



August 8, 2009 | Olin Park | Madison, WI

Presented by the
Madison Homebrewers and Tasters Guild

WELCOME FROM THE PRESIDENT

WELCOME TO THE 23RD ANNUAL GREAT TASTE OF THE MIDWEST! Once again, we've got an incredible selection of beers that should titillate your taste buds, and after making some major changes last year we've tweaked things a bit, which we hope will make your experience even more enjoyable this year.

Last year we increased festival space by fencing in more of the park. We'll be fencing in that same amount again this year. Again, instead of the three large tents that we've had for many years, there are five smaller ones, which means more brewers, shorter lines and better traffic flow. More tents also means more corners, so expect to see more creative and exciting brewer displays. Our education tent has been doubled in capacity this year and will have more than just historical displays, but also presentations pairing beer with chocolate, pairing cheese with beer, and a presentation on grilling with beer.

This is our fourth year for the real ale tent which continues to be one of the highlights of the fest and is amazingly popular. We'll have lots of delicious cask-conditioned beers which are served right from the firkin. If you've never tried a cask conditioned beer, be sure to stop by!

We've also added more food vendors this year, up from 5 last year to 8 this year, so eat up! Every year I learn to appreciate this event more and more. The location, the patrons, the brewers and all of the incredible beers make this a truly remarkable event that gets better year after year. And speaking of our patrons, we sold tickets to people in 35 states along with people from the Netherlands, Puerto Rico and Germany who will be attending.

Also remarkable are the dedicated members of the Madison Homebrewers and Tasters Guild, whose love for brewing and craft beer has made this event possible. Please take time to thank the festival organizers wearing the black camp shirts, many of whom work countless hours each year to make this event a success.

One result of this success is that demand for ticket increases every year. This year, we were able to get approval to increase the amount of tickets we sell. By selling more tickets this year and limiting the amount to 2 we were able to fill about 40% of the mail orders compared to 25% last year even though the number of entries increased by 50%. For in person sales this meant that tickets went further and the last one sold at 2:00pm instead of having to be in line before noon to get the last one like it has been in recent years. Shortly after the festival, there will be a survey on our website that will help guide us in making any changes for next year, if any, so be sure to visit our website at www.mhtg.org and give us your feedback!

Finally, please enjoy yourselves responsibly and make this a non-driving event by taking advantage of the shuttles, a Metro bus, or a MHTG-subsidized taxi for one-dollar plus tip. Pace yourself, eat some food, and drink plenty of water between samplings. And don't forget to recycle. In our attempt to help the environment, we're adding a recycling program. So please help us in our quest to reduce refuse and recycle plastic, aluminum, glass and cardboard.

Skål!

Mark Morrison, President
Madison Homebrewers and Tasters Guild

2009 FESTIVAL ORGANIZERS AND STAFF

It takes a lot of people to present this festival, not just the hundreds of volunteers the day of the festival, but those who are involved with planning the event throughout the year. On this occasion, the 23rd Great Taste of the Midwest, we give special recognition to the organizers and staff.

15 OR MORE YEARS OF SERVICE

BOB DROUTH (23) – Chairman Emeritus and Purchasing
"LITTLE STEVE" KLAFKA (23) – Go-to Guy
"TUX" TOM GRIFFIN (20) – Dunkmaster and Lord of the Strap
GLENN SCHULTZ (20) – Mr. Bread
BRYAN BINGHAM (19) – Grounds, Tents & Cabs
MITCH GELLY (18) – City Relations
GREG YOUNKIN (17) – Education Tent and Weather Manager
FRED SWANSON (16) – Brewery Liaison
DON MCCREATH (16) – Brewery Liaison Assistant

10-14 YEARS OF SERVICE

"MIDDLE STEVE" ANDRUSZ (15) Signs
"BIG STEVE" ENSLEY (13) – Volunteer check-in and King Gambrinus Emeritus
PAUL KINAS (13) – Brewer Check-in
MARK GARTHWAITE (11) – Keg Command
TED GISSKE (11) – WORT/Music
BILL ROGERS (11) – Festival Chairman
MARK MORRISON (10) – Vice Chairman & Club President

...THOSE WORKING ON THEIR FIRST 10 YEARS, AND WE HOPE MANY MORE...

CARL DUROCHER – Shuttles
STEFAN BERGGREN, KEITH SYMONDS, KATE STALKER, AND TONY JACQUES
– Masters of Tickets
DAVE PEGELOW – Vendors
MIKE SPROUL AND LARRY WALKER – Brewer Load-in
BRYAN KOCH AND JESSE SWING – Keg Jockey
ERIC SCHOVILLE – Recycling
SCOTT REICH – Side Gate Security
LES HOFFMAN – Real Ale Czar
CHARLEY KRIEGER – Cellarman
PAGE BUCHANAN – Ice Delivery and Real Ale Assist
CHRIS SCHULTE, MICHAEL BALL AND MIKE DERESZYNSKI – Real Ale Assistants
JOE FRATTINGER, DAN HEDTCKE, CHARLIE TALBOT, JASON WALTERS, AND MARK LEITERMANN – Front Gate, Parking, Traffic Control, Security, Safety, Fire Control, Signs
CAROL BRACEWELL – Graphic Arts
MARK ALFRED AND MARK SCHNEPPER – Dunk Tank
MEG MADECKY – Trucking
PAT PROPSOM – Cooling and Hydration Specialists and Site Mechanic
JUDY KUSEK – Club Headquarters, Treasurer and Club Mom
GAIL PROPSOM, JEFF FOLGERT, MIKE DERESZYNSKI, AND WILBER BINGHAM – Care and Feeding of Brewers and Festival Staff
JEREMY RINTZ – Webcasting
TIM WONG – Post Event Clean-up
JASON PENN – Brewer Check-in Assistant
JAQUIE RICE – Advertising Sales
TOM BROWN – Port-a-Potty Patriarch
GEORGE ZENS – Media Liaison
MARY ELLEN RIELAND AND HEATHER OAKES PALMER – Education Tent Assistants
SCOTT MAURER + AMY MAURER – Program Editors
JIM MAYHEW – Program Printer and Finance Comm. Chair
TONY HAZLETT – Volunteers

MERCHANDISE TENT

The festival merchandise tent is located in the middle of the festival grounds. This is where you can purchase this year's commemorative T-shirts and other festival-related items, as well as check the list of door prize winners or get information on membership.

MUSIC AT THE GREAT TASTE

Enjoy our diverse lineup of music while you sample craft beer. No stage, no amplification, just find them as you wander the event! Thanks to Ted Giske (and the musicians, of course) for making it possible. These musicians are playing for beer and good community karma today, but if you like what you've heard and are in a position to help them land paying gigs, take note of the booking information listed next to some of the groups.

ANONYMICE

JENNY MARQUESS & RITA BENESH

THE PINTS | www.thepints.com

OLD COOL | <http://oldcoolmusic.com>

RETROBOX | kentpalmerinmadison@hotmail.com

THE ROLLING WAVES

JIM JAMES & THE DAMN SHAMES | www.damnshames.com

DOC ERIC AND BILLY G. | www.doctorericandbillyg.com

PORTABLE QUARTET

PAM PILSNER AND THE PILSTONES | <http://www.motorprimitives.com>

MAMA DIGDOWNS BRASS BAND | www.mamadigdown.com

SQUEEZETTES | www.squeezettes.com

TAXI SERVICE | UNION CAB | 242-2000

There is no patron parking at the festival. The Union Cab Cooperative of Madison has been the official cab company of the Great Taste of the Midwest for over 12 years. MHTG subsidizes fares home from the festival to any residence or hotel or campground in Dane county. Our event patrons pay \$1.00. (Please be sure to tip.)

Union Cab provides three staff members to help load passengers safely and efficiently. Get a cab at the bottom of the hill on the frontage road where our free shuttles to eight area beer establishments will also be loading/unloading.

WEBCASTING

We will again be live webcasting from the festival, broadcast on Saturday. Go to mhtg.org for the links to the webcast, where you'll also find links to archived coverage after the festival.

Our goal is to give the viewers a taste of the Great Taste. We plan to interviewing brewers, MHTG members, and lucky ticket holders. We'll check out the beer, the craziest tent booths, and catch some of the music of the festival. We hope to have as much→→or more→→fun than last year, and even better coverage.Tell your friends, and smile for the camera!

VENDORS

FOOD

- 1) **MILIO'S** | Sub sandwiches, chips, pickles, cookies and water
- 2) **GLASS NICKEL** | Pizza!
- 3) **PEOPLE'S BAKERY** | Beef, chicken and lamb ka - bob | Falafel sandwich | Grape leaves with Kippi balls | Gyros | Backlava | Water, Soda
- 4) **MIKE LOSSE CATERING** | Brats, chicken sandwiches, cheese curds and water.
- 5) **FIB'S OF MADISON** | "TONY BENNETT" Italian Beef \$6.50 Thinly sliced roast beef on Italian Bread, dipped in juice with sweet peppers and/or hot giardiniera. | "FRANK SINATRA" Italian Sausage \$6.50 Italian Sausage on Italian Bread dipped in juice with sweet peppers and/or hot giardiniera. | "AL CAPONE" Italian Combo \$7.50 Italian Sausage Smothered With Thinly sliced Roast Beef on Italian Bread, dipped in juice with sweet peppers and/or hot giardiniera. | Soda \$1.00 | Bottled Water \$1.50
- 6) **BAUMGARTNER'S** | Brick \$3 | Swiss \$3 | Cheddar \$3 | Limburger \$3 | Salami \$3 | combo (salami & One cheese) \$5
- 7) **SMOKIN' CANTINA** | Pulled pork sandwiches

MERCHANDISE

Brewers Supply Group | Briess | Cargill | Glasses, Mugs & Steins | Gorst Valley Hops | Great Lakes Brewing News | Micromatic | Mid Country Malt Supply | Wine & Hop Shop | Yesterbeer

CLUB OPERATIONS TENT

The club operations tent, located just outside of the festival area near the "barn", is festival headquarters. Brewers who need assistance should visit the tent or speak with any staff member on duty. (Staff members will be wearing black staff shirts and organizer name badges.) **FIRST AID** and the **LOST AND FOUND** are located here. If you need to summon aid in an emergency, contact a staff member, Madison police officer, or security officer on duty, or go to the tent to arrange for assistance.

DUNK TANK

We encourage you to come over and participate at the Dunk Tank. Not only is it fun and an opportunity to possibly dunk a brewer or one of our volunteers it is also a worthy charity. The majority of the proceeds are donated towards RetroTech Computer Corp, a community based computer recycler. This organization is dedicated to converting used computers into reusable systems. These computers once refurbished are donated to physically and economically challenged individuals within the Madison community. Not only is this environmentally beneficial but it offers computer access to those who might not be able to have the opportunity. Just see Tom, Mark, Mark, and Freddie at the dunk tank and the willing "dunkees" and toss a few balls for charity.

MHTG IN THE COMMUNITY

Although most people are aware that we donate a substantial portion of the net proceeds of the festival to Community Radio WORT-FM/89.9, MHTG makes charitable donations throughout the year to support worthy efforts locally and beyond. In the last year, we are proud to have supported the following organizations with revenues from the Great Taste of the Midwest and other MHTG events:

R.E.A.P. (RESEARCH, EDUCATION, ACTION AND POLICY ON FOOD GROUP)
NATIONAL MULTIPLE SCLEROSIS SOCIETY
WISCONSIN TAVERN LEAGUE FOUNDATION
YAHARA FISHING CLUB
CENTRAL ASIA INSTITUTE
WI CHAPTER OF THE AMERICAN PARKINSON'S FOUNDATION

PORCHLIGHT, INC.
WIL-MAR CENTER
WORT RADIO
BLOOMING GROVE HISTORICAL SOCIETY
WYOU PUBLIC ACCESS TV

HOW DOES ONE TASTE BEER?

Beer should be served at the temperature intended by the brewery. Generally, though, a serving temperature of 45–55F will enable you to perceive beer flavor most easily.

First, look at the beer. Does it retain its head? Does it appeal to you?

Second, swirl the beer in the glass, releasing some of the carbonation. Smell the aromatic given off by the beer. Is it pleasant? Does it smell sweet, like malt? Does it smell flowery, like hops? Does it smell fruity, like raspberry, apple, banana, grapefruit, or pear?

Third, taste the beer. “Chew” the liquid so it gets to all parts of your tongue. Where do you perceive flavor characters? Sweetness is perceived on the tip of the tongue. Saltiness and sourness are perceived at the sides, and bitterness is perceived only at the back of the tongue. Take another mouthful. What are your impressions? Ask yourself: Is the bitter balanced with the sweet? Does the beer feel thin or thick, light-bodied or full-bodied? Is there a pleasant aftertaste? Is there pleasant carbonation?

ADDITIONAL INFORMATION

SERVING SIZE: The serving size for samples is two ounces. Brewers are instructed not to provide full pours. Please do not ask them to fill your glass. With so many different choices and so little time (but still a long afternoon) you do not need more than a small taste of any particular beer. If you want a larger taste, make yourself a customer of that brewery after the festival.

CLOSING TIME. Closing time is 6pm. All brewers **MUST** stop serving at that time, because our licence for the event goes through 6pm. Do not endanger the future of the festival (and don’t invite a personal encounter with the police officers) by asking for “just one more” at 6pm. Please proceed promptly to the marked exit. (Do not go out over the fences.) The location for taxi and shuttle service, which we encourage you to use, is clearly marked.

SMOKING! We understand that people differ greatly in their opinions about smoking. But this is a beer festival→not a tobacco festival. As a bar patron interviewed in a newspaper article on Madison’s smoking ban commented, “You can’t enjoy good beer with bad smoke.” Yes, it is an outdoor event, but even baseball stadiums and other sports venues commonly prohibit smoking. It is simply not something you should expect to do within the boundaries of the festival, so please don’t.

Our policy is designed to protect personal safety and comfort where nearly 6,000 people gather in a relatively small space (no one likes cigarette burns), and also accommodates those guests who wish to smoke. We discourage smoking anywhere in the festival, but be aware that fire safety regulations prohibit smoking in the tents; violators risk being ejected from the event on the spot.

If you wish to smoke, please do it outside the festival; we accommodate those who want to smoke by allowing re-entry with your valid and intact wristband. Be sure that you fully extinguish and properly dispose your smoked litter in a receptacle outside the fenced festival grounds. Better yet, carry your own personal receptacle with you. Picking up hundreds of cigarette butts out of the grass is an unpleasant task for our cleanup volunteers; if you don’t believe it, stop by bright and early tomorrow morning to help out. Thanks for your cooperation!

SPECIAL THANKS

Thanks to ticket vendors who were outlets for local ticket sales as a favour to us and a convenience to their customers.

Thanks also to the advertisers, whose support offsets part of the cost of providing this book for you. Please support the advertisers who helped us to bring you today's festival.

The printing for this program book looks so good because of the work by Jim Mayhew at Quick Silver Press.

Thanks to the local and regional beer publications who are involved with the festival and provide free samples for your reading and fermented enlightenment.

Thanks to Otto Dilba for designing this year's festival logo.

Thanks to the Bicycle Federation of Wisconsin for providing bicycle racks for the convenience of those who cycle to the fest. We ask that you please reclaim your bike as soon as possible, and definitely before 7pm. Do not leave your bike over night. If you feel uncertain about your ability to make the whole trip home after the festival, please consider taking advantage of Madison Metro's "Bikes on Buses" or allowing a discounted taxi to take you and your bicycle home.

Thanks to Bucky's Rentals, suppliers of our tents and port-a-pans, for their great service.

Thanks to the City of Madison for the annual use of this beautiful park and making sure that all the necessary paperwork was done just right. We'll do our best with the help of our adult and youth volunteers as always to return the park to the city in better condition than we found it and continue to do so for many years into the future. Thanks also to the Madison Police officers for their services to the event . . . and to the well-behaved crowds every year that make their (and our) jobs that much easier.

Thanks to Belgian Wannabe Chairman Bill for his usually cool head to keep the rest of us in check in our intense philosophical discussions of beer festival management.

USING THIS PROGRAM

We hope that you will find this book useful both today as you take your tasting tour of the Midwest's best breweries, and as a reference as you look for good beer in your travels throughout the region. Use the alphabetically and numerically cross-referenced map of the festival grounds (bound in the book this year!) to find the brewery booths, or let your sense of adventure take you where it may. To help you coordinate your use of the book and the map more effectively, each brewery listing in the book includes its booth number.

We also provide a listing of beers in the Real Ale Tent, and a schedule page where you can take notes about "special tapings" throughout the day.

Take the program home with you and save it as a beer reference and directory for your own travels and other adventures through the Midwest. When you visit a brewery or brewpub, tell 'em you saw them at the Great Taste! When your friends ask you about the fest, show them the book to rub it in when you tell them all they missed (and that they can't procrastinate over ticket purchases)! The program incorporates details about breweries and their beers to the extent that the breweries provided that information. Incomplete or outdated program listings are a result of breweries not responding to our requests for program information. We thank the people at the breweries who took the time to provide festival-goers with complete information.

Although it's not always easy with so many breweries/beers and a limited number of pages, we tried where possible to provide at least some extra space on most pages for brief notes about the beers you sample. If you enjoy a particular beer, make a few notes for future reference to guide your purchases for home consumption and while enjoying a night out.

FINAL WORDS

We hope you enjoy your experience at North America's second longest-running craft beer festival. Plan now to join us at the 24th Annual Great Taste of the Midwest, as always on the second Saturday of August. For additional information about the festival check us out online at <http://mht.org>

CHEERS!

EDUCATION TENT

1ST SESSION - 2:00 - 2:40

BEER AND GRILLING

Free State Brewing

<http://freestatebrewing.com/>

Lucy Saunders

<http://www.beercook.com/>

GRILLING WITH BEER - is there any other way? Free State Brewing's Executive Chef Rick Martin and Wisconsin author Lucy Saunders collaborated on the Best of American Beer and Food cookbook, presented beer and food pairings at the Craft Brewers Conference, and now bring grilling with beer to the Great Taste of the Midwest. Sample spice-rubbed smoked pork ribs with ale-enhanced t, paired with assorted Free State ales, including the fest special, double dry-hopped Copperhead ale.

2ND SESSION - 3:00 - 3:40

BEER AND CHOCOLATE

New Holland Brewing

<http://www.newhollandbrew.com/>

Gail Ambrosius Chocolatier

<http://www.gailambrosius.com/>

BEER & CHOCOLATE: New Holland Brewing's Fred Bueltmann & Gail Ambrosius-Chocolatier compare flavor profiles, present 4 beer and chocolate pairings and teach you how to explore the world of beer and chocolate on your own.

GAIL AMBROSIOUS: Gail Ambrosius Chocolatier makes deliciously exotic dark chocolates in her Atwood Avenue shop for legions of loyal fans in Madison and around the country. Inspired by the unique flavors of the finest single-origin chocolates, Gail is constantly concocting new signature truffles and treats to create the ultimate chocolate experience.

FRED BUELTMANN: aka "The Beervangelist," is a managing partner in New Holland Brewing Company and Past President of the Michigan Brewers Guild. An avid home cook and expert at pairing beers, he's an ardent advocate for quality food and craft beer's place at the table. Fred also authors "Beer and Food with the Beervangelist" a regular column in "Food for Thought" magazine in SW Michigan.

3RD SESSION - 4:00 - 4:40

BEER AND CHEESE

New Glarus Brewing

<http://www.newglarusbrewing.com/>

Drop by the Education Tent before 4:00 pm and taste what Daniel Carey, Brewmaster from New Glarus, is up to these days pairing his New Glarus beers with some of THE best Wisconsin Artisanal Cheeses. Daniel is well known as an expert in Brewing Science but did you know that he also studied cheese making in college earning all "A's" in Dairy Science! He even makes a killer homemade Camembert.

TENTATIVE PROGRAM

- 1 - Cracked Wheat with Pleasant Ridge Reserve (by Uplands Cheese Co.)
- 2 - Dancing Man Wheat with Ader Kase Reserve (by Seymour Dairy)
- 3 - Hop Hearty IPA with Marieke Plain Gouda (Holland's Family Farm)
- 4 - Coffee Stout with Applewood Smoked Cheddar (Carr Valley Cheese)
- 5 - Raspberry Tart with Raspberry Bellavitano (Sartori Food)

GET YOUR REAL ALE HERE →

REAL ALE for Real Beer Enthusiasts

NOW APPEARING IN THE REAL ALE TENT

FOR THE FOURTH YEAR, the Great Taste presents the Real Ale Tent, now expanded and in a new location near the permanent restroom facilities. Why is cask ale or real ale different from most of the delicious brews at the festival?

- ➔ It is fermented for a second time in the 10.8 US gallon serving cask or “firkin,” and special care must be taken in its storage and serving. It will be served by gravity, from cask into your glass.
- ➔ It’s unfiltered, leaving many flavor components that are removed in other non-cask ales. See if you can tell the difference!
- ➔ It may show flavors and nuances not found in similar beers with more carbonation and filtration.
- ➔ It follows centuries of British and U.K. brewing traditions, and is “brewing history in a glass”. Drop by our Real Ale tent, order cask ale by number or by name, and see if what we mean by the distinctive character of “Real Ale”. It may not be at proper English serving temperatures (we can’t dig a cellar at Olin Park), but we do our best to serve great Midwest cask ales. Beer numbers are posted above the casks or on a “menu” sheet found on the tables in the tent. – Cheers!

Here's a partial list of beers. There will be more!

Arcadia Brewing Co.	SKY HIGH RYE (DRY HOPPED WITH SUMMIT HOPS) HOP MOUTH (BOURBON BARREL AGED)
Barley Island Brewing Co.	BLOND AMBITION BELGIAN BLOND BARREL AGED DOUBLE DRY HOPPED BARFLY IPA
Barley John's	
Bell's Brewery, Inc.	TWO HEARTED ALE
Bluegrass Brewing Co.	ENGLISH IPA CHOCOLATE RYE PORTER
Broad Ripple	
Dark Horse	
Dragonmead	
Fat Heads	HEADHUNTER IPA COLLABORATIVE EVIL BELGIAN STRONG PALE ALE
Fitger's	EL NINO DOUBLE-HOPPED IPA PUB ALE
Founders	
Fox River Brewing	
Goose Island	INSPIRATION STOUT PILSNER
Great Dane	
Jolly Pumpkin	
Kuhnhenn	IPA CREME BRULEE JAVA STOUT
Lakefront	
Lafayette Brewing Co.	DOUBLE DRY-HOPPED TIPPECANOE COMMON
Mickey Finn's Brewery	R.K.'S IPA DRY HOPPED WITH WHOLE LEAF W/ AMARILLO
Minneapolis Town Hall Brewery	RUSSIAN ROULETTE
New Albanian Brewing Co.	BEAK'S BEST HOPTIMUS MALCOLM'S OLD SETTER ALE
New Holland	07 DRAGON'S MILK IMPERIAL HATTER IPA 06 PILGRIM'S DOLE
O'Fallon Brewery	IPA
Rock Bottom Brewery	AMARILLO RED LEMON SAISON RASBERRY SAISON
Schlafly-St. Louis Brewing	DRY HOPPING IBA
Stone Cellar Brewpub	
Summit Brewing Co.	SUMMIT HORIZON RED ALE SUMMIT OATMEAL STOUT
Surly Brewing Co.	TEA BAGGED FURIOUS OAK-AGED BENDER ASH-AGED CYNIC TEA BAGGED BITTER BREWER
The Livery	LIBERTYS ALE OLD CEDAR
The Saint Louis Brewery	DRY-HOPPED IBA
Three Floyds Brewing Co.	
Two Brothers Brewing Co.	

