

GREAT TASTE
of the
MIDWEST
Madison WI
2024



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FROM THE PRESIDENT

IT IS MY GREAT PLEASURE to welcome you to the 37th Great Taste of the Midwest and share the creativity, exuberance, and enduring spirit found at breweries across the Midwest! We, the Madison Homebrewers and Tasters Guild, are very proud of this 100% volunteer run event. The proceeds from this event help to fund our guild activities and our charitable giving campaign. Every year we donate to several local charities, focusing on food/shelter scarcity, social justice programs, and substance abuse.

Sadly, we are missing a couple people today. Steve Ensley, a longtime event organizer, and Charlie Bernstein, a longtime volunteer, have passed away and will be dearly missed. Steve was known for dressing up as King Gambrinus and presiding over the festivities of the day. Charlie dutifully volunteered at festival HQ at the pavilion for many years. Let's raise a glass to both of them.

Whether this is your first time at the Great Taste or your 37th, please enjoy the myriad of amazing beer and fermented beverages available from our extraordinary Midwest breweries here today. While tasting all that liquid creativity remember to stay hydrated, visit the merch tent, eat something, and after we all part today please continue to support your local breweries. Oh, and if you see Fred or Beth today wish them a happy anniversary.

Cheers,

Paul McGuire
MHTG President

2024 FESTIVAL ORGANIZERS

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.

ORGANIZER | YEARS OF SERVICE | POSITION

Mark Alfred | 22 | Assistant to the GT Chairman
Steve Andrusz | 29 | Tent Signs and GT Headquarters
Bryan Antoniuk | 1 | Floaters
Nick Balazs | 9 | Festival Layout
Deedric Bauer | 7 | Friday Cleanup Crew
Stefan Berggren | 21 | Ticket Production
Andrew Bernstein | 10 | Cooling & Hydration Specialist and Site Mechanic
Carol Bracewell | 20 | Master Cartographer / Graphic Arts Advisor
Tom Brown | 20 | Port-a-Potty Patriarch and Friday Set-Up
Cheri Carr | 17 | Brewery Liaison Assistant
Scott Clippinger | 15 | Emeritus
Colin Crowley | 4 | Cellarman / Police Liaison Aide de Camp
Fabricio De Souza | 1 | Wristbanding
Dan Deveney | 1 | Keg Check-In
Jordan Doll | 2 | Front Gate Assistant
Bob Drousth | 37 | Chairman Bob - Emeritus; Purchasing
Joe Farnsworth | 7 | Brewer Load-in, Site Electrician, Generators
Mark Garthwaite | 25 | Assistant to the Chairman, Chief Keg Jockey,
Saturday Brewer Load-In
Jennifer Gottwald | 10 | Post Event Cleanup
Dan Gustafson | 16 | Club Counsel, Off-site Parking
Laura Hall | 2 | Lotto Lady
Bob Harvey | 15 | Recycling and Garbage
Dan Hillstead | 1 | Brewer Check-in
Les Hoffman | 22 | Emeritus
Patrick Hutton | 14 | Cooling & Hydration Specialist and Site Mechanic
Sam Jackson | 10 | Safety and Neighborhood Liaison
Pete Johnson | 13 | There's an App for That
Lee Jones | 7 | Ticket Fulfillment
Jeremy Kaukl | 6 | Safety and Compliance Officer
Tony Ketterer | 4 | On-Site Transportation Golf Carts
Paul Kinas | 27 | Brewer Check-in
Steve Klafka | 37 | Ticket Sales and Emeritus Taste Buds
Bryan Koch | 25 | Chief Keg Jockey
Mark Kochanski | 12 | Perimeter Security & Bike Racks
Steve Krieger | 16 | Volunteer Coordinator
Justin Kuehn | 12 | Quartermaster
Ralph Kuehn | 5 | City Liaison
Michael Kuenzi | 9 | Music Coordinator
Shelby Kuenzi | 9 | Courtesy Gate

Gary Lockwood | 3 | Gate Keeper
Shanna Lockwood | 1 | Brewery Liaison Assistant
Mark Lyon | 2 | Police Liaison
Tom Machaj | 2 | Security / Parking
Meg Madecky | 15 | Transportation Specialist
Ryan Mallet | 2 | MHTG Treasurer, Park Prairie Protector
Scott Maurer | 18 | Program Editor/Designer
Jim Mayhew | 18 | Consigliere; Program Typesetter
Don McCreath | 29 | Brewery Liaison Assistant
Paul McGuire | 10 | MHTG President
Paul Miller | 13 | There's an App for That
Mark Morrison | 24 | Assistant to the Chairman
Bob Paolino | 32 | Media; Editor Emeritus
Jason Penn | 20 | Brewer Check-In Assistant
Brian Phillips | 10 | Keg Inventory
Carey Pierson | 6 | Friday Brewer Load-in
Gail Propsom | 21 | Emeritus
Pat Propsom | 21 | Emeritus
Doug Randall | 12 | Chairman
Kari Randall | 7 | Shuttles and Taxis
Scott Reich | 19 | Group Ticket Sales
Natalie Rew | 6 | Merchandise Sales
Bill Rogers | 25 | Clothier to the Czars
David Sampson | 7 | Friday Brewer Load-in
Ryan Schmandt | 3 | Cable Guy
John Schmied | 6 | Friday Brewer Load-in
Mark Schnepfer | 20 | Brewery Liaison
Dan Schrader | 2 | Ice Man
Chris Schulte | 17 | Volunteer Coordinator/Brewers Lounge
Glen Schultz | 34 | Keg Tracking
Ian Scott | 1 | Wristbanding
Maddy Scott | 1 | Sunday Park Cleanup
Kate Stalker | 24 | In Person Ticket Sales
Peter Steinberg | 12 | Data Hound, Equipment Delivery
Karla Stoebig | 1 | Front Gate Assistant
Bill Stoneman | 1 | Post Event Cleanup
Fred Swanson | 30 | Brewery Liaison
Keith Symonds | 2 | Presentation Tent
Chuck Talbot | 20 | Emeritus / Ice Delivery Team
Greg Tatusko | 5 | Signs
Bruce Vande Zande | 2 | Volunteer Coordinator / Brewers Lounge
Mike Vandersnick | 1 | Friday Potluck
Aaron Walters | 20 | Fire Marshal
Jason Walters | 8 | Assistant to the Chair / Czar De Cuisine
Fred Yingling | 3 | Sunday Park Cleanup / Brewer Check In
Greg Younkin | 31 | Data Hound and Weather Manager
Brad Zulick | 11 | Data Wrangler

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 staff 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.

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.

GET IN MY BELLY! (MENUS SUBJECT TO CHANGE)

UYGHUR GRILL (F1) | Chinese Hamburger (\$8.00), Combo choice (\$17.00), Soda/water (\$2 each), Veggie egg roll (3 for one, \$5 for 2), Charcoal grilled lamb kebob (\$6.00 for one, \$10 for 2)

GLASS NICKEL PIZZA (F2) | Deluxe Pizza (\$6), Fetalicious Pizza (\$6), Mushroom Pizza (\$5), Pepperoni Pizza (\$5), Water (\$2), Cheese Pizza (\$4)

CURD GIRL (F3) | Ginger-Mint Lemonade (\$5.00), Wisconsin fried cheese curds (\$9.00)

TOAST (F4) | Gyro Pita (\$13.00), Water (\$2.00), Miss Vickies Chips (\$2.00)

JAKARTA CAFÉ (F5) | BBQ Beef Taco (3 tacos) (\$ 15.00), Chicken BBQ Taco (3) GF (\$ 15.00), Pulled Pork Taco (3) (\$ 15.00), Veggie Taco (3) Vegan & Gluten Free (\$ 15.00), Pulled Pork Mac n Cheese (\$1.00), Chicken BBQ Mac n Cheese (\$15.00), Combo Pulled Pork & Chicken Mac & Cheese (\$17.00), Bubble Tea (\$9.00), Fresh Squeezed Lemonade (\$8.00)

BOB'S BBQ EMPORIUM (F6) | Texas Style Brisket sandwiches (\$14.00), Pork Belly Bites (\$8.00)

FORTUNE FAVORS (F7) | 4oz Classic Candied Pecans (\$9.00), 4oz Everything Candied Pecans (\$9.00), 4oz Spicy Candied Pecans (\$9.00), 8oz Classic Candied Pecans (\$16.00), 8oz Everything Candied Pecans (\$16.00), 8oz Spicy Candied Pecans (\$16.00), 8oz The Mesquite (BBQ) Candied Pecans (\$16.00)

LAO LAAN XANG (F8) | Crab Rangoon (3) (\$6.00), Coconut Shrimp (6) (\$9.00), Spicy Lao Sausage (1) (\$6.00), Spring rolls (2) (\$7.00), Hot Wings (4) (\$7.00), Bottled Water (\$2.00), Chicken Potstickers (6) (\$7.00), Pork Eggrolls (2) (\$7.00)

CINN CITY SMASH BURGERS (F9) | Regular Fries (\$6.00), Truffle Fries (\$7.00), Plain Churros (\$6.00), Raspberry Churros (\$7.00), Nutella Churros (\$7.00), Vegan Smash Burger (\$14.00), Classic Smash Burger (\$12.00), Veggie Smash Burger (\$13.00)

LA CAPITAL (F10) | Mini Donuts (\$8.00), Mini Donuts (2 Dozen) (\$15.00), Mini Donuts (3 Dozen) (\$21.00), Frozen Banana on a Stick (\$6.00), Frozen Cheesecake on a Stick (\$8.00), Pina Colada (\$7.00), Quesadillas, Lemonade (\$7.00), Iced Coffee (\$7.00)

STATE STREET BRATS (F11) | Cheese Curds (\$6.00), Red Brat (\$6.00), White Brat (\$6.00), Pretzel Bites with Beer Cheese (\$6.00), Curd Burger (\$6.00), Spicy Badger Burger (\$6.00)

CARACAS EMPANADAS (F12) | Famous Sweet plantains and roasted garlic (\$5.50), Churros (\$4), Beef and cheese empanada (\$5.50), Pork empanada (\$5.50)

HARMONIES & HOPS

Join us in celebrating the harmonious blend of great music and fine beer at GTMW. Our incredible volunteer performers bring their talent and energy, many returning year after year. Take a moment to savor their tunes, dance to their beats, and show your support. Grab some merch, leave a tip, and consider booking these fantastic artists for your next gathering.

2 Drunk 2 Play | Bing Bong | Eddy Birth | Enchanted Onion and the Phuntourage | Hops and Barley Trio | Low Cal and the Pals | Madison Cello Ensemble | Michael Gruber | Mojo Bus | Nick Rainey | Seven Stone Jones | Squirrel Gravy | The Whiskey Farm | Traditional Frequency | Urban Hurdles | Yeastie Boys

TAXI SERVICE/UNION CAB | 608-242-2000

Union Cab of Madison Cooperative is the official cab company of the Great Taste of the Midwest. The ticket you purchased helps us to provide \$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 11:30 a.m. until 7 p.m. and include: LONE GIRL BREWING COMPANY TAPROOM, 1817 E Washington Ave. 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. More transportation info at <https://greattaste.org/travel>

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 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:

Common Wealth Development | Madison Area Land Trust | ABA Museum Foundation | Breast Cancer Recovery | Groundswell Conservancy | Frank Allis Elementary School (PTA conferences food) | West Madison Special Olympics | River Alliance of WI | Frank Allis Elementary School (art supplies) | Madison Rec Hockey Thomas Franklin | OccuPaws Guide Dog Association | Pink Boots Society | WORT (Backporch Community Radio) | Wil-Mar Neighborhood Center | Madison East High School MTB Team | Collaboration Project | WayForward Resources | Luke House | The River Food Pantry | Goodman Center - Thanksgiving Baskets

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. 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 2024 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@greataste.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 9, 2025**

THANK YOU SPONSORS

BARREL AGED STOUT



IPA LEVEL



PORTER LEVEL



PILSNER LEVEL





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

MASTER CHOCOLATIER
MADISON, WI

ROSS BELL

CERTIFIED CICERONE,
NEW GLARUS BREWERY.

It's about damn time! Two titans of the WI food and beverage world are finally coming together for a knock your socks off beer and chocolate pairing. Join us for 5 beers and 5 chocolates to tantalize your taste buds.

2ND SESSION | 3:00 P.M.

CHEESE AND MEAD PAIRING

BRIAN JOHNSON

OWNER, CHEESER'S
STOUGHTON WI

COLEEN BOS

OWNER, BOS MEADERY
MADISON, WI

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

Bos creates dry and sparkling mead using local Wisconsin honey to provide a unique field-to-glass experience



GLUTEN-FREE HERE

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

AEPPELTREW WINERY | 117

Scarlett Rosey Cider | Tyton Proper Cider | Spiced Poirissimo! | Perry | Black-bird Berry Cider | Americana Still Cider

AL. RINGLING BREWING CO | 421

Margarita Lime Seltzer

ALT BREW | 115

Ripped Jeans & Wolf Shirts | Paddleboard | Hollywood Nights | Hiking Boots | Copperhead

AMORPHIC BEER | 602

Artemis Orange

B. NEKTAR MEADERY | 321

Yacht Rock | Peach Kill All the Golfers | Peach Thyme Cider

BARN TOWN BREWING | 428

Cotton Candy Sour - Gluten Free | Don't Call Me Shirley! - Gluten Free | Pickle Tickle - Gluten Free | PB & J - Raspberry - Gluten Free | State Fair Lemonade - Gluten Free | Hawaiiwan Punch - Vanilla Bean & Coconut | Fluffatang! | Magical Pineapple Whip

BOULEVARD BREWING CO. | 401

Quirk Rocket Pop | Quirk Cherry Blossom & Lime | Raspberry Rocket Booster

COUNTRY BOY BREWING | 806

Orange Cream Cider

DUESTERBECK'S BREWING COMPANY | 522

Farmatoolie fruit punch hard seltzer

FAIR STATE BREWING COOPERATIVE | 814

Hard Orange Soda

G5 BREWING COMPANY | 514

Half Shell Hero: Does Machines | Half Shell Hero: Cool But Rude | Half Shell Hero: Party Dude | Half Shell Hero: Leader In Blue

GO BREWING | 812

Freedom Cali Pale Ale NA

HEX MEADERY | 615

Root Mead | Bomb Pop | Short Stack: Black Currant and Raspberry | Sudz: Double Dry hop Citra Galaxy Nelson | Sudz: Pina-Colada | Sudz: Strawberry Rhubarb | Sudz: Blueberry mint lemonade | Fat Boi: Peanut Butter Cup | Society Blend 9 | Breakfast for Two: Banana | Society Blend 10 | Pear Almond Wafer

HOP BUTCHER FOR THE WORLD | 216 Brandy Old Fashioned Seltzer | Loud Water - Citra, Mosaic, El Dorado

ISLAND ORCHARD CIDER | 218

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

JEFFERSON COUNTY CIDERWORKS | 709

Peach Tea | Sour Cherry | Lemon Lavender | Black & Blueberry Session Cider

LAKEFRONT BREWERY | 201

New Grist IPA | La Gosa Rita

MOSINEE BREWING CO. | 523

Fruit in the Blender - Strawberry Lime Seltzer

MEANINGFUL BREWING

Pink Guava Sour | Hazy IPA | Dark Mild

ODD SIDE ALES | 308

Blue Lagoon | Pink Lemonade Hard Seltzer | Oddtails Margarita

ONE BARREL BREWING CO.

Gentry's Rosé Hard Cider | Gentry's Blackberry Bramble Hard Cider

ORE DOCK BREWING COMPANY | 808

Key Lime Pie | Dragon Fruit Sangria

PENROSE BREWING CO.

Transfusion Seltz Up | Lemon Seltz Up

PIG MINDS BREWING CO. | 816

Blue Collar | Death Grip | Happi Daze

SECOND CITY MEADERY | 516

Maple Root Beer | GPS | Streetlight

STEVENS POINT BREWERY | 416

Imperial Strawberry | Imperial Peach

THE CIDER FARM | 413

Oak Aged | Classic Dry | Cyser

THIRD BASE SPORTS BAR & BREWERY | 303

30 Cent Jim | Crosby

TRANSIENT ARTISAN ALES | 606

Nuke the Whales | Velocirapture

VANDER MILL CIDERY | 304

Honeycrisp | Blueberry Heirloom | Totally Roasted Hard Cider | Raspberry Heirloom

WATER STREET BREWERY | 217

35th Anniversary Mead | Fresh Hop, Hop Water

WHITE WINTER WINERY/MEADERY | 104

Black Harbor Mead | Honey of a Plum | Bois Brule Hard Cider | Meadjito | Cyser | Cherry Kwench | Black Mead | Blue Spritz

WILD STATE CIDER | 809

Juicy Pear | Wild Apple | Hazy Pink Pineapple | Classic Dry | Raspberry Hibiscus

**BACKPOCKET BREWING | 228**

Sunday Morning Raspberry Sour N/A

BREWDOG | 429|

Clockwork AF

**FAIR STATE BREWING
COOPERATIVE | 814**

HOP WATER PLUS

GO BREWING | 812

Freedom Cali Pale Ale | Not Just Another Story | Sunshine State Tropical IPA | Suspended in a Sunbeam

HOP BUTCHER FOR THE WORLD | 216

Loud Water - Citra, Mosaic, El Dorado

KARBEN4 BREWING | 130

Wisco Pop! Cherry Soda | Wisco Pop! Ginger Sparkle

LAGUNITAS BREWING COMPANY | 420

Hoppy Refresher

POTOSI BREWING CO. | 827

Orange Cream Soda

SAMUEL ADAMS BREWING CO. | 619

Just the Haze

SURLY BREWING CO. | 315

Outlook Good | Sparkling Hop Water

UNTITLED ART | 603

NA Italian Pilsner

WISCONSIN DELLS BREWING CO. | 406

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:

- AL. Ringling Brewing Co. | 421 | Baraboo, WI
- Art History Brewing | 225 | Geneva, IL
- BlackStack Brewing | 810 | St Paul, MN
- Brew Link Brewing | 329 | Plainfield, IN
- Copper State Brewing Company | 811 | Green Bay, WI
- Country Boy Brewing | 806 | Georgetown, KY
- Dovetail Brewery | 807 | Chicago, IL
- Elm Creek Brewing Co. | 226 | Champlin, MN
- Field Day Brewing Company | 113 | North Liberty, IA
- Gathering Place Brewing | 311 | Milwaukee, WI
- Go Brewing | 812 | Naperville, IL
- Guggman Haus Brewing Company | 813 | Indianapolis, IN
- Hex Meadery | 615 | Kaukauna, WI
- Hopewell Brewing Company | 318 | Chicago, IL
- Jefferson County Ciderworks | 709 | Fairfield, IA
- Jukes Ale Works | 305 | Elkhorn, NE
- Loaded Dice Brewery | 313 | Troy, MI
- One Allegiance Brewing | 405 | Chicago Ridge, IL
- Ooga Brewing Company | 502 | Beaver Dam, WI
- Ore Dock Brewing Company | 808 | Marquette, MI
- Pilot Project Brewing | 418 | Milwaukee WI
- Second City Meadery | 516 | Chicago, IL
- Skeleton Crew Brew | 623 | Onalaska, WI
- Up North Brewing Company | 120 | Nekoosa WI
- White Oak Brewing | 110 | Normal, IL
- Wild State Cider | 809 | Duluth, MN
- Young Blood Beer Co. | 605 | Madison, WI

THE BEER LIST STARTS HERE



1840 BREWING COMPANY | 424

www.1840brewing.com

342 E Ward St, Milwaukee, WI 53207

Award winning craft brewery specializing in barrel aging and blending. Constantly producing new, high quality beers across the entire beer spectrum. Always featuring something light, dark, hoppy, sour, and fruity.

7 C'S: Style: Specialty IPA. IBU: 72.0. ABV: 10.0. SRM: 5.3. Triple West Coast IPA brewed with Calista, Calypso, Cascade, Centennial, Chinook, Citra, and Columbus hops.

7 YEARS OF SLOW BEER: Style: American Double/Imperial Stout. ABV: 13.9. Blended BA stout aged for between 17-26 months. One component barrel was double-barrel-aged in a Mexican Vanilla Extract/Bourbon barrel. Contains lactose.

CRISPY WHEAT PERSUASION: Style: American Adjunct Lager. IBU: 16.0. ABV: 5.5. SRM: 3.8. Brewed with a grist of 30% wheat with Czech Saaz and German Diamant hops. Clean, crisp, and soft.

SAAZ IT OFF (BRETT'S VERSION): Style: Saison/Farmhouse Ale. ABV: 6.1. Czech Pils base beer fermented in Chardonnay barrels with Saison yeast and Brettanomyces. Bottle conditioned with Champagne yeast for natural carbonation.

THIS IS WHAT SPACE SMELLS LIKE: Style: Pastry Sour. ABV: 8.0. Fruited sour w/ mango, guava, papaya, pineapple, lime, Sabro hops, and a dash of chile pepper

23RD ST. BREWERY | 323

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS 66047

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

ALEJANDRO'S BIG BOCK: Style: Maibock/Helles Bock. IBU: 35.0. ABV: 7.2. A relatively pale, strong, malty lager beer brewed with simple blend of Weyermann Pilsner, Munich, and Vienna malts. German Hallertau Mittelfrüh and Hersbrucker provide the balancing bitterness along with spice, herbal, and fruity notes.

BITTER PROFESSOR IPA: Style: American IPA. IBU: 80.0. ABV: 7.2. Traditional American IPA. Hopped with Amarillo, Cascade, and Simcoe hops. Subtle grapefruit and tangerine flavors.

CRIMSON PHOG RED: Style: Irish Red Ale. IBU: 20.0. ABV: 6.1. This Irish red ale features brilliant red hues complemented by a crisp malt flavor.

FIREHOUSE ALTBIER: Style: Altbier. IBU: 55.0. ABV: 5.2. Brewed with our friend Andy Booth from Lawrence-Douglas County Fire and Medical. This German style Altbier is copper colored with a malty flavor and a slight fruitiness due to its low fermentation temperature.

SUMMER SLAM IPA: IBU: 99.0. ABV: 8.3. An aggressive take on a seldom-brewed style to enjoy while we enjoy our quieter summer months in LFK. Brewed with a blend of Rahr 2-row, CaraMunich, dark crystal and a wee bit of chocolate malt. An abundance of Centennial and El Dorado hops were used throughout the brewing process, along with Mosaic additionally in the dry hop. Expect a fairly drinkable pint that still packs a punch of hop flavor and bitterness.

TOP OF THE WORLD SAISON: Style: Saison/Farmhouse Ale. IBU: 37.0. ABV: 6.2.
Dry Hopped Saison with Nelson Sauvignon and Mandarin Bavaria.

WATERMELON WHEAT: Style: American Pale Wheat Ale. IBU: 14.0. ABV: 5.4. Our
Unfiltered Wheat blended with freshly juiced watermelon.

2ND SHIFT BREWING | 302

www.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!

2024 EAGLE RARE/4 ROSES BOURBON BARREL AGED LIQUID SPIRITUAL

DELIGHT IMPERIAL STOUT: ABV: 11.7. Aged for 23 months each in Eagle Rare Bourbon and 4 Roses Bourbon barrels. A huge bourbon nose backed by dark bramble fruit liquor dominate the initial impression of this decadent stout. A rich mouthfeel with big flavors reminiscent of thick, bittersweet chocolate ganache with a tannic and earthy backbone finishes with a thick chocolate syrup finale

ART OF NEUROSIS: Style: American IPA. OG: 17.2. IBU: 76.0. ABV: 7.6. IPA with Simcoe and Columbus.

BELLA BIRRA ITALIAN STYLE PILSNER: ABV: 5.4. Inspired by the wonderful and rich heritage of our Italian neighborhood, The Hill, we brewed this slightly modern take of an Italian Pilsner. Using traditional pilsner malt and dry hopped slightly with Tettnanger and Mittelfrüh, this Bella Birra has notes of dough, flora, fauna with a slight bitterness that rounds out its light body.

BREWIGANS: Style: New England IPA. Brewed with Citra, Cascade, and Centennial hops. Juicy, hints of bitter orange.

SUMMER SKIES: Style: American Blonde Ale. ABV: 4.6. This Blonde Ale was blended with copious amount of pineapple, blood orange puree. It invokes memories of trying to catch that last bit of light on a late summer night while the sky is ablaze in crimson, orange & pink while sipping on a sweet Capri Sun.

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

TECHNICAL ECSTASY: Style: Czech Pilsener. IBU: 40.0. ABV: 5.4. SRM: 4.0. Brewed with Bohemian Pils malt and Saaz hops, Technical Ecstasy pours a stunning hazy straw color with an enormous dense white head, the hallmark of a fresh Pilsner. The hops' floral, slightly spicy aroma immediately lures you in. The medium-bodied mouth feel produces a soft, crackery maltiness immediately followed by spicy, slightly grassy notes. Blah blah, drink it.

3 FLOYDS BREWING CO. | 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.

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

DARK LORD EGREGIOUS PHILBIN: Style: Russian Imperial Stout. ABV: 15.0.
Dark Lord aged in bourbon barrels with cherries and vanilla.

DARK LORD LOADSTAR: Style: Russian Imperial Stout. IBU: 3.0. ABV: 15.0. Dark Lord aged in bourbon barrels with toasted coconut.

DARK LORD MARSHMALLOW HANDJEE: Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in bourbon barrels with vanilla beans.

DARK LORD SUNDAY THUNDERSTORM: Style: Russian Imperial Stout. ABV: 15.0. Bourbon barrel-aged Dark Lord with coffee, cocoa nibs and vanilla.

- DARK LORD XX ANNIVERSARY:** Style: Russian Imperial Stout. ABV: 15.0.
Bourbon barrel-aged with vanilla beans, cinnamon, and pink peppercorns.
- SLAPASAURUS:** Style: American Double/Imperial IPA. IBU: 75.0. ABV: 9.9. Terror of the Cretaceous Period, Slapasaurus conquered Laramidia with nothing more than four strings, a little hat, and a song.
- TURBO REAPER:** Style: Specialty IPA. ABV: 7.0. Our latest west-coast style IPA awaits your defenseless thirst. As colossal hop aromas ride in harmony with tropical and citrus notes, you better run for cover... there is no other.
- WARPIGS USA CAVE OF DREAMS:** Style: Märzen/Okttoberfest. ABV: 6.1. Wind your way through this medium-bodied Märzen's multi-layered maltiness to discover a hint of hazelnut playing among the stalagmites—journey through the shadowy wonders in the Cave of Dreams. If one does not seek, one does not find.
- WARPIGS USA FOGGY GEEZER:** Style: New England IPA. IBU: 70.0. ABV: 6.8.
Super fruity and dank with a firm bitterness. Tropical fruit and citrus notes.
- WARPIGS USA LAZURITE:** Style: American IPA. IBU: 79.0. ABV: 7.5. Bright, citrusy and full-bodied with just enough malt to balance the profound bitterness.
- ZOMBIE DUST:** Style: American Pale Ale. IBU: 60.0. ABV: 6.5. Dry hopped American Pale Ale.
- 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. | 624

www.3sheepsbrewing.com

1837 North Ave, Sheboygan, WI 53083

A fun craft brewery located in Sheboygan, WI.

- BOURBON BARREL AGED UBER JOE - 2020:** Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout w/ coffee, cocoa nibs, vanilla.
- CHAOS PATTERN W/ MOTUEKA AND WAI-ITI HOPS:** Style: American IPA. ABV: 6.5. Hazy IPA.
- CITRA SERENADE:** Style: American Double/Imperial IPA. ABV: 8.8. Imperial IPA with Citra, Cashmere, and Trident Hops.
- FRESH COAST W/ CASHMERE & NELSON SAUVIN HOPS:** Style: American Pale Ale. ABV: 4.8. Juicy Pale Ale with Tangerine.
- ISLAND PUNCH:** Style: Hard Seltzer. ABV: 9.0. 100% Brett-fermented IPA. We have always loved all of the fun flavors that different yeasts can contribute to our brews. We're extremely excited to release a new addition to our year-round lineup that was produced using one of the most interesting strands of yeast out there: a 100% Brett-fermented IPA! For this first project, we chose to use *Brettanomyces Buxellensis Trois*. This strain produces a slight tartness, along with delicate characteristics of mango and pineapple. To complement these flavors, we chose to use Sorachi Ace and Amarillo hops. These hops bring their own bold citrus character to the table, creating a unique IPA sure to please any hop head.
- LEMONGRASS PILS:** Style: German Pilsener. ABV: 4.5. German-style Pils, brewed with Lemongrass,
- THE WOLF - 2024:** Style: American Double/Imperial Stout. ABV: 13.4. Imperial Stout aged in Bourbon barrels,
- THE WOLF - DOUBLE BARREL - 2023:** Style: American Double/Imperial Stout. Bourbon Barrel Aged Imperial Stout, aged in a second Bourbon barrel.
- THE WOLF - WITH PECAN, COCONUT, & VANILLA:** Style: American Double/Imperial Stout. ABV: 14.0. Bourbon Barrel Aged Imperial Stout with Pecan, Coconut, and Vanilla.
- TROPICAL MAINSTAGE:** Style: Mixed-Fermentation Sour. ABV: 5.1. Sour with Pineapple and Prickly Pear.
- VENERATION W/ CINNAMON & HONEY:** Style: Quadrupel (Quad). ABV: 13.2. Belgian-style Quad brewed with figs and molasses aged in rye whiskey barrels, with cinamon and honey added.
- WISCONSINITIS W/ RASPBERRY:** Style: Cream Ale. ABV: 5.0. Cream ale with raspberry.

4 HANDS BREWING CO. | 404

www.4handsbrewery.com

1220 S 8th St, St. Louis, MO 63104

Founded in the LaSalle Park neighborhood in 2011, 4 Hands Brewing Company has grown to become the largest craft brewery in the St. Louis area. Brewing a wide range of year-round, seasonal and limited release beers, 4 Hands is also home to 1220 Spirits, a botanically inspired craft distillery, and Withered Oak, a line of uniquely finished and artfully blended whiskeys. With a strong focus on community support and philanthropy, the brewery has given back over \$300,000 to local non-profits through its City Wide Mission.

FIELD DAY: Style: American Blonde Ale. ABV: 4.5. Field Day is a crushable blonde ale that's perfect for post-game refreshment whether your game is kickball or just kicking back. Featuring the newly released Alora hop, this beer pours a golden hue and boasts flavors and aromas of apricot, sweet melon, yuzu and tropical fruit.

FOUNTAIN SODIE: Style: New England IPA. ABV: 4.5. Fountain Sodie is a citrusy, lower ABV hazy IPA perfect for when it's time to session some sodies. With emphasis on hop flavor and aroma, Citra hops used for late- and dry-hopping contribute citrus, peach, melon and passion fruit notes to a drinking experience with minimal bitterness and a soft, pillowy body.

INCARNATION PINEAPPLE: Style: New England IPA. ABV: 6.5. Using our Mosaic-hopped IPA as a jumping-off point, Incarnation Pineapple goes hazy and juicy thanks to the inclusion of white wheat, flaked oats and our hazy IPA yeast strain. Infused with pineapple during fermentation, this tropical delight bursts with vibrant notes of passion fruit, blueberry, candied citrus and an abundance of pineapple.

MADAGASCAR WITHERED OAK AMBURANA: Style: American Double/Imperial Stout. ABV: 9.3. Aged in barrels that previously contained Withered Oak Amburana, a seven year small-batch rye whiskey aged on a rare Brazilian wood commonly used for maturing cachaça, this imperial milk stout with whole Madagascar vanilla beans features undertones of maple, cinnamon, graham cracker and subtle almond for a depth of complexity not normally found in beers rested solely on oak.

VOLTRON VOLUME FIVE: Style: New England IPA. ABV: 7.0. The fifth release in a six-part series of collaborations with breweries from around the country to bring Voltron to life, Voltron Volume Five is a juicy, hazy IPA brewed with Tripping Animals Brewing out of Doral, Florida. A malt base composed of pale malt, white wheat and flaked oats serves as a springboard for tropical, citrus and dark stone fruit flavors contributed by a blend of Cashmere, Citra and Idaho Gem hops.

YES.TEA: ABV: 4.8. Crafted using real black tea and all-natural ingredients including zesty lemon, YES.TEA is extraordinarily refreshing and perfect for backyard BBQs, picnics in the park, concerts and festivals or any moment you'd like to make a little sweeter. Enjoy YES.TEA guilt-free as each serving contains only 100 calories and two grams of carbs.

515 BREWING | 515

www.515brewing.com

7700 University Ave, Clive, IA 50325

Centrally located in the Des Moines metro area and on the Clive Greenbelt Trail, 515 Brewing Company is known for handcrafting some of the best beers in Iowa. With a seven-barrel brew system and over 150 (and growing) recipes we have beer for the purists, the I-only-like-light-beer set and the beer adventurous. And for those who say "I don't really like beer", let us try and surprise you with one you'll actually enjoy.

Within the weathered beauty of 515's taproom walls, you will find a comfortable atmosphere, charm and camaraderie. And when the weather is nice, enjoy our trailside patio.

BASIL PROTOCOL: Style: Saison/Farmhouse Ale. ABV: 7.8. Basil cucumber Saison.

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.

MEXICAN SPRING: Style: American Pale Wheat Ale. ABV: 6.0. Wheat beer brewed with agave and lime.

SPIDERS FROM CLIVE: Style: English Bitter. IBU: 23.333. ABV: 5.4.

THE IOWA-RISH MAN: Style: Irish Red Ale. ABV: 5.3.

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.

6TH ANNIVERSARY BLACK LAGER: Style: Euro Dark Lager. ABV: 5.9. Creamy dark lager brewed with Forager.

6TH ANNIVERSARY DIPA: Style: American Double/Imperial IPA. ABV: 8.5. DIPA with Newzilla and Kohia Nelson brewed with 1840 Brewing.

6TH ANNIVERSARY IPA: Style: American IPA. ABV: 6.5. Dank IPA with Columbus hops, Strata hops and Lemon haze terpenes made with Dimensional Brewing.

6TH ANNIVERSARY PASTRY GOSE: Style: Gose. ABV: 5.0. Strawberry kiwi lemonade gose brewed with Back Channel Brewing.

6TH ANNIVERSARY PASTRY STOUT: ABV: 12.0. Chocolate ice cream stout brewed with Lua.

6TH ANNIVERSARY WEST COAST PILS: Style: German Pilsener. ABV: 5.0. West coast pils brewed with Pulpit Rock.

BA COCONUT RULES EVERYTHING AROUND ME: Style: American Double/Imperial Stout. ABV: 14.1. Bourbon barrel aged stout rested on a massive amount of toasted coconut and vanilla beans.

BARREL AGED DRIP: Style: American Double/Imperial Stout. ABV: 12.3. Barrel aged stout adjuncted with coffee beans, vanilla beans and cacao nibs.

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

RIVERSIDE BROWN: Style: American Brown Ale. ABV: 5.5. Brown ale.

7 HILLS BREWING COMPANY | 107

www.7hillsbrew.com

1085 Washington St., Dubuque, IA 52001

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

ALMOND JOEY: Style: Russian Imperial Stout. IBU: 30.0. ABV: 13.0. Barrel-Aged Imperial Stout aged in Blaum Bros bourbon barrels for 13 months. Conditioned on Almond, Chocolate and Coconut.

BONE-SHAKER SHANDY: Style: American Pale Wheat Ale. IBU: 15.0. ABV: 4.7. Summer Crusher brewed with Lemon Peel, Blueberries and Pink Lemonade.

DREAM CATCHER: Style: American Blonde Ale. IBU: 14.0. ABV: 5.0. Dreamsicle inspired Blonde Ale with Oranges and Vanilla.

SHEEPLE: Style: American Pale Lager. IBU: 38.0. ABV: 5.3. New Zealand Style Pilsner dry hopped with Nelson Sauvín and Pacific Jade Hops.

SHOOTS & ROOTS: Style: Pastry Sour. IBU: 9.0. ABV: 5.3. Kettle Sour with Strawberries, Rhubarb and Pie Crust.

AEPPELTREOW WINERY | 117

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.

AMERICANA STILL CIDER: Style: Cider. ABV: 7.0.  Still, dry heritage cider from the apples Thomas Jefferson wrote about using for cider.

BLACKBIRD BERRY CIDER: Style: Cider. ABV: 6.0.  Black Currant / Elderberry flavored cider

PERRY: Style: Cider. ABV: 11.0.  CO2, semi-sweet. Champagne method perry

SCARLETT ROSEY CIDER: Style: Cider. ABV: 6.0.  Red-Fleshed Rose' Cider

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

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.

AGAINST THE GRAIN BREWERY | 102

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!

ATG BOURBON BARREL AGED ALE: Style: American Amber/Red Lager.

OG: 16.8. IBU: 17.0. ABV: 7.2. SRM: 12.0. An homage to the unbridled spirit of our home state of Kentucky. This ale embodies all the flavor and nuance of Kentucky straight bourbon whiskey. Kentucky grown and malted barley gives this beer its light ruby color and biscuity sweet flavor, while the use of charred American oak provides mouthfeel, vanilla flavors with hints of baking spices. Enjoy!

BLK PILS: Style: Schwarzbier. OG: 10.5. IBU: 18.0. ABV: 5.0. SRM: 35.0. There can be no light without dark, there can be no good without evil and there can be no Ying without Yang. You've spent your whole life drinking the Ying of beers, now grab our Yang and experience the dark side of pils. We brewed this smooth lager using dark malts to provide a balancing bitterness that will make your taste buds go bump in the night. Our brewers actually brewed it in complete darkness, with blindfolds! Don't believe me? Check out the lawsuits! Seriously though, one sip and you'll get tunnel vision for this beautiful black lager. Stay away from the light!

CITRA ASS DOWN: Style: American Double/Imperial IPA. OG: 18.6. IBU: 70.0.

ABV: 8.2. SRM: 4.5. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety Citra. Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra Ass Down, we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more

pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

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.

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 your hate flow through you.

THUDWEISER: Style: Japanese Rice Lager. OG: 10.5. IBU: 18.0. ABV: 4.9. SRM: 4.0. This Thud is for you! This Japanese style rice lager is clean, crisp and refreshing.

ROOKIE

AL. RINGLING BREWING CO | 421

www.alringlingbrewing.com

623 Broadway Street, Baraboo, WI 53913

As the AL. Ringling Mansion was being restored, we came across a floorboard. Under the floor, destiny was waiting. A wooden box that would change everything. On a folded piece of paper was a beer recipe. "The Ringling Family Original" it came to be. And so, AL. Ringling Brewing Co. emerged, Enjoy our beer when you get the urge.

DIESEL FUEL: Style: American IPA. ABV: 6.7. Nelson Sauvín, Gluten reduced.

MAKE THE NUT: Style: English Brown Ale. ABV: 4.2. London Brown Ale with Pistachios, Gluten reduced.

MARGARITA LIME SELTZER: Style: Hard Seltzer. ABV: 9.0. 

MOTORCYCLE GIRL: Style: American Blonde Ale. ABV: 5.5. Gluten reduced.

ALT BREW | 115

www.altbrew.com

1808 Wright St, Madison, WI 53704

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

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

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

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

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

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

AMORPHIC BEER | 602

www.amorphicbeer.com

3700 N Fratney St., Milwaukee, WI 53212

Beer without shape, engineered through scientific experimentation.

AND THE UNICORN YOU RODE IN ON: Style: Mixed-Fermentation Sour. OG: 18.5. IBU: 2.0. ABV: 7.5. SRM: 4.0. Special variant of our popular cactus fruit and hibiscus, mixed-fermentation kettle sour w/ lychee fruit. No Lactose.

- ARTEMIS ORANGE:** Style: Hard Seltzer. OG: 14.0. IBU: 0.1. ABV: 7.5. SRM: 0.1. ^{GF}
Double hard seltzer with orange, vanilla, and coconut cream. Basically boozy Orange Julius. This thing is ridiculous. Gluten Free.
- DDH FLUFFY LOGIC GALAXY:** Style: New England IPA. OG: 16.0. IBU: 30.0. ABV: 6.3. SRM: 4.0. IPA with Citra and 2023 Galaxy hops with a crayon yellow haze for days.
- FLOOFY CHONKS:** Style: American Double/Imperial IPA. OG: 24.0. IBU: 30.0. ABV: 10.5. SRM: 5.0. Hazy Triple IPA w/ Extra Pale European Pilsner, Nectaron, Motueka, Mosaic Cryo, and Madagascar Vanilla. The name means chubby cat.
- HENDRIX AND CUKE:** Style: Kölsch. OG: 12.8. IBU: 20.0. ABV: 5.5. SRM: 3.9. Kölsch beer w/ organic lemon zest, sea salt, real cucumbers and gin botanicals. Super refreshing beer for a hot day, inspired by the gin cocktails of Viet Nam.
- HENDRIX AND WATERMELON:** Style: Kölsch. OG: 14.0. IBU: 20.0. ABV: 5.5. SRM: 3.9. A special variant of our Kölsch with gin botanicals, cucumbers, lemon zest, and sea salt...but with watermelon! One of three kegs in existence.
- SENTIENT IPA V5.0:** Style: New England IPA. OG: 19.0. IBU: 30.0. ABV: 7.5. SRM: 5.0. Fifth beer in our artificial intelligence series, using our own in-house algorithms and no silly LLM chatbots. Belma CGX (cryo), Kohia Nelson, Citra, and Nectaron hops.
- THEY'RE OUT THERE AREN'T THEY:** Style: American Double/Imperial Pilsner. OG: 19.0. IBU: 30.0. ABV: 9.0. SRM: 4.5. Imperial Czech Pilsner with Sauvignon Blanc grape must aged on French oak.
- TOASTED COCONUT MAJOR PARTICLES:** Style: American Double/Imperial Stout. OG: 26.0. IBU: 30.0. ABV: 12.2. SRM: 54.0. Imperial stout aged for up to two years in Heaven Hill bourbon barrels, then rested on top of large amounts of toasted coconut.

