meaningful discussions. Purposefully bridging gaps and uniting our community through shared values and responsibilities. As Citizens, that is our duty and our obligation.

We are proud to call the Twin Cities home. No matter which side of the river you're from, we are all Twin Citizens. That's why we celebrate our heritage, draw inspiration from the region and source local, seasonal ingredients whenever possible. We aim to use the bounty of our area to elevate both the beer we brew and the community we call home. The result is a brewery that is not only a reflection on, but a reflection of our community.

DREAMING WITH OUR HEADS CUT OFF IPA: Style: American IPA. IBU: 72.0. ABV: 6.8. Orange in color with a white head. Aromas of grapefruit, burnt orange peel, and slight pine.

ESSENTIAL INDUSTRY: Style: German Pilsener. IBU: 35.0. ABV: 4.0. A clean, dry, aromatic Pilsner that's true to style. Herbal/Citrus aromas with a crisp dry finish.

JORT LIFE D.H. SOUR: IBU: 15.5. ABV: 6.0. Orange in color with a white head. Notes of citrus, stone fruit, lemon grass, and white bread. Lightly sour with a subtle sweetness and medium body.

DUESTERBECK'S BREWING COMPANY | 117

www.dbcbrewery.com

N5543 County Road O, Elkhorn, WI 53121

We are a fifth generation family farm producing hand crafted beer right here on site. We offer over 20 different styles of beer you can drink while visiting our taproom, pavilion, huge patio with outdoor stage, brewery, gift shop, and hops yard.

CHERRY LIME SOUR: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.5. This sweet and tangy kettle sour combines the acidity of fresh limes with the sweetness of real dark cherries for a perfectly balanced sour.

DAIRY AIR HAZY IPA: Style: New England IPA. OG: 1.065. IBU: 35.0. ABV: 6.0. SRM: 8.0. A golden yellow, hazy IPA with Citra, Mosaic, and Galaxy hops to give it an intense citrus juice flavor.

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 that lingers on your tongue. The taste of peanut butter cup in a can.

ROOSTERBECK: Style: American Amber/Red Ale. OG: 1.062. IBU: 18.0. ABV: 6.7. SRM: 10.7. One of our flagship beers, this is a crisp and malty Amber Ale. This clean ale has a refreshing taste with notes of caramel, toffee and roasted barley and finishes with a hint of cascade hops.

ROOKIE

DUTCHBAG BREW CO. | 616

www.dutchbag.beer

2337 S. Michigan Ave., Chicago, IL

We are a small family-owned brewery specializing in Dutch & Scandinavian inspired ales. We feel a sense of time & place is necessary to craft great farmhouse beers. By using the terroir of the midwest as our canvas, we blend & ferment our beers w/ native fruits, vegetables, herbs, seeds, salts & microflora to create balanced beers that taste natural. We use a vegan conscience approach to give our drinkers an equal opportunity to enjoy our drinks. We feel strongly about using our influence & platform to uplift our community, making use of our local agricultural partners & giving back to people in need.

FURTIGO: Style: Saison/Farmhouse Ale. IBU: 35.0. ABV: 4.2. SRM: 3.0. Gristette brewed w/ French and German hops, fermented w/ our Lithuanian mixed culture.

PRETTY ODD DUCK: Style: Euro Pale Lager. IBU: 37.0. ABV: 4.8. SRM: 3.0. Unfiltered Farmhouse Lager brewed w/ MI Magnum, Mackinac and Copper hops.

SUMMER KINGS: Style: Gose. IBU: 10.0. ABV: 6.5. Double Gose w/ fresh MI strawberries, hibiscus, coriander and gray sea salt.

EAGLE PARK BREWING CO. | 330

www.eagleparkbrewing.com

S64 W15640 Commerce Center Parkway, Muskego, WI 53150

Eagle Park Brewing Company was founded by two brothers, Max & Jack Borgardt. Two brothers who love writing music and playing in a band together. Two brothers who absolutely love drinking beer together. Two brothers who started brewing in their garage together.

19TH TEA: Style: Hard Seltzer. ABV: 5.0. A refreshing blend of hard tea and lemonade that's perfect for chilling out on a boat or hitting the links on the golf course. With a balanced flavor profile of black tea, lemonade, and a touch of sweetness, it's the ultimate summer thirst-quencher.

CABO KOOLER: Style: Hard Seltzer. ABV: 5.0. Inspired by an iconic soda flavor that pairs perfectly with that late night taco fix, this newest addition to the Kooler lineup blasts you with fruity flavors of citrus, mango and berry! It's hard seltzer but cooler!

HELLES: Style: Munich Helles Lager. ABV: 5.0. This Helles features all imported German Pilsen and Munich malts and Hallertau Mittelfruh and Perle hops, clocking in at a sessionable 5%. Expect a bright golden appearance with balanced notes of subtly sweet honey, noble hops, with a crisp, clean finish.

LOUIE'S DEMISE: Style: American Amber/Red Ale. ABV: 5.5. MKE Flagship Brand

RECOMBOBULATION: ABV: 13.29. A blend of barrel aged imperial stout and oat wine ranging in age from 4 to 22 months.

RECTIFIER: Style: American IPA. ABV: 7.8. West coast style IPA with Mosaic, Chinook, Simcoe, and Cashmere hops.

STAVE: 6TH ANNIVERSARY BLEND: ABV: 16.0. 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.

TONY HAD HAIR IN THE 90S: Style: New England IPA. ABV: 8.0. New England IPA double dry hopped with Citra and Motueka.

EARTH RIDER BREWERY | 506

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.

CARIBOU LAKE IPA: Style: American IPA. OG: 15.8. IBU: 84.0. ABV: 7.4. SRM: 8.0. Hop aromas of pine and berry harken to lakes of the far North. A prominent malt backbone balances moderate hop bitterness.

CEDAR SOUR RED, 2022 VINTAGE: 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 and the Duluth Coffee Company teamed up to craft this honey-colored cold-press coffee pale ale. Aroma and flavors of herbs, spice, berry, cocoa, roast, and wood. Hop bitterness is restrained with coffee providing much of the bite sought in a pale. Bready malt and coffee flavors become more pronounced and complex as it warms.

GOSE: Style: Gose. OG: 12.0. IBU: 2.0. ABV: 4.8. SRM: 7.0. Traditional German-style Gose, kettle soured with Coriander and salt.

GRAPEFRUIT RADLER: Style: Fruit/Vegetable Beer. OG: 9.5. IBU: 11.0. ABV: 4.3. SRM: 4.0. Hefeweizen unites with grapefruit in our version of a German-style Radler.

PECHE: Style: Lambic - Fruit. OG: 13.0. IBU: 3.0. ABV: 5.5. SRM: 4.0. A fruited Belgian-style sour ale that pours hazy golden with a light white head. Mixed fermentation with Brettanomyces and Lactobacillus, along with the addition of peaches during maturation yields a tangy, softly carbonated ale.

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.

TAP SHACK CARIBBEAN LAGER: Style: American Pale Lager. OG: 11.5. IBU: 16.0. ABV: 5.2. SRM: 2.6. Light, crisp and refreshing, Tap Shack Caribbean Lager is similar to beers enjoyed on the islands of the Caribbean. Brewed with a touch of lime zest, Tap Shack is made for hot summer days.

ROOKIE

EMPRIZE BREW MILL | 509

www.emprizebrewing.com

200 Main St., Menasha, WI 54952

Where visions of a good old-fashioned pre-prohibition saloon joins craft brewery with comfort food for an exceptional casual dining experience.

CANNON COCKER: Style: American Double/Imperial IPA. IBU: 75.0. ABV: 9.2. Our first Imperial IPA, the Cannon Cocker is definitely bringing out the big cannons of flavor and potency! Rich caramel malts are well balanced with floral, spicy hops with just of hint of citrus and dark fruit notes. Enjoy our newest IPA crowd pleaser.

CAPTAIN CRAIC: Style: Irish Dry Stout. IBU: 31.0. ABV: 5.4. Say hello to our instant classic Irish Stout. No gimmicks, just a timeless mix of Irish enchantment. BTW, "craic" is Irish for a good time out with friends. So push past Mighty, on through Savage and Deadly, straight to the Ninety. For the Craic!

CLEAR WITTED: Style: Witbier. IBU: 18.0. ABV: 5.6. Sometimes we buck tradition. We LOVE the taste of a traditional Belgian Wit, but why does it HAVE to be cloudy? Why can't the world enjoy something clear witted? Here ya go. You're welcome.

COG-NUT-IVE THERAPY: Style: English Brown Ale. IBU: 24.0. ABV: 5.3. Our latest take on the never-trendy but always-in-style English Nut Brown Ale packs a malty wallop from 8 unique grains. Ironically, no nuts were harmed in the brewing of this beer. Then, the tempered noble hops are supplemented by just a touch of American spice to "fill up the corners" of this otherwise traditional British brew!

EDEL PILS: Style: Czech Pilsener. IBU: 36.0. ABV: 5.1. This "more" version of the Bohemian classic doesn't disappoint. Brilliant gold color, soft, smooth feel, creamy head, and well-rounded malt finish merge happily into a thoroughly drinkable beer year round.

GAFFER'S RESERVE: Style: American Barleywine. IBU: 47.0. ABV: 10.8. This EXTREMELY limited brew is the fanciful, would-be offspring of beer and wine. The potency is silent, shrouded by countless layers of malt and a full body that elevates flavor in every particular. And like other wines, this one will age well in your cellar.

IMPERIAL HOPPED SELTZER: Style: Hard Seltzer. IBU: 5.0. ABV: 10.0. Exactly what it says!

MAGIC PORTABELLA: Style: American Porter. IBU: 30.0. ABV: 6.0. Give thanks for the riches brought forth from the Earth! This unique blend of grains, hops and mushrooms yields a dark brew "grown" fresh in our biergarten. The musky aroma invites you to imbibe the rich boldness of a hefty portion of portabella mushrooms atop a silky porter base. This beer pairs VERY well with steaks!

OKTOBERFEST - MANNA FROM MARZEN: Style: Märzen/Oktobertfest. IBU: 20.0. ABV: 6.0. Oktoberfest is almost here, and we have a preview of the best Reason for the Season! This elegant, amber nectar is perfectly balanced, starting with bready malt and finishing with noble spices. The richness lingers, inspiring you to have another taste.

ORANGE CREAMSICLE: Style: Specialty IPA. IBU: 33.0. ABV: 5.5. Emprize Brewing introduces the first of many Milkshake IPA's with the Orange Creamsicle. The smooth, rich, and full-bodied texture allows the no-boil hops and milk sugar to combine with the other flavors to dance on your tongue non-stop until you've finished.

PATER DONK: Style: Abbey Ale. IBU: 22.0. ABV: 6.5. A beer so malty and aromatic you could believe it came straight from the Abbey. This is our ode to the Old World continental brews concocted for centuries by dedicated, methodical Trappist monks. Santé!

PAUL'S ABBEY ALE: Style: Abbey Ale. IBU: 33.0. ABV: 7.0. Take 2 for the Trappist style.

ROUTE 10 CHERRY LIMEADE SELTZER: Style: Hard Seltzer. ABV: 5.0. It's Menasha's turn to interpret this classic blend of stone and citrus fruits in a hard seltzer.

SHIZ WIPA: Style: Specialty IPA. IBU: 67.0. ABV: 6.3. Every Yin needs a Yang, every Zen needs a Shiz. Our White IPA plays clever counterpoint to our flagship IPA, Zen WIPA. The stronger hop flavor is carefully tempered by the fuller mouthfeel and malt balance of the wheat, making this beer truly The Shiz.

SUMMER THERAPY: Style: Abbey Ale. IBU: 15.0. ABV: 7.5. Take 3 on the Trappist Style. What can we say? We love Belgian beers!

SUNSET BLAZE: Style: New England IPA. IBU: 35.0. ABV: 5.5. A most thirst-quenching IPA: Inspired by our New England neighbors, this beer is aggressively dry hopped until the tropical and citrus aromas and flavors burst forth. Juicy and bold, bright and refreshing, this beer drinks all day long!

WISCONSIN WHEAT: Style: American Pale Wheat Ale. IBU: 19.0. ABV: 5.4. It's maple. It's wheat. It's delicious. 'Nuf said.

ZEN WIPA: Style: American IPA. IBU: 54.0. ABV: 6.9. Finally, a balanced, "big tent" IPA! This one's chock-a-block full of rich malt flavor that's evenly matched by citrus, melon and spicy notes and complemented by loads of dry hopped aroma beneath a crisp, long-lasting head. Non-believers will be converted to this Wisconsin India Pale Ale, or WIPA!

EVIL HORSE BREWING CO. | 306

evilhorsebrewing.com

1338 Main St., Crete, IL 60417

In keeping with the many horse farms in the area, they brew beers with equestrian-themed names such as Sergeant Reckless American Pale Ale, which is named after a horse that won two Purple Hearts in the Korean War and was featured in the Saturday Evening Post.

BROOKLYN SUPREME: Style: Tripel. OG: 1.077. IBU: 35.1. ABV: 8.0. SRM: 6.0. Pleasant malty beer with yeast derived spicy notes.

EYJAFJALLAJOKULL BARREL AGED WITH PECAN WOOD: Style: Russian Imperial Stout. OG: 1.117. IBU: 97.8. ABV: 12.0. SRM: 59.6. This is the rarest of the rare in barrel aged Imperial Stouts. It was aged in Thornton Distilling Deaddrop Pecan wood aged whiskey barrels for 3 years and 3 months! It is

a rich black beer with pronounced licorice, pecan and coffee aromas and flavors with noticeable alcohol. The beer contains molasses and honey. It finishes with notes of vanilla and oak, huge coffee, dark chocolate, a hint of pecan and dark dried fruit flavors as well as warmth from the alcohol. Overall it is very smooth from the extended aging.

KNIGHTMARE: Style: Scottish Ale. OG: 1.061. IBU: 23.1. ABV: 7.0. SRM: 13.8. A rich ruby red colored ale that exemplifies the virtues of Scottish Malt. A rich malt sweetness with just a hint of peppery bitterness. Loaded with notes of caramel and toffee with very little hop flavor. A long toasty, sweet finish.

SERGEANT RECKLESS: Style: American Pale Ale. OG: 1.051. IBU: 44.7. ABV: 5.6. SRM: 4.9. Deep gold in color with an initial citrus/fruity hop aroma. Malt sweetness and caramel notes are well balanced with the flavor of hops and moderate bitterness. Citrus/fruity hop finish well balanced with notes of caramel. Silver medal winner at the 2023 Indiana Brewers Cup

FAIR STATE BREWING COOPERATIVE | 814

fairstate.coop/

2506 Central Ave NE, Minneapolis, MN 55418

Fair State Brewing Co-op is the first cooperatively-owned brewery in the Midwest and the first unionized microbrewery in the country. Founded in 2014, Fair State's original brewery and taproom are located in the vibrant neighborhood of Northeast Minneapolis, with its production brewery and offices located in the Midway neighborhood of Saint Paul. Our brewing team focuses on traditional lagers, continental beer styles, hoppy beers, with the occasional sour, stout or barleywine.

Cooperatively owned. Union made. Good beer for good people. Love it. Own it.

FOAMERS LIME: Style: Liqueur. ABV: 4.5. Foamers Lime is our idea of a perfect summer day, in liquid form. This ultra-crisp, lightly-tangy Lager with some really choice lime purée thrown into the mix. Bright, zesty, juicy, maximally crisp and drinkable. Don't you wish we were eating tacos now?

GRISSETTE: ABV: 4.2. There is a sticker on our brewhouse door that says "Make Gristette Again!" It's been there for as long as we can remember. So, what better time than now? Gristette is a style of farmhouse ale with a low ABV, a bready, Saison yeast character, and is finished with a house culture that adds a pleasant, mild funkiness. This is the perfect beer for a hot day at a beer fest and or while enjoying a snack of baguette, bacon and cheese. Hops: Kazbek Malts: North Star Pils, Chit, Raw wheat

HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0. A traditional Bavarian-style wheat beer. Pale, spritzy, with plenty of banana, clove, and vanilla notes—all from the yeast! No bananas were harmed in the brewing of this beer.

HOP WATER: 🍷 Sparkling water infused with actual factual hops, and that's about it. Zero calories, carbs, booze. An excellent option for anyone who enjoys sparkling water at anytime, anywhere. Bright, zippy, deeply aromatic, and crispy.

KÖLD: ABV: 4.7. Golden, crispy, refreshing, and nuanced enough to bear thinking about. Fermented on the cool side and lagered cold, it sports a whisp of fruity ester that serves only to enhance your enjoyment. Malty... but not sweet, with restrained hopping, KÖLD is an eminently crushable study in balance. Stay KÖLD this summer!

KÖLD BRÜ: ABV: 4.7. Our kölsch-style ale infused with Dark Matter's Chocolate City Cold Brew. This was made specifically for Great Taste Weekend!

LOBSTER STUFFED WITH TACOS: Style: American Double/Imperial Stout. ABV: 14.0. This is a 12-month bourbon barrel-aged imperial stout with ridiculous amounts of toasted coconut, vanilla beans, and caramelized cocoa nibs. We brewed this beer with our friends at Bottle Logic, our intent was to create a sumptuous tapestry of luxurious flavors so decadent that we could declare with a straight face that this was our finest stout, stuffed with our second finest stout! Truly, a dish even Moe Szyzslak would be proud of.

PINEAPPLE EXPRESS DOINKS IPA: ABV: 6.5. You thought Big Doinks was dank, well, I got news for you PAL! This is an extra special, extra, extra dank IPA. How did we pack this much sticky goodness into one pint? Well, in addition

to our standard hopping schedule of YCH's Columbus Cryo, we added hyper-potent Pineapple Express terpenes to this batch. "It's almost a shame to drink it. It's like killing a unicorn, with like, a bomb." We love our Terps at Fair State Coop! Purified terpenes unlock a breadth of flavors that we would otherwise not be able to use. It expands the brewer's palette and allows us to make much more interesting beverages. "This is, like, the apex of the vortex of joint engineering." What are terpenes? They are highly aromatic compounds found in plants. Useful for many things (attracting pollinators, etc), they're plentiful in both hops and cannabis. Terpenes are distilled from various fruits and herbs, then carefully blended back into aromatic combinations that are, shall we say highly reminiscent of the less-legal versions.

RECEIVED WISDOM: Style: Mixed-Fermentation Sour. ABV: 4.0. "Do you Pet-nat raspberry champagne, Brah?" This beer is basically funky raspberry champagne at 4% ABV. Light pink, effervescent, not super funky, just the right acid, it's delicious!

ROOKIE

FAKLANDIA BREWING | 603

[www.faklandia.com/\\$web/index.html](http://www.faklandia.com/$web/index.html)

3807 S. Packard Ave., St. Francis, WI 53235

Faklandia Brewing is a story book brewery featuring bbq and fantasy themed beers modeled after characters in a story of the owner's creation!

LIZ WIZ: OG: 1045.0. IBU: 4.0. ABV: 4.5. SRM: 3.0. Our main Character, flagship beer, and logo. Liz is our American Cream Ale: full flavor malt and light citrus hop notes.

PALLADIUS: Style: American Pale Ale. OG: 1052.0. IBU: 42.0. ABV: 5.8. SRM: 8.0. Our American Pale Ale and protector of the princess, this malty pale ale is a good balanced drinking beer.

THUJA PINEAPPLE PALE ALE: Style: American Pale Ale. OG: 1049.0. IBU: 17.0. ABV: 5.2. SRM: 4.0. Best friend of Liz, our main Character and our pineapple pale ale! 40lbs of real pineapple and a delightful SMASH ale.

FALLING KNIFE BREWING CO | 202

www.fallingknife.beer

783 Harding St. NE, Minneapolis, MN 55413

Falling Knife Brewing Company started in the music venues of the Twin Cities. Recognizing a shared love of music, basketball, and of course, beer, Andy, Tom, and Dan moved from serious conversations amongst friends to a brewery-in-planning in the summer of 2017. After looking at several locations, the ownership team fell in love with the Mid-City neighborhood. Construction on the new space started in late 2018, and we opened our doors in summer 2019.

Falling Knife is a production brewery that features a 20-barrel brewhouse producing incredible beers, and a full-service 149-person taproom. We currently service select keg accounts with packaged beer shortly forthcoming.

CRUCIAL TAUNT: Style: Saison/Farmhouse Ale. ABV: 4.7. Grisette. Collaboration with Young Blood Beer Company.

EXTREMELY OLD PAINLESS: Style: English Barleywine. ABV: 15.0. BA English Barleywine Aged for 24 Months in Bourbon Barrels.

FREISCHUTZ: Style: German Pilsener. ABV: 5.0. Northern German Pilsner

HYPEBEAST: Style: New England IPA. ABV: 8.5. Double Dry-Hopped Hazy Double IPA with Strata and Galaxy hops. Collaboration with Blackstack Brewing Company.

INFERNAL MACHINE: Style: Russian Imperial Stout. ABV: 9.99. Imperial Mole Stout with Amber Honey, Cacao Nibs, Madagascar Vanilla, Cinnamon, Puya Chiles, and Roasted Cashews.

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

FAT HEAD'S BREWERY | 201

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 41 Great American Beer Festival and World Beer Cup medals since its founding in 2009, including a Gold Award for Head Hunter IPA in the American IPA category at the World Beer Cup in 2023, making it currently the World's Best IPA! From its new production facility/Beer Hall in Middleburg Hts., Ohio, Fat Head's produces a wide-ranging portfolio, from renowned IPAs to open-fermented Hefeweizens to a beloved fruit beer and a myriad of inspired seasonal brews and one-offs.

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

BUMBLE BERRY HONEY BLUEBERRY ALE: Style: Fruit/Vegetable Beer. OG: 12.1. IBU: 13.0. ABV: 5.3. Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing ale with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. "Most Refreshing Beer in America" 1st Place- Brewing News Global Warming Open

GOOGLE FOGGER: Style: Hefeweizen. OG: 12.5. IBU: 12.0. ABV: 5.4. When this brew first came out of the tanks our brewer took a sip. Then downed some more. He put on his glasses, tilted his head and said "Damn, that's a Goggle Fogger!" The "Hefe" prefix means "with yeast" which gives this unfiltered wheat beer a somewhat cloudy or "foggy" appearance. Light aromas of wheat, bubblegum, clove and spice. Gold Award, Hefeweizen, World Beer Cup, 2022. Gold Medal, Hefeweizen, Great American Beer Festival, 2020.

HEAD HUNTER IPA: Style: American IPA. OG: 16.8. IBU: 80.0. ABV: 7.5. An aggressively 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. Gold Award, American IPA, World Beer Cup, 2023. Silver Award, American IPA, World Beer Cup, 2014. Silver Award, American IPA, World Beer Cup, 2012. Bronze Medal, American IPA, Great American Beer Fest, 2011. Silver 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.

HOP JUJU: Style: American Double/Imperial IPA. OG: 19.5. IBU: 90.0. ABV: 9.0. A supernatural beer with a powerhouse of hops creating aromas and flavors of citrus, pine and tropical fruit with a juicy resinous hop finish. Special thanks to our loyal fans for the cult-like following. Gold Award, Imperial IPA, World Beer Cup, 2016. Bronze Medal, Imperial IPA, Great American Beer Festival, 2016. Gold Medal, Imperial IPA, Great American Beer Festival, 2015. Gold Medal, Imperial IPA, Great American Beer Festival, 2013.

ROOKIE

FIFTH WARD BREWING CO. | 610

www.fifthwardbrewing.com

Oshkosh, WI

Brewery in the heart of downtown Oshkosh Wisconsin.

ALL SEVENS: Style: New England IPA. IBU: 30.0. ABV: 6.0. Hazy IPA brewed with Idaho 7 and El Dorado hops

BIG WILLY STYLE: Style: English Barleywine. IBU: 54.0. ABV: 15.6. Blend of barrel aged barleywines ranging from 11-21 months old.

JUMBLEBERRY PIBBER JIBBER: Style: Pastry Sour. IBU: 5.0. ABV: 6.0. PB&J Sour w/ Blueberry, Blackberry, and Raspberry.

MUNICH DUNKEL: Style: Munich Dunkel Lager. IBU: 19.0. ABV: 5.5. Rich, malty, surprisingly drinkable.

RUSH JOB: Style: Russian Imperial Stout. IBU: 60.0. ABV: 16.0. Blend of barrel aged Russian imperial stout aged between 13-20 months.

FORAGER BREWERY | 524

www.foragerbrewery.com

1005 6th St. NW, Rochester, MN 55901

A precious little Brew Pub focused on Barrel Aged Stouts and Porters, Oak fermented Minnesota Wild ales, lagers, sours and an array of food friendly traditional beers. Our Restaurant features food sourced from over 40 local family farms within 50 miles of our Brewery.

BASKET OF PUPPIES 2023: ABV: 13.2. Basket of Puppies is our take on an Almond Joy candy bar. We brewed this beer with loads of chocolate malts and lactose sugar, then aged it on cocoa nibs from two growing regions, house toasted coconut and heaps of house roasted almonds.

CREMA 2023: ABV: 12.5. Barrel Aged Imperial Porter conditioned on massive amounts of coconut and vanilla beans.

DAYDREAMING: Style: Mixed-Fermentation Sour. ABV: 5.4. Mixed culture spelt saison, bottle conditioned w/ wildflower honey.

FREEDOM TOAST 2023: ABV: 15.6. 100% Barrel Aged Stout blended from large and small format bourbon and rye barrels. Extended aging for 34, 23, and 21 months were the threads woven into this flavor quilt. With time, fluctuating temperatures, and seasonal humidity, deep complexities of rum soaked raisins, baking spices, sweet oak, dark chocolate bar, creme brulee and maple developed in these oak barrels. Conditioned on Tongan and Mexican vanilla beans, Cassia, Ceylon, and Korintje cinnamon, and house barrel aged maple syrup.

HAPPINESS LAYER: Style: American Double/Imperial Stout. ABV: 14.2. This imperial Pastry stout was brewed to be a liquid form of German chocolate cake. Aged on house roasted Georgia pecans and house toasted coconut. This massive dessert inspired beer will make you happy, layer after layer.

HIP HOPS: Style: American IPA. ABV: 7.0. American IPA with Citra and Mosaic

INDIA: ABV: 14.0. Barrel aged stout blended with Indian vanilla beans.

MAGIC BARS: ABV: 14.2. Barrel Aged blended stout. Loaded with graham crackers, toasted coconut, vanilla beans, roasted peanuts, cocoa nibs, butterscotch, and marshmallows.

METHODE PUSH*POP: SMASHBERRY PANCAKES: Style: Pastry Sour.

ABV: 4.5. Smoothie sour with blueberry, raspberry, blackberry, Marionberry, boysenberry, maple syrup, marshmallows, vanilla beans and cinnamon.

METHODE' PUSH*POP: MPJ: Style: Pastry Sour. OG: 8.0. Smoothie sour ale with passionfruit, guava, pineapple, dragonfruit, tangerine, mango, vanilla beans and marshmallow fluff.

NILLERZZZZ BLEND 6: ABV: 15.0. Barrel Aged Stout conditioned on five growing regions of vanilla beans.

PUDDING DRIBBLES: ABV: 13.6. Imperial Porter brewed with maple sap in place of water, conditioned on vanilla, cacao, cinnamon, coconut, coffee, and maple syrup.

PUEBLA ESPECIAL: Style: Light Lager. ABV: 4.2. Mexican light lager. Served with a lime

FOUNDERS | 821

www.foundersbrewing.com

235 Grandville Ave. SW, Grand Rapids, MI 49503

Founders Brewing Company

4 GIANTS TROPICAL TREASURE: ABV: 7.5. This Hazy IPA is absolutely bombarded with the aromas of pineapple, tangerine and lemon for moderate sweetness and a touch of lingering bitterness to accentuate the delightful haze provided by the beer's massively malty bill.

ALL DAY WEST COAST: Style: American IPA. IBU: 35.0. ABV: 4.7. Ensure that summer isn't a bummer with All Day West Coast. Brewed with a stunning array of hops balanced by a laid back malt bill, this Session West Coast IPA

shows off its beach bod with a bold hop aroma and moderate bitterness that positively beams with piney citrus notes and flavors.

BACKWOODS BASTARD: ABV: 11.0. Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate

BLUSHING PADRE: 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 are balanced beautifully thanks to time spent aging in tequila barrels. Now who's blushing?

FRUIT CUP GOSE: Style: Gose. ABV: 4.7. TAP ROOM EXCLUSIVE! We added pineapple, mango and strawberry to our watermelon Gose.

HIGHBALL DRIFTER: ABV: 11.0. Call us old-fashioned, but we think you're going to love this barrel-aged sipper inspired by our favorite bourbon-based cocktails. Highball Drifter presents aromatics of caramel and vanilla, dried fruit and spice while hints of cherry and bitter orange peel whisk you away to simpler days.

KBS 20TH ANNIVERSARY - BLUEBERRY: IBU: 45.0. ABV: 11.0. It's time to celebrate two decades of barrel-aging imperial stouts with KBS Blueberry. In honor of the 20th anniversary of KBS, we've given this legendary beer a dose of Michigan blueberries. The alluring aroma of dessert brings you in, while layers of vanilla, coffee, chocolate, oak and bourbon barrel notes become more profound with every sip. A sweet and sophisticated tribute to a world-renowned beer.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 20.0. 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!

RUBAEUS: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.7. Optimizing the flavor of fresh raspberries, Rubaeus is Founders' way of celebrating the joys of summer year-round. This stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing.

SWEET REPUTE: Style: Wheatwine. ABV: 13.0. Sweet Repute's intricate layers of wheat, barley and caramel malts and clean, fragrant hops elevate our take on a wheat-wine-style ale to the next, blissful level. Blended from beer housed in both classic and maple syrup bourbon barrels, the resulting liquid pours a warm russet with an ivory head and a sweet aroma. Take your time and allow the layers to unfold - it only gets better from here.