**BEER LIST
STARTS
HERE**



**CHECK THE BOOTH
LISTINGS FOR
SPECIAL TAPPING
TIMES**

23RD ST. BREWERY | 616

Head brewer: Bryan "Bucky" Buckingham

www.brew23.com | matt@brew23.com

3512 Clinton Pkwy Lawrence, KS 66047 | 785-856-BEER

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 BBL's 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. The Head Brewer, Bryan "Bucky" Buckingham has been in the brew pub business for 17 years after relocating from Eugene, Oregon in the early 1990's.

WAVE THE WHEAT ALE: 5.4% ABV. 12 degrees plato. 13.65 IBU's. Style: Unfiltered Wheat. Unfiltered, light wheat flavor, low hop character, light body, earthy, nice balance between sweet and dry. Hops: German Tradition and Willamette

BITTER PROFESSOR IPA: 7.25% ABV. 16 degrees plato. 100 IBU's. Style: American West Coast IPA. Unfiltered, high hop bitterness, apricot and citrus aroma and flavor. Hops: Amarillo, Cascade, and Simcoe, Dry-Hopped w/ 4 pounds of Simcoe and Amarillo in fermentation

CRIMSON PHOG IRISH RED ALE: (2007 Silver Medal at the GABF) 5.7 ABV. 14 degrees plato. 21 IBU's. Style: Irish Red Ale. Bright crimson in color, small hints of carmel and roast, spicy and earthy in aroma. Hops: Fuggle, Cascade, and Hersbrucker

CALIFORNIA COMMON: 5.4% ABV. 13 degrees plato. 32 IBU's. Style: Amber Hybrid. Light amber, bright, small hints of spice and light breadiness, dry, low alcohol. Hops: Northern Brewer, Cascade

AEPPELTREOW WINERY | 520

Pres./Cidermaker: Charles McGonegal

www.appletrue.com | wine@appletrue.com

1072 288th Ave. Burlington, WI 53105 | 262-878-5345

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. Come Experience a Taste of the Orchard that's True to the Apple.

BARN SWALLOW DRAFT CIDER: Petillant, semi-dry fruity aromatic cider from a blend of common and uncommon mid-season apples. Standard:common cider in BJCP styles. 5.5%v/v. On tap from 1:00 to 3:30.

RED POLL CRANAPPLE DRAFT CIDER: Petillant, semi-dry aromatic cider with hint of tannins. Mid-season apples flavored with cranberry. Specialty: Fruit cider. 5.5%v/v.

BUNTING BERRY-APPLE DRAFT CIDER: Petillant, semi-sweet aromatic cider with strawberry bouquet and hint of sharpness. Mid-season apples flavored with strawberry. Specialty: Fruit cider. 5.5%v/v.

SPARROW SPICED DRAFT CIDER: Petillant, semi-dry cider with incredible nutmeg and cassia notes. Midseason apples steeped in the barrel with our own spice blend. Specialty cider: other. 5.5%v/v. On tap from 3:30 to 6:00.

APPELY BRUT SPARKLING CIDER WINE: Highly sparkling, very dry cider champagne. Crisp fruit aromas with mineral finish. Methode-champenoise. 8%v/v.

APPELY DOUX SPARKLING CIDER WINE: Highly Sparkling, semi-dry cider champagne. Fruit-forward with substantial tartness. Methode-champenoise. 8%v/v

PERRY SPARKLING PEAR WINE: Highly sparkling, medium sweet pear champagne. Floral aroma, fruity, smooth creamy finish. Methode-champenoise. 7.5%v/v.

CERISE CHERRY PORT-STYLE: Fortified sweet/tart dessert wine made from red, black and wild cherries. Spicy tannins, hint of oak and intense sour cherry flavor. 19%v/v.

POMMEAUX APPLE DESSERT WINE: Fortified style made in Normandy farmhouse tradition. Cousin to vermouth - very rich and sweet. Goes perfectly with the darkest of chocolate. 19%v/v

ALE ASYLUM | 524

Dean Coffey/Hathaway Dilba

www.aleasylum.com | dean@aleasylum.com

3698 Kinsman Blvd Madison WI 53704 | 608-663-3926

Ale Asylum is located on the northeast side of Madison. At the brewery is a full bar with ten tap beers, food, a large outdoor patio, and a bartender who thinks you're totally sexy.

(Beers with a * are available in sixpacks throughout southern Wisconsin year round.)

***HOPALICIOUS:** American Pale Ale - 5.8% abv. Local hopheads granted Asylum.

***AMBERGEDDON:** Amber Ale - 6.8% abv. Our amber can beat up their IPA.

***CONTORTER PORTER:** Porter - 4.8% abv. Contort your view of what a dark beer can be.

***MADTOWN NUTBROWN:** Nutbrown Ale - 5.5% abv. Siecrtssits say taht as Inog as you raed qiukcly eoughn, yuor bairn can raed wrods eevn if the ltetres are raerrganed. We tihnk tehy're mad. Oh yaeh, tihs beer is good. Dinrk some.

TRIPLE NOVA: Belgian Tripel - 10% abv. Refreshing and light with a euphoric kick. Currently available in 4 packs at your favorite Madison craft beer outlet.

HAPPY ENDING ABBEY: Belgian Abbey - 7.7% abv. The best finish of any beer, ever.

BIG SLICK STOUT: Oatmeal Stout - 7% abv. As big as a Madison winter is long.

STICKY MCDOOGLE: Scotch Ale - 7.2% abv. A traditional Scotch Ale fit for a king but brewed for the masses.

AMALGAMATED

BREWERY AND DISTILLERY | 621

Brewer: Mark Naski

www.amalgamatedbrew.com

1821 Cherokee St. Louis, MO 63118 | 314-771-8500

Established 2009. The Oxford dictionary defines amalgamated as "combined or united to form one organization or structure". A diverse group of people who love food and beer set forth with the goal to make great beer and serve it with equally distinctive food. We enjoy bringing that combination to like-minded friends at our brewery/micro-distillery/restaurant - The Stable in St. Louis' Benton Park neighborhood. You can also enjoy extensive beer selections and succulent foods at our other restaurants: The Rotten Apple in the Mississippi river town of Grafton, IL and at Jake's Steaks in Historic Laclede's Landing. Today we share with you our passion for making clean, tasty lagers.

MUNICH HELLES: ABV: 4.8 IBUs:16 Original gravity: 1.048 Malty, light lager with a rather low hop characteristic. This classic, well-balanced beer is a year-round favorite in Munich. Hallertau Hersbrucker hops do not overpower the Weyermann pills and carafoam malts. Very smooth.

MARZEN: ABV: 5.2 IBUs: 20 Original gravity: 1.056 Amber lager rich in malt with a sweet start and dry finish. The Weyermann Pils, Munich and Caramunich malts deliver the buttery feel experienced up front, but the clean finish leaves you wanting more.

ZIOGL: ABV: 5.0 IBUs: 5 Original gravity: 1.052 This rare beer is a bready, malty lager with only a delicate hop flavor. A communal beer from the Oberpfalz re-



gion of Germany, finding it is an adventure within itself. Drinking this will take you to the country side of Eastern Bavaria. Pilsner and Munich 1 malts were used with the late addition of Hallertau Hersbrucker hops. ENJOY while it lasts.

AMERICA'S BREWING CO | 408

Mike Rybyski

www.rh34.com | roundhousebrewmaster@comcast.net

205 N. Broadway Aurora, IL 60505 | 630-264-2739

Established 1996. America's Brewery at Walter Payton's Roundhouse is a 30 bbl. DME system inside a 72,000 sq.ft. train roundhouse originally built in 1856. The building was refurbished in 1996 and named one of the country's top ten restorations in 2000. The complex offers indoor and outdoor dining for 270, a cognac bar, Walter Payton's Museum of football memorabilia, America's club featuring live stand-up comedy, banquets in six rooms for up to 600 people, and courtyard entertainment featuring live music. There are 9 beers on tap at all time—6 standards and 3 seasonals-- covering a wide range of styles.

DIRTY SUMMER BLONDE CHOCOLATE BEER: Light color, chocolate aroma, and definitely a chocolate taste. Discover that chocolate and beer do go together!

WILD BLUEBERRY BEER: A light, crisp summertime beer with refreshing blueberry flavor. Made with natural and artificial blueberry flavor and served with real blueberries as a garnish.

DOUBLE BOURBON BARREL CHERRY IMPERIAL STOUT: Imperial Stout aged in a 12 year old Heaven Hill oak Bourbon barrel for 3 months. It was then transferred to another oak bourbon barrel where it met up with Montmorency Cherry extract. It's been aging on the wood for one year.

ROUNDHOUSE ROOTBEER: Creamy style, made in small batches with natural flavoring, honey and vanilla. Made without caffeine.

ANGRY MINNOW BREWING | 611

Jason Rasmussen

www.angryminnow.com | jrasmussen27@hotmail.com

10440 Florida Ave. Hayward WI 54843 | 715-934-3055

Established 2004. We are located in the Northwest Lumber Company office building which was built in 1889. The building was expanded in 2004 to house the 10 barrel brewing system, kitchen, more seating, and a beer garden. We currently have six beers on tap and have started bottling and distributing locally.

OAKY'S OATMEAL STOUT: 4.5% alc/vol OG:12P Medium to full bodied Oatmeal Stout with six different types of malt. Oaky is our six year old black lab

MCSTUKIE'S SCOTCH ALE: 4.6% alc/vol OG:14P Medium bodied malt dominant beer

RIVER PIG PALE ALE: 5.5% alc/vol OG: 14P IBUs: 30 Medium bodied with hop bitterness and flavor from Centennial and Cascade hops

LAST NOTCH WHEAT: 5.2% alc/vol OG:13.5 Light bodied, cloudy, Hefeweizen style with banana and clove flavors. Named for my big headed friend Kelly who must always wear his hat on the Last Notch

TRE SVEND'S IMPERIAL IPA: 7.6% alc/vol OG:18.5 IBUs: 70+ Brewed with six different malts, honey, and almost 2lbs of hops per barrel using Summit and Amarillo hops.

HONEY WHEAT: 5.6% alc/vol OG:13P Light bodied American Wheat brewed with 50lbs per 10bbl batch of local honey
Maybe one or two other seasonals

ARCADIA BREWING CO. | 405

Tim Surprise/Bryan Wiggs

www.arcadiabrewingcompany.com | bryan@arcadiabrewing.com

103 W. Michigan Ave. Battle Creek, MI 49017 | 269-963-9520

Established 1996. Arcadia Brewing Company's ales have earned international recognition for British style beers that are "Handcrafted with a Passion for Taste." Arcadia Ales are brewed on an authentic 25-barrel Peter Austin Brick Kettle Brewing System from England, using English Two-Row malted barley and Pacific Northwest US hops. Distributed in draught (15.5 and 5.2 gallon kegs) and in 12 ounce bottles throughout Michigan, Indiana, and Ohio, in the Milwaukee and Madison markets of Wisconsin, and in selected markets in Minnesota.

HOP MOUTH

WHITSUN

ROGGEN BERRY

SKY HIGH RYE

ESB

SPECIAL RELEASES

SHIPWRECK PORTER

PAPY'S BIG DICK

REAL ALE TENT

SKY HIGH RYE: (dry hopped with Summit hops)

HOP MOUTH: (Bourbon Barrel Aged)

AUGUST SCHELL BREWING CO. | 415

Mike Lewis

www.schellsbrewery.com | jpohl@schellsbrewery.com

P.O. Box 128 1860 Schell Rd New Ulm, MN 56073 | 507-354-5528

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

GRAIN BELT PREMIUM: Light to medium starw color. Light Malt flavor and detectable sweetness. Unique "Premium hop aroma and flavor with low hop bitterness. 4.6% 150 calories

SHELLS OKTOBERFEST: Rich and Full of flavor, dark reddish caramel brown color, smooth with subtle malty background. Hop bitterness is pronounced but well balanced with this beer's body. Aroma is a blend of fine aromatic American hops. 5.5% 170 calories

SHELLS FIREBRICK: Reddish Amber Hue. Carries a mild pleasant maltiness with subtle sweetness and light hoppy finish. A very drinkable year round beer. 5.1% 165 calories

B. NEKTAR MEADERY | 516

Brad Dahlhofer

www.bnektar.com | 400 Wordsworth Ferndale, MI 48220 | 313-999-5157

B. Nektar Meadery is Michigan's premier meadery. Their meads range from the traditional to the unusual. The mad mead makers are often crafting meads that can only be defined as extraordinary. After winning numerous awards for their home made meads, Brad and Kerri Dahlhofer and friend Paul Zimmerman took their meadmaking commercial. Now, their award winning meads can be found all across Michigan and will soon be distributed to other states in the mid-west.

Their line-up changes frequently. Local favorites include Pineapple Coconut, Bourbon Barrel, Raspberry Chipotle, Wildberry Pyment, and Vanilla Cinnamon. Check them out now and see what exciting new meads they have today.

WILDFLOWER MEAD: 14% ABV. A traditional sweet, floral mead made with Michigan wildflower honey aged on American oak. This is exactly what one might expect a traditional mead to taste like.

ORANGE BLOSSOM MEAD: 14% ABV. This sweet mead is made using only 100% raw orange blossom honey. This honey has notes of citrus and flowers. We aged this mead on American oak.

TUPELO MEAD: 14% ABV. A sweet mead made with ultra-rare Tupelo honey. It has as a very floral aroma and a slightly spicy flavor. Very reminiscent of a Gewürztraminer wine.

BUCKWHEAT MEAD: 14% ABV. You won't like this mead. Really. The buckwheat honey contributes a very malty and grainy flavor and aroma to this mead. No oak, or any other flavors are used in this mead. Seriously, you won't like it. So leave it alone so we can drink it ourselves.

BLUEBERRY STINGER: 7% ABV; Chilled, carbonated, kegged. A refreshing hydromel (low alcohol) mead made a blend of grapes and natural blueberry flavor.

VANILLA CINNAMON MEAD: 14% ABV. A clover mead made with Madagascar and Mexican vanilla beans and cinnamon sticks. Aged on American (med toast) oak. This mead is the reason we opened the meadery. After winning a silver at the NHC in 2007, our meadmaker lost the recipe. After 2 years of attempting to re-create it, we finally figured it out only 6 months before we opened our doors.

WILDBERRY PYMENT: 14% ABV. A melomel/pyment mead. Made with a blend of grapes, honey, and three different natural berry flavors. The aroma and flavor is like a mead sangria. Our most popular mead.

SPECIAL XTRA LIMITED MEADS: 14% ABV. We will have a small number of Xtra Limited Meads. Stop by our table to see what we brought and when we'll be opening them.

BARLEY ISLAND BREWING CO. | 608

Jeff Eaton | www.barleyisland.com | barleyisland@sbcglobal.net

639 Conner St. Noblesville, IN 46060 | 317-770-5280

Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. With several year-round brews, seasonals, guest beers, and our beer engine you can expect to savor a variety of craftbrew at Barley Island. Besides best-selling menu items like Scotch eggs, fish & chips, and beer-battered pork tenderloins, Barley Island serves dinner specials using our craft beer in the kitchen whenever possible. Barley Island is open for lunch M-Sa, and dinner every day. Check our web site for live music on the weekends with a popular Sunday acoustic open stage. Our tavern-themed brands can be located in 12 oz bottles throughout the Indiana, central Illinois, and parts of Kentucky. Our award-winning Bourbon barrel-aged Oatmeal Stout is a sought-after fall/winter seasonal. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

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- Gift Baskets/Boxes
- Wine and Craft Beer tasting

Hours:
Mon-Fri: 10am-9pm • Sat: 9am-9pm • Sun: 10am-5pm

BARLEY JOHN'S BREW PUB | 518

Brewmaster: John Moore/Headbrewer: Colin Mullen

www.barleyjohns.com | colin@barleyjohns.com

781 Old Hwy 8 SW New Brighton, MN 55112 | 651-636-4670

Barley John's Brew Pub is a Brewer owned and operated Brew Pub just north of Minneapolis, MN. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so traditional pub offerings. Our small size allows us to concentrate on quality not quantity.

LITTLE BARLEY BITTER: Modeled after the British style "Bitter", this is the lightest and least bitter beer we brew. Crisp and refreshing with just a hint of hops. 3.5% 18 IBU

HEFEWEIZEN: Traditional German Wheat beer. Single decoction and hopped with German noble hops. Bananna and clove spice from the yeast. 5.0% abv 12 IBU

STOCKYARD IPA: Elevated hop and alcohol levels present a wonderfully complex British-style IPA. A more subtle presentation of hops is balanced with a toasty malt sweetness. 6.8% 50 IBU

WILD BRUNETTE: Our signature ale! Brewed with MN grown Wild Rice and hopped with Willamette hops, this brown ale has ties to the American-style brown, but the vanilla nuttiness of the Wild Rice make it unique to us. 7.2% 50 IBU

OLD 8 PORTER: Rich, dark and roasty - our ideal version of a Porter. Roasted malts balance the body with subtle smoky overtones. 8.0% 60 IBU

ROSIES OLD ALE: (Limited Quantity) Triple fermented Wild Rice Brown Ale aged in third use bourbon casks for 8mo. abv% TBD

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BELL'S BREWERY, INC. | 512

Larry Bell/Paul Mobius

www.bellsbeer.com | larrybell@bellsbeer.com

8938 Krum Ave. Galesburg, MI 49053 | 269-382-2338

Established 1985. Bell's Brewery, Inc., formerly Kalamazoo Brewing Company, founded by Larry Bell as a homebrewing supply shop in 1983, sold its first beer in 1985. Originally brewing in a 15-gallon soup kettle, the company has grown remarkably from its production of 135 barrels in 1986 to over 57,000 barrels in 2005.

Bell's Brewery grew from a tiny operation renting part of a former plumbing supply warehouse to what is now a 50 bbl Steinecker brewhouse in a 50,000 sq. ft. facility in nearby Comstock with an annual brewing capacity of 130,000 bbls. Originally self-distributed, Larry and crew brewed, bottled, and delivered all of the beer to market for the company's first four years. By 1989, Bell's was shipping more than 500 barrels annually and assigned its first wholesaler to further establish itself across Michigan. After struggling several years to produce and sell robust, full-bodied ales against a tide of a mass-market domestic beer, Bell's began to see the demand for craft beer grow dramatically. Bell's soon ventured outside Michigan, developing a reputation across the Midwest. The brewery currently sells its beer across a 10-state Midwestern trade area, through a network of over 35 quality wholesalers. The brewery has not announced any plans to open new states, but will consider minor geographic expansion as production capacity allows. More than twenty years of brewing has built a nationwide reputation as a creative and talented brewery, playing a significant role in changing the beerscape of the nation. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique beers and look forward to sharing them with you today.

BELL'S
Inspired Brewing™

**BOTTLING INNOVATION
SINCE 1985.**

bellsbeer.com

© Bell's Brewery, Inc. - Comstock, MI

BENT RIVER BREWING CO. | 209

Steven Ratcliff

www.bentriverbrewery.com | bentriver@qconline.com

1413 5th Ave. Moline, IL 61265 | 309-797-2722

Established 1999. Local legend has it that when the Father of Waters passed this area, he was so tantalized by the beauty of the surrounding land that he turned his head to admire the view. This is why the Mississippi River runs east and west through the Quad Cities. In 1843, Moline, Illinois was platted. The name comes from the French “Moulin” or City of Mills, because of all the sawmills handling thousands of logs sent down the river. In 1847, blacksmith John Deere arrived in Moline and built his first factory to produce steel plows. Industrious immigrants headed to Moline to find work in the growing farm implement industry. The rest is history. In keeping with this proud tradition of hard work and faith in the free enterprise system, the Bent River Brewing Company was formed. Located in the historic Olde Towne river-front area of Moline, the turn-of-the-century building captures the spirit of that bygone era with its two store fronts and decorative stone arches, a spirit captured in our traditional brews.

BLIND PIG BREWERY | 617

Bill Morgan

www.blindpigco.com

120 North Neil St Champaign, IL 61820 | 217-398-1532

Opened on May 28, 2009 the Blind Pig Brewery celebrates the long awaited return of local craft brewing to Champaign-Urbana, as well as the return of local brewer Bill Morgan. Bill is an old friend of the GTOM, and if you are an old friend too you may remember Bill's beer from his days at Joe's Brewery (1991-1995) or Cleveland's Diamondback Brewery (1996-1999). Ahh, who can forget the barleywines, the Belgian triples, the imperial stouts, or especially the lambic? More recently, Bill spent some time as brewmaster of Ginga Kogen in Nasu, Japan (1999-2003), but he's delighted to be back home shoveling spent grain and brewing unique and flavorful beers on the small scale. The Blind Pig Brewery just opened a couple months before this year's Great Taste, and Bill is offering some of his very first batches made on a truly tiny brewing system. In fact, at the time of this writing, the exact brews are unknown! Nevertheless, when you are in town, enjoy Champaign-Urbana's best beer garden, our comfortable English pub (with no TVs), our cask conditioned ales and our warm and friendly service.

BLIND TIGER BREWERY | 411

John Dean

www.blindtiger.com | john@blindtiger.com

417 SW 37th St. Topeka, KS 66611 | 785-267-2739

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 8 GABF medals and 2 WBC awards over the last eight years. We are located at 37th & South Kansas Avenue and sell gallon growlers of beer to go.

SMOKEY THE BEER: 5% Abv, OG: 14°P/1.056, 22 IBU's We brew this beer to the style of Bamberger Rauchbier. We use an obscene amount of smoked malt (malt that's been smoked over beech wood fire) and fine noble hops to strike a nice balance. Smokey is mild up front with a rich finish of great depth. Smokey won the Gold Medal at the 2007 Great American Beer Festival in the smoke flavored beer category.

TOP GUN IPA: 7.3% Abv, OG: 17.5°P/1.070, 60+ IBU's San Diego Style IPA! On a trip to San Diego we had several opportunities to soak up the local beer scene. San Diego area Brewers and their aggressively hopped beers have

made the West Coast style of brewing famous. This IPA employs indecent amounts of Amarillo & Simcoe hops. We named this brew after the TOP GUN fighter pilot school in Miramar, CA. Shoot down that thirst for hops!

MAIBOCK: 6.8% Abv, 15°P/1.060, 33 IBU's Maibock is brewed to the German Style Heller Bock. This golden malt bomb is malty sweet and sneaky strong. We brew this spring time favorite with German malts, hops, and yeast. Maibock won the Silver Award at the 2008 World Beer Cup in the German style heller bock category.

JAVA PORTER: 5.4% Abv, 15°P/1.060, 33 IBU's Breakfast Beer! We brew this robust style Porter with coffee we roast at the Brewery. The roasted coffee compliments the dark roasted malts we use in this brew. English malts and hops round out the balance. Java Porter won the Silver Medal at the 2007 Great American Beer Festival in the coffee flavored beer category.