APPLETON BEER FACTORY | 317

www.appletonbeerfactory.com

603 W College Ave, Appleton, WI 54911

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

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

- ANCHOR CHECK:** Style: Light Lager. ABV: 4.5. Light lager infused with cucumber. *Cervesa fresca!*
- BUTTE DES MORTS BLACK:** Style: American Black Ale. OG: 1.051. IBU: 24.0. ABV: 4.6. SRM: 36.0. Darker than a treeline at night, smooth as a moonlit river, our Black Ale is a surprisingly easy-drinking beer. Caramel and biscuit notes support the blackened, roasty wheat in this ale. Willamette hops are added for a balanced hop bitterness.
- FACTORY LIGHT LAGER:** Style: Light Lager. OG: 1.049. IBU: 11.0. ABV: 4.5. SRM: 3.0. Light and crisp. Perfect for rallying the crew, lubricating the slide, and smashing leather-bound balls. Formerly called Bernie's Brau... formally, formerly called Factory Light Lager.
- JUICY MCJUICEFACE:** Style: New England IPA. OG: 1.064. IBU: 15.0. ABV: 6.5. SRM: 6.0. Our take on this popular new style balances bitterness with sweetness. Big, juicy, citrusy hops like Citra, Mosaic, Ekuanot, and

Idaho 7 are added in the brew kettle, whirlpool and then twice again in fermentation to give it that extra hop punch.

MILLHAND HEFEWEIZEN: Style: Hefeweizen. OG: 1.053. IBU: 12.0. ABV: 5.0. SRM: 5.0. Millhand Hefeweizen is brewed to be a classic, German-style wheat beer. German-grown Hallertau Mittelfruh hops balance nicely with German-inspired malt from Wisconsin. Leaving a slightly sweet finish. Hefeweizen yeast naturally provides hints of clove and banana. We built this beer to be enjoyed on the beach, around a fire with friends, or as an ending to the perfect day.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.055. IBU: 24.0. ABV: 5.2. SRM: 15.0. Our Amber-Brown Oktoberfest Lager has a nice blend of caramel sweetness and malt flavor that comes on strong and dissipates quickly for a clean finish. This beer will make you want to take your lederhosen off and spin them around your head! Ziggy-Zaggy, Ziggy-Zaggy, Oy Oy Oy!!

ROOKIE

ART HISTORY BREWING | 225

www.arthistorybrewing.com

649 W State Street, Geneva, IL 60134

Art History Brewing was founded with the idea that brewing is an artistic endeavor. We specialize in brewing traditional, premium-quality European Lagers, UK-style cask ales as well as easy drinking American styles of beer. Art History has been described as “The Classicists” brewing traditional styles well while also making them relevant to today’s drinkers.

BAUHAUS: Style: German Pilsener. OG: 12.0. IBU: 39.0. ABV: 5.2. SRM: 2.5. Brewed in the style of a Northern German Pilsner, a style characterized by a dry and crisp finish. Balanced malt character with medium to medium-high bitterness. Brewed with German Pils malt and the classic German hop, Tettnang. Perfect Slow Pour candidate

GENEVIER: Style: Euro Pale Lager. OG: 13.6. IBU: 23.0. ABV: 5.5. SRM: 3.6. Crisp, dry and refreshing Belgian-style Pilsner. Brewed with Saaz and Perle hops to bring out more floral and herbal aromas. Lightly malty and sweet with balanced bitterness.

KRÄUSEN LAGER: Style: Light Lager. OG: 11.2. IBU: 12.0. ABV: 4.6. SRM: 2.7. Easy drinking, low ABV, American Lager. Horizontally lagered and naturally carbonated through the Kräusening process: adding a small amount of vigorously fermenting lager beer to a larger amount of lager beer that has just finished fermenting. Brewing process used by German brewers centuries ago.

PROVINCETOWN PALE ALE: Style: American Pale Ale. OG: 12.6. IBU: 36.0. ABV: 5.3. SRM: 7.1. Modern American Pale Ale dry hopped with Barbe Rouge, HBC 630 and Sabro hops. Aromas of strawberry and cherry followed by biscuity malt flavors. The light bitterness is complemented by flavors of red candy, peach and a light coconut.

AUGUST SCHELLS BREWING CO. | 316

www.schellsbrewery.com

1860 Schell’s Rd, New Ulm, MN 56073

Established 1860. On the lush hillside banks of the Cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell’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. The legend continues, one bottle at a time.

DEER BRAND: Style: American Adjunct Lager. ABV: 4.7. A straw-colored classic, our Deer Brand beer is an American lager developed from over a century and a half of continuous brewing history. This Pre-Prohibition lager has a mild malt flavor, hop bitterness, and uses our special strain of “Schell” yeast to make it an upper Midwest favorite.

FIREBRICK: Style: Vienna Lager. IBU: 24.0. ABV: 4.8. Schell's Firebrick is a refreshing Vienna-Style amber lager named after the bricks that line the old boilers. A hint of hops combined with a subtle maltiness create a mild, pleasantly drinkable beer.

NOTORIOUS P.I.L.S.: IBU: 40.0. ABV: 6.0. Exclusive to Great Taste 2024! This West Coast Pilsner is golden amber in color with tropical citrus aromas and flavors that take a blend of the German Style Pilsner with pronounced hop bitterness and smooth crisp clean finish.

OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 20.0. ABV: 5.8. A märzen that is true to German tradition and only brewed once a year to celebrate the fall harvest. A rich malt backbone that's perfectly balanced with hops.

B. NEKTAR MEADERY | 321

www.bnektar.com

1511 Jarvis, Ferndale, MI 48220

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

COWBOY COFFEE: ABV: 5.5. Sweet Dark beer with lactose and coffee

PEACH KILL ALL THE GOLFERS: Style: Mead. ABV: 6.0. ☞ A Mead with black tea, peach, and lemon.

PEACH THYME CIDER: Style: Cider. ABV: 5.8. ☞ Cider with peach and thyme.

YACHT ROCK: Style: Mead. ABV: 8.0. ☞ Mango mead with pineapple juice and natural passionfruit and pineapple flavors.

BACKPOCKET BREWING | 228

backpocketbrewing.com

903 Quarry Rd, Coralville, IA 52241

Backpocket Brewing is more than just a brewery – it's a gathering place where friends and neighbors come together to enjoy great beer and good company. We are locally owned and operated and are dedicated to supporting our community and showcasing the best that Iowa has to offer.

12TH ANNIVERSARY: Style: Russian Imperial Stout. ABV: 10.0. Imperial Stout aged in Mississippi River Distilling Barrels and infused with Coconut and Vanilla Bean.

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.

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

KITTY LIME PIE: Style: Pastry Sour. ABV: 4.5. Backpocket has teamed up with the greatest store in the universe and Gary the cat to create a key lime sour ale that will have you asking for more

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

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.

SUNDAY MORNING RASPBERRY SOUR N/A: Style: Non-Alcoholic. ☞ Non alcoholic Sour with Raspberries.

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

BADGER STATE BREWING COMPANY | 819

www.badgerstatebrewing.com

990 Tony Canadeo Run, Green Bay, WI 54304

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

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

DOUBLE BARREL WHISKEY BUSINESS: Style: American Double/Imperial Stout. ABV: 13.0. Our barrel aged Imperial Stout aged in both EH TAYLOR and J HENRY barrels. Rich and decadent, yet balanced.

GRASSY PLACE HAZY IPA: Style: New England IPA. ABV: 6.7. Left intentionally hazy and including massive hop additions during fermentation, this beer has a smooth and juicy hop flavor and big tropical aroma. Our Hazy IPA is named after the meaning of the Badger State: Some tales say the word Wisconsin translates to "Grassy Place", hence our tribute to the place we call home. Our most popular beer along with BRW-SKI.

JET-SKI: Style: German Pilsener. ABV: 4.9. JET-SKI is everything Wisconsin and everything warm sunny days. We took a classic German Pils and added a touch of real lemon (note: touch of lemon, NOT a shandy!) to create a crisp, classic, and bright beer produced by hand in the traditions of our historic brewing culture in the Badger State. This is the new beer of 90's summer anthems, brats on the grill, friends and firepits. This is JET-SKI.

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

MALLARD WEST COAST IPA: Style: American IPA. IBU: 70.0. ABV: 7.0. It's been said that ducks fly together, so embracing the spirit of unity, we're thrilled to introduce the latest addition to our year-round beer lineup: Mallard West Coast IPA. We've drawn inspiration from our roots, selecting our beloved El Dorado hop and pairing it with Simcoe to craft a flavor that's as layered and complex as the majestic Mallard itself. While Mallards are not unique to Wisconsin, we believe they perfectly illustrate the layering and depth of flavors achieved by the combination of hops, all supported by a robust malty foundation to float this big beer on.

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.

SAP SUCKER BBL AGED MAPLE PORTER: Style: American Porter. ABV: 8.8. Sap Sucker is our highly acclaimed Maple Porter (Porte Des Morts) aged in Willet Rye and Willet Bourbon barrels. Rich candy-like sweetness and medium bodied.

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.

TIKI TOM: SINGAPORE SLING SLUSHIE SOUR: Style: Berliner Weissbier. ABV: 5.5. An extension of our Tiki Tom Slushie Sour line, Singapore Sling evokes the flavors of the classic cocktail of the same name, packed with pineapple, orange, cherry and lime, pouring a beautiful blush color.

BARN TOWN BREWING | 428

www.barntownbrewing.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.

COTTON CANDY SOUR - GLUTEN FREE: ABV: 5.2. **GF** Cotton Candy Gluten Free Sour will remind you of the real thing, but in liquid form!

DON'T CALL ME SHIRLEY! - GLUTEN FREE: ABV: 7.0. **GF** Shirley Temple Inspired Gluten Free Sour with Lemon Lime Soda, Grenadine, and Pomegranate

FLUFFATANG!: ABV: 5.0. **GF** Fluffy marshmallow and sticky tangerine juice come together in this Gluten Free Sour. Tangerine and marshmallow aromas pop out of the glass, followed up with flavors of juicy tangerine and gooey marshmallow.

HAWAIIOWAN PUNCH - VANILLA BEAN & COCONUT: ABV: 8.0. **GF** We took this fan favorite and gave it a twist! This Gluten Free Sour is filled with tropical flavors like guava, pineapple, passionfruit, Madagascar vanilla bean & raw coconut.

MAGICAL PINEAPPLE WHIP: **GF** Dreams do come true here at Barn Town, the most magical place on earth. And to make those dreams come true, we whipped together pineapple and vanilla to create a Pineapple Whip inspired Gluten Free Sour.

PB & J - RASPBERRY - GLUTEN FREE: ABV: 5.0. **GF** This Gluten Free Sour was conditioned on dry roasted peanuts. Then we added delicious raspberry juice to make it taste just like a PB&J sandwich.

PICKLE TICKLE - GLUTEN FREE: ABV: 4.0. **GF** We took this fan favorite Pickle Beer and made it Gluten Free! If you are a fan of pickles or pickle juice, then this is the drink for you. It pours looking just like pickle juice, and has a refreshing pickley finish.

STATE FAIR LEMONADE - GLUTEN FREE: ABV: 4.0. **GF** We teamed up with our friends at Campbell's Concessions to make a Gluten Free Sour to taste just like the lemonade you'd get at The Iowa State Fair! Every sip of this will make you think of the Fair, sipping lemonades, and people watching!

BAVARIAN BIERHAUS | 203

www.thebavarianbierhaus.com

700 W Lexington Blvd, Glendale, WI 53217

Willkommen Freunde und Nachbarn! For nearly four generations, The Bavarian Inn was proud to host weddings, blood drives, bake sales, Milwaukee's original Oktoberfest, Munich New Years and other community events as diverse as the remarkable patchwork of nationalities that give Milwaukee its unique charm.

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.

BANANETTE (COLLAB WITH WORKING DRAFT): IBU: 9.0.

FESTBIER: Style: Euro Pale Lager. IBU: 18.0. ABV: 5.5.

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 CO. | 220

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

Started In a soup pot in Kalamazoo Michigan, now we're here. We've come a long way, friends. From humble basement beginnings in 1985 all the way to national recognition, it has been a journey jam-packed with innovation and expansion. We call it Inspired Brewing, and it's what drives us to make thoughtfully and creatively brewed quality craft beers, all while building a better future together.

AMERICAN IPA: Style: American IPA. This small batch experimental IPA was brewed to celebrate National IPA day on 8/1/24.

BIG HEARTED IMPERIAL IPA: Style: American Double/Imperial IPA. ABV: 9.5. Big Heart. Bold Flavor. Can't Lose! An Imperial IPA featuring citrus, and berry hop aromas with slight bitterness.

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

KENTUCKY MULE BEER: Style: Fruit/Vegetable Beer. ABV: 8.3. Inspired by the classic cocktail this Bourbon Barrel Ale is aged with ginger and lime.

LAGER FOR THE LAKES: Style: Light Lager. IBU: 20.0. ABV: 4.8. A smooth, easy drinking 4.8 ABV American Lager with a clean finish, it's perfect to enjoy on and around the lakes that surround us. Protecting our waters has always been a passion for our brewery, and with this brand we hope to bring awareness, engagement and action behind the need to protect and preserve the availability of clean water.

OARSMAN: Style: Session Beer. ABV: 4.0. Designed as a flavorful session beer, Oarsman Ale uses a classic German brewing technique to impart a light, refreshing tartness. Oarsman Ale grew out of a desire to explore the tradition of session beers, trading intensity for finesse while still creating a worthwhile experience for the taster. The grain bill includes a healthy portion of wheat, while citrusy hops lend bright notes to the aroma. Fermented with Bell's house ale yeast

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.

OBERON SUNSHINE CHERRY LIMEADE SHANDY: Style: Fruit/Vegetable Beer. ABV: 4.2. Oberon Sunshine Cherry Limeade Shandy blends lime and cherry in a perfect union of slightly tart, mildly sweet, and fully enjoyable flavors.

OBERON SUNSHINE LEMONADE SHANDY: Style: Fruit/Vegetable Beer. ABV: 4.2. With fresh Lemonade mixed in, Oberon Sunshine Lemonade Shandy delivers real citrus refreshment.

OBERON SUNSHINE TROPICAL SHANDY: Style: Fruit/Vegetable Beer. ABV: 4.2. Passionfruit leads a host of Tropical aromas featured in this mouthwatering Oberon Sunshine Tropical Shandy.

OCTOBERFEST: Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 5.5.

OFFICIAL IPA: Style: New England IPA. ABV: 6.4. This hazy IPA is double dry-hopped w/mosaic, azacca, amarillo and El Dorado hops resulting in complex peach, stone fruit and tropical notes w/a dry finish and balanced bitterness.

OLD FASHIONED HOLIDAY ALE: Style: Scotch Ale/Wee Heavy. ABV: 10.8. Call us old-fashioned, but we like to have special brews for special times of the year. This winter warmer invokes classic flavors of the season and is perfect to sip by the fireplace, or put in the cellar for celebrations to come.

ORANGE VANILLA CREAM OBERON: Style: American Pale Wheat Ale.

ABV: 5.8. A twist on the classic Oberon inspired by the flavors of an Orange Dreamsicle.

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.

QUINNAN FOLLS SPECIAL LAGER BEER: Style: American Pale Lager.

ABV: 6.5. Born in a dream, Quinannan Falls Special Lager Beer refers to a mythical place in the boreal north. While the waterfall may exist solely in Larry Bell's imagination, the beer he remembered drinking there is now quite real. Quinannan Falls possesses the crisp, dry bitterness you'd expect from a German pilsner, but the use of highly aromatic hops from the Pacific Northwest in both the kettle and dry-hop invokes the fragrant pine forests that inspired this beer.

THE WILD ONE: Style: Mixed-Fermentation Sour. ABV: 6.1. The Wild One begins, not as a single beer, but distinct batches fermented in wooden foeders each with its own array of flavors. Our brewers sample and blend to taste, resulting in a refreshing brown ale with a tartness buoyed by fragrant aromas of ripe cherry, apple and a bit of funk from Brettanomyces yeast.

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 KIPPO STOUT: Style: American Stout. ABV: 8.2. Barrel Aged Stout with Vanilla and Cocoa Nibs.

UPPER HAND TONGUE AND GROOVE: CHERRY: Style: Flanders Oud Bruin. ABV: 9.0. Barrel aged sour brown with a cherry addition.

UPPER HAND TONGUE AND GROOVE: MAPLE: Style: Flanders Oud Bruin. ABV: 9.0. Barrel Aged Sour Brown ale aged with Maple.

BENT RIVER BREWING CO. | 212

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, current owners and brewers realized that though the demand continued to grow, their historic, downtown building would not.

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

DESOTO: Style: American Pale Lager. OG: 11.2. IBU: 15.0. ABV: 5.17. A Mexican style lager that's clean and refreshing. A great session beer for the summer.

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.

SPECIAL BA RELEASE:

STRAWBERRY RHUBARB WHEAT: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.2. Wheat Ale brewed with strawberry and rhubarb purées.

BIG GROVE BREWERY | 118

www.biggrovebrewery.com

1225 S Gilbert Street, Iowa City, IA 52240

Big Grove Brewery is among Iowa's top craft beer producers and ranks in the top 3% for barrel production nationally. In 2013, the brewery started as a 3.5-barrel brewhouse in Solon, Iowa, focused on fresh craft beer and elevated pub cuisine. Four years later, the brewery has opened new brewery and taproom locations in Iowa City, Des Moines, and Cedar Rapids—with plans to open in Omaha in 2025. Big Grove has received several international craft brewing medals, including gold for Easy Eddy hazy IPA and Citrus Surfer fruited wheat and silver for its Oktoberfest märzen.

BATCH 1000 BARLEYWINE SHERRY BARREL AGED: Style: English Barleywine.

IBU: 18.0. ABV: 12.5. SRM: 20.0. To celebrate our 1000th brew in our Iowa City Big Grove Brewhouse, we made this giant barleywine that we rested in stainless for several months then racked into some most delicious sherry barrels for an extended aging.

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.

DOUBLE NOD: Style: American Double/Imperial IPA. OG: 19.0. IBU: 35.0. ABV: 8.5.

SRM: 3.0. The power trio of Galaxy, Citra, and Mosaic hops combine for huge fruit aromas in a hazy, yet smooth finish. This one gets a double nod.

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

FESTBIER: Style: Märzen/Oktoberfest. ABV: 5.9. Nothing says "fall" quite like our Bavarian-style Märzen. Celebrate Oktoberfest and the return of more pleasant Midwest weather with this crisp, amber-hued lager that features notes of malty caramel and a smooth, clean finish. With Big Grove's Festbier, your Biergarten is anywhere. PROST

MOON RABBIT: Style: Japanese Rice Lager. ABV: 4.8. Named for the moon rabbit, whose legend is celebrated during the Tsukimi harvest festival, our Japanese-style rice lager is light, clean, and incredibly easy to drink. Magnum and Perle hops offer a delicate, floral bitterness to the beer that pairs well with its pilsner malt base.

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

Bourbon notes and oak bring the experience together.

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

WATERMELON SURFER: Style: American Pale Wheat Ale. OG: 12.0. IBU: 12.0.

ABV: 4.8. SRM: 3.5. Waves of fresh watermelon flavor with a smooth, refreshing finish.

BIG MUDDY BREWING | 221

www.bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

When Big Muddy Brewing started operations 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, Pennsylvania & New Jersey.

BIG MUDDY BOURBON - SINGLE BARREL / CASK STRENGTH: Mash Bill: 85% Jimmy Red Corn 13% Rye 2% Malt

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: 65.0. ABV: 7.5. 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.

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.

SALUKI DUNKEL DOG: Style: American Amber/Red Ale. OG: 1.053. IBU: 22.0. ABV: 5.4. Brewed with 2 Row Pale Malt, Roasted Malt, Munich Malt & Chocolate Malt. Excellent drinkability with malts showing depth and complexity. Clean, crisp finish.

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 | 202

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.

While not in their original plans, Black Husky began getting calls from bars and restaurants in Milwaukee to see if they could purchase their beers. So Tim and Toni began driving down kegs and bottles to Milwaukee in their Ford Transit Connect van. First two or three kegs and cases and eventually they were turning business away so the poor van didn't collapse under the load.

In 2016, Black Husky moved its brewery operations to the Riverwest neighborhood of Milwaukee where they currently operate a taproom and produce their beers. Not much has changed. Sure there is a bigger building, a small canning line has been added, and a few more people are in the pack, but the beer is still produced with the same care and dedication practiced to honor the 23 dogs that spent their lives with Tim and Toni.

DOGFATHER: Style: American Pale Ale. IBU: 42.0. ABV: 6.8. Pale Ale with mosaic hops.

GOAT ORGY REVENGE: Style: American Double/Imperial Brown Ale. A Black Husky Brewing & Lakefront Brewery collaboration firkin - blended fruit and Imperial Brown beer with peach, lime and dark fruit notes.

SPROOSE: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 8.6.

"Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter's evening..." What? Really? Lothar ("The Biter") would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle - and it's not meant to be. Brewed with locally harvested spruce tips and tracking in at 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.

TIMOTHEUS 2023: Style: Quadrupel (Quad). ABV: 15.0. A Belgian-style Quad at 15% ABV. Dark fruit with moderate Belgian yeast profile.

WEIZENBOCK: Style: Hefeweizen. ABV: 9.5. An Imperial Hefe Weiss with lots of banana and bubblegum notes.

BLACKROCKS BREWERY | 111

www.blackrocksbrewery.com

424 N Third St, Marquette, MI 49855

In 2010, David and Andy were looking down the barrel of economic downsizing in their industry. Looking at it as an opportunity instead of a problem, the two set out to take their basement hobby to a new level. The dream of all home-brewers; to go "legit" and open a commercial brewery, presented itself as a once in a lifetime opportunity. The two agreed upon a Nano Brewery (1 BBL brewhouse). Although they were hopeful it would be well received, they had no idea the amount of interest the locals had for

craft beers. Along the way they found and hired on some awesome people to bring the brewery altogether. Blackrocks still brews beer at the original pub on 3rd St, as well as a 20 BBL production system in Marquette. Two key ideas fuel Blackrocks on a day to day basis, always make the best beer possible and always have fun while 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.

GUAVA BLONDE: Style: American Blonde Ale. IBU: 16.0. ABV: 5.2. Toasty Blonde Ale brewed with pink guava. Tropical and fruity notes.

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

RAVEN DARK LAGER: IBU: 21.0. ABV: 5.5. Crisp and lighter body with plenty of deep roasted malt notes.

STEAMY WONDER: Style: California Common/Steam Beer. IBU: 36.0. ABV: 5.7. Toasty and caramel malt profile with floral and assertive hop presence.

ROOKIE

BLACKSTACK BREWING | 810

www.blackstackbrewing.com

755 Prior Ave N Suite 110, St Paul, MN 55104

The Johnson family has had a long love affair with great beer. In the 1990s, patriarch Scott Johnson owned All Saints Brands, Inc., a distribution company that helped bring European classics like La Trappe, Tripel Karmeliet, and Pauwel Kwak to Minnesota.

After years of careful planning and hard work, the entire family launched BlackStack Brewing in 2017. As company owners and leaders, they take a hands-on approach to running the business. If you stop at the brewery on any given day, you'll likely find one of the Johnsons stocking inventory, checking on the newest beer recipe, or serving a customer.

ACTING EXTRA: Style: American Double/Imperial Stout. ABV: 14.8. Barrel Aged Imperial Stout with coffee, coconut, Oreos, Hazelnuts, & Vanilla. Aged 18 months in Buffalo Trace barrels.

DOUBLE 755: Style: American Double/Imperial IPA. ABV: 8.8. A tuned up version our forever favorite fog dog for all the oil acolytes. Extra helpings of all the things that make us love it so. More wheat, more oats, and more Citra, Azacca, & Amarillo.

LOCAL 755: Style: New England IPA. ABV: 6.8. Our Foggy Favorite. Azacca, Amarillo & a Gwop of Citra. Soft, Juicy & Hazy like 70's Home Movies.

SLOPES: ABV: 4.6. French Pilsner malt & a kiss of corn, hopped comfortably with French Strisselspalt. Unfiltered and naturally carbonated.

STACK IN THE PARK: Style: Specialty IPA. ABV: 9.7. Brewed with North Park Beer Co in San Diego, it's fully stacked with Citra, Incognito, Strata, Cashmere, Talus and HBC 586. Park it there & take this one for a spin.

UNCUT JAMS STRAWBERRY RHUBARB: Style: Fruit/Vegetable Beer. ABV: 5.3. Finding a muse in strawberry and rhubarb with this jewel of a just tart enough base. This one's tasty... you can bet on it.

BLIND TIGER BREWERY | 422

www.blindtiger.com

417 SW 37th St, Topeka, KS 66611

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

We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six

flagships and seven rotating seasonals on tap, to the tune of about 1000 barrels a year. Our brews have gathered 30 national and international awards over the past 29 years. Our Brewpub is located at 37th & South Kansas Avenue.

BLIND TIGER BOCK: Style: Bock. OG: 1.072. IBU: 16.0. ABV: 7.0. SRM: 28.0. Our 2024 World Beer Cup Bronze Medal Winner!

COFFEE KOLSCH: Style: Kölsch. OG: 1.046. IBU: 18.0. ABV: 4.6. SRM: 3.0. Our award winning Kolsch beer aged on our in-house roasted coffee.

MAIBOCK: Style: Maibock/Helles Bock. OG: 1.068. IBU: 16.0. ABV: 7.0. SRM: 5.0. Our most awarded beer! Big, Blonde, and Sneaky Strong!

MUNICH DUNKLES: OG: 1.056. IBU: 12.0. ABV: 5.2. SRM: 28.0. Our 2024 World Beer Cup Gold Medal winning Dark Lager!

PRICKLY PEAR SOUR: Style: Fruit/Vegetable Beer. OG: 1.064. IBU: 4.0. ABV: 6.8. SRM: 4.0. We brewed this fine drinking lager with malted sunflower seeds from the Kansas State Flower!

SMOKEY THE BEER: Style: Smoked Beer. OG: 5.0. IBU: 11.0. ABV: 5.8. SRM: 23.0. Our 2024 World Beer Cup Bronze Medal winning Rauchbier!

TOP GUN IPA: Style: American IPA. OG: 1.068. IBU: 60.0. ABV: 7.0. SRM: 60.0. West Coast Style IPA.

BLUE HERON BREWPUB | 417

www.blueheronbrewpub.com

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

Blue Heron BrewPub, located in the historic Parkin Place (a former creamery) in Marshfield WI. The brewpub is located on the main floor, with a special events venue upstairs. Our 10-barrel system produces our flagship brands along with many other seasonal and specialty brews. Our taps are constantly rotating, so please check our website to see what's new. Grab your crew and have a brew at the Blue Heron!

CHAMOIS: IBU: 33.0. ABV: 5.0. Chamois is a small batch Belgian Single/Patersbier brewed to emphasize the clove but with hints of banana. Graff's Garage Brew series puts out another classic style not normally available in most tap houses. The yeast is king and followed by the Simcoe and Hallertau hops. A light beer with big taste.

CURIOS CREATURE: IBU: 56.0. ABV: 7.0. Wondering what's going on with this curious creature. Let's find out. Citra and Strata hops bring dank, catty undertones to this citrus and strawberry wonder. It's an American IPA with a twist, it's a Lager.

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

RETURN OF YETI: Style: Doppelbock. IBU: 16.0. ABV: 8.5. Son of YETI, Blue Heron's latest seasonal, is a strong, rich, and very malty German lager. This classic German Doppelbock's flavor comprises toasty notes with slight chocolate undertones but maintains a dominant malt sweetness. Stone fruit, rum raisin character is present in both the aroma and taste. You will find a smooth alcohol strength which imparts some warming but never harsh. Hard to find but we always like to see the return of this monster of a beer.

SMOKEY THE BEER: Style: Rauchbier. IBU: 10.0. ABV: 5.0. Smokey the Beer is one of our Graff Garage Brew Series where we try something different. This Rauchbier style is brewed with all German Weyermann malts and lagered for a fresh crisp finish. Pilsner malts are balanced with a generous dose of Bamberg beechwood-smoked malt and backed with a Hallertau hop for bittering.

SOUR SIPPER - ELDERBERRY: Style: Berliner Weissbier. IBU: 8.0. ABV: 4.0. The Sour Sipper is a series where Blue Heron explores a variety of flavors in combination with a sour tart base of Berliner Weisse. This style is brought to life with a combination of lactobacillus and saccharomyces (bacteria and yeast) which results in a crisp and refreshing low alcohol beer with

special additions to keep you coming back for more. In some regional folklore the Elderberry is thought to ward off evil and give protection to Witches. Hollowed Elderberry twigs have been traditionally used as spiles to tap maple trees for sap. Whether it be Witches or Maple Syrup either myth or fact is interesting. One thing you can believe is that the sweet earthy flavors pair well with our sour base.

SOUR SIPPER - STRAWBERRY RHUBARB: Style: Berliner Weissbier. IBU: 8.0.

ABV: 4.0. The Sour Sipper is a series where the Blue Heron explores a variety of flavors in combination with a sour tart base of Berliner Weisse. This style is brought to life with a combination of lactobacillus and saccharomyces (bacteria and yeast) which results in a crisp and refreshing low alcohol beer with special additions to keep you coming back for more. The Wild Strawberry Rhubarb edition brings two recognizable flavors together in unique harmony. The wild strawberry is smaller than its better known strawberry cousin but imparts more sweetness. Officially a vegetable, rhubarb is known for its tart forward flavor. Together these both compliment and contrast the Berliner Weisse base. Enjoy!

BOULEVARD BREWING CO. | 401

www.boulevard.com

2501 Southwest Blvd, Kansas City, MO 64108

Founded in 1989, Boulevard Brewing Company has grown to become the largest specialty brewer in the Midwest. Our mission is simple: to produce fresh, flavorful beers using the finest ingredients and the best of both old and new brewing techniques.

Our beers are built with four principal ingredients, but every drop of Boulevard also shares a fifth: passion. Our people are bound together by devotion to detail, and are dedicated to providing our customers with the freshest, best tasting beer on the planet.

Embedded deep in our DNA is a profound sense of responsibility for protecting the environment and promoting sustainable business practices. We're always looking for new ways to reduce our environmental impact, while working to ensure a positive future for our local and global communities.

We are proud to be Kansas City's Beer, and Missouri's Largest Independent Brewery.

DANK 7: Style: Belgian IPA. IBU: 55.0. ABV: 7.0. 13 years ago, Boulevard set the brewing world ablaze with a revolutionary take on a classic Belgian Saison. Sparking up creativity again, our first playful Tank 7 seasonal variant offers an approachable ABV and a massive dose of resinous, piney hops by loading up this variation with 7 different hops.

ELUSIVE THUNDER HAZY IPA: Style: American Double/Imperial IPA. IBU: 31.0. ABV: 9.5. Do you hear that? Something big is lurking beyond the veil. Our heroine, Space Camper, has teamed up with our friends at Toppling Goliath Brewing Co. in search of the biggest, juiciest, haziest IPA in the galaxy. Little do they know that you've already stumbled onto the treasure, the once elusive thunder is in your hand. Using the finest hops grown since the Cretaceous period, Elusive Thunder is so hop-forward, it took two breweries to produce it. Hold on to your butts.

PLAID HABIT: Style: American Double/Imperial Brown Ale. IBU: 13.0. ABV: 11.9. Born a double-mashed imperial brown ale, then matured for 18 months in freshly drained 10-year Canadian rye whisky barrels, the beer features checkered notes of rich vanilla, charred oak, warming whisky and spicy rye. With a lingering, boozy sweetness and round, resonant flavor, Plaid Habit clearly earns its name.

QUIRK CHERRY BLOSSOM & LIME: Style: Hard Seltzer. ABV: 4.2.  Quirk Cherry Blossom & Lime offers enchanting aromas of soothing sakura, subtle sweetness from real cherry juice, and a lively finish from luscious limes. Check out our Quirktail recipes and try Cherry Blossom & Lime in a Tropical Blossoms cocktail!

QUIRK ROCKET POP: Style: Hard Seltzer. ABV: 4.2.  Cherry Blossom & Lime offers enchanting aromas of soothing sakura, subtle sweetness from real cherry juice, and a lively finish from luscious limes.

RASPBERRY ROCKET BOOSTER: Style: Hard Seltzer. ABV: 8.0.  The explosive flavors of our popular Raspberry Rocket Pop, with extra lift. Available year-

round in a 19.2oz can! As always it's Gluten-free, and made with real fruit juice.

TROPICAL TANK 7: Style: Saison/Farmhouse Ale. IBU: 45.0. ABV: 8.5. This is a riff on our award-winning Tank 7 American Saison! It has iconic Belgian yeast esters of Tank 7 with a nice burst of Tropical fruit aroma that's made for summertime. You'll find this one exclusively in our limited-release Jackpot Mix Pack alongside Dank 7, and Tank 7.

ROOKIE

BREW LINK BREWING | 329

www.brewlinkbrewing.com

4710 E US Highway 40, Plainfield, IN 46168

Brew Link Brewing is a small town brewpub located on the oak tree golf course. We have 24 unique beers on tap to pair with a variety of freshly made food from our kitchen. As a veteran owned and operated business, we strive to offer the highest quality beers, fresh hand made food, and top notch customer service.

IMAGINARY FRIEND BELGIAN GOLDEN STRONG: Style: Belgian Golden Strong Ale. OG: 1.08. IBU: 33.0. ABV: 9.666. SRM: 4.6. Batch number 666. Classic Golden Strong finished and dry hopped with Nelson Sauvin hops

IVORY WHITE STOUT: Style: Oatmeal Stout. OG: 1.058. IBU: 22.0. ABV: 6.0. SRM: 4.0. Tastes like a stout but doesn't look like it!

LUCID: Style: American IPA. OG: 1.062. IBU: 50.0. ABV: 7.0. SRM: 5.7. Classic American IPA. Citra, Mosaic, Simcoe, Warrior hops.

MY EAGLE OKTOBERFEST: Style: Märzen/Oktobert. OG: 1.06. IBU: 22.0. ABV: 6.0. SRM: 11.2. Prost! Smooth malty Marzen style beer.

RASPBERRY HOLE IN ONE: Style: Berliner Weissbier. OG: 1.063. IBU: 6.0. ABV: 5.0. SRM: 3.5. Sour jelly doughnut beer! *contains lactose sugar*

RE-IMAGINE ULTRA LITE LAGER: Style: Light Lager. OG: 1.035. IBU: 10.0. ABV: 4.0. SRM: 2.3. A lighter version of our house Imagine Lager. Perfect for a hot summer day.

STONE COLD HAZY IPA: Style: New England IPA. OG: 1.069. IBU: 36.0. ABV: 6.5. SRM: 5.0. Hazy IPA with Azacca, Idaho 7, and Sultana hops and a lot of tangerine puree. Makes an excellent breakfast beer!

SUPER SONIC CHERRY LIMEADE SOUR: Style: Berliner Weissbier. OG: 1.057. IBU: 6.0. ABV: 5.0. SRM: 3.8. Refreshing, tart sour with cherry and key lime.

BREWDOG | 429

www.brewdog.com/usa

96 Gender Rd., Canal Winchester, OH 43110

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

CLOCKWORK AF: Style: Non-Alcoholic. 🇺🇸 NA Hoppy Tangerine.

COLD BEER: Style: American Pale Lager. IBU: 10.0. ABV: 4.5. American Lager.

SLUSH RUSH: Style: American Pale Wheat Ale. IBU: 17.0. ABV: 4.6. Cherry Lime Wheat.

WEST COAST PUNK IPA: IBU: 35.0. ABV: 7.5. Post Modern Classic.

WINGMAN "TROPICAL STORM": Style: American Double/Imperial IPA. ABV: 9.5. Tropical Imperial IPA.

BREWFINITY BREWING CO. |

www.brewfinitbrewing.com

n58w39800 Industrial Rd, Oconomowoc, WI 53066

Oconomowoc's only on-site brewery! Our taproom offers 16 rotating beers on tap as well as food options like build-your-own pizzas, chicken

sandwiches, 1/2-pound smoked burgers, giant pretzels and miscellaneous other apps.

BEACH BUM: ABV: 7.0. Escape to paradise with this creamy coconut beer.

We used a special Lager yeast that also imparts tropical flavors which compliments the coconut.

RASPBERRIES SOUR: Style: Berliner Weissbier. ABV: 4.3. Tart with subtle hints of raspberry.

TRIPEL JITTERS: Style: Tripel. ABV: 11.5. We infused coffee into this Belgian Tripel. Golden hue, sweet with tones of coffee to offset the sweetness.

BROAD RIPPLE BREWPUB | 222

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.

10,000 LUMENS: Style: Bière de Champagne/Bière Brut. IBU: 47.3. ABV: 6.5.

SRM: 4.0. This Brut IPA was brewed in honor of our manager Jess's daughter Lumen. This is packed full of Mosaic and Citra hops to give it a tropical fruit and citrus flavor and aroma profile. This finishes superdry leaving your palate wanting more.

BREW PUB LOWLIFE: Style: American Adjunct Lager. IBU: 10.8. ABV: 3.8. SRM: 1.7.

This American corn lager that was made with pilsner malt and Oaxacan green corn from our friends at Sugar Creek Malt Co is sure to quench your thirst. With notes of sweet corn and subtle fruitiness, this beer will leave you wanting more with a semi-dry finish.

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. We will be serving this on a beer engine.

HELL-CAT MAGGIE: Style: Irish Dry Stout. IBU: 40.9. ABV: 4.6. SRM: 29.9. This Irish Stout offers up notes of coffee and hints of malty sweetness. The perfect session beer.

LIMPING MALLARD: Style: Old Ale. IBU: 38.2. ABV: 7.5. SRM: 20.4. This sweet but slightly bitter beer is a very full bodied ale, deep amber in color with rich caramelized malt flavors predominating and dark fruits. That have picked up some light brett characteristics while spending some time in a well-used barrel.

MODEST ENGLISHMAN: Style: Golden Ale. IBU: 40.0. ABV: 4.5. SRM: 3.7. This English Golden Ale. Using traditional English malts that provide a touch of sweetness and balanced out with Fuggle hops that provide an herbal/floral profile. This modest ale is sure to quench your thirst as well as your taste buds.

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 | 702

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.

BURNT CITY BREWING | 511

www.burntcitybrewing.com

417 N. Ashland, Chicago, IL 60622

Welcome to Burnt damn City. Please enjoy these beers lovingly produced and brewed for you to enjoy. They are like riding a Stegosaurus while waving a cowboy hat around as you fall from a B-52 over Olin Park.

DINO CROSSING: Style: American Pale Ale. ABV: 5.8. An American Pale ale with Simcoe and Centennial Hops. "They do move in herds."

FASHIONABLY LATE: Style: Euro Pale Lager. ABV: 4.7. A smooth, lightly hopped Italian Pilsner.

MONUMENT OF BONES: Style: American Double/Imperial Stout. ABV: 10.0. An imperial stout aged and blended from multiple Wild Turkey barrels.

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

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 two hours north of Milwaukee!

AFTER SLICE MEXICAN LAGER WITH LIMES: Style: Mexican Lager. ABV: 5.0. A crisp Mexican Lager, with fresh limes added... ultimately refreshing!

BREWER'S RESERVE BRANDY BARREL BARLEYWINE: Style: American Barleywine. ABV: 15.0. Aged in used Brandy barrels, our award-winning Barleywine Ale exudes hints of dark fruit and toffee, rounding out in an enticing warm oak character

BREWER'S RESERVE CHERRY KRINGLE STOUT: Style: American Double/Imperial Stout. ABV: 11.0. Since the kringle is the official pastry of Wisconsin, we thought it was only fitting that we combine it with another Wisconsin staple: Door County Cherries. These particular cherries come to us from our friends at Seaquist Orchards and provide a delightful zing to each sip. Much like our wonderful state this beer is a truly unique treat!

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

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

ICED BOURBON BARREL BARLEYWINE: Style: American Barleywine. ABV: 18.0. An American Barleywine Ale aged in used oak bourbon barrels, this beer develops rich flavors of dark fruits and wood that deepen over time. Now Iced for a bigger, barleywinier experience!

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

MENTAL PROJECTION IPA: Style: American IPA. ABV: 7.0. This is our modern take on the classic American IPA style. This ale features two generous

dry-hop additions. For the first dry-hopping we used old-school Chinook and Cascade for that piney, grapefruity flavor and aroma. Then we brought in the more modern Citra and Mosaic for the second dry-hopping for those notes of intense citrus, tropical fruit, and berry.

MILWAUKEE TWO: ROASTED OAT IN WILLETT BARREL AGED STOUT: Style: American Double/Imperial Stout. ABV: 14.0. Imperial stout brewed with roasted oats then aged in Willett bourbon barrels for 18 months.

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

PILOT: I'M TRYING TO CUT BACK PALE ALE: Style: American Pale Ale. ABV: 5.0. Modern yeast strains are capable of producing some pretty remarkable beers these days and this pale ale was brewed to showcase that. Fermented with Superbloom from Berkeley Yeast, this beer possesses many of the aromas normally obtained through heavy dry hopping with a fraction of the hops. All the flavor and none of the bitterness! Featuring Mosaic, Citra and Amarillo hops. Notes of Grapefruit, Lime Zest, Tangerine, and Fruity Pebbles.

ROGER, ROGER PALE ALE: Style: American Pale Ale. ABV: 6.0. A classic American Pale Ale utilizing Magnum Hops, Citre Cryo, Cashmere and Belma Hops!

TANGERINE SQUEEZE FRUITED WHEAT ALE: Style: Fruit/Vegetable Beer. ABV: 5.0. Get your feel of summer ready with this juicy little beer! Bursting with tangerine citrus and ready to fill your heart with so much!

TWENTY SIX (XXVI) -VARIANT, BARREL AGED STOUT WITH RASPBERRIES AND VANILLA: ABV: 13.0. Juicy raspberry and vanilla intertwine in our 26th anniversary barrel aged stout.

TWENTY SIX (XXVI) BARREL AGED STOUT: Style: American Double/Imperial Stout. ABV: 14.0. Raise your glass to toast 26 years of Central Waters. This distinctly delicious barrel aged stout is brimming with bourbon barrel character wound round a rich chocolatey base.