FOX RIVER BREWING CO. | 502

www.supplerestaurantgroup.com

1501 Arboretum Dr., Oshkosh, WI 54901

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

BLÜ BOBBER: Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 10.0. ABV: 4.5. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

BLÜ SHANDY: Style: Fruit/Vegetable Beer. IBU: 6.4. ABV: 4.5.

CANNOLI ZERO FOX GIVEN: Style: Russian Imperial Stout. IBU: 35.0. ABV: 12.5. Imperial Stout with cannoli's in the mash.

COCONUT TIP UP: ABV: 5.5. Nitro White Stout with coconut

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

FREAKY TIKI PINEAPPLE MILKSHAKE IPA: Style: Specialty IPA. IBU: 27.0. ABV: 5.8. Brewed with Hops inspired by Pina Colada drink. Bru - Hops

present a fresh Pineapple character in the aroma and Flavor. Sabro Incognito and Talus hops come in on the back end with a subtle coconut, Citrus flavors. This beer pours a nice, light colored haze reminiscent of Pineapple Juice. There it also has Vanilla and Lactose addition it has nice creamy, Sweet fruit flavors. This beer should help you get little Freaky Tiki this Summer.

HOP CHEF #5: Style: New England IPA. IBU: 9.0. ABV: 5.8. Hopped with Nectaron, Motueka, and Galaxy

MAPLE COGNAC BARREL AGED ZERO FOX GIVEN: Style: Russian Imperial Stout. IBU: 35.0. ABV: 12.5. Imperial Stout aged in a maple syrup cognac barrel.

NO WAKE: Style: Light Lager. IBU: 9.0. ABV: 4.2. American Light Lager under 100 calories.

ROOKIE

FOXTOWN BREWING | 810

foxtownbrewing.com

6411 Mequon Rd., Mequon, WI 53092

Foxtown Brewing is steeped in tradition and driven by a passion for great beer. Once the Opitz Zimmerman Brewery in the mid-1800s, Foxtown is a reclamation of Mequon history. We're not the biggest brewery around, nor the flashiest, but you'll see that we take brewing very seriously. Every ingredient in every recipe is backed by reason.

CUVEE '23: Style: Baltic Porter. ABV: 11.5. Blend of 3 barrel aged beers.

FEED ME SEYMOUR TRIPLE HAZY IPA: Style: New England IPA. ABV: 10.0.

HOMESTEAD LAGER: Style: Munich Helles Lager. ABV: 5.0. Inspired by traditional German brewing practices, we employ a decoction mash and slow fermentation to keep this beer as authentic to the German original as possible. Clean, crisp, and light on the tongue at first, this beer finishes delightfully bready and malty. This is a beer that is sure to please any beer drinker.

MARGARITA SELTZER: Style: Hard Seltzer. ABV: 10.0.

FULL MILE BEER COMPANY | 612

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Cozy, eclectic brewpub in beautiful downtown Sun Prairie, Wisconsin. Sixteen of our own beers on tap, plus a full menu featuring a wood-fired pizza oven. Brunch Saturday and Sunday 10AM - 2PM. Outdoor patio and live music every other Saturday.

COLLUSION 2022 / BOURBON BARREL AGED RUSSIAN IMPERIAL STOUT:

Style: Russian Imperial Stout. ABV: 13.0. Our annual bourbon barrel aged Russian Imperial Stout returns for our 4th Anniversary! Aged over 9 months in Driftless Glen Bourbon barrels, this version is more chocolate and bourbon forward than previous versions. Still full of sweet malt, caramel, and roast with layers of vanilla, coconut, and oak this is the highest ABV version yet but drinks oh so smoothly!

GHOST TEETH / HAZY IPA: Style: American IPA. ABV: 7.2. British pale ale malt creates the backbone of this beer, with just enough malt to keep the boatload of hops in check. Dry hopping with Citra, Mosaic, and Talus produces notes of guava, citrus, and a touch of pine for good measure. A balanced finish, not too sweet, not too dry, completes our flagship IPA.

HOSTEL WONDERLAND / CZECH AMBER LAGER:

Style: Euro Dark Lager. ABV: 4.5. Our ode to the classic amber lager from the city of Prague. We use only Czech-grown Saaz hops to lend a peppery, floral aroma, plus European Pilsner, Vienna and Munich malts to deliver a satisfying bread crust maltiness that complements the zesty hops. Expect moderate bitterness balanced by the caramel notes and a drying finish in this rewarding beer.

LAZY BONES / COFFEE CREAM ALE: Style: Experimental. ABV: 4.7. We took our Cromulent! Cream Ale and dosed it with Peruvian Cajamarca beans from our friends at Rusty Dog Coffee. Just enough coffee flavor pairs with the easy-going base beer to create a tasty upper / downer.

OL' SLAP & TICKLE / BOURBON BARREL AGED ENGLISH-STYLE

BARLEYWINE: Style: English Barleywine. ABV: 11.7. Aged in Four Roses Bourbon barrels for just over one year, this big, rich, deep amber English-style barleywine is the perfect nightcap for sipping on next to the fireplace in our pub. English Maris Otter base malt creates a sweet, complex, caramel-like base, that melds with the vanilla, toast, bourbon, and oak from the extended stay in the bourbon barrels.

PALACE OF GOLD / WINE BARREL AGED BELGIAN GOLDEN STRONG W/

BRETTANOMYCES: Style: Belgian Golden Strong Ale. ABV: 10.4. Pale in color but bold in flavor, this beer is just a bit devilish. Aged for over a year in once-used California Sauvignon Blanc wine barrels along with Brettanomyces, a 'wild' yeast that adds complexity and some funk. Popping with pear, lemon, clove and spice, with a bit of oak, white wine, and a subtle tartness. High carbonation creates a spritzzy mouthfeel and a dry, crisp finish.

SUNCRUSHED HEFEWEIZEN: Style: Hefeweizen. ABV: 5.3. Brewed with a classic 50/50 ratio of malted barley and malted wheat, and using a rare Hefeweizen yeast strain, this beer is our attempt to capture the classic Bavarian Hefeweizen in a glass. Flavors and aromas of bubblegum, banana, and cloves mix with a soft mouthfeel and high carbonation to make this beer a perfect summer time refresher.

TRIPLE CROSS / BELGIAN PILSNER: Style: Euro Pale Lager. ABV: 5.6. Years of planning have resulted in this one-of-a-kind Pilsner. Made with 100% Belgian Pilsner malt and an heirloom Belgian hop variety (Groene Bel) from the Hoppecruyt Hop Farm in Poperinge, Belgium. Crisp, floral, and deliciously drinkable!

WATERMELON & RHUBARB TAN LINES / FRUITED WHEAT BEER: Style: Fruit/Vegetable Beer. ABV: 5.2. Malted wheat and Pilsner malt lay down the base for this summer thirst quencher. Real watermelon puree and local rhubarb were blended into this pillowy wheat beer base to create an incredibly drinkable, fruity, and refreshing beer with hints of watermelon and a touch of tart from the rhubarb.

ROOKIE

G5 BREWING COMPANY | 806

www.g5brewing.com

1895 Gateway Blvd., Beloit, WI 53511

We are a 10bbl brewpub in Beloit, WI offering an ever-rotating selection of craft beers and a full lunch and dinner menu.

ANONYMOUS CALLER: Style: American Double/Imperial IPA. IBU: 55.0.

ABV: 8.4. Finally, this is almost a thing of the past! While those creative little buggers still get a call or text through occasionally, our phone companies are finally doing a better job of screening those unwanted calls. This beer is using some anonymous hops to us with just numbers or what seem like fake names. This new double hazy has all the juicy flavors we come to expect with sweet citrus, peach, mango, and a touch of pineapple. Let's just say we're glad we took this call.

ATARI GRAPHICS: Style: New England IPA. ABV: 7.0. We love how everything from the past is making a come back. Don't be fooled by the name, this is a new school IPA. Dripping with juicy mango and subtle white grapes flavor, this super hazy IPA still carries some of that old school bitterness that made IPAs popular back in the early '00s. Sip, relax, and reminisce of the days of late you spent playing Berzerk, Asteroids and Pac Man.

BRIEFS PARADE: Style: New England IPA. ABV: 7.0. Single IPA with Phantasm, Cryo Pop, YCH 303, El Dorado

HAZZA: Style: Berliner Weissbier. ABV: 5.0. Watermelon Chili Lime Kettle Sour - We couldn't get his song out of our heads when we came up with our newest fruited sour. It has played on repeat more than we like to admit. After we tried it we're not sure if we could ever go without...for the rest of the summer! #hazzafans4lyfe

HOW FAR WEST IS TOO FAR?: Style: American IPA. ABV: 7.0. A collab with our friends from Central Water in Milwaukee. We used awesome cryo hops from Yakima Chief that give this a new school approach to an American Classic.

MY SHADOW SEES ITS' SHADOW: Style: American Double/Imperial Stout. IBU: 25.0. ABV: 14.0. Welcome to the 2022 version of our Barrel-Aged Beer. We blended our barrel-aged stouts that averaged 16 months in Wollersheim Bourbon Barrels. We're getting fudge brownie with vanilla, brown sugar, mocha, and beautifully balanced booze. Sip. Relax. Enjoy... Seeing your shadow's shadow and many more days of drinking stout.

PULLING PINS: ABV: 14.0. Our Newest BA stout aged for 19 months in Driftless Glen Barrels. Notes of rich thick fudge from the middle of the pan.

THICCCY BOBBY: Style: American Double/Imperial Stout. IBU: 10.0. ABV: 13.3. A pastry stout with rich coconut, cocoa nibs, and Papua Guinea vanilla beans.

THICCCY BOBBY: Style: American Double/Imperial Stout. ABV: 13.3. Our pastry stout with added heat!

GIANT JONES BREWING | 217

giantjones.com

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

Certified organic beer brewed by queer women.

ANTWERPS GERSTEBIER: Style: Belgian Strong Pale Ale. ABV: 8.0. Historical style from 17th century Antwerp when brewers started brewing mostly barley based beers instead of the previously popular Dutch oat beers. A touch hoppier than modern Belgian beers, and includes some raw spelt, wheat and oats. We boil this beer twice: once to build color and flavor, then once again with the hops.

CANADIAN-STYLE SPRUCE BEER: Style: Herbed/Spiced Beer. ABV: 7.5. No hops here! Red spruce tips from Harmony Valley Farm in Viroqua, WI bring citrus, floral and vanilla notes to the gently malty beer.

KORNØL: Style: Saison/Farmhouse Ale. ABV: 7.4. Raw Norwegian farmhouse style; brewing water is infused with spruce tips, wort is filtered through whole Wisconsin hops; not boiled, fermented with hornindal kviek yeast strain.

PAINT IT BLACK BRAGGOT: Style: Braggot. ABV: 9.3. Dreamed up with our BFFs at BOS Meadery, drawing inspiration from our Extra Stout and their Wildflower Mead.

WITBIER GRAND CRU: Style: Witbier. ABV: 7.0. Brewed to celebrate our 5th anniversary and feature some of our favorite partners. Lots of soft winter wheat and a few oats from Meadowlark Organics in Ridgeway, WI plus sumac and spruce from Harmony Valley Farm shine along with a classic wit yeast and coriander.

GOOD CITY BREWING CO. | 104

www.goodcitybrewing.com

2108 N. Farwell Ave., Milwaukee, WI 53202

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

FIREFLY: Style: New England IPA. ABV: 7.0. Tropical notes from El Dorado and Mosaic hops blend with the citrus tones of Simcoe. Flaked and malted wheat contribute texture and heft. Honey malted barley gives it that golden-orange glow.

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.

PINEAPPLE MANGO SESSION SOUR: Style: Fruit/Vegetable Beer. ABV: 4.5. Fruity and tart, a perky summer chugger. Pucker up.

RISK: Style: American IPA. ABV: 6.5. A classic American IPA. Chinook and Centennial hops balance this moderately malty beer. Slightly bitter to keep you coming back for another. Pine, candied orange peel, and grapefruit zest.

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.

2021 BCS BLANTON'S

BCS - 2021 TOASTED BARREL

BCBS BIRTHDAY 2020

BCS - 2022 30TH ANNIVERSARY STOUT

BCS - 2022 SIR ISAAC'S (FIG NEWTON)

BCBS KENTUCKY FOG 2020

GREAT DANE PUB & BREWING CO. | 802

www.greatdanepub.com

123 E Doty St., Madison, WI 53703

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

ALPHA BRAVO PALE ALE *CASK*: Style: English Pale Ale. ABV: 6.4. Cask-conditioned ale brewed with Bravo hops and English Marris Otter Pale malt. Bright and expressive with a dry finish.

BAD CAT IPA: Style: American IPA. ABV: 5.9. "West Coast" IPA with a citrus and floral aroma, hint of ripe pineapple, and crisp grapefruit finish.

BARREL-AGED 25TH ANNIVERSARY IMPERIAL SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.6. Strong Ale aged in Speyside single malt scotch barrels for one year.

BOURBON BARLEYWINE: Style: American Barleywine. ABV: 9.3. Full-bodied, complex barleywine aged over a year in bourbon barrels.

BOURBON CHERRY ALE: Style: Scotch Ale/Wee Heavy. OG: 16.0. ABV: 6.5. Malty, Bourbon Barrel-Aged, Door County Tart Cherries.

CLASSIC SAISON: Style: Saison/Farmhouse Ale. ABV: 7.4. Brewed with imported Belgian and German malts. Floral, spicy, and dry.

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

FLEMISH SOUR CHERRY ALE: Style: Mixed-Fermentation Sour. ABV: 5.7. Brett-fermented, with Door County sour cherries added to secondary fermentation. Malty, sweet and sour, fruity, complex.

FRAMBOZEN SOUR: Style: Mixed-Fermentation Sour. ABV: 6.5. Brett-fermented, with raspberries added to secondary fermentation. Subtle notes of pear, tropical fruit, bready malt, and a hint of funk.

GERMAN PILSNER: Style: German Pilsener. OG: 12.0. IBU: 15.0. ABV: 5.0. SRM: 2.2. Crisp, light, and easy-going traditional pilsner.

GOOD DOG IPA: Style: American IPA. OG: 13.5. ABV: 5.6. Easy-drinking with subtle pine, citrus, and tropical fruit notes.

MAIBOCK: Style: Maibock/Helles Bock. OG: 17.6. ABV: 6.9. Malty and sweet with a kiss of honey.

MANGO HAZE IPA: Style: New England IPA. OG: 15.0. ABV: 6.2. Hazy IPA with tropical aromas. Brewed with Cascade, Mosaic, Sultana, and Citra hops.

OKTOBERFEST: Style: Märzen/Okttoberfest. ABV: 6.0. Four-time winner at Great American Beer Festival. Sessionable and medium-bodied, light malt sweetness.

OLD GLORY APA: Style: American Pale Ale. OG: 14.0. IBU: 39.0. ABV: 5.25. SRM: 13.3. Unfiltered, Cascade hops, caramel and honey notes.

RYE BARREL-AGED RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. OG: 24.7. ABV: 10.0. Rich, full-bodied, chocolate and roast character with a touch of rye.

STRAWBERRY TART: Style: Gose. ABV: 4.2. Light, fruity, sour with fresh, local strawberries.

SUMMER STACHE HAZY IPA: Style: Session Beer. ABV: 4.6. Tropical, Citrus, Hazy Session IPA

TANGIER IPA: Style: American IPA. ABV: 7.1. Dryhopped with Mosaic and bitter orange peel. Exotic and sweet fruity aromas.

YOUR DINGO DRANK MY HAZY: Style: New England IPA. ABV: 5.7.

GREAT LAKES BREWING CO. | 130

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH 44113

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

73 KOLSCH - JOE THOMAS: 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.

CHRISTMAS ALE: Style: Winter Warmer. IBU: 30.0. ABV: 7.5. Do not open 'til Christmas? Whoever coined that phrase obviously hasn't tasted Christmas Ale's fresh honey, cinnamon, and ginger flavors.

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

TRIPLE BARREL AGED BLACKOUT STOUT: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.0. Next time the power goes out, light a candle and pull this bottle from your cellar. Aged in bourbon barrels, our bold, roasty Blackout Stout imparts flickers of vanilla and cocoa with every illuminating sip. Look at you—you're already glowing.

VIBACIOUS DIPA: Style: American Double/Imperial IPA. IBU: 40.0. ABV: 9.0. Keep the vibes right and the mood bright with a remarkably smooth Double IPA packed with feel-good hop character from Apollo, Cashmere and Citra hops.

WELCOME TO CLEVELAND BELGIAN IPA: Style: Belgian IPA. ABV: 6.5. Lakefront Brewery and Great Lakes Brewing Co. continue our annual collaboration series to celebrate Great Taste of the Midwest 2023! Be the first to try this limited draft-only release, "Welcome to Cleveland - Belgian IPA"!

GRIFFIN CLAW BREWERY | 421

griffinclawbrewingcompany.com

575 S. Eton St., Birmingham, MI 48009

Our story begins in 2010 in Birmingham, Michigan, at Big Rock Chophouse. A couple World Beer Cup awards later, Griffin Claw now has 2 production breweries and distribute beer and cider throughout Michigan and beyond.

BERRY-LICIOUS LEMON-BLASTER: Style: Pastry Sour. ABV: 5.0. Berry and Lemon Pastry Sour.

BLACKGRASS CIDERWORKS BLAH BLAH BLURST HARD CIDER: Style: Cider. ABV: 6.5. Dry Hard Cider using Michigan apples with a BLAST of Tropical Lime flavor.

CONFLICT OF INTEREST NEIPA: Style: New England IPA. IBU: 25.0. ABV: 6.0.

Nelson Dry Hopped New England IPA

FLYING BUFFALO DOUBLE BARREL: Style: Russian Imperial Stout. IBU: 55.0.

ABV: 12.0. Our Russian Imperial Stout aged in bourbon barrels for 10 months before a second sleep of 4 months in freshly emptied rye whiskey barrels.

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

NORM'S RAGGEDY IPA: Style: American IPA. OG: 18.0. IBU: 65.0. ABV: 7.2. SRM: 3.0. Balanced American IPA with strong aromatic hops and malty body.

HACIENDA BEER CO. | 622

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.

BACK TO THE FLOW: Style: New England IPA. ABV: 7.0. Hazy IPA with mild bitterness. Hopped w/nectarone, strata and motueka with vibrant pineapple, strawberry and stone fruit.

COSMIC TIDE: Style: Light Lager. ABV: 5.0. 5% Mexican Lager w/lime and hopped with centennial and motueka.

DOUBLE DRY HOPPED EVERYTHING EVENTUALLY: Style: American Pale Ale. IBU: 45.0. ABV: 5.9. DDH Version of our favorite Hazy Pale. This batch features Eldorado and Idaho 7.

EXQUISITE TENSION: Style: Japanese Rice Lager. ABV: 5.0. Rice Lager dry hopped with Pekko with super saazer in whirlpool. Earthy and slightly floral and lime notes with a little pear.

FLOATING ON A CLOUD: Style: New England IPA. ABV: 7.0. Hazy IPA w/Moutere, Nelson Sauvignon and Vic Secret. Yeast forward with intense grapefruit, lime peel, orange zest and pine.

STRANGE WAVES: Style: Saison/Farmhouse Ale. ABV: 6.0. Oak fermented mixed culture saison dry hopped with Simcoe.

HAILSTORM BREWING CO. | 818

www.hailstormbrewing.com

8060 186th St., Tinley Park, IL 60487

We are a brewery that likes to experiment with big, bold flavors and a variety of interesting ingredients to make beers that are exciting and fun. We also like to promote the fact that we do traditional styles, from all around the globe, with quality and consistency.

Our kitchen is open Tuesday-Sunday

'23 VLAD VS. ZOMBIE VS. SHARK COCONUT: ABV: 18.0. Our big, chewy, Imperial Stout was aged 29 months in Blanton's Bourbon barrels, then additionally flavored with coconut for even more complexity.

BIG BEAUTIFUL WHEAT: Style: Hefeweizen. IBU: 12.0. ABV: 5.6. SRM: 8.0. Our traditional German-style Hefeweizen highlights the complexity of the yeast, and is a classic summer refresher.

BLUEBERRY LEMONADE SHANDY: ABV: 3.8. Blueberry Lemonade Shandy made with Hotel Life American lager.

CHILE SILVER LINING: Style: Chile Beer. OG: 16.3. IBU: 60.0. ABV: 6.2. Part of our "Cloud Series", this hazy IPA is hopped and dry-hopped with Crystal and El Dorado, then aged with a blend of hand selected chile peppers.

DDH PRAIRIE MADNESS: Style: American IPA. IBU: 68.0. ABV: 7.0. We additionally dry-hopped our award-winning IPA (GABF, 2017, American IPA) with whole Oregon Mosaic.

HOTEL LIFE: Style: Light Lager. IBU: 15.0. ABV: 4.6.

KEY LIME PIE FORKLIFT TRAINING: Style: Mixed-Fermentation Sour. OG: 23.5. IBU: 10.0. ABV: 7.0. A Key Lime cheesecake-inspired pastry sour.

STRAWBERRY SUMMER: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.2. A German-style Kölsch fermented with Strawberry concentrate and lemon peel.

HALF ACRE BEER CO. | 116

www.halfacrebeer.com

2050 W. Balmoral Ave., Chicago, IL 60625

Half Acre is a beer company dedicated to brewing primitive beers that harness raw quality.

We brew and live in the city of Chicago. Visit our brewery, tap room and store: 2050 W. Balmoral Ave Chicago, IL

BIG HUGS: Style: American Double/Imperial Stout. ABV: 10.0. Our Imperial Coffee Stout brewed with coffee roasted by friends at Dark Matter Coffee (darkmattercoffee.com). A thug with catlike balance.

CATCH HELL: Style: American Double/Imperial Stout. ABV: 14.1. Imperial stout with Saigon Cinnamon chips and Madagascar Vanilla Beans aged in Knob Creek, Blanton's, Rittenhouse Rye and Woodford Double Oak Barrels.

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: 16.6. Bourbon Barrel aged stout with Coconut and Coffee. Barrels used in the aging process are 4 year Bardstown, Eagle Rare 10 year, Elijah Craig, Russel Reserve 10 year and Wild Turkey.

GREEN TORCH: Style: Liqueur. ABV: 4.5. Lime Lager

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

PILOT SYSTEM DOUBLE IPA: Style: American Double/Imperial IPA. ABV: 8.7.

WAYBIRD: Style: New England IPA. ABV: 6.5. Bursting with notes of mango, papaya, orange juice and a bit of a dry bitter finish for balance.

HEAVY RIFF BREWING CO. | 303

heavyriffbrewing.com

6413 Clayton Ave., St. Louis, MO 63139

Heavy Riff Brewing Company uses traditional brewing methods to craft a wide range of classic and experimental beer styles, featuring inspiration from a range of musical influences. Heavy Riff was founded in 2013 by owner and brewmaster, Jerid Saffell along with Rick Hagen and Greg Meyer. The group, along with family and friends, worked tirelessly to open the brewery in the Dogtown neighborhood of St. Louis. The brewpub offers 25 taps, house-smoked BBQ, and a playlist that spans the greatest rock music from the past several decades to timeless classics.

DEAR AGONY - BA VANILLA ESPRESSO STOUT: Style: Milk/Sweet Stout. IBU: 10.0. ABV: 13.0. An annual tradition of the Dear Agony serious is the Vanilla Espresso variant. Barrel aged in 4 Roses Bourbon Barrels and finished with Penrose Coffee Beans from Blueprint Coffee.

EAT A PEACH IPA: Style: New England IPA. IBU: 65.0. ABV: 6.8. A big peach aroma and flavor pair well with the fruity hop character in this hazy IPA. Many peaches were harmed in the making of this beer.

LOVE GUN: Style: Cream Ale. IBU: 10.0. ABV: 4.6. Our vanilla cream ale abounding in a vanilla aroma with the tasting finish to back it up.

NINE TONIGHT: Style: Belgian Strong Pale Ale. IBU: 15.0. ABV: 9.0. Strong Belgian Ale brewed with California raisins and Missouri wildflower honey.

PEACH LAYLA: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.0. Fruited peach variant of our foeder aged sour ale "Layla."

QUADRAPHONIC EUPHORIA: Style: Belgian Strong Dark Ale. ABV: 13.2. This Belgian Style Quadrupel Strong Ale was aged 2 years in port wine barrels. Produced utilizing Abbey yeast to arrive at the wonderful Belgian Quadrupel characteristics of rich dark fruits such as raisins, plums and figs finished with the strong sweetness of Port Wine barrels.

VELVET UNDERBROWN: Style: American Brown Ale. IBU: 30.0. ABV: 6.5. This is not your typical brown ale. Brewed with roasted oats and lactose, this brown is smooth and velvety with deep rich notes of chocolate similar to a stout ale.

WHITE NOISE: Style: New England IPA. IBU: 35.0. ABV: 6.4. A thiolized Hazy IPA featuring Sabro, Azacca and Idaho 7 hops along with tangerine peel. Tasting notes of coconut, pineapple and tangerine.

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 Tiletown 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. SRM: 20.0. Crisp, clean mouthfeel and light in body. Notes of tart, Montmorency cherry. A great summertime brew!

JAMAICAN HAZE: Style: New England IPA. OG: 16.2. IBU: 40.0. ABV: 6.8. SRM:

10.0. 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!

REST IN PARADISE: Style: Specialty IPA. OG: 17.6. IBU: 75.0. ABV: 7.5. SRM: 4.5.

A dangerously refreshing Cold IPA. Huge hop flavors and aromas explode everywhere in your mouth and nose. Fermented with lager yeast at warm temperatures to accentuate its ingredients.

SAVING GRACIE: Style: Specialty IPA. OG: 13.5. IBU: 40.0. ABV: 5.1. SRM: 5.0. 

Gluten free hazy IPA. Brewed with malted millet and buckwheat and infused with juicy Galaxy and Lemondrop hops, this hazy IPA packs all the flavor and satisfaction of a conventional beer - without the gluten.

HOP BUTCHER FOR THE WORLD | 508

www.hopbutcher.com

4257 North Lincoln Avenue, Chicago, IL 60618

Small hop focused brewery. Creating future flavor x future aroma.

NO BEER LIST? 😞 Visit our booth to see our full beer line up! 😊

HOP HAUS BREWING CO. | 521

www.hophausbrewing.com

2975 Sub-Zero Parkway, Fitchburg, WI 53719

A family-friendly BrewPub offering a variety of hand crafted beer, specialty cocktails, frozen drinks, and a delicious food menu that is best enjoyed with friends! Enjoy these on our large rooftop patio, lawn, or comfy indoor dining room. We also offer a private event room for your next party!

DAIRY AIR: Style: Hefeweizen. ABV: 5.9. This traditional German Hefeweizen

(hefe= yeast, weizen = wheat) pours with a thick, long lasting head that clings to your finely groomed mustache. This Hefeweizen is a salute to summer and our hard-working farmers!

DILLY DALLY - CBD SPARKLING WATER: Style: Non-Alcoholic.   Keep the

fun flowing with this tasty sparkling water. It's non-alcoholic, has 0 THC, 0 calories, but packs tons of delicious flavor and 25mg of broad-spectrum CBD.

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.

HIDDEN STASH: Style: American IPA. ABV: 7.2. Ta-Da! Hidden in plain sight. This

stash contains select nuggets of Mosaic hops for that burst of juicy, sticky, hoppy goodness. It's not subtle, and we like it that way!

PHILSNER PILSNER: Style: German Pilsener. ABV: 4.6. The idea for this beer

was born on a warm summer night while sitting in a bier garden in Germany

with family and friends. Pilsner is a traditional German Pilsner featuring the finest German malt and Hallertau hops. It's crisp, light and refreshing. It's meant to be enjoyed with those you love, so grab family and friends and raise a glass, Prost!

HOPPIN' FROG BREWERY | 703

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 20 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.

BARREL-AGED SMORIS AROUND THE CAMPFIRE: Style: Milk/Sweet Stout.

ABV: 12.9. A re-engineering of our rich and decadent Bourbon Barrel-Aged B.O.R.I.S. Imperial Stout, as Bourbon Barrel Aged S'MORIS! First, both malt and hops were fine tuned to velvety perfection. But then, loads of graham crackers, toasted marshmallows, and rich chocolate were added. All this creates the memorable flavors and aromas of eating s'mores around the campfire, and sippin' on good Bourbon!

FROGTENDER'S SECRET LIBATION OLD FASHIONED COCKTAIL INSPIRED

ALE: Style: American Double/Imperial Brown Ale. ABV: 12.0. Deep in the hollow hides a tasting room where the famous Hoppin' Frog Frogtenders serve up crafted libations. If you listen carefully, you can hear the soft sounds of jazz music hopping along with the random croaks and ribbits of the patrons. Give into your curiosity and try this secret libation, a bootlegged version of the Old-Fashioned cocktail with subtle notes of orange, bitters, and of course, Bourbon.

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

ABV: 7.0. A juicy mango taste and aroma adds a delightful tropical compliment to the refreshing lemon and light malt flavors of our Turbo Shandy. Complex and satisfying, taking citrus ales to whole new level.

PETE'S AMAZING AMBURANA BLACK LAGER: Style: Schwarzbier. ABV: 11.9. A special beer we brewed with our friend Pete, inventor of the legendary and infamous Pete's Wicked Ales! An intense black German-style schwarzbier, that was aged on toasted Amburana wood. This is a really special wood that Pete was anxious to brew with in a collaboration beer. Amburana adds a unique and amazing spicy character that is reminiscent of cola, cinnamon, cherry, and vanilla!

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!