BLUE CAT BREW PUB | 410

Dan Cleaveland

www.bluecatbrewpub.com | bluecatbrew@bluecatbrewpub.com

113 18th St. Rock Island, IL 61201 | 309-788-8247

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland founded Blue Cat in a restored century old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 50 recipes in the two-story brew tower. After a casual meal on the first floor, move upstairs for pool, darts, video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs pony kegs, 6'ers and growlers available.

TUCKS TENACIOUS TRIPPEL: 10%, 18 Plato (1.072 S.G.), 22 IBU Belgium Trippel.

As complex as a fine wine (and with about the same kick!), this type of ale has been brewed by Trappist Monks for centuries. Special Belgian yeast makes it cloudy with a fruity finish.

MISSISSIPPI MOCHA COFFEE STOUT: 5.6% 15 Plato (1.060 S.G.) 14.9 IBU Spice Beer. A full body and heavy malt profile balance this beer splendidly with the fresh Mocha Java coffee that goes into every batch.

CORIANDER & ORANGE: 5.6 %, 10.2 Plato (1.041 S.G.) 10.1 IBU Spiced American Wheat. One of the most beloved of the Blue Cat brews, Coriander & Orange is a spiced American wheat beer brewed with fresh oranges, coriander seed, and ginger root.

There is an outside chance that the Coriander & Orange may not make it. I will be bringing my Howling Man Imperial IPA 9.3% 75 IBU as a side brew and it would step up.

BLUEGRASS BREWING CO. | 316

Brewer: Jerry Gnagy

www.bbcbrew.com

3929 Shelbyville Rd. Louisville, KY 40207 | 502-899-7070

The original Bluegrass Brewing Company opened in 1993 at this location, 3929 Shelbyville Road. It is the city's oldest remaining brewpub and was the first to make a significant mark on the national brewpub and microbrewery scene. Since opening, BBC has one numerous awards at some of the most esteemed competitions, including the Great American Beer Festival in Denver, CO. Louisville's best beer is made at this location under the supervision of award winning brewmaster, Jerry Gnagy and brewer, Sam Cruz. You may watch the brewing operation as you enjoy your meal through large windows in the dining room or dine alfresco in the Beer Garden. Or if sitting at the bar is more your style pull up a chair to our spacious and inviting bar where no one is a stranger. Approximate annual production 1800+ bbls.

THE INCREDIBLE UNNAMEABLE ALE: ABV: 5.2% OG: 15.0P IBU: 29.5. Sorry folks, we just couldn't figure out a name for this beer. It is BBC's Maibock, that we toned down the alcohol content and fermented with Whitbread ale yeast. It has a mellow Munich malt sweetness balanced by Czech Premiant

and German Hallertau hops. This light colored, medium bodied and flavorful ale is perfect for the summertime.

RYE 75 IPA: ABV: 7.5% OG 17.0 IBU 75. Rye 75 is a tribute to our friends along Interstate 75. The malty sweetness extracted from Canadian pale ale and French caramel malt is balanced by the spicy flavor of German rye malt which composes 30% of the grist bill. In addition to its big malt profile Rye 75 has an assertive dose of American Cascade and Columbus hops lending a citrusy and floral flavor and aroma. This beer has been dry hopped in the keg with more Cascade hops for even greater hop aroma.

HEINE BROS. COFFEE STOUT: ABV: 6.8% OG: 15.5 IBU: 25.0. An oatmeal stout, brewed with English roasted barley and caramunich malts, to impart a roasty and slightly sweet malt flavor. The addition of flaked oats lends creaminess and body. The Heine Brothers, specially roasted, organic, Mexican coffee is added in two doses. A ration is stirred into the hot unfermented beer to extract coffee flavor, then freshly brewed coffee is also added after fermentation is complete to impart fresh coffee flavor and aroma.

BOURBON BARREL SCOTCH ALE: ABV: 8.8% OG: 18.8 IBU: 27.3 This 90 Schilling Scotch or Wee Heavy is a deep brown and malty ale brewed with lots of pale ale and roasted barley, lending complex sweet malt flavors of raisin, plum and currant. It is low in hop bitterness, flavor and aroma, reflecting Scotland's unsuitable hop growing climate. The Scotch ale was then aged in Knob Creek Bourbon Barrels for 100 days. In that time the beer took on flavors from the residual bourbon and the charred white oak, such as caramel, vanilla and hints of coconut.

REAL ALE TENT

CASK ENGLISH IPA: ABV: 7.1% OG: 17.8 IBU: 59.7. A traditional English style India Pale Ale. IPA gained its name because of its popularity with the British troops in colonial India. Its alcoholic strength and high hopping rates helped it withstand the long ocean voyage from England. Brewed with Maris Otter and caramel malts imported from the UK, imparting a solid sweet malt foundation. Five separate hop additions include Wye Target and Goldings for bitterness and flavor. We then strain the hot unfermented beer through a bed of raw East Kent Goldings hops to add more flavor and aroma. The beer is finished by adding two large doses of EKG post fermentation for added hop aroma. The natural carbonation in this cask, which is the traditional serving method for English beers, provides a smooth mouthfeel and flavor.

CASK CHOCOLATE RYE PORTER: ABV: 6.3% OG: 14.8 IBU: 31.0. A robust porter brewed with 17% rye malt. Rich, dark and chocolaty with a hint of fruitiness and spice contributed by the rye malt. We then added real dark chocolate to this cask to accentuate the chocolate flavor.

BOULEVARD BREWING CO | 306

Renee Sexton

www.boulevard.com | spauwels@boulevard.com

2501 Southwest Blvd. Kansas City, MO 64108 | 816-474-7095 ext231

Founded in 1989 Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest. The brewery is dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques. Boulevard's portfolio, including six year-round beers, five seasonals and Smokestack Series line of artisanal offerings, and are available in a 17-state region stretching from Utah to Alabama, and from North Dakota to Texas.

UNFILTERED WHEAT BEER: 4.4%; 11.3P; 13 IBUs A slightly cloudy, light bodied, straw colored beer with a prominent sweet, bready malt flavor and a low hop bitterness and a hint of citrus. (American-style Wheat Ale)

BULLY! PORTER: 5.4%; 13.5P; 47 IBUs A dark colored, medium bodied beer with a prominent burnt, roasted malt aroma and flavor and an equally prominent hop aroma, flavor and bitterness. (Robust Porter)

SINGLE-WIDE IPA: 5.7%; 13.7P; 59 IBUs A golden colored beer with a prominent flowery, citrusy hop aroma, a moderate caramel malt flavor and a dominant hop bitterness and flavor. (American India Pale Ale)

ZON: 4.4%; 10.8P; 12 IBUs A light bodied, straw colored beer with a bright fruity

aroma, a moderate sweet, bready malt flavor and a low level of hop bitterness and a hint of spice. (Belgian Wit)

TANK 7 FARMHOUSE ALE: 8.0%; 17.5P; 40 IBUs The taste of this straw-colored ale begins with a burst of fruity Belgian yeast characteristics and big grapefruit-hoppy notes. The substantial mouthful of maltiness tapers off to a peppery, dry finish. (Farmhouse Ale)

BREWERY CREEK | 514

Jeff Donaghue

www.brewerycreek.com | info@brewerycreek.com

23 Commerce St. Mineral Point, WI 53565 | 608-987-3298

Not much has changed around Brewery Creek since we opened in 1998. The Brewery is still essentially a rectangle with a total area of approximately 75 sq. meters. Ceiling height in most areas is 2.9 meters. One little part with some tall shiny things is 6.7 meters high. In addition to the usual shiny things needed to make beer, a visitor to the Brewery Creek Brewhouse will notice things being stored (storm windows in Summer, screens in Winter). Also in evidence is the beermaker's Basque made road bike and a 29er mountain bike. As many as 5 sets of bike wheels will sometimes litter the brewing area bringing joy to the beer maker, but frowns to the face of the State Inspector! On your next brewery tour be sure to ask about studded Finnish tires, great for riding on ice in the Winter.

The highly esteemed Brewery Creek Restaurant shares the first floor with the Brewery. "Good Food! and Cracking Good Beer!" are served throughout the year. On the second and third floors we have luxury bed and breakfast accommodations. This may be the only brewery in Southwestern Wisconsin where you can spend the night!

Brewery Creek! Beer, food and lodging.. we may not do it all but we do a lot. Check out the web site and plan your visit soon. All Shandy All The Time

IMPERIAL SHANDY: A Brewery Creek Original. Starting with a base of 5% abv yellow craft beer a careful blend of lemonade and limeade is mixed in. The carbonation level is then precisely adjusted to create a refreshing citrusy.. beer?

THE "ESS": (extra special shandy.. exact content to be determined.)

THE BRIDE OF FRANKENSHANDY: Based on our crowd pleasing "Franken-shandy" from 2008 but with a lighter touch.. for the ladies.

BROAD RIPPLE BREW PUB | 508

John Hill

www.broadripplebrewpub.com | jhill5644@earthlink.net

840 E. 65th St. Indianapolis, IN 46220 | 317-253-2739

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.

BROWINGS BREWERY AND RESTAURANT | 504

Brian Reymiller

www.diningonmain.com

401 E. Main ST. Louisville, KY 40202 | 502-515-0174

Established 2002. We are located in Louisville Slugger Ballpark, in the heart of downtown Louisville. In our beautiful three-story brewery, viewable from our dining room, Brian Reymiller combines years of experience with centuries-old brewing traditions to create superior artisanal beers. Executive Chef Jay Denham pairs these award-winning brews with a menu inspired by Kentucky's rich culinary tradition and products from skilled and dedicated local farmers; 80% of the items on our menu come from sustainable farms in our own community. Enjoy award-winning brews with four star cuisine in an atmosphere so friendly and inviting you will forget you're not at home.

BRUGGE BRASSERIE | 309

Ted Miller

www.bruggebrasserie.com | bruggebeer@typepad.com

1011a E. Westfield Blvd Indianapolis, IN 46220 | 317-255-0978

Established 2005. Brugge Brasserie offers a sophisticated but casual setting serving classic European foods and authentic handcrafted Belgian-style ales and Continental lagers in a friendly, welcoming environment. Filling main dishes include "Moules Frites" - gigantic pots of steaming mussels served with a cone of Belgian fries - savory crepes, Belgian beef stew, sandwiches, and a variety of specials served daily. Imported cheese, salads, and cones of Belgian frites with 10 dipping sauces are offered among other traditional European foods. Brugge is partially owned by Indianapolis native and movie star Abraham Benrubi and his childhood friends Ted and Shannon Miller, who moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, Mainland China, and Taiwan. Brugge also owns the facilities of the former Terre Haute Brewing Company and brews its line of Belgian Ales at the brewery. The exciting lineup of beers is available at liquor stores and bars/restaurants across the Hoosier state.

TRIPLE DE RIPLE: 9.85% abv - 21.5 OG - 27 IBU Triple

BRUN: 6.5% abv - 16.5 OG - 32 IBU American-Belgo Style Dark Ale

VOYAGER: 6% abv - 15.5 OG - 75 IBU American-Belgo Style Pale Ale

BULL FALLS BREWING CO. | 609

Michael Zamzow

www.bullfallsbrewery.com

901 East Thomas Street Wausau, WI 54403 | 715-842-0024

Wausau's first distributing micro-brewery, features quality craft-brewed beers. Our lagers are made with German ingredients, resulting in authentic beers made to style.

The flagship 5 Star Ale is patterned after a popular English ale with our own Bull Falls adaptation. American Ales are also featured and brewed to style.

All of these brews are designed to appeal to craft beer lovers throughout the area and all have been very well accepted. Bull Falls brews are being distributed to popular establishments in Wausau and rapidly expanding to surrounding communities. Stay up to date on upcoming brews and events by subscribing to The Bull Falls newsletter at www.bullfallsbrewery.com.

When in Wausau visit the Bull Falls Taproom located at 901 East Thomas Street, and tap into taste with any of the wide variety of great tasting craft beers. Choose from ales or lagers, from light to dark.

BULL FALLS HOLZHACKER LAGER: This Munich-Style pale lager is medium bodied and golden in color. It has a nice malt character balanced with hop

flavor that does not imply bitterness.

BULL FALLS FIVE STAR ALE: Amber ale with warming red tones. The aroma is slightly fruity, with very low bitterness, which permits a beautiful sweetness, without being cloying.

BULL FALLS HEFEWEIZEN: Banana, Clove, smoke, and vanilla- like flavors are present in this beer brewed with 60% malted wheat. A great tasting, thirst quenching, very pale, summer beer

CAPITAL BREWING CO., INC. | 202

Kirby Nelson

www.capital-brewery.com | capbrew@capital-brewery.com

7734 Terrace Ave. Middleton, WI 53562 | 608-836-7100

Established 1986. Braueri Capital continues to crank out established favorites and introduce new beer. The new addition to the line up is Rustic Ale.

CARLYLE BREWING CO. | 319

Don Carlyle/Dustin Davies

www.carlylebrewing.com | carlylebrewing@rockford.com

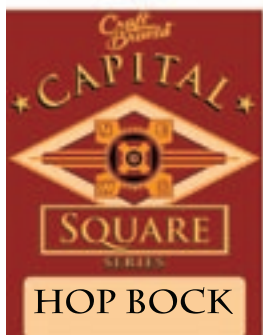
215 E. State St. Rockford, IL 61104 | 815-963-2739

Established 2003.



**Welcome to the 2009 Great
Taste of the Midwest!**

**Enjoy some classic Capital
as well as some new brews!**



CENTRAL WATERS BREWING CO., INC | 612

Paul Graham

www.centralwaters.com

351 Allen St Amherst, WI 54406 | 715-824-2739

Established 1998. Central Waters Brewing Company was originally located in Junction City, but after outgrowing the land-locked facility the brewery moved to the little town of Amherst in the beginning of 2007. The expanded capacity has allowed the brewery to reach out to more markets across the southern half of Wisconsin. Stop by the brewery sometime and check out our tap room - we always have something special on tap that is only available in Amherst!

COURTHOUSE PUB | 223

John Jagemann-owner/Brent Boeldt-brewer

www.courthousepub.com | john@courthousepub.com

P.O. Box 1176/1001 S. 8th St Manitowoc, WI 54220 | 920-686-1166

Established 2001. Once the home of five breweries, Manitowoc, WI, now host just one such establishment: the Courthouse Pub. Opened in 2001, the Courthouse Pub inhabits a historic replication of the F. Willinger Beer Haus (circa 1865) - one of the earliest businesses in downtown Manitowoc. While we have certain seasonal favorites, Brewer Brent Boeldt utilizes our four barrel system to produce a variety of craft brews throughout the year. An extensive (Wine Spectator Award winning) wine list, and great food and service complete the experience the Pub brings to its customers. The Courthouse Pub - where great food is just the beginning!

RASPBERRY WHEAT: ABV 4.6% OG. 1.046 16 I.B.U. Bright golden color. Slight hint of fresh raspberries. One of our summer beers.

VIENNA 1516: ABV 5.3% O.G. 1.055 28 I.B.U. First-time brew for the Pub. Moderately hopped, smooth, darker; a great success at the Pub this month.

ANNIVERSARY ALE: ABV 5.5% O.G. 1.058 16 I.B.U. Our interpretation of an English Summer Ale. Crisp hops finish.

PUB ROOT BEER: Our offering for those who want a non-alcoholic beverage. Rich, smooth, softly carbonated. Using pure cane sugar and triple filtered water. Makes a great Root Beer Float!

CROSS PLAINS BREWERY | 101

Larry Esser

www.essersbest.com

2109 Hickory St. Cross Plains, WI 53528 | 608-798-3911

Esser's Best was first established in 1863 and revived in 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May of 2001, a pilsner beer, Cross Plains Special. Both beers are available in bottles and kegs with statewide distribution.

ESSER'S BEST: ABV 5.2% Original Gravity 12.5P Medium-bodied old world German style lager brewed with a variety of special caramel malts producing a deep amber color, with a full flavor and exceptional finish.

CROSS PLAINS SPECIAL: ABV 5% Original Gravity 12.1P Refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance.



**Microbrewery
Restaurant**

In Manitowoc, There Really Is No Other Choice!
1001 South 8 St. (City Center) 920-686-1166
Courthousepub.com
Serving M – F 11 – 9 Sat 3:30 – 9:30



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Glasses, Mugs & Steins

PO Box 207, Sun Prairie, WI 53590

Pete Kroll 608-837-4818

pkroll@charter.net

CUMBERLAND BREWS | 417

Cameron Finnis

www.cumberlandbrewery.com

1576 Bardstown Rd. Louisville, KY 40205 | 502-458-8727

Cumberland Brews opened in 2000 as the smallest Brewpub in Kentucky with a 2 barrel system. Focusing on well crafted beer and great tasting food, the small brewing system was quickly overgrown. The addition of a 15 barrel system at an undisclosed location in 2008 keeps the brewpub up with the demand for the standard beers, and expanded local distribution. Meanwhile the 2 barrel system continues to produce a variety of seasonals.

YERBA MATE PALE ALE: ABV: 6.2% OG: 15P IBU: 37 An American pale ale with a South American influence. Organic Yerba Mate is substituted for the aroma hop additions, contributing a floral aroma that compliments the American hops. Organic pale, Munich and Caramel malts provide the backbone to this amber ale.

EXPAT IPA: ABV: 6.8% OG: 15.7P IBU: 55 English-Style India Pale ale, brewed with English Malt, and generous additions of English hops.

STING LIKE A BEE: ABV: 4.6% OG: 12P IBU: 23 American style wheat is brewed with 50% wheat malt and 30 lbs. of local honey added at the end of the boil. Willamette hops compliment the aromatics of the honey in this golden ale.

KENTUCKY KEISTER: ABV: 7.5% OG: 17.1P IBU: 40 Our Old Ale aged in bourbon barrels from Christmas to Easter. Brewed with 90% pale Malt and a touch of roasted malts, Hopped with Columbus and Cascades. Tapped at 1:00

HELTER CELTER: ABV: 5.8% OG: 14P IBU: 20 Bourbon Barrel aged Scottish Ale. Toffee flavors from the malt blend with the rich character of the barrels. Tapped at 3:00pm

DARK HORSE BREWING CO. | 407

Aaron Morse/Mike Earnheart

www.darkhorsebrewery.com

511 South Kalamazoo Ave. Marshall, MI 49068 | 269-781-9940

Established 1997. Dark Horse Brewing Company opened in late fall 1997 with two objectives in mind: brewing great beer and carrying on the brewing tradition in Marshall. Dark Horse is the thirteenth brewery the small historic city has seen in the past 150 years, and the only brewery since prohibition. You'll be able to taste the love and passion we put into every batch. All our beers are unfiltered to give you all the flavor and body you deserve. Although our distribution is expanding, if you are in Marshall, please stop by our tap room and you'll see the only thing we take seriously is the beer.

DELAFIELD BREWHAUS | 423

John Harrison

www.brewhaus.net

3832 Hillside Dr. Delafield, WI 53018 | 262-646-7821 ext106

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.



Yerba Mate Pale Ale

ABV: 6.2% IBU: 37

Expat IPA

ABV: 6.8% IBU: 55

Sting Like a Bee

Honey Wheat ABV: 4.6% IBU: 23

Tapped at 1:00

Kentucky Keister

Old Ale aged in Bourbon Barrels

ABV: 7.5% IBU: 40

Girls T-Shirt Giveaway 2:00

Tapped at 3:00

Helter Celter

Bourbon Barrel aged Scottish Ale

ABV: 5.8% IBU: 20

Boys T-Shirt Giveaway 4:00

DELLS BREWING CO. | 503

Jamie Martin

www.dellsmoosejaw.com | brewmaster@dellsmoosejaw.com

110 Wisconsin Dells Pkwy South Wisconsin Dells, WI 53965 |

608-254-1122 ext22

Established in 2002, Dells Brewing Company's Brewmaster Jamie Martin and her two assistants Mike Balda and Dray Perkins use our 15 barrel Bohemian brewing system to brew & serve ten different styles of hand-crafted beers & three gourmet sodas. Six of our beers (Honey Ale, Golden Ale, Dells Chief Amber Ale, Raspberry Cream Ale, Dells Pilsner & Kilbourn Hop Ale) are available year-round. Four taps alternate between selected seasonal & specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Oaktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, Rye IPA, Milk Stout & Winter Warmer. 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. Last year our Dells Chief Amber Ale won the silver medal in the Scottish-Style Ale category at the 2008 Great American Beer Festival.

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

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

APRICOT ALE: ABV: 4.4%, OD 10 P, IBU 13 This is American style fruit ale. The base beer is golden/blonde ale made from Kendall and Metcalfe barley, red wheat and caramel 60. Cascade hops were used for First Wort hopping and bittering. The base beer was then fermented at three different stages with a total of 60lbs of apricots. This is not a sweet fruit beer but rather tart with a pH that resembles wine; it is light in mouth feel, body and color which is light orange. This is one of 2009's summer seasonals.

WEISSBIER: ABV 4.8%, OD 11.1P, IBU's 13 This is medium golden, unfiltered, traditional German-style wheat ale. Its fruity taste is derived from the German wheat beer yeast used in its fermentation. Properly pronounced "Vice Beer" & commonly served with a lemon.

DELLS CHIEF AMBER ALE: ABV 5%, OD 12.3P, IBU's 15 Even though I call this my Amber Ale it is more accurately classified as a Scottish-Style Export Ale. The caramel 60 & Aromatic Munich malts used in this medium-bodied, amber-colored ale provide the base for malty sweetness that is accentuated by kettle caramelization. This is moderately malty, low hop bitterness easy drinking ale. This is my flagship beer and is distributed to select locations around the Wisconsin Dells on tap only.

GERMAN RYE: ABV: 5.2%, OD 12.2 P, IBU's 19 Other wise know as Roggenbier. 65% Rye, pale ale, Cara malt and aromatic malt make up the grist bill. Tettnang hops were used because of their spicy flavor in order to complement the spiciness of the Rye. The German Rye was fermented with German Hefeweizen Ale yeast but at a lower temperature in order to bring out the clove in the aroma. This is on the lighter side of the style being light in flavor, mouth feel, and color (orange). This is light spicy summer ale.

MILK STOUT: ABV: 5.5%, OD 13.5, IBU's 24 This beer contains lactose! A Sweet Stout. Caramel Munich, caramel Vienna, chocolate malt, special roast, roasted barley and Victory malt make up the grist bill. But the star of this beer is the milk sugar (lactose) it takes just enough edge off the dark and roasted malts to help create a sweet treat.

DESTIHL RESTAURANT AND BREW WORKS | 303

Matt Potts

www.destihl.com

318 S. Towanda Ave. Normal, IL 61761 | 309-862-2337

At DESTIHL, our brewery handcrafts a wide array of beer styles (50 different styles in our first year of business, with 12-14 normally on tap at a time). We brew in 10HL batches in a German-built brewhouse and have a two-story beer tower for our serving tanks. We utilize both global traditions and new American craft brewing ingenuity, including extensive aging of both bourbon barrel and wild Belgian-style beers, using only the finest malts, hops and other specialty ingredients to brew beer which can be enjoyed by itself or when paired with our artisan foods. DESTIHL's uncompromising belief in the 'dining experience' sets us apart from typical brewpubs. Our culinary team creatively combines and reinvents flavors from America's melting pot with both traditional techniques and contemporary, ethnic twists on classic American favorites, often incorporating influences from Latin American, Mediterranean and Asian Cuisine. DESTIHL has a casual, metro-industrial atmosphere and a large outdoor patio which sits adjacent to the brewery and is accented with a brick fireplace.