TWENTY-SIX (XXVI)- J. HENRY BARREL: Style: American Double/Imperial Stout. ABV: 15.0. This imperial stout was aged for 33 months in J. Henry & Sons bourbon barrels. These barrels are crafted from Wisconsin grown oak, air dried for over two years to reduce tannins extracted from the wood, then rested with their bourbon for at least five years. We knew exactly what base beer we wanted to put into them, and we think you'll be happy with the end result! A big stout base overflowing with hints of dark chocolate and caramel.

CERCIS BREWING COMPANY | 114

www.cercisbrewingco.com

140 N Dickason Blvd, Columbus, WI 53925

Brothers, in-laws, friends and so much more. Born and raised down the road on Highway 16, we are lovers of all sports known to Wisconsin, the beautiful outdoors: the ski hills, the golf courses, the bike trails and the lakes. But, our true love of craft beer brought us together to realize the Cercis Brewing Company dream. After much blood, sweat, and yes tears, our vision became reality when we officially opened our doors to the public on May 24, 2018.

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 Ekuantot 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.

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.

YOUR MY BOY BLUE (BLUEBERRY ALE): 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.

CHURCH STREET BREWING CO. | 312

www.churchstreetbrew.com

1480 Industrial Dr, Itasca, IL 60143

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

HEAVENLY HELLES LAGER: Style: Munich Helles Lager. IBU: 30.0. ABV: 5.0. SRM: 6.0.

ITASCAFEST MÄRZEN: Style: Märzen/Oktobertfest. IBU: 24.0. ABV: 5.1. SRM: 17.0. Church Street's fall seasonal! A truly traditional German Marzen/Oktobertfest 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!

RUSSIAN RHAPSODY: Style: Russian Imperial Stout. OG: 1125.0. IBU: 65.0. ABV: 13.5. Aged in Rye barrels.

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

CIVIL LIFE BREWING CO. | 407

www.thecivillife.com

3714 Holt Ave, St. Louis, MO 63116

Civil Life Brewing Company is located in Tower Grove South in St. Louis Mo. Mike Bianco (here today!), Dylan Mosley and Jake Hafner founded the brewery in 2011 and continue to forge a path for our always hoping to be bigger small brewery. We have turned inward the last several years and focused on a beer garden and kitchen expansion along with upgrades to our old world inspired pub. If you are ever in St. Louis, stop by and grab a meal and a seat on our 200-seat beer garden and while you are there perhaps grab a pint of Cask Ale as we are a proud Cask Marque Certified pub. But better yet, pull up a seat at the bar and tell us you saw us at Great Taste.

AMERICAN BROWN ALE: Style: American Brown Ale. OG: 1.058. IBU: 35.0. ABV: 4.8. SRM: 16.0. Long enough ago, all beer would've been brownish because of the difficulty of cooking the malted grain without darkening it. Same was true in America until the fancy-pants German immigrant brewers started brewing pale lagers which eventually took over. Thankfully, American homebrewers and a few bold craft brewers like us have revived American Brown Ale for your pleasure. Malty, caramelly, tart and toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee. Y'know that story about the hypocrite who tattled to President Abraham Lincoln about General Grant's drinking? Ol' Abe answered, "Well, find out what he's drinking so I can send a barrel to every general in the army." We're pretty sure Grant was drinking The Civil Life American Brown.

ENGLISH PALE ALE: Style: English Bitter. OG: 1.046. IBU: 35.0. ABV: 4.2. SRM: 4.6. This is Mike's (one of our original founders) recipes, and if you stop by the Civil Life table today hopefully you'll get to meet him. This is his first Great Taste! It's a gem of a beer with both beauty and balance. Grainy, malty, biscuity, bittersweet, with some tantalizing New-World-meets-Old-World hoppy traits thrown in. Tasty and tame enough to drink a few.

OKTOBERFEST GERMAN STYLE LAGER: Style: Märzen/Oktobertfest. OG: 14.5. IBU: 26.0. ABV: 5.5. SRM: 11.0. Our fastest-moving beer is back this October! German barley malt, hops and yeast. Clean and classic. Rich malts but not too sweet, grainy, a little nutty and toasty, balanced bitterness from flowery German hops.

VIENNA LAGER: Style: Vienna Lager. OG: 1.045. IBU: 24.0. ABV: 4.4. SRM: 10.0. Say Hi to Charlie pouring today at the Civil Life table. Charlie is one of our small brewery's biggest fans and Vienna is his favorite Civil Life beer. He loves it so much that he orders every beer we make by putting "Vienna"

before it as a constant reminder that we best never leave this off the summer brewing schedule. Copper colored, Hallertau hopped, clean, bready and nutty.

CONFLUENCE BREWING CO. | 211

www.confluencebrewing.com

1235 Thomas Beck Road, Des Moines, IA 50315

Like our home state of Iowa, Confluence beers are honest, hard-working, friendly and unpretentious. We invite you to stop by our taproom and huge outdoor beer garden.

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

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.

THE STRAWBERRY RHUBARB WIZARD: Style: Gose. ABV: 5.0. Fruited Sour with Strawberries and Rhubarbs.

WEISS GRIP: Style: Hefeweizen. IBU: 17.0. ABV: 5.5. German Style Hefeweizen.

YARD YACHT: Style: Session Beer. ABV: 4.5. Hazy Session IPA.

ROOKIE

COPPER STATE BREWING CO. | 811

www.copperstate.beer

313 Dousman St., Green Bay, WI 54303

Once upon a time, we bought a brewery, and then we bought a homebrew kit. Life is an adventure, and we grabbed an opportunity to create something we could be proud of. We have carefully crafted everything in this business—the beer, the food, the coffee, the puns—and our culture. So come on in, because life is short, and craft beer is good. Come take a brewery tour, grab a pint, and connect with your favorite people over some unique gastropub favorites. We can't wait to meet you.

We are more than a brewery. We are a family, and we are on a mission: Creating experiences. Connecting people. Crafting great beer.

CHOCOLATE COFFEE PEANUT BUTTER NITRO PORTER: Style: American Porter. OG: 15.4. IBU: 28.0. ABV: 5.9. SRM: 27.0. We have no better words than these. Consider yourself blessed in beer. This porter boasts a creamy nitro head to accentuate a silky peanut butter aroma with a hint of dark chocolate, fading to a fresh coffee finish.

GOOD N RUDDY AMBER: Style: American Amber/Red Ale. IBU: 26.0. ABV: 5.3. Copious crystal malts combine to create this toasty amber with a slight caramel sweetness. Robust and hearty with a ruddy complexion, this beer is starting to sound a lot like your favorite uncle, quite the character and fun to have around at any gathering. Our amber has a clean finish, but you don't have to stop drinking it until you're good and ruddy.

OKTOBERFEST NITRO: Style: Märzen/Oktoberfest. IBU: 32.0. ABV: 5.8. SRM: 13.0. Our Märzen-style Oktoberfestbier beautifully marries the two months into one tasty beverage. Crafted from German malts, yeast, and hops, and aged for depth of character in a brewery run by Germans, you'll be singing "Ein Prosit" from the first sip.

POMEGRANATE PUCKER BERLINER WEISSE: Style: Berliner Weissbier. OG: 8.0. IBU: 1.0. ABV: 5.1. SRM: 2.5. Dearly Beerloved, we are gathered here today to witness the blessed union between sour and sweet, a beautiful marriage of flavors bonded by their love for exploring the wild side of yeast. Deftly balancing tangy and tart with a light pomegranate sweetness, this ale is a quaffable, refreshing brew with a clean finish.

STILT STEPPER HAZY IPA: Style: New England IPA. OG: 14.3. IBU: 38.0. ABV: 5.6. SRM: 3.5. Once upon a time, hops were harvested on stilts. No, really. Sounds like a fairy tale... but with beer, which is the best kind of fairy tale. From those hazy memories of this stilt-stepping pastime comes the name for this hazy New England style IPA, complete with a full, smooth mouthfeel and delicious hop flavor (but not so bitter that it doesn't get invited to

family events). Make sure you tease your taste buds with a tantalizing sniff before enjoying these stilt stepping suds with the rest of your senses.

WE DRINK AT DAWN BEERMOSA RADLER: ABV: 5.1. Tangerine, pineapple and blood orange combine in pulpy glory to delight your taste buds with this beermosa radler that is tangy and sweet, refreshing as the morning sun and ready to help you get your day drinking started. It's 5 A.M. somewhere.

ROOKIE

COUNTRY BOY BREWING | 806

www.countryboybrewing.com

101 Innovation Way, Georgetown, KY 40324

Country Boy Brewing was founded in 2012 by four native Kentuckians with a passion for great craft beer. Country Boy prides itself on making minimally processed beers with high-quality, real ingredients. Their passion for great beer shines through their core brands, Cougar Bait American Blonde Ale and Shotgun Wedding Vanilla Brown Ale. Their recent expansion to Georgetown, KY, with the largest production brewery in the state, will allow them to continue delivering beer to craft lovers across the country.

COUGAR BAIT: Style: American Blonde Ale. IBU: 20.0. ABV: 5.0. Cougar Bait is a straight-forward American Blonde Ale utilizing Aromatic Munich malt for a grainy cereal flavor. Balanced with a light hop profile, this is the perfect everyday drinking beer.

DOUBLE BARREL SHOTGUN WEDDING: Style: American Double/Imperial Brown Ale. ABV: 13.5. Our Shotgun Wedding Vanilla Brown Ale is turned up to 11 with an imperial version aged in Kentucky Bourbon Barrels for 11 months for a whiskey forward flavor with a vanilla finish.

ORANGE CREAM CIDER: Style: Cider. ABV: 6.9.  We ferment our Orange Cream Cider with Country Boy's American Ale yeast strain, rather than a wine or champagne strain. This produces a more full bodied, softer cider that is crisp and refreshing. Adding orange and vanilla to this gluten-free cider gives it a unique twist reminiscent of your favorite frozen treat.

SHOTGUN WEDDING: Style: English Brown Ale. IBU: 16.0. ABV: 5.5. The Shotgun Wedding recipe is based on a traditional English Brown Ale. This flavorful, malt focused beer has hints of nuttiness, biscuit and caramel. We age this brew on real vanilla beans to compliment its flavors and provide a hint of sweetness to balance the roasted malts.

CRUZ BLANCA BREWERY | 713

www.brewpub.cruzblanca.com

904 West Randolph St Chicago

Situated in the heart of Chicago's West Loop, Cruz Blanca Brewpub combines craft beer craftsmanship with the warmth of Mexican hospitality. Our handcrafted, Mexican-inspired cervezas celebrate the spirit and flavors of Mexico, encompassing everything from Mexican-style lagers to tropical ales and barrel-aged specialties. Dive into our wood-fired taquería menu featuring ModMex tacos, Cali burritos generously stuffed with carne asada and crispy French fries, and show-stopping 14-inch tlayudas.

Cruz Blanca is where X marks the spot – at the intersection of Mexican spirit and American craft, tacos and cerveza, sunny vibes and genuine hospitality.

BESO SECRETO: Style: American Wild Ale. ABV: 6.7. Oak aged Pawpaw Wild Ale.

MEXICO CALLING: Style: Mexican Lager. ABV: 4.7. Endlessly refreshing Mexican style lager.

PINEAPPLE + LIME CHELADA: Style: American Pale Lager. ABV: 5.0. A fruit cart of juicy pineapple, a squeeze of lime, and a dash of sea salt in this Tropical Lager!

REY GORDO: Style: Russian Imperial Stout. ABV: 13.0. Bourbon Barrel aged Imperial Stout.

DEAD BIRD BREWING CO | 426

www.deadbirdbrewing.com

1726 Dr William Finlayson St, Milwaukee, WI 53212

Dead Bird Brewing Company was founded in spring of 2015 out of a small brewery in Madison, WI. After four years of wholesale-only operations, we moved to our current home in Milwaukee, WI. With a small kitchen pumping out amazing pizzas and snacks, a winery permit, over 20 retro arcade games and pinball tables, Dead Bird is Wisconsin's only all vegan brewery and winery. We have something for everyone while focusing on showcasing amazing local ingredients and participating in community events and fundraisers in and around our neighborhood.

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?

HEFEWEIZEN: Style: Hefeweizen. ABV: 4.9. We hit the perfect balance of banana and clove on this one!

HOUDINI'S HAND: Style: Maibock/Helles Bock. ABV: 7.9. A collaboration with Wizard Work's Brewing in Milwaukee, we think you'll agree this beer is worth a bush full of birds.

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.

SCATHING WIT: Style: Witbier. ABV: 5.1. A wonderfully traditional belgian wit juiced up with organic blood orange. Mildly tart, bright aromas, and an attractive color make this take on a classic a perfect summer beer.

STRUMPET TART CHERRY IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 13.0. ABV: 10.6.

DELAFIELD BREWHAUS | 520

www.delafieldbrewhaus.com

3832 Hillside Dr, Delafield, WI 53018

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

BOURBON BARREL AGED OLD #27 BARLEYWINE: Style: English Barleywine. IBU: 46.0. ABV: 12.5. Our biggest beer, aged for two full years to round its flavor. Dark brown, full bodied, and very malty with flavors of bourbon.

CRÈME BRÛLÉE STOUT: ABV: 5.5. Decadent dessert in a glass, this stout is loaded with flavors of creamy caramel, vanilla, chocolate and coffee.

DOCTOR'S HOP TONIC: Style: American IPA. IBU: 58.0. ABV: 7.0. Pale colored and medium bodied, the hallmark of this brew is its intense hop flavor and aroma.

MANGO SUNSET LAGER: Style: Fruit/Vegetable Beer. IBU: 13.0. ABV: 4.5. A light bodied lager made with the addition of 100% pure mango fruit juice.

ORANGE BLOSSOM WIT: Style: Witbier. IBU: 11.0. ABV: 6.0. A crisp, light bodied Belgian style beer spiced with coriander and Moroccan orange peels.

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.

ZAGREB PILS: Style: Czech Pilsener. IBU: 22.0. ABV: 5.25. This beer was brewed in celebration of 95 years of operation at the 5'0 Clock Club in Pewaukee. The floor malted bohemian pilsner malt used in this recipe was produced in the same way malt was made back when the 5'0 first opened its doors in

1929. The Czech Saaz hops lend a subtle spicy and floral note characteristic of this noble hop.

DELTA BEER LAB | 622

www.delta.beer

167 E Badger Rd, Madison, WI 53713

Our mission of Crafting Beer, Crafting Change includes aims to prove that business can do well and do good at the same time. From the moment we opened our doors in February 2019 through February of 2024, our guests have donated over \$220,000 to local organizations through our Nonprofit Partner program. In March of 2024 we started our Change It Up Tuesdays program. Through this, Delta will partner with a different local Nonprofit Partner every week to help raise awareness of the good work they are doing as well as raising funds for more different organizations within our community.

BA-BW'22 (TWO YEAR BARLEYWINE): Style: American Barleywine. OG: 25.0.

IBU: 50.0. ABV: 13.9. SRM: 23.6. This barrel-aged barleywine pours ruby colored. Rich toffee, toasted aroma; caramel, toffee flavor with notes of raisin and a touch of molasses; smooth, creamy mouthfeel, medium-full bodied; gentle carbonation; aged in J. Henry & Sons WI Bourbon barrels.

IPA.40.3 (HAZY IPA): Style: New England IPA. OG: 16.0. IBU: 35.0. ABV: 6.8.

SRM: 3.6. Hazy apricot-colored, medium-to-dry body, with strong flavors and aromas of mango, apricot, citrus, pineapple and peach.

KOL.02: Style: Kölsch. OG: 11.5. IBU: 30.0. ABV: 5.0. SRM: 2.2. This refreshing brew presents lightly fruity yeast notes with a pleasant hoppy bitterness

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.

ORANGE SODA: House-made right at Delta Beer Lab. 

PKL.01: Style: American Blonde Ale. OG: 11.7. IBU: 18.0. ABV: 5.0.

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.

PTR.07 BA'23: Style: Russian Imperial Stout. OG: 21.0. IBU: 50.0. ABV: 11.1.

SRM: 66.0. Rich and chocolaty, medium body, full flavor aged in J. Henry Bourbon Barrels.

PI: Style: Fruit/Vegetable Beer. OG: 12.3. IBU: 15.0. ABV: 5.5. SRM: 13.5. This half

cider half beer hybrid pours deep amber with a medium off-white head. A sweet caramel aroma precedes a tart and cidery brew perfectly balanced by bready malt and notes of caramel. This medium-bodied cider/beer hybrid finishes sweet with notes of apple and caramel.

ROOT BEER: House-made right at Delta Beer Lab. 

XPT.047 (ESPRESSO OATMEAL STOUT): Style: Oatmeal Stout. IBU: 20.0.

ABV: 6.0. SRM: 60.0. Oatmeal Stout brewed with Espresso

DESTIHL BREWERY | 504

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.

DESTIHL LAGER: Style: Munich Helles Lager. ABV: 5.1. This refreshing Munich

Helles-Style Lager boasts a radiant golden hue, delicate malt sweetness, and a subtle hop presence that imparts a gentle floral aroma, balancing the brew with a smooth, crisp finish.

DESTIHL LITE: Style: Light Lager. ABV: 4.2. Crafted with precision and a commitment to quality, our light lager is a testament to the artistry of brewing. Delicately balanced and refreshingly crisp, it offers a smooth, clean taste with a subtle malt sweetness.

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

DOSVIDANYA BOURBON: Style: American Double/Imperial Stout. ABV: 14.6. 2022.

HAWAII FIVE-ALE: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 13.0. ABV: 6.4. OG 1.049. An Americanstyle blonde ale transformed into a tropical beer with over 100 pounds of five fruits added, including peach, pineapple, mango, strawberry and blueberry, giving you the feeling of being on an Hawaiian beach. Some Brettanomyces and tart characters balanced by sweetness from fruits.

TOURBUS - DOUBLE DRY HOPPED HAZY IPA: Style: New England IPA.

IBU: 25.0. ABV: 7.4. Our TourBus IPA features 2-row malt, flaked oats and wheat with Citra & Mosaic hops, providing dynamic notes of tropical, citrus fruits & berries. The 2021 Gold Medal Winner - Juicy or Hazy India Pale Ale - at the Great American Beer Festival®.

WILD SOUR SERIES: DRAGON FRUIT MANGO: Style: American Wild Ale.

IBU: 7.0. ABV: 5.5. Enjoy our sour ale bursting with tart fruit flavors and aromas of dragonfruit and mango. Delight in the brilliant fuschia color and vibrant taste that delivers a bold experience with each sip.

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!

DIMENSIONAL BREWING CO. | 112

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 (2024): Style: American Double/Imperial Stout. ABV: 14.25. Imperial Stout aged in Bourbon barrels and rested on graham cracker, cacao, and marshmallow.

BLUEBERRY TOAST BRUNCH: ABV: 5.8. Sour Ale with Blueberry, Cinnamon, Vanilla, Maple, and French Toast Flavoring.

DOG FLIGHT: Style: New England IPA. ABV: 8.3. Hazy Double IPA with Nelson Sauvin, Citra Cryo, and Kohia Nelson Subzero Hop Kief.

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

MELLOW ASTRONAUT: ABV: 6.8. Sour Ale with Tangerine, Tang drink mix, and Marshmallow.

SWIG LEAGUE BREW (GRAPE): ABV: 6.1. Grape bubblegum sour ale

ROOKIE

DOVETAIL BREWERY | 807

www.dovetailbrewery.com

1800 W Belle Plaine Ave, Chicago, IL 60613

Dovetail brewery specializes in continental european styles & traditional methods. We make beer for the fine tradition of hanging out.

DOVETAIL GRODZISKIE: Style: Smoked Beer. IBU: 35.0. ABV: 3.8. More carbonated than Hefeweizen and lower in alcohol, this 100% smoked wheat beer features light, citrus-like overtones with a glimmer of spice and smoke.

DOVETAIL HEFEWEIZEN: Style: Hefeweizen. IBU: 16.0. ABV: 4.6. Easy to drink with a lingering, pleasant aftertaste. A rich, yolky-orange wheat beer, featuring the aroma of clove and fruit in perfect balance; refreshing with a hint of mandarin-orange-like acidity; huge effervescent head. Banana-clove, effervescent, sunny.

DOVETAIL LAGER: Style: Euro Pale Lager. IBU: 22.0. ABV: 4.8. A Franconian Lager, double decocted, coolshipped and open fermented.

DOVETAIL VIGNETTE: KRIEK: Style: Lambic - Fruit. ABV: 6.5. A 100% spontaneously fermented ale, aged 2-3 years in oak barrels, and further aged and refermented on fresh Balaton cherries. Tart fresh cherry flavor, pleasant acidity, and complex rustic funk.

DUESTERBECK'S BREWING COMPANY | 522

www.dbcbrewery.com

N5543 County Road O, Elkhorn, WI 53121

Duesterbeck's Brewing Company is the largest production brewery located on a farm in Wisconsin. We produce over 40 styles of beer every year and have 20 styles on tap in our taproom at all times. We feature a large taproom, pavilion, and huge patio set on a 120 acre farm in southeastern Wisconsin. You can find our beers in bars, restaurants, and liquor stores all over southern Wisconsin.

BEES BE CRAZY: Style: Hefeweizen. IBU: 5.0. ABV: 6.0. SRM: 5.0. Bees Be Crazy Hefeweizen is a refreshing and light-bodied brew, infused with hints of banana and clove from its traditional yeast. This classic wheat beer offers a smooth, slightly sweet finish with a touch of honey, making it a perfect thirst-quencher.

FARM CYCLING JALAPENO PALE ALE: Style: American Pale Ale. IBU: 14.0. ABV: 6.5. SRM: 5.0. Farm Cycling Jalapeño Pale Ale is a bold fusion of spicy jalapeños and the bright citrus notes of Citra hops. This adventurous brew delivers a refreshing yet fiery kick, balanced perfectly with a crisp, hoppy finish.

FARMATOOIE FRUIT PUNCH HARD SELTZER: Style: Hard Seltzer. ABV: 5.0.  Farmatoolie is a vibrant fruit punch hard seltzer, bursting with a medley of tropical flavors. Its light, effervescent character offers a refreshing and fun twist, perfect for any occasion.

HARVEST HAZE TANGERINE HAZY IPA: Style: New England IPA. IBU: 35.0. ABV: 6.2. SRM: 8.0. Harvest Haze is a luscious Hazy IPA, brimming with the zesty essence of real tangerine. Its juicy, citrus-forward profile is complemented by a smooth, hazy body, making each sip a refreshing burst of tropical delight.

NUTTY BILL'S PEANUT BUTTER PORTER: Style: American Porter. OG: 1.064. IBU: 15.0. ABV: 5.6. SRM: 38.4. Nutty Bill's Peanut Butter Porter is a rich and velvety brew, harmonizing the robust flavors of roasted malt with creamy, nutty peanut butter. Its smooth, full-bodied profile delivers a comforting and indulgent experience with every sip.

STRAWBERRY RHUBARB SOUR: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.5. Duesterbeck's Strawberry Rhubarb Sour bursts with the vibrant flavors of juicy strawberries and tangy rhubarb, creating a refreshingly tart and very fruit forward experience. Perfectly balanced with a crisp, effervescent finish, this sour ale is a delightful summer treat in every sip.

EAGLE PARK BREWING CO. | 116

www.eagleparkbrewing.com

823 E Hamilton St., Milwaukee, WI 53202

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

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

HELLES: Style: Munich Helles Lager. ABV: 5.0. This Helles features all imported German Pilsen & 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.

STAVE: 7TH ANNIVERSARY (BARREL AGED): Style: American Double/Imperial Stout. ABV: 12.0. Now that the Eagle Park barrel aged beer program has matured in both age and variety, it is finally time to release this special anniversary blend, hand selected to showcase this one of a kind stout, free of any additional flavor components besides what has been created by the base beer, time, and the barrel

TBD HAZY IPA: Style: New England IPA. ABV: 8.0. A classic Eagle Park Hazy IPA recipe yet to be chosen

TASTE OF VACAY: BARREL AGED: Style: American Double/Imperial Stout. Barrel Aged Stout inspired by almond joy with coconut cream

TIKI DAVE'S: STRAWBERRY BANANA COLADA: ABV: 6.0. A sour ale with plenty of fruit

EARTH RIDER BREWERY | 126

www.earthrider.beer

1617 N 3rd St., Superior, WI 54880

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

BRETT IPA: Style: American Wild Ale. OG: 14.0. IBU: 57.0. ABV: 6.5. SRM: 5.0.

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.

NORTH TOWER STOUT: Style: Oatmeal Stout. OG: 14.8. IBU: 28.0. ABV: 6.0.

SRM: 36.0. Bronze medal winner at the World Beer Cup in the Oatmeal Stout category (2018). Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale.

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: 5.0. 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

ELM CREEK BREWING CO. | 226

www.elmcreekbrewing.com

11469 Marketplace Drive, Champlin, MN 55316

We are a family owned microbrewery located in the northwest suburbs of the Twin Cities.

CAPTAIN'S PATCH: ABV: 4.5. Raspberry and Lemon Shandy.

ELM CREEK LIGHT: Style: Light Lager. ABV: 4.2. Light, Crisp, and Clean Light Lager.

RARE CANDY BLUEBERRY RASPBERRY: Style: Berliner Weissbier. IBU: 22.0.

ABV: 6.0. Blueberry Raspberry Kettle Sour w/ over 40lbs of fruit per barrel.

RARE CANDY WATERMELON, LIME, HIBISCUS: Style: Gose. IBU: 10.0. ABV: 4.7.

Gose sour with Watermelon, Lime, and Hibiscus. Tart and floral.

SUSTAINED ILLUSION: Style: New England IPA. IBU: 20.0. ABV: 6.5. New

England IPA brewed with citra and engima hops.

FAIR STATE BREWING COOPERATIVE | 814

www.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. Celebrating their 10 year anniversary in 2024, the brewing team focuses on traditional lagers, continental beer styles, and hoppy beers, with the occasional sour, stout, and barleywine. Fair State's original brewery and taproom are located in the vibrant neighborhood of Northeast Minneapolis, with its production brewery located in the Midway neighborhood of Saint Paul.

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

BIRTHDAY PARTY... FORWARD: Style: Specialty IPA. OG: 13.6. ABV: 6.0. A

special Terpene infused version of our classic Citra IPA to celebrate our 10th Anniversary. Super fruity, soft, and tropical. It's hopped exclusively with Citra and then a healthy amount of wheat and oats. Some beers are malt forward, some are hop forward, this beer is BIRTHDAY PARTY... FORWARD!

CREATIVE BRIEF: Style: American IPA. ABV: 6.1. We feel lucky to have been grinding for ten years, and in that spirit, we reunited with our original Head Brewer and co-founder Niko Tonks to present you with an IPA that brings together the best of what we know.

FOAMERS LIME: Style: American Adjunct Lager. ABV: 4.5. Foamers Lime is our idea of a perfect summer day, in can form. It's our favorite drinking beer, Crankin' Foamers, with some really choice lime puree thrown into the mix. Bright, zesty, juicy, maximally crisp and drinkable.

FSB: 2019 - PT. 3: Style: American Double/Imperial Stout. ABV: 13.0. We dug into our cellar for this annual stout release from five years ago, FSB 2019 was a collaboration with Austin Jevne of Forager Brewery. Bring your sweet tooth for FSB Pt. 3, a Macaroon-inspired Stout with Coconut, Chocolate, and Vanilla!

GRODZISKIE: Style: Grodziskie. ABV: 3.8. The return of Polish Champagne to Fair State! at long last! A Grodziskie made exclusively with oak-smoked wheat malt and hopped extensively with German Hallertau hops. Lagered cold for an extended period of time for maximum crispiness and foam jiggle-osity, this is the stuff of brewer dreams.

HOP WATER PLUS: Style: Non-Alcoholic. ^{NA} Hop Water Plus is sparkling water infused with Strata and Mosaic hops, plus 50mg of Caffeine! Hop Water with a little Hussle.

HARD ORANGE SODA: Style: Hard Seltzer. ABV: 5.0. ^{GF} The adult version of the classic Birthday Party beverage! We will be tapping and pairing this with Birthday Cake at 1:30pm - Join Us!

LITTLE YELLOW CAR: Style: American Barleywine. ABV: 15.0. Keeping with our Birthday theme, this blend of old barrel aged beers was made specifically as our tribute to the unofficial Mascot of Hopleaf in Chicago, Michael and Louise's 1970 Fiat 500, in celebration of Michael "Godfather" Roper's 70th Birthday, earlier this year. "Giallo Topolino" or "Little Yellow Car" is two-year barrel aged barleywine blended with a touch of four-year-old double barrel aged vanilla stout. So, please raise a glass to Birthdays!

PILS: Style: German Pilsener. IBU: 45.0. ABV: 4.9. A German-style pilsner, dry and crisp with a grassy hop aroma from a large kettle addition of Hallertau Mittelfrüh. One hop, one malt, lager yeast.

RE-BILLIONIZING: Style: Saison/Farmhouse Ale. ABV: 3.4. RE-BILLIONIZING is a blend of Barrel-Aged Saison and fresh wort, fermented with our favorite Saison yeast and our house mixed culture, and then dry-hopped and naturally conditioned. Brewed with oats, wheat, spelt, and a hefty dose of European hops, it is zippy, funky, bone dry, hoppy, and ideally suited for all day, every day drinking.

FAKLANDIA BREWING | 119

www.faklandia.com

3807 S Packard Ave., St Francis, WI 53235

Faklandia is a Fantasy storybook themed brewpub serving craft beer and elevated pub faire. We also serve up weekly entertainment with trivia, karaoke, and the occasional live performance. Come have a some beer, some food, and play some games!

BLUE MAGIC BLUEBERRY IPA: Style: Specialty IPA. IBU: 60.0. ABV: 6.3. The first magic liz learns to use! Chock full of Blueberries!

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.

PANACEA IPA: Style: American IPA. IBU: 60.0. ABV: 5.4. That which cures All! This IPA is quite traditional with caramel notes and a floral earthy finish!

FALLING KNIFE BREWING COMPANY | 319

www.fallingknife.beer

783 Harding St NE, Minneapolis, MN 55413

Falling Knife Brewing Company is a craft brewery and taproom in Northeast Minneapolis dedicated to providing world-class beers and service

ANCIENT OLD FASHIONED: Style: English Barleywine. ABV: 15.0. English Barleywine Aged in Willet Wheated Bourbon for 12 months, then conditioned in St. Elmo's Old Fashioned Barrels for 6 more.

FWB: Style: Fruit/Vegetable Beer. ABV: 5.0. Fruited Sour FILLED WITH BERRIES. Blackberry, Raspberry and Boysenberrys, to be exact.

INTERSTELLAR YACHT CLUB: Style: New England IPA. ABV: 8.2. Double Dry-Hopped Hazy Double IPA with Galaxy and Citra Hops.

MULTIPLE JETSKIS: Style: American Blonde Ale. ABV: 4.5. Citrus Golden Ale with Lemon, Lime and Dry-hopped with Motueka.

TOMM'S: Style: American Adjunct Lager. ABV: 4.8. Our take on a classic American lager.

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

FAT HEAD'S BREWERY | 101

www.fatheadsbeer.com

17450 Engle Lake Drive, Middleburg Heights, OH 44130

In 2009 Fat Head's Brewery & Saloon opened in North Olmsted OH. Fat Head's Brewery & Saloon is a full service brewpub with annual production around 1800 barrels. Handcrafted, unfiltered ales and lagers, brewed in small batches from the finest ingredients. Inspired by old world traditions but infused with heart and soul and cutting edge style to provide a truly heady experience for your taste buds.

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

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

BUMBLE BERRY HONEY BLUEBERRY ALE: 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.

GOGGLE FOGGER: Style: Hefeweizen. OG: 12.5. IBU: 12.0. ABV: 5.4. This unfiltered wheat beer pours a bit cloudy or “foggy” into your glass. Aromas and flavors of wheat, bubblegum, clove and spice swirl about, enhancing a truly refreshing beer. World Beer Cup Gold Award - 2024 & 2022 for South German-Style Hefe-Weizen. Great American Beer Festival Gold Medal - 2023 & 2020 for German-Style Wheat Ale.

HEAD HUNTER IPA: Style: American IPA. OG: 16.8. IBU: 80.0. ABV: 7.5. An “Uncivilized and Aggressive” dry-hopped west coast IPA. A huge dank hop infused nose of pine and citrus. Big hop flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops. A punch-you-in-the-mouth brew for those who truly love their hops. Gold Award World Beer Cup® - 2023 for American-Style India Pale Ale. Gold Medal Great American Beer Festival® - 2023 for American-Style India Pale Ale.

LEAF MAN LAGER: IBU: 25.0. ABV: 4.8. Continental pilsner malt and German lager yeast provide a refreshing pilsner malt character, with light cracker and biscuit like flavors. European noble hops add bright citrusy and floral notes, blending perfectly with the malts for high drinkability and refreshment

ROOKIE

FIELD DAY BREWING CO. | 113

www.fielddaybrewing.com

925 Liberty Way, North Liberty, IA 52317

Field Day Brewing Company is a 15bbl brewery located in North Liberty, Iowa. While we brew a little bit of everything, our focus and our passion is for classic European lagers and sessionable beers. Our custom made system is capable of decoction, step-mashing, and cereal cooking. A process we feel is crucial for creating complex and highly drinkable beers from across the world.

BROMANCE: Style: American IPA. ABV: 7.0. West Coast style IPA with Simcoe, Citra, and Mosaic hops.

CZECH DARK: Style: Euro Dark Lager. ABV: 4.5. Double decocted Czech dark lager. An extended decoction and carefully steeped dark grains let this dark lager lead the way for a creamy, smooth, soft beer. Complex notes of rich malt, chocolate, and roast make this beer drink lighter than it looks.

CZECH PREMIUM: Style: Czech Pilsener. ABV: 4.4. Double decocted Czech pale lager. Utilizing a blend of undermodified Moravian and German barley with Saaz throughout the boil. This beer is floral, bready, and crisp.

FEATHERWEIGHT LIME: Style: American Pale Lager. ABV: 4.2. Our flagship American lager rested on freshly juiced and zested limes. A true summer staple.

FIELD DAY HELLES: Style: Munich Helles Lager. ABV: 5.0. Single decocted German pale lager. Utilizing 100% German malt and hops and lagered for 12 weeks. Crisp, clean, bold.

WORK EXPENSE: Style: Vienna Lager. ABV: 5.7. Single decocted Vienna lager.

FORAGER BREWERY | 524

www.foragerbrewery.com

1005 6th St NW, Rochester, MN 55901

Our casual dining approach invites you to enjoy a relaxed family friendly restaurant experience in Rochester, MN! We offer a full menu of vibrant dishes made from the freshest seasonally available ingredients inspired by our bountiful region. Our beers are made on-site, in our brewery, from a combination of locally foraged ingredients, regionally native grains, and wild hop varieties—they pair perfectly with our unique and rustic-style dishes!

BARREL OF PUPPIES: Style: American Porter. Barrel aged imperial porter with Roasted almonds, toasted coconut and cocoa.

CENTRAL AMERICAZZZZZ: Style: American Double/Imperial Stout. ABV: 14.7. Barrel aged double stout with vanilla beans from Central American countries.

DOUBLE BARREL MILLERZZZZZ: Style: American Double/Imperial Stout. ABV: 15.0. Double barreled imperial stout with maple syrup and vanilla beans.

GALAXY OTTER: Style: English Barleywine. ABV: 13.9. Barrel aged English Barleywine.

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

MAGIC BARS: Style: American Double/Imperial Stout. ABV: 14.0. Barrel aged double stout loaded with graham crackers, toasted coconut, vanilla beans, roasted peanuts, cocoa nibs, butterscotch, and marshmallows.

FOUNDERS BREWING CO. | 822

www.foundersbrewing.com

235 Cesar Chavez Ave. SW, Grand Rapids, MI 49503

Established in 1997 and based in Grand Rapids, MI, Founders Brewing Co. has made a distinctive mark on the craft beer community by brewing complex, in-your-face ales, with huge aromatics and tons of flavor. Founders is one of the top 10 largest craft breweries in the U.S. and is most known for its flagship session IPA, All Day IPA, as well as being one of the first breweries to release bourbon barrel aged offerings. The brewery has received many awards at the World Beer Cup and the Great American Beer Festival, and its beers are often rated among the best in the world by RateBeer and BeerAdvocate users. Founders is known for having a deep lineup, with different year-round, seasonal, limited and barrel-aged offerings. Their beers can be found in stores, bars, and restaurants in all 50 states. For more information, please visit www.foundersbrewing.com.

2022 HIGHBALL DRIFTER: IBU: 25.0. ABV: 11.0. There's a new sheriff in town – meet Highball Drifter, a barrel-aged sipper inspired by our favorite bourbon-based cocktails. The second entry in our Bottle Shop Series, Highball Drifter presents aromatics of caramel and vanilla, dried fruit and spice while hints of cherry and bitter orange peel whisk you away like a tumbling tumbleweed. Call us old-fashioned, but we think you're going to love it.

2022 SWEET REPUTE: ABV: 13.0. Maple Syrup Bourbon Barrel Aged Wheat Wine brewed again to celebrate our 25th anniversary!

2023 CANADIAN BREAKFAST STOUT: ABV: 12.0. The legendary CBS returns! CBS is a bold imperial stout featuring chocolate and coffee that has aged in bourbon barrels with maple syrup. The sweet, but balanced, aromas of maple syrup and chocolate fill the air, while notes of toasted oak and vanilla become more profound with every sip - melding together in what can only be described as a transcendent drinking experience.

AUDACIOUS SKEETER - TAPROOM ONLY: Style: American Double/Imperial IPA. ABV: 9.1. Double IPA showcasing Australian Galaxy Hops.

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

MORTAL BLOOM HAZY IPA: ABV: 6.2. Tropical and citrusy Hazy IPA.

PRETTY RAD - TAPROOM ONLY: ABV: 3.6. German-style Radler.

RUBAEUS RASPBERRY ALE: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.7. Rubaeus is Founders' way to celebrate the season's warmest months.

Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning berry red masterpiece is the perfect balance of sweet and tart. No question about it, with a hefty malt bill and 5.7% ABV, this beer is 100% Founders.

FOX RIVER BREWING CO. | 206

www.foxriverbrewing.com

1501 Arboretum Dr, Oshkosh, WI 54901

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for almost twenty years. Our two brewery

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

920 SESSION HAZY IPA: Style: New England IPA. ABV: 4.8. Session style hazy ipa with Citra and Cashmere.

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.

FOX AND THE HOUND 2: Style: Rauchbier. ABV: 5.5. Smoked lager brewed in collaboration with Bare Bones Brewing.

FROGGER LAGER: Style: Bock. ABV: 6.0. Session style bock beer with Rye

NO WAKE LIGHT LAGER: Style: Light Lager. IBU: 6.0. ABV: 4.2. Brewed in the style of an American Light Lager, this beer is made with 100% Wisconsin Malted Briess Brewers Malt. It comes under 100 calories.

NO WAKE PREMIUM: Style: American Adjunct Lager. ABV: 5.5. American style premium pilsner with Zuper Saazer and Contessa hops.

ON THE CLOCK COLD IPA: Style: American IPA. ABV: 5.5. Mexican Style cold IPA featuring Motueka and Lorien hops.

FULL MILE BEER COMPANY | 612

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Located in the heart of downtown Sun Prairie, less than 20 miles from the Great Taste, we've been brewing beer and slinging pizza since 2018. With a wood fired pizza oven, a full kitchen, a full bar, a beer garden patio, live music, and 16 house drafts, Full Mile offers an ideal spot for relaxing, meeting friends and family, having a laugh, enjoying a meal, and knocking back a pint or two.

ANCIENT ASTRONAUT / DRY-HOPPED BRETT APRICOT ALE: Style: Experimental. ABV: 7.0. What do you get when you combine light colored wheat and pils malt with a bevy of Brettanomyces strains, a heavy dose of Apricot puree then dry-hop that with loads of Nectarone and Idaho 7 hops? Well, you get a fruit forward explosion with all the complexity of a brett fermented beer.

BILL'S PILS: Style: German Pilsener. ABV: 5.3. Brewed with German floor-malted pilsner malt for that traditional crisp, crackery malt base and German-grown Saphir hops to bring a touch of earthy, herbal, and peppery notes. The traditional German Lager yeast brings out the crispness, the slight sweet white grape and full malt flavors and the dry, refreshing finish. Prost!

COLLUSION 2023 / BA RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. ABV: 14.8. Our barrel aged Russian Imperial Stout returns to celebrate our 5th Anniversary! Aged for 9+ months in J. Henry Bourbon barrels, this year's version has intense aromas of chocolate and stewed fruits. The favor is full of sweet malt, caramel, and roast with layers of vanilla, coffee, coconut, and oak. It's our strongest edition yet, but drinks oh so smoothly!

GHOST TEETH / HAZY IPA: Style: American IPA. ABV: 7.2. Light-coloured British pale ale malt creates the backbone of this beer, with enough malt to keep the boatload of hops in check. Late hopping with Citra, Mosaic, and HBC692 produce notes of guava and tropical fruits with a touch of citrus and pine for good measure. A dry finish completes this hoppy but balanced, satisfying ale.

LAZY BONES / COFFEE CREAM ALE: Style: Experimental. ABV: 4.7. We took our Cromulent! Cream Ale and dosed it with Kenya Lenana beans from our friends at Rusty Dog Coffee. Just the right amount of coffee flavor pairs with the easy-going base beer to create a tasty pick me up/ease me down.

NIGHT RALLY / BLACK IPA: Style: Specialty IPA. ABV: 5.7. Who makes Black IPAs anymore? A throwback for sure, but still incredibly tasty and complex. Dark roasted malt is balanced against Chinook, Citra and Columbus hops that bring pine, citrus, and hints of dark fruit.

SOME ASSEMBLY REQUIRED / FRUITED KETTLE SOUR: Style: Fruit/Vegetable Beer. ABV: 4.6. Our latest fruited kettle sour takes inspiration from the Mexican drink known as a MANGONADA. Nearly 300 pounds of mango, 85 pounds of pineapple, and 40 pounds of key lime join together in this summer smasher. The party takes off with a generous squeeze of chamoy and a tajin rim. Fruity, tart, and just a little bit spicy!