SMASHING HONEY BLONDE ALE: Style: American Blonde Ale. ABV: 5.2. Our 2023 World Beer Cup Silver Medal winning blonde ale!! Crisp and refreshing, with a splash of honey to add some awesome flavor and some fun - its simply smashing!

TIRAMISU PASTRY STOUT [RARE BEER CLUB]: Style: Milk/Sweet Stout.

ABV: 13.5. Dreamy aromas and flavors abound, like sweet English sponge cake biscuits dipped in rich mocha coffee, then layered with sugar, sweet Italian Mascarpone cheese, and chocolate. Enjoy!

TRAMPLED UNDER FLOAT FUNNEL CAKE BEER: ABV: 9.0. It's a Funnel Cake White Stout inspired by the Animal House float, which wreaked havoc at the infamous Faber College parade. It was white on the surface, but stout underneath!

ROOKIE

HOWARD STREET BREWING | 114

www.howardstreetbrewing.com

1617 W. Howard St., Chicago, IL 60626

Howard Street Brewing opened May of 2022. We are a 1-BBL brewhouse operation serving the community of Rogers Park. Our 37 seat taproom offers up to 12 beer styles all made within the 4 walls of Howard Street Brewing. Our philosophy towards beer styles is to brew them all. Our small system gives us the flexibility to brew, truly, any kind of beer we want.

A CAT NAMED POODLE: Style: American IPA. IBU: 49.0. ABV: 6.2. Classic meets Modern! This PA is filled with loads of Citra and Mosaic hops. Sweet caramel malts provide a sweet but not overpowering base. A beautiful fruity finish from the yeast profile really pulls this beer together.

BETTER LATE THAN NEVER: IBU: 32.2. ABV: 5.6. This refreshing pilsner was brewed with Saaz hops, Tettnang hops, Pilsner malt. This is a great session beer or a delicious palette cleanser between pours.

ILLUMINATED BREW WORKS | 118

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.

DOUBLE DIPPED ORANGE SUNSHINE: ABV: 8.0. Hazy version of our Orange Sunshine with orange and lemon zest and marshmallow!

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.

ROSY CRUCIFIXION: Style: Saison/Farmhouse Ale. ABV: 6.0. Saison with hibiscus and rose water.

IMPERIAL OAK BREWERY | 425

www.imperialoakbrewing.com

501 Willow Blvd., Willow Springs, IL 60480

With locations in Willow Springs and Brookfield IL, 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!

BLANC- FOEDER AGED BERLINER WEISSE: Style: Berliner Weissbier. OG: 1.043. IBU: 1.0. ABV: 4.5. SRM: 3.0. Our take on the classic German style sour wheat beer is co-fermented with Lactobacillus bacteria and a blend of fruit forward Brettanomyces and then aged in an Oak Foeder. The result is a more complex version of the style with a smooth but noticeable sourness and notes of tropical and stone fruit, citrus, oak, and a mild funk. *Traditional Raspberry and Woodruff syrups available*

BOURBON BARREL AGED LORD HUMONGOUS- 2 YEAR: Style: English Barleywine. OG: 1.11. IBU: 35.0. ABV: 12.0. SRM: 17.0. 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 Blanton's Bourbon barrels, adding complexity with notes of bourbon, oak, vanilla, dark fruits, and a vinous character from the long aging.

CHERRY RUBY- FOEDER AGED FLANDERS RED: Style: Flanders Red Ale. OG: 1.065. IBU: 8.0. ABV: 8.0. SRM: 16.0. Brewed with Munich and CaraMunich malts for some sweetness and a bready, toasted malt character. The beer is then aged for over a year in an oak Foeder with our custom blend of wild yeast and bacteria for a complex blend of flavors including pie cherry, stone fruits, berries, oak and a mild, earthy funk at the end. After

Foeder aging, this version has an additional aging in stainless with real Cherry juice. Adding the juice to the fermenter allows the simple sugars to ferment, preventing the beer from becoming too sweet.

CZECH YOUR HEAD: Style: Czech Pilsener. OG: 1.05. IBU: 29.0. ABV: 5.2. SRM: 3.5. Our take on a traditional Czech Pilsner is extremely well balanced with a clean, bready 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.

DOUBLE DEE'S- BARREL AGED COCONUT/PECAN IMPERIAL PORTER: Style: American Porter. OG: 1.091. IBU: 34.0. ABV: 10.0. SRM: 34.0. A stronger version of our Billy Dee's Porter using the same blend of malts for a smooth, chocolaty roast character with a bit of sweetness. This version was aged for a year in Blanton's Bourbon barrels for additional complexity and notes of Bourbon, dark fruits, vanilla, oak, and baking spices. This version has the addition of toasted Coconut, toasted Pecans, and Madagascar Vanilla beans added after barrel aging.

PEACH STRAW- FOEDER AGED SAISON: Style: Saison/Farmhouse Ale. OG: 1.048. IBU: 23.0. ABV: 6.0. SRM: 3.5. Fermented with Belgian Saison yeast and then aged for over a year in an Oak Foeder with our custom blend of fruit forward Brettanomyces. The Saison yeast and Brett produce a strong fruitiness with notes of tropical fruits (pineapple, mango), citrus, cherry, berries, a mild earthy funk, and a slightly tart, dry finish. After Foeder aging, this version has an additional aging in stainless with real Peach juice. Adding the juice to the fermenter allows the simple sugars to ferment, preventing the beer from becoming too sweet.

QUIET GIANT- DOUBLE BARREL AGED- BOURBON/MAPLE: Style: Russian Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 15.0. SRM: 47.0. Brewed once a year to celebrate our Anniversary, this is the biggest beer we make. All variations are barrel aged for a minimum of a year. This version was aged for 21 months in Heaven Hill Bourbon Barrels, then transferred to Ex-Bourbon Maple Syrup barrels for 3 months.

INDEED BREWING CO. | 611

www.indeedbrewing.com

530 South 2nd Street, Milwaukee, WI 53204

At Indeed Brewing Company, we're cultivating an artfully eclectic lineup of beers from the heart of Minneapolis and Milwaukee. Well known as an engaged and community-oriented brewery, Indeed has two lively locations: a production brewery and taproom in the Logan Park neighborhood of Northeast Minneapolis and a pilot brewery and taproom located in the Walker's Point neighborhood of Milwaukee.

MEXICAN HONEY IMPERIAL LAGER: Style: American Double/Imperial Pilsner. IBU: 17.0. ABV: 8.0. Humming with a citrus and floral fiesta for the senses, Mexican Honey Imperial Lager is brewed with Mexican orange blossom honey and Amarillo hops. Refreshing and dangerously smooth, this award-winning cerveza is all buzz, no bite!

MODERN AGE SESSION IPA: Style: Session Beer. IBU: 40.0. ABV: 3.8. The future is beer. Packed with sweet and citrusy notes of orange, pineapple, mango, and berries, Modern Age is big on flavor but low in alcohol. A subtle malt profile lets Citra, Mosaic, Galaxy, and Strata hop superstars shine bright in this medium-bodied, low-calorie brew.

PISTACHIO CREAM ALE: Style: Cream Ale. IBU: 15.0. ABV: 5.5. Just like cracking a pistachio shell to liberate the nut, opening up a Pistachio Cream Ale has the power to bring immense satisfaction. This pistachio-forward beer does not disappoint with a subtly nutty and malty flavor that leaves a spritzly mouthfeel. It's a beer to go unabashedly nuts for.

SAILOR'S DELIGHT: Style: Liqueur. IBU: 10.0. ABV: 4.7. If a crimson red sky at night signals favorable weather, then a blood orange lager is a beacon of an ideal summer ahead. A refreshing splash of tart citrus with a wisp of sea salt, Sailor's Delight is like a cool breeze on a warm summer's day.

IOWA BREWING COMPANY | 310

www.iowabrewing.beer

708 3rd St. SE, Cedar Rapids, IA 52401

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

BIG RIVER: IBU: 35.0. ABV: 6.0.

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

CULT OF GOZER: Style: American Barleywine. OG: 29.0. IBU: 40.0. ABV: 10.8. SRM: 19.0. Our barleywine rested on toasted American oak.

DDH SURF ZOMBIES: Style: American IPA. IBU: 60.0. ABV: 6.9. Our classic west coast IPA dry hopped with an additional 2.2# /barrel of citra and El dorado.

EAGLE AMBER: Style: American Amber/Red Lager. IBU: 20.0. ABV: 4.9. Amber American lager with notes of caramel and crusty bread. A touch of spicy hop bitterness cleans the finish up. Pairs well with nearly any food.

FARM BAKED: PEACH COBBLER: IBU: 10.0. ABV: 6.0. The first ideation of an ongoing series brewed for the Farm Fresh Music Festival. This year's beer is a sour amber ale with loads of oats and honey. As well as plenty of peach and a touch of cinnamon.

FRUIT BURST: STRAWBERRY LEMONADE: Style: Pastry Sour. IBU: 10.0.

ABV: 6.0. The latest in our heavily fruited sour series. This one coming with a heaping helping of strawberry and enough lemon for a balanced twang. A truly refreshing beer that begs you to take your next sip.

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

MANHATTAN PROJECT: IBU: 1.0. ABV: 13.0. Our take on the classic Manhattan cocktail. The base is an amber malt liquor. Aged for 22 months on Templeton rye and sweet vermouthe barrels. FOBAB Gold medal winner.

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

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

ISLAND ORCHARD CIDER | 617

www.islandorchardcider.com

12040 Garrett Bay Rd., Ellison Bay, WI 54210

Island Orchard Cider handcrafts gluten-free hard cider made from cider apples planted in 2006 in their Washington Island orchard. They grow 41 different types of English, French and American apple cultivars. Visit their production facility and cider taproom in Ellison Bay, Door County, for flight tastings and cider on tap! Island Orchard Cider can also be found in stores throughout Wisconsin, at their sister cidery Pomona Cider Co. in Milwaukee, and online. Cheers!

APPLE CHERRY CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, tart, crisp, medium body, Seaquist Orchards Montmorency cherry, 6.9% ABV

APPLE GINGER CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, spiced, strong ginger flavor, medium body, light astringency, fresh ground ginger root

APPLE LAVENDER CIDER: Style: Cider. **GF** semi-dry, floral, light-body, low in tannins, dried culinary lavender buds from Fragrant Isle

HOPPED BRUT APPLE CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, medium-body, citrusy, Door County Cascade hops

OAK AGED BRUT APPLE CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, mellow oakiness, full-body, aged on French oak over 3 months

PEAR CIDER: Style: Cider. ABV: 6.5.  semi-sweet, subtle pear flavor, light-body, Bosc and Bartlett pear

JACOB LEINENKUGEL BREWING CO. | 707

www.leinie.com

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

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

HONEY LEMON LIGHT: IBU: 7.0. ABV: 4.0. 99 Calories. Lemon Flavored. Lightly sweetened. Flavor and all-natural ingredients like locally-sourced honey and real fruit juice.

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.

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

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

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

RED LAGER: Style: American Amber/Red Lager. IBU: 20.0. ABV: 4.95.

KARBEN4 BREWING | 714

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.

2023 PRIEST PROPHET AND KING: Style: American Barleywine. ABV: 9.7.

Welcome to this year's offering of Priest Prophet and King. The barrels used for this batch are: port wine, cherry brandy, blackberry brandy, Brown-Foreman Bourbon, corn whiskey, brown sugar rum, maple/ cinnamon/ vanilla whiskey, young rye. Though the blend creates a vintage experience, the familiar promise of a lavishly malty barley wine is held true. You will love the bountiful caramel, figs, currants, raisin, and stone fruit flavors as they meld with the delicate highlights of the individual barrels. PPK is calling you by name - come and see!

ALE ASYLUM: AMBERGEDDON: Style: American Amber/Red Ale. ABV: 6.8.

Our West Coast-style Amber is aggressively hopped, with a strong malt backbone and a mild hop bitterness in the finish.

ALE ASYLUM: HOPALICIOUS: Style: American Pale Ale. ABV: 5.7. Eleven

separate additions of Cascade hops give our flagship beer bold hop flavor and lush citrus aroma without crazy bitterness. This American Pale Ale is available year-round both packaged and on tap.

- ALE ASYLUM: OKTILLION:** Style: Märzen/Oktobertfest. ABV: 6.0. This Märzen lager boasts an intricate blend of American and European malt for a light amber color and soft, bready malt flavor with a crisp finish and no residual sweetness.
- ALE ASYLUM: PLUSH CRUSH:** Style: Session Beer. ABV: 4.7. A Session IPA in the New England-style, with a hazy juiciness at a crushable 4.7% ABV.
- EDTOBERFEST:** Style: Märzen/Oktobertfest. ABV: 5.8.
- 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 bready notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.
- HAWK JONES:** Style: Session Beer. ABV: 4.5. Clean and crisp Session IPA brewed in memory of Major Rocky "Hawk" Jones and dedicated to all servicemen and women, in particular, the airmen and families of the 115th Fighter Wing. Thank you for your service.
- IDIOT FARM:** Style: American Double/Imperial IPA. ABV: 8.3. Fruit juice hop sap. Mosaic, Citra, Simcoe.
- MIDWESTY:** Style: German Pilsener. ABV: 4.4. A fresh, crisp Midwest Pilsner
- PAX VOBISCUM: BLACKBERRY:** Style: Wheatwine. ABV: 4.9. Barrel-aged fruited wheat sour beer with blackberry.
- PAX VOBISCUM: TANGERINE:** Style: Wheatwine. ABV: 4.9. Barrel-aged fruited wheat sour ale with Tangerine.
- RADIKATZ - NEW ENGLAND STYLE IPA:** Style: New England IPA. ABV: 6.0. Radikatz reliably reports ridiculously rambunctious results, releasing relentlessly reverberative recommendations. Basically, Radikatz is Radikool.
- SAISON OF ARC:** Style: Saison/Farmhouse Ale. ABV: 6.2. When Prairie Malt asked us to be one of the first breweries in the country to trial a French Pilsner malt called Jehanne d'Arc, we jumped at the opportunity and brewed a straight-up Saison to showcase the grain. While a French Saison yeast may have been the obvious choice, we chose a Belgian strain for its complex flavor contributions and to make life difficult on ourselves. This straw-colored farmhouse ale is grainy, fruity, and spicy in equal measure - but still as refreshing as you need on a hot summer day.
- TERROR OF DEMONS:** ABV: 8.3. Lying dormant in rye whiskey barrels for the past year, Terror of Demons emerges from its cocoon to new life. Packed to the brim with the dark chocolate, dried fruit, cocoa and roasty character indicative of the style, then wrapped in a boozy velvet blanket of barrel goodness full of vanilla and caramel, this brew is an exquisite treasure worth seeking. Take heart, have hope, and let the Terror of Demons join your life's beautiful adventure!
- TROPICAL HEFEWEIZEN:** Style: Hefeweizen. ABV: 5.2. Here at Karben4, we love hops and we love German-style wheat beers. We even enjoy when both coexist in your glass (RIP, Crack'd Wheat) - but as far as we're aware, it's been a long time since anyone's moved the needle on hoppy Hefes. With all the new hop varieties out there, as well as a decade worth of industry innovations for brewing hoppy beer, we figured we'd take on the challenge with a new twist: add a boatload of tropical-tasting hops, but keep the bitterness as low as a traditional Weizenbier. Make no mistake: this is a Hefeweizen first and a hoppy beer second, but we hope its fruit salad of hop flavor adds another layer of enjoyment to your favorite genre of breakfast beer.

KUHNHENN BREWING | 825

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew supplies became necessary as big-box home improvement retailers opened in the area. The transition to brewery and winery began in 1998, serving their first commercial beers to the public in 2001. We keep an average of 20 beers on

tap at all times, with several mainstay year-round offerings alongside plenty of seasonals and specialty one-off batches. "Cellar Rat," Frank Retell, is one of the most award-winning meadmakers in the world, and keeps a constantly rotating portfolio of mead available. We typically have 20 or more at any given time. Eric and Bret and the K-Team brew on a re-purposed 8-bbl system.

The second location project came online in late 2014 in nearby Clinton Township. The facility features a 40-bbl brewhouse, distillery, state-of-the-art bottling and canning lines, and a large taproom with a full kitchen.

DRIPA (DOUBLE RICE IPA): Style: American Double/Imperial IPA. OG: 1.086.

ABV: 9.5. Gold in color, this Double IPA gets its crisp flavor from raw rice, difficult to make because of the rice. A fat hopping manifest of Cascade, Columbus, and Amarillo give well balance to this "west-coast style IPA" O.G. 1.085

ROOKIE

LA DOÑA CERVECERÍA | 811

www.dameladoña.com

241 Fremont Ave. N Unit B., Minneapolis, MN 55405

OUR MISSION: To celebrate the vibrancy, breadth, and depth of Latino and Minnesotan culture through superior product and customer experience as a fully operational brewery and community/event center, while raising awareness of and providing support to social, economic, and environmental issues that impact us all.

FOR BENEFIT CORPORATION: La Doña Cervecería is a Registered Benefit Corporation aiming to make a positive impact on society, our workers, the community, and the environment.

BIG MAMA: Style: American Blonde Ale. OG: 11.5. IBU: 27.0. ABV: 4.7. Beer flavored beer. Bright floral flavors and a crisp finish. Brewed as a loving homage to our head brewer's wife, Kelly Lopez.

DOÑA FRÍA: Style: Vienna Lager. OG: 12.0. IBU: 15.0. ABV: 5.1. Our flagship Mexican Lager with flaked Maize.

EL SUPER CLASSICO: Style: Light Lager. OG: 10.0. IBU: 22.0. ABV: 4.2. Mexican Lite Lager with flaked Maize.

LA REYNA: Style: American IPA. OG: 14.0. IBU: 73.0. ABV: 6.3. Our flagship Simcoe and Mosaic West Coast IPA. The perfect balance of hop and malt giving the hop heads what they want, and non-hop heads a second chance at IPAs.

SUEÑOS DE CAFE: Style: American Brown Ale. IBU: 42.0. ABV: 5.5. Brown Ale w/ Mexican coffee added from UP Coffee Roasters in MPLS.

LAFAYETTE BREWING CO. | 621

www.lafbrew.com

622 Main St., Lafayette, IN 47901

Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 121-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!

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!

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

IBU: 64.2. ABV: 7.5. A truly unique style featuring a strong hop finish on a silky body. A filtered pale wheat ale that is great for both IPA and wheat beer fans.

HOPPY REFRESHER: Style: Non-Alcoholic. **GF** **NA** Hop Infused Sparkling Water.

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.

LAGUNITAS PILS: Style: Czech Pilsener. IBU: 22.0. ABV: 5.0. This is the one you picture when you crave a pils... Brilliant clarity. Lightly-hopped. Sharp finish.

MAXIMUS: OG: 1.084. IBU: 60.0. ABV: 9.0. Maximus is our Colossal take on a Double IPA. Full of Simcoe, and Cascade hops balanced against tons of rich malted barley— a bed of smooth malted wheat, biscuity Munich malt, and English Crystal. Maximus' massive dry-hop bill entertains with spice, floral and berry notes... For the hop heads!

TIKI FUSION ZOMBIE: Style: Specialty IPA. OG: 1.078. IBU: 15.0. ABV: 10.0.

Cocktail-Inspired Hazy IPA This exotic fusion of flavors has been crafted to conjure cocktailian notes of orange juice, fresh lime, grapefruit and allspice; and brewed without summoning any (liquor) spirits. Our homage to the original Zombie and tiki movement.

WILLETTIZED COFFEE STOUT 2022: Style: American Double/Imperial Stout.

IBU: 39.0. ABV: 12.7. Our Friends over at Kentucky's own Willett Distillery have one kind of barrel: wood. And they put two things in them: Bourbon and Rye. We were fortunate enough to get some of their Rye barrels, and we put our Imperial Stout in them. It's chocolatey, coffee-y, smoky, Rye-y beast of a barrel-aged thing. Word.

LAKE LOUIE BREWING | 701

lakelouiebrewing.com

1079 American Way, Verona, WI 53593

Around here, we believe that quality begins with integrity. It's why we brew every one of our beers with only the finest ingredients around. Whether it's an IPA, a pilsner, or a pale ale, you can expect a beer that's flavorful, easy-drinking, and always ready to roll.

We are committed to crafting truly memorable and drinkable beers.

DANK BEAST IMPERIAL IPA: Style: American Double/Imperial IPA. ABV: 9.1.

Beer fit for a beast. Hop forward, wildly smooth, with a kick that will straight-up cripple your opossum.

INFINITE FORMS FRUITED-SOUR: Style: Mixed-Fermentation Sour. ABV: 4.5.

Refreshingly tangy and bold, this sour brings a pleasing punch of tartness, a balanced fruity sweetness, and a whole new dimension to your pint glass with nearly TWO TONS of passionfruit and mango.

LAKE LOUIE GRAPEFRUIT SELTZER: Style: Hard Seltzer. ABV: 4.5. **GF** An award-winning bubbly blend of grapefruit and seltzer. Clean, crisp, and refreshing. Reminiscent of Squirt soda.

LAKE LOUIE KIWI STRAWBERRY SELTZER: Style: Hard Seltzer. ABV: 4.5. **GF** A refreshing blend of kiwi, strawberry, and bubbly, crisp seltzer. Inspired by the many bottles of Kiwi Strawberry Snapple consumed during high school.

MAMACITA: Style: Mixed-Fermentation Sour. ABV: 5.5. Mamacita is a refreshing kettle sour ale bursting with flavors of key lime and raspberry. Made in conjunction with the Pink Boots Society, this refreshing beer is a marriage of margarita and daiquiri flavors making it the perfect summer sipper.

SANDY CHEEKS PINEAPPLE HEFEWEIZEN: Style: Hefeweizen. ABV: 5.5. A traditional German Hefeweizen blended with real pineapple juice that complements the hefeweizen yeast character.

TART LIME TWIST: Style: Gose. ABV: 4.6. An ale brewed to be slightly tart with a dash of sea salt, a touch of coriander, and a hardy twist of lime. The resulting beer is a Sea Salt Lime Gose, a refreshingly snappy thirst quencher of unbridled delight.

WARPED SPEED SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 6.9. The backwoods' best kept secret is in your hand. Full body, subtle sweetness with a supremely smooth finish.

LAKE MONSTER BREWING | 311

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.

CRYPTID HUNTER COLD IPA: ABV: 6.3. Galaxy, Comet, and Vista hops are used throughout the brew and during the fermentation which used a hybrid Lager yeast.

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.

SPLENDID THINGS PINK LEMONADE ALE: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 5.2. SRM: 5.0. The great Freddie Mercury famously said "I like to be surrounded by splendid things." In that spirit we brewed up this splendid fruit ale, made with a blend of lemon zest, hibiscus and raspberry puree.

THE JACKERWOCKY: Style: German Pilsener. IBU: 35.0. ABV: 5.1. Made in partnership with Friends of the Boundary Waters, this Unfiltered and Dry Hopped Pilsner is perfect for summer.

LAKEFRONT BREWERY | 101

lakefrontbrewery.com

1872 N Commerce St., Milwaukee, WI 53212

Lakefront Brewery is Independent Craft brewery located in the historic Riverwest District of Milwaukee Wisconsin. Celebrating our 35th year in the industry.

Lakefront Brewery has one of the most popular brewery tours in the United States; over 80,000 people tour the brewery each year. Lakefront was one of the first—if not the first—to offer beer at the beginning, during, and after the tour instead of requiring visitors to wait until the end.

2022 BLACK FRIDAY BOURBON BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. OG: 26.0. IBU: 43.0. ABV: 14.0. 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.

BLACK FRIDAY FRUIT CAKE 2019: Style: American Double/Imperial Stout. OG: 28.0. IBU: 35.0. ABV: 13.0. The Black Friday™ Fruit Cake festive, Rum Barrel-Aged Strong Ale brewed with cranberries, cherries, and orange peel. It’s caramelly with notes of berry, orange peel, oak, and dried apricot.

BOURBON BARREL AGED BELGIAN QUAD: OG: 24.0. IBU: 31.0. ABV: 15.5. This chewy, roasty, dried-fruity Belgian Quad rested in Bourbon barrels for several months, where it picked up notes of vanilla, marzipan, oak and toasted almonds.

BOURBON BARREL AGED DOPPLEBOCK: Style: Doppelbock. OG: 18.0. IBU: 20.0. ABV: 10.3. Using a dark, rich Doppelbock, packed with dried fruit and golden-brown biscuit flavors as a base, we then age it in bourbon barrels for six months, where it picks up notes of vanilla, oak, and black pepper.

BRANDY BARREL AGED PUMPKIN IMPERIAL ALE: OG: 20.0. IBU: 20.0.

ABV: 10.7. The full, moderately-bright mouthfeel starts with pumpkin pie spice and caramel malt with oaky-vanilla brandy barrel flavors in tow, and finishes with lingering oak and malty sweetness.

HAZY RABBIT: Style: New England IPA. OG: 15.5. IBU: 40.0. ABV: 6.6. Flaked oats give Hazy Rabbit its smooth, creamy mouthfeel, while heaps of late-boil El Dorado and Mosaic hop additions saturate every juicy swig with ripe citrus and tropical fruit flavors.

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.

M’WAUKEE BREWSICLE - STRAWBERRY LEMON ALE: Style: Fruit/Vegetable Beer. OG: 12.0. IBU: 16.0. ABV: 5.0. Made for summer evenings, sitting outside and enjoying the cool dusk light with a cold drink. Starting with an easy-drinking, blonde ale, strawberry and lemon flavor meet bready, crackery Pilsner malt.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 15.0. IBU: 17.0. ABV: 5.6. Heaps of Munich malt give our Oktoberfest its nutty, caramelly flavor, while Mt. Hood hops balance the substantially malty body making this a great rendition of a classic German lager. Prost!

RIVERWEST STEIN: Style: American Amber/Red Lager. OG: 15.0. IBU: 24.0.

ABV: 5.8. Our flagship Amber Lager bears a medium-light body with a dash of caramel malt sweetness that’s quickly curbed by pleasing hop notes and crisp, lager finish.

WELCOME TO CLEVELAND BELGIAN IPA - COLLAB WITH GREAT LAKES

BREWING CO.: Style: Belgian IPA. ABV: 6.5. Do you love Belgian beer? Do you love IPA’s? If that’s the case come by and try the exclusive beer made with our friends at Great Lakes Brewing Co. It is sure to please!

LENA BREWING COMPANY | 329

www.lenabrewing.com

9416 W. Wagner Rd., Lena, IL 61048

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

38° HEFEWEIZEN: Style: Hefeweizen. OG: 12.5. IBU: 13.0. ABV: 5.2. SRM: 3.4. An authentic, unfiltered German style ale, this brew is heavy on wheat and yeast. Its golden color is filled with traditional flavors of banana and clove. Mild and refreshing.

HAZY SITUATION: Style: New England IPA. OG: 14.0. IBU: 43.0. ABV: 5.3. SRM: 7.0. So, like, the hops really tie the beer together. This is a very complicated beer. A lot of ins, a lot of outs. A lot of yeast strands in old duder’s head.

Adhering to a strict regimen of this will keep the mind limber. But, that's just, like, our opinion, man. Made in Lena and occasionally found, strangely, in the Alps. Not for nihilists. Citra and Mosaic.

LENA OKTOBERFEST: Style: Märzen/Oktobertfest. OG: 15.0. IBU: 21.0. ABV: 6.0. SRM: 10.1. This traditional Märzen lager is brewed with Munich and Vienna malts. It's a beautiful amber color, smooth and easy drinking with a low hop profile and balanced malts.

YARD PIMP IPA: Style: American IPA. OG: 15.0. IBU: 47.0. ABV: 6.4. SRM: 8.0. Yard Pimp gots to have a firm malt backbone to keep his pimp hand strong and a kiss of caramel sweetness to keep them hens happy. Crashin' Massive loads of Centennial hops like it owes us money, bring the bitterness and a super y aroma that shows all the posers who really be king of the Yard.

LIFT BRIDGE BREWING CO. | 319

www.liftbridgebrewery.com

1900 Tower Drive, Stillwater, MN 55082

Lift Bridge Brewing Company, founded in 2008, has a Brewery and Taproom both in it's hometown of Stillwater MN and New Richmond WI. We are dedicated to crafting delicious sodas, hard seltzers, and a full spectrum of beer with flagships and seasonal delights.

FARM GIRL GOLDEN ALE: ABV: 5.5. 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.

JUICE-Z NE IPA: Style: New England IPA. IBU: 40.0. ABV: 7.0. SRM: 6.0. A monstrous blend of fruit-forward hops is balanced out with golden malt, wheat and oats. Forget the bitter aftertaste - this New England Style IPA is smooth, citrusy ray of tropical sunshine in an otherwise chaotic world.

LIME TIME: Style: American Pale Lager. ABV: 4.5. A crisp and bright Pilsner with lime juice and Himalayan pink salt.

MANGO BLONDE: Style: American Blonde Ale. ABV: 4.75. Light bodied ale with subtle mango sweetness.

MEGA BASS: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 12.0. Barrel Aged Imperial Stout aged in 10-year Willet and 6-year Wild Turkey Bourbon Barrels, rested on Tahitian vanilla beans, and finished with toasted coconut and Ecuadorian cacao nibs.

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.

ROOKIE

LIGHT THE LAMP BREWERY | 302

www.lightthelampbrewery.com

2 S. Lake Street, Grayslake, IL 60030

Brewpub located in Northern Illinois serving up award winning beers.

BAD FINALE: Style: American Stout. ABV: 7.5. American Stout hopped with Columbus and Centennial

IDIOT SANDWICH: Style: American IPA. ABV: 7.2. West Coast IPA Dip hopped and double dry hopped with Chinook Cryo, Mosaic, Citra, and Strata CGX.

INFORMAL COWBOY: Style: Specialty IPA. ABV: 7.2. Cold IPA Dip Hopped with Citra. Dry hopped with HBC 586, Riwaka.