NIT WIT: Alcohol by Volume: 5%; Bitterness (IBU): 12; Original Gravity: 1.049; Color SRM: 3 This is a Belgian-style White or 'Wit' Ale. It is very pale in color and is spiced with coriander, chamomile, peppercorns and orange peel which are all perceived in flavor and aroma. Phenolic spiciness and wit yeast flavors are evident at mild levels. These beers are served with an unfiltered, nearly opaque/whitish haze appearance. The style is further characterized by the use of noble-type hops to achieve a low hop bitterness and little to no apparent hop flavor. This beer has low to medium body, no diacetyl and a low to medium fruity-ester level. Mild acidity is appropriate.

SAISON DE RUISSEAU: Alcohol by Volume: 6.2%; Bitterness (IBU): 26; Original Gravity: 1.053; Color SRM: 7 This Belgian-style Saison is golden in color, light in body and medium-low in malt aroma. Fruity esters dominate the aroma, while hop character, complex alcohols, herbs, spices and even clove and smoke-like phenolics from our Saison yeast strain are evident in the overall balanced beer. Malt flavor is low but provides foundation for the overall balance. Hop bitterness is moderate, carbonation is high and the spice of coriander added to the brew is evident. A small amount of sour or acidic flavors is in balance with the other components.

BELGIAN-STYLE TRIPEL: Alcohol by Volume: 8%; Bitterness (IBU): 28; Original Gravity: 1.072; Color SRM: 5 Our Belgian-style Tripel is characterized by a complex yet mild spicy character with Trappist Yeast-generated fruity banana, pineapple and tropical fruit esters being present; however clove-like phenolic flavor (like in a Hefeweizen) is absent. This is a very pale/light-colored ale which finishes lightly sweet, has a medium body and an equalizing hop/malt balance. Belgian candi sugar is used to lighten the perception of body, although alcohol strength and flavor are quite evident in this beer. Very low hop flavor, dense head retention and slight chill or yeast haze are also typical.

SPECIAL RELEASES

BOURBON BARREL-AGED BELGIAN DOUBLE PALE ALE: (serving time approx 1:00-3:30pm) Alcohol by Volume: 8%; Bitterness (IBU): 99; Original Gravity: 1.080; Color SRM: 19 This small batch, 8-month-old bourbon barrel aged Belgian-style double/strong pale ale has a copper color, medium body, medium maltiness and low caramel character. Floral, spicy and citrus-like American-variety hops have been used to produce high hop bitterness, flavor and aroma. Fruity-ester flavors and aromas are moderate to strong. Alcohol is pleasantly warming and well-balanced with the slight sourness achieved from the barrel aging.

ALTERCATION: (serving time approx 3:30-6:00pm) Alcohol by Volume: 5.5%; Bitterness (IBU): 60; Original Gravity: 1.056; Color SRM: 23 This beer is a rare 'Sticke Alt' originating from Dusseldorf. 'Sticke', or 'secret', means the

brewery does not reveal its recipe. It is an ale, but is fermented at colder temperatures like a lager. It is more intense than a regular altbier. The brew is full-bodied and well-hopped, with a great balance between bitterness and nutty-malty sweetness, overlaid by strong notes of caramel and roasted malts. It is dark-copper in color, has the flavor complexity of an ale, the noble hop bouquet and creamy head of a Pils, and the clean, mellow-smooth finish of an Oktoberfest.

BEERS SERVED THROUGH OUR INFUSERS

STRAWBERRY BLONDE ALE: (Serving Time Approx 1:00-3:30pm) Alcohol by Volume: 5%; Bitterness (IBU): 15; Original Gravity: 1.045 (before fruit); Color SRM: 3 [Served through our fresh strawberry infuser]. This Strawberry Blonde Ale is made by adding over 250 pounds of fresh strawberries to secondary fermentation (over 1# per gallon), providing obvious, yet harmonious, fruit qualities which are not overpowered by hop character. The beer is golden-strawberry blonde in color, and it has a crisp, dry palate, light body and light malt sweetness. Low hop floral aroma is present but does not dominate, and hop bitterness is low.

BOURBONIZED-OAK SPIRALED TITAN BARLEY WINE: (Serving Time Approx 1:00-3:30pm) Alcohol by Volume: 10%; Bitterness (IBU): 90; Original Gravity: 1.104; Color SRM: 18 [Served through our bourbonized oak spiral infuser]. Our American-style Titan Barley Wine is aged on toasted oak spirals which have been vacuum infused with bourbon. The beer has a dark amber color, full body, high residual malty sweetness and caramel/toffee aroma and flavor. The complexity of alcohols and fruity-ester characters are counterbalanced by assertive bitterness and extraordinary alcohol content. American varietal hop aroma and flavor are at high levels.

RASPBERRY WHEAT: (Serving Time Approx 3:30-6:00pm) Alcohol by Volume: 7.5%; Bitterness (IBU): 13; Original Gravity: 1.051(before fruit); Color: Purplish-pink This is beer? You might ask yourself that after drinking this raspberry wheat ale! This is a fruity Hefeweizen base beer with about one pound of whole red raspberries, blackberries and blueberries added per gallon of beer as well as honey. The flavor of the berries is quite pronounced but balanced with just the right amount of tartness and sweetness. Color is an all-natural, bright purplish-pink from the fruit added to the secondary fermenter.

HOPERATION OVERLOAD DOUBLE IPA: (Serving Time Approx 3:30-6:00pm) Alcohol by Volume: 9%; Bitterness (IBU): 80; Original Gravity: 1.083; Color SRM: 12 [Served through our fresh hop infuser]. Hoperation Overload is a Double India Pale Ale which has been double dry-hopped and has characteristically intense hop bitterness, flavor and aroma. Color is deep golden-light amber/copper. The use of huge amounts of hops may cause an appropriate hop haze. Alcohol strength is high but balanced by the hops and malt profile.

DETROIT RIVERTOWN BREWING COMPANY | 207

Mark Rieth

www.atwaterbeer.com | atwater@atwaterbeer.com

237 Jos Campau Detroit, MI 48207 | 313-877-9205

Atwater Block Brewery, located in Detroit 's historic Rivertown district is housed in a 1916 factory warehouse that was founded in March of 1997. Our brewing process however, is over 200 years old. We are able to brew our brands in the true heritage style of German lagers. With our imported Kasper Schultz brew house, only the finest malt and hops from Germany are used to brew our lagers and only the finest American hops for our specialty Ale's. Atwater beers are distinctly fresh and flavorful, which is why we have a slogan "We drink all we can and sell the rest." Atwater Brewery is carrying on the rich history of breweries in Detroit.

VOODOOVATOR: 18.5P, 8.5% ABV, 30 IBU. Doppelbock made with 2 carmel malts and Munich Malt

VANILLA JAVA PORTER: 16P, 6% ABV, 15 IBU. Porter made with chocolate and coffee malts. The finest coffee and Vanilla extract is added to attain our

award winning taste.

DIRTY BLONDE ALE: 11.5P, 4.5% ABV, 15 IBU. American wheat made with Orange Peel and Coriander.

CHERRY STOUT: 16P, 6% ABV, 24 IBU. Stout made with 6 malts, combined with Montmorency Cherry's from our home state of MI.

DRAGONMEAD BREWERY | 618

Erik Harms/Jason Giroux/Spencer Channell

www.dragonmead.com | owners@dragonmead.com

14600 East 11 Mile Rd. Warren, MI 48089 | 586-776-9428

We strive to offer 30-40 different styles on tap in our pub, including nitrogen-dispensed beers and two cask conditioned ales. Our draft and bottle distribution market includes the entire state of Michigan . Final Absolution is our flagship and our most award winning brew. Our brewhouse is a three barrel system from Heavy Duty Products in Ontario , Canada . We produce around 1,000 barrels of beer each year.

FINAL ABSOLUTION: Belgian-style Tripel. Award-winning ale exhibits notes of banana and clove in the aroma, and high gravity sweetness balanced with Hallertau hops. 9% ABV. Gold medal winner in the 2006 World Beer Cup.

UNDER THE KILT WEE HEAVY: A dark heavy Scotch Ale with tastes of caramel and dark roast malts. Bronze medal winner in the 2004 World Beer Cup. 7.5% ABV.

BILL'S WITBIER: Made with 40% wheat malt sweet orange peel and coriander spice. A refreshing and classic summer style beer. 4.9% ABV.

JUGGERNAUT DOUBLE RED: This massive amber ale is loaded with American hops Chinook, Cascade, and Centennial. Get a glass and get your hop mouth on. 9% ABV. 60 IBUs

ERIK THE RED: An Irish style amber ale. Brewed with melanoidin malt to achieve a deep amber color. Chinook hops at a spicy finish to this great session beer. 4.5% ABV.

REVEREND FRED'S OATMEAL STOUT: This classic sweet stout - named for our brewer's Dad - is made with 6% oat malt which gives it a velvety texture. The finish is predominantly roasted with a hint of chocolate malt. 5.7% ABV.

ST. NICOLE'S WEIZENBOCK: German wheat bock named after Erik's wife Niki is a well-balanced very dark ale with a pleasant banana aroma. 7.0% ABV.

MEAD: Yes Dragonmead has finally brought some mead to the Great Taste. Ask our servers for more details as to what style we are serving and technical data about the batch.

EMMETT'S TAVERN AND BREWING CO. | 622

Brewmaster: Ryan Clooney | rmclooney@emmettstavern.com

emmettstavern.com | emmettsalehouse.com

128 W. Main St. West Dundee, IL 60118 | 847-428-4500

5200 Main St. Downers Grove, IL 60515 | 630-434-8500

110 N. Brockway St. Palatine, IL 60067 | 847-356-1533

Established in 1999. You're invited to return to a time when a meal at the local tavern was much more than just a meal..it was an experience.

Here at Emmett's Tavern & Brewing Company, tradition, craftsmanship and the highest standards in food and beer are our passion. We believe in using only the finest ingredients in the products we make, whether they are destined for a pint glass or a dinner plate.

Details are important to us. Little things, after all, do make a difference. We chose this historic location because it harkens to a time when every dish and every pint carried with it the reputation of the proprietor.

We like to think that Emmett's is the perfect place to come together, where friends share warmth and camaraderie as well as a fine pint of beer.

We hope that, after you experience Emmett's, you'll feel the same way.

JAW JACK IPA: One sip of this hop bomb will give your palate the beating of a

lifetime!!! Huge hop bitterness, flavor and aroma. Spicy, citrusy, floral, you name it, it's in there! 7.8%ABV

VICTORY PALE ALE: Victory Pale Ale is all about the hops.

It is full of big hop flavor, aroma and bitterness, which are all supported by substantial malt character. The Victory finishes with a fresh-picked hop character on the palate that will leave your mouth watering. 5.8% ABV.

Silver medal 2001 GABF, Silver medal 2003 NABA, Bronze medal 2003 WBC

MCCARTHY RED: An American classic.. the McCarthy Red has it all.

This medium bodied ale combines a caramel-like sweetness and a complex toastiness, with an abundance of hop character. The firm bitterness and fragrant hop aroma will keep you coming back for more. 5.2% ABV

Bronze medal 2003 NABA, Bronze medal 2007 GABF

FAT HEADS | 614

Matt Cole

www.fatheads.com | info@fatheads.com

24581 Lorain Rd. N. Olmsted, OH 44070 | 440-801-1001

FAT HEADS BREWERY & SALOON is a full service brewpub operating a three vessel JV Northwest Brewhouse, with annual production anticipated to be around 2000 BBls in our first year. We've quickly gained a reputation for producing aggressive unfiltered ales and lagers. Expect variety as our lineup changes like the lakefront weather. Our brewers work hard to keep up to 12 Fat Head's Beers on tap as well as 22 quest taps for the ultimate beer nirvana. The menu includes our signature Headwiches, sandwiches, stone oven pizza's and hickory smoke specialties. Future plans include an off premises production brewery for kegs and bottles. Tours are available by appointment or by chance. Kegs and growlers are available for take out.

HEADHUNTER IPA: An Uncivilized and aggressive, dry-hopped West Coast IPA. Big hop aromas and flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops. 6.8% ABV

BATTLEAXE BALTIC PORTER: Aromas of chocolate and dark fruit will initially assault your senses. Full bodied, smooth and creamy with deep, rich flavors of dark dried fruits, coffee and chocolate with hints of licorice and smoke. 8% ABV

DORTMUNDER EXPORT: Herbal and bready in the nose with a textured mouthfeel. Big biscuity malt flavor with a touch of bread and a honey-like sweetness. Just enough herbal hop flavors to balance but not clash with the excellent malt character. 5.5% ABV

COLLABORATIVE EVIL BELGIAN STRONG PALE ALE: Our brewer has joined forces with 8 brewers from across the US where each brewer created their own version of this classic style. Come on over and check out ours.

FITGER'S BREWHOUSE BREWERY AND GRILL | 210

Dave Hoops

www.brewhouse.net | brewery@brewhouse.net

600 E. Superior St. Duluth, MN 55802 | 218-726-1392

Established 1995. The Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produces 3,000 bbls per year with more than 120 differnt beers on 30 tap handles at our 3 Duluth locations. Red Star lounge, Burrito Union, and The Brewhouse. Full bar, outdoor seating, generous happy hours, and late night dining. Also available cask ale and growlers in glass or nalgene version. Tours at 3 and 4 each Saturday.

PARK POINT PILSENER: Well hopped German style pils. Hopped with Czech Saaz, Hallertau 5.5%, 45 IBU.

PEACE COFFEE PORTER: Robust chocolate porter. Infused with Guatemalan



PROUDLY SUPPORTS
**THE GREAT
TASTE OF THE
OF THE MIDWEST.**



**“Stop by
and try our
'Uncivilized
& Aggressive'**

**Headhunter IPA on tap and on cask
as well as these other fine brews...**

- Battle Axe Baltic Porter
- Collaborative Evil
Belgian Strong Golden Ale
- Dortmund Export

EAT. DRINK. PARTY.
AT TWO LOCATIONS.

PITTSBURGH, PA



1805 E. Carson Street
Pittsburgh, PA
412-431-7433 • fatheads.com

CLEVELAND, OH



24581 Lorain Road • North Olmstead, OH
440-801-1001 • fatheadscleveland.com

cold press coffee 5.9%, 22 IBU.

NORTHERN WATERS SMOKED MARZEN: German style smoked lager. Local smoked grain with a malty body and peat finish 6.1%, 31 IBU.

WILDFIRE LAGER: Malty rich amber lager infused with Hatch chili's from New Mexico. Caution high heat level, IBU 18, 5.2%

20/20 IPA: Summer North Shore IPA brewed using 20 hop types added 20 times through the boil. Hop backed, Dry hopped, and aged. 7.4%, 110 IBU.

BREAKWATER WIT: This wheat ale is brewed with unmalted wheat, and coriander, sweet orange and high ester Belgian yeast. Hopped with Cascade. 5.2%, 20 IBU.

HERCULES: Strong and malty this ale is a cross between an old ale and a barley wine 8.2%, 66 IBU.

APRICOT WHEAT: Our long time favorite marriage of fruit and spicy wheat. Breakfast beer at its best. 5.3%, 19 IBU.

REAL ALE TENT

EL NINO DOUBLE-HOPPED IPA: Flagship IPA of the Brewhouse. Strong citrus notes with big malt backing. 7.1% 116 BU

PUB ALE: Golden Mild session ale. 4.2% 21 IBU

FLOSSMOOR STATION BREWING CO. | 413

Head brewer: Brian Shimkos

www.flossmoorstation.com | flossmoorstation@yahoo.com

1035 Sterling Ave. Flossmoor, IL 60422 | 708-957-2739

Established 1996. Our brewery, located in a restored Illinois Central passenger train station originally built in 1906 was named Small Brewpub of the year at the 2006 Great American Beer Festival. We are now proud to announce the arrival of Flossmoor Station Beer in bottles! Currently, we are distributing three brands in the Chicagoland area with more special releases to come. Our full-service restaurant and brewery features American Heartland Cuisine and a full range of world beer styles. A 15-bbl brewhouse keeps our tap lines flowing with up to 12 beers year round. We recently added a banquet room and outdoor beer deck. Our beers are available at the pub and a few better beer bars in Chicagoland. Tours by appointment. Growlers and select bottles are available for takeout.

APSESSION: 3% ABV, OG 8P, 30IBU American Mild. An American Mild-style session beer made with pure apricot juice. This summer seasonal starts with aromas of apricot and citrus, yielding to a balance of hops and apricots through to the finish.

FRÜLING KÖLSCH: 6.5% ABV, OG 13P, 35IBU Kölsch. Perfect for the warmer weather, this Fröling (Springtime) beer is light bodied, yet nicely hopped. The subtle fruit flavors and the crisp hops finish offer a refreshing take on this wonderful style.

SUBLIMATION IPA: 7% ABV, OG 16.5, 65IBU American IPA. Citrus hop flavor dominate the aroma and flavor of this medium amber colored brew. A heavy-handed dry hop addition insures a pleasant lingering bitterness.

SPECIAL RELEASES

WHITE LADY: 9.2%ABV, OG 21.2, 40IBU Imperial Wit. This unique style is a must try! Mashed with orange peel, five different peppercorns, and coriander, this beer is delicate and big all at the same time. Just like a real lady, if you spend time with this one and forget you'll be in trouble!

THE TURK: ~6.5%, OG 17.5, 32IBU Belgian Saison

COLLABORATIVE EVIL - 2009: 10% ABV, OG 22, 30IBU Herb/Spice (Golden Strong Ale Base). This beer represents one of eight beers in a nationwide collaboration, each with a unique twist. This Golden Strong ale was steeped with Hibiscus and Orange Blossoms for subtle floral aromas and flavors. A slight pink hue also accompanies the hibiscus addition for an interesting brew.

ANNO UNUM: 6%ABV, OG 12.5, 25IBU Belgian Lambic. Aged for one year in a white wine barrel, this golden ale is unblended and noticeably tart. Subtle

fruit flavors accompany a mild oak finish.

FOUNDERS BREWING CO. | 324

Mike Stevens/Dave Engbers

www.foundersbrewing.com

235 Grandville Ave. SW Grand Rapids, MI 49503 | 616-776-2182

Founders Brewing Company is a true manufacturing brewery and an experience unlike any other. Come visit the brand new brewery and taproom where you can challenge your taste buds with over a dozen selections of high-end beers all produced on-site at the brewery. Founder's prides itself on an over-indulged style of brewing that has recently awarded them the 7th highest rated brewery in the world. The taproom setting is a very casual, musically oriented, beer hall. A place known for no pretentious airs, where titles are left at the door and friendly communal chatter abounds. From your taproom seat you can view the production facilities where annually more than 3,000,000 bottles of Founders beer are packaged for sale to retailers throughout the West and East Coasts. Founders focus is on high-end beers with extreme flavor profiles and a variety of offerings can be found throughout the Midwest at various bars, restaurants, and retail outlets. Founder's home is Grand Rapids and throughout the past twelve years has become the pride of the communities brewing tradition. We invite all to stop in and enjoy a pint and a sandwich and check out some quality live music. Its smoke free, laid back, and truly a one of a kind.

BARREL-AGED RED'S RYE PA: One of the most complex and interesting beers we've produced. Finding the balance between the massive hop aromas with the aggressive aromatics from the well-seasoned bourbon barrels was no easy task. If you have the patience to allow this beer to warm up, you can expect multiple evolving layers of depth. Style: Barrel-Aged IPA 7.3% ABV 70 IBU's Color: Crimson Unfiltered

CERISE CHERRY ALE: You'll have a soft spot for this one. Using only fresh Michigan tart cherries, this beauty tantalizes with intense flavors combined with a no hesitation malt bill. Adding fresh cherries at five separate stages of fermentation achieves the ultimate balance between tartness and sweetness. Style: Fruit Beer 6.5% ABV 15 IBU's Color: Pink Unfiltered

SPITE PEPPER PALE ALE: Brewed with a five varieties of peppers this ale has a big aroma with a decent amount of heat up front. Lighter in body but packed with flavor. After your palate has a chance to adjust it becomes extremely drinkable. A great beer to pair with grilled or smoked meats or anything with a little spice. Style: Vegetable Beer 5.4% ABV 34 IBU's Color: Golden Unfiltered

SPECIAL RELEASES

1 PM - CURMUDGEON: Think classic sea fairing ports, local pubs, and weathered old fisherman. This old ale is brewed with molasses and an insane focus on the malt bill, then aged on oak. The result is a strong, rich, malty-delight that's deceptively smooth and drinkable. Style: Old Ale 9.8% ABV 50 IBU's Color: chestnut brown Unfiltered

2 PM - HAND OF DOOM: Barrel-Aged Imperial IPA. Brewed with an abundance of simcoe and Amarillo hops this Imperial IPA has a phenomenal balance of malt character and big citrusy notes. As it ages in the oak it picks up generous bourbon character with subtle vanilla notes. Style: Barrel-Aged Imperial IPA 11% ABV 86 IBU's Color: Ruby Unfiltered

3 PM - CANADIAN BREAKFAST STOUT: Double Coffee, chocolate oatmeal stout aged in a maple barrel. Velvety smooth and intense flavors. The residual maple syrup lays an additional layer of sweetness and complexity to an incredibly smooth beer. Style: Coffee Stout 9% ABV 60 IBU's Color: Black Unfiltered

4 PM - DEVIL DANCER: Founders most complex, most innovative, most feared, and yet most revered ale produced. Massive in complexity the huge malt character balances the insane amount of alpha's used to create this monster. Devil Dancer is dry hopped for twenty-six days straight with a combination of 10 hop varieties. Dangerously drinkable and deliciously evil. We dare you to dance with the Devil. Style: Imperial IPA 13% ABV 112 IBU's

Color: Dark mahogany Unfiltered

5 PM - KENTUCKY BREAKFAST STOUT: A bit of backwoods pleasure without the banjo. This Imperial Stout is brewed with a hint of coffee, oats and spices then aged in oak bourbon barrels for an entire year. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and best enjoyed in a brandy snifter. Style: Bourbon barrel aged Imperial Stout 12% ABV 30 IBU's Color: Black

FOX RIVER BREWING CO. | 217

Brian Allen

www.supplerestaurantgroup.com | beermaker@supplerestaurantgroup.com

1501 Arboretum Dr. Oskosh, WI 54901 | 920-232-2337

Established 1995 (Oshkosh) and 1997 (Appleton). We have been providing the Fox Valley with great beers for over ten 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, Appleton 1998, 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.