STUPID SEXY FLANDERS: Style: Flanders Red Ale. ABV: 6.0. A blend of 1 year old Flanders Red ale aged in 75% wine casks and 25% bourbon barrels.

SUNCRUSHED / BAVARIAN HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0. Brewed with 50% malted wheat and a rare but traditional Hefeweizen yeast strain, this beer is our attempt to capture the elusive Bavarian Hefeweizen in a glass. Aromas of banana and cloves mix with a soft mouthfeel and high carbonation to make this beer both satisfying and refreshing.

THE CYCLIST / RADLER: Style: Experimental. ABV: 3.0. Our take on the classic German blend of wheat beer and lemon soda, but with a grapefruit twist. We blended our favorite grapefruit soda with our Suncrushed Hefeweizen for a lightly sweet, citrusy and incredibly refreshing beer/soda hybrid.

G5 BREWING COMPANY | 514

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.

EVERYTHING BREAKFAST: Style: American Double/Imperial Stout. ABV: 10.5. 36 month Barrel-Aged Pastry Stout w/marshmallow, maple, cinnamon, and coffee. This stout has sat patiently for three years. We thought and over thought about how to compliment the barrel and we couldn't get over the breakfast theme. We concluded that this should incorporate everything we loved about breakfast as kids and now adults. Coffee. Maple (pancakes). Cinnamon and marshmallow (cereal).

HALF SHELL HERO: COOL BUT RUDE: Style: Fruit/Vegetable Beer. ABV: 5.0.  Strawberry Gluten Free Sour

HALF SHELL HERO: DOES MACHINES: Style: Fruit/Vegetable Beer. ABV: 5.0.  Grape Gluten Free Sour

HALF SHELL HERO: LEADER IN BLUE: Style: Fruit/Vegetable Beer. ABV: 5.0.  Blue Razz Gluten Free Sour

HALF SHELL HERO: PARTY DUDE: Style: Fruit/Vegetable Beer. ABV: 5.0.  Orange Gluten Free Sour.

REVERSE HELP: Style: New England IPA. IBU: 55.0. ABV: 7.0. Hazy IPA w/Citra Incognito, Mosaic and Anchovy.

SUNNY THUNDER: Style: New England IPA. ABV: 7.0. Hazy IPA w/ Mosaic and Citra.

THE COOL S W/DIMENSIONAL: Style: American Double/Imperial Stout. ABV: 14.5. Big Pastry Stout with our friends at Dimensional! -Coffee w/sweet cream (dairy free) and fresh-made brownie nougat.

ROOKIE

GATHERING PLACE BREWING | 311

www.gatheringplacebrewing.com

811 E Vienna Ave, Milwaukee, WI 53212

Gathering Place is built on a fresh lineup of hop-forward ales, clean and crispy lagers, and rustic farmhouse styles that reflect Milwaukee's diverse cultural heritage.

84.8 LAGER: Style: American Pale Lager. ABV: 5.5. A collaboration with Sketchbook Brewing (Skokie, IL). A crisp lager with notes of grapefruit, cherry, passion fruit.

ARRIVEDERCI ROMA: IBU: 32.0. ABV: 5.2. Goodbye Rome. Welcome to the Cream City, Italian Pils! A new refreshing twist on the pilsner thanks to Italian brewer, Agostino Arioli at Birrofico Italiano. This soft, pillowy lager has pleasing aromas of spice and lemon zest complemented by a moderate bitterness and crackery maltiness. Salut!

BOURBON BARREL-AGED LIMB SHAKER: Style: Tripel. ABV: 11.8. Our beloved Limb Shaker Belgian-Style Tripel with Door County Cherries levels up with 6 months in a Great Lakes Distillery bourbon barrel. A big, smooth, malt-forward beer with tart cherries mellowed with vanilla notes from the barrels.

SUMMER BREEZE: ABV: 4.4. A light and refreshing Nordic Ale brewed with Norwegian Kveik yeast. Notes of peach, apricot, and fruit leather give this light-bodied beer a surprising punch of flavor.

TBD IPA: Style: American IPA. ABV: 6.8. The next entry in our seasonal IPA series. We'll figure out the name later, but what's not in doubt is that this beer packs the hops and is seriously drinkable. Pellet and cryo hops give this beer a serious hop punch without tons of bitterness. It has bright fruit notes and is crushable at the same time!

YEAH, WE GOT BEACHES IPA: Style: American IPA. IBU: 60.0. ABV: 7.0. Ever meet someone from a coast who thinks the Midwest is flyover country? Ever see their reaction to Lake Michigan? Yeah, we got beaches. This IPA isn't for them... it's for you, a hearty Midwesterner. It's got bold flavors of mango, papaya, and lemon zest with a touch of dank pine and a nice malt backbone. So let them fly over, they don't know what they're missing!

GIANT JONES BREWING | 617

www.giantjones.com

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

Certified Organic Beer, Brewed by Queer Women!

AUSTRALIAN-STYLE SPARKLING ALE: Style: Golden Ale. ABV: 5.4. Features the first batch of barley grown and malted outside Janesville, WI by Meristem Malt! Very dry and bubbly Australian variant of an English ale.

BARREL AGED STRONG ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.0. The barrels from the first batch of State Line Whiskey came to Giant Jones! We altered our Scotch Ale recipe to merge with State Line Single Malt Whiskey barrels. How is it so refreshing?! Low finishing gravity, that's how!

BIRRA DI PANE FORTE: Style: Gose. ABV: 7.0. Made with 250 lbs. of sourdough loaves from Origin Breads to celebrate our 6th Anniversary – a strong bread beer!

DOUBLE IPA: Style: American Double/Imperial IPA. ABV: 8.6. New hops! A reformulation of our classic featuring Amity, McKenzie and 2B hops from West Coast Hop Breeding, a collective of farmers breeding hops for flavor and organic production in Oregon's climate.

RYEWINE: Style: Rye Beer. ABV: 10.2. Rye and hops cut for a balanced, yet strong, pale-ale-like beer. A barleywine adjacent beer fit for summer!

TROPICAL STOUT: Style: Foreign/Export Stout. ABV: 8.2. Lighter bodied, yet strong, stout style developed in the tropics for hot, humid days. A cool, clean ale fermentation lets flavors of unrefined cane dance across gentle roast character. Plays like iced coffee with a shot of dark rum, yet includes neither.

VOSSAØL: Style: Saison/Farmhouse Ale. ABV: 7.8. Norwegian-style farmhouse amber ale featuring bright tropical flavors from a kveik yeast strain from Voss, Norway. Deep color comes from a long boil of pils based wort, with gentle balance from WI hops from Harmony Valley Farm.

ROOKIE

GO BREWING | 812

www.gobrewing.com

1665 Quincy Ave., Naperville, IL 60540

Award winning, non-alcoholic, small batch craft beer. Carefully crafted with traditional brewing methods, our brews are naturally low in alcohol and high in flavor.

FREEDOM CALI PALE ALE NA: Style: American Pale Ale. OG: 1.018. IBU: 45.0. ABV: 0.4. SRM: 11.0.   Crafted without gluten this California-Style Pale Ale is the first of its kind. Made with millet, buckwheat and oats and hopped with Galaxy and Sultana, it has a crisp clean finish.

NOT JUST ANOTHER STORY NA: Style: American Double/Imperial IPA. OG: 1.022. IBU: 10.0. ABV: 0.4. SRM: 13.0 ^{NA}. Brewed in the style of a Double IPA with Citra, Simcoe, and Mosaic hops.

SUNSHINE STATE TROPICAL IPA NA: Style: Specialty IPA. OG: 1.028. ABV: 0.4. ^{NA} Fruity hop aromas and real mango and peach with no added sugar. Hazy, full and sweet with a smooth finish.

SUSPENDED IN A SUNBEAM PILSNER NA: Style: German Pilsener. OG: 1.012. IBU: 10.0. ABV: 0.4. SRM: 5.0. ^{NA} A pale lager with subtle bread and honey malt character, herbal and floral hop aromas, and a dry crisp finish.

GOOD CITY BREWING CO. | 425

www.goodcitybrewing.com

2108 N Farwell Ave, Milwaukee, WI 53202

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

DENSITY: Style: American Double/Imperial Stout. ABV: 13.3.

ELUSIVE MEMORY: Style: New England IPA. ABV: 6.5. Double Dry Hopped Hazy IPA with Citra Hops.

HORA DORADA: Style: Mexican Lager. ABV: 5.3. Mexican Amber Lager, perfect for late afternoons on a patio. Flaked corn and a kiss of Special B malt that would love a lime wedge, if ya got one.

PRICKLEMELON: Style: Fruit/Vegetable Beer. ABV: 4.5. Session sour with Prickly Pear and Watermelon. Fruity and tart, a perky summer chugger. Pucker up.

SPRAUT: Style: Hefeweizen. ABV: 5.3. A great example of a "hopfenweisse" beer: classic German wheat ale dry hopped with Strata. Enjoy Spraut's blend of yeast and hop aromas, big Juicy Fruit energy on this one.

GREAT DANE PUB & BREWING CO. | 801

www.greatdanepub.com

123 E Doty St, Madison, WI 53703

Since 1994, The Great Dane Pub & Brewing Co. has served up its award-winning craft beers alongside local and global pub fare prepared from scratch. Madison's Original Brewpub has four locations in the Madison area, and 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.

BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.9. Brewed with pale Pilsner and Wheat malts, and fermented with ale yeast with lactic acid bacteria. The resulting brew is light-bodied and slightly tart with subtle fruity notes – a very refreshing summer beer.

BOURBON BARLEYWINE '23: Style: American Barleywine. ABV: 10.0. Full-bodied and complex barleywine aged over a year in bourbon barrels.

DOG DAZE HARD SELTZER - CITRUS: Style: Hard Seltzer. ABV: 4.9. Crisp, dry, grapefruit and tangerine flavors

EIS OKTOBERFEST: Style: Eisbock. ABV: 10.2. The Eis version of our award-winning Oktoberfest recipe. Deceptively easy-drinking!

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

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

GRAPEFRUIT SOUR: Style: Mixed-Fermentation Sour. ABV: 5.5. A perfect balance of tart with a hint of sweetness. Crisp and effervescent. It's like drinking grapefruit juice, but with a little alcohol in it!

GREAT LAGER: Style: Light Lager. ABV: 5.3. Our first flagship recipe from our new brewery in Japan! A very dry, light copper lager with floral and citrus aroma notes.

- JUICY ISLAND IPA:** Style: New England IPA. ABV: 6.8. Tropical and juicy, with flavors and aromas of pineapple, mango, passion fruit, and papaya.
- MANGO TANGO IPA:** Style: New England IPA. ABV: 5.3. Laid back, easy-drinking and full of tropical flavor. Mango leads the tango but Citra and El Dorado hops dance light on their feet with a clean, crisp finish.
- MILE MARKER O KEY LIME PIE SOUR:** Style: Mixed-Fermentation Sour. ABV: 5.7. Light-bodied with notes of Real Key Lime and graham cracker.
- NED'S RED:** Style: Flanders Red Ale. ABV: 6.4. Aged in oak barrels. A complex, malty, and sweet-tart sour red ale. Aromas of apple, pear, cherry, apricot, raisin, and other dried fruits, plus some vanilla from the oak barrels
- OKTOBERFEST:** Style: Märzen/Oktoberfest. ABV: 6.0. Medium-bodied, light malt sweetness, sessionable. Four time Great American Beer Fest medal winner!
- PATH OF TOTALITY BLACK LAGER:** Style: Schwarzbier. ABV: 5.7. Light-bodied, full of dark malt flavor, and sessionable. Dark roasted malts mingle with hints of chocolate and coffee.
- SAISON DE MELANGE:** Style: Saison/Farmhouse Ale. ABV: 7.4. A Saison IPA. Hoppy, with a fruit and citrus aroma, and spicy notes from farmhouse ale yeast.
- STRAWBERRY TART:** Style: Gose. ABV: 4.0. A light, fruity sour made with fresh local strawberries from Carandale Fruit Farm. A summer favorite!
- TEA TIME SMASH:** Style: Specialty IPA. ABV: 4.5. A Single Malt (Golden Promise) and Single Hop (Teamaker) recipe. Very light summer beer made with WI-grown hops.
- TRI-PEPPER PILSNER:** Style: Herbed/Spiced Beer. OG: 13.5. ABV: 5.5. A medium-bodied Czech-style pilsner brewed with jalapeño, poblano and habanero peppers. Crispy. Spicy. And refreshing.
- WATERMELON WHEAT:** Style: Fruit/Vegetable Beer. ABV: 5.5. Our classic Crop Circle Wheat recipe, with watermelon for a summery twist. A refreshing brew with notes of watermelon and bubble gum.

GREAT LAKES BREWING CO. | 230

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH 44113

Founded in 1988 by brothers Patrick and Daniel Conway in Cleveland's Ohio City neighborhood, Great Lakes Brewing Co. (GLBC) is Ohio's original craft brewery. Independent for over 30 years and employee owned since 2018, we are proud to serve 14 states and Washington D.C. with an award-winning and beloved selection of fresh, flavorful, and innovative craft beers. From year-round favorites like Dortmund Gold Lager and Hazecraft IPA to seasonal classics like Christmas Ale and Oktoberfest, to our innovative limited releases and pub exclusive offerings, we hope you'll crack one open with us soon, because we remain committed to the craft.

- 73 KOLSCH - JOE THOMAS:** Style: Kölsch. IBU: 20.0. ABV: 5.7. Think you've earned this beer? Try playing 10,363 consecutive snaps. To thank Joe Thomas for his dedication to Cleveland (on and off the gridiron) we huddled with the man himself to brew this crisp, refreshing, tailgate worthy ale.
- BARREL-AGED CHRISTMAS ALE:** Style: Herbed/Spiced Beer. IBU: 30.0. ABV: 7.5. Hark! A heavenly chorus of spices and honey and a fanfare of oak and vanilla flavors resound with each joyous sip of our bourbon barrel aged Christmas Ale.
- GLASSY WAVES KRISTALWEISSE:** Style: Kristalweizen. ABV: 4.9. Lakefront Brewery & Great Lakes Brewing Co continue our annual collaboration series to celebrate Great Taste of the Midwest 2024! Be the first to try this limited draft-only release, "Glassy Waves - Kristalweisse"!
- JUICY VIBACIOUS DIPA:** Style: American Double/Imperial IPA. IBU: 40.0. ABV: 9.5. Good vibes and delicious intertwine in every sip of this bold, smooth-drinking, extra-juicy Double IPA.
- MIDWEST IPA:** Style: American IPA. IBU: 45.0. ABV: 7.0. A sensible amount of hops politely greets a mild mannered finish. Welcome to the unofficial IPA of Midwest Nice.
- OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 6.5. Prost! Our take on this classic German style is a celebration of maltiness—packed with rustic, autumnal flavors to put a little more oomph into your oom-pah-pah.

GRIFFIN CLAW BREWERY | 414

www.griffinclawbrewingcompany.com

575 S Eton St, Birmingham, MI 48009

It all began in 2010 at Big Rock Chophouse where our now flagship brand, Norm's Raggedy Ass IPA, won a Gold medal for best in the world at the 2010 World Beer Cup.

In 2013, we scaled up creating the Griffin Claw brand and opened the Birmingham, MI production facility and taproom. Shortly after we began distribution throughout Michigan.

Upon opening the Birmingham location, we added a still to begin our spirits program, laying down a variety of whiskey to start aging. We now produce all the spirits served in our tap rooms.

In 2019, we opened a second production facility and taproom in Rochester Hills, MI - Griffin Claw Clubhouse.

As we outgrew the Birmingham location, we moved all distilling to Rochester Hills and began our Cider program with the Blackgrass Ciderworks brand.

Griffin Claw finished as the 10th largest Michigan Craft Brewery, 2023 producing just shy of 10,000 barrels.

Through the years we've invested in sustainability at our facilities. We are one of the few that have invested in a Mash Filter which gives us a wort yield of over 97%. This reduces our waste and maximizes our efficiency. Additionally, we've installed an Earthly Labs system called Cici that captures waste CO2 from the fermentation process that we are able to clean and reintegrate back into our infrastructure.

Proud to still be a family owned, independent operation!

BLACKGRASS CIDERWORKS BLAH BLAH BLURST HARD CIDER: Style: Cider.

ABV: 6.5. Hard Cider made with Michigan apples and a refreshing BLAST of Tropical Lime flavor.

BLOOD ORANGE RADLER: Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 14.0.

ABV: 4.8. SRM: 2.2. Crafted with the zest of sun-ripened blood oranges, our Radler blends crisp, citrusy refreshment with the tangy sweetness of real fruit. This effervescent brew pairs bright notes of citrus with light, malted base, delivering a lively and invigorating drinking experience perfect for any occasion.

NIGHT NECTAR: Style: American Double/Imperial Stout. OG: 36.0. IBU: 38.0.

ABV: 15.0. SRM: 112.0. Night Nectar captures the essence of a moonlit evening with its rich blend of flavors. Aged for nine months in oak barrels, this stout unveils layers of smooth Madagascar vanilla that intertwine with hints of oak, creating a luxurious and velvety texture. With each sip, dark chocolate and toffee notes emerge, balanced by a subtle warmth, making it a perfect companion for contemplative nights or shared moments under the stars.

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

SRM: 3.5. Our Flagship American IPA using American Centennial, Cascade, Columbus and Simcoe hops that are balanced out by a tasty malt backbone.

RYETOBERFEST: Style: Märzen/Oktoberfest. OG: 14.5. IBU: 22.0. ABV: 5.9.

SRM: 10.2. We brewed this Marzen a long time ago and let it lager several months to be released right at the start of the true Oktoberfest in Munich. This special take on our traditional Marzen uses 3 different types of rye; malted rye, caramel rye, and flaked rye. This gives it a spicy rye complexity and a nice light copper hue on this tasty, traditional German party beer.

TROOTH: Style: Czech Pilsener. OG: 10.0. IBU: 25.0. ABV: 3.8. SRM: 3.8. Savor the

crisp, smooth essence of our Czech Light Lager, brewed with Weyermann's hand-turned Bohemian malt and Czech Saaz hops for a delicate sweetness and subtle floral notes. Fermented with authentic Czech lager yeast, offering a refreshingly drinkable experience.

ROOKIE

GUGGMAN HAUS BREWING COMPANY | 813

www.guggmanhausbrewing.com

1701 Gent Ave., Indianapolis, IN 46202

Guggman Haus Brewing Co. is a family-owned microbrewery in Indianapolis, IN specializing in bold versions of modern and traditional beer styles.

EL DORADO RIVERSIDE DDH DBL NEIPA: Style: New England IPA. ABV: 8.5.

This double hazy IPA is an imperial version of our award winning Riverside NEIPA. We doubled the amount of dry hops (bringing the total dry hop rate to over 8 lbs/bbl) and highlighted El Dorado, which is known for sweet tropical and stone fruit flavors and aromas.

GUGGENWEIZEN HEFEWEIZEN: Style: Hefeweizen. ABV: 5.7. Inspired by time in Germany, this is our take on the classic German wheat beer with flavors of banana and clove. Prost!

HAUS OF HOPS DDH DBL NEIPA: Style: New England IPA. ABV: 8.5. Brewed with our hand-selected Citra, HBC 586 and Freestyle Nelson hops for a bright, juicy & tropical hazy IPA.

INTO THE WILD FRUITED SOUR: Style: Berliner Weissbier. ABV: 7.5. Starring a fruit medley and vanilla beans, this refreshing sour ale offers tart and sweet flavors. We've used a wild yeast strain for natural souring, and added milk sugars and oats for a creamy, full body.

WINNER'S MILK JUG STOUT: Style: Milk/Sweet Stout. ABV: 6.2. Named in honor of the Indianapolis 500 winners' tradition of chugging milk at the finish line, this milk stout offers a rich malty and chocolate flavor from a mix of seven different malts. Milk sugars provides a desired creaminess and fullness to this drinkable, refreshing beer. Gold medal winner at 2022 Great American Beer Festival®!

HACIENDA BEER CO. | 310

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.

CREATIVE TRUTHS: Style: American IPA. ABV: 7.0. 7% Hazy IPA w/El Dorado extract, Strata CGX, Mosaic hop and Thiol yeast.

FORGOT MY MANTRA: Style: American Pale Lager. ABV: 6.0. West Coast Pils w/Hallertauer Mittelfruh, Citra and Motueka CGX hops.

GAZING AT THE GLARE: Style: American IPA. ABV: 6.5. West Coast IPA w/Chinook, Citrus, Cryo Simcoe, Idaho 7 and Cryo Strata hops.

SHORE LUNCH: Style: American IPA. ABV: 6.0. Collab with our friends at Muskellounge, this 6% "Northwoods IPA" is a clear IPA w/Galaxy and Motueka hops along with Blackberry Kush terpenes.

HAILSTORM BREWING CO. | 819

www.hailstormbrewing.com

8060 186th St, Tinley Park, IL 60487

We believe in focusing on the key aspects of the brewing process that most affect quality and stability. We believe in big bold flavors. When we say something has a unique ingredient in it, you can bet you will taste it. We are growing our barrel aging program as fast as possible and exploring new techniques with wood fermentation, wild ales and exotic ingredients. We regularly host live music and food trucks on Thursdays, Fridays and Saturdays.

- BBA THE OAKS WITH VANILLA:** Style: American Double/Imperial Brown Ale. ABV: 11.0. Imperial Brown Ale w/Vanilla aged 16 months in 4 Roses Small Barrel Select.
- BBA VLAD VS ZOMBIE VS SHARK W/TOASTED MARSHMALLOW:** Style: Russian Imperial Stout. ABV: 18.0. Russian Imperial Stout with Toasted Marshmallow aged 36 months in Blanton's Barrels.
- 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.
- FORKLIFT TRAINING : KEY LIME CHEESECAKE:** Style: Mixed-Fermentation Sour. ABV: 8.5. Key Lime Pie Inspired Pastry Sour.
- HOTEL LIFE:** Style: Light Lager. IBU: 15.0. ABV: 4.7.
- PICKLE SOUR BATCH:** Style: Mixed-Fermentation Sour. ABV: 4.5. Sour Ale made with Pickle Brine.
- PRAIRIE MADNESS IPA:** Style: American IPA. IBU: 100.0. ABV: 7.0. Brewed with American, German and English malts, duly hopped with Simcoe and Mosaic hops. This golden pale ale is our Midwest take on a classic American craft style. Great malt character and hop aroma with a smooth, citrusy flavor, followed by a crisp, clean finish make this a distinctive beer.
- STRAWBERRY SUMMER:** Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 5.2. A German-style Koelsch fermented with Strawberry concentrate and lemon peel.

HALF ACRE BEER CO. | 430

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:

- CHOCOLATE HAZELNUT BENTHIC:** Style: American Double/Imperial Stout. ABV: 14.8. A barrel aged imperial stout aged in Old Fitzgerald 19 year, Elijah Craig, Willet 4 year and Heaven Hill 5 year. Coconut, chocolate and hazelnuts were added to the beer for a decadent dessert experience.
- 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.
- GONE AWAY IPA:** Style: American IPA. ABV: 6.8. Classic West Coast IPA. Bitter, piney and citrus. A little bit of a malt backbone, boozy, but clean.
- GREEN TORCH:** Style: American Adjunct Lager. ABV: 4.5. Our everyday lime lager hits super high refreshment at a lower ABV. Stone crisp, low bitterness, even balance and lime.
- LAGER TOWN:** Style: Märzen/Okttoberfest. ABV: 5.8. A classic Märzen flowing with malt and a bit of spice from the noble German hops and rye.
- LODI IPA:** Style: American IPA. ABV: 7.0. Hazy IPA fermented with Sauvignon Blanc grape juice. Made with Nelson Sauvin, Strata and Chinook. Very juicy and expressive with white wine character in the finish. Nice balance between sweet and dry.
- ON & ON PART IV:** Style: American Double/Imperial Stout. ABV: 17.3. A barrel aged imperial stout brewed with our friends at Revolution. The stout is aged in Willet 6 & 9 year bourbon and Willet 9 year rye for 6 months. Elijah Craig 18 year for 5 months and Elijah Craig for 22 months.
- SWARD:** Style: American Double/Imperial IPA. ABV: 7.4. Crisp and bitter with an expressive hop character on a very clean malt base with a dry finish. Chinook, Amarillo and Citra.
- TRIPLE BARREL CATCH HELL:** Style: American Double/Imperial Stout. ABV: 17.9. An imperial stout aged in the following barrels: Knob Creek, George Dickel, Blantons, Stagg Jr, Heaven Hill, 18 year Elijah Craig, Russel Reserve, Willets Family Estate, Buffalo Trace and Wild Turkey over the course of 2 plus years. Finished with Madagascar Vanilla Beans and Saigon Cinnamon Chips.

HEAVY RIFF BREWING CO. | 327

www.heavyriffbrewing.com

6413 Clayton Ave, St. Louis, MO 63139

Heavy Riff Brewing is a Rock n' Roll themed brewery hailing from the Dogtown Neighborhood of St. Louis, Missouri. Decorated in Rock N' Roll memorabilia including original concert posters and autographed guitars, Heavy Riff is dedicated to brewing rock n' roll inspired beer both in the US and abroad.

DREAM LOVER: IBU: 15.0. ABV: 4.8. An orange and vanilla cream ale with the aroma and tasting notes of an orange dreamsicle.

HAT DANCE: Style: American Porter. IBU: 30.0. ABV: 8.5. A Mexican Style Hot Chocolate Porter made with ancho chile.

LOVE GUN: Style: Cream Ale. IBU: 10.0. ABV: 5.7. A vanilla cream ale abounding in a vanilla aroma with the tasting finish to back it up. Reminiscent of a cream soda.

SUN DEVIL: Style: Gose. IBU: 20.0. ABV: 4.5. Margarita Style Gose made with Orange and Lime.

ROOKIE

HEX MEADERY | 615

m.facebook.com/hexmeadery/

175 W. Wisconsin Ave, Kaukauna, WI 54130

A Micro Meadery/Winery, creating meads, ciders, wines and other creative libations.

BOMB POP: ABV: 6.0.  Cherry, Lime and Blue raspberry. Your classic holiday popsicle.

BREAKFAST FOR TWO: BANANA: Style: Altbier. ABV: 10.0.  Banana mead aged in a maple bourbon barrel for 4 months and aged on cinnamon.

FAT BOI: PEANUT BUTTER CUP: ABV: 5.0.  Peanut butter cup Ice cream style mead.

PEAR ALMOND WAFER: ABV: 14.0.  Pear cyser aged on Almond and gluten free Vanilla Wafer.

ROOT MEAD: Style: Session Beer. ABV: 6.0.  Root Beer inspired mead.

SHORT STACK: BLACK CURRANT AND RASPBERRY: ABV: 6.0.  Little brother to our Breakfast for Two with carbonation and a lower abv. Black currant, raspberry aged on maple and cinnamon.

SOCIETY BLEND 10: ABV: 14.0.  Strawberry banana mead aged in a apple brandy barrel.

SOCIETY BLEND 9: ABV: 14.0.  Member only Mead Coffee blossom mead aged in a used bourbon barrel, rested on black currants, coffee and coconut.

SUDZ: BLUEBERRY MINT LEMONADE: ABV: 6.0.  Blueberry session mead aged on lemon and mint.

SUDZ: DOUBLE DRY HOP CITRA GALAXY NELSON: ABV: 6.0.  This is our session base double dry hopped with Citra, Galaxy and Nelson.

SUDZ: PINA-COLADA: ABV: 6.0.  Pina-Colada session mead.

SUDZ: STRAWBERRY RHUBARB: ABV: 6.0.  Strawberry Rhubarb session mead.

HINTERLAND BREWERY | 825

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

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

FOR FRUITS SAKE: Style: Experimental. IBU: 10.0. ABV: 6.1. Kettle Soured wheat ale aged in port barrels, blended with tart Door County cherries from Seaquist Orchards.

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!

OKTOBERFEST: IBU: 22.0. ABV: 5.8. Brightly filtered, golden color, very malty and lightly hopped. Velvet smooth mouthfeel with rich flavor.

PUB DRAUGHT: IBU: 35.0. ABV: 5.6. American Pale Ale infused with nitrogen.

SAVING GRACIE JUICY IPA: Style: Specialty IPA. OG: 13.5. IBU: 40.0. ABV: 5.1. SRM: 5.0. Gluten free Juicy IPA. 

SUN THUNDER: IBU: 60.0. ABV: 8.5. Sun Thunder pours with a luxuriously soft white head over a golden orange hazy body. With notes of citrus, tangerine, papaya, guava, passionfruit, and grape skin, this beer is an absolute fruit bomb but without any added fruit! Even with the intense tropical notes, the beer is balanced and leaves you wanting to go back for another delicious sip. Using a new strain of yeast and Phantasm powder gives a tropical burst never seen before. Be sure to enjoy it slowly or else Sun Thunder will knock you for a loop with its incredibly smooth 8.5% ABV. This beer is truly an evolution of Hazy IPA brewing.

THAI FRIED BANANAS: IBU: 15.0. ABV: 5.0. Classic hefeweizen ale base with the addition of Saigon cinnamon, star anise, cardamom, banana, vanilla, and coconut. A hazy yellow beer with tight white head, this beer is refreshing and complex.

HOP BUTCHER FOR THE WORLD | 216

www.hopbutcher.com

4257 North Lincoln Avenue, Chicago, IL 60618

In his poem “Chicago,” Carl Sandburg refers to this great city as “Hog Butcher For the World.” And though the literal meaning behind that moniker has faded since the closing of the Union Stock Yards in 1971, it embodies and inspires who we are and the beers we brew in three meaningful ways.

For starters, we love hops and we use them A LOT. The multitude of occasions to use hops within the brewing process is boundless and we explore and experiment relentlessly, forever in the name of incredible flavors and worldly aromatics.

The “Butcher” portion of our namesake is thankfully less bloody than the history behind it, but there’s no shortage of inspiration drawn from those passionate and knowledgeable about their craft like the butchers we know and love are. We hope you find us to be that same brand of approachable, except with hops, grain, yeast and water in a brewery instead of a butcher shop and a meat-filled counter.

Finally, at some point, you’ll refer to us simply as “Hop Butcher” (and we’re cool with that), but the “For The World” part is an important and meaningful element of our name. It inspires the ingredients we use, the characters on our labels, the balance of our beers, how we communicate and more. It guides everything from who we partner with to where our cans and kegs are distributed... and where they someday might be distributed.

Cheers

BARREL-AGED BUFFALO TRACE RYE IMPERIAL STOUT: Style: American Double/Imperial Stout. OG: 35.0. IBU: 30.0. ABV: 14.0. SRM: 30.0. Imperial Stout aged for 24 Months in Buffalo Trace Sazerac Rye Barrels.

BARREL-AGED SLUMBERING GIANT COOKIE: Style: American Double/Imperial Stout. OG: 35.0. IBU: 30.0. ABV: 13.5. SRM: 30.0. A Blend of Epic Proportions, Parts Hailing from Yumbly Efforts, Fat Bear Experiments, and a Barleywine named Candlebright. Aged in Heaven Hill, Banana Mead, and Pappy 10-Year Barrels. Infused with Toasted Coconut and Madagascar Bourbon Vanilla Beans.

BRANDY OLD FASHIONED SELTZER: Style: Hard Seltzer. ABV: 10.0.  Gluten-Free Seltzer Infused with Orange Peel, Maraschino Liquor Soaked Wood Chips, Brandy Soaked Wood Chips, Lemon Lime Flavoring, and Bitters Spices.

BUTCHER GOLD: Style: American Pale Lager. OG: 10.3. IBU: 11.5. ABV: 4.75.

SRM: 3.4. American Style Lager Brewed with Liberty Hops

GATOR BELTS AND PATTY MELTS: Style: New England IPA. OG: 17.0. IBU: 20.0.

ABV: 6.75. SRM: 4.4. El Dorado and Citra Hopped Hazy IPA Brewed with our Friends at Youngblood Beer Company.

LOUD WATER - CITRA, MOSAIC, EL DORADO: Style: Non-Alcoholic. **GF NA**

Citra, El Dorado, and Mosaic Hopped Hop Water. Made with Abstrax Hops Terps and Baarth Haas Hopkick.

ONLY INTERESTED IN CITRUS: Style: New England IPA. OG: 19.4. IBU: 25.0.

ABV: 8.0. SRM: 4.8. Citra, Motueka, Simcoe, and Sabro Hopped Hazy Double IPA.

PODIUM PARTY: Style: American Double/Imperial IPA. OG: 17.1. IBU: 40.0.

ABV: 8.0. SRM: 6.5. Simcoe, Nelson Sauvin, Citra, Sabro, Riwaka, Motueka, Manilita, and New Zealand Cascade Hopped West Coast Double IPA brewed for The Olympic Opening Ceremonies. All the Chicago Dog Single-Hopped Pale Ale Ingredients Combined to Create this World Champion Contender.

HOP HAUS BREWING CO. | 209

www.hophausbrewing.com

2975 Sub-Zero Parkway, Fitchburg, WI 53719

Bringing people together over a pint of beer and worthwhile conversation since 2015. 2 locations serving craft beer, tasty food and good times. Full food and bar service and a rooftop patio for your outdoor drinking needs! Come visit our Verona or Fitchburg, WI locations.

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.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.5. Let's be honest, no one looks good in Lederhosen. And the suede doesn't breathe very well, at all. Otherwise, what's not to love about Oktoberfest? Our first "fest beer" pours a beautiful amber color and goes down easy. Clean, crisp and malty. Grab a pint and Let's Fest!

RECREATIONAL CHEMISTRY: Style: New England IPA. ABV: 8.0. El Dorado & Topaz hopped hazy double IPA. Sweet fruit, berries, and lush tropical notes in this hop bomb. Too many and you'll be swimming in Lake Monona before the fest ends.

STAYCATION: Style: Mexican Lager. ABV: 5.1. Don't own your own tropical island? Neither do we. Take a minivacation with this crisp, refreshing Mexican Lager. Think sand, sun and easy drinking beer. Better yet, take a staycation and keep saving for that island!

ROOKIE

HOPEWELL BREWING CO. | 318

www.hopewellbrewing.com

2760 N Milwaukee Ave, Chicago, IL 60647

We're a craft brewery and taproom in Logan Square that recognizes beer is just as much about the company you keep as the liquid in your glass. We're all about taking a thoughtful approach to brewing bright, clean, accessible styles.

RIDE OR DIE PALE ALE: Style: American Pale Ale. ABV: 5.5. A Pale Ale you can depend on – a bona fide fridge staple. Bright neon flavors of grapefruit and pine give way to a pleasantly soft malt base and a quick slice of balancing bitterness. Reliably tasty without a fuss.

TANKBEER: Style: Euro Pale Lager. ABV: 4.4. Tankbeer is an unfiltered, naturally carbonated Lager inspired by the rich traditions of Czech Republic bar culture. With notes of fresh dough, fragrant noble hop spice and a pleasantly pillowy body, this beer transports you to the brewer's cellar, where the beer is always fresh.

ILLUMINATED BREW WORKS | 521

www.ibw-chicago.com

6186 N Northwest Hwy, Chicago, IL 60631

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

ASTRONAUT EYE SCREAM: Specialty IPA ABV: 8% IBU: ? OG: ? SRM: ?. Double Dry-Hopped Double IPA with lactose This delicious and boozy treat is made with the same grist and hop bill as Astronaut Juice, but we've thrown in some lactose sugar to make it creamy and ready for dessert. And, because we love you and think what you're doing is so important, we've added some Galaxy hops into the mix for good measure and more space-eye-ness.

CONCORD GRAPE BRAINWASH: Mixed-Fermentation Sour. ABV: 7% IBU: ? OG: ? SRM: ?. Sour Farmhouse Wheat-based tart farmhouse made with Styrian Dragon, Mosaic, & Huell Melon hops for a bouquet of tropical berry hop character. We've also added Concord Grape to this version. It's fermented with this beautiful genetically modified yeast that sours beer without introducing any bacteria and a delightfully phenolic Belgian strain.

CULT STOUT #1: American Double / Imperial Stout. ABV: 11% IBU: ? OG: ? SRM: ?. Mexican Chocolate Imperial Stout New Tradition with our Cult Members! We collaborated with them to create a beer. Made with Vietnamese cinnamon, Dutch cocoa, vanilla, and guajillo peppers. A taste delight.

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

TONY'S HUMBLE PIE: Style: Fruit/Vegetable Beer. ABV: 8.0. White stout with blueberries, cinnamon & vanilla.

WEIRD STUDIES: Style: American Black Ale. ABV: 6.0. Black IPA w/ Comet and Zappa hops

IMPERIAL OAK BREWERY | 103

www.imperialoakbrewing.com

501 Willow Blvd, Willow Springs, IL 60480

A small Suburban Chicago brewery that puts the beer first. We make an ever changing variety of styles including strong and barrel aged beers. Come visit us at one of our two locations. Our Willow Springs location is near Willow Springs Road and Archer. Our Brookfield location is on Ogden Ave. near East Ave. Hope to see you soon!

CHERRY RUBY: 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 bread, 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.

PEACH BRANDY BARREL AGED PEACH GOLD: Style: Mixed-Fermentation Sour. OG: 1.063. IBU: 3.0. ABV: 7.5. SRM: 4.0. Gold is inspired by the traditional Lambics of Belgium. Brewed with wheat and flaked oats for a light malt character but still a bit of body. The beer is then aged for over a year in an oak Foeder with our custom blend of wild yeast and bacteria. The result is a complex beer with a pleasant sourness, notes of citrus, tropical, and stone fruits, and a mild, earthy funk. After Foeder aging, this version has an additional aging in stainless with real Peach juice. Once the sugar in the fruit finished fermenting the beer was aged for an additional year + in Peach Brandy barrels. The extra aging adds complexity and notes of fresh peaches, Brandy, and oak.

QUIET GIANT- CHOCOLATE/PEANUT: Style: American Double/Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 14.0. SRM: 48.0. This version has an addition of a custom blend of Coco Nibs from Ethereal Confections, real toasted Peanuts, and real Madagascar vanilla beans added after a year of aging in Four Roses Bourbon barrels.

QUIET GIANT- DOUBLE BARREL AGED- BOURBON/AMBURANA: Style:

Russian Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 15.0. SRM: 47.0. Aged for nine months in Wild Turkey 6+ year Bourbon Barrels, then transferred to Amburana wood barrels for three months. Amburana is a South American wood that imparts a unique flavor of vanilla, cinnamon and baking spices. Our Amburana barrels were first used as finishing barrels for rye whiskey.

QUIET GIANT- TWO YEAR BOURBON BARREL AGED: Style: American Double/

Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 14.0. SRM: 47.0. Brewed once a year to celebrate our Anniversary, this is the biggest beer we make. Brewed with three types of roasted malt, two types of Caramel malt, Oats, and Brown Sugar for a rich and complex sipper. This version was aged for a full two years in Heaven Hill Bourbon barrels for additional complexity and notes of Bourbon, dark fruits, vanilla, oak, and baking spices.

TRAIL LITE: Style: Czech Pilsener. OG: 1.037. IBU: 18.0. ABV: 3.7. SRM: 3.0. The perfect thirst quencher after a day on the trails or if you just want to enjoy a few. Our take on a traditional Czech 10 Plato beer is very light and refreshing but still flavorful with a bready malt character and a light, floral, spicy hop character from Czech Saaz hops.

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

INDEED BREWING COMPANY | 328

www.indeedbrewing.com

711 15th Avenue NE, Minneapolis, MN 55413

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 Solar Arts Building located in the Logan Park neighborhood of Northeast Minneapolis and a pilot brewery and taproom located in the Walker's Point neighborhood of Milwaukee.

Our taprooms are warm, welcoming, and home to Indeed We Can, the company's employee-driven charitable giving program that donates 100% of taproom net profits to an employee-sponsored local nonprofit once a month. Indeed believes innovation isn't just one thing— it's a culture created around good people, beers, and experiences. Join us in the pursuit of what's good.

BRIGHTSIDE SEA SALT & LEMON LAGER: Style: Light Lager. IBU: 10.0. ABV: 5.2.

A squeeze of lemon and wisp of sea salt puts a surprising twist on this crispy lager. Brightside Sea Salt & Lemon Lager makes the day golden, expertly balancing tart notes of lemon within a subtly sweet honey lager. Looking on the bright side is easier with one in hand.

FLAVORWAVE IPA: Style: American IPA. IBU: 73.0. ABV: 6.2. Can you feel that? A

Flavorwave is coming. The rumblings of a fresh new IPA are now a full blown quake, swelling with all the juiciest, headiest hops. Bright golden and lit with a gentle haze, Flavorwave IPA delivers with pineapple, citrus and stone fruit aromas and a rush of fruity, tropical hop flavor. It's high time to pick up on these good vibrations.

PISTACHIO CREAM ALE: Style: Cream Ale. IBU: 15.0. ABV: 5.5. This pistachio-forward beer does not disappoint with a subtly nutty and malty flavor that leaves a spritzzy mouthfeel. It's a beer to go unabashedly nuts for.

SALTED WATERMELON KÖLSCH: Style: Kölsch. IBU: 20.0. ABV: 5.3. A summertime twist on a classic German Kölsch, Wamdoodle is a warm-weather pleasure. Watermelon concentrate lends a subtle sweetness that's rounded out by the brew's malt and hop character for a refreshing sessionable summer ale.

ISLAND ORCHARD CIDER | 218

www.islandorchardcider.com

12040 Garrett Bay Rd, Ellison Bay, WI 54210

Island Orchard Cider is a hard cider company in Ellison Bay, Door County, WI. Our name references our cider fruit orchard on Washington Island, where we grow apples, pears, and hazelnuts. Every fall, we handpick and then ferry our fruit across Lake Michigan's Death's Door to our production facility in Ellison Bay. We then ferment the fruit juices into award-winning hard cider. These ciders are available in our taproom, at our sister cidery Pomona Cider Co. in Milwaukee, and in Wisconsin stores, restaurants, and online. Cheers!