LION BRIDGE BREWING CO. | 411

www.lionbridgebrewing.com/

59 16th Ave SW, Cedar Rapids, IA 52404

Lion bridge brewing company is a 10-barrel brewery located in the Czech village New Bohemia historic main street district in Cedar Rapids, Iowa.

COMPENSATION: Style: English Dark Mild Ale. OG: 1.045. IBU: 16.0. ABV: 3.6. SRM: 14.0. A world-class session beer.

CRUSHBERRY: Style: Berliner Weissbier. OG: 1.067. IBU: 8.0. ABV: 6.7. SRM: 3.0. Crunchberry and Blueberry Kettle Sour.

GREEN DRAGON NEW ZEALAND PILSNER: Style: Euro Pale Lager. ABV: 5.5. SRM: 2.0. Perfect for second breakfast.

ROBOFEST: Style: Dortmunder/Export Lager. ABV: 5.5. SRM: 4.0. A delight that won't malfunction your taste buds.

TAG TANGERINE WHEAT: Style: American Pale Wheat Ale. OG: 1.04. IBU: 10.0. ABV: 4.2. SRM: 2.5. A juicy and slightly hazy wheat beer with the zesty citrus bite of tangerine.

ROOKIE

LION'S TAIL BREWING | 808

www.lionstailbrewing.com

116 S Commercial St., Neenah, WI 54956

Lion's Tail Brewing Co. is a micro craft brewery and taproom located on 116 S. Commercial St. in downtown Neenah, WI, next to the Clocktower and a second taproom located on 8520 W. North Ave in MidTown Wauwatosa, WI.

BOURBON TRAIL '22 - BLANTONS #05: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 10.6. #5 of 8 in our Bourbon Trail 2022 Series. Imperial Stout aged in Blanton's Bourbon barrels for 1 year, imparting rich, sweet candy-like notes of dark chocolate, caramel, and vanilla.

CZECH PLEASE: Style: Czech Pilsener. IBU: 32.0. ABV: 5.3. This traditional Bohemian Pilsner features floor-malted Czech barley, Honey malt, and Czech Saaz hops. Cold-fermented methodically with traditional Bohemian Pilsner yeast. Pleasantly smooth with a crisp, Noble hop finish.

JUICE CLOUD: Style: New England IPA. IBU: 15.0. ABV: 6.3. SRM: 6.0. Brewed to minimize bitterness, and maximize delicious juicy Citra Hop flavors. Big doses of oats and wheat deliver nice mouthfeel and leave a lovely cloud of haze. Double dry-hopped with Citra hops leaving a clean, tropical fruit, juicy finish.

KEY LIME PIE IMPERIAL SOUR: Style: Pastry Sour. ABV: 8.0. Imperial Sour conditioned on graham cracker and vanilla - then fruited with real Key Lime juice. The higher alc/vol (8%) is balanced nicely by the dessert sweetness of homemade Key Lime Pie. We use real fruit so some separation in the can is normal; swirl the can mid-pour to enjoy it all!

PUCKER PATCH SLUSHEE: Style: Pastry Sour. ABV: 5.0. Slushee-style sour brewed with massive amounts of real fruit: Orange, Cherry, Raspberry, Lemon, and Lime. Candy fruit flavor with a tart citric finish.

RASPBERRY ARNOLD PALMER HARD SELTZER: Style: Hard Seltzer. ABV: 5.0. Hard seltzer conditioned on black tea with real lemons and raspberry, then lightly sweetened with cane sugar. Enjoy the flavors of iced tea and lemonade, with just a touch of berry flavor from the raspberry, while sipping on this light, easy-drinking, and mildly sweet brew. Heavily Gluten reduced and falls below the parts per million to be considered gluten free, but brewed in a facility that uses malt.

ROOKIE

LOCK 27 BREWING | 127

<https://lock27brewing.com/>

329 E. First St., Dayton, OH 45402

Lock 27 Brewing is an Ohio Independent Craft Brewery, with locations in the Water Street District of Dayton and downtown Centerville. We're on a journey to craft beers that are true to style, and strong on the details that create delicious flavors.

GO BANANZAS! Style: Hefeweizen. IBU: 19.0. ABV: 7.4. SRM: 2.0. Imperial Milkshake Hefeweizen brewed with fresh banana and lactose.

HANK JR.: IBU: 12.0. ABV: 4.2. SRM: 3.0. Light Beer Made Better.

IT'S ALWAYS SUNNY IN DAYTON: Style: American Pale Ale. IBU: 40.0. ABV: 5.0. SRM: 6.0. It's Always Sunny in Dayton is a Citra hopped Pale Ale. A citrusy explosion hits your nose and is quickly followed by flavors of bright orange, grapefruit & mango. The perfect pale ale to give your sticker eating buddy who doesn't like "those hoppy beers."

WOLK: Style: Witbier. IBU: 16.0. ABV: 5.2. SRM: 2.0. 2020 Great American Beer Festival Bronze- Belgian Style Witbier! Wolk... noun /volk/ Dutch for cloud. Lock 27's version of the traditional Belgian Wit will transport you to carefree summer afternoons daydreaming as voluminous clouds pass by. Entice your taste buds with a pleasant malty and spicy grain flavor accompanied with zesty and citrus hops, notes of coriander and orange peel. This light straw colored Wit is finished with a subtle touch of Tahoma hop for an unforgettable Lock 27 twist.

LOGBOAT BREWING | 706

www.logboatbrewing.com

504 Fay St., Columbia, MO 65201

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

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

GIRAFFE TROPICAL ALE: Style: Fruit/Vegetable Beer. OG: 1.036. IBU: 5.0.

ABV: 3.9. SRM: 2.0. Light beer brewed with Mangos.

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

ROCKET SHARK NECTARON IPA: Style: Specialty IPA. OG: 1.06. IBU: 60.0.

ABV: 7.5. SRM: 4.0. IPA brewed with Nectaron, Waimeï, and Wai-iti hops.

ROOKIE

LUA BREWING | 809

luabeer.com

1525 High St., Des Moines, IA 50309

Home of decocted Snappy Bois, Smushburgers, Hazer Lazars, Flatty Monsters, thicc stouts, house-harvested caviar, and all manner of painstakingly crafted provisions.

Lua Brewing was born, in most ways, when founders Scott and Whitney Selix met while working together at a craft beer bar. After a decade together brewing, serving beer and food, and traveling near and far for unique virtual experiences, they decided to open Lua in historic Sherman Hill. As fortune sometimes works, close friend Zack Dunbar (then lead brewer at Forager Brewing in Rochester, MN) was looking for a new beer adventure at the same time. Chef James Arbaugh joined the team after leaving Michelin-starred Plumed Horse in the Bay Area to move to Des Moines. Together, they created Lua, which opened its doors in November 2019.

ANHEDONIA: Style: American Double/Imperial Stout. OG: 40.0. IBU: 35.0.

ABV: 15.2. Imperial stout with Maple, Macadamia Nuts, Vanilla, and Cinnamon.

DESTROYER MAPLE: Style: English Barleywine. OG: 37.0. ABV: 15.0. Double

Barrel Aged Barleywine - Maple bourbon barrel for 16 months, then bourbon barrel for 11 months.

DEVIL'S NEST: Style: Bock. OG: 28.0. ABV: 11.9. Barrel Aged Triple Bock, aged 14 months in Henry McKenna barrels - collab with Forager Brewery (Rochester, MN).

WANDER: Style: American Double/Imperial Stout. OG: 35.0. Stout aged 23

months in Willet and Weller bourbon barrels.

LUPULIN BREWING | 505

lupulinbrewing.com

570 Humboldt Drive #107, Big Lake, MN 55309

Craft Brewery and Taproom located just west of Minneapolis on Hwy 10 in Big Lake, MN. We craft many styles, but we tend to focus on hop forward and Belgian styles.

BAGGAGE CZECH: Style: Euro Pale Lager. ABV: 4.2. Czech-style pale lager.

BARREL GOD CUVÉE 2023: Style: American Double/Imperial Stout. ABV: 13.4.

Blend of 4 barrels of Barrel God: 1x aged in a Woodford Reserve Bourbon barrel, 1x aged in a Buffalo Trace Bourbon barrel, 1x aged in a 1792 Rye barrel, and 1x aged in a Russel's Reserve 10 year Bourbon barrel.

BLISSFUL IGNORANCE: Style: American Double/Imperial IPA. IBU: 70.0.

ABV: 9.0. SRM: 4.0. Inspired by the wonderful hoppy beers coming out of the Northeast. This Double IPA is loaded with waves of some of the juiciest hops available. Citra, Mosaic, Columbus blend together to make this hop juice. Intentionally left hazy with yeast in suspension to create a soft mouthfeel and enhance the flavor of this wonderfully hoppy beer.

BOOTS & CATS: Style: American IPA. ABV: 6.0.

COFFEE SHOP ASSAULT VEHICLE: Style: American Double/Imperial Stout.

ABV: 11.0. Imperial Stout infused with chocolate and bourbon barrel aged coffee beans.

FLATULENT FLAMINGO: Style: American Double/Imperial IPA. ABV: 10.0. Triple IPA

LOIS V. 2: Style: American Wild Ale. ABV: 8.1. The second release from our most recent award winning foeder, Loïs, is a Golden Brett Beer with Apricots.

This unique brew has been aged to perfection in the Loïs foeder, giving it a subtle woodiness and dry, wine-like finish. With its complex flavor profile and dry finish, this beer is sure to please the most discerning of palates. At 9%, this goes down easy, you'll love the subtle tartness that keeps your tongue tingling.

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

PRACTICAL SMOKE: Style: Munich Helles Lager. ABV: 5.0. Smoked Helles- Style Lager.

RENE V. 2: Style: American Wild Ale. ABV: 7.0. The second release from our foeder "Rene" is a 7% ABV golden sour, fermented with a wild yeast and bacteria blend from Bootleg Biology. Upon lifting the glass to your nose, you'll be met by waves of fruity aromas, followed by beautiful stone fruit and peach skin flavors on the palate, and an approachable tartness and dry finish. Not an ounce of fruit was added to this foeder-aged golden sour, all of its fruitiness can be attributed to the beautiful interplay between the foeder wood and mixed-culture of yeast and bacteria.

STICKY PUDDLES PINA COLADA: Style: Pastry Sour. ABV: 9.0. Imperial Fruited Ale with Pineapple and Coconut.

MAD ANTHONY BREWING CO. | 307

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

Mad Anthony Brewing Company opened its doors as a microbrewery in 1998 by original owners Todd Grantham and Blaine Stuckey. The location was nestled inside of a popular eclectic downtown restaurant and deli, The Munchie Emporium, well known for its large selection of craft and import bottled beers. When visiting, look for the names on the ceiling on the original side for members of "The Heineken Club" a highlight of the early Munchie days.

In September of 1999 Grantham and Stuckey purchased the restaurant from the original owner with the intention of combining the two businesses as their own, soon to be renamed The Mad Anthony Brewing Company even though many people still refer to it today as "The Munchie". The demands and responsibilities added with the restaurant operation necessitated bringing in a third business partner, Jeff Neels, who serves as the President of Operations.

The trio purchased another building located in the parking lot of the restaurant in 2000 and began construction of the production brewery which

would help them keep up with outside beer demand as well as give them the capacity to open more pubs throughout northeast Indiana. Our Auburn Indiana Tap Room opened in 2002 followed by Warsaw Lake City Tap House and Angola Lakeview Ale House (now closed).

In 2012 The owners opened a new concept, Shigs In Pit BBQ in downtown Fort Wayne, after several years' experience of catering, vending, and competing on the KC BBQ society circuit. The success of that restaurant and being voted best BBQ in Indiana allowed the group to open two new Shigs In Pit restaurants in Fort Wayne.

Today we continue to operate both breweries as well as the 6 restaurants where we stake our claim on the quality and creativity of our beers and food as well as the clean facilities and friendly casual service we are known for.

BEACHES & DREAMS: Style: American Pale Wheat Ale. IBU: 10.0. ABV: 5.7. Our Peach Wheat with added lactose, making it a creamy, luscious treat.

GOOD KARMA IPA: Style: American IPA. IBU: 55.0. 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%

LAGUNA RED IPA: IBU: 45.0. ABV: 6.6. Our version of a traditional West Coast Red IPA. This beer shares a rich, caramelly, malty profile with a crisp bite of spicy and piney Chinook and Simcoe hops.

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.

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.

WICKED PISSAH: Style: New England IPA. IBU: 27.0. ABV: 6.5. This newly emerging style of beer is focused on hop aroma and flavor. It is often described as "Juicy". Our version is true to that style. A special yeast was brought in to give it the perfect New England character.

MAPLEWOOD BREWERY & DISTILLERY | 309

www.maplewoodbrew.com

2717 N. Maplewood Ave, Chicago, IL 60647

Maplewood opened with the mission to push liquid boundaries in an unassuming building nestled in Chicago's historic Logan Square neighborhood.

OUR STORY: The first of its kind in Illinois to establish brewing and distilling roots under a single roof, Maplewood has been producing finely crafted beer and spirits since 2014. Three years after moving into the production facility, Maplewood opened their Lounge, a neighborhood staple doubling as a taproom and cocktail bar. Beginning commercial distribution throughout Illinois shortly after settling into Logan Square, Maplewood has since expanded their distribution footprint into Missouri, Indiana, Wisconsin, and Kansas. Maplewood's fans have come to expect expertly crafted beer and spirits in a wide range of styles.

BARREL-AGED CUPPA NEAT E.C. 18: Style: American Double/Imperial Stout. ABV: 13.0. Blended from Cuppa aged in Elijah Craig 18 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.
- DRIPPING CITRA:** Style: New England IPA. ABV: 7.0. This is our juicy love letter to Citra hops. Double dry hopped with a hefty amount, expect huge tropical notes, lush with overripe fruit.
- GOBY:** Style: Mixed-Fermentation Sour. ABV: 4.0. A light and insanely refreshing tart ale overflowing with tropical juiciness! Crisp and dry, but balanced by the addition of pineapple, orange, and guava. 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.
- SEAWALK SURFER:** Style: American Double/Imperial IPA. ABV: 8.0. West Coast style IPA brewed with hand selected Strata, Mosaic, and Chinook hops. Super Peachy, resinous, and tropical!
- SOFTCORE MUTATION - FLANDERS RED:** Style: Flanders Red Ale. ABV: 5.0. Softcore Mutation: Flanders Red is a mixed culture fermentation that spent 24 months conditioning in one of our American oak foeders. Deep amber in color, with flavors of oak and spice, followed by notes of sour cherry and dark fruits, rich malt, leather, and hints of balsamic vinegar. Tart, complex and refreshing, this sour Belgian style ale is one of our favorites to enjoy.

MCFLESHMAN'S BREWING CO. | 220

www.mcfleshmans.com

115 S. State St., Appleton, WI 54911

Respecting the Beer. Making German Lagers and British Ales to share with the great community we are in! Come enjoy our taproom or beer garden!

- "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. Blood Orange Hazy
- OKTOBERFEST:** Style: Märzen/Okttoberfest. 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.
- 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.

METROPOLITAN BREWING | 216

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. It's okay, though. We brought some for you too.

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.

FLYWHEEL PILSNER BIER: Style: German Pilsener. OG: 13.2. IBU: 40.0. ABV: 5.5. SRM: 3.5. Flywheel features the spicy hop flavors and bitterness you expect in a Pilsner, but we amp up the malt bill for balance. A gentle hop aroma greets you at the glass, the kind that reminds you of the beer your folks drank at the ballpark when you were a kid. You'll taste firm, biscuity malt flavors and an earthy, bright hop bitterness. Of course, everything wraps up in a clean, crisp snap.

HUMBUCKER DORTMUNDER: Style: Dortmunder/Export Lager. OG: 12.8. IBU: 32.0. ABV: 5.5. SRM: 4.7. Earthy minerality due to water treatment meant to mimic the famous water of Dortmund. Round, soft biscuit flavors from Munich and Vienna malts. Amped up hop profile, cheerily herbal and prominent for balance.

SEIPP'S BAVARIAN HEFEWEIZEN: Style: Hefeweizen. OG: 12.5. IBU: 14.0. ABV: 5.2. SRM: 3.1. Light golden color with a balance of clove and banana aromas, backed by subtle soft wheat bread, and a hint of hops. Medium body with refreshing light crisp finish. Pure summertime enjoyment!

DRY-HOPPED HELIOSTAT ZWICKEL LAGER: Style: Keller Bier/Zwickel Bier. OG: 12.5. IBU: 45.0. ABV: 5.3. SRM: 3.2. The OG hazy beer, our unfiltered Pilsner kicks off with a herbaceous hop aroma, then flexes its voluptuous bready malt flavors. As a special variant pouring only here at GTMW 2023, we dry-hopped some Heliostat with Hüll Melon Hops!

DRY-HOPPED HUMBUCKER DORTMUNDER: Style: Dortmunder/Export Lager. OG: 12.8. IBU: 32.0. ABV: 5.5. SRM: 4.7. Our Humbucker Dortmunder (also pouring at GTMW 2023), but dry-hopped with Hersbrucker hops. This variant is only found here at GTMW 2023!

MICKEY FINN'S BREWERY | 504

www.mickeyfinnsbrewery.com

345 N. Milwaukee Ave., Libertyville, IL 60048

Illinois' oldest craft brewery. Handcrafting beer in the heart of historic downtown Libertyville since 1994.

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

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

HOP EXCURSIONS V.3: ABV: 6.5. West Coast Pilsner w/ Mosaic and McKenzie hops.

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 | 826

mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

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

2023 BARREL-AGED IMPERIAL SMELLS LIKE BEAN SPIRIT: ABV: 15.7. Imperial Stout Ale Aged 25 Months in W.L. Weller 12 Year Wheated Bourbon Barrels, Conditioned on Tugboat Sumatra Mandheling Coffee Beans and Maple Syrup.

2023 SINGLE BARREL IMPERIAL SMELLS LIKE BEAN SPIRIT BASE: ABV: 13.0. Imperial Smells Like Bean Spirit Imperial Stout Ale Base Aged 13 Months in a Peerless Rye/Absinthe Barrel.

BLUE AND YELLOW: Style: Berliner Weissbier. ABV: 5.25. Berliner-Style Weisse Ale with Blueberry and Lemon.

- BREW ME MAYBE (FRENCH PRESS BATTLE BEER):** ABV: 13.6. Blend of Barrel-Aged Imperial Stout Ales Conditioned on Muddy Buddies, Granola, Graham Cracker, and Vanilla Wafers “Designed by our 2022 Great Taste of the Midwest French Press Battle Winners Kristin and Nic Borre.
- KICK, PUSH, PROST:** Style: Märzen/Oktobertfest. ABV: 6.0. German-Style Oktoberfest Lager
- MIKERPHONE CHECK 1, 2:** Style: American Double/Imperial IPA. ABV: 8.0. Double Dry-Hopped Double IPA w/ Citra Hops.
- SANTA MONICA BOULEVARD:** ABV: 7.0. West Coast-Style India Pale Ale with Riwaka, Nelson Sauvin, Simcoe, and Amarillo Cryo Hops.
- SIR BLENDS A-LOT BLEND #3:** ABV: 15.46. Blend of Barrel-Aged Imperial Stouts.
- THIRD RYE BLIND:** ABV: 8.5. Double Dry-Hopped Rye Double India Pale Ale with Cashmere, Columbus, and Simcoe Hops.
- WE GOT TOGETHER LIKE....:** Style: Pastry Sour. ABV: 5.25. 🍷 Soft Sour with Strawberries and Peanuts (collab with 1840 Brewing).

ROOKIE

MILE WIDE BEER CO. | 522

www.milewidebeer.com

636 Barret Ave., Louisville, KY 40204

The story of Mile Wide Beer Co. begins with a few friends, a couple beers, and one big idea. Along the way there have been ups and downs, frustration, elation, and a near disaster or two. And we're just getting started! Located in a building that was once home to a biscuit factory as well as Louisville's first brewpub, our taproom and brewery are nestled behind a towering grain silo.

Conveniently situated between Downtown and the Original Highlands, our large parking lot and proximity to public transportation make getting here a breeze. Our taproom consists of multiple seating options and plenty of space to unwind. Up for a game? We have board games and a game room featuring a few classic arcade and pinball machines.

- GRASS ROOTS:** Style: Specialty IPA. OG: 15.5. IBU: 37.0. ABV: 7.0. SRM: 3.9. (Brewed in collaboration with 4Hands Brewing) A West Coast IPA, fermented with thiolized Star Party yeast and dry-hopped with Citra, Nectarone, Simcoe and Centennial.
- LINCHPIN:** Style: New England IPA. OG: 15.3. IBU: 35.0. ABV: 6.5. SRM: 3.7. Hazy IPA dry-hopped with Citra, Mosaic, El Dorado, and Amarillo.
- PARASAIL:** Style: Session Beer. OG: 9.0. IBU: 35.0. ABV: 4.0. SRM: 3.9. A Hoppy Summer Ale dry-hopped with El Dorado and Triumph. Its crisp hoppy flavor and clean finish makes this beer a real summer CRUSHER, whether you're mowing the lawn or relaxing by the pool.
- PARISTOWN FESTBIER:** Style: Märzen/Oktobertfest. OG: 13.5. IBU: 21.0. ABV: 5.5. SRM: 6.5. Munich-Style Festbier.

MILLSTREAM BREWING CO. | 105

www.millstreambrewing.com

835 48th Ave, Amana, IA 52203

Established in 1985, Millstream Brewing Co. is Iowa's original craft brewery. More than 35 years and millions of pints later, we are one of the oldest operational breweries in the United States. Stop by the brewery, pull up a chair under the hop vines at our outdoor biergarten and taste a little bit of beer history next to the old Millstream! Look for our Millstream beer and soda brands in Iowa, Minnesota, Illinois, Wisconsin, Missouri, Kansas, Nebraska and South Dakota.

- BACK ROAD:** Style: Oatmeal Stout. IBU: 22.0. ABV: 6.7. This dark brew boasts an inviting, coffee-like aroma. Brewed with oatmeal, this Back Road stout has a thicker body that carries the roasty notes right into a rounded finish.
- BLUEBERRY LEMONADE SODA:** With a psychedelic blue color and groovy aroma, this Blueberry Lemonade Soda will have you dancing freely! A bright blueberry flavor shines through as a lemonade tartness is carried in the effervescence of this refreshing summer soft drink.

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.

OKTOBERFEST: Style: Märzen/Oktobertfest. IBU: 21.0. ABV: 5.7. Zicke Zacke Oi Oi Oi! The malty, sweet aroma of this Oktoberfest flows into a smooth body with toasty, toffee notes. A crisp and slightly dry finish will have you rolling out the barrel in no time!

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 smooth and creamy brew. The lingering flavors will make you want to dance your way into another sip. It's a dance off, baby!

WASTIN' AWAY AGAIN: Style: Gose. IBU: 12.0. ABV: 6.5. This beer won't leave you searching for your lost shaker! This Tequila Barrel-Aged, Agave Lime Gose is bursting with flavor. Tart lime on your tongue is chased with a bright note of salt. A tequila barrel finish rounds out this summertime ale.

MOBCRAFT BEER | 426

www.mobcraftbeer.com

505 S. 5th St., Milwaukee, WI 53204

As craft beer lovers, we don't just drink craft beer... We explore it! Here at MobCraft, we turn the brewing process into a customer experience. Each month, you can submit your own recipe or choose from some great recipes that have already been submitted by our users! The beer with the most votes gets brewed every month! Check out Last month's beers Or reserve through the link below!

2019 SOUR CRANBERRY GOLDEN ALE: Style: Mixed-Fermentation Sour. ABV: 6.2. Golden Ale blended from 4, 10, and 20 month barrels fermented with Saccharomyces, Brettanomyces, Lactobacillus, and Pediococcus then coupled with fresh cranberries.

2022 PADISHAH TEQUILA: Style: Russian Imperial Stout. ABV: 11.0. An heir to the Padishah throne, our 2022 imperial stout was aged in tequila barrels for 10 months.

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

CRUSH CREAMSICLE: Style: Fruit/Vegetable Beer. ABV: 6.0. Smoothie-style beer with lactose, orange, tangerine, and vanilla.

LOW PHUNK RAD-BERRY: ABV: 4.2. Sour Ale conditioned with lactobacillus using a solera blending method with raspberry and ginger. Refreshingly tart with hints of Belgian esters. Allow your tastebuds to boogie down with this pHunky pleasure.

MOBCRAFT AMBER: Style: American Amber/Red Ale. IBU: 18.0. ABV: 5.5. Amber Ale boasting a robust copper hue with a malt forward backbone and balanced hop bitterness.

OUT OF OFFICE: Style: American Pale Ale. ABV: 4.5. A refreshing, lightly hopped ale brewed with sweet orange peel and lime juice.

SQUEEZIN' JUICE: Style: American IPA. ABV: 6.7. Juicy IPA with tantalizing tropical hop aroma and fruity flavors. Double dry hopped for all that juicy goodness.

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

MODERN BREWERY | 203

www.modernbrewery.com

5200 Oakland Ave., St. Louis, MO 63110

The Craft Beer Side of @thekingsoak & @ko.cocktails

BA LOOTED ART + COCONUT: Style: American Double/Imperial Stout. ABV: 12.0. Imperial stout aged for over a year in Blanton's bourbon barrels, then conditioned on toasted coconut flakes.

CITRAPOLIS: Style: American IPA. ABV: 6.8. Our flagship beer. Citra hopped IPA.

DEVIL MAGIC: Style: American Double/Imperial Stout. ABV: 13.0. Blend of barrel aged stouts ranging from 14 to 27 months in oak barrels. No additional adjuncts added.

DISCO PUNCH: Style: Mixed-Fermentation Sour. ABV: 5.0. Kettle sour with raspberry and blackberry.

MATADORA: Style: Vienna Lager. ABV: 4.2. Mexican lager brewed with corn, and German malt.

ROOKIE

MOODY TONGUE | 807

www.moodytongue.com

2515 South Wabash Avenue, Chicago, IL 60616

Chicago's Moody Tongue Brewing Company is built on the philosophy of culinary brewing, appealing to those with a discerning palate – or as Brewmaster Jared Rouben describes, a “moody tongue.”

The team at Moody Tongue approaches brewing with a chef's mindset, carefully creating balanced beers that encompass layers of flavors and aromatics using three principles – sourcing high-quality ingredients, understanding how best to handle ingredients, and knowing when and how they should be incorporated during the brewing process.

And, Moody Tongue has since opened three restaurants showcasing beer and food pairing at the highest caliber: The Dining Room (Chicago), The Bar (Chicago), and Moody Tongue Sushi (New York City). In 2021 and 2022, Moody Tongue earned Two Stars in the coveted MICHELIN Guide.

BLUEBERRY BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.0. Light-bodied Berliner Weisse brewed with fresh blueberries from Klug Farm in St. Joseph, MI, which showcases notes of tart blueberry and blueberry ice pops.

BOURBON BARREL AGED 12 LAYER CAKE IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 13.9. Imperial Stout aged in Kentucky Heaven Hill bourbon barrels showcasing notes of toasted coconut and chocolate cake.

JUICED LYCHEE IPA: Style: American IPA. ABV: 6.0. American IPA showcasing tropical notes of lychee, grapefruit zest and pineapple.

ORANGE BLOSSOM BELGIAN BLONDE: Style: Belgian Blond Ale. ABV: 5.4. Medium-bodied Belgian-style Blond Ale showcasing notes of honeysuckle, orange rock candy and apricot.

PEELED GRAPEFRUIT PILSNER: Style: German Pilsener. ABV: 4.5. Light-bodied Pilsner showcasing the flavors of grapefruit sorbet with the aromatics of pink grapefruit.

MOSINEE BREWING CO. | 623

www.mosineebrewing.com

401 4th St., Mosinee, WI 54455

Transforming the brewery and taproom experience, we're creating an attraction to central Wisconsin, you can't get more central than Mosinee! Our comfortable and sophisticated venue includes a brewery, tap room, and event space for meetings, parties and entertainment. Each element of our building's historic renovation has been meticulously thought through; locally sourced materials speak to the brewery's central Wisconsin roots.

BEAST OF BOURBON: Style: Russian Imperial Stout. OG: 1.113. IBU: 40.0. ABV: 10.5. SRM: 39.0.

BLUEBERRY SKY: Style: Fruit/Vegetable Beer. OG: 1.051. IBU: 6.0. ABV: 4.2. SRM: 5.0. They say beauty is in the eyes of the beholder, but things like a sunset are universal. Blueberry Sky is our sour fermented* wheat ale with jammy blueberry puree added. Sweet, tart and delicious! *Brewed with Lachancea genus yeast.

FLASHOVER: Style: Irish Red Ale. OG: 1.062. 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 its substantial ABV, for the style.

HALF MOON HAZY: Style: New England IPA. OG: 1.073. IBU: 34.0. ABV: 0.5. SRM: 6.5. You like-a-da juice? This double dry hopped NEIPA has a smooth oat malt character, hoppy stone fruit and tropical citrus flavors, and enough bitterness that still you know it's an IPA. Share it with your friends. They'll like-a-da juice too!

MOTHER'S BREWING CO. | 214

mothersbrewing.com

215 S. Grant Ave, Springfield, MO 65806

Mother's Brewing Company brews beer the only way we know how: with a mother's love. A love that begins on streets that we walk between pubs. A love found in centuries of brewing tradition. A love in mastering and then reinventing those traditions. A love felt in every palm-searing high five delivered across the bar. In laughter over a shared six-pack. In a meal elevated by a perfectly paired beer. In the hair of the dog the morning after. From our brewhouse to your backyard, we infuse everything that we are into every drop of your beer. We believe in love. We brew love. In downtown Springfield, Missouri.

BLUEBERRY WILD COBRA: Style: Mixed-Fermentation Sour. ABV: 4.8.