FOX LIGHT: 4.9% abv, OG 11.7 P, 22 IBUs. A German Kolsch, Subtly hopped and slightly fruity nose

BLU: 5.0% abv, OG 11.3 P, 8 IBUs. A Golden Ale with the flavor and aroma of fresh blueberries

RED BARON ALTBIER: 5.2% abv, OG 12.8 P, 30 IBUs A German style brown ale

OSHKOSH BEST: 5.4% abv, OG 14.2 P, 35 IBUs. Dry hopped Best Bitter

CABER TOSSING SCOTTISH ALE: 6.2% abv, OG 16.4 P, 22 IBUs. Rich and malty strong ale

BREAKFAST STOUT: 4.9% abv, OG 13.0 P, 18 IBUs. Milk Stout brewed with locally roasted espresso

FREE STATE BREWING CO. | 204

Geoff Deman

www.freestatebrewing.com | sb@freestatebrewing.com

636 Massachusetts St Lawrence, KS 66044 | 785-843-4555

The Free State Brewing Co. opened in 1989 as the first legal brewery in Kansas in over 100 years. Free State is located in a renovated inter-urban trolley station in historic downtown Lawrence, Kansas. We are proud of the history of brewing in Kansas, and we have done our very best to re-establish the tradition of fine hand crafted beers, produced close to home. Our 14 Barrel brewhaus is made of some of the best equipment available to the small brewer, but we still think that the best ingredient is the care and respect that we have for each and every beer that we make. Free State is excited to take this same commitment to quality to the next level as we expand our operations with a new production facility. Originally slated to come on-line in the summer of 2008, a fire occurred just one week prior to the new brewhaus' inaugural brew. Through the tireless work of Head Brewer Steve Bradt, Free State fired-up the new brewhaus for the first time on July 1, 2009. After celebrating our 20th anniversary of doing business, Free State Brewing Company is excited to reach a wider audience of beer enthusiasts in the coming years.

Tapping Schedule TBD. Come by the booth early for a schedule on the day of the festival.

LEMONGRASS WIT: We started with our classic Belgian Wit, spiced with coriander, bitter and sweet orange peel, and a measure of Kansas honey, then 'dry-hopped' it with a small dose of Lemongrass. The result is a spicy, citrusy, refresher perfect with hot foods or hot weather. 13.15°P/1.052; 16 IBUs

C3 IPA: Never enough hops, right? The big guys' marketing machines may

wax poetic about 'triple hopping', but we all know it's the craft brewer's mantra to push the envelope of hopping. We throw the 'C' hops (Centennial, Chinook, Columbus) at our Double IPA at just about every stage of the process, resulting in an aggressively hopped monster tamed by a substantial malt bill. It all comes together in a surprisingly balanced hoppy beer. 19.85°P/1.082 95 IBUs

OWD MAC'S IMPERIAL: A cult favorite with bloggers, whisky lovers, stout lovers, old Lawrence hippies, and probably a few grandmothers, Owd Mac's is a very special beer that only makes it out on the rarest of occasions to appease their thirst for this complex, Bourbon barrel-aged Imperial Stout. This one comes from 2005. Incredibly complex, this is one to contemplate. 27.5°P/1.118

ECCENTRICITY: Another barrel-aged beer, Eccentricity is a blend of two barrel-aged strong ales aged on wine barrels for over 3 years and an addition of young Oatmeal Stout. The blend then undergoes a secondary fermentation with the inclusion of Champagne yeast and a small dose of sugar. The result is anything but typical, hence the name Eccentricity. 18.4°P/1.076; 20 IBUs

BUMPER CROP SAISON: A 'bumper' in the 17th century was the name for a large glass of beer or wine filled to the brim, hence the term 'bumper crop' being an indicator of a particularly bountiful harvest. Our Bumper Crop Saison comes from a blend of three malts and three hop varieties. But it's the yeast that shines here; a spicy blend of two strains fermented at a very warm 90°F, resulting in a complex amalgam of tropical fruit, lemon, black pepper, and, appropriate to the style's origins, hay. This all results in a very refreshing beer in spite of it's relative heft at close to 8% ABV. 16.4° P/1.066; 35 IBUs

THE CONTINENTAL IPA: What would happen if you took German malts and German Hops and blended them with an English Ale yeast strain and traditional English brewing methods in pursuit of a traditional British style? Let's find out. 14.5°P/1.058

POST ROCK PILSNER: Our Pilsner has a pleasant malt flavor, a medium body and a finely balanced hop character. This authentic lager is made of the finest Pils malt and a touch of Munich malt. Perle hops contribute clean bitterness, while late kettle additions of German Tettnanger and a significant dry-hopping using German Tettnanger and Sterling hops contribute the hop aroma and flavor. All the constituent flavors end in a crisp and dry lager perfect for quenching one's thirst on a hot summer day. 13.75°P/1.055 40 IBUs

DOUBLE DRY-HOPPED COPPERHEAD PALE ALE: Our Copperhead Pale Ale is a blend of British and American malts and Centennial, Columbus, and Cascade hops. After fermentation ends, we transfer Copperhead for further conditioning with a dry-hop addition. But for the Great Taste, we thought we would make an appeal to the Hop heads out there and do a second dry-hopping in the keg. 14.25°P/1.057; 48 IBUs

OATMEAL STOUT: Our flagship classic dark beer. Full body and a well rounded flavor comes from a foundation of seven different grains. The oats add a special silky texture that complements the roasted malts. The rich malty flavor is spiced with plenty of Northern Brewer and Fuggles hops for balance. 15.0°P/1.060; 36 IBUs

GOOSE ISLAND BEER CO. | 601

P.J. Fischer

www.gooseisland.com | info@gooseisland.com

1800 W. Fulton St. Chicago, IL 60612 | 312-226-1119 ext. 229

Established 1988. Goose Island is a family-owned brewery committed to creating innovative, high-quality craft beers that both cater to and challenge the evolving tastes of its growing market. While all Goose Island beers are bottled and brewed in Chicago, more than half of the company's sales come from outside Illinois. Goose Island beers are currently available in 15 states and the United Kingdom. The company bottles 15 different craft beers at present, eight of which are available year-around. Since 2008, Goose Island beers have earned more than 65 national and international awards.

MATILDA: 7% ABV, 32 IBUs. Wild in character, with a slightly fruity aroma and a spicy yeast flavor that is as unique as it is satisfying - Matilda is an intriguing choice for beer and wine lovers alike. Dry and quenching, it's the perfect accompaniment at the dining table or for casually socializing at the bar. Color: Golden Sunrise. Hops: Styrian, Saaz Malts: 2-Row, Caramel

HARVEST ALE: 5.7% ABV, 35 IBUs. Brewed in honor of the Harvest season this copper colored ESB is made with Cascade hops and the richest Midwestern malts. A fruity American hop aroma and a toasty malt character make Goose Island Harvest Ale an extra special beer worthy of your devotion. Color: Copper. Hops: Cascade. Malts: 2 Row, Wheat, Caramel, Pale

IPA: 5.9% ABV, 55 IBUs. Our IPA recalls a time when ales shipped from England to India were highly hopped to preserve their distinct taste during the long journey. The result is a hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish. Color: Bourbon. Hops: Styrian, Fuggle, Cascade, Centennial. Malts: Pale

SPECIAL RELEASES

This is not necessarily the correct order of tappings.
Please come by our booth to see the exact tapping times.

RASPBERRY MATILDA: 7% ABV OG 15.5 Aged in French Oak Cabernet barrels for 4 months with two fermentations, Belgian Ale yeast, Brettanomyces Brux and fresh whole raspberries are added in during the aging process.

MADAME ROSE: 6% ABV OG 14 dP A sour brown kriel made with Michigan sour cherries aged in oak barrels for over 2 years with a roselare yeast culture.

SAISON CLAUSENEII / AMARILLO: 7% ABV OG 15 dP 2 separate strains of yeast used to brew this beer: Primary Belgian saison strain, Secondary Brettanomyces Clauseneii, aged for a year and hopped with loads of Amarillo hops at 4 times throughout brewing process.

BOURBON SHERRY: 15%+ ABV OG 40 dP Heavy malt forward amber ale made w/ caramelized sugar. Double fermentation: 1st w/ high gravity ale yeast and second w/ sherry yeast. Aged in used Rip Van Wikel Bourbon Barrels for over a year.

KOMBUCHA BELGIAN ALE: 7% ABV OG 15.5 dP A Belgian Pale Ale primarily fermented w/ a Belgian Ale yeast. Secondary fermentation occurs when Kombucha cultures are added to sour the beer.

GORDON BIERSCHE

BREWERY RESTAURANT | 317

Brewer: Kevin Blodger

www.gordonbiersch.com | kblodger@gbrestaurants.com

639 E. Boughton Rd Suite 100 Boling Brook, IL 60440 | 630-739-6036

Established 2007. Situated in the heart of The Promenade Bolingbrook, Gordon Biersch offers fresh, handcrafted beer and premium, made from scratch food.. all served up in a friendly and fun atmosphere! Our free standing brewery restaurant features main and private dining, as well as two outdoor patios. We brew all our beer in the spirit of the Reinheitsgebot also known as the German purity law of 1516. This fundamental doctrine of brewing purity established guidelines that few breweries can live up to, but we do and why you'll find only the freshest, tastiest, "purest" beers on our table

MARZEN: Our most popular beer! An auburn colored lager with a slightly sweet finish and a medium body. Sommerbrau: Light refreshing Kolsch-style ale with just a hint of fruitiness. Bronze medal winner 2007 GABF.

ALTBIER: Medium bodied brown Dusseldorf- style altbier. Pronounced bitterness followed by a dry malty finish. Bronze medal winner 2007 GABF.

GRANITE CITY

FOOD AND BREWERY | 318

Head brewer: Cory O'neil

www.gcfb.net | worthouse@gcfb.net

1722 Detroit St - P.O. Box 278 Ellsworth, IA 50075 | 515-836-4060

Established 1999. Granite City Food & Brewery currently operates 26 casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Its broad menu offers traditional and regional foods served in generous portions at reasonable prices, affording guests an excellent value and great dining experience. Four flagship beers, along with six seasonal specialty beers, offer flavors to match and enhance the food. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out. Find our locations online at www.gcfb.net. In order to supply all our stores with handcrafted beer we have developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our "worthouse" in central Iowa, then shipping the heavily chilled wort out to each restaurant for fermentation. Locations in the following states: ND, MN, WI, SD, IA, IL, IN, OH, NE, KS, MO, AR

NORTHERN LIGHT LAGER

WAG'S AMERICAN WHEAT

BLUEBERRY ALE

BROTHER BENEDICT'S BOCK

DUKE OF WELLINGTON INDIA PALE ALE

BROAD AXE STOUT

SPECIAL RELEASES

Duke Skyhopper Imperial IPA

Pride of Pilsen

GRAY'S BREWING CO. | 321

Fred Gray

www.graybrewing.com | fredgray@graybrewing.com

2424 W. Court St. Janesville, WI 53548 | 608-754-5150

Established 1994 (current brewer). In 1856, Joshua C. Gray started a brewing business in Janesville based on the simple principle of make the very best tasting ales and soft drinks. To accomplish this he knew he had to create the best recipes, use the finest ingredients available, and brew with craftsman who cared. Over 140 years and five generations later, the Gray family continues this tradition of offering only the best in handcrafted beers and soft drinks. That tradition has proudly made the Gray Brewing Company one of the oldest family owned beverage companies in the nation. Today, we remain deeply committed to the same enduring principles of more than a century ago. After all that time, the secret to Gray's success has remained the same.

HONEY ALE: Wisconsin's original honey beer, Gray's Honey Ale is brewed using locally harvested honey brewed in small batches to insure exacting flavor. Honey Ale is a perfect complement to savory dishes, especially pastas, chicken and seafood dishes. OG 1.045 11.08P, FG 1.008 2.09P ABW. 3.76% ABV 4.78% SRM 5 IBU 14 calories 144

OATMEAL STOUT: Strong roasted flavor creamy textured dark beer. Fresh rolled oats paired with aromatic hops and richly roasted barley coffee like flavor. The 56 refers to the year 1856. Oatmeal stout is a perfect pairing for steak; and complements blackened seafood and other full flavored meats. Great sipping beer for after dinner conversations. O.G. 1.056 13.6p, F.G. 1.016. 4.0 P, ABW 4.07% ABV 5.21%, SRM 38 IBU 25 calories: 180

GRAY'S BULLY PORTER: A Light Porter, unique light taste ABW 4.8%

ROCK HARD RED: Unique malt beverage light, fresh and bursting with flavor no bitter after taste ABW 5.2%

GREAT DANE PUB AND BREWERY | 201

Don Vasa/Wermuth

www.greatdanepub.com

123 E. Doty St. Madison, WI 53703 | 608-284-0000

The original Great Dane Pub and Brewing Company is located in a historic landmark building in downtown Madison. 16 house-brewed beers are always on tap, including two cask-conditioned real ales. Outdoor dining in the beer garden is a regular "Best of Madison" laureate.

Our Fitchburg location is a local institution in its own right. With its distinctive "beer cathedral" ambience (10+ beers on tap), ample gaming area, and outdoor seating, it pours its own lineup of hearty brew for our avid southside patrons.

Patio seating, a new billiards hall, and an ambitious 14+ beer selection make the Great Dane Hilldale a great place to people-watch or enjoy Sunday brunch. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews, including a franchised location at Madison's Dane County Regional Airport.

The Great Dane in Wausau - our newest and biggest - opened in May 2009. The folks up north have quickly embraced our great beer/great food/great service philosophy, and Brewmaster Rob's personal touch keeps the proceedings smooth and the 10+ tap beers fresh and flowing.

GREAT LAKES BREWING CO. | 220

Luke Purcell

www.greatlakesbrewing.com

2516 Market Ave. Cleveland, OH 44113 | 216-771-4404 ext. 238

U.S. specialty brewers. Although known for its flagship beer, the Dortmunder Gold Lager, the brewery's Edmund Fitzgerald Porter is the most award-winning porter in the country and just received a Bronze Medal at the 2007 Great American Beer Festival. The Brewpub at Great Lakes Brewing Company features a "rathskellar-type" Beer Cellar and a newly renovated, environmentally friendly Beer Garden.

If we were any
other brewery,
ten would be
a lot of awards
for one beer.

*P.S. We're not any
other brewery.*



sample four beers at our booth!

GRUMPY TROLL BREWPUB | 206

Doug Welshinger/Mark Duchow

www.thegrumpytroll.com | grumpytroll@charterinternet.com

105 S. 2nd St. Mount Horeb WI 53572 | 608-437-2739

Established 2000. (1998 as Mount Horeb Pub and Brewery). The Grumpy Troll Restaurant and Brewery is located in Mount Horeb, Wisconsin, 25 miles west of Madison. Master Brewer Mark "The Captain" Duchow produces his award winning beers in our brewery located on the main floor of our facility. Mark has received several prestigious awards in the past year including a gold medal for Amnesia Baltic Porter at the 2008 World Beer Cup and a bronze for the same beer at the GABF. For the ratebeer.com fans, The Grumpy Troll was selected #40 out of the top 50 brewpubs in the world in 2007. In addition to the Baltic Porter, other beers winning awards in 2007 included Trailside Wheat, Maggie IPA, Spetsnaz Stout and Curly Scotch Ale.

HALF ACRE BEER CO. | 610

Matt Gallagher

www.halfacrebeer.com | info@halfacrebeer.com

4257 N. Lincoln Ave. Chicago, IL 60618 | 773-248-4038

Half Acre Beer Co is young and wiry brewing company kicking out beers in the city of Chicago. We brew beers we enjoy drinking and hope people enjoy them. We're brewing on a 15bbl century brewhouse, selling beers in the city and having as much fun as we possibly can. Stop by and check out our scrappy brewery sometime. Cheers.

HALF ACRE LAGER: A full Lager we've brewed since the onset of this experiment.

HALF ACRE OVER ALE: a bigger brown beer that's malt forward with questionable stylistic intent.

DAISY CUTTER PALE ALE: A west-coast style pale ale that attacks your nose with the dank hops.

HARRISON'S BREWING CO. | 315

Joachim Mekoum

www.harrisonsbrewpub.com

15845 La Grange Rd. Orland Park, IL 60462 | 708-226-0100

HINTERLAND BREWERY/ GREEN BAY BREWING | 214

Bill Tressler/Joe Karls

www.hinterlandbeer.com

313 Dousman St. Green Bay, WI 54303 | 920-438-8050

Established 1995. We are housed in a turn of the 20th century building originally built as a meat packaging plant. Our location is in Green Bay's brewing district at 313 Dousman Street. Within our one block area are two craft breweries and a homebrew shop. Hinterland Brewery has entered its brews seven times in the World Beer Championships, garnering six medals and one honorable mention. Look for our products distributed in Madison, Northeastern Wisconsin, and Northwoods area of Minocqua, Eagle River and Rhinelander.

7th Annual Mount Horeb Thirsty Troll Brew Fest



Enjoy more than 100 brews from over 25 breweries

Saturday, September 12, 2009

1:00—5:00PM

Grundahl Park, Mount Horeb

Tickets available online at **www.trollway.com**,

Mount Horeb Chamber Area Chamber of Commerce office,
or at selected local businesses.

Tickets: \$30 in advance, \$35 gate,

Entertainment by THE PINTS

Participating Brewers

BluCreek Brewing, Black River Falls

Capital Brewery—Middleton

Esser's Best, Cross Plains Brewery

Furthermore Beer, Spring Green

Goose Island, Chicago

Grumpy Troll Brewery, Mount Horeb

Lake Louie Brewing—Arena

Leinenkugel Brewing, Chippewa Falls

Magic Hat, South Burlington, VT

New Glarus Brewing, New Glarus

O'so Brewing, Plover

Potosi Brewing, Potosi

Pyramid Brewing, Seattle, WA

Sand Creek Brewing, Black River Falls

Stone Cellar Brewpub, Appleton

MORE TO COME . . .

Event sponsored by the Mount Horeb Area Chamber of Commerce and these area businesses:

1-88TROLLWAY | 608-437-5914

www.trollway.com



12 HANDCRAFTED BEERS



GRUMPY TROLL BREWERY, RESTAURANT & PIZZERIA

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HOPS HAVEN BREWHAUS | 519

Jeff Kolar

brewmaster@charter.net

P.O. Box 691 1327 N. 14th St. Sheboygan, WI 53082 | 920-457-4677

Established 1996 (Port Washington Brewing Company) and 2003 (Hops Haven). Hops Haven Brew Haus is located in a renovated 100 year old building with exposed cream city brick and large wooden posts and beams. The large, open design and historic setting make a comfortable atmosphere for any age. An open kitchen is in the works and will offer pizzas, paninis, wraps and sandwiches starting in the fall. Bottles of Pier 96 Lager, Amber Ale, and Old Port Porter are currently available at the brewery with more brands in the works. Growlers of all brands are always available. Now open Tuesday through Sunday at 11am serving lunches until 2.

PIER 96 LAGER: 4.2 % a/v 1.040 o.g. European style Lager. Clear golden color, sweet, malty and light bodied, mildly hopped. Aged slowly and tightly filtered for a clean finish.

TRIPLE "H" (HOPS HAVEN HEFEWEIZEN): 4.5 % a/v 1.044 o.g. German style Hefeweizen. Very high amount of wheat in grain bill and the special yeast produces the banana, clove, and vanilla esters in a great balance for this wonderful beer.

HOP-2-IT I.P.A.: 6.0 % a/v 1.055 o.g. India Pale Ale. Our hoppiest offering with a pile of hops - and some still floating in it - creating the pink grapefruit flavor that dominates but still lets the sweetness of the malt sneak through.

BLACK CHERRY PORTER: 5.5 % a/v 1.060 o.g. English Porter w/ fruit. A unique, extremely complex and popular beer. Very dark and full bodied, semi-sweet chocolate and black cherries control the overall flavor. Not a beer for everyone but the ones that love it - really love it!

HUB CITY BREWING CO | 602

Head Brewer: BJ Knoke

www.hubcitybrewingcompany.com | contact@hubcitybrewingcompany.com

11352 40th St. Stanley, IA 50671 | 319-283-7369

Hub City Brewing Company is a small micro-brewery located in the heart of the Corn Belt north of Stanley, Iowa and five miles east of Oelwein, Iowa on State Highway 3. The Hub City Brewing Company name is derived from the town of Oelwein which is known as "Hub City", a former major railroad hub in the Midwest. Hub City Brewing Company started its operations in 2007, brewing its first batch November 15, 2007.

BROWN ALE: Abv: 4.3% OG: 1.042 IBU:18. Our Brown Ale is a medium-bodied beer in the traditional English style. It has a pale brown color with hints of nut and caramel. This beer has a light, clean flavor and smooth finish with just a hint of sweetness.

PALE ALE: Abv: 5.8% OG: 1.050 IBU:37. Our Pale Ale is a nice marriage of malt and hops to create a well-balanced beer designed to please the palate any time of the year. A light floral aroma leads into a slightly sweet, citrus taste as you drink this light amber colored delight.

OLDE BROWNE PORTER: Abv: 5.2% OG:1.048 IBU:19. Our Olde Browne Porter may exhibit hints of nut, toffee, chocolate and coffee.

FRANCO-AMERICAN IPA: OG: 1.072. This IPA really does not fit in any category right. We consider it a cross between an unfiltered wheat and an American IPA. Limited batch

CHERRY CORDIAL STOUT: Abv: 4.4% OG: 1.042 IBU: 19. An oatmeal stout infused with brett and cherries for a unique flavor that should be experienced not described. Limited batch.

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ILLINOIS BREWING CO. | 422

Jeff Skinner

www.illinoisbrewing.com

102 N. Center St. # 111 Bloomington IL 61701 | 309-829-2805

Established 1999. Our brewery is an 8.5 barrel CDC brewhouse with three fermenters and seven serving tanks. Tours are available to small groups by appointment.

JOLLY PUMPKIN ARTISAN ALES | 307

Ron Jeffries/Laurie Jeffries

www.jollypumpkin.com | artisanales@gmail.com

3115 Broad St. Suite A Dexter, MI 48130 | 734-426-4962

We are a small artisan brewery dedicated to making outstanding American Sour ales. We brew our beer using traditional open fermentation and are the one and only brewery in the United States aging 100% of our beers in oak 100% of the time! Designed to be refreshing and complex, from gently tart to outstandingly sour, each beer is crafted for your ultimate enjoyment!

Up until now a packaging only brewery we now have a few pubs for your enjoyment should you come to Michigan. Check them out on the Old Mission Peninsula, in Ann Arbor, and Dexter.

Aloha, JPAA

WEIZEN BAM WITH LEMONGRASS. ALC/VOL. - 4% O.G. - 1.037 IBU's - 19. A farmhouse style hefeweizen. Weizen Bam seamlessly blends traditional German style hefeweizen yeast with our own local wild and sour cultures, for a menage of the most flavorful sort. We've added lemongrass to this firkin to make it extra delicious! Golden, with yeast driven esters of banana, spicy clove, and nutmeg all wrapped up with a generous dose of good-natured rapsallion delight! This beer is a seasonal and available throughout the summer months.

MARACAIBO ESPECIAL. ALC/VOL. - 7.5% O.G. - 1.062 IBU'S. - 25 A rich brown ale inspired by the enigmatic monastic brews of Belgium, and the mysterious mist shrouded jungles of the tropics. Brewed with real cacao and spiced with cinnamon and sweet orange peel for a sensual delight. A brew to be sipped savored and enjoyed! Oak aged with wild yeast's, this beer has been aging in the firkin for an additional 7 months to create further sourness and distinction. Maracaibo is a seasonal beer that is released in December.

ROJA DU KRIEK. ALC/VOL. - 7.2% O.G. - 1.060 IBU'S. - 25 La Roja is brewed in the Flanders tradition. We blend this beer from oak barrels where the beer has been aging for 12 mo. or longer. We've added 10 lbs. of cherries and let this beer mature for additional time in the firkin. Truly an ale of grace and distinction. La Roja is a beer that we offer year round. Roja du Kriek is a beer that we made special for you at the Great Taste of the Midwest. Mahalo Plenty.