APPLE CHERRY CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, rosé, tart, crisp, medium body, Door County Montmorency cherry.

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 on Washington Island.

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

KINGSTON BLACK CIDER: Style: Cider. ABV: 6.9. **GF** semi-dry, balanced flavor, high tannin, full-body, frothy effervescence, made solely with Kingston Black apples.

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

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

JACOB LEINENKUGEL BREWING COMPANY | 708

www.leinie.com

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

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

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

HONEY LEMON LIGHT: Style: Golden Ale. IBU: 7.0. ABV: 4.0. Introducing Leinenkugel's® Honey Lemon Light, a 99-calorie lemon-flavored beer with a refreshingly light and sweet finish. This balanced beer is blended with juice from real lemons and brewed with locally sourced honey from Wisconsin. With nothing artificial, only 99-calories, and a 4% ABV, this sessionable golden light lager is something you can feel good about drinking all season long.

JUICY PEACH: Style: Mixed-Fermentation Sour. 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.

LAKESIDE CHERRY: Style: Gose. IBU: 12.0. ABV: 4.4. Leinenkugel's® Lakeside Cherry is a crisp and refreshing beer made with real cherry juice and natural cherry flavor. It is an innovative, flavorful take on a classic German Gose-style, and the beer was inspired by Rose Leinenkugel, who mortgaged her family home to save the Leinenkugel's business after prohibition. The use of cherries creates a rose-colored liquid, honoring Rose and all pioneering, resilient women like her.

ORIGINAL: Style: Light Lager. IBU: 7.0. ABV: 4.7. We've been perfecting our craft since 1867 when Jacob Leinenkugel founded the Jacob Leinenkugel Brewing Company. Over 150 years, we're still proudly brewing our award-winning Leinenkugel's Original, a classic American Pilsner, just as we did in 1867.

ROOKIE

JEFFERSON COUNTY CIDERWORKS | 709

www.cider.work

2801 West Grimes Ave, Fairfield, IA 52556

JeffCo Cider, Iowa's most award-winning cidery, crafts hard ciders that are delicious, well balanced, and innovatively flavored. Come and find out why everyone is raving about Iowa's finest ciders!

BLACK & BLUEBERRY SESSION CIDER: Style: Cider. OG: 1.03. ABV: 4.0.

SRM: 7.0.  A session cider blended with blackberry and blueberry juice. A super crushable, berry forward, semi dry cider. Recently took home a gold.

LEMON LAVENDER: Style: Cider. OG: 1.047. ABV: 6.2. SRM: 2.0.  Hard cider infused with french lavender, and blended with lemon juice. A bright, and floral semi sweet thirst quenching hard cider made for summer.

PEACH TEA: Style: Cider. OG: 1.038. ABV: 5.0. SRM: 6.0.  A hard cider blended with peach and black tea. A summer crusher. Juicy, balanced and refreshing.

SOUR CHERRY: Style: Cider. OG: 1.047. ABV: 6.2. SRM: 9.0.  Montmorency cherry juice blended with apples aged on a hint of french oak.

ROOKIE

JUKES ALE WORKS | 305

www.jukesaleworks.com

20560 Elkhorn Drive, Elkhorn, NE 68022

Family-owned and operated 10BBL brewpub serving hand-crafted beer paired with high-quality pub food. 19 taps and rotating selection of cans and bottles.

BAD SEEDS: Style: Gose. OG: 14.5. IBU: 9.0. ABV: 7.75. SRM: 2.8. Our newest gose aged on a mess of watermelon and kiwi fruit. If you dig watermelon jolly ranchers this one's right in the f***in' slot

CHAIN FALL: Style: English Barleywine. OG: 34.0. IBU: 50.0. ABV: 15.3. SRM: 35.0. Bayonet English-Style Barleywine aged 14 months in a blend of 1792 High Rye Bourbon & Buffalo Trace "Experimental" barrels, finished in a single grape brandy barrel for an additional 14 months.

DOWN WITH THE SLIP: Style: English Barleywine. OG: 38.0. IBU: 55.0. ABV: 16.4. SRM: 37.0. Comprised of the finest Maris Otter Malt and a collective of our very favorite specialty malts. Our most ambitious Barleywine Ale to date. Intense aromatic malt, port soaked dark fruits, caramelized raisin, Life.

WAKIZASHI: Style: Japanese Rice Lager. OG: 12.8. IBU: 19.0. ABV: 5.0. SRM: 2.4. Japanese style rice lager brewed with puffed jasmine rice & lemon drop hops. A touch of jasmine, popcorn, & nutty grains round out the flavors in the most crushable lager we've brewed to date. KTF

KARBEN4 BREWING | 130

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.

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: UNSHADOWED: Style: Hefeweizen. ABV: 6.0. Vibrant as a summer sun and über refreshing, this classic German Hefeweizen is soft on the palate with an effervescent finish.

ALE ASYLUM: VELVETEEN HABIT: Style: American Double/Imperial IPA. ABV: 7.5. A floral hop nose and a juicy Citra hop intensity blend with a balanced malt spine for a touch of sweetness and a crisp hop bite. This is a refreshing IPA that challenges your taste buds without fatiguing them.

BEER HALL: ABV: 5.2. Bright, light, sweet, and a bready - malty backbone that you love. Plus some super cool can art. Ooooh, ahhh.

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

DRINKABLE DESTINATIONS: ABV: 6.3. Pink Peppercorn Saison.

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

JACKSON SOURIO: Style: Mixed-Fermentation Sour. ABV: 5.0. Guava, kiwi, and passion fruit sour.

K4 OKTOBERFEST: Style: Märzen/Oktobertfest. ABV: 5.8. An amber-colored beer with rich malt flavors and a subtle touch of German hops.

LADY LUCK - IMPERIAL RED ALE: Style: American Amber/Red Ale. OG: 1.07. IBU: 18.0. ABV: 7.5. SRM: 18.0. Brewed as an interpretation of Bordeaux wine translated into beer, this is more than just a beer to satisfy and soothe – it's an emotional experience. Deepest ruby red and filled with a symphony of malt flavors including caramel, toffee, raisins, and currants that finish with a simple hint of roast and chocolate tones lingering like a half-remembered dream. This gentle giant, balanced with English hops, dominates all senses without destroying the palate. Sexy as hell.

MIDWESTY: ABV: 4.4. Pilsner malt, flaked rice, and Cascade hops complete this super crushable, effervescent beer that will be sure to go with you everywhere an easy-drinkin' beer is meant to go.

PAX VOBISCUM: TANGERINE: Style: Wheatwine. ABV: 4.9. Barrel-aged fruited wheat sour ale with Tangerine.

PRIEST PROPHET & KING (2024): Style: American Barleywine. ABV: 9.7. Welcome to this year's offering of Priest Prophet & King. The barrels used for this batch are: rum, cinnamon whiskey, maple syrup, grand Marnier, port wine, and rye whiskey. Though the blend creates a vintage experience, the familiar promise of a lavishly malty barley wine is held true.

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

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

KUHNHENN BREWING | 825

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

The Kuhnenn Brewing Company is a small microbrewery, winery and meadery in Warren, Michigan, United States. They have several beers rated in the top 100 in the world on beeradvocate.com and ratebeer.com. The business was established in 1998, but did not open its doors until 2001, by owners and brewers, the brothers Bret and Eric Kuhnenn.

2023 BARLEY WINE ALE: Style: American Barleywine. OG: 1.159. IBU: 76.0.

ABV: 16.0. Big rich barley wine. The beer is boiled overnight for a rich malt character.

4D OLDE ALE: Style: Old Ale. OG: 1.127. IBU: 100.0. ABV: 12.5. Our Fourth

Dementia Ole Ale. An extended boil and extended aging make this beer rich and complex.

BLUEBERRY DRIPA (DOUBLE RICE IPA): Style: American Double/Imperial

IPA. OG: 1.086. IBU: 60.0. ABV: 9.5. SRM: 3.0. DRIPA won a Gold Medal in the IPA category at the 2012 World Beer Cup, the biggest commercial beer competition in the world. Huge citrus hop character in the aroma is followed by a medium-high bitterness, balanced surprisingly well with cereal malty notes. The signature of this beer is the dry snap at the finish, thanks to a very time consuming cereal decoction mash using American long-grain rice.

BRETT BERLINER: Style: Berliner Weissbier. OG: 1.0. IBU: 6.0. ABV: 3.5. SRM: 3.0.

Our Napoleon's Berliner Weiss conditioned for a year with brettanomyces. This resulted in an increased perception of sourness due to the beer being very dry. Look for funky notes of leather, barnyard, and cedar.

KUHNHENN SAKE: OG: 1.0. ABV: 19.0. Using our experience with making our flagship beer DRIPA we made this sake using similar techniques. The result is a clean crisp sake with a subtle rice flavor.

MOON SMASHER-COLD IPA: Style: American Adjunct Lager. IBU: 43.0. ABV: 6.0.

SRM: 3.0. Cold IPA- Gold in color, medium bitterness, assertive hop flavor. The bitterness falls off at the end. Brewed with Lunar Crush thiolized lager yeast, this yeast produces a complimenting tropical fruit character to the hop. Made with 30% rice. Vic Secret hops in the whirlpool. Dry hopped with Sabro, Idaho Gem, and Vic Secret. A SMASHING good time!

PROST PILS: Style: German Pilsener. OG: 1.0. IBU: 32.4. ABV: 4.8. SRM: 3.0.

German-Style Pilsner. Crisp and delicious.

TASMANIAN TIGER: Our New England IPA/Hazy IPA. Brewed with Oats, wheat,

and carafoam. Hopped with Vic Secret, Mosaic, and BRU-1. Fermented with the thiolized yeast Helios Gazer for punch to the face of juicy aromatics.

LAGUNITAS BREWING CO. | 420

www.lagunitas.com

1280 N. McDowell Blvd, Petaluma, CA 95954

The Lagunitas Brewing Company began on a kitchen stove in Northern California in 1993 and has been crafting hop-forward beers ever since.

Welcoming the open-minded with open taps and simple truths: Beer Speaks (for itself), Life Is Uncertain (don't sip), and It's Good To Have Friends.

BEAST OF BOTH WORLDS: Style: American Double/Imperial IPA. OG: 17.0.

IBU: 48.0. ABV: 8.0. What fresh freak of nature is this?! Hazy flavors without the haze? West Coast hopping without mega bitterness? Quite the contrary kaiju towering before you. Double dry-hopped with a fruity blast of Citra & Mosaic, yet finishes super smooth. This beast is truly the best of both worlds...Release the hound!

HOPPY REFRESHER: Style: Non-Alcoholic. ^{NA} Crisp, zingy, and hoppily

refreshing. This sparkling beverage is made using everything Lagunitas knows about hops. Chock-full of Citra, Equinox, and Centennial hops, for a big splash of flavor that's surprisingly fruity.

IPA: Style: American IPA. OG: 14.0. IBU: 52.0. ABV: 6.2. A well-rounded, Highly drinkable India Pale Ale. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops, including Cascade, Centennial, Chinook and a splash of honorary “C” hop, Simcoe. Best enjoyed from mustache.

ISLAND BEATS: Style: New England IPA. OG: 1.036. IBU: 25.0. ABV: 5.0. Ya know when the breeze is just right, that band playing way across the cove sounds like they’re right next-door? Same goes for these citrus flavors tasting like freshly-squeezed pineapples, mango and passion fruit – only they’re all notes carried by hops. Juicy & light, not bitter. These beats just hit different.

PILS: Style: Czech Pilsener. IBU: 22.0. ABV: 5.0. It’s nice when things are just clean and simple. Like a traditional low-bitter beer from your friendly go-to brewery. Perhaps one from you brewer’s archive that you’ve been hopping would return. We wait no “lager.” Our famous Czech-style Pilsner is back! Brilliantly clear and pleasantly crisp... it’s a picture-perfect pilsner.

TIKI FUSION-ZOMBIE: Style: American Double/Imperial IPA. OG: 17.9. IBU: 12.0. ABV: 10.0. A forewarning for your senses: 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, both created in our home state of California. BYOTU, naturally. So Bring Your Own Tiny Umbrella. Cheers!

LAKE LOUIE BREWING | 707

www.wisconsinbrewingcompany.com

1079 American Way, Verona, WI 53593

Brewery is located in Verona, Wisconsin. The brewery honors Wisconsin’s rich brewing tradition! Our Craft—Our Passion—Your Beer

BOURBONIFIED DEPTH CHARGE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. ABV: 11.0. Aged in bourbon barrels, this is a Maris Otter barley-rich brew intensified by a charge of white-hot boulders dropped into the wort, where explosion ensues. While some say their beer is “brewed the hard way”, this beer is literally brewed with rocks.

ELEMENTS BARREL-AGED DOPPELBOCK: ABV: 11.3. This Whiskey Barrel-Aged Doppelbock is left out in the “Elements” to age. Rain, snow, sun, stars, and even a solar eclipse.

KISS THE LIPS: Style: American IPA. OG: 15.0. IBU: 45.0. ABV: 6.0. Citrified, Amarilloized, Contemporary, and perhaps Hazy, IPA

LAKE LOUIE GRAPEFRUIT SELTZER: Style: Hard Seltzer. ABV: 4.5. Clean, non-cloying, not too sweet, perfect grapefruit seltzer

LAKE LOUIE OCTOBERFEST: Style: Märzen/Oktobertfest. OG: 15.0. IBU: 25.0. ABV: 6.3. Malt Heaven!

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.

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 | 227

www.lakemonsterbrewing.com

550 Vandalia St, St. Paul, MN 55114

10,000 lakes. Only one Lake Monster.

ALTBIER: Style: Altbier. IBU: 25.0. ABV: 5.2. Classic German-style ale served on Nitro.

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

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

DEPTH CHARGE JUICY IPA: Style: American IPA. IBU: 50.0. ABV: 6.2. SRM: 4.0.

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

EMPTY ROWBOAT IPA: Style: American IPA. IBU: 80.0. ABV: 6.9. SRM: 5.0.

Brewed with a unique blend of classic and new American hops, our India Pale Ale has a firm bitterness, intense citrus-hop aroma, and enough flavor to knock you overboard.

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

LAKEFRONT BREWERY | 201

www.lakefrontbrewery.com

1872 N Commerce St., Milwaukee, WI 53212

Craft brewery, Beer Hall restaurant, brewery tours. Handcrafted Happiness, since 1987. Certified B Corp. Experience America's favorite brewery tour

BLACK FRIDAY RYE 2019: Style: American Double/Imperial Stout. OG: 27.0.

IBU: 43.0. ABV: 14.0. Our Russian Imperial Stout aged for two-and-a-half years in rye whiskey barrels, resulting in a beer that's roasty and chocolatey, with notes of black pepper, rye, and molasses.

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.

CHILLY RABBIT: OG: 16.0. IBU: 35.0. ABV: 6.8. Chilly Rabbit utilizes a big, late-boil addition of Cashmere for its lemon, lime and peach flavors, along with a generous dry-hopping of Idaho 7 to bring its pineapple, tangerine and melon character front and center. Malts play a supporting role in a Cold IPA, with a crisp, almost lager-like body solely there to make the hoppy citrus and tropical fruit flavors shine bright.

DIVE BEER: OG: 10.0. IBU: 12.0. ABV: 4.2. This all-malt, Premium Lager pours pale gold with a white head. Light-bodied and refreshing with a smooth, clean lager finish. The maltiness is balanced by quality, imported noble hops.

GLASSY WAVES: Style: Kristalweizen. ABV: 5.4. Another year, another special collaboration brew with our friends over at GLBC. Tasting notes of overripe banana, clove and a bicuity finish. Adam at GLBC describes this beer as perfect in everyway. He quoted that the liquid made him feel "Stronger, taller, faster and notably more handsome" We agree, Adam! Prost!

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

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

NEW GRIST IPA: OG: 13.0. IBU: 44.0. ABV: 5.7.  Late boil Citra, Idaho 7 and Mosaic hops lend New Grist IPA plenty of orange candy, lemon-lime soda and fruity tangerine aroma along with flavors of citrus, pine and hints of tropical fruit. Pale- and medium-roast malted millet round out the hops and gives New Grist IPA a familiar toastiness with a pleasantly easy-drinking body. Overall, brightly citrus and hoppy without the bitter bite.

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!

TROPICAL ALE: Style: Fruit/Vegetable Beer. OG: 23.0. IBU: 40.0. ABV: 11.0. A strong oatwine ale base and loaded it with tropical ingredients: pineapple juice, banana juice, and cocoa powder. Then they let it chill in rum barrels for ten months where it caught waves of punchy rum oak tannins, and

amped the abv up to a righteous 13%! Expect leveled notes of dried tropical fruits, chocolate toffee, and coconut, with a pleasantly dry finish.

LENA BREWING COMPANY | 128

www.lenabrewing.com

9416 W Wagner Rd, Lena, IL 61048

Lena Brewing Company is 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.

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. A very complicated beer. A lot of ins, a lot of outs. A lot of yeast strands in old dunder'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/Oktoberfest. OG: 15.0. IBU: 21.0. ABV: 6.0.

SRM: 10.1. Join Ole & Lena on their visit to Oktoberfest! The Lena Oktoberfest is a German-style lager beer. Crafted with only the finest malt & grain.

NORTHERN LIGHTS: Style: Saison/Farmhouse Ale. OG: 16.0. IBU: 30.0. ABV: 7.0.

SRM: 4.7. Light and gold in color with a bright white head, gently fruity on nose with hints of spice and a gingery, citrusy finish. Brewed with genuine Belgian grains and yeast.

LION'S TAIL BREWING | 419

www.lionstailbrewing.com

116 S Commercial St, Neenah, WI 54956

Lion's Tail Brewing Co. is a micro craft brewery & taproom with locations in Neenah and Wauwatosa, Wisconsin. We strive to produce interesting, well-balanced beer with big flavor while using only real ingredients. Our inspiration comes from marrying Old World favorites with innovation and new trends. We create everything from easy-drinking lagers to hazy IPA's, fruited slushies to barrel-aged stouts—and everything in between. It's how we produce over 70 new beers each year! We also began brewing our own line of unfiltered hard seltzers in 2021. They are a great option for customers who still want to enjoy a beverage that's bursting with flavor! Our dedication to creativity and quality has led us to becoming northeast Wisconsin's highest-rated brewery.

'23 CHERRY BOURBON TRAIL: Style: American Double/Imperial Stout.

IBU: 30.0. ABV: 10.4. A blend of the 2023 Bourbon Trail Stouts. Rich imperial stout aged in Bourbon barrels for 1 year and aged on Montmorency Door County Cherries. 2023 Edition.

ALOHA PUNCH SLUSHEE: Style: Pastry Sour. ABV: 5.0. Every kid's favorite juice growing up, this Slushee-style kettle sour features an enormous amount of real fruit including Apple, Pineapple, Passionfruit, Papaya, Guava, Orange, and Apricot. Thick, tart, and fruity. (contains lactose)

BERRY: Style: Berliner Weissbier. IBU: 3.0. ABV: 4.5. Simple, fruity and tart, this classic Berliner Weisse was brewed with Pilsner malt and malted wheat and then kettle-soured to a moderate tartness. Lightly fruited on strawberries and a touch of acai berry for a "refresher" finish.

JUICE SHARK: Style: New England IPA. ABV: 6.6. New England IPA brewed to minimize bitterness and maximize juicy tropical hop flavors from Citra and Experimental 24B-05. This New England IPA uses big doses of oats and malted wheat to deliver nice mouthfeel and leave a sunshine-colored haze.

OATS & HONEY: Style: American Blonde Ale. IBU: 13.0. ABV: 4.8. This light, refreshing blonde ale balances gentle malt and oat sweetness with a touch of local Wisconsin Clover Honey.

SUNRISE HARD SELTZER: Style: Hard Seltzer. ABV: 5.0. Malt-based, extremely low gluten hard seltzer brewed to be light, easy drinking and supremely crisp. Inspired by the Tequila Sunrise cocktail, this hard seltzer is brewed with real orange and just the right touch of grenadine.

ROOKIE

LOADED DICE BREWERY | 313

www.loadeddicebrewery.com

1725 Rochester Rd, Troy, MI 48083

Small 2BBL batch brewery in the heart of Metro Detroit (Troy, MI) that calculates the odds and makes smart gambles.

BBA STOUT #2: Style: American Double/Imperial Stout. ABV: 13.4. At the time of entry, we don't know what adjuncts are being added to this beer. It has been aged in a bourbon barrel from a local Distillery (Weiss Distilling - Clawson, MI).

BASIC STRATEGY: Style: New England IPA. IBU: 46.0. Hazy IPA with the tried and true hop combination of Citra, Mosaic and Azacca.

ONE MANGO. TWO MEN WENT ON FIRE: Style: American Pale Wheat Ale. IBU: 21.0. ABV: 5.5. American Wheat Ale with Mango and Habanero

RECREATIONAL BLOKE: IBU: 23.0. ABV: 5.2. SRM: 4.0. A twist on our West Coast Pilsner (Recreational Gentleman), but we used all New Zealand Hops.

SIX SIDED LAGER PROJECT: CZECH PILS: Style: Czech Pilsener. IBU: 11.0.

ABV: 4.9. SRM: 2.0. Part of our lager program, this Czech Pilsner is bready, biscuity, toasty malt profile with a gentle, spicy noble hop character. A flavorful malt backbone balances the hop bitterness, delivering an overall clean flavor with little to no fruity yeast esters.

LOGBOAT BREWING | 213

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 Missouriia, Osage and Illinois indians. Missouriia 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.

KNOT HOLE OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 6.0. Inspired by the Germans, this delicious amber lager will perk your toe straight through the top of your work boot. Best enjoyed around a fire with snacks.

LEI-A STRAWBERRY LEMON BERLINER WEISSE: Style: Berliner Weissbier.

ABV: 5.0. We added strawberry and lemon to our original Lei-a to create a juicy and tart flavor profile beyond this galaxy.

ROCKET SHARK - VISTA FLYER IPA: Style: American IPA. ABV: 7.8. Hop aboard the Vista Flyer Rocket Shark and discover the symphony of fruity flavors bursting from this refreshing summer IPA. The medley of hops used tout flavors of succulent strawberries, overripe honeydew melon and tropical papaya.

LUA BREWING | 106

www.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.

FINEST: Style: American Adjunct Lager. ABV: 4.0. Premium Iowa Lager, cereal mashed with Iowa-grown corn grits from Early Morning Harvest (Panora, IA) and Wisconsin-grown barley.

LUA'S BIRTHDAY BLEND: Style: English Barleywine. ABV: 17.0. A blend of old ale, English barleywine, and Belgian barleywine, aged for roughly 3 years in barrels.

PROJECT HOPFISCH VOL V: Style: American Double/Imperial IPA. ABV: 8.0. Collab with Toppling Goliath (Decorah, IA) and Big Grove (Iowa City, IA) - hazy double IPA with selected Nelson Sauvin T90 and Nelson Sauvin SubZero HopKief.

RESPIRO: Style: American Double/Imperial Stout. ABV: 16.0. BA stout conditioned on Teddy Grahams, soft serve ice cream, coconut, Saigon and korintje cinnamon, and cacao nibs.

ROAM: Style: American Double/Imperial Stout. ABV: 12.7. Monster cookie-inspired imperial stout cola with Dimensional Brewing Company (Dubuque, IA), conditioned on peanuts, peanut butter, granola, and cacao nibs.

MAD ANTHONY BREWING CO. | 412

www.madbrew.com

2002 Broadway, Ft. Wayne, IN 46802

In 1998, after three years of planning, Todd Grantham and Blaine Stuckey, old friends with similar interests decided to turn passion into vocation. Grantham had been brewing for more than half a decade while Stuckey had been piling up restaurant experience. When they teamed up with menu guru Jeff Neels, director of restaurant operations, in 1999, the trio had all the pieces to create a truly unique brewing/dining experience. Together they bought Fort Wayne's Munchie Emporium with the goal of creating a brew house. These days, Mad Anthony will brew more than 2,000 barrels of beer annually from the tanks located on-site. From the very beginning, Mad Anthony was anything but normal. Steeped in the fun-loving tradition that had been established at the corner of Broadway and Taylor the city's first microbrews were welcomed by friends, customers, and beer lovers throughout northern Indiana. From Olde Fort Blonde Lager to Good Karma IPA to seasonals like Summer Daze and Snowplowed Winter Ale, Mad Anthony is known for having something on tap for every beer lover. When coupled with signature tastes like the Politician Pizza or Scooby Snacks, the stage was set for customers that came away satisfied by more than the beer. Today, Mad Anthony boasts three locations in downtown Indiana settings. All are places where good friends can come together over great food, and of course, satisfying, locally-brewed beer.

MADURO CAFÉ ESPECIAL: Style: American Double/Imperial Stout. A Coffee Imperial Stout crafted with meticulous care and attention to detail. Through our unique kettle caramelization process and aging on vanilla French oak wood, it embodies a rich and indulgent flavor profile. Enhanced with the finest espresso blend from Old Crown Coffee Roasters, it delivers robust coffee notes with a smooth and velvety finish. Experience the perfect harmony of craftsmanship and flavor with every sip of this exceptional stout.

PINEAPPLE TART: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 4.2. This ale goes through our special "kettle souring" process creating a mouth puckering light bodied ale. Sweetness is then reintroduced to the beer in the form of 300 lbs. of fresh, sweet pineapple.

WICKED PISSAH: Style: New England IPA. IBU: 27.0. ABV: 6.5. This style of beer is focused on hop aroma and flavor. It is often described as "juicy" and served cloudy and hazy. A special yeast was brought in to give it the perfect New England character.

MAPLEWOOD BREWERY & DISTILLERY | 121

www.maplewoodbrew.com

2717 N Maplewood Ave, Chicago, IL 60647

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 and this year is celebrating its 10th Anniversary. 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, Kansas, Ohio, South Carolina and Tennessee. Maplewood's fans have come to expect expertly crafted beer and spirits in a wide range of styles.

BA CUPPA NEAT: STG JR: ABV: 13.0. This Neat was blended from Cuppa aged in Stagg Jr. bourbon barrels for over 24 months. A formidable stout brewed to showcase the expression of the barrels used in the aging process. Rich with cocoa-powdered barrel notes throughout, and big waves of dark fruit accented with hints of vanilla. For this release, like every other Neat release, no adjuncts were used: this Cuppa is served "neat".

GREEN CREST: ABV: 6.8. A West Coast-style IPA brewed with Chinook, Amarillo, and Comet hops. Citrus punch, with notes of apricot, and juicy peach are presented in a golden, crisp, and medium bodied IPA. An everyday beer with major flavor.

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

SOFTCORE MUTATION: FOEDER TROPICAL: ABV: 5.5. Mixed culture fermentation that spent 10 months conditioning on mango, passionfruit, and pineapple in one of our American oak foeders. Tart, complex and refreshing, with complex tropical notes throughout.

SON OF JUICE: Style: New England IPA. ABV: 6.3. Bursting with notes of tropical fruit, Son of Juice features loads of Mosaic, Simcoe and Nugget hops. Pilsner malt and oats lend to a soft body and touch of haze, making for a juicy, low-bitter IPA.

SUPER SON OF JUICE: ABV: 10.0. Son of Juice just got super sized! We took our hazy baby and practically doubled everything. It's busting at the seams with juicy notes of citrus, pineapple, and mango! Limited batch, so get it while you can.

TROPICAMO: Style: New England IPA. ABV: 7.0. A hazy IPA brewed and double dry hopped with Nelson Sauvin, Citra, and Azacca hops. It's hard to conceal the tropical aroma bursting from the glass in this IPA.

MCFLESHMAN'S BREWING CO. | 308

www.mcfleshmans.com

115 S State St., Appleton, WI 54911

Brewery specializing in traditional English ales, German lagers, West Coast IPAs, and Belgian sours!

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).

OKTOBERFEST: Style: Märzen/Oktobertfest. 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.

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

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

MICKEY FINN'S BREWERY | 307

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.

BOCK: Style: Bock. ABV: 5.7. Rich and malty with clean crisp finish.

GRISETTE: Style: Saison/Farmhouse Ale. ABV: 5.0. Light refreshing farmhouse style ale.

HOP EXCURSIONS V.6: Style: New England IPA. ABV: 6.5. Vista, Amarillo and Azacca hops.

LIBERTYVILLE LAGER: Style: Keller Bier/Zwickel Bier. IBU: 25.0. ABV: 4.8. Crisp cracker malt balanced with noble hop spice and grassiness.

MIKERPHONE BREWING | 827

www.mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

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

2024 BARREL-AGED IMPERIAL SMELLS LIKE BEAN SPIRIT: ABV: 14.22.

Imperial Breakfast Stout Aged in Buffalo Trace Bourbon Barrels for 28 Months and in a Weller Wheated Bourbon Barrel for 19 Months, then Conditioned on Tugboat Coffee Beans and Vermont Maple Syrup.

BARREL-AGED SOFTLY SPOKEN SPIRIT: Style: Milk/Sweet Stout. ABV: 14.09.

Double Milk Stout Aged in a Weller Wheated Bourbon Barrel for 19 Months, in a Barton 1972 Bourbon Barrel for 26 Months, and in a Journeyman Distillery Wheat Whiskey Barrel for 28 Months, then conditioned on Mostra Philippine Heritage Coffee Beans, Vermont Maple Syrup, Vanilla, Cocoa Nibs, and Cinnamon.

OOMPFI: ABV: 5.0. German-Style Festbier Lager.

ROSES ALL AROUND: ABV: 8.0. Double Dry-Hopped Double India Pale Ale (collab w/ Messorem).

SAY ME FANTASTIC: ABV: 8.0. Double India Pale Ale with Pineapple.

THE LIMON CELLO: ABV: 8.0. Limoncello-Inspired Sour Ale with Sicilian Lemon and Sweet Orange Peel.

MILLSTREAM BREWING CO. | 204

www.millstreambrewing.com

835 48th Ave, Amana, IA 52203

Established 1985. Millstream Brewing Co. is Iowa's original craft brewery and the first brewery to operate in the Amana Colonies since 1884. We make great beer in the German tradition. Winner of the Gold medal at the 2010 World Beer Cup for our Schild Brau Amber, our beer is distributed in seven Midwest states. You can find Millstream craft sodas distributed nationwide.

HAVANA OOH NA NA: IBU: 16.0. ABV: 5.0. SRM: 3.5. This Strawberry Mojito Sour draws you in with its refreshing mint aroma. Notes of sweet strawberry and lime lead you to a slightly tart finish. One more sip and you'll be singing Havana Ooh Na Na on your own island paradise.

MILLSTREAM ROOT BEER: Style: Root beer. Spicy notes of anise and vanilla will carry you right into the thick, creamy, smooth body of Millstream Root Beer. The sweet, crisp finish will make you smile as you go in for another sip. ^{NA}

NORDIC PILSNER: Style: Czech Pilsener. IBU: 40.0. ABV: 4.5. SRM: 2.1. The Saaz hops add an earthy note to this crisp, light Nordic Pilsner. This beer is perfect for a day at the lake or out in the field. Skol!

OKTOBERFEST: Style: Märzen/Okttoberfest. IBU: 21.0. ABV: 5.7. SRM: 10.5. : Millstream Brewing Co.'s take on this classic German-Style Märzen is a celebration of Bavaria and all things beer. Über-malty with a sweet accent and a spicy, dry finish; Oktoberfest will leave you hoisting a stein and shouting "Zicke, Zacke, Zicke, Zacke, Hoi, Hoi, Hoi!"

MOBCRAFT BEER | 326

www.mobcraftbeer.com

505 S 5th St, Milwaukee, WI 53204

MobCraft Beer was founded in 2013 by Henry Schwartz. It is the world's first crowdsourced brewery. MobCraft's Main production facility and tap taproom is located at 505 S. 5th Street in the Walker's Point neighborhood of Milwaukee, WI with a satellite taproom in Woodstock Illinois. Throughout the year the crowd submits and votes on beer ideas. At the end of the vote, the winning beer is brewed and available for all to enjoy. These crowdsourced beers are served in the taproom with MobCraft flagships, beers from their Wild & Sour Program, and more.

11 YEAR ANNIVERSARY BARREL AGED CRUSH: Style: Fruit/Vegetable Beer.

ABV: 6.0. We took our smoothie beer base and aged it in second use Padishah Barrel aged stout barrels, then loaded it with fruit!

2022 PADISHAH APPLE BRANDY: Style: American Double/Imperial Stout.

ABV: 11.0. An heir to the Padishah throne, our 2022 imperial stout was aged in GLD Apple Brandy barrels for 12 months.

BAT\$HIT CRAZY: Style: American Brown Ale. OG: 13.0. IBU: 20.0. ABV: 5.6.

SRM: 44.8. Coffee Brown Ale. Balanced milk sugar sweetness gives way to robust coffee flavors.

CRUSH CREAMSICLE: Style: Fruit/Vegetable Beer. ABV: 6.0. Smoothie-style beer with lactose, orange, tangerine, and vanilla.

LOW PHUNK GUAVA LAMP: Style: Mixed-Fermentation Sour. ABV: 4.2. Sour Ale conditioned with lactobacillus using a solera blending method with pink guava and tangerine. 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.

NOT SO HORRIBLE CITY IPA: Style: American IPA. ABV: 7.2. Our (not so)

Horrible City IPA is a tribute to Milwaukee and all the people that make it the GREAT city it is! This juicy IPA with west coast vibes features Strata and Mosaic hops for fruity flavors and a hint of pine.

PILS TO PAY THE BILLS: Style: German Pilsener. ABV: 4.5. Classic Pilsner.

Simple. Easy. Money.

MOSINEE BREWING CO. | 523

www.mosineebrewing.com

401 4th St., Mosinee, WI 54455

Our comfortable and sophisticated venue includes a brewery, tap room, and event space for meetings, parties and entertainment.

FRUIT IN THE BLENDER - STRAWBERRY LIME SELTZER: Style: Hard Seltzer.

OG: 1.031. ABV: 4.1. 🏆 2023 U.S. Open Hard Seltzer Championship Gold Medalist!

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.066. IBU: 18.0. ABV: 6.6.

SRM: 9.7. Ein, Zwei, Drei, G'suffa! Experience our traditional blend of German Munich, Pilsner, and Vienna malts, hopped to balance w/ WI grown German heritage hops.

PINEAPPLE COMET: Style: Specialty IPA. OG: 1.071. IBU: 46.0. ABV: 5.5. SRM: 4.8.

2024 U.S. open Beer Championship Silver medalist! Brewed with cosmic amounts of comet and mosaic hops, pineapple, lactose, and vanilla!

WALLY'S MOTOWN LAGER: Style: American Pale Lager. OG: 1.047. IBU: 10.0.

ABV: 5.0. SRM: 3.8.

MOTHER'S BREWING CO. | 320

www.mothersbrewing.com

215 S Grant Ave, Springfield, MO 65806

Mother's Brewing Company brews beer the only way we know how: with a mother's love. A love that begins on streets that we walk between pubs. A love found in centuries of brewing tradition. A love in mastering and then reinventing those traditions. A love felt in every palm-searing high

five delivered across the bar. In laughter over a shared six-pack. In a meal elevated by a perfectly paired beer. In the hair of the dog the morning after. From our brewhouse to your backyard, we infuse everything that we are into every drop of your beer. We believe in love. We brew love. In downtown Springfield, Missouri.

ATOMIC MOM IMPERIAL IPA: Style: American Double/Imperial IPA. ABV: 9.5.

HAPPY BIRTHDAY STOUT: Style: American Double/Imperial Stout. ABV: 15.0.

MADRE'S MEXICAN LAGER: ABV: 4.0.

SOURADE LIGHTNING LEMON LIME: ABV: 4.8.

NEW GLARUS BREWING CO. | 802

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!

BOURBON BARREL SCOTCH ALE: Style: Scotch Ale/Wee Heavy. OG: 23.0.

IBU: 22.0. ABV: 10.5. Strong, malty with sweet whiskey barrel notes. Brewed in the wee heavy style. Heirloom varieties of U.K. malt dominate subtle hopping. Aged in whiskey barrels.

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.

IMPERIAL RADLER: ABV: 8.5. This mighty citrus flex is powered by 8.5% ABV.

Brewmaster Dan harnessed a fierce grapefruit tropic blast with his own proprietary pilsner malt. Wisconsin, Yakima and New Zealand experimental hops conspire to push back into perfect balance the brute force of this Imperial Radler. A brawny brew to quench a powerful thirst.

PILSNER: Style: Czech Pilsener. IBU: 35.0. Quests of unobtainable perfection exist. Brewmaster Dan's Holy Grail is the perfect pilsner. His ideal being an old school blur of German and Czech styles. Heirloom pilsner malted barley and a double decoction mash begin the maddeningly complex journey. Joined by Bavarian royalty Diamant, Mittelfrüh, Saphir, Select and Hallertau Blanc hops that gracefully weigh in a quaffable 35 IBU. The simplicity of a six week lager forges this pilsner treasure.

RASPBERRY TART: Style: Lambic - Fruit. ABV: 4.0. 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: Style: Märzen/Oktobert. 100% Natural great Midwest barley, the world's most expensive hops, fresh yeast from Germany, and clear Wisconsin water make our Staghorn Oktoberfest "Wisconsin's Real Red". You will find absolutely no additives, preservatives, or artificial agents of any kind in this beer. Brewed using the time honored methods and an extra slow lager to release the smooth flavor of our roasted malts. Over 1,100 lbs. of malted barley in every handcrafted batch! Expect this beer to pour with a rich head of foam that will enhance its incredible spice bouquet. Staghorn Oktoberfest combines a smooth amber body with a clean crisp finish. Be sure to hold this one up to the light of any harvest moon and enjoy "Wisconsin's Real Red".

STRAWBERRY RHUBARB: Style: 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. Toast chilled cold to Bright skies, fireflies, bare feet and rhubarb pies!

VINTAGE 22: Style: Gose. OG: 12.2. IBU: 20.0. ABV: 6.2. American Sour Ale honoring old world traditions with aged whole cone hops, raw wheat, coolship, aged in oak foeders finally blended and refermented in the barrel we're pouring from. Enjoy!

WATERMELON SPLASH: ABV: 4.0. Vibrant, bright and crisp. Watermelon Splash is 100% natural with zero artificial sweeteners. Wisconsin malt serves up 4.0% ABV, only 105 calories and 6.5 g of carefree carbs. A provocative and refreshing burst of watermelon joy!

ZWICKEL: Style: Keller Bier/Zwickel Bier. You hold the Reinheitsgebot lager Dan brewed during his apprenticeship in Bavaria. Wisconsin glacial water softens a decoction mash of exceptional Wisconsin and German malted barley. Dan personally selected the German and Wisconsin hops used in four separate hop additions. It was finished with a long lager on our proprietary Munich yeast just as brewers have done for 500 years. Zwickel is beer straight from the tanks, it has undergone its third and final fermentation in the barrel to deliver you the freshest possible lager experience. Expect this beer to be assertively hoppy, complex, and slightly cloudy. Our old favorite is only available to those who visit our little village Brewery here in New Glarus.

NEW HOLLAND BREWING CO. | 822

www.newhollandbrew.com

684 Commerce Ct., Holland, MI 49423

New Holland Brewing Company's deep roots in the craft industry go back to 1997. Our role as an integral member of the artisan approach is something we take seriously, yet engage lightheartedly. We believe the art of craft lives in fostering rich experiences for our customers, through creating authentic beer, spirits and food while providing great service. Recognized for our creativity and artistry, our mission to improve the lives of craft consumers everywhere is seen in our diverse, balanced collection of beer and spirits.

DRAGON'S MILK RESERVE S'MORES: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 11.0. S'Mores flavored Bourbon Barrel Aged Stout.

DRAGON'S MILK RESERVE: COFFEE AND CHOCOLATE: Style: American Double/Imperial Stout. IBU: 31.0. ABV: 11.0.

DRAGON'S MILK TRIPLE MASH: Style: American Double/Imperial Stout. ABV: 18.7. Bourbon Barrel Aged Stout!!!

DRAGON'S MILK: CRIMSON KEEP: Style: Experimental. ABV: 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. Bourbon Barrel Stout. A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

ICHABOD: Style: Pumpkin Ale. ABV: 4.5.

MAD HATTER MIDWEST IPA: Style: American IPA. IBU: 65.0. ABV: 7.0.

The reimagined Mad Hatter. Changes include the addition of Michigan-grown Cascade hops and Citra hops to the signature Centennial hop profile and an adjusted grain bill that increases the ABV to 7%.

PEACH SPACE MACHINE: Style: New England IPA. ABV: 6.8.

TANGERINE SPACE MACHINE: Style: New England IPA. IBU: 40.0. ABV: 6.8. It's nose is huge with Tangerine and a little hop in the background. The mouth feel is juicy and full bodied. The flavor is citrus, fruit and subtle bitterness with comes from a blend of Galaxy, Topaz, and Michigan Copper hops.

NOON WHISTLE BREWING | 314

www.noonwhistlebrewing.com

1748 W. Jefferson, Naperville, IL

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.

We believe there is a beer for every occasion, find the right one for that moment and share it with those who make you happy.

CHOCOLATE COVERED CARAMEL STOUT: Style: American Double/Imperial Stout. ABV: 9.8. Indulge in our Chocolate Covered Caramel Stout, where rich, velvety chocolate seamlessly blends with luscious roasted, and caramel undertones, creating a decadent and smooth finish.

HAVE A DAY: Style: Specialty IPA. ABV: 6.1. Light and crisp with delightful fresh hoppy notes of citrus and pine.

LIL JUG - MANGO: Style: Experimental. ABV: 5.0. Lil Jug is a soda-inspired ale with mango. Delightful, nostalgic flavors of your favorite childhood soda infused with the tropical sweetness of mangos.

LIL JUG CHERRY LIMEADE: Style: Experimental. Soda inspired ale with the refreshing flavors of cherry limeade!

MANGO SMACK: Style: Berliner Weissbier. ABV: 5.0. Embark on a taste adventure with our Mango Sour Ale, where the sun-ripened sweetness of tropical mangoes meets the zesty embrace of tartness.