MATERFAMILIAS: IBU: 50.0. ABV: 11.0.

MEXICAN LAGER: ABV: 4.0.

SUNSHINE CHUGSUCKLE: Style: New England IPA. IBU: 15.0. ABV: 6.5.

NEBRASKA BREWING CO. | 230

www.nebraskabrewingco.com

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

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

NEW GLARUS BREWING CO. | 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!

30TH ANNIVERSARY - BELGIAN QUAD: Style: Quadrupel (Quad). ABV: 10.5.

Brewing for our Wisconsin friends since 1993 deserves celebration! This Belgian Quad is a hearty combination of Czech, German and American malted barley. Rich luxurious raisin, vanilla, dried fruit and dark chocolate notes pervade. New Glarus Estate and German Diamant hops champion subtle notes of cinnamon and clove. Belgian dark candy sugar pushes the original gravity to 24 degrees Plato. Be warned Dan’s balanced artistry conceals a 10.5% ABV. This is a voluminous brew ready to be savored tonight or laid down to celebrate a future occasion.

CHAMP DU BLANC '23 (R&D BREWERY EXCLUSIVE): Style: Lambic - Fruit.

Brewery vineyard harvest joins Wisconsin grown Davali Ridge farm grapes. Spontaneously fermented in the wild fruit cave over in 2022. Bottle fermented with champagne yeast in the Belgian tradition. Enjoy today!

EDEL-PILS: Style: German Pilsener. ABV: 5.3. Thirty years have passed since we began brewing here in New Glarus. Today we celebrate our anniversary with the return of our first bier, Edel-Pils! This “Nobel-Pilsner” is the creation of our Brewmaster Dan Carey. He brought special yeast from Bavaria, combined it with Wisconsin and European Malts as well as the finest Bavarian and Wisconsin hops. Then employing traditional brewing methods, this Pilsner finished with a long cold rest in our cellars. Expect this bier to be full-bodied and incredibly smooth. It will complement any fine meal or friendly gathering. We take our time brewing so that you might take your time enjoying.

ENIGMA '23 - THUMBPRINT SERIES: Style: Flanders Oud Bruin. OG: 12.0.

IBU: 6.0. ABV: 5.6. A complex and intriguing original. The mystery began with wild yeast spontaneously fermenting a rich treasure of malted barley and cherries. Unlined Oak casks breathe deep vanilla hues and chords of smoke into this sour brown ale. Our Master Brewer has forged a smooth garnet tapestry that defies description. Wander off the beaten path.

IPA: Style: American IPA. IBU: 60.0. ABV: 6.75. Eminently drinkable at 60 IBU this harmonious IPA was built to partner with food and friends. A legacy combination of old school American hops with lively German and American newbies. Of course, dry hopping catapults this unique bouquet to your nose. Golden blonde and 15° P camouflages a substantial 6.75% ABV. Brewmaster Dan’s riff on the American IPA tradition.

MOON MAN: Style: American Pale Ale. Moon Man is a seriously cool cat. Always comfortable in his own skin, he never tries too hard. So cool we named our “no coast” pale ale after him. You hold a session beer with a bright bold blend of five hops that flirt obligingly with the smooth malty backside. Don’t let this one lay around it is brewed to be enjoyed today. Bold and engaging without pretense, because in Wisconsin you do not have to be extreme to be real. Just be.

RASPBERRY TART: Style: Lambic - Fruit. Treat yourself to a rare delight. The voluminous raspberry bouquet will greet you long before your lips touch your glass. Serve this Wisconsin framboise very cold in a champagne flute. Then hold your glass to a light and enjoy the jewel-like sparkle of a very special ale. Oregon proudly shares their harvest of mouth watering berries, which we ferment spontaneously in large oak vats. Then we employ Wisconsin farmed wheat and year old Hallertau hops to round out this extravaganza of flavor.

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

STRAWBERRY RHUBARB: Style: Lambic - Fruit. ABV: 4.0. Teased from the loam by the kiss of the Sun. Mom’s Strawberry Rhubarb delights are the happy memories of childhood. Diploma Master Brewer Dan employed

juicy sweet Strawberries to tame the barbaric wild tart fermentation of rhubarb. Escaped from the far corners of neighboring yards, local rhubarb was incorporated into the wild sour fermentation to create this drinkable dream. Bright sour and effervescent.

WEIZEN EISBOCK (R&D BREWERY EXCLUSIVE): Style: Eisbock. OG: 27.0.

IBU: 26.0. ABV: 12.0. Sip this behemoth slowly. Bottle fermented to enjoy today at cellar temps. Double decoction created this luxurious sweet brew. Expect to be greeted with bold spicy notes of clove.

NEW HOLLAND BREWING CO. | 822

www.newhollandbrew.com

684 Commerce Ct., Holland, MI 49423

We find that the best moments in life – the most memorable – are when we spend time in the company of those who are most important to us. Our beer and spirits are made for these moments.

It all started for us in 1997 when Brett VanderKamp believed that his hometown and the brewing industry were due for a shakeup. And so, New Holland Brewing Company was born in Holland, Michigan near the shores of Lake Michigan.

Today, New Holland is recognized as one of the leading innovators in the revolution of craft brewing and distilling. New Holland's craft beer and spirits are sold across the country, and around the globe. Our retail presence continues to grow with three full-service restaurants, two spirits tasting rooms, three brick-and-mortar stores, and an online store.

We look forward to finding moments to connect and enhance the lives of people around the world.

DRAGON'S MILK RESERVE S'MORES: Style: American Double/Imperial Stout.

IBU: 70.0. ABV: 11.0. Hints of toasted marshmallow and graham cracker complement the chocolate character of Dragon's Milk, giving this Reserve a flavor reminiscent of campfires and summer nights.

DRAGON'S MILK RESERVE TRIPLE MASH: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 17.0. Triple-mashed bourbon barrel aged stout. New Holland's most sought after beer.

DRAGON'S MILK RESERVE: COFFEE AND CHOCOLATE: Style: American Double/Imperial Stout. IBU: 31.0. ABV: 11.0. Dragon's Milk, aged with coffee and chocolate. Rich, indulgent chocolate flavors are seductively punctuated with dark and roasty coffee bitterness.

DRAGON'S MILK RESERVE: SALTED CARAMEL: Style: American Double/Imperial Stout. IBU: 31.0. ABV: 11.0. An ode to one of our favorite releases. Our latest legend is aged for three months in select bourbon barrels and layered with sweet and salty caramel flavors. The result is a truly indulgent brew best described as dessert in a glass.

DRAGON'S MILK RESERVE: VANILLA CHAI: Style: American Double/Imperial Stout. ABV: 11.0. A throwback to one of our favorite releases, deep roasted notes from premium malts combine with the sweet tones of vanilla and a blend of delicious chai spices to create an experience made to be savored

DRAGON'S MILK: CRIMSON KEEP: Style: Experimental. IBU: 11.0. One of our two new year-round members of the Dragon's Milk family! Dragon's Milk Crimson Keep is a Barrel-Aged Imperial Red Ale with a smooth, malt-forward flavor profile and notes of toffee, caramel, stone fruits, and oak.

DRAGON'S MILK: TALES OF GOLD: Style: Experimental. ABV: 11.0. One of our two new year-round members of the Dragon's Milk family! This Barrel-Aged Imperial Golden ale is full of notes of honey, caramel, and oak from a one month stay in bourbon barrels. A light touch of sweetness and smoothness is imparted through the addition of milk sugar.

DRAGON'S MILK - BOURBON BARREL AGED STOUT: Style: American Double/Imperial Stout. OG: 23.0. IBU: 30.0. ABV: 11.0. In the past, Dragon's Milk has been used as a term to describe the best liquid in the house. For us, Dragon's Milk Bourbon Barrel-Aged Stout is that liquid. The best-selling barrel-aged beer in America. Roasted malt delivers notes of coffee and chocolate married with sweet undertones of vanilla and oak from a three month stay in bourbon barrels.

FULL CIRCLE: Style: Kölsch. OG: 11.5. IBU: 26.0. ABV: 4.4. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance. Crisp and thirst-quenching drinking beer.

MAD HATTER: Style: American IPA. IBU: 65.0. ABV: 7.0. Our flagship IPA is returning full-time in 2024! Mad Hatter's whimsy is celebrated with floral aromatics from assertive dry-hopping, and a bright, hoppy body, punctuated with Centennial, Citra and Michigan-grown Cascade hops. Citrus and pleasant bitterness excite your palate before welcoming a balancing finish.

SUPER SPACE MACHINE: Style: American Double/Imperial IPA. ABV: 9.0. Hazy Double IPA with Tangerine, imperial version of our best-selling IPA, Tangerine Space Machine.

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.

THE POET: Style: Oatmeal Stout. IBU: 37.0. ABV: 5.2. The Poet has a rich, smooth malt character enveloped in tones of roast and chocolate. A soft mouth-feel brings luxurious flavors and soothing aroma.

NOON WHISTLE BREWING | 620

www.noonwhistlebrewing.com

1748 W. Jefferson, Naperville, IL 60540

Growing up, Brewmaster Paul Kreiner and his extended family spent summer vacations in a small town in central Wisconsin where every day at noon the town whistle blew. The sounding of the noon whistle indicated it was time to crack open the first beer of the day. This tradition was about drinking great beer of course, but more importantly creating lasting memories with family and friends.

BRUSKI: Style: Czech Pilsener. OG: 11.0. IBU: 12.0. SRM: 14.0. A beautifully copper colored Amber Lager received a Gold medal at the 2023 World Beer Cup. Saaz hops are used in this beer complimenting a slightly sweet flavor with toasted and bread aromas.

FEST BIER: Style: Märzen/Oktobertfest. OG: 12.0. IBU: 22.0. SRM: 6.0. This lager has a deep gold color, crisp and toasty mouthfeel with a light floral finish.

FROZEN FX: Style: New England IPA. OG: 16.0. IBU: 23.0. SRM: 8.0. This IPA with Cryo Cascade, Cryo Pop, Cryo Citra, and Cryo HBC 586 hops sparkles with clean fruit forward hop and aromas.

LOOK BOTH WAYS: Style: American Double/Imperial Stout. OG: 32.0. IBU: 40.0. ABV: 10.9. SRM: 40.0. Look Both Ways is smooth as silk with big malt flavors that give way to the richness of the sweet chocolate. Coconut explodes through the chocolate leaving your pallet wanting more.

PICKLE SOMEONE YOUR OWN SIZE: Style: Pastry Sour. OG: 11.0. IBU: 5.0. SRM: 9.0. This beer has been slightly hopped with Simcoe hops, adding a slight citrus note to this sour beer. Oh, and did we mention pickles? Because there are more pickles in this beer than you will find at the pickle store.

SQUISHY GUMMY: Style: New England IPA. ABV: 7.1. NEIPA, big ol' hazy bomb packed with Citra, Mosaic, Simcoe hops. Gives off flavors of bight citrus, passion fruit, berry and pine.

SQUISHY GUMMY / PEACH-APRICOT: Style: New England IPA. ABV: 7.1. NEIPA, now imagine a blast of Peach-Apricot hitting your lips.

O'SO BREWING | 115

www.osobrewing.com/beerfinder/

1800 Post Road, Plover, WI 54467

O'so Brewing Company

DISCO LEMONADE: Style: Pastry Sour. ABV: 5.0. Over fruited sour lemon ale balanced with milk sugar and vanilla for a lemon sorbet experience. It's awfully hot out, refresh yourself!

FEATHER IN A HURRICANE IIIPA: Style: New England IPA. ABV: 9.8. It's a Triple McJuicy juice bomb, triple dry hopped for the most ridiculous hop experience.

GRANDPA'S GOT A GUN: Style: American Strong Ale. ABV: 11.0. Our Maple Strong Ale, Spike's Maple, base built entirely with Maple Sap, then aged in Brandy barrels for over 8 months.

GROOVY SMOOTHIE: PINK GUAVA AND PASSIONFRUIT: Style: Pastry Sour.

ABV: 5.0. Smoothie sour ale brewed with lactose, vanilla bean, pink guava and passionfruit... over 1700 lbs. of fruit used in the batch! This fruit blast screams summer with tons of ripe fruit and plenty of tartness. Pours thick and opaque orange.

IMPERIAL OATMEAL COOKIE STOUT: Style: American Double/Imperial Stout.

ABV: 12.5. Laid down in Willett rye barrels for 10 months and released in November for our birthday. We celebrated 15 years in 2022, and this Cookie monster was our special treat.

JOSE JALAPENO: Style: Light Lager. ABV: 5.1. Light Lager, aged 3 weeks on whole Jalapenos in the fermenter. Not spicy, just fresh Jalapeno flavor.

Based on an a contest winning recipe by central WI homebrewer Doug Abler.

NARCISSIST BOURBON BA IMP. STOUT: Style: American Double/Imperial Stout. ABV: 10.5. Imperial Stout Aged in Willett Bourbon barrels.

NARCISSIST RYE WHISKEY BARREL AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 10.5. Imperial Stout aged in Rye Whiskey barrels

NEVER FORGOTTEN LAGER: Style: Light Lager. ABV: 5.1. Easy drinking crisp and clean lager beer with a hint of hop breaking through the malt symphony. Reminiscent of clean lager beers of yesteryear, and for a good cause. \$2 of each case sold (and draft equivalent) donated to local Honor Flight.

PICNIC ANTS: Style: Saison/Farmhouse Ale. ABV: 6.0. Aromas of pear, citrus rind, and fresh cut grass spiral through earthy spice into a soft, light bodied beer that tastes of tart citrus fruit and peppered orange zest. Delightfully complex with an extremely dry finish.

OBSCURITY BREWING AND MEAD | 520

www.drinkobscurity.com

113 W. North Street, Elburn, IL 60119

Unleash your inner beer enthusiast at Obscurity Brewing, where craft beer and wood-smoked BBQ collide. Nestled in downtown Elburn, our cozy brewery boasts a mouthwatering menu and a picturesque beer garden where live music fills the air.

But we're more than just a place to grab a pint and brisket - we're a hub for community, sourcing many of our products from local purveyors and showcasing the best of what our region has to offer. So come on down and raise a glass with us at Obscurity Brewing. Cheers!

CRAZY SOUL: Style: American Blonde Ale. ABV: 5.0. Coffee Blond

FIRST TIME FEELING: Style: Berliner Weissbier. ABV: 4.0. Cherry Pomegranate Sour

PROSTOBER 2023: Style: Märzen/Oktobertfest. ABV: 5.0. Oktoberfest

TOW CITY: Style: Hefeweizen. OG: 1.049. IBU: 27.0. ABV: 5.0. SRM: 2.0. Braggot Hefeweizen

ODD SIDE ALES | 207

oddsidales.com

41 Washington Ave #160, Grand Haven, MI 49417

Odd Side Ales

BBA PEANUT BUTTER STOUT: Style: American Double/Imperial Stout.

ABV: 11.0. Bourbon Barrel Aged Imperial Stout with peanut butter and chocolate added.

CINNAMON VANILLA RYE HIPSTER BRUNCH STOUT: Style: American Double/Imperial Stout. ABV: 12.0. Rye Whiskey Barrel Aged Imperial Stout with coffee, maple syrup, bacon, cinnamon and vanilla added.

ECTO CHILLER DRINK BOX SELTZER: Style: Hard Seltzer. ABV: 3.0. **GF** GREEN, MEAN AND FLASHING BACK TO THE 90S! This colored and sweetened Hard Seltzer is sure to bring back memories of your childhood. Green in color, Tangerine in flavor.

GHOST PEPPER DELETERIOUS: Style: American Double/Imperial Stout.

ABV: 14.5. Imperial Stout aged in Bourbon Barrels with Ghost Peppers added.

ODDTAILS MARGARITA: Style: Hard Seltzer. ABV: 10.0. **GF** Ready to Drink 10% cocktail-like beverage with fresh lime/orange juice and agave. Gluten Free and ready to party!

PUMPIN SPICE BEAN FLICKER: Style: American Blonde Ale. ABV: 4.0. Our flagship coffee blonde ale with all the Fall feels of Pumpkin Spice Lattes!

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.

APRIL RAIN: Style: American Wild Ale. ABV: 4.8. Wild ale with sudachi and white tea.

BEER FOR BALLGAMES: Style: Cream Ale. ABV: 4.5. American Cream Ale

COFFEE DINOS'MORES: Style: Russian Imperial Stout. OG: 23.0. IBU: 40.0.

ABV: 10.5. SRM: 40.0. Imperial Marshmallow Stout with coffee.

GHOST LEMONS: Style: Witbier. ABV: 5.0. Wild fermented wit beer with pineapple, oranges and field lemons brewed in collaboration with Allagash.

MISCELLANEA VOL 4: Style: American Wild Ale. ABV: 7.8. Foedre aged American Wild Ale brewed in collaboration with Allagash, Central State, Jackie O's, Jesterking, Keeping Together, and Side Project.

PREDATOR NOIR: Style: Saison/Farmhouse Ale. ABV: 6.8. Blackberry Saison blended with Foedre aged Wild Ale.

REINE DES RENARDS FRAMBOISE: Style: American Wild Ale. ABV: 8.2.

Calvados foedre aged Flemish Wild Ale refermented on raspberries.

RUM BARREL AGED ONCILLA TAXI: Style: American Wild Ale. ABV: 5.8. Wild

Fermented Saison brewed with a Carmen Miranda hat of tropical fruits double barrel aged in Caribbean Rum barrels.

SI FANG: Style: Czech Pilsener. IBU: 12.0. ABV: 4.8. SRM: 10.0. International Style Pilsner brewed with Osmanthus flowers and Black tea.

YUZU FIERCE: Style: Berliner Weissbier. OG: 9.7. IBU: 3.0. ABV: 3.8. Berliner Style Weisse Ale brewed with Yuzu.

OHIO BREWING CO. | 106

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 brewery in downtown Cuyahoga Falls at 2250 Front Street. OBC has a full bar with over 30 taps and a large menu featuring spent grain crust pizza, burgers, sandwiches, wings, appetizers and a variety of entrees. Please contact us in advance for tour reservations. Check our website or Facebook for special events and new tappings!

O'HOPPY ALE IPA: Style: American IPA. OG: 16.0. IBU: 70.0. ABV: 7.3. An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

STEEL VALLEY STOUT: Style: Irish Dry Stout. OG: 14.8. IBU: 40.0. ABV: 6.0. SRM: 40.0. Bronze Medal winner at the World Beer Championships and Best Stout 2009 Ohio Brew Week. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors. Steel Valley Stout utilizes seven different malts and pushed for a softer carbonated mouth feel.

VERICH GOLD: Style: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0. People's Choice Award winner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kolsch-style ale, our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing and smooth.

ROOKIE

OLD GERMANTOWN | 112

www.oldgermantown.com/

W148N12696 Pleasant View Dr., Germantown, WI 53022

Welcome to Old Germantown! Our 120-acre farmstead was settled in 1842. Today it includes a cafe, sausage shop, brewery, and an outdoor barnyard patio.

FREISTADT WEISS TRADITIONAL GERMAN WHEAT

OLD GERMANTOWN LAGER AMERICAN PALE LAGER

PRE-PROHIBITION WISCONSIN LAGER

PILZSKI PILSNER UNKNOWN

SOMMER HAZE DDH UNKNOWN

STRAWBERRY RHUBARB SOUR UNKNOWN

OLIPHANT BREWING CO | 406

www.oliphantbrewing.com

350 Main St. #2, Somerset, WI 54025

Just-turned-30-somethings getting fatter by the day.

2BLAZED2BPHASED: Style: Pastry Sour. ABV: 5.5. The only Peaches and Cream sour to really understand where you're coming from like 85% of the time.

CAKE BAKER SNAKE: Style: Pastry Sour. ABV: 6.5. The only Coffee, Almond, Raspberry, Lemon, and Vanilla Sour Ale to get you to watch Mama Mia even though you really, really, REALLY thought Pierce Brosnan should have played James Bond in it.

FRANKENSTEIN POT: ABV: 6.5. The only West Coast IPA pam-slacked with Strata, Simcoe, Citra, and Mosaic hops.

PICKLE BEER: Style: Experimental. ABV: 5.5. The only Pickle Brined Lager to teach you the butterfly stroke in Junior High. Thanks Pickle Beer!

S'MORNEES S'MORNEES: Style: Experimental. ABV: 5.5. The only Peanut Butter, Honey, Marshmallow, Chocolate, and Graham Cracker Golden Ale to make you call your Mom and wish her a great day.


ONE BARREL BREWING CO. | 503

www.onebarrelbrewing.com

Madison, WI 53703

One Barrel Brewing Company is Madison's first nano-brewery with locations in Egg Harbor, Door County and Green Bay Public Market coming in 2024! One Barrel Brewing proudly offers a range of year-round and seasonal brews including hard ciders and seltzers too.

COMMUTER KOLSCH: Style: Kölsch. ABV: 4.8. Our Kolsch is unfiltered and cold-conditioned. The result is a beer that is clean and refreshing.

GENTRY'S ROSE HARD CIDER: Style: Cider. ABV: 5.0.  Semi-sweet hard cider with a smooth finish. Brewed with Pinot grapes and Aronia Berries to impart the perfect amount of sweetness and color. All natural, sulfite free and Gluten Free.

NINJA DUST: Style: American IPA. ABV: 6.5.

RUBY RED COMMUTER: ABV: 5.0.  Ruby Red Commuter is a summer seasonal that introduces our rear-round German style Kölsch to just the right amount of tart and sweet Grapefruit.

ONE TRICK PONY BREWERY | 405

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!

PALS BREWING COMPANY | 414

www.palsbrewingcompany.com

4520 S. Buffalo Bill Ave., North Platte, NE 69101

Located a mere 4 minute drive off I-80, our family owned and operated brewery strives to deliver Great Beer for the Great Plains. Pals Brewing Company has been open since March 29, 2017. We are serving our delicious hand crafted beers and an assortment of pizzas and hors d' oeuvres. We are kid friendly and have an outdoor patio seating area from Memorial Day to Labor Day. Leashed dogs are only allowed outside in the 2 acre outdoor space, where you will find picnic tables and cornhole games. Whether you're local to the area or just driving by on the Interstate, stop in for a visit.

BEACHIN' BASH CREAM ALE: Style: Cream Ale. IBU: 14.0. ABV: 6.0. A coconut cream ale fermented with mango and orange puree? Yo lather on the sun tan lotion and let's go beachin'!

BLUEBERRY POMEGRANATE MILKSHAKE IPA: Style: Specialty IPA. IBU: 42.0. ABV: 6.7. Brewer Scottie Trueblood decided long ago that his very first pro beer was going to be a Blueberry Pomegranate Milkshake IPA and boy did he deliver! Early taste is of vanilla blueberry with slight sweetness from additions of lactose and vanilla bean followed by a slightly bitter astringency from pomegranate juice and late whirlpool additions of Azacca and Idaho 7. The effect is a culinary journey through your taste buds that leaves you wondering "Wwwwwhat just happened?" as it slowly calls you back for another adventurous sip. Scottie!

BOURBON BENT: Style: American Double/Imperial Stout. OG: 21.0. IBU: 45.0. ABV: 10.2. SRM: 38.0. Imperial Stout brewed with 15 different malts and aged in a single W Wheated Bourbon barrel.

CELEBRATION ALE: Style: Tripel. OG: 20.0. IBU: 28.0. ABV: 10.5. SRM: 4.0. Belgian-style Tripel brewed for Pal's wedding night.

IMPERIAL FRUIT STRIKES BACK: Style: Fruit/Vegetable Beer. ABV: 11.0. Imperial Wheat Ale fermented with Boysenberry, Marionberry, Blueberry, Sweet Cherry, Black Currant, Marshmallow, and Vanilla Beans.

JALAPENO BLOODY MARY: Style: Fruit/Vegetable Beer. IBU: 11.0. ABV: 4.0.

Jalapeno and Big Pickle Cream Ales served with Pals popular Bloody Mary Mix.

JALAPENO CREAM ALE: Style: Chile Beer. OG: 11.9. 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!" won the gold medal in the World Brewing Cup in 2022.

PINK SKYLINES: Style: Fruit/Vegetable Beer. IBU: 18.0. ABV: 5.5. Watermelon infused wheat ale fermented with marshmallow fluff.

THE BIG PICKLE CREAM ALE: Style: Cream Ale. OG: 11.9. IBU: 14.0. ABV: 5.3.

SRM: 3.0. Cream Ale brewed with fresh garlic, dill, dill seed, salt and vinegar.

THE BRANDYWINE: Style: Fruit/Vegetable Beer. IBU: 28.0. ABV: 14.0. Our 400th Anniversary Batch - A fruited wheat barleywine fermented with 5 fruits and aged in a Driftless Glen Brandy Barrel.

YO PUMPKIN YUM: Style: Pumpkin Ale. OG: 15.0. IBU: 24.0. ABV: 7.1. SRM: 15.0.

Brewed with 360 pounds of real pumpkin, this lightly spiced Amber Ale brings you that autumn feeling that the leaves are about to turn.

PARCHED EAGLE | 219

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 SEVENTH Great Taste appearance. Cheers!

BURGEONING GOTH QUEEN: Style: Oatmeal Stout. OG: 1.068. IBU: 40.0. ABV: 6.7.

SRM: 41.0. BGQ (as we call her) is big, rich, bold, and pretty thick and creamy given use of oats. 6.6% abv and there are enough IBUs (International Bittering Units) to balance out the sweetness from the oats and malts. Let's get gothy!

HOP-BEARER W/MOSAIC IPA: Style: American IPA. OG: 1.069. IBU: 80.0.

ABV: 7.0. SRM: 9.0. Our flagship beer HOP-BEARER IPA but with a twist as this batch features Mosaic hops! Mosaic used in place of Citra for both the boil and dry-hop additions. Hence the DDH combo for this batch is Mosaic and Amarillo.

LA CHINGADA CACA: Style: Maibock/Helles Bock. OG: 1.073. IBU: 35.0. ABV: 7.5.

SRM: 9.7. La Chingada Caca Maibock is our annual anniversary beer and this year's batch (released in mid-May) is among the best ever. Prost!

SAISON DUROK: Style: Saison/Farmhouse Ale. OG: 1.063. IBU: 30.0. ABV: 7.0.

SRM: 7.0. Our more traditional saison featuring ground Indian coriander and zest from organic Valencia oranges as the spices.

SIMBA ATTACKS!: Style: American Barleywine. OG: 1.084. IBU: 84.0. ABV: 9.7.

SRM: 25.0. Simba Attacks! is our second new beer of 2023 and is a bit of an experimental brown barleywine as it's fermented with Kweik Hornindal yeast. Expect good malt/hops balance with PLENTY of both! Skal!

PEACE TREE BREWING CO. | 113

www.peacetreebrewing.com

107 West Main St., Knoxville, IA 50138

Rooted in Knoxville, we're one of Iowa's oldest independent craft breweries, and first to be 100% woman owned. Our award-winning craft beer adds a world-class option to any beer lineup. And we promise quality first. Always.

99 PILS: Style: American Double/Imperial Pilsner. IBU: 22.0. ABV: 5.0. 99 Pils is a smooth and refreshing American Pilsner that's perfect for sipping all day long. This classic craft features a malty sweetness, light floral notes, and subtle hops. Why did we name it 99 Pils? That's simple. It's a shoutout to the 99 counties in Iowa and, of course, to putting 99 bottles of this delicious beer on your wall.

BLONDE FATALE: Style: Belgian Strong Pale Ale. IBU: 10.0. ABV: 8.5. This is an unfiltered Belgian Style Blonde Ale. The beer is blonde in color from the pale malted barley varieties. It is delicately hopped with Styrian Golding and Celeia for medium bitterness and aroma. Sugars are added for higher attenuation, following the practices of some Belgian brewers. Belgian ale yeast is used to add complex flavor esters. This beer is unfiltered and yeast is left in for additional conditioning. This beer is named Fatale because it is 8.5% ABV and will catch up with you if you're not careful.

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!

ORANGE GOSE: Style: Gose. ABV: 5.25. Our Orange Gose ("Goes-uh") is a citrus twist on the German original. It's a golden ale that doubles down on fruity, citrus flavor with an infusion of natural orange. Brewed with malted wheat and barley that's kettle soured to bring out the tart, we add sea salt, coriander, and zest to create a dry, floral spiciness. Thankfully, what Gose 'round, comes around.

PENROSE BREWING CO. | 119

penrosebrewing.com

509 Stevens St., Geneva, IL 60134

Penrose Brewing Company is a small, locally owned Brewery and Taproom that specializes in small batch brewing, fresh hoppy flavors and wild/sour fermentations. We love to experiment with new styles and feature a rotating selection of great beers available in our Taproom from Hazy IPAs and American Lagers to Fruited Sours and Imperial Stouts. Come visit us, grab a flight of different beers, take a tour and go home with a growler of fresh, local beer. Cheers

NO BEER LIST? 😞 Visit our booth to see our full beer line up! 😊

PERENNIAL ARTISAN ALES | 708

perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Perennial Artisan Ales

CYRUS: Style: Rye Beer. ABV: 11.7. Barrel Aged Ryewine

ECHOLOCATION: Style: Saison/Farmhouse Ale. ABV: 5.7.

OWEN: Style: Saison/Farmhouse Ale. ABV: 4.7. Dry-hopped table Saison with Brettanomyces.

PILS: Style: German Pilsener. ABV: 5.0. German Style Pilsner

POOLSIDE BREEZE: Style: Berliner Weissbier. ABV: 4.2.

SAISON LOUNGE: ABV: 5.3.

SALTED CHOCOLATE ABRAXAS: Style: American Double/Imperial Stout. ABV: 11.5.