KEWEENAW BREWING CO | 620

Paul Boissevain

Brewer: Tom Duex

www.keweenawbrewing.com | prb@keweenawbrewing.com

Taproom and Brewery: 408 Shelden Ave. Houghton, MI 49931

Canning Facility & Brewery: 10 Fourth St. South Range, MI 49963
906-482-1937 ext 105

Est. 2004 Now distributed throughout Michigan and Wisconsin. The Keweenaw Brewing Company opened in April of 2004. Located in the middle of downtown Houghton on the historic Keweenaw Peninsula of Michigan's Upper Peninsula. The KBC, as it is known to the locals, produced over 400 bbls in our first year of operation. With the goal of turning beer drinkers into craft beer lovers we have grown since then, tripling the size of our taproom with the addition of 1500 sq ft of seating, fireplace and a deck, adding a wholesale brewing and canning facility with a 50 BBL brew house, and selling over 3200 bbls in 2008.

We belong to a select group of some 50 craft brewers in the country that

have chosen the can over the bottle for distribution of our beers, which, incidentally, now includes New Belgium's Fat Tire. While not necessarily a popular decision among connoisseurs, we believe the can is a viable alternative to the bottle for a craft beer, impervious to light and fully lined to prevent aluminum contact with the beer. There are many reasons a can is a good choice: recyclability, weight, UV protection, shatterproof. But our favorite reason is: when going to the beach, golfing, the pool, or just tired of dragging glass, you can take it with you. Because we can.

Our Pick Axe Blonde Ale, Red Jacket Amber Ale, Lift Bridge Brown Ale and in June of 2009, Widowmaker Black Ale are now available by the six-pack (cans of course) across the UP, most of lower Michigan as well as eastern and northern Wisconsin. Kegs, cans, or by the glass, remember to ask for a Keweenaw.

PICK AXE BLONDE ALE: ABV - 4.8 OG 12.6P IBU - 7.2 2-Row Pale Saaz, Perle
The lightest in our family of ales, a true single malt. Refreshing to taste, gorgeous to look at and a great introduction to the extraordinary world of craft-brewed Michigan beers. This light golden ale comes with a distinctive malt flavor and just a kiss of hops.

RED JACKET AMBER ALE: ABV - 4.8 OG 13.1P IBU - 12.7 2-Row Pale, Munich, Extra Dark, Amber Hallertau, Tettnanger Medium bodied and lightly hopped, this classic Oktoberfest-style ale is brewed in tribute to the Red Jacket Mine of what is now Calumet and to the glory days of the copper industry in the Keweenaw Peninsula.

LIFT BRIDGE BROWN ALE: ABV - 4.6 OG 12.7P IBU - 16.1 2-Row Pale, Munich, C-60, Chocolate Glacier, Vanguard
Reportedly the widest and heaviest double-decked lift bridge in the world, the Portage Lake Lift Bridge connects the cities of Houghton and Hancock here in Michigan's Keweenaw Peninsula. So get a lift from this American Brown Ale; a rich, dark brown color, complex malt flavor with hints of chocolate and caramel and a mild hop finish.

WIDOW MAKER BLACK ALE: ABV - 4.7 OG 12.5P IBU - 14.5 2-row Pale, Chocolate, Black: Hersbrucker French Strisslespalt
Don't let its looks deceive you. Clean and smooth, easy on the hops and easy on the palate. This light bodied ale has a surprising depth of malt flavors with pleasant hints of a smoky molasses. Named for the early pneumatic mining drill that wreaked havoc with the miner's lungs after its introduction to mining in the 1880's.

KUHNHENN BREWING CO LLC | 613

Eric/Bret Kuhnenn

www.kbrewery.com | bret@kbrewery.com

5919 Chicago Rd Warren, MI 48092 | 586-979-8361

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnenn Brothers for the last 17 years. On tap you will find at least 15 different beers at any given time. The beers change frequently because of an 8-barrel brewery and Brew-on-Premise (customers brew beer!) setup. The brewery currently distributes only locally to Michigan with most sales being in-house and to go. Pub hours are 11am-12M M-Th, 11am-2am F&S, call for Sunday hours.

SIMCOE SILLY: Belgian strong ale hybrid combining the tropical fruit flavor and aroma of Simcoe hops with Belgian clear candi sugar, coriander, and orange peel. Pilsen malt and unmalted wheat make up the mash. The special Belgian ale yeast strain produces esters of banana, with bubblegum and clove aromas for a rich distinct character. (Michigan Beer Cup silver medal) OG 1.096.

FOURTH DEMENTIA OLDE ALE: Deep ruby red ale. Extreme malty-caramel flavor, sweet up front, finishing with high hop bitterness and aroma. Aged for 7 months (Michigan Beer Cup gold medal winner and Peoples Choice award) OG 1.103.

CREME BRULEE JAVA STOUT: Black ale made with real coffee. This java stout uses a unique process of caramelizing brown sugar and the addition of vanilla to give an intense Creme Brulee flavor and aroma. (Michigan beer

cup Silver medal winner, World Expo of beer-Peoples Choice Award three years running). OG 1.058.

DAZED & CONFUSED: Rich amber in color, this Double IPA gets its crisp complex flavor from raw wheat, spelt, rye, and golden naked oats. A fat hopping manifest of Summit, Simcoe, Columbus, and Amarillo give well balance to this “west-coast style IPA” O.G. 1.085

CHERRY BOMB: 3 Year spontaneous barrel fermented Imperial Stout infused with a ridiculous amount of cherries! O.G. 1.099

SPECIAL RELEASES

We'll bring out an assortment of limited edition beers and mead throughout the day. Be sure to check our countdown to bliss sign for limited release times. (TBA at tent).

LAFAYETTE BREWING CO. | 607

Brewmaster/President: Greg Emig Brewer: Matt Williams

www.lafayettebrewingco.com | mail@lafayettebrewingco.com

622 Main St. Lafayette, IN 47901 | 765-742-2591

Established 1993- We are a full-service brewpub operating a 7 barrel system with 2009 production of approximately 800 barrels. We offer seven flagship ales and a broad spectrum of seasonal and specialty beers. We've developed a reputation for producing assertive ales using traditional methods and ingredients. Our distinctive brews run the gamut: refined summer ales, massively hopped IPAs, decidedly smoky rauch beers, barrel-aged ales and many others can be found rotating through our line-up of draught ales & lagers. Our facility also sports two levels of brewpub fun! The first floor houses the brewery, a tap room, the family dining room and our original restaurant kitchen offering full lunch and dinner service. Our menu focuses on fresh, local products, and features a wide variety of delicious selections, ranging from locally raised, organic American bison burgers to homemade soups to our hand-dipped fish and chips. Our daily specials keep things fresh and inviting for even the most loyal customers. The 2nd floor of our facility is the entertainment heart of LBC. With a capacity of 340, this massive bar room opened in 2002 and features a selection of fines spirits, pub games (billiards, foosball, etc.), a pizza kitchen serving up great pies, appetizers & sandwiches and a stage. Our 2nd floor is available for private catered events, as well. We play host to a full complement of live music and comedy acts featuring the best in local, national and international artists. LBC is a family-friendly, smoke-free facility. New in 2009: We now offer 2 of our flagship brands in 12 ounce longneck bottles. They are available at our brewery/restaurant and in select liquor stores around Tippecanoe County.

TIPPECANOE COMMON ALE: Our best seller. A hearty amber ale featuring caramel malt overtones followed by a burst of the distinctive citrus/orange character of Amarillo hops. The name is a tongue-in-cheek reference to the fact that our clientele here in Tippecanoe County prefer an assertive dose of hops in their beer- making a nice hoppy ale the “common” style. Also available in 12 ounce bottles from the brewery. Year round availability. 5.8% v/v 64 IBUs

BLACK ANGUS OATMEAL STOUT: A perennial favorite! We combine five malts and 10% oatmeal to create this silky smooth full-bodied black ale. Drink Your Oatmeal! Also available in 12 ounce bottles from the brewery. Year round availability. 6.2% v/v 44 IBUs

EIGHTY-FIVE: Hops, hops and more hops. An intensely bitter American pale ale supplemented with a massive dry-hopping of Centennial hops. Our own Alpha Acid Test! Year round availability. 6.2% v/v 85 IBUs

REAL ALE TENT

DOUBLE DRY-HOPPED TIPPECANOE COMMON: Cask available at the Firkin Tent. We took our dry-hopped, best selling ale and added a second dose of Chinook hops directly into the firkin. This brew provides a delightful, intense hop flavor. Seasonal. 5.8% v/v 64 IBUs

LAKE LOUIE BREWING | 203

Tom Porter

www.lakelouie.com | tom@lakelouie.com

7556 Pine Rd. Arena, WI 53503 | 608-753-2675

Established 1999. Born out of a midlife crisis, Lake Louie Brewing emerged as a producer of top quality ales distributing to the Madison, WI and surrounding areas. Tom Porter and his wife DeAnn have built a true farmhouse brewery near their home in Arena, WI. Producing approximately 2,000 barrels annually, all brewing, bottling and kegging operations are performed on-site at the pond side facility.

COON ROCK CREAM ALE: A pre-prohibition Cream Ale using corn for a very creamy and full bodied beer. Lightly hopped with traditional varieties that would have been grown in southwestern Wisconsin a hundred years ago. The ultimate 'Lawn Mower Beer'.

WARPED SPEED: Brewed in the classic Scotch Ale style with a deep reddish brown color. Full of body, sweetness and flavor. **ARENA PREMIUM:** American Pale Ale: Based on the "American Pale Ale" style but with more malt flavor. Using American grown hops and barley.

LOUIE'S RESERVE: Scottish Ale (Limited Release-October): A higher gravity version of our Warped Speed Scotch Ale. Truly one of the finest Scotch Ales available on the planet (so says beer advocate.com). VERY LIMITED SUPPLY.

PRAIRIE MOON: Farmhouse Ale (April thru September): A Belgian style Farmhouse Ale containing Wheat, Coriander and Orange peel. This unfiltered beer has a great thirst quenching quality.

BROTHER TIM'S TRIPEL: Belgian Style Limited Release (August): Based on the abbey style ales of Belgium, this tripel has a spicy nose and a delicate, fruity balance of malt, hops, and yeast.

KISS THE LIPS INDIA PALE ALE: Old school version of an IPA. Still balanced; not a 'one trick pony' pale. Named after the country song "It's hard to kiss the lips at night that chew your ass out all day long".

TOMMY'S PORTER: A smooth, full bodied beer. A rich "nuts & berries" flavor followed by a coffee like finish. Based on the traditional English Porter beers of the 1800's.

COOLER STASH ??: Stop by our booth to see what we dug out of our cooler just for today's event (can you say Mr. Mephisto?).

LAKEFRONT BREWERY | 310

Luther Paul

www.lakefrontbrewery.com

1872 N. Commerce St. Milwaukee, WI 53212 | 414-372-8800

Lakefront Brewery is a locally owned micro-brewery, specializing in traditional and innovative styles of beer. Lakefront began in 1987 brewing only 60 barrels of beer, sold exclusively to the taverns within rolling distance of the brewery.

In 1998 the brewery relocated to its current Commerce St. location along the Milwaukee River. This historic Cream City brick building that originally housed the Milwaukee Electric Railway & Light Co. power plant is now home to one of the most innovative breweries in the United States that manufactures both European and new American styles of lagers and ales.

Lakefront was the first micro-brewery in the United States to make a certified organic beer and the first to bottle a fruit beer since Prohibition. It is also the first brewery authorized to produce gluten-free beer in the United States. The brewery continues to win awards for its brews and is a mecca for aficionados of fine handcrafted beers made in the tradition of Milwaukee's early brewers.

BRIDGE BURNER SPECIAL RESERVE ALE 2008: 22° P, 9 %ABV, 46 IBUs

Strong Ale Our strong ale is brewed to commemorate the sometimes seedy, sometimes violent history of the great city that we call home. It pours a deep, fiery amber with a rocky off-white head. The assertive aroma is dominated by dry, earthy American hops - citrus, floral and pine tree notes all make a showing. The hops dominate, lending a hefty bitterness to the

palate, but are backed up by the caramel and chocolate malt, which lend a substantial body without any extra sweetness. Limited release in 22oz bottles.

ROSIE: 16° P, 9 %ABV, 15 IBUs Lambic-style Kriek Pours a bright rose color with slightly pink, fluffy head. Aromas of tart red Montmorency cherries, light oak, vanilla and mild balsamic vinegar whet your palette. The first sip is an explosion of crisp cherry flavor, driven by wild effervescence. As the bubbles subside, the complexity of this beer comes through; a sweet malty sublayer in balance with the acidic bite from the wild Belgian yeast. Flavors of Bourbon and vanilla, and earthy tones of horsehair and saddle leather all make a showing. Limited release on draught. Available soon in 750ml corked bottles.

RENDEZVOUS: 17° P, 7.5 %ABV, 22 IBUs Bière de Garde Brewed using Vienna, Munich and aromatic malts. This French-inspired beer is fermented using a special Belgian yeast and then lagered for several weeks. Noble hops are used for bitterness. Malt dominates followed by a smooth dry finish. Limited release on draught. Available soon in 750ml corked bottles.

OKTOBERFEST: (Stichfäss-German gravity keg) 15° P, 5.5 %ABV, 22 IBUs This traditional lager is brewed with generous amounts of Vienna and Munich malt, giving it a wonderful orange hue with a rocky, off-white head. Balanced hop bitterness offsets the substantial malt body, while the lager yeast adds a subtlety of flavor that makes this a great rendition of a German classic. Prost! Available August-October.

PUMPKIN LAGER: (Stichfäss-German gravity keg) 15° P, 5.2 %ABV, 18 IBUs Pours a light orange with an off-white head. The aroma calls to mind freshly baked pumpkin pies. Flavors of cinnamon, nutmeg and cloves meld well with a slightly sweet background that actually does taste a bit like pumpkin. Caramel and Munich malts reinforce this beer's mouthfeel and lend to the malty sweetness. We lager this beer for a full four weeks giving our Pumpkin Lager a deep, smooth richness that no ale can match. Available August-November.

IPA: 16° P, 6.6 %ABV, 42 IBUs American IPA Pours a hazy orange with a rocky white head that lasts, and leaves soft lace on your glass as you sip this refreshing beer. American Cascade and Chinook hops dominate the aroma, yielding a citrusy, floral bouquet. The hops give a nice bitter bite to the flavor, but this beer is surprisingly well balanced, unlike many of its American brethren, with a full body, a smooth malty flavor, and a slight fruitiness from the British ale yeast to balance with the hops. Available year-round.

WHEAT MONKEY ALE: 11° P, 4.2 %ABV, 10 IBUs American Wheat Ale Wheat Monkey Ale captures the fresh, unfiltered spontaneity of our brewers' creativity. Crisp and refreshing year-round, this American Wheat Ale pours a lazy, hazy golden color. Its large, white, foamy head can be attributed to the generous amount of malted white wheat added to the mash. The aroma is enhanced by our fruity house ale yeast and its fresh baked bread flavors are perfectly balanced with a Cascade hop addition.

LEINENKUGEL'S BREWING CO. | 701

Cynthia McPhedran

www.leinie.com

3939 West Highland Blvd Milwaukee, WI 53208 | 414-931-3540

Established 1867. Founded by German immigrant, Jacob Leinenkugel, the brewery is the nation's seventh oldest. Managed by fifth generation Leinenkugel brothers, Jake and John, the company is a leading regional craft brewery in the upper Midwest with beers known as "The Flavor of the Northwoods." The Leinie Lodge tour center and gift shop in Chippewa Falls is open daily.

LEINENKUGEL'S CLASSIC AMBER: ABV 4.9%; SRM 10.5; IBU 21. Amber Lager.

Our signature flavor is an all-malt masterpiece brewed with Pale Munich and fire-kilned Caramel 60 malts and balanced by a citrus hop complexity.

LEINENKUGEL'S SUMMER SHANDY: ABV 4.2%; IBU 13.5. Weiss Beer with Lemonade. A Shandy is a lemonade-flavored beer, a European favorite during the warmer months. And the light, crisp lemonade flavor, makes it the perfect summer refresher. Brewed with select malted wheat and barley,



Madison's craft beer oasis

Featuring:

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- No TVs here
- Great conversation over a properly poured beer
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- ATM on-site



Trappist Tuesday Specials!

...featuring special pricing on ales brewed by Trappist monks.

The Malt House
2609 E. Washington Ave
(E Wash & Milwaukee St)
608-204-MALT (-6258)
Open 4pm Mon-Sat
Happy Hour 4-7

Cluster hops, natural lemonade flavor and a hint of real Wisconsin honey. Available for a limited time, April through August.

LEINENKUGEL'S HONEY WEISS: ABV 4.9%; IBU 13.5. A Kristalweizen with Honey. Select Pale and Wheat malt, Cluster hops and a hint of real Wisconsin honey give this Kristalweizen a clean crisp taste. Silver Award winner for American-Style Wheat Beer at the 2000, 2004, and 2006. World Beer Cup and Gold Award winner in the same category at the 2002 World Beer Cup. Winner of the 1998 Silver medal for American-Style Wheat Ale or Lager at the 1998 Great American Beer Festival.

LEINENKUGEL'S BERRY WEISS: ABV 4.9%; IBU 13.5. Weiss Beer with Berries. Brewed with Pale and Wheat malt, Cluster hops and flavored with a blend of real blackberries, elderberries, and loganberries. Enjoy its color, aroma and sweet taste. Mix it with Honey Weiss for a perfect refresher. This tasty fruit beer, around since 1996, is winner of the 2007 Gold Medal and 2004 Bronze Medal for Fruit and Vegetable Beer at the Great American Beer Festival.

LEINENKUGEL'S OKTOBERFEST: ABV 5.1%; IBU 20: Marzen-Style Bier. Our traditional Marzen-style bier is brewed with Munich, Caramel and a blend of Pale malts along with Hallertau, Tettnang, Perle and Cluster hops for a well-balanced, smooth festive lager. The perfect way to celebrate fall in true German fashion, Leinenkugel's Oktoberfest is available for a limited time August through October.

MAD ANTHONY BREWING CO. | 510

Todd Grantham/Jeff Neels

www.madbrew.com | madbrew@msn.com

2002 Broadway Ft. Wayne, IN 46802 | 260-420-8989

Established 1998. Our small brewing company operates three Mad Anthony restaurants and a fourth to open in Elkhart, one brewpub in Fort Wayne, one taproom in Auburn, and Lake City Taphouse in Warsaw. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Indiana. The restaurants are eclectic and offer huge menus including our "almost world famous" gourmet pan pizza, and 6-9 draft MABC beers. MABC's production brewery bottles five different varieties including Gabby Blonde Lager, Auburn Lager, Ol' Woody Pale Ale, IPA, and Old Fort Porter.

METROPOLITAN BREWING, LLC | 219

Tracy Hurst/Doug

www.metrobrewing.com

5121 North Ravenswood Ave. Chicago, IL 60640 | 773-474-6893

Craft beer drinkers are caught up in a delicious whirlwind of flavors, aromas, and raise-the-bar-push-the-envelope beer styles offered by American craft brewers. We at Metropolitan Brewing would like to invite a little balance to the party. The smooth, mellow flavors and dry finish of German lagers are the foundation of Metropolitan's beers. Of course, we can't help but twist things up in our very own way. We are, after all, craft beer's obsequious minions.

DYNAMO COPPER LAGER ORIGINAL GRAVITY: 13.6 Plato Bitterness: 29 IBU Color: 8.4 SRM ABV: 5.6% If malt and hops are the two poles of brewing, this beer is the gently spinning sweet spot between them. First, you'll notice the spicy aromas of Perle and Hallertau hops. Then - wipe the foam off the tip of your nose - dive into the toasty flavors of Vienna and Munich malts. Dynamo starts strong and finishes crisp and smooth. The balanced flavors, aromas, and even the coppery-red tones of this beer go great with everything. Fear no pairing. The best time to enjoy Dynamo is when you're thirsty.

FLYWHEEL BRIGHT LAGER: Original Gravity: 13 Plato Bitterness: 45 IBU Color: 3.5 SRM ABV 5% The kinetic beauty of spicy hops grabs you by the nose and lets you know: this is German-inspired beer. A mild, bready malt sweetness greets you at the lips, smoothing the crisp hop flavors. Flywheel is meant for bombastic celebrations of singing voices and clamoring mugs. But then, that first contented moment of happy hour is uniquely celebratory as well.

KRANKSHAFT: Kölsch style beer Original Gravity: 12.5 Plato Bitterness: 28 IBU Color: 3 SRM ABV 5% Brewed in homage to the beer of Cologne, Krankshaft is a pale straw hued smile in a glass. We throw in a little wheat malt to round out an easy Santiam hop bitterness. There are no Köbes to serve them up, but you should feel free to have as many as you like.

MICKY FINN'S BREWERY | 402

Greg Browne

www.mickeyfinnsbrewery.com | info@mickeyfinnsbrewery.com

412 N. Milwaukee Ave. Libertyville, IL 60048 | 847-362-6688

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

GUDENKRISP KOLSCH R.K.'S IPA

FIFTH OF RYE ALE

LITTLE FINN'S CREAM ALE

MICKY FINN'S AMBER ALE in cans

REAL ALE TENT

R.K.'S IPA DRY HOPPED WITH WHOLE LEAF AMARILLO

MILLSTREAM BREWING CO | 502

Teresa Albert/Aaron Taubman

www.millstreambrewing.com | brewery@millstreambrewing.com

PO Box 284/ 835 48th Ave. Amana, IA 52203 | 319-622-3672

Established 1985. Millstream is the first brewery to operate in the German heritage towns of the Amana Colonies since 1884. We try our best to make great beer in the Germanic tradition. Visit our brewery in scenic Main Amana where you can enjoy the gemütlichkeit of the hospitality room and to view the brewing and bottling areas and the lagering cellars where we make our award-winning beers. Located across from the Woolen Mill in Main Amana. Our beer is available in Wisconsin at Brennan's and other outlets. Tours available; please arrange in advance.

MILWAUKEE BREWING CO | 513

Jim Olen/Ethan Crane

www.milwaukeebrewing.com | www.ale-house.com

233 N. Water St. Milwaukee, WI 53202 | 414-226-2336 ext 105

Established 1997. The Milwaukee Brewing Company opened its first establishment in the Historic Third Ward of Milwaukee. Located at 233 N Water Street, the Milwaukee Ale House boasts a full service restaurant featuring traditional pub fare and two patios facing the Milwaukee River. For entertainment, the Ale House has live music three nights a week. In May 2008, the Milwaukee Brewing Company opened a second restaurant located at 1208 13th Ave. in Downtown Grafton. The newest pub features the same great food and hand crafted ales and lagers as her sister ship in Milwaukee. To supply our customers with enough beer and to reach even further into the Midwestern market, the Milwaukee Brewing Company also unveiled its packaging plant located at 613 S 2nd Street in Milwaukee. With their added capacity and packaging abilities, the Milwaukee Brewing Company's beers can be found at local Wisconsin stores and watering holes. Now you can

enjoy an assortment of beers, such as our flagship brand Louie's Demise Immortale, Flaming Damsel Real Blonde, Pull Chain Pail Ale, and more to come. Cheers to you all!

LOUIE'S DEMISE IMMORTALE: 4.8% ABV | 13.5" P | 24 IBUs This medium bodied amber ale starts with a rich malt flourish that's kept in perfect balance by a smooth hop finish.