PICKLE SOMEONE YOUR OWN SIZE: Style: Experimental. OG: 11.0. IBU: 5.0. ABV: 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. Big ol' haze bomb packed with Citra, Mosaic, Simcoe hops. Gives off flavors of bright citrus, passion fruit, berry and pine.

O'SO BREWING CO. | 415

www.osobrewing.com

3028 Village Park Dr, Plover, WI 54467

A fun funky brewery located in the heart of Wisconsin. O'so is known for fun offerings that bend the style lines and sometimes cause a person to say.... wtf? Check our spirit and funky barrel aged beers... Gritty American beers from Plover, Wisconsin!

FEATHER IN A HURRICANE IIIPA: Style: American Double/Imperial IPA.

ABV: 9.8. It's a Triple McJuicy Juice Bomb, triple dry hopped for the most ridiculous hop experience.

FULL FRONTAL LOBOTOMY: Style: Specialty IPA. ABV: 6.5. A RAW IPA, brewed with a no boil method. Thick on the tongue with lots of fruity flavors and aromas.

GROOVY SMOOTHIE: PINK GUAVA & PASSIONFRUIT: Style: Pastry Sour.

ABV: 5.0. Smoothie Sour fruited with Pink Guava and Passionfruit.

JOE THE ICE MAN: Style: American Double/Imperial Pilsner. ABV: 14.0. A very very chilled, large lager beer. Enjoy.

MEANINGFUL BREWING - DARK MILD: Style: English Dark Mild Ale. ABV: 3.6. **GF**

A GLUTEN FREE Dark Mild Ale brewed with millet.

MEANINGFUL BREWING - HAZY IPA: Style: American IPA. ABV: 3.9. **GF** A

GLUTEN FREE Hazy IPA brewed with millet.

MEANINGFUL BREWING - PINK GUAVA SOUR: ABV: 3.2. **GF** A GLUTEN FREE

light sour brewed with millet, buckwheat, and pink guava.

NARCISSIST RYE BA IMP. STOUT: Style: American Double/Imperial Stout.

ABV: 12.0. Imperial Stout aged in Rye Whiskey barrels.

NEVER FORGOTTEN AMERICAN LAGER: Style: American Pale Lager. ABV: 5.1.

Easy drinking clean and crisp lager where \$2 is donated per case sold by O'so to local Honor Flight organizations around state of Wisconsin.

PEACH COBBLER: Style: Pastry Sour. ABV: 6.0. If a Peach Pie could choose to be a beer, it would be this beer, a Peach Pie Pasty Sour.

OBSCURITY BREWING & MEAD | 616

www.drinkobscurity.com

113 W. North Street, Elburn, IL 60119

Where craft beer and wood-smoked BBQ collide. We're more than just a place to grab a pint and brisket - we're a hub for community.

CRAZY SOUL: Style: American Blonde Ale. ABV: 5.0. Coffee Blonde.

GOOD KISS: Style: American IPA. OG: 1.058. IBU: 18.0. ABV: 6.0. SRM: 18.0.

Braggot IPA.

LAUNCH JUICE: Style: Specialty IPA. OG: 1.065. IBU: 10.0. ABV: 6.0. SRM: 4.0.

Midwest Hazy. Brewed with Citra & Mosaic.

PROSTOBER 2023: Style: Märzen/Oktobertfest. ABV: 5.0. Oktoberfest.

ODD SIDE ALES | 306

www.oddsideales.com

41 Washington Ave #160, Grand Haven, MI 49417

Our mission is to produce unique, hand crafted beers with focus on flavor, quality, and pushing the boundaries of creativity.

13TH ANNIVERSARY STOUT: Style: Russian Imperial Stout. OG: 1.113. IBU: 76.0.

ABV: 10.7. SRM: 67.0. Bourbon barrel aged imperial stout with orange peel and white chocolate.

BEAN FLICKER: Style: American Blonde Ale. OG: 1.045. IBU: 18.0. ABV: 4.5.

SRM: 3.8. Blonde ale with dutch chocolate coffee.

BLUE LAGOON: Style: Hard Seltzer. ABV: 5.0. **GF** Throwback to 90's drinkboxes.

The color and flavor of blue raspberries?! ;)

IPA: Style: American IPA. OG: 1.057. IBU: 64.0. ABV: 7.0. SRM: 4.2. Our flagship Great Lakes style IPA

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!

PEACH SMASH: Style: American Strong Ale. OG: 1.113. IBU: 54.0. ABV: 10.8.

SRM: 15.5. Bourbon inspired strong ale aged in whiskey barrels with peaches.

PINA COLADA DANK JUICE: Style: New England IPA. OG: 1.068. IBU: 50.0.

ABV: 7.75. SRM: 4.5. Our original NEIPA with coconut and pineapple.

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

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 its thing. To our delight, it spat out the sweet scent of juicy fruit wafting from a frothy, white mane. Brewed only with grain and sugar unencumbered by the heat of the kiln, we create a hazy, golden body. Apex Predator gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite. Pounce on the opportunity to let it part your lips and you may find yourself at the top of the food chain.

APRICOT MISCELLANEA VOL 4.5: Style: American Wild Ale. ABV: 7.8. Foedre aged Wild Ale aged on apricots and fermented with wild yeasts from Keeping Together, Side Project, Allagash, Jesterking, Jackie Os, and ourselves.

APRIL RAIN: Style: American Wild Ale. ABV: 4.8. Wild ale with sudachi and white tea.

BLUE KNIT SOCKS: Style: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.8. Foedre aged Blueberry Lemonade Saison with Rhubarb.

CAT FIEND: ABV: 4.8. Hard tea made with a blend of Chinese, Ceylon, and Darjeeling black teas and lemon peel.

CRISPY BEER FOR PIZZA: ABV: 4.5. Italian Pilsner.

GATOR TIME: Style: American Wild Ale. OG: 12.0. IBU: 10.0. ABV: 6.0. Wild Ale aged in Puncheons with Montmorency Cherries.

JONESY: Style: American Wild Ale. ABV: 6.0. Wild ale with buddhas hand.

POMEGRANATE FOX: Style: American Wild Ale. ABV: 8.0. Foedre fermented Wild Ale aged in Imperial stout barrels refermented with Pomegranates.

SAISEI/REBIRTH: Style: Saison/Farmhouse Ale. ABV: 6.0. Foedre aged wild ale refermented with Montmorency cherries and blended with Green tea and Japanese cherry blossoms.

OHIO BREWING CO. | 324

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. Check our website or facebook for special events and new tapings!

FROOTY TOOTY: Style: Pastry Sour. OG: 1.048. IBU: 9.0. ABV: 5.0. SRM: 8.0. This surprisingly smooth Fruited Sour has all of the juiciness you would want in a fruit beer married with an understated, yet noticeable bouquet of dry, elegant sour notes.

O'HOPPY ALE IPA: Style: American IPA. OG: 16.0. IBU: 70.0. ABV: 7.0. SRM: 7.0.

An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

VERICH GOLD: Style: Kölsch. OG: 50.0. IBU: 23.0. ABV: 5.0. SRM: 3.5. People's Choice award-winner at 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.

OLD GERMANTOWN | 611

www.oldgermantown.com

W148N12696 Pleasant View Dr., Germantown, WI 53022

Our 120-acre farmstead was settled in 1842. Today it includes a cafe, sausage shop, brewery, and an outdoor barnyard patio.

FREISTADT WEISS: Style: Hefeweizen. ABV: 4.5. Traditional German Wheat.

GITCHEE GUMEE: Style: Saison/Farmhouse Ale. IBU: 21.0. ABV: 6.3. Farmstead ale made with captured yeast from the shores of Lake Superior.

OLD GERMANTOWN LAGER: Style: American Pale Lager. IBU: 31.0. ABV: 6.3. Pre-prohibition Wisconsin lager.

SOMMER HAZE DDH: Style: New England IPA. IBU: 17.0. ABV: 8.3. New England Hazy made with Mosaic and Citra.

STRAWBERRY RHUBARB SOUR: Style: Fruit/Vegetable Beer. IBU: 3.0. ABV: 5.3. Light and refreshing kettle sour bursting with sweet, sun-ripened strawberries and rhubarb.

OLD IRVING BREWING CO. | 508

www.olderirvingbrewing.com

4419 W Montrose Ave, Chicago, IL 60641-2021

Old Irving Brewing Co. opened its doors in late 2016. In 2019, we were fortunate enough to win a gold medal at the Great American Beer Festival for Beezer in the Hazy IPA category. Two years later in 2021, we won a silver medal at the Great American Beer Festival for Della in the German-Style Kölsch category. And in 2024, with another stroke of good fortune, we won a gold medal at the World Beer Cup for Beezer in the Hazy IPA category. We work hard to brew quality beers across many styles including hazy IPAs, lagers, fruited sours, adjunct stouts, and barrel-aged beers and proudly brew in Chicago, one of the best beer cities in the country.

BEEZER: Style: New England IPA. ABV: 6.9. Citra & Mosaic double dry hopped hazy IPA. 2019 GABF Gold Medal Winner - Hazy IPA 2024 World Beer Gold Medal Winner - Hazy IPA.

BREAKFAST KRAMPUS 2023: Style: American Double/Imperial Stout. ABV: 15.0. Blend of Willett 1792, and Basil Hayden Bourbon Barrel-Aged Imperial Milk Stout with vanilla and cocoa nibs, Hexe coffee, and maple syrup.

CUSHY ISLAND FRUITED SOUR: ABV: 6.0. Kettle-Soured Ale brewed with pineapple and passion fruit and hopped with Hallertau Blanc. CUSHY is our series of easy-drinking, Fruited Sour Ales brewed to be slightly tart & sweet, and very refreshing. Each beer is blended with real fruit juice concentrates, giving it a distinct color and flavor.

REVERIE RYE: Style: American Pale Ale. ABV: 5.3. Reverie Rye is a drinkable pale ale with added character from the rye and a vibrant hop profile. Expect a blend of old-school pale ale charm and modern hop innovation, featuring delightful hops: Southern Passion, Mosaic, and Nectarone.

OLIPHANT BREWING CO | 402

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

Just-turned-30-somethings getting fatter by the day.

BROWN ALE: Style: English Brown Ale. the only Brown Ale to that could possibly make Seven Samurai even better.

DRACULA WEED: Style: American IPA. ABV: 6.0. The only West Coast IPA that brings their cat out in public in a bubble backpack.

HONEES HONEES: Style: Fruit/Vegetable Beer. The only peanut butter & honey ale that thinks cows abduct themselves.

PRACTITIONER OF DUCK ART: VOLUME 2: Style: American Double/Imperial Stout. 24 & 36 month aged Bourbon Barrel-Aged Imperial Stout.

STRAWBERRY PICKLE BEER: Style: Experimental. ABV: 4.0. the only Strawberry Pickle Beer at the Great Taste of Madison.

ROOKIE

ONE ALLEGIANCE BREWING | 405

www.oneallegiance.com

10215 S. Harlem Ave, Chicago Ridge, IL 60415

Our goal is to serve fresh, local beer to our community. Visit to enjoy a cold beer in good company.

OKTOBERFESTBIER: Style: Märzen/Oktoberfest. ABV: 6.5.

SUN CITY TANGERINE: Style: Golden Ale. ABV: 5.5.

TROPIC BREEZE: Style: American IPA. ABV: 6.8. DDH Midwest IPA.

ONE BARREL BREWING CO. | 621

www.onebarrelbrewing.com

4633 Market st, Egg Harbor, WI 54209

Founded in Madison, Wisconsin in 2012, One Barrel Brewing has grown from a humble nano-brewery to Dane County's third largest brewery. Flagships Commuter Kölsch and Ninja Dust Hazy IPA can be found statewide, or at our Door County taproom and beer garden. Veritas Per Crapula!

COMMUTER: Style: Kölsch. IBU: 12.0. ABV: 4.8. SRM: 7.4. The Flagship. Commuter is the brew that helped our little Madison brewery spread its penguin wings and fly. Brewed in the tradition of a German style Kölsch, this is an easy drinking classic.

FORWARD FC CHERRY COMMUTER: Style: Kölsch. IBU: 12.0. ABV: 4.8. The official beer of Madison's Forward Football Club! The Flamingo faithful enjoy this lightly fruited Kölsch every game at Breese Stevens Field. Very mellow additions of cherry keep this game-winner from getting too fruit forward.

GENTRY'S BLACKBERRY BRAMBLE HARD CIDER: Style: Cider. ABV: 5.5. ^{GF}
We took our base Hard Apple Cider and added the best Blackberries we could find to create this specialty gluten free Cider. The result is a mouth wateringly tart delight that pops with fresh fruit.

GENTRY'S ROSÉ HARD CIDER: Style: Cider. ABV: 5.0. ^{GF} A delightfully easy drinking Hard Apple Cider brewed with Aronia Berries to impart some local Wisconsin fruit and give a lovely pink hue. The result is a Gluten Free semi-sweet Cider that has become a staple all over the state.

NINJA DUST HAZY IPA: Style: New England IPA. IBU: 34.0. ABV: 6.5. SRM: 6.5. Our top seller in recent years, Ninja Dust is brewed with Citra, Centennial, and Mosaic hops for a citrus forward hop profile. Flaked oats and white wheat in the malt bill bring a slight haze and balance.

RUBY RED COMMUTER: Style: Kölsch. IBU: 16.0. ABV: 4.8. New recipe in 2024! We took our beloved flagship Kölsch and added subtle amounts of grapefruit and tangerine. Unbelievably refreshing with real fruit notes and no cloying sweetness.

ROOKIE

OOGA BREWING COMPANY | 502

www.oogabrewing.com

301 South Spring Street , Beaver Dam, WI 53916

Brewery Taproom

DOWN THE RABBIT HOLE: Style: Fruit/Vegetable Beer. ABV: 6.2. Fruited Wheat Sour with Blackberries and Raspberries with a tart finish. *Contains lactose

HOLLA!: Style: Cream Ale. ABV: 5.4. Our take on a classic American cream ale, infused with the aroma of fresh jalapeños. No it's not hot, it's refreshing!

OOGA CRUSH: Style: New England IPA. ABV: 6.9. Our take on a hazy NEIPA, bursting with orange tangerine and peach flavors. Crushed it.

TOES IN THE SAND LIME GOSE: Style: Gose. ABV: 5.6. Fruited Gose. Hella summer refresher brewed with Persian black lime, calamansi and Himalayan sea salt.

ROOKIE

ORE DOCK BREWING CO. | 808

www.ore-dock.com

114 W Spring St, Marquette, MI 49855

U.P. Brewery on the shores of Lake Superior in Marquette. We focus on traditional processes and premium ingredients for brewing a wide array of craft beverages including beers, hard seltzers and N/A sodas.

BLUE CANOE: Style: Berliner Weissbier. OG: 1.047. ABV: 4.5. SRM: 3.0. Berliner Weisse finished with fresh blueberry and lemon peel.

BRAD'S BEST: Style: American Amber/Red Ale. OG: 1.056. IBU: 25.0. ABV: 5.2. SRM: 14.0. Medium Bodied American Amber Ale.

BUM'S BEACH: Style: American Pale Wheat Ale. OG: 1.06. IBU: 25.0. ABV: 5.8. SRM: 4.0. Traditional American wheat, medium bodied w/ hints of lemon citrus.

DRAGON FRUIT SANGRIA: Style: Hard Seltzer. OG: 1.061. ABV: 8.5. **GF** Crisp and clean hard seltzer crafted with all natural flavors and brewed with a champagne yeast.

FLYING MACHINE: Style: New England IPA. OG: 1.053. IBU: 25.0. ABV: 5.5. SRM: 5.0. Medium bodied DDH hazy IPA finished with Citra and Mandarin Bavaria.

KEY LIME PIE: Style: Hard Seltzer. OG: 1.061. ABV: 8.5. **GF** Crisp and clean hard seltzer crafted with all natural flavors and brewed with a champagne yeast.

LEFTHANDED LAWMOWER: OG: 1.048. IBU: 45.0. ABV: 4.7. SRM: 6.0. Dank session IPA hopped with Lotus and Sublime.

LOW HANGING FRUIT: Style: Fruit/Vegetable Beer. OG: 1.06. IBU: 10.0. ABV: 6.3. SRM: 4.0. Fruity Cream ale finished with Michigan grown blueberries.

RECLAMATION: Style: American IPA. OG: 1.07. IBU: 70.0. ABV: 7.0. SRM: 9.0. American Mid-coast IPA, hopped with Cascade, Columbus & Chinook, brewed with a strong malt backbone.

PALS BREWING COMPANY | 517

www.palsbrewingcompany.com

4520 S Buffalo Bill Ave., North Platte, NE 69101

Wisconsin born and Nebraska brewed, Pals Brewing Company is a destination brewery, eatery, and entertainment complex located on the I-80 corridor in the center of the country. Check out the new Pals taproom opening soon in Wisconsin Dells!

BLUEBERRY HIBUSCUS FEATHER WEIGHT LAGER: Style: Light Lager. IBU: 10.0. ABV: 3.9. Our Featherweight Lager infused with Blueberry Wild Child tea for light notes of blueberry and hibiscus.

COCONUT BENT: Style: American Double/Imperial Stout. IBU: 44.0. ABV: 10.3. Bourbon Bent Imperial Stout infused with Coconut Flakes.

EXPLOSIVE RASPBERRY-O: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.3. A malt forward wheat ale brewed with real raspberries for amazing raspberry aroma and flavor.

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 jalapeño 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.

PICKLEPENO BLOODY MARY: Style: Fruit/Vegetable Beer. Our Jalapeno & Big Pickle Cream Ales served with Pals bloody mary mix.

QUADRELICIOUS: Style: Quadrupel (Quad). OG: 24.5. IBU: 34.0. ABV: 12.4. SRM: 36.0. Belgian-Style Quadruple.

THE KRIS LAGER: Style: American Pale Lager. IBU: 20.0. ABV: 5.5. Brewed in honor of the musician who has played Pals more than any other, THE Kris Lager will make your shoulders shimmy and your backbone slip while you shake it down. It's a Hot Damn American-style Lager brewed with American and German malts, noble hobs, and a true bottom-fermented German lager yeast. Have a few of these Export strength brews and we guarantee nothin's gonna stop you gettin' down tonight.

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: 6.4. SRM: 15.0. Brewed with 310 pounds of real pumpkin, this lightly spiced Amber Ale brings you that autumn feeling that the leaves are about to turn.

PENROSE BREWING CO. | 506

www.penrosebrewing.com

509 Stevens St, Geneva, IL 60134

Craft brewery with a focus on small batch beers, fresh hop flavors, and real fruited hard seltzers.

GOOFY BOOTS: Style: New England IPA. ABV: 7.0. 2020 GABF Gold Medal Winner/2019 GABF Bronze Medal Winner - Juicy/Hazy Strong Pale Ale Category A circus full of intense hop flavors fill this next act in our Midwest IPA series. Notes of candied lime, ripe peach, and dried mango swing from your palate, landing on a pillowy wheat finish.

LEMON SELTZ UP: Style: Hard Seltzer. ABV: 6.0.  Our small batch hard seltzer brewed with lemon puree for a summery sweet tart character that will remind you of a Lemon Shake Up straight from the county fair.

STONE RADO: Style: Saison/Farmhouse Ale. A mixed culture grisette re-fermented on peaches and apricots.

TRANSFUSION SELTZ UP: Style: Hard Seltzer. ABV: 6.0.  This hard seltzer takes inspiration from the classic cocktail and redefines refreshment with a burst of fruity flavors. Crafted with the finest real grape ingredients, immerse yourself in an effervescent blend of crisp bubbles and the tantalizing fusion of grape and citrus. Transfusion Seltz-Up is a sophisticated and effervescent delight, offering a light and invigorating alternative for those seeking a refreshing escape on the golf course.

PERENNIAL ARTISAN ALES | 701

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

We're driven by beer quality and palate curiosity, but what keeps us coming back every day is brewing what we want to drink. Every beer we brew is made because we enjoy it, and think beer drinkers will too. We're constantly learning, refining, and exploring so that we can continue serving styles from the traditional to the adventurous.

2024 BARREL-AGED ABRAXAS: Style: American Double/Imperial Stout. Barrel-aged imperial stout with ancho chilis, cinnamon, cacao nibs and vanilla.

COLOURANT: ABV: 14.0. Barrel-aged imperial stout with coconut.

CRACKER CRUST: Style: American Pale Ale. ABV: 5.0. Pale ale collaboration with Hop Butcher.

FADING PARADE: Style: New England IPA. ABV: 6.5. Dry-hopped hazy IPA.

FUNKY WIT: Style: Witbier. ABV: 5.0. Belgian-style witbier aged in oak foeders.

GOLD TOOTH: Style: Euro Pale Lager. ABV: 4.0.

PEACH BERLINER WEISSE: Style: Berliner Weissbier. ABV: 4.2. German-style tart wheat beer with peaches.

POOLSIDE BREEZE: Style: Berliner Weissbier. ABV: 4.2.

WEIRD ERA #3: Style: Gueuze. ABV: 6.5.

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.

CAMELTOE: Style: American Double/Imperial IPA. ABV: 9.5.

DOOR CODE: Style: German Pilsener. IBU: 36.0. ABV: 5.17. German Style Pilsner.

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

Pig Minds Brewing Co. Inc. is proudly the nation's first vegan brewpub and a 2024 USA Today Top 10 Brewpub in the U.S.! Located just five miles west of Interstate 39 in Machesney Park, Illinois, we brew a wide variety of styles including IPAs, fruited sours, continental lagers, imperial stouts and feature an extensive, fully plant-based food menu!

BLUE COLLAR: Style: American Adjunct Lager. ABV: 4.2. **GF** An American Lager that finally works as hard as you do - American-grown pilsner grains and a helping of flaked corn provide a sturdy, solid base to a malt-forward flavor that's sweet on the tongue and light in color. Brewed for the working class! *Crafted to reduce gluten.

BOURBON BARREL AGED SWEET TRIPPIN': Style: American Double/Imperial Stout. ABV: 12.3. Bourbon Barrel Aged German Chocolate Cake Imperial Stout with Coconut, Pecans, Caramel, Ghanaian Cacao Nibs & Comoros Vanilla Beans.

BUZZ DREAM: Style: Session Beer. ABV: 4.8. Session Hazy IPA that drinks like a mimosa in a pint glass!

DEATH GRIP: Style: American IPA. OG: 15.4. IBU: 81.0. ABV: 6.8. SRM: 4.8. **GF** West Coast Style IPA with an enhanced bitterness, balanced by stonefruit and citrus aromas from a hefty dry hop of Mosaic & Citra. *Crafted to reduce gluten.

HAPPI DAZE: Style: American Blonde Ale. OG: 1.54. ABV: 5.8. **GF** Blueberry Golden Ale *Crafted to reduce gluten.

MABLE: Style: Mixed-Fermentation Sour. ABV: 6.7. Mixed Fermentation Blackberry Golden Ale Aged 12 months in Sauvignon Blanc Barrels with *Brettanomyces*.

PUNCH PATCH NO.4: Style: Gose. ABV: 6.4. Fruited Sour Gose-style Ale with Pink Guava, Passion Fruit, Peach, Mango and Caracara Orange

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

KLOUDĚ NO. 12: Style: New England IPA. ABV: 7.8. New England Style Double IPA Double Dry Hyped with paint-by-numbers favorites Citra and Mosaic.

ROOKIE

PILOT PROJECT BREWING | 418

www.pilotprojectbrewing.com

1128 N 9th Street, Milwaukee, WI 53233

Pilot Project is a trendy brewery incubator, tasting room, and cafe based in Chicago, IL and Milwaukee, WI.

PIPEWORKS BREWING CO. | 330

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.

BARREL AGED - SURPRISE #1

BARREL AGED ABDUCTION: Style: Russian Imperial Stout. Barrel Aged, Imperial Stout.

BARREL AGED SURPRISE #2

COLD CRISPY LIME: Style: American Adjunct Lager. ABV: 4.2. Rice Lager with Lime.

DEVIL'S HARVEST: Style: American Pale Ale. ABV: 6.4. Pale Ale with Sabro, Cryo Amarillo and Dark Matter Coffee.

DOOM JAZZ MAMBO: Style: New England IPA. ABV: 8.5. Hazy IPA with Coconut, Lime, and Lactose.

NINJA VS. UNICORN: Style: American Double/Imperial IPA. ABV: 8.0. Ninja vs. Unicorn celebrates the epic battle between two of the biggest hop-heads of lore. Brewed with over five pounds of hops per barrel, this unfiltered double IPA is sure to please the most discerning hop lover. Whether you're rooting for the mythical horned horse or the deadly assassin of the east, we hope you'll enjoy Ninja vs. Unicorn. Bottle Art by Jason Burke ink & lead Designs.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.4. Oktoberfest Lager.

OUTBOUND: Style: American Pale Ale. ABV: 6.1. Pale Ale with Raku, Riwaka, and Cryo Amarillo Hops.

PIPEWORKS PREMIUM PILSNER: Style: German Pilsener. ABV: 4.9. Pilsner.

REBIRTH OF COOL: Style: Witbier. ABV: 5.5. Witbier with Lemon and Lime.

STRANGE VISTA: Style: Flanders Red Ale. ABV: 5.3. Sour Cherry Red Ale.

TROT IT OUT MAIBOCK: Style: Maibock/Helles Bock. ABV: 6.8.

POTOSI BREWING CO. | 818

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.

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.

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.

ORANGE CREAM SODA: Style: Non-Alcoholic. ^{NA}

POTOSI ROOT BEER: Style: Root beer. ^{NA} With locally sourced organic honey

POTOSI STEAMBOAT SHANDY: Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2. 12P. This refreshing summer beer is our Good Old Potosi blended with pure cane sugar and 100% natural lemon juice.

POTOSI STINGY JACK PUMPKIN ALE WITH SPICES ADDED: Style: Pumpkin Ale. ABV: 6.5. Potosi Stingy Jack Pumpkin Ale with spices added.

VARSITY: Style: Golden Ale. Potosi Brewing Co teamed up with the Varsity Collective to brew Varsity with 20% of distributor sales supporting UW student athletes.

WISCONSIN WILDFLOWER SAISON: Style: Saison/Farmhouse Ale. Potosi Brewing Company, once again, collaborated with the Madison Home Brewers Club for this refreshing saison brewed with wildflower honey!

PRAIRIE STREET BREWING CO. | 519

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.

HEFEWEIZEN: Style: Hefeweizen. OG: 12.2. IBU: 13.0. ABV: 5.3. SRM: 3.0. Bold wheat flavor bends over backwards to bright banana and clove.

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.

SINNISSIPPI STOUT: Style: American Stout. OG: 12.0. IBU: 34.0. ABV: 5.2. SRM: 40.0. Smooth, dark, and robust, this stout features a classic recipe without adjuncts or other non-traditional ingredients. Enjoy!

WAVEY BLONDE: Style: American Blonde Ale. OG: 12.7. IBU: 17.0. ABV: 5.5. SRM: 3.0. Highly approachable, this easy going, refreshing Blonde Ale is sure to please the masses. A perfect brew to sit and watch the waves roll by or to enjoy after an epic day of adventure. Lets get Wavey!

PUBLIC CRAFT BREWING CO. | 610

www.publiccraftbrewing.com

628 58th St, Kenosha, WI 53140

PUBLIC Craft Brewing company has been making BEER for the PEOPLE since 2012 in downtown Kenosha. You can find our beer in cans and on draught across southeastern Wisconsin.

BOMB POP SOUR: Style: Berliner Weissbier. ABV: 5.5. Raspberry, tart cherry, and lemon lime kettle soured berliner weisse w/lactose. It's like a melted glass of your childhood... but beer.

HONEY JALAPEÑO MARGARITA: IBU: 6.0. ABV: 4.5. Don't fear the jalapeño! We've managed to get the flavor and aroma of fresh peppers with very little heat. This is a new summer classic!

LOW ORBIT: Style: American Pale Ale. ABV: 5.5. Low Orbit is a brand new crushable Galaxy and Citra hopped pale ale with the perfect balance for a summer day. Resiny with notes of stone fruit and citrus.

NEVER A DILL MOMENT: Style: Berliner Weissbier. ABV: 4.4. Dill Pickle Sour.

PUBLIC INDECENCY 2021: Style: American Double/Imperial Stout. ABV: 13.0. From deep in the cellar, the 2021 vintage of our annual indecently large bourbon barrel aged imperial stout. Limited supply!

REALITY CZECH: Style: Czech Pilsener. ABV: 5.5. A traditional Czech style pilsner. It's a break from all the crazy.

PULPIT ROCK BREWING CO. | 824

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer.

BADDER BATTER: Style: American Double/Imperial Stout. ABV: 11.2. Brownie/walnut pastry imperial stout.

CANNED CORN: Style: Cream Ale. ABV: 4.5. Cream Ale made with Blue Clarage Heirloom Corn.

PULPIT ROCKTAIL - MOJITO: ABV: 5.5. Mojito inspired flavored malt beverage.

RHYME ANIMAL: Style: American Double/Imperial IPA. ABV: 7.8. Citra, Mosaic and Vic Secret Double IPA.

TINGLES VOL. 1: ABV: 6.0. Pineapple, lemonade, grenadine and passion fruit fruited malt beverage.

RAISED GRAIN BREWING CO. | 122

www.rgbrewing.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 & 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 IIPA, 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.

#1,000 BOURBON BARREL-AGED STOUT: Style: American Double/Imperial Stout. ABV: 10.0. To celebrate our 1,000th batch, we paid homage to #100 batch. #1,000 is brewed with extra sweet cinnamon and locally roasted coffee beans. We have now barrel-aged it. Bringing this amazing Imperial coffee stout to a new level.

2021 ANNIVERSARY STOUT: Style: American Double/Imperial Stout. ABV: 12.6. Bourbon Barrel-Aged Imperial Stout celebrating our 6th Anniversary.

FRUIT PUNCH SOUR: Style: Pastry Sour. ABV: 5.5. A tart and refreshing sour ale fruited with Concord Grape, Sweet Cherry, Tart Cherry, Orange, and Pineapple.

PARADOXS RED AGED IN BULLEIT BOURBON BARRELS: Style: Specialty IPA. ABV: 10.0. Our GABF Gold-winning Imperial Red IPA aged in Bulleit Barrels for 8 months. Best described as "bourbon candy!"

SHRINKAGE COLD IPA: Style: American IPA. ABV: 6.3. This cold IPA is a hop-forward ale—using Citra hops—creating a beer that's ultimately crisper, cleaner, and more crushable like a lager.

RESTORATION CIDER | 210

www.restorationcider.com

6001 Femrite Dr, Madison, WI 53718

Perfectly balanced dry ciders made from real 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 apples 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

Established 2010. Illinois' largest independent craft brewery. Proudly brewed ONLY in Chicago.

- APPLE-BRANDY V.S.O.R.:** ABV: 15.0. This sweet component Ryeway to Heaven spent two years in a pair of American oak ex-Apple Brandy barrels. A few pounds of prized single-origin French oak weave delicate earth and smoke essence into a mélange of maple, caramel, stone fruit, and pomme.
- CHERRY V.S.O.J.:** ABV: 12.0. V.S.O.J. with sweet and tart cherries!
- COCONUT DETH:** Style: American Double/Imperial Stout. ABV: 14.8. A diabolical dose of toasted coconut accentuates the naturally-occurring wellspring of American oak flavors found in Deth's Tar Barrel-aged Imperial Oatmeal Stout. Roasty dark chocolate, graham, and vanilla notes round out this off-sweet sipper.
- COLD TIME:** ABV: 4.8. Cold Time is a clean, flavorful Premium Lager with an easy-drinking 4.8% ABV. Made in Chicago, with just four pure ingredients: fresh Great Lakes water, Midwest two-row barley, Mexican lager yeast, and a touch of German hops. Cold Time is brewed low and slow, kept cold in our tanks for a minimum of four weeks to mellow and finish, and refreshes with a brewery-fresh, never pasteurized flavor.
- D.B.V.S.O.D.:** ABV: 17.9. Occupying the epicenter of patience, refinement, and extremity, Double Barrel Very Special Old Deth is a foreboding incantation of swirling malt, spirit, and oak concentrated over several years in our most prized bourbon barrels. Cocoa, vanilla, and stone fruit emanate from the glass, with each decadent sip punctuated by American oak and warming alcohol.
- DDH COLADA HERO:** Style: American Double/Imperial IPA. ABV: 8.0. Escape the monotony of #CubicleLife and snag two tickets to paradise with our newest DDH Hero. Laden with a classic swizzle of coconut and pineapple notes, this lush tropical DIPA offers a utopia of Sabro and El Dorado hops, delivering waves of sweet Piña Colada bliss. Crack a can and let the rush of island vibrancy whisk you away.
- 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.
- LIFE JACKET:** ABV: 15.0. Hey kid! What'd you do, jump ship? Amicable waves of tropical fruit and freshly toasted coconut lap against the oaken hull of the S.S. Straight Jacket in this summery take on our beloved Barleywine. Familiar notes of malty-sweet stone fruit are flanked by ripe, juicy mango and guava while the bracing acidity of passionfruit pilots toward a focused definition in each sip.
- ON & ON, PART III:** ABV: 16.6. Another trip through the looking glass hand-in-hand with our adventure buddies at Half Acre Beer Co. On & On Part 3 is the quantum result of both paths taken – a standalone pale, sweet component and another dark, roasty component spent time in separate barrels before rejoining and blending into a stout fluent in the language of barleywine -- combining the sweet, complex depths of aged malt without losing the shadowed primal note of roasty warmth.
- PURSUIT OF FREEDOM: BLACKBERRY LEMONADE:** ABV: 4.5. Juicy, sweet blackberry lemonade invigorates our latest Session Sour made with real fruit.
- SUN CRUSHER:** ABV: 5.3. Cool off this Summer with a juicy and refreshing Chicago favorite built for the season. Bask in radiant citrus notes while soaking up its floral ambiance. By the time the leaves change, our Summer Ale will be just a sun-dappled memory, so crush a few while you've got the chance.
- TROPICAL X HERO:** Style: American Double/Imperial IPA. ABV: 10.0. Taste an upcoming innovation beer!
- V.S.O.J.:** ABV: 14.4. A celebration of malt, oak, and patience, Very Special Old [Straight] Jacket is a cuvée of English Barleywines aged between two and four years in our favorite bourbon barrels embellished with single-origin French oaks. Lusciously sweet and colossally complex, V.S.O.J. is equal parts refinement and excess.
- V.S.O.R. SELECT:** ABV: 15.7. This exceptionally discerning Ryewine blend uses hand-selected bourbon and rye barrels from Binny's Beverage Depot to burnish the luminous malt complexities formed by a two-year stay in that premium oak. Inviting yet balanced sweetness is counterweighted by aromatic oak and assertive rye, with ambrosial notes of maple and vanilla evoked at every turn.

WEST COAST-HERO: Style: American Double/Imperial IPA. ABV: 8.0. Good vibes saturate a crystal-clear Double IPA rocking dank, resinous waves of powerful hops long into the endless sunset. Bright beachside refreshment for champions of the West Coast Form.

RHINEGEIST | 124

www.rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

“Looking back, there was a sense of immediacy, preparation, and luck that all coalesced into Rhinegeist – this little, brawny business-that-could.” – Bryant Goulding, Co-Founder

BUBBLES: ABV: 6.2. Your fave is back! Enjoyed by Rhinegeist fans since 2016, Bubbles is a bright, dry, bubbly blend of apple, peach and cranberry for tartness and blush. The perfect choice for those everyday *flights of fancy*, Bubbles throws a little extra sparkle on any occasion, event or activity. Bubbles is a year-round release, available on draft and in 6-packs.

CHEETAH: IBU: 6.0. ABV: 4.8. Swift in body and mind, this crazily crushable Lager is a blur of crisply toasted malt undertones and light citrus notes with a clean, refreshing finish. Cheetah hits the ground running year-round in cans and on draft.

FRANZ: IBU: 24.0. ABV: 5.4. A nod to Cincy's brewing heritage with a little bit of Rhinegeist flair, Franz is our seasonal Oktoberfest bräu. As much at home in a pair of lederhosen as jeans and a t-shirt, Franz is a refreshing climb up the mountain of tradition with a slightly sweet, malty finish that will pump up your spirits. Franz is a seasonal release, available in cans and on draft.

MANGO BUBBLES: ABV: 6.2. Mango Bubbles is a refreshing and bubbly blend of mango and tropical fruit. A tropical treat that makes every day a staycation, Mango Bubbles sizzles with bright fruit flavor. Mango Bubbles is a seasonal release, available on draft and in 6-packs.

TRUTH: Style: American IPA. OG: 15.7. IBU: 75.0. ABV: 7.2. SRM: 9.0. Truth was our hoppy first step into the craft beer cosmos back in 2013, an unproven homebrew recipe that we really dug. A nod to West Coast-style IPAs, Truth's tropical fruit-forward flavor profile and smack-your-lips dry finish quickly won a passionate following, putting smiles on beer lovers' faces in Cincinnati and beyond. We named this beer Truth because, frankly, the world didn't need another IPA. Through the noise, we present an authentically delicious beer, no strings attached. Available year-round. Tasting Notes: Light amber with good clarity and white foam. Notes of zesty grapefruit, resinous pine, and tropical fruit burst from the glass. The balance leans towards bitterness, which is medium-high, but a solid malt-backbone supports all the hops and dampens the intensity.

ROARING TABLE BREWING | 510

www.roaringtable.com

739 IL-22, Lake Zurich, IL 60047

Welcome to Roaring Table Brewing. We're a brewery & taproom in Lake Zurich, Illinois. We make unique beer crafted by hand – from traditional saisons to fruited sours we have a beer to please anyone's palate. We encourage you to visit our taproom, however, many of our beers are distributed throughout Chicagoland and large retailers as well as small bottle shops! Cheers.

DELUXE HOME BEVERAGE: Style: American Pale Ale. OG: 12.6. IBU: 39.0. ABV: 5.7. SRM: 4.0. Extra Pale Ale.

FESTBIER: Style: Euro Pale Lager. OG: 13.5. IBU: 26.0. ABV: 5.4. SRM: 5.0. Festival Lager.

FULL-RIGGED: Style: Baltic Porter. OG: 17.5. IBU: 33.0. ABV: 7.5. SRM: 34.0. Baltic Porter.

HELLES: Style: Munich Helles Lager. OG: 12.0. IBU: 21.0. ABV: 5.25. SRM: 4.5. Golden Munich-Style Lager.

ROOKERY BREWING CO. | 427

www.rookerybrewingco@gmail.com

505 S 5th St, Milwaukee, WI 53204

Rookery Brewing Company specializes in farmhouse and sour brewing, with an emphasis on how barrel-aging and environment interact in their products. Through the use of barrel aging and the addition of adjuncts, like fruit and spices, we deliver a high-quality and diverse product that will pique the interest of all beer drinkers.

BIRD IN THE CLOUDS: Style: Saison/Farmhouse Ale. Farmhouse Saison with hibiscus and a touch of pineapple.

ECHIDNA IPA: double dry hopped IPA with Nelson Sauvin and Galaxy hops.

JAGUAR WARRIOR: Style: American Double/Imperial Stout. ABV: 10.5. Imperial Stout with Double Vanilla, Cinnamon, and cocoa.

RUST: Style: Flanders Red Ale. Flanders red with Amburana wood and pomegranate.

HONEYCREEPER: Honey/beer hybrid with local honey and cherries grown on our orchard.

SAMUEL ADAMS BREWING CO. | 619

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.

AMERICAN LIGHT: Style: Light Lager. IBU: 7.0. ABV: 4.2. Distinctly American, this light craft lager features pleasant floral hop notes balanced by a light sweetness for the perfect combo of flavor and easy drinking. Clean, refreshing, and made with all American ingredients, this beer is ready for tailgates, beach days, backyard BBQs, and every day in between. An American classic so smooth, you'll want to crack open another one!

BOSTON LAGER: Style: American Amber/Red 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.

CHERRY WHEAT: Style: Fruit/Vegetable Beer. IBU: 16.0. ABV: 5.3. Crisp and fruity with a hint of honey, this ale brewed with Michigan cherries is light on the palate, yet full of surprising depth and flavor. The cherries contribute a tart fruit character, while a touch of honey adds a slight sweetness.

JUST THE HAZE: Style: Non-Alcoholic. IBU: 35.0. 🍷 We took years to craft a juicy, refreshing and rich, non-alcoholic IPA that tastes like an IPA. The experts can't tell. See if you can. 2022 GABF Gold Medal Winner: Best NA

OCTOBERFEST - MARZEN: Style: Märzen/Oktobertfest. IBU: 15.0. ABV: 5.3. In 1810, Munich threw a party so great that "Oktobertfest" became an annual 16-Day autumn celebration of beer. Samuel Adams' rich, roasty Märzen is a pröst to fall. Its deep amber color, mild pleasant sweetness, and light hop character is a hearty (but not heavy) signal to make the most of the crispier days ahead. Like fall, it's here for a limited-time. Drink it in.

UTOPIAS 2023: Style: American Strong Ale. ABV: 28.0. The peated Scotch barrels add a wisp of smoke to the flavor, while Ruby Port and Carcavelos casks from Portugal and Cognac barrels from France bring dark fruit notes. New to Utopias 2023 are the barrels from Pineau des Charentes – a rare, fortified French aperitif wine from western France.

WICKED FENWAY IPA: Style: American IPA. IBU: 20.0. ABV: 5.5. This hometown hazy hits big with a blend of juicy citrus and tropical hop aromas. Low bitterness and a smooth, clean finish make Wicked Fenway IPA perfect from

opening pitch to the final out. Available at Fenway Park and select spots through New England.

SCHLAFLY BEER | 601

www.schlafly.com

2100 Locust Street, St. Louis, MO 63103

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery. Located in the historic Swift Printing Buildings, The Schlafly Tap Room was an anchor in the revitalization of downtown St. Louis. 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, in 1991, we opened the first new brewpub since Prohibition. 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.

Local suppliers make it possible. Everything from farm-fresh food to packaging and marketing comes from our hometown. We like growing our business where we live. And seeing others grow theirs.

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.

OKTOBERFEST: Style: Märzen/Oktoberfest. 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.