SUN RIVER GOLD: Style: American IPA. ABV: 6.2. Hazy IPA

VACATION DAD: Style: American Blonde Ale. ABV: 5.3. Hoppy Blonde Ale

WEIRD ERA #2: ABV: 5.1. Lambic Style 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.

22ND ANNIVERSARY ALE: Style: American Amber/Red Ale. IBU: 40.0. ABV: 6.5. Hoppy red ale dryhopped with Centennial, Cascade and Styrian Dragon.

DUNSTON CZECHS IN: Style: Czech Pilsener. ABV: 5.9. Czech Pilsener brewed with Elsewhere Brewing from Atlanta, GA.

GOLDEN ARM KÖLSCH: Style: Kölsch. ABV: 5.0.

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.

BUZZ DREAM: Style: Session Beer. ABV: 4.8. Session Hazy IPA

HAPPI DAZE: Style: American Blonde Ale. OG: 1.54. ABV: 5.8. Blueberry Golden Ale

PUNCH PATCH NO.4: Style: Gose. ABV: 6.4. Fruited Sour Gose-style Ale with Guava, Cara Cara Orange, Passion Fruit, Peach, and Mango.

SCHWEINEGEIST: Style: German Pilsener. OG: 12.9. IBU: 19.0. ABV: 5.2. SRM: 3.3. German Pilsner

SWEEP THE LEG: Style: American IPA. ABV: 7.3.

TREKKING OUT: Style: American Double/Imperial Stout. ABV: 11.5. Barrel Aged Imperial Stout

VANILLA BITCH SLAP: Style: American Amber/Red Ale. OG: 13.3. IBU: 26.0.

ABV: 5.8. SRM: 14.7. Our beloved Bitch Slap Recipe with Madagascar Vanilla Beans.

'kloudē no.25: Style: New England IPA. ABV: 8.3. New England Style Double IPA

PIPEWORKS BREWING CO. | 416

www.pipeworksbrewing.com

3912 W. McLean Ave, Chicago, IL 60647

Pipeworks Brewery was established in Chicago in 2012 by two friends with a shared dream of crafting quality and creative beers. Since putting the first cap on the first bottle, the brewery has garnered accolades for its distinctive beers and original artwork thanks to a growing and enthusiastic team.

CHERRY CHARIOT: Style: Fruit/Vegetable Beer. Wheat Ale with Cherry.

COCONUT PHANTOM UNICORN: Style: Russian Imperial Stout. ABV: 13.3. Barrel Aged Imperial Stout with Coconut, Lactose, Vanilla, and Cacao Nibs.

COLD CRISPY LIME: Style: Liqueur. ABV: 4.9. Rice Lager with Lime Juice and Lime Zest.

EAT THE TOURISTS: Style: American Pale Ale. Cryo Hopped Pale Ale with Coconut and Pineapple.

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.

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

OKTOBERFEST: Style: Märzen/Oktoberfest. Oktoberfest Lager

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.

SURE BET: Style: American Double/Imperial IPA. ABV: 9.5. Imperial IPA w/Mango Puree and Honey.

WHALE WATER: Style: Low Alcohol Beer. Brewer's liquor. Just their highly filtered water they use for brewing!

POTOSI BREWING CO. | 827

www.potosibrewery.com

209 South Main St., Potosi, WI 53820

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift shop, brewpub, restaurant, and outdoor beer garden. The Potosi Brewery's mission is to channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

CZECH PILS: 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.

GRAND AMBER: Style: American Barleywine. IBU: 57.0. ABV: 11.5. American Style Barley Wine aged in a Paul Masson Brandy Barrel. It's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet. Hints of brandy notes and vanilla from the cask will be subtle.

HAZY BLUFFS: Style: American IPA. IBU: 45.0. ABV: 7.5. Our Hazy Bluff is a celebration of the majestic bluffs along the mighty Mississippi. This tropical IPA pours a hazy golden color with a citrusy aroma that encompasses notes of a tropical sunset. From a vantage point 400 feet above the river on a bluff, you can experience a panoramic sunrise that will have you dreaming of a warm summer's morning.

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.

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. Passionfruit, orange and guava.

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

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!

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.

PRAIRIE STREET BREWING CO. | 403

www.psbrewingco.com

200 Prairie St., Rockford, IL 61107

Prairie Street Brewing Co. is a historic brewpub in downtown Rockford, Illinois producing handcrafted and locally-sourced food and beer. It is also home to many popular events such as Dinner on the Dock, Rockford Handmade Market, Ale Yeah Yoga, and the Elevate Palate Trip Series. The facility itself houses event and banquet space for weddings and corporate events, as well as office space, lofts and a marina.

BELGIAN BLONDE: Style: Belgian Blond Ale. OG: 15.4. IBU: 25.8. ABV: 6.2. SRM: 4.6. Fruity and drinkable. A real crowd pleaser.

CHEWIE TURNS TO THE DARK SIDE: Style: English Brown Ale. OG: 14.1. IBU: 44.0. ABV: 5.9. SRM: 24.4. Full flavored brown ale with a surprisingly clean finish.

PEACH WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0. ABV: 5.0. SRM: 7.0. American Wheat ale with fresh peach aroma and flavor. Silver Medalist at U.S. Beer Open Championship 2023.

PRAIRIE STREET IPA: Style: American IPA. OG: 13.3. IBU: 57.0. ABV: 6.2. SRM: 8.7. Our flagship IPA. A (mostly) west coast IPA with a touch of Mosaic in the dry hop.

PUBLIC CRAFT BREWING CO | 108

<http://publiccraftbrewing.com>

628 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?

-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!

PULPIT ROCK BREWING CO. | 107

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer

AUTOCORRECT: Style: American Double/Imperial IPA. ABV: 8.0. Double IPA hopped with Citra, Mosaic, Nelson Sauvin and Galaxy.

DESSERT FIRST: Style: Pastry Sour. ABV: 5.0. Pastry sour with strawberries, graham crackers and marshmallows.

GOLDEN HOUR: Style: American Double/Imperial Stout. ABV: 11.1. Imperial Stout with a generous amount of roasted hazelnuts and vanilla sandwich cookies.

LECKER: Style: German Pilsener. ABV: 5.3. Traditional German Pilsner hopped with spalt and hallertau mittelfruh.

MORE JOY!: Style: American Double/Imperial Stout. ABV: 11.0. Imperial Stout with coconut, pecans and shortbread cookies. Guaranteed to bring you More Joy!

R'NOGGIN BREWING COMPANY | 408

www.rnogginbrewing.com

6521 120th Ave, Kenosha, WI 53142

Brewery located in Kenosha WI

2019 PREDAWN: Style: Russian Imperial Stout. OG: 1.141. IBU: 75.0. ABV: 15.7. SRM: 40.0. Bourbon barrel aged Russian Imperial Stout.

CRUEL-AID MAN: Style: Mixed-Fermentation Sour. ABV: 7.2. Tropical Punch Sour

MDK: Style: New England IPA. ABV: 6.7. NEIPA

NECTORONICOM: Style: American IPA. ABV: 6.0. Juicy IPA

SUM A DAT: Style: Specialty IPA. ABV: 6.0. Orange Dreamsicle IPA

RAISED GRAIN BREWING CO. | 511

www.raisedgrainbrewing.com

1725 Dolphin Dr., Waukesha, WI 53186

Raised Grain Brewing Co. was founded in September of 2014 by a dynamic team of owners – a local entrepreneur, a former cyclist from the US National Team and two doctors moonlighting as brewers. One year later, we opened our doors and have been proudly brewing our beer in Waukesha, WI

ever since. Passion and precision drives everything that our Doctor Brewers create. From our Guitar City Gold Lager to our Great American Beer Festival Gold Medal Winning Paradoxs Red IPA, you will find bold flavor packed into each sip of every Raised Grain beer, as each one is an embodiment of the passion our brewers have for the craft.

2021 ANNIVERSARY STOUT: Style: American Double/Imperial Stout.

BATCH 1000: Our 1000 batch

BULLEIT AGED PARADOXS RED: ABV: 9.2. Imperial Red IPA Aged In Bulleit Bourbon Barrels.

DOKTOBERFEST MÄRZEN LAGER: Style: Märzen/Oktobertfest. 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.

I AM THE KIND: ABV: 9.5. Imperial Sour Ale

NAKED THREESOME IPA: Style: New England IPA. IBU: 40.0. ABV: 7.8. A hazy IPA brewed with Citra, Crystal and Mosaic hops.

TROPICAL PUNCH: ABV: 5.5. Sour Ale

RESTORATION CIDER | 517

www.restorationcider.com

6001 Femrite Dr., Madison, WI 53718

Cider made from real Wisconsin Apples

CENTRAL SANDS CRANBERRY: Style: Cider. ABV: 7.0. Cider made with Wisconsin's official State Fruit.

DOOR COUNTY CHERRY: Style: Cider. ABV: 6.5. A semi-dry cider, lightly sweetened with tart Door County cherry juice. Lightly effervescent, the cherry notes are subtle and refreshing.

DRIFTLESS APPLE: Style: Cider. ABV: 6.5. Semi-Dry apple cider made with Apple grown in Wisconsin's Driftless Region.

NORMANDY PEAR: Style: Cider. ABV: 7.0. A semi-dry cider, lightly sweetened with highly tannic Poire de Gris and Poire D'Epine juice we've imported from Normandy. It has a certain je ne sais quoi about it that makes it a customer favorite.

PINEAPPLE CIDER: ABV: 6.9.

REVOLUTION BREWING | 817

www.revbrew.com

3340 N Kedzie Ave, Chicago, IL 60618

The change in the U.S. beer scene has undoubtedly been revolutionary. We are proud of what we have accomplished in our short time to become a leader and innovator in the industry. The evolving tastes of beer drinkers has demanded bigger flavors, more variety, and better beer. That's exactly what we give you at Revolution Brewing. Between our brewery and our brewpub, we produce dozens of different beer styles every year: IPAs, Porters, Pilsners, Belgian-style Ales, Pale Ales, barrel-aged beers—the list goes on.

Our brewery has been a labor of love. You can see it in everything we do, from the beautiful details of our mahogany bar at the brewpub, to the massive beauty of our eight 800 barrel fermenters at the brewery, to the commitment to quality in each beer that we put in a can or a keg. Revolution believes in the value of hard work. We work hard to provide great, accessible brews for everyday people. We have fun doing what we do and hope you have fun drinking our beers.

Check us out at www.revbrew.com.

ANTI-HERO IPA: Style: American IPA. IBU: 65.0. ABV: 6.7. Our flagship IPA is supremely aromatic, crisp, and drinkable. This iconic ale features a blend of Citra, Crystal, Centennial, and Chinook to create a crisp clean bitterness and imparts massive floral and citrus aromas. An American hop assault for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

BOSS RYEWAY: Style: American Barleywine. ABV: 14.9. This velveteen Ryewine was aged for 15 months in WhistlePig The Boss Hog VIII: LapuLapu's Pacific barrels. These beautifully crafted French oak casks were originally used

to age single-island Philippine rum before finishing one of the most sought-after rye whiskeys in the world. Notes of dark sugar, spice, and oak intertwine with subtle expressions of tropical fruits and rich spirit.

DBVSOJ: Style: American Barleywine. ABV: 16.8. Double Barrel Very Special Old Jacket is a cuvée of barrel-aged English Barleywines aged between one and three years before blending and rebarreling in Templeton Rye barrels for an additional eighteen months. This years-long maturation results in harmonic malt complexity and uncharted depths of flavor. A smattering of French oak casks provides a barrel expression as broad as it is intense. The absolute pinnacle of our Barleywine journey to date.

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.

HAZY-HERO: Style: Specialty IPA. ABV: 7.3.

INFINITY-HERO: Style: American IPA. IBU: 50.0. ABV: 7.0. The universe has long been at odds between Classic and Hazy IPAs. Infinity-Hero sets out to unite these dimensions by weaving the best of both worlds into an extremely drinkable, forward-looking IPA. A next-gen dry hop including Nectarone, Strata, HBC #586, and HBC #1019 provides a glimpse into the future of hop innovation with seemingly endless juicy, citrus character. Experience the nexus of bitterness, sweetness, and fruit-forward flavor.

OKTOBERFEST: Style: Märzen/Oktobert. 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.

PURSUIT OF FREEDOM CONCORD GRAPE AND BLUEBERRY: Style: Session Beer. ABV: 4.5. Sweet, tangy concord grapes and juicy blueberries enliven the latest Freedom Session Sour made with real fruit.

PURSUIT OF FREEDOM: STRAWBERRY LEMONADE: Style: Session Beer. ABV: 4.5.

ROOKIE

ROARING TABLE BREWING | 121

roaringtable.com

739 IL-22, Lake Zurich, IL 60047

ALL-AMERICAN BURGER: Style: American IPA. OG: 16.0. IBU: 65.0. ABV: 7.2. SRM: 3.8. California-Style IPA

OBSERVER & OBSERVED: Style: American Double/Imperial Stout. OG: 35.5. IBU: 50.0. ABV: 13.5. SRM: 40.0. Bourbon Barrel Aged Imperial Stout

RTB FEST: Style: Euro Pale Lager. OG: 14.0. IBU: 23.0. ABV: 5.6. SRM: 4.0. Festival Lager

RTB VIENNA: Style: Vienna Lager. OG: 13.5. IBU: 25.0. ABV: 5.2. SRM: 12.0. Vienna-Style Lager

SAMUEL ADAMS BREWING CO. | 407

www.samueladams.com

1625 Central Pkwy., Cincinnati, OH 45214

Established in 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!). The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 bbls. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. Winner of more than 200 international awards. Nationwide distribution.

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

HOUSE HAZY IPA: Style: New England IPA. ABV: 4.8. This IPA has big juicy hop aroma and flavor from Citra, Mosaic, and Simcoe hops. With just a touch of malt body and low bitterness, it has a clean, fast finish.

JACK-O PUMPKIN ALE: Style: Fruit/Vegetable Beer. ABV: 4.4. SRM: 12.0.

Cinnamon and nutmeg aromas recall memories of freshly baked pumpkin pie. A perfect balance of seasonal spices and crisp refreshing finish pairs well with cool fall nights.

OAKED VANILLA PORTER: Style: American Porter. ABV: 5.7. Brewed with chocolate malt and aged on vanilla beans, this porter has rich coffee notes with a touch of sweetness. Oak chips are added to round out a robust but clean finish.

OCTOBERFEST - MARZEN: Style: Märzen/Okttoberfest. IBU: 15.0. ABV: 5.3. SRM: 20.0. In 1810, Munich celebrated the wedding of their Crown Prince with a special beer. Our version of this classic Oktoberfest lager masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors, including caramel and toffee. The malt is complemented by an elegant bitterness imparted by the Bavarian Noble hops.

SAM ADAMS BOSTON LAGER REMASTERED: Style: Vienna Lager. IBU: 30.0. ABV: 5.0. A smooth, German-style lager with slightly sweet roasted malts, notes of caramel, toffee, and a distinct noble hop character with subtle piney citrus. It ends with a crisp finish that makes you want another.

SCHLAFLY BEER | 315

schlafly.com

2100 Locust Street, St. Louis, MO 63103

From Midtown to Maplewood to the Main Streets on both sides of the river, we believe in neighborhoods.

Beer is more than an emblem of solidarity. Producing it locally leaves a significant impression on the surrounding community. We've experienced this first hand.

At 2100 Locust, we opened the first new brewpub since Prohibition in 1991. And in Maplewood at the turn of the 21st Century, we established a landmark for the area and a cornerstone of local commerce. On the historic corner of Main Street in St. Charles, we've become an anchor where friends and neighbors come to gather around a pint. And on Main Street in Highland, IL, we've come full circle to the immigrant roots of the Schlafly family. These locations stand as unique testament to the heritage of a region and the strength of a community.

JUST A BIT HAZY IPA: Style: American IPA. OG: 12.0. IBU: 35.0. ABV: 5.0. SRM: 5.0. This IPA is a fresh take on a classic beer. Combining hops with hints of tropical and citrus flavors, our brewers see to it that this golden colored ale has the perfect balance of flavor and character. Approachable and friendly, Schlafly's IPA beckons with its hoppy aroma and delicate, understated flavors.

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. (Available all year.)

OKTOBERFEST: Style: Märzen/Okttoberfest. OG: 13.4. 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. OG: 18.5. 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)

SUMMER LAGER: Style: Munich Helles Lager. OG: 11.1. IBU: 17.0. ABV: 4.5. SRM: 3.0. Our Helles-style Summer Lager is a bright, golden beer, smooth and drinkable. Perfect for summertime. (Seasonal)


WEST COAST IPA: Style: American IPA. IBU: 70.0. ABV: 6.0. SRM: 6.0. Sometimes we like to kick it old school. As a throwback to the IPAs that were known for their bold hop aroma and high bitterness our West Coast IPA packs a bitter citrus and pine punch as expected. This classic hop forward style served as a gateway to the world of IPAs that we know and love today.

SHIPWRECKED BREWPUB | 428

www.shipwreckedmicrobrew.com

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.

AMERICAN IPA: Style: American IPA. IBU: 57.0. ABV: 6.5.  Typical American IPA with Galaxy and Citra hops. Notes of bubblegum on the finish!

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.

SUMMER WHEAT: Style: Hefeweizen. IBU: 12.6. ABV: 4.7. A traditional unfiltered Bavarian Hefeweizen.

SHORELINE BREWERY & RESTAURANT | 705

www.shorelinebrewery.com

208 Wabash St., Michigan City, IN 46360

Established in 2005. Shoreline Brewery is located on the southern shore of Lake Michigan, just a 5 minute walk from the beautiful beaches of Michigan City Indiana. Housed in a pre-Civil War era building built in 1857, Shoreline has a full service restaurant. Twelve taps ensure a beer to everyone's liking, from an easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Live original music is presented on Saturday nights. Sit Back, Relax, Cheers!

BELTAIN: Style: Scottish Ale. ABV: 5.8. 2006 and 2008 Silver Medal at the World Beer Cup, followed by a Bronze in 2022. 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. MMM! Good.

DISCOMBOBULATION BARLEY WINE: ABV: 10.0.

SHORVEZA: ABV: 5.0. Crisp Mexican-style lager.

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.

ZAPHOD'S JUICE: ABV: 6.5. Hazy IPA brewed with El Dorado, Galaxy, and Eukanot hops.

ROOKIE

SINGLESPEED BREWING CO. | 111

www.singlespeedbrewing.com

325 Commercial St., Waterloo, IA 50701

SingleSpeed Brewing Company

GABLE MUNICH HELLES: Style: Munich Helles Lager. IBU: 22.0. ABV: 5.0. Gable. One word can say so much. In our city, few words, if any, resonate with the force Gable does. In commemoration of his Olympic triumph (Munich - 1972) we've crafted a beer much more approachable than adversaries found Dan

to be on the mat. Clean, crisp and GOLD. We can't think of a more fitting tribute.

PAID REFILLS: Style: American Pale Lager. ABV: 5.1. There ain't no such thing as a free Pils.

RING AROUND THE GOSE: Style: Gose. IBU: 6.0. ABV: 4.1. A pocket full of sea salt. Passionfruit! Guava! We all drink up.

TIP THE COW: Style: Milk/Sweet Stout. IBU: 34.0. ABV: 6.2. Have you ever reveled in the essence of a chocolate-covered espresso bean? How about in the form of a beer? This full bodied, creamy, milk stout has been touched by the gentle hand of Sidecar Coffee Roasters, resulting in a rich, but smooth option, boasting notes of roast and cocoa alongside velvety sweetness.

WESTIES FOR THE BESTIES: Style: American IPA. IBU: 46.0. ABV: 6.7. We've been dreaming about the West Coast. About some flavors that you might know. We've been dreaming Pine. We've been dreaming Citrus. We've been dreaming Berry. We've been dreaming Cannabis. Dreams, much like beer, are best when shared with those close to you. So grab your crew, kick back and enjoy this little flavor dream together.

WHIRLED WIDE HAZE: Style: New England IPA. IBU: 45.0. ABV: 6.3. The Haze Craze. It started small, with a single brewery. Soon it covered a state, followed by a region and eventually an entire country. What's next? Our contribution to the madness, Whirled Wide Haze. Fruit-focused hops layer juicy, tropical notes atop a soft, pillowy base. Built to be enjoyed, then enjoyed again.

SOLEMN OATH BREWERY | 624

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.

BOTANIC! AT THE DISCO: Style: Saison/Farmhouse Ale. ABV: 9.0. Gin-barrel aged Saison with peaches.

HIDDEN HAND THROUGH THE UNIVERSE: Style: American Double/Imperial Stout. ABV: 14.0. Imperial Stout with cocoa nibs and vanilla beans.

HIDDEN HAND WETLAND: Style: New England IPA. ABV: 6.6. Emerald marshes embrace the sky's reflection as Spanish moss drifts amidst the languid dance of mangroves in the enigmatic expanse of the Everglades. A bold tropical parade meanders along the pleasantly resinous citrus riverway.

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.

SMALL WAVE CITY CLUB: Style: New England IPA. ABV: 6.5. 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.

ROOKIE

SONDER BREWING | 813

www.sonderbrewing.com

8584 Duke Blvd., Mason, OH 45040

Sonder Brewing

JUST PEACHY: Style: Hefeweizen. ABV: 5.3. Fruity peach flavors marry together with traditional Hefeweizen notes.

VOSS: Style: Kölsch. ABV: 4.8. A clean, crisp, and refreshing German style Kolsch. Light gold in color, with a noble hop character and slight floral aroma. Gold Medal Winner at 2023 World Beer Cup and Gold Medal Winner at the 2023 US Open in the Kolsch category!

YOU BETCHA!: Style: New England IPA. ABV: 6.5. A hoppy, hazy, tropical fruit explosion with a juicy and soft texture leaving bitterness behind.

SOUTH SHORE BREWERY | 324

www.southshorebrewery.com

Corporate Offices & Brewery/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.

BLUSHING MAID: Style: Gose. IBU: 15.0. ABV: 4.2. A representation of the Gose (think Rosa but with a G) style of beer made famous from breweries along the Gose River specifically in the Leipzig area. Made with a base of equal parts Pilsner Malt and Wheat Malt. It is then lightly kettle soured till a modest tartness is achieved. Not soured to Berliner Weiss territory, but noticeable nonetheless. An addition of salt and lemon peel is added towards the end of the boil. Raspberry puree is added during active fermentation as well.

CLOUD MACHINE: Style: New England IPA. 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: Style: Cream Ale. IBU: 10.0. ABV: 4.3. "ALE BREWED WITH HERBS" As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. Additionally, we've introduced a blend of herbs into the finished product.

NUT BROWN ALE: 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.

STARVEIL: Style: Saison/Farmhouse Ale. IBU: 22.0. ABV: 6.6. A seasonal beer of Belgian origin, brewed for harvest time. A complex beer for sure. From the unique yeast strain, and combination of malts to the unusual fermentation temperatures comes a beer that is spicy, somewhat fruity, light bodied, and with a quenching bitterness. The aromas and flavors will be enhanced by letting the beer warm slightly. Brewed primarily in the French speaking regions of Belgium by and for the farming community there. A one of a kind style. This specialty beer first came out during the August 21, 2017 total solar eclipse in America and is a word play on star, the Sun, and veil, the Moon.

SPITEFUL BREWING | 213

www.spitefulbrewing.com

2024 W. Balmoral Ave, Chicago, IL 60625

Founded in 2012 by Jason Klein and Brad Shaffer, Spiteful Brewing's beer is available in Northern Illinois only. Their favorite beers to brew are hoppy American pales and IPAs, German-style lagers, and English-style

ales. Spiteful's Tap Room is open seven days a week at their facility in the Bowmanville neighborhood of Chicago: 2024 W. Balmoral, Chicago, IL.

ALLEY TIME: Style: American Pale Ale. ABV: 6.0. The best damn pale ale around. Brewed with Pilsen malts and Simcoe hops for a lean body and zesty finish.

SPITEFUL LAGER: Style: American Pale Lager. IBU: 15.0. ABV: 4.7. SRM: 2.3. An American Lager brewed without rice or corn. Highly drinkable and extremely refreshing. Experimental German hops give it a hint of lemon to smooth out the finish.

SPITEFUL RADLER (GRAPEFRUIT): ABV: 2.7. Brewed as a refreshing blend of pale lager and house-made grapefruit soda—without extra BS ingredients or sugar.

SPRECHER BREWERY | 429

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.

BELGIAN QUAD: ABV: 10.5.

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

ORIGINAL LAGER: Style: Euro Pale Lager. ABV: 4.5.

SQUARE ONE BREWERY AND DISTILLERY | 305

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, Square One's brewer has over 18 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 700 barrels per year.

STARKWEATHER BREWING CO. | 212

starkweatherbrewing.com

2439 Atwood Ave., Madison, WI 53704

Starkweather Brewing Company serves as a community-focused gathering place in the heart of Madison's East Side and a welcoming destination for all to explore a dynamic, ever-changing menu of finely crafted beer.

EL SONADOR: Style: Vienna Lager. OG: 1.056. IBU: 20.0. ABV: 6.0. SRM: 10.0.

Mexican Lager, sweet and light drinking ale.

SELF MEDICATED TRIUMPH: Style: American IPA. OG: 1.066. IBU: 71.0. ABV: 7.5.

SRM: 6.0. American IPA brewed with Columbus, Citra and Paradigm hops.

SON OF ORANGE: Style: New England IPA. OG: 1.068. IBU: 34.0. ABV: 6.6. SRM:

4.0. New England IPA brewed with lactose, Orange forward, brewed with Zappa and Citra hops.

SWEET HEAT RHUBARB: Style: Gose. OG: 1.044. IBU: 6.0. ABV: 4.7. SRM: 4.0.


German Gose with Rhubarb and tart Cherry.

STEVENS POINT BREWERY | 415


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 BREEZE - BLACK CHERRY:  Apple meets the deep taste of black cherry in this light hard cider. Akin to a freshly-pitted, plump black cherry, the flavor of this apple pairing makes for an unexpected twist on a fan favorite. There's a reason to fall back in love with black cherry, and it's this Breeze flavor.

CIDERBOYS BREEZE - CUCUMBER MINT: Style: Cider. ABV: 4.2.  Apple meets the cool taste of cucumber with a zing of mint in this light hard cider. No need for a cocktail shaker. Pack your bags and float off to the islands with this refreshing Breeze flavor.

CIDERBOYS BREEZE - PEACH PINEAPPLE MANGO:  Apple meets the tropical taste of peach, pineapple, and mango in this light hard cider. Transport your taste buds with this perfect blend of tart and sweet. Whether you're hosting brunch or relaxing over a lazy weekend, make it a getaway with this juicy Breeze flavor.

CIDERBOYS BREEZE - WATERMELON STRAWBERRY:  Apple meets the mouth-watering taste of watermelon and strawberry in this light hard cider. Ripe for the picking, this flavorful pairing tastes straight off the vine. Beat the red hot sun with this balanced blend of red, juicy fruit blockbusters.

DROP DEAD BLONDE ALE: Style: American Blonde Ale. IBU: 8.0. ABV: 3.8. Craft quality and low calories—you can have both. Like a mellow breeze flowing through a field of golden grains, Drop Dead Blonde unfurls with smooth, refreshing flavor, a hint of honey, and leaves the rest behind. Drop the weights, let your hair down, and curl up with Drop Dead Blonde.

GREEN CIRCLE PALE ALE: IBU: 35.0. ABV: 5.6. Satisfy your thirst after conquering the trails with this invigorating ale brewed with Mosaic and Talus hops. Inspired by biking trails surrounding Stevens Point, Wisconsin, a portion of the proceeds benefit the Green Circle Trail. Enjoy responsibly after conquering trails near you.

HEARTLAND HEFE: Style: Hefeweizen. IBU: 9.0. ABV: 5.2. A true-to-style German Hefeweizen inspired by the German immigrants who founded Stevens Point Brewery. Heartland Hefe goes back to our roots and pays tribute to the land itself. Fresh Midwestern malted wheat meets German Noble hops in a glowing, hazy weissbier with subtle aromas of clove and banana. Find a tall glass and a patch of grass under the sun.

WHOLE HOG KEY LIME PIE: IBU: 10.0. ABV: 7.0. Summer breeze makes you feel fine, rolling through the key lime in your pint. Whole Hog Key Lime is an

elevated golden ale. Our brewing team folds high gravity into a delectably crisp brew, bolstered by lime juice and notes of graham cracker for a sunshine-y dessert experience.

ROOKIE

STOMPBOX BREWING | 226

www.stompboxbrewing.com

210 E River Dr., Davenport, IA 52801

Crafting Amplified Ales since 2020

CRATER OF DELUSION: Style: American Amber/Red Ale. IBU: 24.0. ABV: 5.9. Amber Ale

I DON'T FEEL TARTY: Style: Mixed-Fermentation Sour. ABV: 6.0. Kettle Sour with Raspberry and Key Lime.

STRENGTH OF THE MIND: Style: New England IPA. IBU: 49.0. ABV: 7.2. Hazy IPA with Citra & Mosaic dry hop.

WHEN THE LEVEE BREAKS: Style: Liqueur. IBU: 16.0. ABV: 5.5. Mexican Lager

STONE ARCH BREWPUB | 409

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.

ROOKIE

STREETSIDE BREWERY | 204

streetsidebrewery.com

4003 Eastern Ave., Cincinnati, OH 45226

As a brewery rooted in Cincinnati's oldest neighborhood, we bring together a down-to-earth experience and a selection of exceptional craft beer that's as diverse as the community we serve.

BOURBON BARREL FRAUDULENT ACTIVITY: Style: American Double/Imperial Stout. OG: 1.169. IBU: 25.0. ABV: 15.4. SRM: 80.0. 17 months ago our good buddies from Whiskey Hill made the trek from the Great White North (Westmont, IL) to make a big ol' pastry stout. While this beer isn't fraudulent, the bar tabs we rack up with them certainly are. Enjoy this New Riff barrel aged pastry stout from the thickest bois in the biz.