FLAMING DAMSEL REAL BLONDE: 4.5% ABV | 12.8" P | 18 IBUs A well balanced Vienna-style lager beer with subtle malt sweetness, balanced by the earthy tones of European Noble Hops.

PULL CHAIN PAIL ALE: 4.8% ABV | 13.7" P | 41 IBUs A cross between American & British Pale Ale styles; American Cascade Hops & British East Kent Goldings account for Pull Chain's citrus and earthy flavors and aromas softened by malty undertones.

MONKEY PAW STRONG IPA: 8% ABV | 17.8" P | 55 IBUs A rich amber ale with strong caramel and dried fruit flavors, such as raisins & apricots, plus a ton of hops to help balance the sweet alcohol flavors.

MINHAS CRAFT BREWERY | 521

Tyler Peters

www.MinhasBrewery.com | tyler.peters@minhasbrewery.com

PO Box 277 1208 14th Ave. Monroe, WI 53566 | 608-325-3191

We are the 2nd oldest brewery in the country, established in 1845. Youngest commercial brewery owners (to the best of our knowledge) in the world. Ravinder (27) and Manjit (29) purchased the brewery October 3, 2006 and have been in an expansion mode ever since. In 2008, Minhas Craft Brewery ranked as the 14th largest brewery in the United States.

1845 ALL MALT PILSNER: All malt and premium hops comprise our finest new offering. After one drink you'll know why we like this beer so much.

LAZY MUTT FARMHOUSE ALE: Clean, crisp, and refreshing. The perfect answer to a hot day at Olin Turnville park!

MINNEAPOLIS TOWN HALL BREWERY | 302

Mike Hoops | www.townhallbrewery.com | info@townhallbrewery.com

1430 Washington Ave. S. Minneapolis, MN 55454 | 612-339-8696

Established 1997. Our brewpub is located on the West Bank campus of the University of Minnesota, also a ten minutes' walk to the Metrodome. Our tree covered patio with outdoor seating, greets you as you enter the Town Hall Brewery. Our building once housed a trolley stop and features a beautiful pressed tin ceiling, worth a trip by itself. We offer a full menu, steel tipped darts, pool, gracious happy hours, and a warm fireplace for the harsh winter. The brewery produces many styles of beer; look for the lineup of five house ales, three seasonal offerings, and two cask ales. We are a nationally recognized brewery with awards from the Great American Beer Festival.

SUNRISE BELGIAN BLONDE: (6% abv) Light Belgian summer ale with a fruity aroma and flavor.

PETUNIA'S PUMPKIN ALE: (5.3% abv) American style ale brewed using real pumpkin in the brew kettle and fermenter. Also mixed with our own special blend of spice

THUNDERSTORM: (7%abv) American strong honey ale made with local honey, bitter and sweet orange peel, and lemongrass.

COLUMBUS PALE ALE: (5.8% abv) American single hopped pale ale on steroids. Columbus hops used in brew kettle, hop back, fermentation, and cold conditioning.

SPARNFARKEL SMOKED PORTER: (6.5% abv) American robust porter brewed using cherry, beechwood, and peat smoked malt....This guy is smoky!!!!

BACK UP BEER: Cherry Tripel- (9.3%abv) Belgian style abbey beer aged on a bed of tart American cherries

SPECIAL RELEASES

RUSSIAN ROULETTE: (9.3% abv) 2008 Great American Beer Festival Gold medal chocolate beer

RUSSIAN STYLE IMPERIAL STOUT: aged to perfection and then aged even more with dark Belgian Chocolate

MUSKIE CAPITAL BREWERY | 505

Badger Colish

Brewers: Justin Bohn, Nathan Bean

oldhayward@cheqnet.net

15546 Cty Hwy B Hayward, WI 54843 | 715-934-2337 (BEER)

Established March 2005, South Shore's sister operation. The facility is located in Hayward, WI and is part of the Old Hayward Eatery. We are very proud to offer the Muskie Capital Brewery into Wisconsin's brewing fraternity. Muskie Capital's stand alone beers favor the Belgian beer styles, the American Pale Ale and various lagers styles as well. The brewery is based around a 15 barrel Bohemian brewhouse. It produces some contract, seasonal and proprietary brands for for the South Shore. Currently, this facility is not distributing.

HONEY DOUBLE MAIBOCK: 6.30 % ALC. BY WT. 7.90% ALC. BY VOL. Known as a pale or "blonde" bock, and of German origin. This beer is a lager, and has been cellared for several months. It's very malty in flavor and aroma. There is a very generous honey addition that is apparent in aroma and flavor as well. The bitterness is very subdued, but a small amount of the hop aromas may come through. Full bodied and hearty, and the phrase "a porkchop in every glass" could very well describe this beer.

IRISH MILK STOUT: 4.4% ALC. BY WT; 5.5% ALC. BY VOL. We have combined some of the attributes of the most recognized stout in the US, Guinness, with the innovation Muskie Capital is known for. We added a generous portion of home roasted Rye malt and milk sugar (lactose) to make a delectable roasty, nutty, yet not overly bitter beer. Conditioned and served with Nitrogen, which gives this wonderful beer it's creamy mouth feel and appearance.

AMERICAN PALE ALE: 4.0% ALC. BY WT: 5.0% ALC BY VOL. There are two things that distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. Much like our India Pale Ale as bitterness goes, however, this beer features Northwest American bittering and aroma hops, Pallisades and Simcoe. (The IPA featured English style hops). Not for the faint of heart. A bold assertive brew with distinguishing citrus smells and flavors from the hops. Yet the malty sweetness is there enough to provide flavor stability.

RED LAGER: 3.7% alc. by wt. 4.6% alc. by vol. A very smooth and pleasant lager beer. The beautiful color and depth of flavors is achieved by a dominance of Vienna malt with complimentary additions of rye and a couple caramel malts. The crispness and drinkability come from lagering and the flavor balance created by Cascade and Liberty hops. We think you'll enjoy the difference this beer has in comparison to others of the same style.

CREAM ALE: 3.5% ALC. BY WT; 4.3 % ALC. VOL. This is aimed at our lite beer drinkers. 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. There is a good/ moderate hop bitterness.

NEBRASKA BREWING CO. | 420

Kim Kavulak

7474 Towne Center Pkwy Suite 101 Papillion, NE 68046 | 402-934-7100

Established in 2007, Nebraska Brewing Company is Sarpy County's first and only brewpub. Located in Papillion's Shadow Lake Towne Center, Nebraska Brewing Company offers fine American cuisine in a casual dining atmosphere. Long a dream, Nebraska Brewing Company is locally owned and operated by Paul and Kim Kavulak. Supported by a talented brewing staff and many loyal beer lovers, the brewpub offers 6 Core Beers on tap, 2 Brewer's Choice Beers, and an exclusive members-only tap for those who dare! The restaurant seats nearly 200 on the inside with an additional 54 seats outdoors. Since our inception, our beer has been distributed to and is on tap in over 100 bars and restaurants throughout Nebraska and Iowa. Named as one of Omaha's Top 10 locally owned hot spots in December 2008 Nebraska Brewing Company has built its reputation on amazing beer and outstanding food. Nebraska Brewing Company recently received 3 Silver medals in the inaugural U.S. Open Beer Festival.

EOS HEFEWEIZEN: This medium to full-bodied beer, pale to golden in color, is most accurately described as a Bavarian wheat beer. The aroma and flavor of this unfiltered beer is decidedly fruity and phenolic evoking tastes of cloves, nutmeg or sometimes vanilla with banana-like esters ABV 5.3% OG 13.5 plato IBU 9.5

CARDINAL PALE ALE: An American Pale Ale deep golden in color and characterized by a floral/citrus-like aroma, with medium maltiness and low bitterness - a very enjoyable beer, of course. Nebraska Brewing Company's Cardinal Pale Ale is named after the Cardinal Bar established in South Omaha from the early 1950s through the early 1980s. During that time, the bar was owned by Paul's grandparents, Harold and Peggy Lankton. As a kid, Paul looked forward to the weekends when he could visit with his parents and be served his 'usual' - a 7-up in a small glass. The word "Cardinal" in the Cardinal Pale Ale logo is in the same style that was used in the original Cardinal Bar sign - keeping Paul's childhood memories alive. AWWWW. ABV 6.8% OG 16 plato IBU 70

IPA: Our India Pale Ale has a pronounced hop bitterness and wonderful hop aroma. The taste immediately gives away the high hop characteristics with malt aspects playing second fiddle to this fantastic example of the style. An excellent beer that is crisp and dry, golden in color. ABV 8.8% OG 21.7 plato IBU 83

FATHEAD: Fathead started out as a Strong Scotch Ale but has morphed over time into Barleywine territory. This beer features an addition of dark brown sugar to boost the alcohol and contribute a unique caramel/molasses character. Hopped with just enough Centennial and Cascade to offset the slight sweetness of this big, warming beer. Silver Medalist in the 2009 US Open Beer Championship ABV 11.2% OG 23.7 plato IBU 34

BLACK BETTY: Black Betty is an American Imperial Stout stuffed full of roasted barley, chocolate malt, and citrusy american hops. On the palate it's rich and velvety, with notes of bittersweet chocolate and a firm bitterness in the finish. Silver Medalist in the 2009 US Open Beer Championship ABV 8.8% OG 21.7 plato IBU 83

HOP GOD: Hop God is a beautiful golden crossbreed of a Belgian Tripel and a West Coast IPA. Combining the best attributes of each style in a remarkable way, this beer explodes with spiciness, tropical fruit, and an intense citrus bitterness that will leave you begging for more! Hopped with Warrior, Chinook, Centennial, and Cascade hops ABV 9.2% OG 20.3 plato IBU 108 (theoretical)

NEW ALBANIAN BREWING CO. | 412

John Campbell/Roger Baylor

www.newalbanian.com | john@newalbanian.com

PO Box 343 415 Bank St New Albany, IN 47150 | 812-949-2804

NABC's beers are conceived and crafted to be as quirky and individualistic as the people who drink them, and accordingly, we give them names,

not just identify them by an accepted beer style guideline that may or may not give you a substantive glimpse into the complex soul of the creative process.

The best American craft beers are individualistic, exuberant, and artistic creations, ones that inspire both palates and minds. If they're not, then we might as well go back to the olfactory paralysis of bland, megabrewed swill.

For NABC, beer is a way of life. But it's more than that. It's hoppy and interactive, malty and sustaining, sweet and loving, sour and perky, and an always delicious adventure in thinking and drinking. NABC embraces this ethos. Our beers skirt the perimeters of beer styles, peering for loopholes, evading commandments, borrowing and recalibrating as necessary, and acknowledging the "rules" only because it makes breaking them that much more fun.

The history of our company is as freewheeling as our beers. It all began in 1987 with Sportstime Pizza, which by 1992 was augmented by Rich O's Public House. In 2002, a microbrewery was fully operational under the same roof at 3312 Plaza Drive, and people started seeing us as the New Albanian Brewing Company – a brewer as well as a purveyor. NABC beers joined a huge roster of guest drafts and bottles at the pub and pizzeria, and the next phase commenced in 2009 with the opening of NABC's Bank Street Brewhouse on Bank Street in downtown New Albany.

So, in the end, what's in a name? Everything, that's what. No matter what you know us as, which location you patronize or the NABC beer that pleases you most, it's always about the beer. NABC stands for two decades of experience, education, recognition and success, but is also stands for whatever we decide to do next – and if the past is any indication, it's going to be one hell of a ride.

THUNDERFOOT: aged 20 months (1/29/08) Malts: Special Pale, Simpson's Roasted Barley, Simpson's Dark Crystal, OIO Flaked Oats Adjunct: Pure free-range sucrose Hops: Quad hopped with Northern Brewer and Willamette Special treatment: Dried, tart cherries in the hop-back. Dried, Bing cherries and medium toast oak chops in the aging tank Yeast: House London OG: 1.107 or 26.75 degree Plato ABV: 11.7% IBU: 84 Color: 82 degree Lovibond SRM Tagline: "Ultimate urban renewal" Description: There can be no doubt that Thunderfoot actively renounces the art of the gentle tweak, the mild revision, and the imperceptible hint. Rather, Thunderfoot advocates palatal renewal the old-fashioned way – complete, irresistible and certain.

PHOENIX KENTUCKY KOMMON: Tagline: "None just like it!" Description: Old-time Louisville brewers were known to purloin sour (corn) mash from the neighboring distillery, using it as adjunct in batches of everyday ale. NABC's paeon to our creative "forbrewers" comes out sour, because we like it that way.

ELSA VON HORIZON: (6/13/09) Tagline: "Bekämpfen sie und ich beibe sie" Description: It's simple. Pilsner rich in noble continental hops is brewed to the strength of Maibock and beyond, and then more noble hops are added to the recipe for balance and bite. Not even the Germans try it, and we consider this shyness as implicit encouragement. Part of the "Brewer's Best Friend Series" - Assertive, loyal specialties named for our brewers' canine chums. Often the beers of choice for creative aging.

J.W. LEES CALVADOS SOLIDARITY: aged 8 months Solidarity Tagline: "Solidarity or Death" Description: In the 1080's, the Solidarity trade union movement in Poland sought and achieved an end to the official Communist Party's hegemony over the workers' movement. We tip our hats to the activists with Solidarity, a robust reminder of Baltic foresight in activism and strong beer.

REAL ALE TENT

BEAK'S BEST: Malts: Simpsons Golden Promise, Simpsons Medium Crystal, Castle (Belgian) Aromatic and Special B Hops: Double hopped with Cascade pellets, finished through hop-back with whole cone Cascades Yeast: House London OG: 1.059 or 14.75 degree Plato ABV: 5.3% IBU: 35 Color: 10.3 degree Lovibond SRM Tagline: "American bitter & soul liniment" NABC's session-strength Bitter is named in honor of globetrotting historian and educator Don "Beak" Barry, and in 2003 it was the winner of the "Louisville Magazine Best Of" award for Louisville area microbrews. Like its namesake, Beak's is

fond of traveling (albeit in kegs), although it also comes cask-conditioned for everyday drinking at NABC's Bank Street Brewhouse.

HOPTIMUS: Malts: Special Pale Adjunct: Pure, free-range sucrose Hops: 4 additions of high alpha Nugget, 1 late addition of Cascade, finished through hop-back with whole cone Cascades Yeast: House London OG: 1.097 or 24.25 degree Plato ABV: 10.7% IBU: 100 Color: 6.9 degree Lovibond SRM Tagline: "Made of sterner stuff" Description: "Vicariously" is for rank amateurs and subpar international lagers, because Hoptimus lives vivaciously through itself, and is best consumed in the prime of youth, when its bold hop character is at its snarkiest and most blatantly unrepentant.

MALCOLM'S OLD SETTER ALE: (the last firkin from original batch) Tagline: "Always pointing the way" Description: Both setters and ales can be "old," and with age comes experience and savvy. Malcolm is seldom brewed but always provided the maximum opportunity to blossom into a splendidiferous dotage that encourages sipping and reflection. Part of the "Brewer's Best Friend Series" - Assertive, loyal specialties named for our brewers' canine chums. Often the beers of choice for creative aging.

NEW GLARUS BREWING CO. | 301

Deb and Dan Carey

www.newglarusbrewing.com

2400 Hwy 69 P.O. Box 759 New Glarus, WI 53574 | 608-527-5850

Established 1993. A favorite Wisconsin brewery, New Glarus has wasted no time establishing itself as a world class operation. Dan and Deborah have successfully combined their business management and brewing professionalism with their philosophy based on individuality, cooperation, and the use of 100% natural ingredients to produce world class, handcrafted beers for their friends in Wisconsin. Gift shop hours: 10 am-5 pm daily; audio tour runs daily until 4:30.

NEW HOLLAND BREWING CO. | 312

Brewmaster: John Haggerty

www.newhollandbrew.com

66 East 8th St Holland, MI 49423 | 616-355-6422 ext. 104

New Holland Brewing Company is proud to take part in the Great Taste of the Midwest. Craft brewed in Holland, Michigan since 1997, the brewery is known for its "Art in Fermented Form." Sold in 12 states and approaching 10,000 barrels annually, New Holland has recently launched its line of distilled spirits as New Holland Artisan Spirits. Coming to Michigan? The brewery w New Holland Brewing Company is proud to take part in the Great Taste of the Midwest. Craft brewed in Holland, Michigan since 1997, the brewery is known for its "Art in Fermented Form." Sold in 12 states and approaching 10,000 barrels annually, New Holland has recently launched its line of distilled spirits as New Holland Artisan Spirits. Coming to Michigan? The brewery welcomes visitors to its pub seven days a week and hosts production-facility tours on Saturday afternoons. Check out their website for info on upcoming events

OAK AGED HATTER, **GOLDEN CAP** (saison), **NIGHT TRIPPER** (Imp. Stout), **BROTHER JACOB** (Dbl), **EXISTENTIAL**, **ZOOMER** (wheat), **FULL CIRCLE** (kolsch), **COPPER POT** (Vienna lgr), **THE POET** (Oat. Stout), **BLACK TULIP** (Trippel), **MAD HATTER** (IPA), **SUNDOG** (amber)

O'FALLON BREWERY | 619

Brian Owens

www.ofallonbrewery.com | info@ofallonbrewery.com

26 W. Industrial Dr. O'Fallon, MO 63366 | 636-474-2337

We are passionate about making beer, and we work hard to brew beers that look good and taste good. We brew in 15-barrel batches, roughly the equivalent of 200 cases or 30 kegs, and we fill our kegs and pack our cases by hand. You can find our beer at restaurants, grocers, and liquor stores

New Glarus Brewing Co.



Tasting & Tours • 10 am - 4:00 pm

~ Visitor's Center Gift Shop ~
10 am - 5 pm

Engraved Glass Mugs • Hats • Shirts
T-Shirts • Factory-fresh Beer (Packs & Cases)
Self-Guided Tours • Brewery Tasting Room

NEW HOLLAND™ ~ BREWING ~

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**NEW HOLLAND TOASTS
THE GREAT TASTE OF THE MIDWEST
WITH 15 DIFFERENT BEERS ON TAP.**



**"LIVE THE
GOOD LIFE!"**

SPECIALTY TAPPINGS:

1:30PM 2007 DRAGON'S MILK
(OAK AGED ALE)
2:30PM IMPERIAL HATTER
(I.I.P.A.)
4:30PM 2006 PILGRIM'S DOLE
(WHEATWINE)



WWW.NEWHOLLANDBREW.COM

throughout the greater St. Louis area. While we don't sell directly to consumers, we do offer free tours of the brewery by appointment. Please call or visit our website to learn more about our brewery, our beer, where to buy it, and how to schedule a tour. Cheers!

O'FALLON SMOKED PORTER: Robust porter made with 63% Bamberg smoked malt. The malty sweetness and burnt chocolate undertones balance the bitterness of the hops and the smoky flavor and aroma. Gold Medal smoked beer at the 2004 Great American Beer Festival.

6.0%, O.G. 14.0, IBU: 35.

O'FALLON WHEACH: (April release) Summer seasonal an American-style unfiltered wheat infused with natural peach flavor. Big peach aroma with a subtle flavor and crisp, clean finish. 5.1%, O.G 12.1, IBU: 12

O'FALLON PUMPKIN: (September release) Fall seasonal amber ale mashed with real pumpkin and spiced with cinnamon, clove, and nutmeg for a subtle and drinkable pumpkin pie flavor and aroma. 5.6%, O.G.: 13, IBU: 12.

O'FALLON 5-DAY IPA: Brewed with seven grains and four domestic hop varieties, and dry hopped by adding dry whole hops to the finishing tank so the beer rests on top of the hops for five extra days. Malty sweetness up front with big cascade and glacier hops in the finish. 6.1%, O.G. 14.2, IBU: 45.

CASK

CASK CONDITIONED IPA: This is a version of our 5-Day IPA that is dry hopped in the cask with a different variety than usual.

O'SO BREWING CO. | 311

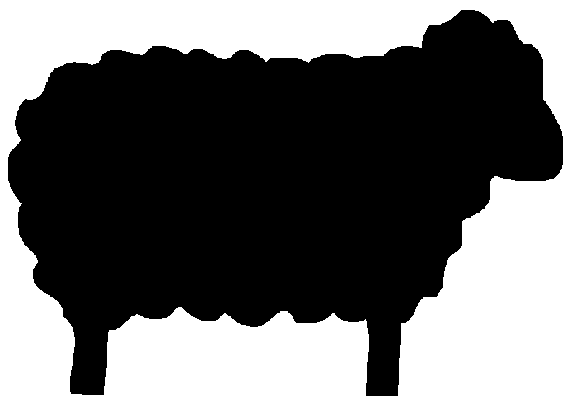
Marc Buttera

www.osobrewing.com | osobrewing@gmail.com

1812 Post Rd. Plover, WI 54467 | 715-254-2163

Established 2007. O'so started creating beers from our own unique aquifer along the Springville Pond in fall of 2007, with our first sales recorded Dec 2007. Since then, we continue to grow at a maddening pace. In Fall 2006, O'so purchased most of Denmark Brewing Company's equipment and stored it in our family's barn until we could figure out a place to set it up. We settled for a strip mall along business 51 in Plover as our

BLACK SHEEP UNITE!



O'so Brewing Company
www.osobrewing.com

brewing site, right next door to Point Brew Supply, which has been outfitting homebrewers in Central Wisconsin for 5+years. 13 years of homebrewing and playing with ingredients has given us a unique perspective on crafting beers at the next level. Homebrewing gone wild!! O'so is a freestyle brewery, striving to mud the line between styles and always keeping the drinker wondering what type of oddity will be released next. Our philosophy is simple; Give the consumer lots of choices of interesting beers. As this is being written, we have created 12 different beers, with four mainstays that are available year around, and two to three seasonals for each season and an occasional crazy idea for a "must brew" beer. O'so beers are about creativity and art, with plenty of geeky science thrown in just to make sure we adhere to some core brew fundamentals. We hope you enjoy our beers and look forward to your input.

OHIO BREWING CO./ DAMON'S GRILL | 418

Chris Verich

www.ohiobrewing.com

222 S. Main St Akron, OH 44308 | 330-376-3008

Established 1997 in Niles, 2008 in Akron. We're glad to be back at the Great Taste again. Ohio Brewing features both award-winning beer and food at our spacious downtown Akron brewpub. Five year-round beers and a variety of seasonal offerings are available. Our pub is open seven days a week for those interested in doing a brewery road trip. The pub menu features a nice variety of appetizers and entrees, some of which utilize our beer in the recipe like our mussels steamed in Verich Gold. We also have more than 20 50" HD TVs, live entertainment, darts and billiards. Come and visit our brewpub in downtown Akron and enjoy the award-winning beers and food!

VERICH GOLD: Our People's Choice Award Winner is our lightest regular brew, modeled after a German Kolsch-style. Bone dry, soft malt flavor with delicate hop bitterness. Clean tasting, refreshing and smooth. 12P, 5%, 21IBU's.

ALT-ERNATIVE AMBER ALE: Our Dusseldorf originated Alt-style ale has a full amber color with an impressive malty aroma. The taste is superbly balanced with crisp hops, fine German-style malts and topped off with a nice dry finish. Our Alt is truly out of the mainstream! 13P, 5.4%, 50 IBU's

O'HOPPY IPA: Hop head's delight! Hoppy aroma up front, then a rich and slightly fruity mouthfeel and finishing with a sophisticated hop bitterness. Not for the timid! 16P, 7%, 70 IBU's.