PALE ALE: Style: English Pale Ale. IBU: 25.0. ABV: 4.4. SRM: 13.5. Amber-colored, medium-bodied British-style ale with a smooth, mildly-hoppy character. Available on draft and in bottles.

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).

RASPBERRY HEFEWEIZEN: Style: Fruit/Vegetable Beer. OG: 10.5. IBU: 16.0.

ABV: 4.1. SRM: 7.5. Our Raspberry Hefeweizen distinguishes itself among others in that it's a true fruit beer—not a fruit-flavored beer—that uses real raspberry in the brewing process. Once the fruit's sugar ferments out, the aroma and flavor of raspberries remains, making this a delightfully drinkable beer that's not too sweet or tart, but refreshing and balanced with a naturally hazy pink coloring. Because it's low in alcohol and brings a smooth dose of wheatiness, it's perfect for summer. Or for any time.

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)

VANILLA PUMPKIN ALE: Style: Herbed/Spiced Beer. OG: 18.5. IBU: 16.0. ABV: 8.0.

SRM: 27.0. Why tinker with liquid pumpkin pie perfection? Have you ever had perfection à la mode? Schlafly Vanilla Pumpkin Ale takes the seasonal fan favorite to a whole new level of perfection. All the classic notes of pumpkin infused with cinnamon, clove and nutmeg remain in harmony, and the addition of vanilla brings a creamy sweetness that delights the palate. Life is short, drink dessert first!

WEST COAST PILS: OG: 12.3. IBU: 30.0. ABV: 5.5. SRM: 6.0. West Coast Pils is the modern-day intersection of German pilsner sensibilities and new school hops from the Pacific Northwest. Pilsner malts and German lager yeast catch aromatic waves of peach, mango, and papaya from the Oregon grown Luminosa hops. Clean, crispy, and hoppy.

ROOKIE

SECOND CITY MEADERY | 516

www.secondcitymead.com

4465 N Elston Ave, Chicago, IL 60630

Award winning Chicago meadery

GPS: Style: Mead. ABV: 12.0.  Mead with ginger, passion fruit, and szechuan peppercorn.

MAPLE ROOT BEER: Style: Mead. ABV: 5.0.  Session mead with Maple syrup and root beer spices.

STREETLIGHT: Style: Mead. ABV: 12.0.  Black currant, Cherry Mead with Lemon.

SHIPWRECKED BREWPUB | 207

www.shipwreckedmicrobrew.com

7791 Hwy. 42, Egg Harbor, WI 54209

Established in 1997, Shipwrecked is home to Door County's first Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant. 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.

AROMATIC LAGER: Style: American Amber/Red Lager. IBU: 26.0. ABV: 4.5. This light crisp lager was made with the addition of caramel malt and aromatic hops to offer a lighter bodied amber. If our Helles and Copper had a baby, this would be it.

BLONDE STOUT: IBU: 26.0. ABV: 6.2. Brewed with cacao nibs, vanilla beans, and Door County coffee. This brew combines all the rich robust flavors of a stout, without the color.

DOOR COUNTY CHERRY WHEAT: Style: Fruit/Vegetable Beer. ABV: 5.5. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

SHORELINE BREWERY & RESTAURANT | 224

www.shorelinebrewery.com

208 Wabash St, Michigan City, IN 46360

Established in 2005. Shoreline Brewery is located on the southern shore of Lake Michigan, just a 5 minute walk from the beautiful beaches of Michigan City, Indiana. Housed in a pre-Civil War era building built in 1857, Shoreline has a full service restaurant. Twelve taps ensure a beer to everyone's liking, from any easy drinking Kölsch to a nice quaffable Oatmeal Stout. The food is eclectic, mixed with some pub classics. Live original music is presented on Saturday nights. Sit Back, Relax, Cheers!

BELTAIN: Style: Scottish Ale. ABV: 5.8. The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

BLEACHER BUM: ABV: 4.7. A session hazy IPA brewed with Cashmere, Azacca, and Mosaic hops.

HOP, DROP, AND ROLL: Style: Fruit/Vegetable Beer. ABV: 5.0. Blood Orange Pale Ale.

LOST SAILOR BARREL-AGED IMPERIAL STOUT: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 11.6. Imperial Stout Aged in Bourbon Barrels.

LY-CO-KI-WE: Style: Kölsch. ABV: 5.4. A crisp and refreshing German style ale.
SHODDY DOCK: Style: Session Beer. ABV: 4.7. Citra and Amarillo hopped, low alcohol IPA infused with grapefruit peel and lemongrass.
SHORVEZA: ABV: 5.0. Crisp Mexican-style lager.
STELLAR BLUE: Style: Fruit/Vegetable Beer. A light, refreshing, crisp ale with a hint of blueberry.

ROOKIE

SKELETON CREW BREW | 623

www.skeletoncrewbrew.com

570 Theater Rd, Onalaska, WI 54650

Work Like A Captain Play Like A Pirate

CROW'S NEST COCONUT CREAM ALE: Style: Cream Ale. IBU: 5.0. ABV: 5.2. A perfect Ale for those who enjoy a lighter bodied beer with hints of coconut.

DEAD RECKONING HAZY PALE ALE: Style: American Pale Ale. IBU: 22.0. ABV: 4.8. Set your sights on a beer with smooth bitterness, a mild body, and a pirate's chest full of hoppy flavors! Enjoy the treasure trove of peach, passionfruit, grapefruit, pineapple, white grape, and red berries.

STERN CHASER SOUR - STRAWBERRY RHUBARB: Style: Mixed-Fermentation Sour. IBU: 8.0. ABV: 5.0. A tart seasonal sour that is perfect for summertime sipping.

SONDER BREWING | 125

www.sonderbrewing.com

8584 Duke Blvd., Mason, OH 45040

Sonder (n) - the realization that each person is Uniquely Crafted

Just like every person has a unique story, so does every beer. The story of Sonder beer begins with our unique, high-quality beer selection brewed on site at the Sonder Brewing production facility and taproom located in the Cincinnati area at 8584 Duke Boulevard in Mason, Ohio. The 15,200-square-foot building holds a 30-barrel brew house with American-made equipment and features 2,000-square-feet of taproom space. The Sonder brewing team, led by Chase Legler, has over 40 years of craft brewing experience, with a passion for quality and flavor that showcases throughout the Sonder beer lineup.

Join us at the Sonder Brewing Mason Taproom and Beer Garden and enjoy a spacious bar area as well as open areas with seating for larger groups, an outdoor patio area that is dog friendly, and a large turf lawn game area. We also offer beermosas, beer cocktails, wine, and bourbon. Our New! Uniquely Crafted menu and bar bites are now available.

The Sonder Brewing Taphaus and Kitchen in West Chester, Ohio offers another unique way to experience Sonder's uniquely crafted beers with our own scratch kitchen menu. The upscale but casual location also offers craft cocktails, Prosecco, bourbon and wine.

DIVOT: Style: Fruit/Vegetable Beer. ABV: 4.6. German style beer with all natural black tea and lemonade added to recreate the flavors found in an Arnold Palmer. The light tartness of the lemonade and the sweet tea mix to create a refreshing summer ale. 2024 US Open Beer Championship Gold Medal Winner in the tea beer category.

GRODZISKIE: Style: Grodziskie. ABV: 4.0. Our take on the traditional Polish style. This Grodziskie (pronounced "grow-JEES-kee-uh") was brewed with oak smoked wheat malt. A very light bodied, low gravity, crisp easy drinking pilsner has a moderate oak smoke aroma and flavor that blends with the noble hop character. 2024 US Open Beer Championship Gold Medal Winner in the grodziskie/historical beer category.

JUST PEACHY: Style: Hefeweizen. ABV: 5.3. We took our traditional German style Hefeweizen with flavors and aromas of banana, clove and subtle notes of sweet pear and added peach. The peach blends well with the mild acidity and yeast characteristics to create a very refreshing beer.

KATO: Style: Kölsch. ABV: 4.8. German style Kolsch with Ethiopian coffee beans. The beans are roasted by our in-house coffee roaster, Script Coffee. Roasted and ground fresh the same day they are added to our Brite Beer tank where

they sit for 72 hours at 30 degrees. This cold steep process imparts strong coffee aromas, a light nuttiness and mild fruitiness. It also imparts a dark gold color to the beer. 2024 US Open Beer Championship Gold Medal Winner and 2022 Silver Medal Winner at the Great American Beer Festival.

VOSS: Style: Kölsch. ABV: 4.8. A clean, crisp and refreshing German style Kölsch. Light gold in color, with noble hop character and slight floral aroma. Gold Medal Winner at 2023 World Beer Cup and Gold Medal Winner at the 2023 US Open Beer Championship in the Kölsch 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. You Betcha! serves as Sonder's flagship beer that our regulars can't get enough of.

SOUTH SHORE BREWERY | 214

www.southshorebrewery.com

808 Main St. Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

APOSTLE PUNCH: IBU: 15.0. ABV: 5.0. South Shore continues to grow its family of hazy beers. A more subdued beer in terms of hops and alcohol in comparison to Cloud Machine. A hazy golden pour gives way to aromas of tropical fruits with a subtle dankness. A soft and pillowy mouthfeel makes this an easy drinker. Sweet fruit and citrus dominate the forefront with notes of pine and resin in the background. Light in bitterness and heavy on the hops makes this pale ale something you'll keep coming back for.

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: 25.0. ABV: 6.3. 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!

INLAND SEA PILSNER: Style: American Pale Lager. OG: 1.056. IBU: 34.7. ABV: 5.3. This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops.

NORTHERN LIGHTS: Style: Cream Ale. IBU: 10.8. ABV: 4.7. 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.

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.

SPITEFUL BREWING | 505

www.spitefulbrewing.com

2024 W Balmoral Ave, Chicago, IL 60625

Independently-owned craft brewery based in Chicago's Bowmanville neighborhood, established in 2012. Spiteful is known for bold ales and flavorful lagers.

ALLEY TIME: Style: American Pale Ale. IBU: 40.0. ABV: 6.0. Crisp and clear American pale ale. Brewed with Simcoe hops and Pilsner malt. Light and refreshing with a gentle hoppy snap on the finish.

OKTOBERFEST: Style: Märzen/Oktobertfest. ABV: 5.5. Marzen-style Oktoberfest with toasty flavors of caramel and a mild herbal hop nose. Smooth and dry!

SPITEFUL LAGER: Style: American Pale Lager. ABV: 4.7. American pale lager with aromas of white bread and lemongrass. Refreshing beer for every occasion.

SPITEFUL RADLER (GRAPEFRUIT): Style: Fruit/Vegetable Beer. ABV: 2.7. Grapefruit radler brewed as a blend of American pale lager + house-made grapefruit soda. No added sugar! Drinks like a beer, not a sweet soda.

SPRECHER BREWERY | 706

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.

BARREL AGED BLACK BAVARIAN: Style: Schwarzbier. ABV: 9.0. Black Bavarian Aged 9 months in J. Henry Bourbon Barrels.

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

HEFE WEISS: Style: Hefeweizen. IBU: 11.0. ABV: 4.2. This coarse-filtered wheat ale is fermented with a German yeast culture for a refreshingly light spiciness and hints of citrus fruit. A cloudy appearance and an immense creamy head are characteristic of this lightly hopped Bavarian Brew.

ORIGINAL LAGER: Style: Euro Pale Lager. ABV: 4.5.

SQUARE ONE BREWERY & DISTILLERY | 710

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 and 12 rotating draft beers on tap. Square One doesn't distribute any of its beers, offering them at the bar, in the restaurant or as a to go item in a growler. The owner, Steve Neukomm has been in the food and beverage industry in St. Louis since the 1970s and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company, bringing in brewer Dr. John Witte. Now Square One's Head of Brewing and Distilling Operations, he has over 30 years of brewing experience, having brewed and/or helped start up four breweries in the metro area. In 2008, Steve sold Augusta Brewing and bought a 50 gallon pot still and began distilling products, becoming the first micro distillery in Missouri since prohibition. With more than 15 spirits created in house from our award winning JJ Neukomm Missouri Malt Whiskey to America's second

tequila product produced outside of Mexico, our Agave Blue. Current beer production at Square One Brewery & Distillery tops 500 barrels per year.

BELGIAN SPICY BLONDE: Style: Witbier. IBU: 15.0. ABV: 4.5. This is our twist on the traditional Belgian Wit, an unfiltered wheat beer. Unlike the European version, our Spicy Blonde features the combination of lemon grass and ginger both in the flavor and aroma. Paired with the slightly fruity and spicy characteristics from the presence of the yeast, it makes for a refreshing, thirst quenching ale.

BAVARIAN WEIZEN: Style: Hefeweizen. IBU: 12.0. ABV: 4.69. An unfiltered wheat attributed to our Brew Master's German heritage. Our recipe is very light amber in color. The yeast is from Southern Germany, which produces banana fruitiness & clove spiciness.

WEST COAST I.P.A.: Style: American IPA. IBU: 55.0. ABV: 6.25. An original classic reboot featuring Columbus, Summit & Amarillo hops.

"RANDO HOPS" P.A.: Style: American Pale Ale. IBU: 45.0. ABV: 5.75. On occasion it's good to review the different hop varieties you have in your brewery deep freezer. Out of this was born the idea of brewing a mildly hopped American style Pale Ale with Columbus, El Dorado and Simcoe hops in flavoring and dry hopping. Spicy, floral and tropical notes blend nicely in flavor and aroma in this unique beer made with "random" hops.

STARKWEATHER BREWING CO. | 205

www.starkweatherbrewing.com

2439 Atwood Ave., Madison, WI 53704

Nano brewery on the East side of Madison

ATWOOD'S AMBER: Style: American Amber/Red Lager. OG: 1.047. IBU: 33.0. ABV: 5.0. SRM: 15.8. American Amber.

CHASE FOR THE CHUPACABRA: Style: Experimental. OG: 1.046. IBU: 20.0. ABV: 4.9. SRM: 4.5. Ale infused with wood soaked in tequila, honey and lemon.

LAB PARTNERS: Style: American Pale Ale. IBU: 40.0. ABV: 5.4. Australian Pale Ale brewed with Delta Beer Lab.

LYPHOMANIACS 2024: Style: American Pale Wheat Ale. OG: 1.051. IBU: 24.0. ABV: 5.5. SRM: 3.8. American Wheat Beer with Strawberry and Raspberry.

POETIC PASSION: Style: New England IPA. OG: 1.058. IBU: 9.0. ABV: 5.7. SRM: 5.0. Milkshake IPA with a touch of Orange (contains lactose).

STEVENS POINT BREWERY | 416

www.pointbeer.com

2617 Water St, Stevens Point, WI 54481

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

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

CIDERBOYS PINEAPPLE HULA: Style: Cider. ABV: 5.0. Taste rides an unexpected wave. Refreshing sweet tart flavor alive with the inspired pairing of apple and screaming yellow pineapple. Big citrus taste born of a feeling the wave will never go flat. You close your eyes at the peak moment a tremendous feeling rushes over you. It's wild. Ride it out. Available June 1 - August 31.

DROP DEAD BLONDE ALE: Style: American Blonde Ale. IBU: 8.0. ABV: 3.8.

Brand New Blonde Ale from the Stevens Point Brewery! Rich and creamy this deep golden colored thirst quencher boasts 110 calories. This up-and-coming year-round brew is perfectly balanced with 2-row malts and Sterling Hops. Give it a try!

IMPERIAL PEACH: Style: Cider. ABV: 8.0.  Ciderboys Imperial balances delicious apples and succulent peach with a little something extra.

IMPERIAL STRAWBERRY: Style: Cider. ABV: 8.0.  Ciderboys Imperial balances delicious apples and sweet strawberries with a little something extra.

JP'S WHITE CASPER STOUT: Style: American Stout. ABV: 6.0. Think of White Chocolate. Distinctively golden in color with big Pilsen malt flavor, and a touch of hops.

MILKSHAKE MALT PORTER: Style: English Porter. ABV: 5.5. Porter made with natural flavor added. Made with chocolate wheat malt, cocoa, topaz and tettnang hops.

POINT SPECIAL LAGER: Style: Light Lager. IBU: 9.0. ABV: 4.8. The brewery's flagship brew since 1857, Point Special is a well-balanced, full-bodied classic American-Style lager. This award-winning pilsner is highly praised for its pleasant hop aroma and smooth, hearty flavor.

STONE ARCH BREWPUB | 705

www.stonearchbrewpub.com

1004 S. Olde Oneida St., Appleton, WI 54915

Most businesses have a mission or vision statement, Stone Arch Brewpub has a philosophy. It is not a goal we strive for, it's a passionate position we are living and improving every day. Stone Arch is helping to lead the charge in the community to be more sustainable, support local businesses and local citizens, strive towards the offering of only organic fruits and vegetables, and buying from companies with certified humane practices. We are passionate about making our food, our beer, our community, and the lives of those that eat and drink here better. We are coming up with newer healthier entrees, not necessarily calorie-wise, although we have those too, but healthier in terms of food free from hormones, steroids and other unknowns. Additionally, we brew gourmet sodas with natural cane sugar instead of artificial sweeteners. We are creating meals that are good for you and good tasting.

HAZYRDOUS: Style: New England IPA. IBU: 15.0. ABV: 5.1. A double dry-hopped hazy with loads of Citra hops.

HEFEWEIZEN: Style: Hefeweizen. IBU: 10.0. ABV: 5.6. A classic Hefeweizen with light tones of banana and clove.

SCOTTISH-STYLE ALE: Style: Scottish Ale. IBU: 23.0. ABV: 4.9.

VANILLA STOUT:

STREETSIDE BREWERY | 712

www.streetsidebrewery.com

4003 Eastern Ave., Cincinnati, OH 45226

The idea was to open a little taproom in the neighborhood and make some decent beer. When the Hickey family decided to build on Garrett and Brian's passion for home-brewing, nobody foresaw the awards, the distribution network, the packaging line... they were too busy with their heads down, pushing it forward. With Brian's manufacturing and sales acumen, Kathie bringing her experience as a founding TSF board member and community volunteer to daily operations and front of house, and Garrett honing his globetrotting pedigree as a brewer, they all put one foot in front of the other, week in and week out. Working day and night just to keep the doors open. And by the time anyone stopped to smell the roses, their small family enterprise had blossomed into one of Cincinnati's favorite breweries. In a town packed to the gills with craft beer culture and with no shortage of breweries ranging from micro to massive, that's no small feat.

A lot has happened in the ensuing seven years. Early brewing experiments like Raspberry Beret and Demogorgon have gone on to win multiple awards, become fan-favorite product lines, and warrant tentpole release events. Distribution now ranges all throughout mid and southern

Ohio. We built a whole other bar out on the patio. Some faces have come and gone, others have settled down and started families, and everybody here is a little older and wiser, but some things at Streetside Brewery never change. Our commitment to pushing the boundaries of brewing and serving up excellent beer is the same as it ever was, and the Hickeys still show up at work down here nearly every day, pushing it forward. Forward, onward, and upward.

BARREL AGED QUADRUPLE COCONUT SPEAK OF THE DEVIL: Style:

American Double/Imperial Stout. OG: 1.184. ABV: 15.5. SRM: 60.0. Aged for two years in New Riff Bourbon barrels, we used four different types of coconut to produce this absolutely decadent coconut stout. Drenched in coconut, caramel, and chocolate flavors, this beer is everything a coconut lover could ask for.

BARREL AGED UNLIMITED POWER: Style: American Double/Imperial Stout.

OG: 1.128. ABV: 14.1. SRM: 54.0. Something, something, something Dark Side. Something, something Streetside and Pontoon's plan for galactic beverage domination is complete! The big homies from Pontoon came up and brewed a thick ol' Pastry Stout with your bois and we decided to give it the chocolate and marshmallow treatment in honor of a family brownie recipe. This stout might not be a beer the Jedi would share with you, but we certainly will! Collaboration with Pontoon Brewing.

BORING BEER: Style: American Adjunct Lager. OG: 1.038. IBU: 8.0. ABV: 4.0.

SRM: 3.0. We're taking back beer, Boring Beer that is. Boring Beer is our American Lager. Boring Beer is light, easy-drinking, and goes down smooth. Boring Beer is the perfect beer after a hard day's work. If you're looking for a beer that's refreshing and uncomplicated, Boring Beer is the way to go!

BOURBON BARREL AGED INFINITE POSSIBILITIES: Style: American Double/

Imperial Stout. OG: 1.161. ABV: 13.3. SRM: 80.0. Bourbon Barrel Aged Infinite Possibilities was aged in New Riff Rye barrels for 30 months before we let it rest further on peanut butter and chocolate candies. Cacophonous chocolate and delightful peanut butter come together in a joyous melding of classic candy shop flavors. This is the perfect dessert time snack!

CERVEZA OSCURA: Style: Mexican Lager. OG: 1.04. IBU: 19.0. ABV: 4.5. SRM: 17.0.

Cerveza Oscura is brewed in the finest Mexican dark lager traditions. Made with Pilsner, Vienna, and touches of Crystal and Chocolate malt, this beer is rich in flavor and remarkably smooth. Malty, but still light enough to be refreshing, enjoy this as your May days turn into nights.

MIGHTY TASTY (GRAPE): Style: Pastry Sour. OG: 1.06. ABV: 5.0. SRM: 4.0. Ah,

bien sûr! Mes amis, today we embark on a culinary adventure that will thrill the taste buds and leave us yearning for more. Voilà, the pièce de résistance: Mighty Tasty, our Peanut Butter and Jelly Sour, a delightful symphony of flavors that will dance a subtle foxtrot across your palate in a joyous expression of youthful exuberance. Smooth peanut and lovely jelly express themselves as only those two ingredients can.

TRIPLE DRY HOPPED HAZY DAY IN THE HOOD: Style: New England IPA.

OG: 1.06. ABV: 6.0. SRM: 2.7. Oh dang, they're at it again. Triple Dry Hop Hazy Day in the Hood is the newest iteration of our classic collaboration with Delwood/Parkside. Made with Mosaic, Citra, AND two separate, unique Nelson Sauvin's, this beer is absolutely jam-packed with aromatics of Blueberry, White Wine, and passionfruit notes. We recommend having a Hazy Day in the Hood while splitting a to-go order of Chicken Tendies with your Doggo.

SUNSHINE BREWING CO. | 509

www.sunshinebrewco.com

121 S Main St, Lake Mills, WI 53551

Brewery, Taproom & Taco Shop in downtown Lake Mills serving delicious craft beers & Mexican food!

ENDURANCE: Style: Specialty IPA. ABV: 7.5. Piney bitterness with a mandarin orange background and a subtle dragonfruit finish.

ENKEL: Style: Belgian Blond Ale. IBU: 23.0. ABV: 5.25. SRM: 4.3. Light bodied, delicately balanced with fruity and spicy notes with a dry finish.

FERN GULLY: Style: Golden Ale. ABV: 5.3. Bready malt character complementing bright lemon, orange and grapefruit citrus aromas..

MAYOR'S PLAYGROUND: Style: American Stout. ABV: 6.5. Creamy and roasty with a hint of coffee and chocolate.

SINGLE PASS: Style: Kölsch. ABV: 4.8. Crisp, clean with light fruity notes.

SURLY BREWING CO. | 315

www.surlybrewing.com

520 Malcom Ave SE, Ste. 500, Minneapolis, MN 55414

Omar Ansari founded Surly Brewing Co. in a corner of his parents' small abrasives factory in Brooklyn Center, MN. He decided to open a brewery for a couple good reasons:

1. To create the kind of beer he and other craft beer lovers wanted to drink, and

2. The hope that other adventurous souls would come along for the ride.

His instincts were correct. Surly outgrew the factory, changed Minnesota's antiquated liquor laws, and opened a Destination Brewery in Minneapolis, becoming one of the Upper Midwest's leading craft breweries.

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

2020 DOUBLE VANILLA DARKNESS: Style: Russian Imperial Stout. ABV: 12.0.

Darkness already has inherent notes of baker's chocolate and dark fruit, making it the perfect candidate for a dose of aromatic vanilla. Double Vanilla Darkness features rich cacao flavor, sweet vanilla, and a honeyed character from aging in spirit barrels, formerly used to mature rye whiskey.

2023 DARKNESS: ABV: 12.0. Our massive Russian Imperial Stout contains waves of chocolate, coffee, cherry, and toffee, plus a non-traditional dose of aromatic hops.

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 VANILLA DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Rye Barrel-Aged Russian Imperial Stout with Cacao and Vanilla Beans

EIGHTEEN: Style: Belgian Golden Strong Ale. ABV: 11.0. Surly's anniversary beers have always been about challenging ourselves. Technique, equipment, processes, capabilities. It's a celebration of what we've learned over the years and sharing the results. Even with that in mind, Eighteen is a lot. Surly Head Brewer Ben Smith's favorite beers tend to be funky, Belgian, or both. It inspired him to take a swing at his own Belgian-style beer for our 18th anniversary, using wild yeast, dry-hopping, virgin oak, stainless steel, and time. In the fall of 2023, Ben brewed a Golden Strong Ale. Then, he did a split secondary fermentation. He pitched half the tank with *Brettanomyces Claussenii* yeast. He pitched the other half with *Brettanomyces Brux* yeast. He aged them on those wild yeast strains for months in the stainless.

PLEASE NOTE: WE'RE ABOUT HALFWAY DONE. TAKE A BREATH, WALK AROUND AND STRETCH IF YOU NEED TO. Then he took about 15% of the beer and aged it in virgin oak. Then he blended all three back together this spring. Then he dry-hopped it on Saaz hops. Then he pasteurized it to stop fermentation and lock down the flavor profile. But other than that, it's pretty simple and straightforward. The finished product is an absolute gem, with notes of white wine, berries, oak, leather, and honey. We think you'll agree it was worth the effort. The path Eighteen traveled mirrors our 18 years of brewing, instigating, and making something worth seeking out, sharing, and savoring. Thank you for taking that journey with us.

FOUR: Style: Milk/Sweet Stout. OG: 19.5. ABV: 8.8. Our 4th Anniversary beer. A double espresso milk stout brewed with Jim's 5 Star Blend, a French Roast coffee from Coffee & Tea Limited.

FURIOUS FIRKIN: Style: American IPA. ABV: 6.6. Aggressively hopped, citrusy-juicy hop notes w/ a chewy caramel malt background and assertive bitterness.

LEMONADE: 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.

- MOLE DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0. Our Russian Imperial Stout, aged in bourbon barrels with vanilla beans, chocolate, cinnamon, and chilies. That'll do.
- MOSH PIT HAZY:** ABV: 7.2. A tropical fruit hop bouquet with an electric pineapple note welcomes you to the Mosh Pit. Juicy without being cloying, hazy without being murky, our flagship hazy IPA is always worthy of an encore.
- MOSH PIT IMPERIAL IPA:** Style: American Double/Imperial IPA. IBU: 9.0. Lace up your Docs, put on your cleanest dirty flannel, and dive into the waiting arms of your fellow hopheads. No frills, no keyboard solos, no guy in a cape singing about unicorns or hobbits. Just a full-on face melter, with Idaho 7™, Sabro, Amarillo, Citra, and Cascade hops leading the attack and heavy citrus notes of orange and lemon landing like a double kick drum.
- MOSH PIT JUICY:** ABV: 5.5. Breweries and bands don't start on the big stage. They all tend to start in someone's garage. They try, fail, adjust, try again, fail again, tweak something here, mess around with something over there, and through some cocktail of talent, persistence, and divine inspiration, they create something remarkable. This is that, in liquid form. Approachable, full-flavored, and begging for another sip, carried by welcoming notes of pineapple, orange, and lemongrass.
- OKTOBERFEST - FIRKIN:** Style: Märzen/Oktobertfest. 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!
- OUTLOOK GOOD:** Style: Non-Alcoholic. ABV: 0.05. ^{NA} Non-alcoholic doesn't mean non-enjoyable. Outlook Good centers on the aromatic hops and sturdy malt backbone of a righteous pale ale, all without the alcohol. Cheers to better days ahead. 60 Calories per 12oz serving.
- SPARKLING HOP WATER N/A:** Style: Non-Alcoholic. ^{NA} BREWED FOR ALL THE HOPS AND NONE OF THE ALCOHOL Introducing Surly's Sparkling Hop Water, our first foray into N/A beverages. What is hop water? Basically, it's a non-alcoholic, hop-flavored beverage. Like a near-beer, but without grains, sugar, or calories. To make one that actually tastes good, we leaned on one of America's highest-rated IPAs: Axe Man and its Citra and Mosaic hop bill. No alcohol, just big hop flavor with a crisp, clean finish. Not bad for not beer. Nutritional Info: Zero calories, zero alcohol, zero carbs.
- 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.
- THREE:** Style: Braggot. OG: 26.5. ABV: 10.5. A braggot featuring 50% Dark Munich malt & 50% honey. Aromas of apples, plums and honey-caramel, with a pronounced sweetness along the lines of brown sugar.
- TWO:** Style: American Stout. OG: 21.8. ABV: 9.4. Our 2nd Anniversary Beer. An oak-aged stout brewed with over 30 pounds of cranberries per barrel.

SWAY BREWING + BLENDING | 219

www.swaybeer.com

2434 County Road F, Baileys Harbor, WI 54202

Sway creates beers that are simple, easy drinking, and balanced at our family-run brewery in Baileys Harbor, WI. We highlight storied ingredients sourced from the Midwest, take inspiration from old world styles, and follow a minimal intervention approach using rustic techniques.

- BETWEEN YOU & ME:** Style: Euro Pale Lager. ABV: 5.2. Pilsner brewed with Midwest malt & Wisconsin hops, open fermented and naturally conditioned in a horizontal tank.
- COUNTY YARROW:** Style: Saison/Farmhouse Ale. ABV: 5.0. Oak-fermented saison with foraged yarrow.
- LOVELY CHERRIES:** Style: Fruit/Vegetable Beer. ABV: 5.2. Barrel-fermented saison with Door County cherries.
- MORE THAN YOU'LL KNOW:** Style: English Pale Ale. ABV: 5.2. Collaboration with Supermoon Beer Co. Midwest pub ale fermented in an oak foeder.
- WHERE THE SUN SINKS LOW:** Style: Munich Helles Lager. IBU: -38.0. ABV: 4.2. Helles-inspired lager fermented in an oak foeder, before naturally conditioning in a horizontal tank.

THE BREWING PROJEKT | 604

www.thebrewingprojekt.com

1807 N Oxford Ave, Eau Claire, WI 54703

Stubbornly brewed in Eau Claire Wisconsin.

DARE MIGHTY THINGS IPA: Style: American IPA. ABV: 6.4. Cause you're crazy about Hazy. Brewed w/ Citra, El Dorado, and Mosaic.

WISKTOBERFEST: Style: Märzen/Okttoberfest. ABV: 5.8. Marzen style lager with water, barley, hops, and yeast.

THE CIDER FARM | 413

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.

CLASSIC DRY: Style: Cider. ABV: 6.2.  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: Cyser. ABV: 8.75.  This cyser is a blend of juice from tart, sweet apples fermented together with local honey from hives on The Cider Farm. The resulting cyser is off-dry, with notes of green apple and, of course, honey.

OAK AGED: Style: Cider. ABV: 5.7.  This cider is aged first in a medium toast American Oak and finished in an I toasted French Oak. Vanilla, butterscotch, similar to an oaked California Chardonnay.

THE EXPLORIUM BREWPUB | 325

www.exploriumbrew.com

Southridge Mall 5300 South 76th Street, Greendale, WI 53129

Explorium Brewpub has two locations in the Milwaukee area and is dedicated to fine food and complimentary brews.

BA CHOCOLATE CHILI STOUT: Style: American Double/Imperial Stout.

IBU: 69.0. ABV: 13.0. DF Pastry Stout aged in Hot Sauce Bourbon barrels.

DAMN! THAT'S GOOD! DOUBLE IPA: Style: American Double/Imperial IPA.

OG: 1.077. IBU: 74.0. ABV: 9.0. SRM: 7.2. This is a big, meaty double IPA that will create a battle in your mouth of intense hops, strong honey and citrus flavor.

HOT DOG!: Style: American Adjunct Lager. IBU: 12.0. ABV: 4.8. Well Hot Dog!

What we have here is delightfully light crispy goodness that is as American as hot dogs and baseball. Brewed with the finest Barley, Corn and Rice to lend a distinctively light body and a healthy dose of Hallertau Hersbrucker Hops for that satisfying zip on the finish.

TASTES LIKE RED: Style: Hard Seltzer. ABV: 5.0. Hard seltzers with a tropical punch flavor

THE FERMENTORIUM | 703

www.thefermentorium.com

7481 State Hwy 60 Trunk, Cedarburg, WI 53012

In name, Fermentorium essentially translates to "a place of fermentation." And while Latin-ish sounding, honestly, it's probably imagined. Regardless

of Latin origin accuracy, something about the name stuck with founder, Kristopher Volkman.

The concept of the brewery dates back to 2007, the roots of which first grew in Kristopher's humble backyard home garden. Inspired by the idea of 1890's elixir carts and the somewhat eccentric alchemists who piloted them the fermentorium was originally envisioned as a three barrel brewery which would focus on mixed fermentation and foraged ingredients, in true farm-to-table fashion. Kristopher even picked out the exact farmhouse he was going to purchase and convert into a brewery.

The culmination of this idea evolved, but has not been forgotten. What began as a hobby, turned to love, and in time (plus a few conferences, seminars and classes later), the vision evolved into what is now – the fermentorium beverage company. After years of home brewing experimentation and the complete renovation of a former retail space, the fermentorium found its first home in Cedarburg WI, and opened its doors to the public on January 28th, 2016 as a 20 barrel craft brewing facility.

Among the first craft beer taprooms and breweries to open in the Ozaukee County area, the fermentorium proudly features 24+ brews on tap. Our taps always include at least a few unique machinations from the mind of the head brewer. The fermentorium is known for its flagship brew Juice Packets and can be found across the state of Wisconsin in both cans and on draft.

CRISPY & THE BOIS: ABV: 5.0. American Lager

LATE STAGE ASSETS: Style: English Barleywine. ABV: 12.6. English Style Barleywine - Aged/Blended in Bourbon/Red Wine Barrels.

MUSIC MAKER: IBU: 45.0. ABV: 5.6. Experimental Hopped IPA

SUNRISE SERENADE: Style: Gose. IBU: 10.0. ABV: 7.0. Tequila Barrel Aged Fruited Sour.

THE LIVERY | 411

www.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. Closed fermenters allow for the use of many different yeast strains to assure that all our beer styles have their own unique flavor profile. Many of our high gravity beers are aged in a selection of oak barrels for a year or more. We feature real ales, traditional ales, and lagers. We do limited bottling of specialty beers which are only available at the pub at this time, but we do offer our beer to retailers in 1/2 (~15.5g) or 1/6 (~5.16g) bbls

LOVE PUMP: Style: Russian Imperial Stout. ABV: 10.2. Velvety full mouth feel with intense flavors of dark roast and chocolate.

LUDICROUS SPEED: Style: Schwarzbier. ABV: 6.0. You will feel the Swartz and drink the German Black lager faster than the speed of light! Ahh, buckle this!

MCGILLIGANS: Style: American IPA. IBU: 90.0. ABV: 7.0. Traditional American IPA brewed with loads of Michigan Chinook and Michigan Cascade hops.

SILVER QUEEN: Style: Munich Helles Lager. IBU: 25.0. ABV: 5.2. Traditional German lager brewed with German malts and hops.

TESTER 013: Style: New England IPA. ABV: 6.4. Experimental New England IPA made with Barbe Rouge, Nelson Sauvin, and Michigan grown Cashmere hops. Look for berries on berries on berries.

WEE HEAVY: Style: Scotch Ale/Wee Heavy. IBU: 30.0. ABV: 10.2. A big Scotch Ale. Complex malt flavors with some sweetness and just a hint of smoke.

THE LONE GIRL BREWING CO. | 105

www.thelonegirltaproomwi.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.

BLOOD ORANGE SAISON: Style: Saison/Farmhouse Ale. IBU: 30.0. ABV: 5.9.

Aromatic notes of citrus from the blood orange combined with fruity esters and spice create a balanced flavor that is refreshingly drinkable.

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.

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.

VIENNA LAGER: Style: Vienna Lager. IBU: 25.0. ABV: 4.9. This beer has a bread crust malt flavor and a clean finish.

THIRD BASE SPORTS BAR AND BREWERY | 303

www.thirdbasebrew.com

500 Blairsferry Rd. NE, Cedar Rapids, IA 52402

The Brew Pub opened in 1996 as The Cedar Brewing Company and became Cedar Rapids, IA's first micro brewery since prohibition.

28TH ANNIVERSARY DOPPELBOCK: Style: Doppelbock. IBU: 22.0. ABV: 8.0.

Rich and Malty Bock brewed to commemorate our 28th anniversary

30 CENT JIM: Style: Hard Seltzer. ABV: 4.5.☞ Hard Seltzer softened with cranberry juice and a touch of lime

CHEERSOME: Style: American Pale Lager. IBU: 11.0. ABV: 4.6. Cheersome is a balanced and straightforward drinking beer. Low enough in alcohol that you can enjoy a few without worry. Its great taste will inspire you to order another. Light in body and color with just a touch of bitterness. Wonderful aroma and flavor from the touch of Willamette hops.

CROSBY: Style: Hard Seltzer. ABV: 6.0.☞ Rum Punch inspired hard seltzer with Prickly Pear, Orange, Pineapple, and Coconut.

THIRD SPACE BREWING | 301

www.thirdspacebrewing.com

1505 W St. Paul Ave, Milwaukee, WI 53233

Third Space Brewing's founders are Milwaukee natives with a passion for creating great beer and a thriving small business in their hometown. Kevin Wright and Andy Gehl met at their third space- a Milwaukee area summer camp.

Brewmaster, Kevin Wright, earned his certificate in brewing from the world-renowned University of California-Davis Master Brewer Program

where he won the 2009 JS Ford Award which is given to the world's top performer in the Institute of Brewing and Distilling's annual Brewing Exam.

CHERRY LIMEADE: Style: Mixed-Fermentation Sour. ABV: 7.2. With a burst of vibrant cherry and lime, this fruited sour delights with a refreshing tartness and a hint of sweetness, perfect for a lively, summery sip.

DECONSTRUCTED DESSERT: LINZER TORTE: Style: American Double/Imperial Stout. ABV: 13.5. 7-month bourbon barrel-aged imperial stout with lemon, vanilla, cinnamon, honey, pecan, and red currant.

FIRE WOLF: Style: Munich Helles Lager. ABV: 5.2. Collaboration with our friends at The Landing. Crisp wheat ale brewed with grapefruit.

HAPPY PLACE: Style: American Pale Ale. IBU: 45.0. ABV: 5.3. Bright hop aromas meet flavors of citrus, stone fruit, berries and passion fruit in this flavor-filled yet supremely balanced hoppy pale ale. A meticulously selected blend of malts allows the full hop flavors to shine while keeping this brew smooth and balanced.

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.

IT WAS ALL A DREAM: Style: American IPA. IBU: 50.0. ABV: 7.0. If you don't know, now you know... Brewed with an awesome new and extremely limited experimental hop, Dream is super peachy with flavors of pineapple, passion fruit, and berry rounding it out. A slightly hazy complexion, mild bitterness, soft mouthfeel, and juicy hop flavors make this beer a dream from which you won't want to wake. This beer won't be around long so get it while it's good and plenty!

MARGARITA SOUR: Style: Mixed-Fermentation Sour. ABV: 10.0. Coming in at a whopping 10%ABV, this tequila barrel-aged sour ale features the tartness of fresh lime, the salinity of a warm gulf breeze, and all the sweet agave and woody oak character we love in a top-shelf reposado.

YOU WANT A PEACH OF ME?: Style: Mixed-Fermentation Sour. Peach Sour.

THIRD WHEEL BREWING | 503

www.thirdwheelbrewing.com

4008 North Service Road, Saint Peters, MO 63376

Our brewery and taproom in St. Peters, MO features a fun, relaxed atmosphere to hang out with friends and family, with plenty of seating for everyone. We have a wide range of beer styles from pilsners to crazy big stouts all brewed on site. Our super smart staff will always be there to help you find your new favorite beer. We host fun events like Live music, Trivia, Beer Bingo, Sunday Brunch, Beer School, and exclusive beer dinners.

BELGIAN BRICK ROAD: Style: Belgian Blond Ale. IBU: 22.0. ABV: 6.5. SRM: 4.0. Belgian Blonde with Sicilian Lemons and Orange Blossom Honey.

CINNAMON SANDMAN: Style: American Amber/Red Ale. IBU: 19.0. ABV: 5.8. SRM: 14.0. Semi-sweet amber ale w/ Cinnamon Toast Crunch. Brewed with a healthy dose of rye malt. Toasted bread, a hint of caramel and a nice spicy finish.

GLITTER AND BE GAY: IBU: 19.0. ABV: 5.3. SRM: 12.0. A Queer Collaboration with our local LBGTQ+ community. A Sparkling Ale with hints of strawberry, pineapple, hibiscus and lime. Fruity, pink and glitzy.

HIP HOP SHUFFLE VOL. 9: Style: American IPA. IBU: 70.0. ABV: 6.7. SRM: 4.0. One of our rotating West Coast IPA series. Dosed with Apollo, Alora, and El Dorado hops. Notes of peach, apricot, pineapple and sweet melon.

SLOE CLAP: Style: Fruit/Vegetable Beer. IBU: 2.0. ABV: 6.5. SRM: 4.0. Inspired after the Sloe Gin Fizz cocktail, brewed with juniper berries, lemon peel and sweet plums with lactose added for a creamy mouthfeel.

TIGHTHEAD BREWING CO. | 322

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 Tighthouse. 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 Tighthouse. 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 pm.

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 MOTUEKA: Style: American Malt Liquor. ABV: 5.2. SRM: 3.0. This edition contains Cryo Motueka hops post boil in the whirlpool and in two dry hop additions. The concentrated resins from the Cryo Motueka create an intense citrus and Tropical aromas and flavor that Everybody Loves!

LONGSNAPPER IPA: Style: American IPA. IBU: 40.0. ABV: 6.0. West Coast IPA brewed in collaboration with Chicago Bear Patrick Mannelly.