DOUBLE BARREL AGED GERMAN CHOCOLATE SPEAK OF THE DEVIL: Style: American Double/Imperial Stout. OG: 1.152. IBU: 25.0. ABV: 15.0. SRM: 60.0. Imperial stout aged 10 months in apple brandy barrels and 5 months in applewood rye barrels with chocolate and toasted coconut.

RAINBOW RODEO: Style: Pastry Sour. OG: 1.042. ABV: 4.5. Howdy there, I'll be your rodeo clown today here at Streetside, and I want to introduce you to this crazy ol' beer we got going called Rainbow Rodeo. Made with real rainbow candies this Berliner Weisse is sure to kick you right in the behind with a taste full of rainbow deliciousness.

RASPBERRY BERET: Style: Pastry Sour. OG: 1.042. ABV: 4.5. Inspired by the kind you find in a middle Ohio college town. Raspberry Beret is a tart raspberry Berliner Weisse with an enticing mix of crushed raspberry, tantalizing lemon zest, and delightful acidity that makes you want to sip it all again.

It pours a bright magenta and finishes with a light cotton-candy head. We think you'll love her.

SUH, BRAH: Style: New England IPA. OG: -12.0. ABV: 6.7. SRM: 4.2. Starting with an intense nose of stone fruit, grapefruit and light pineapple, the aroma is rounded out by the citrusy and piney notes from our double dry hop of Simcoe Hops. The flavor leads with a soft pineapple/peach flavor, dank undertones of pine and citrus, finishing with a fluffy, almost creamy body.

SUNSHINE BREWING COMPANY | 313

www.sunshinebrewco.com

121 S. Main St., Lake Mills, WI 53551

Brewery, Taproom and Taco Shop in downtown Lake Mills serving delicious craft beers and Mexican food!

BUNNY HOP: Style: Belgian Blond Ale. ABV: 4.0. Thirst quenching with notes of clove, spice and a hint of banana.

CALCULATED RISK: Style: Belgian Strong Dark Ale. ABV: 10.0. Fruity notes of raisin and plums, caramel sweetness with a bit of that Belgian spice and a smooth finish.

DIABLO'S BANE: Style: Belgian Golden Strong Ale. ABV: 10.5. Complex flavors of stone fruit, orange, and lemon with a spicy dry finish.

EXCALIBUR: Style: Belgian IPA. ABV: 6.8. Intense aromas, floral and citrus flavors, peppery spices and a nice punch of hop.

PATCH KIT: Style: American IPA. ABV: 4.5. Crisp and refreshing citrus notes together with subtle piney notes.

UNO MAS: Style: Light Lager. ABV: 4.5. Bright and crisp drinking with a hint of corn sweetness.

SURLY BREWING CO. | 215

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.

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

2020 DARKNESS: Style: Russian Imperial Stout. ABV: 12.0.

2022 GINGER SNAP DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. A Russian imperial stout meets the peppery bite of ginger and balancing notes of cacao and vanilla sweetness in a bourbon barrel. They lived happily ever after.

2022 LUMBERJACK BREAKFAST DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. It's a lumberjack and it's more than OK. This 2022 Darkness variant ages in bourbon barrels with maple, coffee, cinnamon, and vanilla beans. Flannel not included.

2022 RASPBERRY CHOCOLATE TORTE DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. An enticing blend of raspberry, cacao, and vanilla joins Darkness in rye whiskey barrels for aging. Decadence defined.

AXE MAN: Style: American IPA. ABV: 7.2. Double dry-hopping with Citra and Mosaic hops creates this world-renowned IPA's intense tropical fruit and citrus aromas. Brewed with Golden Promise malt, this beer finishes rich and dry. First brewed in collaboration with Amager Brewery in Denmark.

BEFORE I DIE: Style: American Pale Lager. ABV: 4.5. Crisp and crushable, Before I Die Lager centers an approachable balance of hops and malt. It's the beer you've been waiting for your whole life.

DOUBLE FURIOUS: Style: American Barleywine. ABV: 13.6. Everything you like about Furious, but twice as much of it. Robust malt, citrusy hops, and aging in Foundry Distilling barrels amplify the sweetness and strength of the original. Notes of zesty orange, caramel, and vanilla from the barrel

add even more character and depth of flavor to an anniversary worth celebrating.

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.

FOURTEEN: Style: English Barleywine. ABV: 11.0. Barleywine Ale Aged in Parker Heritage Wheat Whiskey Barrels.

GRAPEFRUIT SUPREME: Style: Berliner Weissbier. ABV: 4.5. This grapefruit-forward tart ale is bright, fruity, clean, and extremely refreshing.

LOGIC BOMB: Style: American Pale Ale. ABV: 5.5. Juicy Pale Ale

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 6.0. Oktoberfest lagers are the ultimate party beer. Up front, they're rich, sweet, and malty, but they finish dry and clean with an ever-so-slight touch of hops. Prost!

ONE MAN MOSH PIT: Style: New England IPA. ABV: 7.2. An absurd dose of Amarillo, Citra, Simcoe, and Mosaic dry-hopping hoists this IPA above the fray. Juicy and hazy, it's the perfect soundtrack to the music in your head. Running in a circle and shoving yourself optional.

PRODIGAL SUNRISE: Style: Pastry Sour. ABV: 9.0. Brewed with mango and passion fruit, welcome the powerful, sweet-tart flavor of Prodigal Sunrise into your home. Contains lactose.

SEVENTEEN: Style: Strong Ale. ABV: 11.0. Our 2023 anniversary beer blends a strong red ale and a wee heavy. Aged in Tattersall bitter orange liqueur and 10-year Henry McKenna bourbon barrels. Echoing the boulevardiers timeless flavor profile.

SURLY LEMONADE: Style: Fruit/Vegetable Beer. ABV: 5.5. Slightly tart with balanced sweetness, Surly Lemonade squeezes fresh flavor into every single drop. Bright, crisp, and lemony, this incredibly drinkable ale quenches and refreshes.

TEN: Style: Old Ale. OG: 25.0. ABV: 10.5. Our 10th Anniversary beer. An Old Ale aged on sassafras wood; Toffee, sherry, caramel flavors w/ vanilla-sarsaparilla aromatics.

TAXMAN BREWING COMPANY | 314

www.taxmanbrewing.com

13 S. Baldwin St., Bargersville, IN 46106

Our story begins in Belgium, a country the size of New Jersey that boasts several thousand different beers and hundreds of community-based breweries. It was in Belgium that three of our founders met and began extensively "researching" the wide variety of local beer options. In Belgium, we fell in love with the depth of flavor imparted by the unique strains of yeast used to ferment the beer.

We named the brewery Taxman because tax consulting work took us to Belgium and three of Taxman's founders are in fact tax professionals. Our skull and bow tie logo is inspired by Benjamin Franklin's quote, "...in this world, nothing can be said to be certain, except Death and Taxes." We selected the Town of Bargersville for the home of our brewery because it reminded us of the small brewery towns we visited in Europe.

Taxman brews a wide range of Belgian inspired ales, American farmhouse ales, Midwest Saisons and has an extensive cellar program producing wine and spirit aged beers as well as sour, wild and funky ales.

We love variety and brew upwards of 50 different beers a year. The best place to enjoy our unique offerings is at one of our restaurants, which are family friendly and offer a wide variety of local seasonal cuisine.

1040EZ: Style: Euro Pale Lager. OG: 1.04. IBU: 34.0. ABV: 5.2. SRM: 5.0. European-style lager with noble hops.

DEADLINE: DOUBLE BARREL: Style: American Double/Imperial Stout. IBU: 20.0. ABV: 15.2. Belgian-style Imperial Stout aged in Wild Turkey and Willet Family Estate Barrels.

DEDUCTION: Style: Dubbel. IBU: 20.0. ABV: 8.0.

EXPAT: KEY LIME: Style: Fruit/Vegetable Beer. OG: 1.04. IBU: 34.0. ABV: 5.2. SRM: 5.0. Pale European-style lager with key lime.

TEMPERANCE BEER CO. | 326

www.temperancebeer.com

2000 Dempster St., Evanston, IL 60202

Since we opened as its first brewery ever, way back in 2013, Evanston has been able to once again call itself home to a Temperance movement. But this one is different. This one is about beer.

GREENWOOD BEACH BLONDE ALE WITH PINEAPPLE: Style: Fruit/Vegetable Beer. OG: 12.4. ABV: 4.0. SRM: 4.0. Swimsuits on fences. Chances taken.

Summer belongs to the carefree and the courageous. Greenwood Beach Blonde ale embraces summer with a bold addition of pineapple. It's a beer for the opportunities you don't pass up.

MIGHT MEETS RIGHT 2019 HEAVEN HILL BARREL AGED: Style: Russian Imperial Stout. ABV: 12.3. Imperial Stout with Coconut and Almond.

MIGHT MEETS RIGHT HIGH WEST BARREL: Style: Russian Imperial Stout. ABV: 12.9. Imperial Stout with Praline.

THE BREWING PROJEKT | 224

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.

NO BEER LIST? 😞 Visit our booth to see our full beer line up! 😊

THE CIDER FARM | 424

www.theciderfarm.com

8216 Watts Rd., Madison, WI 53719

Created by two people for a few people.

Our products don't try to compete with the grocery store ciders or the jug brandies. Rather, we use special ingredients, small batch attention and handcrafting to provide a complex and unique flavor experience.

Our standards are inspired by European and American traditions. We are dedicated to our art and to providing you with something special from The Cider Farm.

BELGIAN FARMHOUSE-STYLE SAISON: Style: Cider. ABV: 6.4. **GF** This cider brings some of the classic elements of Belgian Ales to cider. Made with Saison duPont yeast, bitter orange and other Belgian-style aromatics, this is a refreshing cider that will hold your attention.

CLASSIC DRY: Style: Cider. ABV: 6.2. **GF** Classic Dry, our 'flagship cider', is dry, crisp, and refreshing. It is amber in color due to apple tannins. It is a blend of 5 English bitter (high tannin) apples with a tart (high acid) apple named Liberty. The English bitter apples are Major, Kingston Black, Somerset Redstreak, Dabinett, and Chisel Jersey. All apples are certified organic.

CYSER: Style: Cider. ABV: 9.2. **GF** This Cyser combines our English apples with honey from hives on our organic farm. These ingredients are pampered to a perfect mellow finish. A slight touch of sweetness from a touch of unfermented honey.

DABINETT: Style: Cider. ABV: 5.7. **GF** Our Dabinett cider has been a long time in the making. During our trip to the English cider country, a Dabinett cider stood out. We began planting Dabinetts in 2008. We now have approximately 2,500 Dabinetts in the orchard, with nearly all in production. The Dabinett apple is our favorite to grow and yields a mild tannin but little acid. In this cider, we've added our tart, sweet Liberty apples plus a bit more tannin diversity from some Porter's Perfection and Chisel Jersey apples. Dabinett still reigns in this full-bodied, bright and floral cider. A great demonstration of how rare and special ingredients produce a rare and special taste.

OAK AGED: Style: Cider. ABV: 5.7. **GF** This cider is aged first in a medium toast American Oak and finished in un-toasted French Oak. Vanilla, butterscotch, similar to an oaked California Chardonnay.

THE FERMENTORIUM | 221

thefermentorium.com

7481 State Hwy 60 Trunk, Cedarburg, WI 53012

The brainchild of a locally-raised homebrewer, The Fermentorium opened its doors early in 2016. Currently offering 24 beers on tap, the brewery also distributes to restaurants and bars all over Southeastern Wisconsin.

CRISPY & THE BOIS: Style: Light Lager. Crisp Lager

JUICE PACKETS: Style: American IPA. ABV: 6.6. This unfiltered IPA is packed with citrus forward hops to make it juicy yet approachable. We then aggressively dry-hopped it with more citrus hops to add an additional layer of fresh citrus and mild piney notes. Please drink this beer fresh to enjoy the best possible flavors! Mmmmm... juicy.

OKTOBERFEST: Style: Märzen/Oktobertfest. IBU: 17.0. ABV: 6.0. Märzen Oktoberfest

SOMBRILLA DE LIMA: Style: Light Lager. IBU: 7.0. ABV: 5.3. Mexican Lager with sea salt and lime.

THE LIVERY | 206

liverybrew.com

190 5th St., Benton Harbor, MI 49022

Established August of 2005 in Benton Harbor, Michigan. All of our "Hand Forged Microbrews" here at The Livery are created by head brewer Simon Rusk on a 10bbl system. The Livery is a craft beer brewery, focusing on ales, lagers, and meads; along with a barrel program. Our mission is 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. Further, we strive to strengthen our community by fostering partnerships and giving back.

CERVEZA DE LIBREA: Style: Light Lager. IBU: 20.0. ABV: 5.6. Mexican style lager, brewed with flaked corn.

GOLDEN PINEAPPLE: Style: Mixed-Fermentation Sour. IBU: 15.0. ABV: 7.0. Sour Barrel aged wild Golden Ale with Pineapple.

MCGILLIGANS: Style: American IPA. IBU: 90.0. ABV: 7.0. Traditional American IPA brewed with loads of Michigan Chinook and Michigan Cascade hops.

NUKE THE FRIDGE: Style: New England IPA. IBU: 69.0. ABV: 8.2. A Straight-up Juice bomb bittered with Columbus and Michigan Chinook, with late kettle and multiple dry hop additions of Citra, Galaxy, and Simcoe. When the shark has already been jumped, you have to Nuke the Fridge!

SMASH TRIUMPH: Style: American IPA. IBU: 60.0. ABV: 6.8. Single Malt (Rahr 2-row) and Single Hop (Triumph) IPA. Aroma of bright citrus, almost like a blend of lime, lemon, and orange, as well as tropical notes. Flavor is less pungent, but balanced with floral and earthy notes.

SUMMER MOONLIGHT: Style: Irish Dry Stout. IBU: 25.0. ABV: 4.8. Irish dry stout. A light summer stout served on Nitro.

THE LONE GIRL BREWING CO. | 422

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.

- LOVE TRAIN:** Style: Specialty IPA. IBU: 60.0. ABV: 6.7. SRM: 6.0. For a couple years now our staff has enjoyed mixing a couple draft beer blends. One of these is Summer Lovin' and 2Trainz mixed 50/50 from the taps. Turns out the mango juiciness is too amazing to not share.
- OKTOBERISH:** Style: Märzen/Oktobertfest. IBU: 35.0. ABV: 5.7. SRM: 10.0. Our take on an Oktoberfest lager but made with clean ale yeast. Full of rich German malts balanced with German hops.
- ON THE RAILS:** IBU: 50.0. ABV: 4.2. On the Rails is a light IPA with 4.2% ABV. What this beer lacks in alcohol it makes up for in flavor. The combination of Mosaic, Strata, and El Dorado hops creates a bright, citrusy and refreshing beer that will be sure to keep you on track.
- ROSHAMBO:** Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.0. Cherry Pineapple Wild Ale
- RUN IT BACK (FORMERLY PLEASANTLY PISSED):** Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.7. Grapefruit, papaya, and rosemary Sour
- 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.
- TOWHEAD:** Style: Belgian Blond Ale. IBU: 30.0. ABV: 7.0. SRM: 5.0. A Belgian Blonde ale that has a good yeast character and honey-like alcohol presence. Light golden color with a touch of haze. This beer has initial sweetness but finishes dry on the palate leaving you wanting more.
- YOU KNOW WHAT I WANT:** Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.5. Light refreshing tart peach ale.

THIRD BASE SPORTS BAR AND BREWERY | 205

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, Iowa's first microbrewery since prohibition.

- LES INCOMPÉTENTS:** Style: Euro Pale Lager. IBU: 18.0. ABV: 5.3. Beautiful gold color with a pillowy white head. Les Incompétents lies somewhere between a Helles and Pilsner. A beautiful floral nose leads to a pleasantly mild malt character with a touch of honey. The finish is dry and crisp with a kiss of spice from the Strisselspalt hops.
- PINK DRINK:** Style: Berliner Weissbier. IBU: 6.0. ABV: 3.8. Tart wheat ale infused with Hibiscus, Passion Fruit, Dragonfruit, Orange Peel, and Rose Hips.
- SMOKIN' J'S:** Style: Smoked Beer. IBU: 37.0. ABV: 7.0.
- SQUINNY:** Style: Liqueur. IBU: 20.0. ABV: 4.8. Bright gold color with brilliant clarity. Mildly sweet malt flavors of honey and graham crackers lead to a pleasant bitterness. Nice little amount of a floral spiciness from the Mt. Hood hops. Heck of a drinkin' beer.

THIRD SPACE BREWING | 209

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. 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.

- FIRE WOLF:** Style: Munich Helles Lager. ABV: 5.2. Light German Lager brewed with a touch of smoked malt.
- FROG WEISS:** Style: Fruit/Vegetable Beer. ABV: 5.0. Kettle sour with Fig, Raspberry, Orange, Ginger. Inspired by a delicious jam our brew team enjoyed in Nashville, TN at the Craft Brewers Conference. They call it Frog Jam so we call this beer Frog Weiss.
- GIN BARREL CRANBERRY GOSE:** Style: Gose. ABV: 7.0. A kettle sour aged in gin barrels that uses Wisconsin's native fruit to create a nice tartness and a beautiful color balanced by a touch of salt, and imbues the palate with all the wonderful bright summer botanicals of gin.

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.

HEAVENLY HAZE: Style: New England IPA. IBU: 20.0. ABV: 6.2. We packed this Hazy IPA with loads of Citra Cryo, Idaho 7 Cryo, and Sabro Cryo hops for intense juicy fruit flavors and low bitterness.

LAVENDER LEMONADE: Style: Mixed-Fermentation Sour. ABV: 6.0. This kettle soured ale has been infused with lemon and steeped with fresh lavender for a uniquely tart, citrusy, floral treat.

SIX - 6TH 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.

THIRD WHEEL BREWING | 227

www.thirdwheelbrewing.com

4008 North Service Road, Saint Peters, MO 63376

Saint Peters, Missouri's first ever brewery. We are proudly women owned and women brewed and welcome all to our spaces. We value quality and community, and can't wait for you to visit Third Wheel Brewing.

BARREL AGED RIOT GIRL: Style: American Double/Imperial Stout. IBU: 33.0. ABV: 9.5. SRM: 46.0. Barrel Aged Pastry Stout (Ezra Brooks) with cocoa nibs, strawberries and vanilla (lactose).

BREW LOVE BARLEYWINE: Style: English Barleywine. IBU: 38.0. ABV: 8.8. SRM: 15.0. English Style Barleywine

CLUTCH IT: Style: Czech Pilsener. IBU: 36.0. ABV: 4.9. SRM: 2.0. Czech Pilsner

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.

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.

YELLOW BRICK ROAD: Style: Belgian Blond Ale. IBU: 22.0. ABV: 6.5. SRM: 4.0. Belgian Blonde with Sicilian Lemons and Orange Blossom Honey.

TIGHTHEAD BREWING CO. | 320

www.tightheadbrewing.com

161 North Archer Ave., Mundelein, IL 60060

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

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

We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. We are open Monday through Sunday

(check website for hours) and tours are available on Saturdays and Sundays at 3:00 p.m.

BARREL AGED WEE HEADY: Style: Scotch Ale/Wee Heavy. OG: 95.0. IBU: 27.0. ABV: 10.6. SRM: 20.0. Strong Scotch Ale (Wee Heavy) aged for 12 months in Four Roses Bourbon barrels.

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 CENTENNIAL: ABV: 5.2. SRM: 3.0. DDH Pale Ale using solely Cryo Centennial hops for a hazy crisp and fruity finish.

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!

LONGSNAPPER IPA: Style: American IPA. IBU: 40.0. ABV: 6.0. West Coast IPA brewed in collaboration with Chicago Bear Patrick Mannelly.

SCARLET > FIRE: Style: Irish Red Ale. IBU: 30.0. ABV: 5.6. SRM: 15.0. Scarlet Fire is an Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

TRES IZQUEIRDAS (3 LEFTS): IBU: 15.0. ABV: 5.2. SRM: 3.0. Light lager brewed with flaked corn and Mexican Lager yeast for a traditional light lager flavor.

TITLETOWN BREWING CO. | 316

www.titletownbrewing.com

320 N. Broadway, Green Bay, WI 54303

Titletown Brewing Company, established in 1996, is a beloved brewery located in Green Bay's historic downtown district on North Broadway. Indulge in our exceptional selection of craft beers, including favorites like Johnny "Blood" Red, Green 19 IPA, Boathouse Pilsner, and our newest brew, Tundra Tropics Hazy IPA. Experience the finest handcrafted brews at Titletown Brewing Company!

BAIA VERDE: Style: German Pilsener. IBU: 40.0. ABV: 5.7. Made with 100% Bohemian Pilsner malt. Hopped with Saphir, Perle and Hallertau Mittlefruh. This complex, yet subtle, golden Pilsner is dry-hopped and unfiltered in the Italian tradition. Smells like spring's first bloom. Tastes like first in line at the bakery. Let a sip of this refreshing, easy-drinking Pilsner take you floating in a gondola down the river.

COCOA LOCO: Style: Milk/Sweet Stout. IBU: 50.0. ABV: 9.0. Mexican Hot Chocolate Imperial Stout.

HOPPELGÄNGER: Style: American Double/Imperial IPA. IBU: 41.0. ABV: 7.7. A double hazy IPA, featuring rakau, el dorado and Idaho-7 hops.

JOHNNY BLOOD RED: Style: Irish Red Ale. OG: 14.0. IBU: 20.0. ABV: 6.0. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

NECTARON DREAM: Style: American IPA. IBU: 28.0. ABV: 5.0. New-Zealand style IPA with notes of passion fruit, grapefruit, pineapple and mojito lime.

SUMMER SALUD: Style: American Pale Lager. IBU: 20.0. ABV: 4.1. A traditional Mexican-style lager, brewed to celebrate the 20th Anniversary of the Green Bay Farmer's Market on Broadway!

TUNDRA TROPICS: Style: New England IPA. IBU: 44.0. ABV: 5.4. Made with American 2-Row, Wheat and Oats. Hopped with El Dorado, Citra, and Strata hops. Looks like a setting sun on a hazy day. Tastes like sipping on a tropical drink under a palm tree. Escape the tundra and enjoy this vacation in a can.

WILD AT TART: BLUEBERRY/LEMON: Style: Mixed-Fermentation Sour. IBU: 34.0. ABV: 5.1. It took more than 2000 pounds of blueberries and 10 pounds of dehydrated lemon to create this beer! The result is a light and refreshing beer, balanced between tartness and sweetness, ripe blueberry aroma and a kiss of lemon.

WILD AT TART: GUAVA-TANGERINE: Style: Mixed-Fermentation Sour. IBU: 34.0. ABV: 5.1. A continuation of our Wild At Tart series, this beautiful-to-look at beer tastes as good as it looks. Guava, tangerine, low ABV, tart and delicious!

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 began brewing on a 1/2-bbl system with the promise to make "Big Beers in Small Batches". Although we have since grown to a 100-bbl craft brewery, we keep that same mind set for every beer we make. Since then we have been named the 2023 and 2021 US Open Beer Grand National Champions, taking home 4 gold medals in 2023, for Pseudo Sue, King Sue, Seismic Sue and KBBS Reserve, vintage 2022. Find our beer on tap or in bottles at select locations in Iowa and Wisconsin, or take the scenic drive to Decorah, Iowa and become part of our beer revolution in the heartland!

CARMEL APPLE FANDANGO: ABV: 6.2. This unique sour beer features rich caramel flavors balanced with the crisp, tart notes of fresh green apples. All the flavor of a caramel apple, none of the stick!

DOROTHY'S NEW WORLD LAGER: Style: California Common/Steam Beer.

ABV: 5.0. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, and clean to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

DOUBLE DRY-HOP KING SUE: Style: American Double/Imperial IPA. IBU: 50.0.

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.

KING SUE: Style: American Double/Imperial IPA. ABV: 7.8. Gold Medal Winner, 2023 US Beer Open, New England/Juicy DIPA. This lusciously hazy double IPA gains its hits of mango, orange and pineapple from the use of the delicious Citra hop.

MOZEE: Style: New England IPA. IBU: 30.0. ABV: 6.2. MoZee down a new path enjoying an exciting IPA that combines the grapefruit, kiwi and Sauvignon Blanc Grape notes of the Nelson Sauvin hops with hints of mango and pineapple from the mosaic hops. These hops were meant for each other and this beer is meant for you.

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: Style: Euro Pale Lager. 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.

PLACES I'VE BEEN: Style: American Double/Imperial IPA. ABV: 7.8. Float down the long and hazy road with Places I've Been Double India Pale Ale, a collaboration brew with Radiant Beer Co. out of Anaheim, California. This trippy DIPA has notes of tropical fruit and dank citrus that are out of this world.

POMPEII: Style: American IPA. ABV: 6.3. Brewed with the same attention to detail as the beautiful mosaics that graced the walls of prominent buildings in the city of Pompeii. It features mango and pineapple hop flavors with a medium-bodied feel to tantalize the senses. Single Hop IPA featuring Mosaic hops.

PSEUDO SUE: Style: American Pale Ale. ABV: 5.8. Gold Medal Winner, 2023 US Beer Open, American July/Hazy Pale Ale This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango, and papaya. If you're seeking a refreshing, hoppy drink, seek no further.

RADIANT HAZE: Style: New England IPA. ABV: 7.0. Mellow out as you bask in the Radiant Haze of Citra, Mosaic and Strata hops. Open your third eye and

follow this hazy IPA on a tropical trip with notes of orange and mango. Brewed in collaboration with Radiant Beer Company.

RUSH HALLOW: ABV: 8.7. The long-awaited return of Rush Hollow Maple Ale is finally upon us. Originally a seasonal of ours, this rustic, golden-colored ale celebrates the season by utilizing maple syrup, some of which still comes from the Rush Family Farm in Allamakee County. Expect a slightly warming, full-bodied ale with a hint of maple in the finish.

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.

TRANSIENT ARTISAN ALES | 109

transientartisanales.com

4229 Lake St., Bridgman, MI 49106

Transient Artisan Ales was formed not due to a lack of great beer, or with the intentions of growing a massive craft beer brand. Rather, our goal is to recognize and appreciate the bounty of our local environment, take time to enjoy a simple and beautiful thing, and provide others the opportunity to do the same. As the name Transient implies, our beers are meant to change with age, and even from batch to batch. We use a blend of expressive yeasts and encourage the influence of the local Midwest microflora and the natural environment on our small-batch offerings through open-top fermentation.

BUBBA: Style: American Barleywine. ABV: 13.5. Barleywine Ale aged in Blis Maple Bourbon and Elijah Craig 18 Year Barrels for 40 Months.

CANUCKLEY: Style: American Double/Imperial Stout. ABV: 14.5. Imperial Stout with Maple, Vanilla Beans and Tugboat Coffee aged in Blis Maple Syrup Bourbon Barrels.

CATCH A VIBE: Style: Hefeweizen. ABV: 5.0. Hefeweizen

CONTRONYM: Style: Czech Pilsener. ABV: 4.3. Czech Style Dark Pilsner

CZECH YOURSELF: Style: Czech Pilsener. ABV: 4.8. Czech Style Pilsner


FRESH VIBRATIONS: Style: American IPA. ABV: 5.3. Double Dry Hopped Hazy Pale Ale with Amarillo, Mosaic, Talus.

HAPPY LITTLE TREES: Style: American Double/Imperial IPA. ABV: 8.0. DIPA with Centennial, Columbus, Chinook, Simcoe.

INFLAMMABLE MEANS FLAMMABLE: Style: American Double/Imperial Stout. ABV: 12.5. Imperial Stout aged in Balcones Lineage Whiskey Barrels for 28 Months with Melter Honey Added.

REDUNDANT SEA: Style: Fruit/Vegetable Beer. ABV: 5.0. Sherbet Inspired Sour Ale with Peach, Apricot, Banana, Milk Sugar, Vanilla.

SACRILICIOUS: Style: American Double/Imperial Stout. ABV: 12.5. Imperial Stout aged in Balcones Lineage Whiskey Barrels for 28 Months with Maple Syrup Added.

SOUL PROPRIETOR: Style: Hard Seltzer. ABV: 6.0.  Hard Seltzer with Mango Puree, Key Lime, Vanilla.

TRIPTYCH BREWING | 312

triptychbrewing.com

1703 Woodfield Dr., Savoy, IL 61874

Founded in 2013, Triptych is a small, GABF and World Beer Cup award winning brewery located in Savoy Illinois, just outside of Champaign-Urbana. We brew 15 barrels batches on a modern, 3-vessel brewhouse and release about 75 new beers each year (plus a dozen or so regular seasonals). Our beer is available in hundreds of restaurants, bars, and stores throughout the state of Illinois. And while we don't believe that EVERY Triptych beer will be for everyone, we hope that there is A Triptych beer for everyone. Family owned, brewer/owner operated.

ALPINE HAT PARTY: Style: Märzen/Okttoberfest. ABV: 5.4. A German-inspired, Festive Lager featuring Pilsner and Munich malts and Hallertau Hops. Brewed to commemorate the 1810 Nuptials of Crown Prince Ludwig and Princess Teresa.

DEAREST ANNA (2023): Style: American Double/Imperial Stout. ABV: 15.8.

For this edition of DEAREST ANNA, we selected a robust blend of barrels including a couple that were originally filled almost three years ago. This blended base was rich with oak tannin, smokey char and sweet bourbon and I wanted to identify a coffee that wouldn't just wallop the beer with the typical "coffee" notes. For that, I leaned on a blend of Peruvian coffee from Intelligentsia that brought lots of piloncillo, golden raisins, and hints of spiced apple. Then we finished the beer with a light touch of our favorite Tahitian vanilla beans for a wonderfully floral, fruity top note. Lab tested at 15.8% alcohol by volume.