MECHANICS GROVE: Style: Maibock/Helles Bock. IBU: 28.0. ABV: 6.5. SRM: 5.0.

PITCHER OF NECTAR: Style: New England IPA. ABV: 7.3. SRM: 4.0. Brewed with little to no bittering hops, instead using heavy whirlpool and dry hop additions to create a beer with restrained hop bitterness and huge hop flavors and aromas of citrus and tropical fruit.

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. | 215

www.titletownbrewing.com

320 N Broadway, Green Bay, WI 54303

Established in 1996. Green Bay's original modern craft brewery, where tradition meets innovation in every glass. At our brewery, we believe that beer isn't everything, it's the only thing. A philosophy that drives our commitment to crafting exceptional brews and fuels our passion for quality.

400 HONEY ALE: Style: American Blonde Ale. IBU: 20.0. ABV: 4.5. Local honey, toasted malt, golden blonde ale.

BENT TUBA OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 26.0. ABV: 6.0. U.S. Beer Tasting Championship's "Best Oktoberfest in the Midwest," this beer kicks some serious brass.

CRISP CREEK: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 4.9. Fruited Watermelon Wheat. Crisp, light, fruity and slightly sweet. Made with real watermelon and in collaboration with Baird's Creek Preservation Fund. A portion of the proceeds will be donated to the organization.

- DARK HORIZON:** Style: Euro Dark Lager. IBU: 32.0. ABV: 6.0. Dark Czech-Style Lager. Decocted. Caramel, toast, hazelnut and rich malt flavors with subtle floral hop notes.
- GREEN 19- GO FOR TWO:** Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.5. Double IPA version of our classic West Coast-Style IPA. Double dry hopped with Citra, Cascade, Simcoe and Centennial.
- GRIDIRON GLORY:** Style: Mexican Lager. IBU: 19.0. ABV: 4.5. Mexican-style light lager. Brewed with pilsner, corn and Hallertau Mittelfruh hops. Light, crushable, sweet corn and floral aroma.
- RYE DRINK ANYTHING ELSE?:** Style: Rye Beer. IBU: 44.0. ABV: 5.5. Rye Pale Ale brewed in collaboration with Voyageur's Bakehouse. We used real Rye bread in our mash as well as rye malt. We added dehydrated orange with Amarillo, Centennial and Crystal hops. Spicy rye flavor with citrus, pine and floral hops.
- TUNDRA TROPICS:** Style: New England IPA. IBU: 20.0. ABV: 6.5. Hazy IPA hopped with El Dorado, Citra, and Sabro hops. Passionfruit, guava, peach rings, coconut and lime aromas.
- WILD AT TART- RASPBERRY, ROSEMARY AND MINT:** Style: Berliner Weissbier. IBU: 20.0. ABV: 5.0. Kettle Soured beer with lactobacillus. Fermented fruit for a lighter, easier drinking beer. Cooling mint on the tongue and subtle rosemary aroma coupled with intense raspberry flavor.

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 30-bbl craft brewery, we keep that same mindset for every beer we make. Find our beer on tap or in bottles at select locations in Iowa and Wisconsin, or take the scenic drive to Decorah, Iowa and become part of our beer revolution in the heartland!

- 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.
- DRAGON FANDANGO:** Style: Mixed-Fermentation Sour. ABV: 4.2. Join the dragon in a dance to celebrate this unique kettle sour, blended with dragon fruit, mango and passion fruit puree.
- KING SUE:** Style: American Double/Imperial IPA. ABV: 7.8. 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 harmonizes two of our favorite hops in a unique and explosive way. Nelson Sauvin hop provides white wine-esque notes with grapefruit and kiwi flavor; this pairs together with the Mosaic hop's flavor of mango and pineapple. These hops were meant for each other, and this beer is meant for you.
- MORNIN' DELIGHT:** Style: American Double/Imperial Stout. 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.

PSEUDO SUE: Style: American Pale Ale. ABV: 5.8. This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango, and papaya. If you're seeking a refreshing, hoppy drink, seek no further.

TRANSIENT ARTISAN ALES | 606

www.transientartisanales.com

4229 Lake St, Bridgman, MI 49106

A small midwestern brewer of modern farmhouse ales and classic styles, specializing in barrel-aging.

BATCH 1000 BLEND 1: Style: Saison/Farmhouse Ale. Oak aged mixed culture saison blended with foeder aged sour ale.

BLUE HAWAIIAN SMOLVERINE: Style: Pastry Sour. ABV: 4.5. Fruited Sour Ale.

BUCKLEY RESERVE #1: Style: American Double/Imperial Stout. Imperial Stout.

BUCKLEY RESERVE #2: Style: American Double/Imperial Stout. Imperial Stout.

CROMULENT: Style: American Pale Ale. ABV: 6.0. Pale Ale.

HAND MADE LAGER: Style: Light Lager. American Lager.

NUKE THE WHALES: Style: Pastry Sour. ABV: 6.0.  Fruited Sour Ale.

PINEAPPLE UPSIDE DOWN CAKE SMOLVERINE: Style: Pastry Sour. ABV: 4.5. Fruited Sour Ale.

THE JUICE IS LOOSE: Style: American Double/Imperial IPA. ABV: 8.0. DIPA with Citra and Simcoe.

THICC AS FUCKLEY: Style: American Double/Imperial Stout. Imperial Stout.

VELOCIRAPTURE: Style: Pastry Sour. ABV: 6.0.  Fruited Sour Ale.

TUMBLEROCK BREWERY | 127

www.tumbledrock.com

55718 State Rd 136, Baraboo, WI 53913

Our brewhouse includes a taproom and a private space for guests that can seat roughly 30 people. Come on through and check out our Flagship beers and our rotating Seasonal beers.

Tumbled Rock is a cozy, open-concept restaurant with a full bar, a massive fireplace, and a comfortable lounge. Our menu offers old-world and home food, with a modern twist and full flavors.

CABANA DREAMS: Style: Mixed-Fermentation Sour. IBU: 13.0. ABV: 4.0. Mango, Jalapeño, and tamarind sour.

JIMMY D'S: Style: Mexican Lager. IBU: 42.0. ABV: 4.3. Crisp and refreshing, brewed with flaked maize and hopped with Motueka. Slightly tart, with hints of lime.

SURPRISE SURPRISE: A surprise new beer.

UDDER'S UP: Style: Cream Ale. IBU: 11.0. ABV: 5.7. Slight sweet cream ale with a balanced bitterness.

TWISTED HIPPO | 409

www.twistedhippo.com

417 N. Ashland, Chicago, IL 60622

Twisted Hippo has made it their mission to brew beer that is artful by design and twisted by nature. They believe community, kindness, and damn good beer. Whatever you drink, whatever you do, follow your heart and "Embrace YOUR Strange."

BIT-O-HAZY HONEY: Style: New England IPA. IBU: 19.0. ABV: 3.7. SRM: 3.0. This is haze for days. Hop heads, give a wave to this Small Hazy Honey IPA. It's a fruity little cutie brewed with a bunch o' orange blossom honey and Calypso hops. A big ol' dose of Cryo Pop dry hop makes for a beer that knocks your socks off. It's a small beer with BIG flavor. Bright citrus, grapefruit, stone fruit, passionfruit, guava and just a smidgen of pine make this itty bitty beer positively luscious. Say hello to haze for days!

GOLDEN LASSO: Style: Cream Ale. IBU: 11.0. ABV: 5.6. SRM: 4.0. Lasso yourself a light, bright cream ale brewed with goldenrod honey. It's no wonder we're inspired. Our tribute to the baddest Diana this side of Paradise Island may

have been brewed by mere mortals, but Mama Hippolyta would find this beverage worthy of gracing any Amazon feast. Legend tells it was stirred with the bedazzling transformation of a young Lynda Carter in star-spangled cuffs, but we're pretty sure that was just brewer Karl in costume. OMG. Slay, Demigoddess. SLAY.

STRAWBERRY RAPTURE: Style: American Blonde Ale. IBU: 17.0. ABV: 5.8.

SRM: 5.0. It's perfectly natural to love the light, refreshing taste of strawberries and lemon in a glass. Bring some summertime bliss to your days and nights with this easy-drinking Hippo fave! Centennial and Lemondrop hops dance around with strawberries like they're at a street festival. Lemon peel weaves in yelling "Lemondrop it like it's hops!" OI' Zesty can't resist a dad joke... there's one at every party. And this is 100% a Party with a capital P! Live it up, lovelies! You've earned something rapturous.

TWO BROTHERS BREWING CO. | 714

www.twobrothersbrewing.com

30W315 Calumet Ave West, Warrenville, IL 60555

Two Brothers Brewing Company is super awesome!

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

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

EXTRA GUSTY NORTHWIND: Style: Russian Imperial Stout. Aged in our own Small Batch Bourbon Barrels.

IN THE FLESH: Style: Mixed-Fermentation Sour. American sour with Mango.

PREMIUM LAGER: Style: German Pilsener. ABV: 4.8. Metro approves... RIP

SHARKLE: Style: American Pale Ale. ABV: 5.5. Dry Hopped with Amarillo, Citra, Mosaic, and Simcoe.

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 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin." These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

BITTER WOMAN IPA: Style: American IPA. IBU: 68.0. ABV: 5.75. Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma. Lest we forget Aunt Cal, an early resident of Lake Mills. Local history remembers her for blindly running into a hitching post and saying, "Excuse me Mr. Dodge!" It was said that she was an old sweetheart of the famous American poet, Henry Wadsworth Longfellow. And she still had the love letters to prove it! Sadly Aunt Cal never wed. We brewed our Bitter Woman IPA the way we imagine Aunt Cal may have been, very fruity and intensely bitter. So lift up a pint of Bitter Woman IPA and toast Aunt Cal and the bitter woman you know. Cheers!

CARNAL KNOWLEDGE IN THE MORN BOURBON BARREL-AGED DOUBLE

COFFEE STOUT: Style: American Double/Imperial Stout. IBU: 37.0. ABV: 8.5.

Double oatmeal stout aged in bourbon barrels with cocoa nibs, coffee and vanilla beans. In the morning, don't say you love me... serve me up with the richness of chocolate and caramel malts blended with coffee, cocoa and notes of vanilla and bourbon-stained wood. Won't need too much persuading!

GEMUETLICHKEIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.5.

ICEHENGE BELGIAN-STYLE DUBBEL: Style: Dubbel. IBU: 24.0. ABV: 7.25.

Brewed with a blend of domestic and imported malts, dark Belgian

candi-sugar and authentic Abbey yeast for a complex, spicy aroma and rich, malty sweetness. IceHenge is a modern legend, our local version of Stonehenge, constructed of ice and erected on the frozen waters of Rock Lake... Conceived by a band of First Shifters enjoying the conviviality and community of our brewery's Tasting Room. It's truly an amazing feat of physics and fortitude... and a tribute to the ideas and brainstorming that can occur over a few pints of beer. We celebrate these "fine gentlemen" and rabble-rousers, as well as their creativity, with this beer brewed in their honor.

LA FEMME AMERE: Style: Belgian IPA. ABV: 7.25. A spicy belgian yeast and specialty caramel malts add a whole new dimension of sophistication and style to our favorite Old Lass. It's Bitter Woman Belgian-Style!

LAKE MILLIONAIRE: Style: American IPA. IBU: 56.0. ABV: 5.25. Unfiltered and double dry-hopped with a blend of four hops providing a luscious bouquet of tropical and citrus flavors and aromas.

LAKE MILLS TOWN & COUNTRY FESTBIER: Style: Munich Helles Lager. ABV: 5.5. Medium-full bodied Lager with a light toasted maltiness and prominent floral hop character.

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.

PURPLE: Style: Mixed-Fermentation Sour. ABV: 6.25. A lightly fruity kettle soured wheat ale brewed with blueberry and blackberry.

ROCKY'S REVENGE: Style: American Brown Ale. IBU: 30.0. ABV: 5.75. An American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale. Deep in the darkest depths of Rock Lake prowls a great saurian known today as Rocky. The legend of Rocky is old. The ancient inhabitants of Aztalan warned of the beast by building a giant serpent mound at the lake's edge. The early residents of Lake Mills were forewarned of a guardian placed in the lake to protect its sacred stone tepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear. Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyrannena.

SAILORS TAKE WARNING! IMPERIAL BLONDE ALE AGED IN TEQUILA

BARRELS: Style: American Blonde Ale. IBU: 10.0. ABV: 9.0. Brewed with agave and blood oranges with cherry puree added then aged in tequila barrels. Red sky in the morning? Stay off the water and weather the storm with this delectable concoction!

UNE ANNÉE | 613

www.uneannee.com

6343 Gross Point Rd, Niles, IL 60714

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles. Founded early 2012, Une Année is brewing at a location in the Kinzie Industrial Corridor and is available at most better bottle shops, bars and Restaurants throughout Chicago.

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.

BA EL ZACATON: Style: American Double/Imperial Stout. ABV: 13.0. Bourbon barrel aged mole stout w/ guajillo and ancho chiles, vanilla, cinnamon, almond flour, cocoa, and habanero peppers.

BA FRENCH TOAST: Style: American Double/Imperial Stout. ABV: 13.0. Bourbon barrel aged imperial stout w/ cinnamon, maple, vanilla, and lactose.

CATACOMB MASTER: Style: American Double/Imperial IPA.

FRAMBOISE: Style: Lambic - Fruit. ABV: 6.5. Raspberry sour/wild ale.

FRESH IPA: Style: New England IPA. ABV: 7.0. Hazy IPA.

FRESH ONE HOP CITRA: Style: American Double/Imperial IPA. ABV: 8.5. Hazy IPA Citra.

LE GRAND MONDE 2024-1: Style: Mixed-Fermentation Sour. ABV: 7.0. BA with black currant and vanilla.

LE GRAND MONDE 2024-2: Style: Mixed-Fermentation Sour. ABV: 7.0. Barrel aged with guava, mango, passionfruit, and pineapple.

LE GRAND MONDE 2024-3: Style: Mixed-Fermentation Sour. ABV: 7.0. Barrel Aged with cinnamon, peaches, and vanilla beans.

LIME PILS: Style: German Pilsener. ABV: 4.8.

NO REGRETS: Style: American Wild Ale. ABV: 5.7. Lime and salt dry hopped sour/wild ale.

RUM BA COCO VAN

UNEXPECTED CRAFT BREWING COMPANY | 618

www.unexpectedcraft.com

14401 W Eleven Mile Road, Oak Park, MI 48237

Established in 2015, Unexpected Craft Brewing Company, formerly known as River Rouge Brewing Company, has been dedicated to crafting exceptional Ales and Lagers. Our commitment to quality shines through in every world-class beer we create, catering to the discerning tastes of beer aficionados. With a rotating selection of hundreds of unique brews flowing from our 30 taps, we invite you to join us on a journey of exploration and innovation in the art of beer making

BLONDE PEANUT BUTTER CHOCOLATE STENCEL STOUT: OG: 1.056. IBU: 41.0. ABV: 6.0. SRM: 5.3. Our Blonde stout made with coffee from Chance Coffee, Windsor Canada, peanut butter, and chocolate. Perfect for a hot summer day!

COCONUT KÖLSCH: Style: Kölsch. OG: 1.048. IBU: 22.0. ABV: 5.0. SRM: 4.6.

ELEVATED ROAR: Style: New England IPA. OG: 1.065. IBU: 19.0. ABV: 6.5.

SRM: 10.0. Hazy IPA made with Nelson Sauvin and Mosaic hops. Great mouth feel and fruity hop flavor.

MAY THE 4TH BBA: Style: Russian Imperial Stout. OG: 1.12. IBU: 46.0. ABV: 11.6.

SRM: 52.0. Our Russian Imperial Stout aged for 2 years in 1792 bourbon barrels. Rich dark chocolate and molasses flavor. This is a beauty!

ORANGE CREAM SODA WHEAT: Style: American Pale Wheat Ale. OG: 1.05.

IBU: 26.0. ABV: 5.3. SRM: 3.5. Our American wheat ale with a great orange cream soda taste. Not for the traditionalist, a beer for people who want to have fun with their beer. Yummy!

PEANUT BUTTER CHOCOLATE STENCEL STOUT: Style: American Stout.

OG: 1.07. IBU: 70.0. ABV: 6.5. SRM: 31.3. This is our signature beer that we started at River Rouge Brewing Company back in 2015. A big peanut butter Chocolate flavor. According to the Detroit Free Press, " ...one of the best Peanut Butter Chocolate Stouts in the State of Michigan"

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!

UNTITLED ART | 603

www.untitledartbrewing.com

1131 Uniek Dr, Waunakee, WI 53597

We work with many artists to deliver Untitled Art. Liquid Artists that brew fresh new flavors and create new innovative ideas that stimulate your taste buds. Visual Artists that create our alluring label artwork on the can. Photographic Artists to capture the essence of our beverages. We team up with niche breweries for creative collab limited beer releases:

BARREL-AGED AMERICAN IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 15.7. No pastry ingredients. No dessert homage. Just pure unadulterated rich bourbon barrel stout goodness with notes of cocoa, coffee, vanilla and oak courtesy of malt and 18 months in the barrel.

BLACK LAGER: OG: 11.8. IBU: 36.0. ABV: 5.0. SRM: 34.9. Black lager with Midnight Wheat, Citra, Hallertau Blanc Hops.

BLUEBERRY UPSIDE DOWN FRUITED SOUR: Style: Berliner Weissbier. OG: 15.5. ABV: 6.0. SRM: 5.0. Kettle sour Berliner Weisse-style ale with Blueberry Puree, Brown Sugar, and Cinnamon.

FLORIDA SELTZER VARIETY PACK: Style: Hard Seltzer. ABV: 5.0. Mixed Seltzer Flavors. **CF**

MANGO PEACH SMOOTHIE: Style: Fruit/Vegetable Beer. ABV: 6.0. Fruited Smoothie w/ Mango and Peach Puree.

NA ITALIAN PILSNER: Style: Non-Alcoholic. ABV: 0.5. **NA** Non-alcoholic Italian Pilsner.

NA OKTOBERFEST: **NA**

ROOKIE

UP NORTH BREWING COMPANY | 120

www.upnorthbrewingco.com

304 Matterhorn Tr, Nekoosa, WI 54494

Up North Brewing Company is a destination brewery located in Central Wisconsin. We focus on serving a wide variety of beers while enjoying a beautiful Northwoods Wisconsin drinking environment. We are family friendly, dog friendly and focused on giving you a truly wonderful experience. Come visit us in Rome, WI soon!

DARK INTENTIONS: Style: Russian Imperial Stout. OG: 1.105. IBU: 70.0. ABV: 10.5. Whiskey barrel aged imperial stout.

LAKE WALK PALE ALE: Style: American Pale Ale. OG: 1.05. IBU: 45.0. ABV: 5.0. SRM: 7.0.

NORTHWINDS: Style: Specialty IPA. OG: 1.062. IBU: 60.0. ABV: 6.0. SRM: 4.0. Cold IPA w/ 100% Wisconsin Grown Hops.

TEA IT UP: Style: American Pale Wheat Ale. OG: 1.048. IBU: 14.0. ABV: 4.8. SRM: 4.0. American style wheat beer infused with lemon balm, lemon zest and black tea.

UPSTREAM BREWING CO. | 229

upstreambrewing.com

514 S. 11th St., Omaha, NE 68102

Derived from the Native American meaning of Omaha, “upstream” or “against the current,” Upstream Brewing Company has been crafting great beer, food, and service in Omaha’s first Brew Pub since 1996.

AFTERGLOW WHITE STOUT: Style: Milk/Sweet Stout. IBU: 16.0. ABV: 4.8. Nitro Blonde Ale with cocoa nibs, locally roasted coffee, vanilla bean, and lactose.

CAVE DWELLER: Style: German Pilsener. IBU: 34.0. ABV: 5.3. Traditional European lager brewed with German Pilsner malt, Czech Saaz hops, German yeast, and a custom water profile.

HWY 75 RYE IPA: Style: American IPA. IBU: 50.0. ABV: 5.2. Brewed with Nebraska grown hops; Cascade, Cashmere, Vista, Comet, and Bitter Gold.

SPACE MONKEY: Style: Berliner Weissbier. IBU: 10.0. ABV: 4.2. Berliner Weisse brewed with Tang.

URBAN CHESTNUT BREWING CO. | 109

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.

RASPBERRY LIME KU'DAMM: Style: Berliner Weissbier. IBU: 12.0. ABV: 4.2. Our crisp Berliner Weissbier with raspberry and lime added.

STAMMTISCH: Style: German Pilsener. OG: 13.1. IBU: 35.0. ABV: 5.4.

ZWICKEL: Style: Keller Bier/Zwickel Bier. OG: 12.0. IBU: 19.0. ABV: 5.2. Bavarian Style Unfiltered Helles. The Flagship of our Reverence series, this unfiltered, unpasteurized German lager, is a smooth drinking, vitamin rich (from the yeast), naturally cloudy beer. Brewed using barley malt from Franconia, hops from Hallertau, and fermented with a classic Bavarian lager yeast strain.

VANDER MILL CIDERY | 304

vandermill.com

505 Ball Ave NE, Grand Rapids, MI 49503

Our tradition grows on trees. Vander Mill, started in 2006, is a small, family-owned cidery and taproom located in Grand Rapids, MI.

All of the apples we use at Vander Mill are pressed right here. 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.  Fresh pressed Sharps, Sweets, Bittersweets, and Bittersharp heirloom apples blended with West Michigan Blueberries and our modern base hard cider to create a perfect blueberry-apple balance.

HONEYCRISP: Style: Cider. ABV: 5.0.  Single varietal hard cider from fresh-pressed Honeycrisp apples. Finished with fresh Honeycrisp cider.

RASPBERRY HEIRLOOM: Style: Cider. ABV: 6.5.  Fresh pressed Sharps, Sweets, Bittersweets and Bittersharp heirloom apples are fermented, and blended with our modern hard cider base and West Michigan Raspberries to create a fruit forward dry hard cider.

TOTALLY ROASTED HARD CIDER: Style: Cider. ABV: 6.5.  The medley of cinnamon, pecan, and vanilla will dance on your palate. This is a mind altering example of what cider can be. We hope you love it as much as we do.

VINTAGE BREWING CO. | 821

www.vintagebrewingcompany.com

803 E. Washington Ave, Madison, WI 53703

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 west side. 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!

BLITZKVEIK BOP: American Double / Imperial IPA. ABV: 8.1% IBU: ? OG: ? SRM: ? (aka Snakes Ahoy!) Kviek DIPA with Medusa, Paradigm and Elani hops. Best enjoyed listening to: Ramones

BOCK AMONG US: Maibock / Helles Bock. ABV: 6.7% IBU: ? OG: ? SRM: ? (aka Multiplicity Maibock) German-style golden bock with a touch of noble Tettnanger hops. Best enjoyed listening to: Misfits

BREADTIME FOR DEMOCRACY Herbed / Spiced Beer. ABV: 5.9% IBU: ? OG: ? SRM: ? (aka Pumpnickel Porter) Sourdough rye malt 'liquid bread' concept beer conditioned on caraway seed. Great American Beer Fest Gold Medal Winner! Best enjoyed listening to: Dead Kennedys

DON'T CALL ME WIT Witbier. ABV: ? IBU: ? OG: ? SRM: ?

(aka) Whippoorwill Wit) Classic Witbier-style wheat ale with orange peel and coriander. Best enjoyed listening to: NOFX

DOUBLE PICKLES ON THE DIME Gose. ABV: 5.8% IBU: ? OG: ? SRM: ? Gose style golden sour ale with dill pickles & pickled jalapeno. Best enjoyed listening to: Minutemen

GIMME GIMME GIMME S'MORES Foreign / Export Stout. ABV: 6.9% IBU: ? OG: ? SRM: ? (Special release for GTMW!) Export style chocolate stout with graham cracker and marshmallow. Best enjoyed listening to: Black Flag

- I AGAINST PIE** Fruit / Vegetable Beer. ABV: 6.1% IBU: ? OG: ? SRM: ? (aka Rhuberry Strawbarb Pie) Fruited sour ale with strawberry and rhubarb. Best enjoyed listening to: Bad Brains
- LIME-O GOES TO COLLEGE** Fruit / Vegetable Beer. ABV: 5.1% IBU: ? OG: ? SRM: ? (aka "Key Lime Wit") Citrus-kissed wheat beer with key lime juice & essence. Best enjoyed listening to: Descendents
- MOMMY'S LITTLE MONKSTER** Belgian Dark Ale. ABV: 6.3% IBU: ? OG: ? SRM: ? (Special release just for GTMW!) 'Session strength' Abbey ale. Best enjoyed listening to: Social Distortion
- OUT OF STEEP** Belgian Strong Dark Ale. ABV: 7.5% IBU: ? OG: ? SRM: ? (Special release for GTMW!) Belgian-inspired rye/ wheat strong ale with bourbon-barrel-aged Honduras coffee beans. Best enjoyed listening to: Minor Threat
- PLAID RELIGION** Scottish Ale. ABV: 6.7% IBU: ? OG: ? SRM: ? (Special release just for GTMW!) Malt-forward export-style Scottish ale brewed with a dash of peat-smoked malt. Best enjoyed listening to: Bad Religion
- PUNK'S NOT DEAD** Belgian Strong Dark Ale. ABV: 8.1% IBU: ? OG: ? SRM: ? (aka "Funeral Pie") Belgian Dark Strong Ale with raisins, candied walnuts, brown sugar & citrus. Inspired by Amish baking tradition. Best enjoyed listening to: The Exploited
- SNAP IT UP, SNAP IT UP!** Herbed / Spiced Beer. ABV: 6.8% IBU: ? OG: ? SRM: ? (New beer just for GTMW!) Gingersnap brown ale with molasses, ginger and spices. Just like grandma used to make. Best enjoyed listening to: The Damned
- WILD IN THE WHEATS** Unknown. ABV: 7% IBU: ? OG: ? SRM: ? (Special release for GTMW!) Wheat based wild ale aged in 2nd turn brandy barrels. Best enjoyed listening to: Circle Jerks

WATER STREET BREWERY | 217

www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Since 1987 Water Street brewery has been making and tapping beers in Milwaukee and its surrounding suburbs at 4 locations. We have recently rebranded our original downtown location as "The Brewery" but all locations have the same delicious house made beers.

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, featuring 5 varietals of honey from Kallas honey farm.

BELGIAN WIT: Style: Witbier. OG: 1.04. IBU: 3.0. ABV: 4.2. SRM: 4.0. Belgian style wheat beer featuring orange peel and coriander.

CHICHA: Style: Experimental. OG: 1.042. IBU: 1.0. ABV: 4.0. SRM: 4.0. "Beer" inspired by South America Chicha, purple corn mashed and lightly spiced with pink peppercorn, hibiscus.

FRESH HOP, HOP WATER: IBU: 1.0. SRM: 1.0.  Boiled some freshly picked hops in water, sparkled it with CO₂.

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. "Brewmasher's Tribute" Series, beers that inspire him. Tribute to Orkney Skull Splitter.

OKTOBERFEST: Style: Märzen/Oktoberfest. OG: 1.057. IBU: 15.0. ABV: 5.5. SRM: 14.0. German Märzen style dark amber lager.

WERK FORCE BREWING | 609

www.werkforcebrewing.com

14903 South Center Street #107, Plainfield, IL 60544

Werk Force Brewing is driven by a true passion for craft beer and community. We strive to produce unique batches created by outside-of-the-box thinking. Utilizing an extensive ingredient selection our brews stay on the cusp of the industry by brewing with experimental hops and yeast strains. Werk Force brews are available in house through our Tap Room and select accounts throughout Chicagoland.

2 YEAR BARREL AGED COUNT CHUNGUS: Style: American Double/Imperial Stout. OG: 1.13. IBU: 50.0. ABV: 14.0. SRM: 45.0.

BARREL AGED STUPID STICKY FINGERS: Style: American Double/Imperial Stout. OG: 1.125. IBU: 50.0. ABV: 13.0. SRM: 45.0. Stupid Sticky Fingers is a rich, pillowy imperial stout that we collaboratively brew annually with Rocky Reef Brewing Company. This graham cracker packed mash was one to battle with but in the end yielded one delicious decadent stout. We loaded the kettle with fluffy marshmallows and then let Stupid Sticky Fingers rest in Buffalo Trace bourbon barrels for 12 months. The resulting beer is absolutely delicious with smooth notes of bourbon paired with the rich chocolate and graham crackers.

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/Oktoberfest. 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.

ROOKIE

WHITE OAK BREWING | 110

www.whiteoak.beer

1801 Industrial Park Drive, Normal, IL 61761

White Oak Brewing is a production brewing facility and taproom in Normal, Illinois.

A BOAT'S, A BOAT: Style: New England IPA. OG: 1.052. IBU: 1.0. ABV: 5.2. SRM: 3.0. A boat's, a boat but a mystery box could be anything! It could even be a boat! This haze features Cryo Pop, Exp ID-158, and Southern Sublime.

COLUMN LIKE I SEE'EM: Style: Light Lager. OG: 1.044. IBU: 10.0. ABV: 4.0. SRM: 2.7. We teamed up with Andrew Sax to create this crispy boi. White Oak Brewing's first venture into the world of light lager is the perfect beer for summer, or winter, or spring and definitely fall. Ask us about the milk pours!

EXTRA MEDIUM MILD - ON CASK: Style: English Dark Mild Ale. OG: 1.041. IBU: 15.0. ABV: 4.0. SRM: 17.3. It's a Dark Mild on cask. What more would you like me to say?

RIPPIN' LIPS: Style: American IPA. OG: 1.042. IBU: 16.0. ABV: 5.0. SRM: 3.0. This session IPA was designed for warm summer days hunting big bass. Hoppy, refreshing, and sessionable. This is the first in our artist series featuring Logan Schmitt.

WHITE WINTER WINERY/ MEADERY | 104

www.whitewinter.com

68323 A Lea Street, Iron River, WI 54847

Established 1996. (yeah that's 28 years!!!) White Winter Winery produces high-quality hand-crafted meads, cider, and spirits, using as much locally produced pure Wisconsin honey and fruit as possible. 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 250 miles of the cellar.

BLACK HARBOR MEAD: Style: Mead. ABV: 20.0.  A Black Currant Honey Wine fortified with unaged brandy (20% ABV). Made with black currants and honey, laid on French oak. Well balanced with the residual sweetness of honey and toasted vanilla. Serve at room temperature or slightly chilled with the best vanilla ice cream you can find and a rich fudge brownie (and maybe a good cigar), it's to die for!

BLACK MEAD: Style: Mead. ABV: 11.5.  A dryer, light bodied, fruity mead made from black currants and honey. Earthy and tangy from the fruit, a little spicy from the American oak aging. Pairs well with lamb, grilled salmon, smoked meat and fish and wild game. Serve as you would any dry red wine at room temperature.

BLUE SPRITZ:  A Non-Alcoholic sparkling blueberry fruit spritzer

BOIS BRULE HARD CIDER: Style: Cider. ABV: 4.5. **GF** A dry hopped cider named after the Bois Brule River in northern Wisconsin. Lightly hopped for a floral, citrus aroma and flavor.

CHERRY KWENCH: Style: Mead. ABV: 6.5. **GF** Session mead made with Bayfield Wisconsin cherries from Apple Holler farm. Semi-sweet.

CYSER: Style: Mead. ABV: 11.5. **GF** Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods.

HONEY OF A PLUM: Style: Mead. ABV: 11.5. **GF** Plum melomel, a mead made with red plum, spicy and sweet. serve it up with any Asian cuisine you desire, sushi anyone?

MAPLE MIST: **GF** Made from maple syrup and laid on Amburana wood for a superior taste treat featuring maple with baking spice and shortbread notes.

MEADJITO: Style: Mead. ABV: 6.5. **GF** A lovely summer cocktail of sweet mead, twist of lime and crushed mint over ice. Made special for the Great Taste, Very refreshing on a hot Madison afternoon. Ask us for the recipe!

ROOKIE

WILD STATE CIDER | 809

www.wildstatecider.com

2515 West Superior Street, Duluth, MN 55806

Wild State Cider was founded in 2019 in Duluth MN by friends who believe "natural" actually means something, and that cider is better without added sugar, artificial flavors, concentrates, or other weird stuff.

What makes us special is our commitment to the ingredients and process that keep cider tasting like... cider.

Gluten-free. Vegan.

CLASSIC DRY: Style: Cider. ABV: 6.9. **GF** Perfectly dry, Fruity, Lightly tart. 0g of sugar.

HAZY PINK PINEAPPLE: Style: Cider. ABV: 5.8. **GF** Tropical, Juicy, Unfiltered.

JUICY PEAR: Style: Cider. ABV: 5.6. **GF** Refreshing, Sweet, Well-balanced.

RASPBERRY HIBISCUS: Style: Cider. ABV: 6.5. **GF** Fruity, Tart, Floral.

WILD APPLE: ABV: 6.4. **GF** Crisp, Bright, Hint of floral.

WISCONSIN DELLS BREWING CO. | 406

www.dellsmoosejaw.com/wisconsin-dells-brewing-co

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Established in 2002. 2024 is an important year for us, we celebrated our 22nd 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 25 different styles of hand-crafted beers and 8 gourmet sodas. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 and brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!

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

Stop in for a sample, stay for a pint and take home a Dells Brewing Co. bottle, can, or growler!

BARREL AGED COCONUT RUM PORTER: Style: American Porter. ABV: 11.1. An Imperial Robust Porter aged for a year and 19 days in Coconut Rum Barrels!

BERRY BLAST SHANDY: ABV: 4.7. A lemony shandy with mixed berry flavors. It tastes like summer!

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

HAZY JUICE BOMB: ABV: 7.8. This hazy IPA has the flavors of melon, strawberry and stone fruit.

IMPERIAL SUMMER CITRUS SAISON: Style: Saison/Farmhouse Ale. ABV: 10.1. A contemporary Imperial Saison brewed with lemon peel, orange peel and ginger. It's like a sophisticated fruit loops beer.

PILSNER: Style: German Pilsener. IBU: 35.0. ABV: 5.0.

WORKING DRAFT BEER CO. | 620

www.workingdraftbeer.com

1129 E Wilson St, Madison, WI 53703

We founded Working Draft Beer Company in 2018 because we wanted to create a communal space where people could gather with friends in a welcoming, art-filled space over delicious, hand-crafted beer. We've been making world class European-style lagers and hoppy American ales ever since.

BANANETTE: Style: Hefeweizen. OG: 8.0. IBU: 8.0. ABV: 3.5. SRM: 5.0. Brewed in collaboration with our friends at Bavarian Bierhaus. This Leicht Brauweiss is a low ABV Hefeweizen that is a rare find in the States. Brewed with 100% Dark Wheat malt and a special mashing procedure to get the most from our yeast, this sessionable German-Style wheat beer boast notes of banana, cinnamon and bubblegum.

CLOSE ENOUGH TO PERFECT: Style: American Double/Imperial IPA. OG: 18.5. IBU: 60.0. ABV: 8.5. SRM: 2.0. 2022 Wisconsin Beer Bracket Winner. Crisp, clear, hop forward Double IPA bursting with citrus, pine, and tropical notes.

FOURSIGHT: OG: 10.8. IBU: 30.0. ABV: 4.8. SRM: 2.0. New Zealand-Style Pilsner modeled after our German-Style Pils but with a late kettle addition of New Zealand Nelson Sauvin and Riwaka hops. Crisp, bright and fruity with a pleasant grassy/mineral quality.

PULP CULTURE: Style: New England IPA. OG: 17.0. IBU: 30.0. ABV: 6.3. SRM: 6.0. Our flagship hazy IPA. Sultana, Mosaic, Amarillo and Enigma hops bring notes of pineapple, resinous pine, and dank tropical fruits.

RAUCHDARREN: OG: 13.0. IBU: 25.0. ABV: 5.2. SRM: 30.0. Brewed in collaboration with our friends at Old World Wisconsin, this smokey brown unfiltered lager is meant to be a step back in time. Before the invention of the indirectly heated kiln for malt drying, all malt yielded a amber to brown beer with a smokey character. This beer is likely similar to what lager beer tasted like in 1800s Germany.

TEN SNACK: OG: 10.0. IBU: 30.0. ABV: 3.5. SRM: 3.0. 10P Czech-Style Pale Lager brewed in the Czech tradition with Czech Pilsner malt and Saaz hops. Fermented cold and slow with Czech lager yeast before undergoing a healthy lagering rest.

ROOKIE

YOUNG BLOOD BEER CO. | 605

www.youngbloodbeerco.com

112 King St., Madison, WI 53703

In addition to the King St. location, check out the NORTHSTREET TAPROOM at 557 North Street Madison. Northstreet is made up of three independent, local businesses working in concert. Cafe Domestique serving coffee. Bloom Bake Shop serving, pastries and snacks and of course Young Blood Beer Company serving up our dank and drippy vibes.

BARREL AGED MILWAUKEE MEDIUM: Style: Milk/Sweet Stout. ABV: 6.5. Collab with 1840 Brewing Co. Milwaukee, WI. Pastry Stout with Raspberry, Cacao and Vanilla aged in second use bourbon barrels.

COME BACK WITH A WARRANT: Style: Czech Pilsener. ABV: 5.0. Collab with MORE Brewing Huntly, IL. Unfiltered Pilsner delicately dry hopped with Zumo.

CROP TOPS FOR THE HOMIES: Style: Pastry Sour. ABV: 4.2. Fruit Punch style Sour ale with Pineapple, Passion Fruit, Guava and Orange.

SENSUAL SLAM POETRY: Style: Pastry Sour. ABV: 7.5. Collab with Dimensional Brewing Company, Dubuque, IA. Tropical style Sour ale with passion Fruit, Soursoy, Calamansi Orange and cold steeped with Lemongrass.

SLICE, SLICE BABY!: ABV: 6.2. Collab with Mikerphone Brewing, Elk Grove Village, IL.

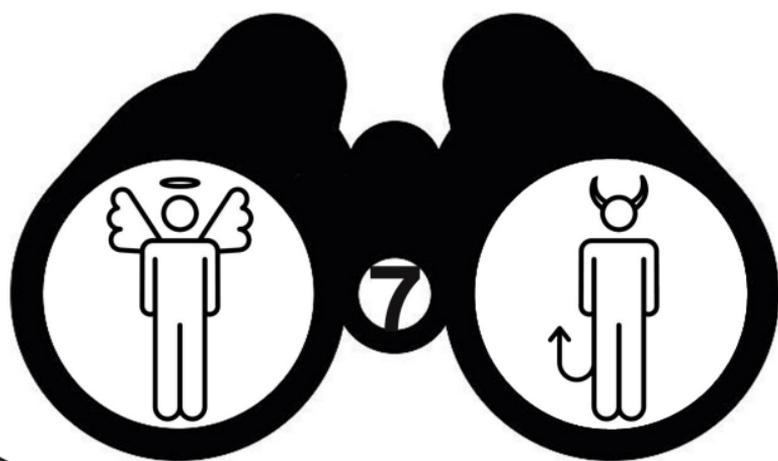
WAFFLE HOUSE RENDEZVOUS: Style: Specialty IPA. ABV: 6.2. Hazy IPA dry hopped with HBC 1019, Luminosa, and Galaxy. Beatum in consequo volupta quas eturio quo totatem ilit as ut autecto bla dolupta quaeceatusam de nonsedit, tem evero et magnit aut harcipsae earci aut labo. Itati dus, qui reiunt voloriberum, ommolo eum ulliant autati odipsam et veliquo dolorpori corecup tatemque nimincipsam re rerum dolore, eum et qui to beatorem as eum fuga. Ita sam cumquae. Ut et omnis uta voluptae. Optibus, adipsunt.

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Official MHTG GT24

Scavenger Hunt

Others are mere imitation

INSTRUCTIONS: *INSIDE THE FESTIVAL ONLY*, try to find all the items (or combos) below.

Send your photos (labeled with categories) to: hunt@greattaste.org by 6:00 P.M. on Aug. 11.

Swag for the top 3 entries. Have fun, get weird!

- CROCS
- REINHEITSGEBUG (SIGN)
- FOUR PEOPLE JUMPING
- LOGO FROM A CLOSED BREWERY
- TWO PEOPLE EATING ONE EMPANADA
- OLD GREAT TASTE LOGO
- COOL MUSTACHE
- KING GAMBRINUS (RIP)
- TALL LEATHER BOOTS
- THE CHAIRMAN
- GEOMETRIC TATTOO
- OLYMPIC LOGO
- A DEVIL
- AN ANGEL
- A FEDORA
- A SELFIE WITH A SOLO MUSICIAN
- ROOKIE BOOTH STAFF
- A LIVING, NON-HUMAN CREATURE
- MIYAZAKI CHARACTER
- YEASTIE BOYS
- A GREAT TASTE STAFF CZAR (BONUS IF THEY'RE WEARING A TIE)
- KEG-A-MAN FIGURINE
- A SINGLE WILDFLOWER
- A FLYING OBJECT



DELLS ON TAP WEEKEND

OCTOBER 18 & 19, 2024



CELEBRATING THE MICROBREW IN WISCONSIN DELLS

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

Tickets on sale August 1!

10TH ANNUAL DELLS CRAFT BEER WALK FRIDAY, OCTOBER 18, 2024 5pm – 9pm

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

**Tickets: \$35,
Week of (10/14 – 10/18): \$45**

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

25TH ANNUAL DELLS ON TAP SATURDAY, OCTOBER 19, 2024

Featuring over 60 craft breweries along with live entertainment.

VIP Tickets: \$85
(Advance only)
600 VIP Tickets Available!

**General Admission Tickets: \$65,
Week of (10/14 – 10/19): \$75**

To purchase tickets, visit wisdells.com/DOT

Madison's Locally-Owned Homebrew Shop



**1919 Monroe St.
Madison, WI 53711
wineandhop.com**

FREE Pick Up at Working Draft



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Lagers and American Hopy Ales
Since 2018**

**Taproom located at
1129 East Wilson
Madison, WI**

**Mo-Th: 3-10pm
Fr-Sa: 12-11pm
Su: 12-7pm**

**WorkingDraftBeer.com
@WorkingDraftBeer**