FORCES WAY BEYOND OUR CONTROL (2023): Style: American Double/Imperial Stout. ABV: 17.3. Aged in a blend of our favorite Bourbon barrels for up to 24 months and then conditioned on hundreds and hundreds of pounds of Coconut, this Imperial Stout explodes with notes of rickhouse, charred vanillin, and of course, coconut. Intense. Luscious, Silky.

ROTATING SELECTION OF IPAS: A rotating selection of hoppy delights will be offered throughout the day.

ROOKIE

TUMBLEROCK BREWERY | 812

tumbledrock.com

55718 State Rd. 136, Baraboo, WI 53913

Tumbled Rock Brewery & Kitchen, located just down the road from the popular Devil's Lake State Park is an open kitchen restaurant and brewery that features a wood fired oven, pizzas and upscale pub food.

3AM EDITION: Style: Milk/Sweet Stout. ABV: 4.1. Coffee milk stout

CABANA DREAMS: Style: Mixed-Fermentation Sour. ABV: 5.1. Mango, Jalapeño, and tamarind sour.

DUTCH FARMER: Style: American Pale Lager. ABV: 5.0. Chamomile, ginger, coriander and orange peel.

PANIC GIGGLE: Style: New England IPA. ABV: 5.0. Hazy IPA made with Abstrax Brew Gas.

UDDER'S UP: Style: Cream Ale. ABV: 5.7. Slight sweet cream ale with a balanced bitterness.

TWO BROTHERS BREWING CO. | 601

www.twobrosbrew.com

30W315 Calumet Ave West, Warrenville, IL 60555

Pretty good beer.

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

ASTRO FIZZ: Style: American Wild Ale. ABV: 4.5. Fruit Punch Sour Ale

CHOMP CHOMP!: Style: American Double/Imperial IPA. ABV: 8.0. 2XIPA with El Dorado, Simcoe, Mosaic, and Amarillo.

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

PRAIRIE PATH: Style: American Blonde Ale. ABV: 5.1. Gluten Removed Golden Ale.

WOBBLE: Style: American IPA. ABV: 6.3. Two Brothers set out to make a wide variety of creative and complex, yet balanced beers. But... once in a while we feel a need to "wobble" on the edge of really hoppy. Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.

TYRANENA BREWING CO. | 501

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 p.m.

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.

BIG AND HOPPY PILOT SERIES: GRAPEFRUIT: Style: American Double/Imperial IPA. ABV: 10.25. Featuring Citra, Galaxy, Amarillo, Simcoe and Magnum hops, this resinous Imperial IPA was brewed using fresh grapefruit to give it a wonderful pithy bitterness.

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

GEMUETLICHKEIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.5.

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' FINEST LAGER: Style: Munich Helles Lager. IBU: 15.0. ABV: 4.5. Easy drinking lager featuring specialty German malt and hops.

LOST ADULT UNFILTERED DOUBLE DRY-HOPPED IIPA: Style: American Double/Imperial IPA. IBU: 30.0. ABV: 8.25. News Flash: Lake Mills. Abandoned car running. Door ajar with phone, wallet and belted 6-pack inside. Underwear tossed about. Local, county and state police search... Found! Happy, laughing and partying. Lose yourself in the fog of this tropical and fruity elixir.

OLD WORLD VIENNA LAGER: Style: Vienna Lager. ABV: 5.25. Inspired by the Vienna Lagers of 1870s Austria, this beer is brewed using almost entirely Vienna malt as the heart of this beer to give it a beautiful deep golden appearance and wonderful toasted bread aroma and flavors. German hops contribute a mild bitterness and a dry finish is achieved by mimicking the water profile of Austria.

PAINTED LADIES PUMPKIN SPICE ALE: Style: Pumpkin Ale. IBU: 22.0. ABV: 7.5. A balanced Amber Ale brewed with pumpkin and pumpkin pie spices to celebrate the bounty of the harvest.

THREE BEACHES HONEY BLONDE ALE: Style: American Blonde Ale. IBU: 10.0. ABV: 5.0. Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent. Nothing beats a day at the beach. The sun, the sand and, of course, the scenery. Here in Lake Mills, the three beaches of Rock Lake have drawn young and old for generations. To laugh, to play, to frolic, to just escape stresses of life for a time. Three Beaches Honey Blonde is like a day at the beach.. light, bleached blonde, gleefully effervescent, free from bitterness and sure to improve your attitude. When you need a little attitude adjustment, spend a day at the beach with Three Beaches Honey Blonde.. and you won't even have to wash the sand out of your suit!

TROPICAL FRUIT TART: ABV: 6.25. A fruited sour wheat ale brewed with pineapple, pink guava, passion fruit and mango.

TWENTY-THREE: Style: American Double/Imperial Stout. ABV: 14.0. A Double-Barrel Aged Imperial Stout aged in fresh Buffalo Trace WL Weller Special Reserve bourbon barrels for half a year, then transferred to Heaven Hill Bernheim Original Wheat Whiskey barrels. The result is a delightfully complex beer with dramatic notes of vanilla. Caramelized sugar, chocolate and toasted marshmallow with hints of tobacco and raisin.

UNE ANNÉE | 325

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 location in the Kinzie Industrial Corridor and is available at most better bottle shops, bars and Restaurants throughout Chicago.

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.

LE GRAND MONDE 2023-3: Style: American Wild Ale. ABV: 6.5. Barrel Aged American Wild Ale w/ Peach, Cinnamon, and Vanilla.

MILK OF THE MURDER HORNET (ORANGE): Style: American Double/Imperial IPA. ABV: 8.5. Milkshake IIPA

UNE ANNÉE FRAMBOISE: Style: American Wild Ale. ABV: 6.5. French for raspberry and a traditional fruit Lambic variant The Ouais base beer is blended with raspberry puree and allowed to ferment for a few more weeks before packaging. Raspberries with the Ouais base produces a wild ale that has an extremely complex blend of flavors and aromas with a puckering tanic dryness.

UNEXPECTED CRAFT BREWING COMPANY | 317

unexpectedcraft.com

14401 W. Eleven Mile Road, Oak Park, MI 48237

Making quality Ales and Lagers since 2015. Unexpected Craft Brewing company (FKA River Rouge Brewing Company) makes world class beer for beer lovers! Our 30 taps have seen hundreds of different types of beer since opening and we continue to create new ones as we celebrate the craft of beer making! CHEERS!!!

COCONUT KÖLSCH: Style: Kölsch. OG: 1.048. IBU: 22.0. ABV: 5.0. SRM: 4.6. Our Kölsch Style Ale loaded with toasted coconut. Named as one of the Top 15 Michigan Craft Beers in 2022 by the Detroit Free Press. It's got a lot of coconut!

IT'S PREFERRED LAGER OR IPL: OG: 1.048. IBU: 41.0. ABV: 5.0. SRM: 6.9. India Pale Lager

KÖFFEE KÖLSCH: OG: 1.048. IBU: 22.0. ABV: 5.0. SRM: 4.6. Our Kölsch featuring Chazzano Coffee. It will brighten your day!

MANGO PILS: Style: German Pilsener. OG: 1.04. IBU: 22.0. ABV: 4.0. SRM: 2.8. A light and refreshing pilsner with just enough mango to make you smile. Perfect on a hot summer day, or any day for that matter.

STRAWBERRY PEANUT BUTTER CHOCOLATE STENCEL STOUT: Style: American Stout. OG: 1.07. IBU: 34.0. ABV: 6.5. SRM: 6.6. This is a new twist to our signature beer that we first brewed at River Rouge Brewing Company back in 2015. A big peanut butter chocolate flavor accompanied by strawberry flavor to make amazingly enjoyable stout treat. The original PBC Stencil Stout was named "...one of the Best Peanut Butter Chocolate Stouts in the State of Michigan" by the Detroit Free Press. This stout may be better!

YOU'RE MY SOUR LEMON BLUE GINGER HONEY: Style: Pastry Sour. OG: 1.035. IBU: 5.4. ABV: 3.5. SRM: 2.6. A kettle sour with a beautiful blend of blueberries, lemon, ginger and honey that leaves you wanting more. YUM!

UNITY VIBRATION | 606

www.unityvibrationkombucha.com

93 Ecorse Rd., Ypsilanti, MI 48198

Kombucha tea and Beer Brewery from the great state of Michigan! First kombucha brewery in the nation to release a hard kombucha in 2011 and 1st kombucha company in Michigan. Committed to local sourcing, farmer support and high quality delicious brews!

BOURBON PEACH HARD KOMBUCHA: Style: American Wild Ale. ABV: 8.2. HOUSE OF FUNK

TRIPLE GODDESS RASPBERRY KOMBUCHA: Style: American Wild Ale. ABV: 8.0. "Triple Goddess" is a marriage of our 30-day brewed Kombucha, organic dried hops and organic fresh raspberries

UNTITLED ART | 713

untitledartbrewing.com

Waunakee, WI 53597

We Make Art. Inside and Outside of the Can. You as the drinker, tell us how the art makes you feel and how the beverage tastes. We want you to share your experience and formulate your own opinion; that is "untitled." Untitled Art is similar to a gypsy brewery. We brew what we want, when we want it. With limited monthly releases, it will be here today and gone tomorrow.

BEER BEER: Style: American Double/Imperial Pilsner.

FLORIDA SELTZER BLACKBERRY AGAVE: Style: Hard Seltzer. ABV: 5.0. Seltzer made with blackberry and agave.

FLORIDA SELTZER BLOOD ORANGE POMEGRANATE: Style: Hard Seltzer. ABV: 5.0. Seltzer made with blood oranges and pomegranate.

FLORIDA SELTZER PRICKLY PEAR: Style: Hard Seltzer. ABV: 5.0. Seltzer made with prickly pear and guava.

NA ITALIAN PILSNER: Style: Non-Alcoholic. ABV: 0.5. **NA** Non-alcoholic Italian Pilsner.

NA JUICY IPA: Style: Non-Alcoholic. ABV: 0.5. **NA** Non-alcoholic juicy IPA

UPSTREAM BREWING CO. | 321

www.upstreambrewing.com

514 S. 11th Street, Omaha, NE 68102

Upstream translates to Omaha in the Omaha-Ponca Siouan language. Upstream Brewing is Omaha's original Brew Pub since 1996 located in Omaha's original Firehouse in the Old Market. Upstream offers an array of beers ranging from classic examples to contemporary and experimental with over 40 annual seasonals, limited-release barrel-aged sours, spirit barrel-aged, and rotating cask-conditioned ales on two beer engines.

AFTERGLOW WHITE STOUT: Style: Experimental. IBU: 16.0. ABV: 4.7. *NITRO* Brewed with Cultiva cocoa nibs, locally roasted Hardy Coffee, Vanilla Beans, and Lactose.

HWY 75 RYE IPA: IBU: 42.0. ABV: 5.3. Session IPA with Rye Malt and 100% Nebraska Hops. Brewed with Nebraska Grown Cascade, Centennial, Chinook, Comet, Bitter Gold, and Experimental #032 Hops.

SPACE MONKEY BIERMOSA: Style: Berliner Weissbier. IBU: 10.0. ABV: 4.3. Sour Brewed with your Favorite Powdered Orange Astronaut Drink Mix.

TOMMY SALAMI ITALIAN PILSNER: Style: German Pilsener. IBU: 38.0. ABV: 5.3. Classic Pilsner brewed with Weyermann German Pilsner Malt and Czech Saaz Hops. Lightly Dry Hopped with Saphir.

URBAN ARTIFACT | 229

artifactbeer.com

1660 Blue Rock St., Cincinnati, OH 45223

Urban Artifact: The largest fruit-only brewery in the country! We specialize in making Fruit Tarts, a style of beer that showcases real fruit ingredients and features a crisp acidity.

SEISMOSCOPE: ABV: 10.0. The seismoscope was an early seismic instrument developed by mathematician Zhang Heng that provided a method of determining if an earthquake had occurred. This Rare Midwest Fruit Tart is made with Obsidian berry, a blackberry cultivar developed in 2005.

TEAK: ABV: 7.2. This American Fruit Tart features real pineapple, pink guava and key limes. A potion bubbles lazily as Teak the Yellow pours over dust-covered tomes of cantrips and ancient histories. Enchanted tropical fruits swirl around as the spell is complete.

THE GADGET: Style: Fruit/Vegetable Beer. ABV: 8.3. This Midwest Fruit Tart features real raspberries and blackberries grown in the Pacific Northwest.

URBAN CHESTNUT BREWING CO. |

328

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.

URBAN FOREST CRAFT BREWING |

318

www.urbanforestcraftbrewing.com

6551 E. Riverside Blvd. #112, Rockford, IL 61114

Opened in 2020, Urban Forest is a cozy 5bbl Brewery and Taproom in Rockford Illinois, conveniently located just a mile West of I-90 at the Riverside Exit.

BARREL AGED BURNING DINOSAUR BONES (BABDB) '23: Style: American

Double/Imperial Stout. IBU: 50.0. ABV: 15.0. An unadulterated ode to barrel aging. No adjuncts, no flavorings, and no gimmicks. Purely the Beer, the Barrel, and the Patience to let it sleep quietly for a year. The patience was by far the hardest part, but the wait was so worth it! Big viscous and velvety texture, huge Cacao, Coffee and Vanilla notes, and of course the warm embrace of the barrel courtesy of the Pikesville Straight Rye Whiskey barrel it was aged in. This may quite possibly be the best Urban Forest beer to date! We think you'll agree.

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 & Tugg would be proud!

KINDRED KÖLSCH: Style: Kölsch. IBU: 19.0. ABV: 4.9. A Kölsch-style beer that is clean and delicate. Subtle fresh grain flavors meld with the crisp bitterness from traditional German hops. Enjoy a pint or two with the Kindred Spirits in your life. *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!

STADT WALD: Style: Hefeweizen. ABV: 5.5. Stadtwald is our traditional German Wheatbier brewed with Malt and Hops imported from Deutschland and yeast cultured from an Old-World Bavarian brewery. The nose is exactly what you'd expect in a Hefeweizen: Clove and Banana with hints of bubble gum and pear. Effervescent and refreshing with a dry finish

TICKLE THE DRAGON: Style: Berliner Weissbier. IBU: 4.0. ABV: 3.9. The 3rd in our "Tickles" series of fruited Berliner Weiss kettle sours, Tickle The Dragon is a tart and refreshing German Wheat beer with dragon fruit, prickly pear and Alphonso mango.

WHITNEY: Style: Cream Ale. IBU: 17.0. ABV: 5.4. A special occasion deserves a special beer! This Vanilla Cream Ale was originally brewed to celebrate the wedding of two amazing and beautiful friends. We hope you can find even a fraction of their joy still intertwined among the bubbles dancing in your glass. Made with Organic Grade A Madagascar Bourbon Vanilla Beans and love. *Crafted to remove gluten.*

VANDER MILL CIDERS | 110

vandermill.com

505 Ball Ave. NE, Grand Rapids, MI 49503

Vander Mill, started in 2006, is a small, family-owned cider and taproom located in Grand Rapids, MI. All of the apples we use at Vander Mill are pressed right here at Vander Mill. Every apple we put into our products comes from local Michigan orchards, is hand-picked, and delivered right to us. Our apples are always as farm-fresh as possible. That same quality is carried through to all of our superb hard apple ciders.

BLUEBERRY HEIRLOOM: Style: Cider. ABV: 6.5. 🍷 Sharps, Sweets, Bittersweets and Bittersharps are all heirloom apple cultivars that we press and ferment in our family-owned, craft cidery, then blend with local blueberries and our modern base cider to create a perfect blueberry- apple balance.

HONEYCRISP: ABV: 5.0. 🍷 Cider that is as delicious as the fresh Honeycrisp apples we press, ferment, and finish with fresh-pressed apple juice for a delightfully smooth hard cider.

VINTAGE BREWING CO. | 820

vintagebrewingcompany.com

674 S. Whitney Way, Madison, WI 53711

Stop by our brewery at 674 S. Whitney Way for good times, great food, and exceptional hand-crafted award winning beer. We are a full-service restaurant and bar on Madison's westside. Our kitchen features "elevated Americana"—familiar, home-style favorites with our own creative culinary twists. We love what we do, and we would love to share it with you!

BEE'S KNEES: ABV: 5.1%. Honey golden ale

BETTER OFF RED: American Amber / Red Ale. ABV: 6.7% Hopped up red ale

BOB'S YER DUNKEL: Munich Dunkel Lager. ABV: 5.8%. Classic Bavarian-style dark lager.

CITRA ZEN: American Pale Ale. ABV: 6.3%. Citra/ Centennial strong pale ale.

DIAMOND STAR HALO: ABV: 5.1%. Kettle soured golden ale.

FIVE YEAR PLAN: Fruit / Vegetable Beer. ABV: 5%. Hawaiian Punch inspired fruited sour with Satsuma, Mango, Coconut and Passion Fruit.

FLANDO CALRISSIAN: Mixed-Fermentation Sour. ABV: 5.9%. Mixed culture barrel-soured red ale.

KING OF THE BONGO: ABV: 10.4%. Belgian-inspired strong ale w/ toasted coconut.

OCP: American Porter. ABV: 6.3%. Orange chai porter.

PUMPERNICKEL PORTER: ABV: 5.7%. Sourdough rye porter with caraway seeds.

RAZZMARY: Fruit / Vegetable Beer. ABV: 5.6%. Tawny farmhouse ale with raspberry and rosemary.

SAUK HOP: American Pale Ale. ABV: 5.9%. Local-hopped pale ale.

SCAREDY CAT: Oatmeal Stout. ABV: 6.2%. Oatmeal stout

S'MORSE CODE: ABV: 6.9%. S'mores brown ale with chocolate, graham cracker and marshmallow.

VELOURIA: ABV: 5.4%. Peach wheat beer

WEIRD FLEX: American Pale Ale. ABV: 6.2%. Single-hopped Kveik pale ale featuring 'Ahhhroma' hops.

WEISS NIX: Hefeweizen. ABV: 5.1%. Classic Bavarian style Weissbier.

WOODSHED: American IPA. ABV: 6.5%. Oaked IPA

WATER STREET BREWERY | 327

www.waterstreetbrewery.com

1101 North Water St., Milwaukee, WI 53202

Milwaukee's original brewpub location has updated to an entertainment tap room, now just under the moniker "The Brewery" but still serves our brewed-on site beer. Our satellite locations in Oak Creek, Delafield and Grafton remain the same, Water Street Brewery brewpubs, also serving on premise brewed beer. Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest.

35TH ANNIVERSARY MEAD: Style: Mead. OG: 1.085. ABV: 8.0. SRM: 2.0. Every 5 years we brew a mead for our anniversary, this is the 35th anniversary mead. Light and effervescent (carbonated) and using a combination of Midwest sourced clover, blueberry, cranberry and orange blossom honey, from Kallas honey farm.

FRAMBOZEN: Style: Lambic - Fruit. OG: 1.055. IBU: 3.0. ABV: 5.0. SRM: 5.0. Naturally Fermented Wheat beer with Raspberries added.

GEORGE AND SONS: Style: Dunkelweizen. OG: 1.087. IBU: 4.0. ABV: 8.5. SRM: 20.0. Dunkle Weiss brewed to bock strength. "Brewmaster's Tribute" series, based on beers that inspire him. Tribute to Schneider & Sohn Aventinus.

MURDOCK'S WEE HEAVY: Style: Scotch Ale/Wee Heavy. OG: 1.087. IBU: 30.0. ABV: 8.5. SRM: 23.0. Strong Scotch Ale made with some cherry wood smoked malt. "Brewmaser's Tribute" Series, beers that inspire him. Tribute to Orkney Skull Splitter.

THE RAVEN: Style: Smoked Beer. OG: 1.068. IBU: 30.0. ABV: 6.5. SRM: 40.0. Smoked Porter-Porter made with Cherrywood smoked malt. "Brewmaster's Tribute" series, based on beers that inspire him. Tribute to Alaskan Smoked Porter.

ROOKIE

WAX WINGS BREWING | 208

waxwingsbrewing.square.site

3480 Gull Rd., Kalamazoo, MI 49048

Obsessed with freshness. Unabashedly Unfiltered.

BARREL AGED UP IN THE EARLY: Style: Russian Imperial Stout. ABV: 15.0.

CONDOR VALLEY FLUFFSICLE: Style: Mixed-Fermentation Sour. ABV: 6.0. Fruited Sour

DOUBLE NAZARETH: Style: American Double/Imperial IPA. ABV: 8.5.

PULLED INTO NAZARETH: Style: American IPA. ABV: 7.2.

WERK FORCE BREWING | 308

www.werkforcebrewing.com

14903 South Center Street #107, Plainfield, IL 60544

Experimental Brewery with Tap Room. Located Plainfield, IL.

DOUBLE DRY HOPPED FORMERLY KNOWN AS...: Style: American IPA.

IBU: 65.0. ABV: 6.8. West coast style IPA loaded with Citra and Amarillo hops.

REALLY DECENT: Style: Light Lager. IBU: 10.0. ABV: 3.8. Full flavored light lager. The name says it all.

WERKTOBERFEST: Style: Märzen/Oktobertfest. OG: 1.055. IBU: 17.0. ABV: 6.0. SRM: 11.0. Rich, Toasty, Malty. German style Märzen lager with a clean, rich, toasty malt flavor, restrained bitterness and a dry finish.

WHITE WINTER WINERY/ MEADERY | 210

whitewinter.com

68323 A Lea Street, Iron River, WI 54847

Established 1996. White Winter Winery produces high quality hand crafted meads, cider, and brandy, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 200 miles of the cellar. We use what our neighbors produce to make a great product. This year we are showcasing two of our hard ciders, Kwench, session meads, and the ever popular Meadjito!

BLACKBERRY KWENCH: ABV: 6.5. ☞ Session mead made from blackberries, semi-sweet, lightly carbonated.

BLUE SPRITZ: ☞ A Non-Alcoholic sparkling blueberry fruit spritzer.

BOIS BRULE HARD CIDER: Style: Cider. ABV: 4.5. ☞ A hopped cider named after the Bois Brule River in northern Wisconsin. Lightly hopped with

Cascade, Centennial and Chinook with flavors of citrus, grapefruit, spice, floral with a hint of piney notes.

CHERRY KWENCH: Style: Mead. ABV: 6.5. **GF** Session mead made with Bayfield Wisconsin cherries from Apple Holler farm. Semi-sweet, lightly carbonated.

CRANBERRY KWENCH: ABV: 6.5. **GF** Light refreshing cranberry session mead, lightly carbonated.

MEADJITO: Style: Mead. ABV: 7.0. **GF** A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

NORTHERN HIGHLANDS HARD CIDER: Style: Cider. ABV: 4.5. **GF** Just fresh pressed, apple cider fermented light, crisp, and bubbly. Very refreshing!

ROOKIE

WILD MIND ALES | 228

wildmindales.com

6031 Pillsbury Ave S., Minneapolis, MN 55419

Small neighborhood craft brewery with international reach. Also makers of WLD WTR, THC-infused beverages.

BALANCE OF TIME: Style: Kölsch. ABV: 4.7. Our ode to Cologne style pale ale. Brewed with German pilsner malt and a touch of red wheat. Spunded for natural carbonation and lagered for four weeks. Balance of Time is lightly fruity in aroma and taste along with a pleasant hoppy bitterness.

CLOUD RUPTURE: Style: New England IPA. ABV: 6.3. Thiolyzed Hazy IPA with Citra, Strata, Motueka, and Sabro Cryo.

KALEIDOSCOPE EYES: Style: American Wild Ale. ABV: 7.6. Foeder Aged Wild Ale Dry-Hopped with Huell Melon.

SUFFICIENT GRACE: Style: American Wild Ale. ABV: 8.2. Foeder Aged Country Lager Refermented with Cabernet Sauvignon.

WAKING OF ALL CREATURES: Style: Saison/Farmhouse Ale. ABV: 4.1.

Farmhouse Ale Brewed with Freshly Shucked Oyster Shells and Lemon Peel.

WINDOWS MADE: Style: New England IPA. ABV: 6.5. New Zealand Style Hazy IPA with Waimea, Motueka, Riwaka, and Nelson Sauvignon Hop Kief.

WISCONSIN DELLS BREWING CO. | 225

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2023 is an important year for us, we celebrated our 21st anniversary of opening!

Dells Brewing Co.'s Brewmaster Jamie Baertsch and her assistant Kevin Novy use our 15 barrel Bohemian brewing system to brew and serve 12 different styles of hand-crafted beers on tap, with many more available in cans and bottles and 8 gourmet sodas.

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

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

APRICOT ALE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.1. OG 1.045. This is an unfiltered fruit ale. This is a straight forward fruit ale brewed with a golden blonde base beer recipe and fermented on 5 serrate additions with apricot puree. It is light in body with a bright tangy flavor of the apricots. It is not hoppy or bitter.

COTTON CANDY SODA: Style: Non-Alcoholic. **NA** Not beer! Soda Pop

ICED COFFEE IMPERIAL STOUT: Style: American Double/Imperial Stout.
ABV: 9.0.

PILSNER: Style: German Pilsener. IBU: 35.0. ABV: 5.0.

SANGRIA: ABV: 10.2. Strong Belgian Red split and aged in 3 different barrels, Merlot, Orange Brandy and Peach Brandy.

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 CO. | 122

www.workingdraftbeer.com

1129 E Wilson St., Madison, WI 53703

We love how craft beer brings people together and invites us to think about what we drink. We started Working Draft Beer Company to create community, to celebrate the process of brewing and art, and to work draft by draft toward beers that delight.

CLOSE ENOUGH TO PERFECT: Style: American Double/Imperial IPA. OG: 18.0. IBU: 60.0. ABV: 8.5. SRM: 2.0. West Coast-Style Double IPA brewed with 2-row, Pilsner malt and sugar for a super pale and dry base. Chinook, Amarillo, Mosaic and Citra hops layer in notes of tropical fruit, citrus and pine. Filtered and totally brilliant for ultimate drinkability.

HINDSIGHT: Style: German Pilsener. OG: 11.0. IBU: 28.0. ABV: 4.8. SRM: 2.0. Brewed using German Pilsner malt and German grown Tettnang and Hallertau Mittelfruh hops, this Pils is light, clean and crisp yet packed with bready, spicy and herbal notes from authentic German ingredients and a cool and slow lagering process.

KLOSTERADE: Style: Doppelbock. OG: 19.0. IBU: 25.0. ABV: 8.3. SRM: 27.0. Notes of breadcrust, caramel, and dried fruit shine in this creamy, rich Doppelbock. Spicy and herbaceous notes from Hersbrucker hops keep it all in balance. Drink like a fasting Monk with this tasty treat!

MIDWEST PENPALS: Style: Czech Pilsener. OG: 12.0. IBU: 40.0. ABV: 4.4. SRM: 5.0. Collaboration with Central Waters MKE. We're calling this an Ameri-Bohemian Pils. Brewed in the style of classic Czech Pils but with an American kick of Cascade and Centennial hops. Malty and crisp with notes of citrus and pine.

PAIGE AGAINST THE MACHINE: Style: Smoked Beer. OG: 11.0. IBU: 20.0. ABV: 4.8. SRM: 3.0. Subtly smoky, surprisingly soft and balanced with fruity and nutty notes. Brewed with wild rice, Czech Pilsner Malt, Bries Cherry Wood Smoked Barley, and French Strisselspalt Hops!

PULP CULTURE: Style: New England IPA. OG: 17.0. IBU: 30.0. ABV: 6.1. SRM: 6.0. Our flagship hazy IPA. Brewed with Sultana, Mosaic, Amarillo and Enigma hops bring notes of pineapple, resinous pine, and dank tropical fruits.

SCHNUCKIPUTZI: Style: Eisbock. OG: 20.0. IBU: 20.0. ABV: 9.5. SRM: 25.0. A collaboration with Central Waters Brewing. This Eisbock has a beautiful ruby colored hue, balanced cherry and other dark fruit notes, smooth and comforting alcohol warmth, with woody brandy finishing notes.

SMOKED EXPORT LAGER: Style: Smoked Beer. OG: 12.9. IBU: 20.0. ABV: 5.7. SRM: 4.0. Brewed with Czech Pils and Beechwood Smoked Malt. Decocted, open fermented and fermented in a 2 vessel process for an uber traditional flavor profile.

STACKENBLOCHEN: Style: Märzen/Oktobertfest. OG: 14.0. IBU: 25.0. ABV: 6.2. SRM: 15.0. 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. OG: 12.0. IBU: 35.0. ABV: 4.4. SRM: 5.0. 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.



6th Annual
Official MHTG GT23

Scavenger

Hunt

Others are mere imitation

INSTRUCTIONS: *INSIDE THE FESTIVAL ONLY*, try to find all 25 items below.

Send your photos or gallery link (labeled with category) to: hunt@greattaste.org by sunset on Aug. 13. Swag for the top 3 entries. Have fun!

- A PILE OF CHEESE
- REINHEITSGEBUG (SIGN)
- PEOPLE JUMPING
- SOCCER BALL
- SNAKE
- FLORAL PRINT
- COOL MUSTACHE
- HUGGING
- TALL LEATHER BOOTS
- THE NEW CHAIRMAN (AKA TOP KICK)
- NOVELTY SOCKS
- DC CHARACTER
- A SKULL
- BANJO
- UMBRELLA
- SOMEONE TAKING A PHOTO OF A GROUP
- ROOKIE BOOTH STAFF
- A LIVING, NON-HUMAN CREATURE
- MATCHING SHIRT GROUP
- BUNDKUCHEN
- A GREAT TASTE STAFF CZAR (BONUS IF THEY'RE WEARING A WHITE TIE)
- FISH TATTOO
- SOMETHING BROKEN
- BOOK SPINE
- SOMETHING OLD IN UPTOWN

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