MAPLE PORTER: Robust Porter married with Ohio Maple syrup. Beer is for breakfast now! People's Choice award winner at 2000 Midwest Brewfest. 14.5 P, 6.2%, 30 IBU's

TWICE BITTEN ALE: Full bodied amber ale in color with a bewitching bitterness that will bite you back. This one's not for the faint of heart! 18.5P, 8.1%, 90 IBU's

OLD HAT BREWERY & GRILL | 308

Tom Fuller

oldhatbeer.com | oldhatbooking@gmail.com

PO Box 490/ 114 N. Main Lawton, MI 49065 | 269-624-6445

Presenting: SM*A*S*HED 24-7 10 BBL Brewhouse microbrewery w/ bar & Restaurant

RAZZMANIAN DEVIL RASPBERRY BOCK: O.G. 1.075 9% alc. Fruity, Raspberry tannins. Black Beer Lager A dark lager with medium bitterness, roast character, smooth and tasty. O.G. 1.060 7% alc. Hefe Wiezen Banana, clove goodness. O.G. 1.046 5% alc. Alt Malty, medium to high bitterness O.G. 1.055 5.7% alc. Bees Knees Honey Ale A gluten free ale made with Sorghum and Honey. Very light with a nice honey note. O.G. 1.048 6% alc.

OLD MAN RIVER BREWING COMPANY | 215

www.einfachbeer.com

123 A. St. McGregor, IA 52157

Old Man River is the proud brewer of Einfach beer. We strive to provide Iowa with a simple, yet incredibly enjoyable world class beer. In this cyber-hyped-up world, we often lose track of the simple pleasures in life. The joy found when we unplug our lives and remember the value of doing things the right way. That is how we make our beer. Brewed following the German Purity Laws of 1516, you won't find anything but water, hops, malted barley, and yeast. So go ahead and enjoy this symphony of simplicity. Enjoy Einfach beer.

The Old Man River Restaurant and Brewery is located on the Iowa shores of the Mississippi in the historic town of McGregor. Surrounded on all sides by towering bluffs and the waters of the original "Old Man River", the views are a sight to behold. We combine this unique atmosphere with the highest quality of food, service, and of course beer. We hope you come and visit us.

Our beers are brewed in accordance with German tradition. We use an intensive decoction mash to bring out a rich malt profile and keep with the Purity Laws to brew a beer free of preservatives and additives.

HELLES: German for light, but don't be fooled, this is no "light" beer. The Germans called it light due to its golden color, not its taste, which is a simple yet full malt profile that is perfectly complemented by a delicate addition of hops. It simply is the perfect anytime beer.

DUNKEL: German for dark, this is anything but your "average" dark beer. It combines the robust roasted malt profile with a medium body and smooth finish. The result is a dark beer you can drink all night long. It is a dark beer for those who don't like dark beers.

SEASONAL: Current seasonal is the always popular Oktoberfest. This beer is traditionally brewed special for the world famous Munich festival, which ironically takes place in September. It is a medium bodied beer with a reddish hue. The flavor has a sweet malt profile with a distinct balancing bitterness.

PEARL STREET BREWERY | 517

Joe Katchever

www.pearlstreetbrewery.com | info@pearlstreetbrewery.com

1401 Saint Andrew Street La Crosse, WI 54603 | 608-784-4832

Established 1999. Pearl Street brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. The tiny, underground brewery quickly started producing award-winning ales and lagers. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, located in La Crosse's lower northside depot neighborhood. The Rubber Mills was well known for being the place where rubber boots for brewers and other tradesmen (and rubber horseshoes) had been made for over a century. Now, comfortable in their new home, the PSB crew carries on, using all natural and organic ingredients to brew their beers. You may want to visit the brewery when you are in La Crosse, and sit in one of the 100-year-old maple chairs that surround the bar in the Tasting Room and enjoy a pint or two.

DOWNTOWN BROWN: All-malt American Brown Ale with just enough hop presence to keep it from being too sweet. The aroma comes predominantly from the malt with a hint of the spiciness of imported British hops. Seven distinct specialty malts are milled at the brewery and mashed together, providing a complex, nutty flavor with subtle, roasted undertones. Gold Medal Winner at the World Beer Championships, 2003. 5.5%.

EL HEFE BAVARIAN HEFE-WEIZEN: With a light palate, a rich body and fruity tones, weiss beers are enjoyed both as transition beers and as a special treat for enthusiasts. El Hefe combines wheat, Munich malt and American

Madison, meet La Crosse.

La Crosse, Wisconsin has more
bars per capita than anywhere
else in the world.

Maybe that's why it took 10 years
for Pearl Street Brewery to start
selling their beer in Madison.

You can now find Pearl Street beers at these fine places:

The Old Fashioned
Star Liquor
Jenifer Street Market
Cork & Bottle
Riley's Liquor
University Avenue Liquor
Barrique's Fitchburg
Barrique's Cayuga

Dexter's Pub
Alchemy
Steve's Mineral Point
Steve's on University
Steve's on McKee
Neil's Liquor
La Brioche
Check the website for more!

Today, Pearl Street Brewery has
some very special beers to share!
Swing by PSB for these tappings:

2:35 DANKENSTEIN IIPA

VOTED #1 OVER THE TOP BEER AT LAST YEAR'S GREAT TASTE BY THE ISTHMUS

3:35 SMOKIN' HEMP PORTER

THE NAME SPEAKS FOR ITSELF

VISIT THE PEARL STREET BREWERY TASTING ROOM!
1401 SAINT ANDREW STREET LA CROSSE, WI 54603
OPEN MONDAY-FRIDAY 4:00-8:00 & SATURDAY NOON-5:00
TOURS EVERY SATURDAY
OR
VISIT US ON THE WEB
WWW.PEARLSTREETBREWERY.COM

2-Row malt. This Bavarian-style wheat beer is unfiltered and is traditionally served with a wedge of lemon. Lemon squeezed over a glass of El Hefe contrasts nicely with the clove and banana scents. The Weinstephan yeast **THAT'S WHAT I'M TALKIN' 'BOUT ORGANIC ROLLED OAT STOUT!:** A black body and a mocha brown head. Backed up with American and British hops, this beer is full-flavored yet superbly drinkable. Served slightly warmer, this stout entices you with layers of subtle flavors. 6%.ABV
This year, we will have two very special tappings

SPECIAL RELEASES

2:35 PM: THE DANK IS BACK! DANKENSTEIN!!" Winner of the 2008 Great Taste "Best over the top beer" (Isthmus)! Fire-brewed Imperial IPA. The name is derived from the fact that it was brewed with an unlikely mix of malts stitched together with a hodgepodge of the stinkiest hops we could find. This one is destined to be quite dank with a starting gravity of 19.2 and colossal quadruple-hoppings. This is one of our famous rotating house beers fleetingly available only in the brewery's Tasting Room. However, a single keg has been secretly transported under the cloak of darkness from PSB to share with our friends, critics, and future lovers at the Great Taste! 9.5% 109 IBUs

3:35 PM: SMOKIN' HEMP PORTER: A deep-colored rich and delicious porter brewed with Canadian hemp seed and a bit of barley malt that has been smoked over a fire of peat moss. This is truly a taste sensation wrapped in a glass. This small-batch brew is in very limited quantity. "This is really tasty," says Brewmaster Joe, "I am extremely happy with how this experimental beer turned out. The interplay between the hops, hemp, and smoked malt is delightful and am looking forward to enjoying a glass or two at the Taste this weekend!"

PIECE | 623

Jonathon Cutler

www.piecechicago.com | piecechicago1@aol.com

1927 W. North Ave. Chicago IL 60622 | 773-772-4422

POTOSI BREWING CO | 216

Steve Zuidema

www.potosibrewery.com | info@potosibrewery.com

209 South Main St Potosi, WI 53820 | 608-763-4002

The Potosi Brewing Co. is structured as a 501 (c) (3) chartered non-profit Corporation and home to the National Brewery Museum™ that re-opened in July 2008. PBC currently brews five different beer styles and a root beer, which is made from cane sugar. The Potosi Brewery was founded in 1852 by Gabriel Hail and John Albrecht. In 1886 Adam Schumacher bought the brewery and started brewing beer, In 1906, the Potosi Brewing Company was founded by Adam and his brothers Nicholas and Henry. At its peak, the Potosi Brewery had grown to be the fifth largest brewery in Wisconsin. In 1972, the brewery ceased operations and closed its doors. Restoration began in 1995 and the Potosi Brewery Foundation was formed in February of 2000. In 2004 with restoration well underway, the Potosi Brewery Foundation was selected by the American Breweriana Association to be the home to its National Museum. According to Len Chylack, president of the ABA, Potosi was selected over cities such as Milwaukee and St. Louis because of their passion for beer, brewery history, and beer-making culture. The National Brewery Museum™ is a world class facility dedicated to preserving the artifacts and memories of America's breweries.

GOOD OLD POTOSI: This is a light bodied and refreshing ale made with traditional brewing ingredients. This beer will be a cut above the mass market brews having a mild flavor profile and a soft effervescent character. This beer like the original will appeal to a wide range of palates and its fine flavor will revive memories and make many new friends. 5%,12P, IBU's 14

HOLIDAY BOCK: Is a robust lager made with a liberal infusion of dark roasted malts and will have a medium level of hop character. This brew will amply

satisfy the demand for a dark and bracing brew in the tradition of a noble porter, stout, or bock beer. 7%, 16P, IBU's 20

SNAKE HOLLOW IPA: Snake Hollow was the original name of the Potosi hollow and here we have a brew with real character. It is an India Pale Ale, which according to tradition requires the plentiful addition of flavorful hops during the kettle boil. Subsequently during the aging process additional flavoring hops are introduced into the storage tank to provide a fine aromatic hop character. This sturdy ale will satisfy the many hopheads among the new age of brew aficionados. 6.5%, 15P, IBU's 70

POTOSI PURE MALT CAVE ALE: A long time favorite during Potosi's heyday, this is an amber, pure malt and hop brew that has a distinct malt character and a bit more assertive flavor profile which is comparable to an English pale ale. This is a medium bodied beer that is not over the top in any respect but delicious to drink during a session in the Bier Garten. 6.5%, 14P, IBU's 10

RED EYE BREWING CO. | 523

Kevin Eichelberger

www.redeyebrewing.com | info@redeyebrewing.com

612 Washington Street Wausau, WI 54403 | 715-843-7334

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

ROCK BOTTOM BREWERY | 313

Brewmaster, Rock Bottom Milwaukee: David Bass

Brewmaster, Rock Bottom Chicago: Peter L. Crowley

www.rockbottom.com

1 W Grand Ave Chicago, IL 60610

740 N. Plankinton Ave. Milwaukee, WI 53203 | 414-276-3030

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room, or downstairs pub. Tours available upon request and on weekend boat tours. Growlers available. We'll be serving not only our own beers, but beers from other Midwestern Rock Bottom locations. Enjoy!

WHITE TAIL PALE ALE

SCHWARZ HACKER DARK LAGER

HEARTLAND HEFEWEIZEN

BELGIAN RYE I.P.A.

7GA I.P.A.

DOUBLE GOLD MEDAL STOUT.

REAL ALE TENT

AMARILLO RED

LEMON SAISON

RASBERRY SAISON

RUSH RIVER BREWING CO. | 403

Nick Anderson

www.rushriverbeer.com | rushriverbrewing@yahoo.com

990 Antler Ct. River Falls, WI 54022 | 715-426-2054

Rush River Brewing Co. is proud to celebrate five years of brewing this May. With our new River Falls plant in full operation, we are producing more beer than ever. We craft small batches of unfiltered and unpasteurized ales for the WI and MN market. English ales are our focus, and we load them with Wisconsin barley and copious amounts of Yakima valley hops.

THE UNFORGIVEN AMBER ALE: 5.8%ABV This robust Amber Ale is dry-hopped in the conditioning tank for added nose. Excellent with fine food

LOST ARROW PORTER: 5.0% ABV Dark and smooth as silk. Our Porter is a gem we choose to brew year-round. Our tamest ale in terms of alcohol, this beer packs plenty of complexity in the grain bill and palate.

DOUBLE BUBBLE IMPERIAL IPA: 8.5-9.0%ABV We took our famous Bubblejack IPA, added 70 lbs. of local honey, packed the mash tun with as much barley as possible, and doubled the hops. A very well balanced and sneaky Imperial.

SAMUEL ADAMS BREWING CO. | 522

John Piening/Kevin Spatz

Brewmaster: Eric Beck

www.samadams.com

1625 Central Parkway Cincinnati OH 45214 | 513-412-3211

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. The company also contracts with medium-to-large regional breweries outside the Midwest. Winner of more than 200 international awards. Nationwide distribution.

SAM ADAMS BOSTON LAGER: Full-bodied and complex. Malty sweetness balanced with distinct citrus, pine, and spicy notes. A strong, smooth finish and mouthfeel. 4.9% v/v.

SAM ADAMS LIGHT: Smooth, rich, clean, and complex malt character ranges from roasty to sweet. A subtle hop note reminiscent of mango and apricot. 4.05% v/v.

SAMUEL ADAMS OCTOBERFEST: Celebrate the arrival of autumn. This hearty lager is rich a blend of four malts, carefully balanced with hand-selected Noble Bavarian hops. The rich, deep golden amber hue of Samuel Adams Octoberfest is reflective of the season. Primarily malty, slightly fruity with medium bitterness. 5.4% v/v.

BEER LOVERS CHOICE 2009: Since variety is the spice of life, this summer, we want to continue with the tradition of asking beer lovers across the nation to cast their vote to help select the next style to be included in the Samuel Adams Brewmaster's Collection. The 2 choices for 2009 are as follows:

SAM ADAMS PILS: Similar to a traditional Czech Pilsner, our Samuel Adams Pils is brewed with a blend of 5 Noble Hop varieties from each of the world's only remaining Noble Hop growing regions. The spicy, herbal and citrus hop character is well balanced by the Weyermann Bohemian Pilsner malt, adding honeyed malt character and full body without additional sweetness.

SAM ADAMS ALE: This IPA style Ale is brewed with a carefully selected blend of hops from top German, English, and American growing regions. It is dry hopped with Anthamum, Simcoe, and East Kent Goldings hops for a powerful fruity and earthy aroma. The intense hop character is balanced by the old German style malt lending a unique sweetness, full body, and tart finish.

TWISTED TEA: The Original Hard Iced Tea. It is a ground breaking product combining real tea and real lemon in an alcoholic beverage that doesn't have the carbonation and the strong sweetness of other Flavored Malt Beverages. Created from a special blend of hand-selected teas, it has a smooth refreshing taste that is not too sweet. 5% v/v.

SAND CREEK/ PIONEER BREWING CO. | 212

Jim Wiesender/Todd Krueger

www.sandcreekbrewing.com | sales@sandcreekbrewing.com

PO Box 187 320 Pierce St. Black River Falls, WI 54615 | 715-284-7553

Oderbolz Brewery: In 1856, Ulrich Oderbolz pioneered Western Wisconsin's brewing industry, and he did it in Black River Falls. Today, the Sand Creek Brewing Company continues that proud tradition by offering great beers brewed at the same location Ulrich brewed his beer over 153 years ago.

From Badgerland To Pioneer: After several family tragedies in the early 1900's, the Oderbolz family sold the brewery to local businessmen and it was renamed to the Badgerland Brewery. In hindsight it is easy to see that the new owners made a bad investment as Prohibition shut down the brewery in 1920. Over the next 70 or so years the old brewery had been used for everything from raising turkeys to building land mines during the Korean War to bottling Coca-Cola. For the next 20 years the building was used for storage.

In late 1996, brothers Jim and Dave Hellman purchased the old brewery with plans to return it to its original use. The brothers refurbished the building and installed a brand-new, state-of-the-art brewing system. In June of 1997, the first kegs of beer rolled off the line.

The Sand Creek Brewing Company: In the late 1990s, Cory Schroeder teamed up with partner Jim Wiesender and the two set out to research and build a brewery on the Schroeder farm near Downing, Wisconsin. With the help of friends and family, they converted a large shed into the brew house, and turned a 32-foot refrigerated semi-trailer into the beer cooler. They scrounged brewery materials from sales around the Midwest, using pudding tanks to make the mash and brew kettles. In 1999, the Sand Creek Brewing Co. became a reality with the first official brewing of Sand Creek Golden Ale.

In the March of 2004, Jim teamed up with the 3 time World Beer Cup Gold Medal Champion brewer of the Pioneer Brewing Company, Todd Krueger and purchased the Pioneer Brewing Company from the Hellman brothers. Jim and Todd have since grown the business at a remarkable double digit increase and are now distributing their products in Illinois, Iowa, Minnesota, and of course Wisconsin.

Currently the Sand Creek Brewing Company produces over 29 different products on a proprietary and contract level. They specialize in premium craft brewed lagers and ales and is the Midwest supplier of Frostop® Root Beer.

Gift shop is open to the public during normal business hours— 8 AM-5 PM, M-F unless otherwise noted. Tours are held on Fridays at 3:30pm and on Saturdays 12 noon - 4pm (May - September)

Be sure to come to our 3rd Annual Oktoberfest Celebration help on October 3rd at the brewery in Black River Falls. More details can be found at www.sandcreekbrewing.com

SAND CREEK WILD RIDE IPA

SAND CREEK HARD LEMONADE

OSCAR'S CHOCOLATE OATMEAL STOUT

ONE PLANET - MULTIGRAIN ALE

THIS YEAR WE WILL BE ROTATING SEVERAL BEERS SUCH AS:

ENGLISH STYLE SPECIAL ALE

THE FAT BELGIAN AND A FEW OTHER BOURBON BARREL AGED GOODIES

SHERWOOD BREWING CO | 507

Ray Sherwood

www.SherwoodBrewing.com | admin@sherwoodbrewing.com

45689 Hayes Rd. Shelby Township, MI 48315 | 586-532-9669

Established 2006. We are one of Michigan's youngest and most exciting microbreweries. Voted best brewpub in Metro Detroit for 2007, Sherwood's pub is a casual and inviting atmosphere where beer drinkers can come in and enjoy quiet conversation or catch live acoustic music. Our beers are unique, well balanced variations of the basic beer styles with an occasional pariah! Stop in and you may find yourself lips to glass with our Smoked Pumpkin Porter, Verry Cherry Trippel, Tequila Aged Aztec Ale, Asylum Amber Ale, or the ever so coveted 1492 IPA. Sherwood Brewing Company's brewers, kitchen staff, and waitstaff are all a bit unsound, so there's no tellin' what will be going down when you stop in.

SHORELINE BREWERY | 218

Sam Strupeck

www.shorelinebrewery.com | shorelinebrew@sbcglobal

208 Wabash St. Michigan City, IN 46360 | 219-879-4677

Established 2005. Near the beautiful beaches of Michigan City, the brewpub sits in a historical (1857) lumberyard. Yellow pine and exposed brick adorn the inside of the pub for a warm welcome to our guests. Sitting at the Prohibition-era antique bar, pulled from a south side, Chicago basement speakeasy, beer drinkers get a great view of the 10 barrel Specific Mechanical brewery. Shoreline's food pairs perfectly with our fresh handcrafted beers. Our kitchen uses all fresh, never frozen, ingredients, including seafood flown in daily, to accompany our ales and lagers. Making a reputation as a hot music venue has been a priority at the brewery since opening. Shoreline has made a reputation for our ales and lagers, with two World Beer Cup medals for Beltaine Scottish Ale.

RILLO RYE: One pound of Amarillo hops added to the boil every 7 minutes, combined with over 20 pounds of dry hops added after fermentation. A huge malt backbone supports the large doses of the citrusy hops, as well as adding rye to the mash. Very complex in flavor and aroma, full bodied, with a hint of sweet malt to balance the high alcohol content.

BIG BELLA HEAVY SCOTCH ALE: A strong offering with intermingling flavors of molasses, currant, berries, and caramel. In Scotland this beer is called a "Wee Heavy".

BELTAINE SCOTTISH ALE: 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.

DIM WIT BELGIAN ALE: Notes of clove, banana, and orange mixed with a smooth blend of malted barley, and wheat. Belgian Wit's are typically served with an orange slice.

STELLA BLUE: A light, refreshing, crisp ale with a hint of blueberry.

THREE SUM IIPA: An imperial IPA, full bodied and balanced with a huge amount of hops. Three types of high alpha average hops combined to hop over the top in this beautiful beer.

SUM NUG INDIA PALE ALE: Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone made this beer an instant favorite at the Shoreline.

SPECIAL RELEASES | 2007 BARREL SERIES

1 PM: RYE AGED CURSE THE GOAT DOPPLEBOCK

2 PM: BOURBON AGED CURSE THE GOAT DOPPLEBOCK

3 PM: BOURBON AGED DISCOMBOBULATION CELEBRATION ALE BARLEYWINE

4 PM: BOURBON AGED 3SUM DOUBLE IPA

5 PM: LOST SAILOR IMPERIAL STOUT



**PRESENTS:
2007 BARREL SERIES**



**1:00 P.M.
RYE AGED CURSE THE GOAT
(DOPPLEBOCK)**

**2:00 P.M.
BOURBON AGED CURSE THE GOAT
(DOPPLEBOCK)**

**3:00 P.M.
BOURBON AGED DISCOMBOBULATION
CELEBRATION ALE
(BARLEY WINE)**

**4:00 P.M.
3SUM
(DOUBLE IPA)**

**5:00 P.M.
LOST SAILOR
(IMPERIAL STOUT)**

SHORT'S BREWING CO | 416

Joe Short

www.shortsbrewing.com | joe@shortsbrewing.com

121 N Bridge St Bellaire, MI 49615 | 231-533-6622

Established in 2004. We are a small microbrewery located in a quaint village in northwest lower Michigan. Since opening our doors to the public on April 23, 2004, we have consistently influenced our patrons in their conversion to craft brew. Furthermore, we have put ourselves on the map as a destination brewery for beer enthusiasts from all over the nation. Our pub is a restored 100 year old hardware store, with ornate wood work, stone and brick. We serve 20 different beers at any given time and offer another 13 imperial gourmets and several others in bottles. Our deli serves fantastic toasted sandwiches, pizzas, soups and wraps of which equally compliment the diversity of our beer menu. We often hold special events and productions on our stage along with regularly scheduled live music. Our small brewery (7 bbl) seems to outgrow itself every year, and we add more parts and pieces to accommodate the growing demand for our product. This year we opened our new production and packaging facility launching bottles in retail stores. Despite the increase in growth we are still solely distributing in Michigan. We maintain our mission statement of beer liberation through industry innovation. Our quest is to educate people about the historical and cultural value of our fermented art- an art that incorporates a large spectrum of flavors that we strive to exemplify through our diverse craft brew selection. Our innovative techniques are the methods of education and our investment into the consumer. We hope you will make your way to our premium beer paradise sometime soon. Please enjoy our beer! It was handcrafted by people who care in Northern Michigan. Cheers! And may the Short's be with you! Life is Short's; drink it while you're here.

NICIE SPICIE ABV: - 5.6 abv, OG - 12.6 P, IBU - 17 ibu Spiced Wheat Ale A mixture of barley and wheat makes this golden beer balanced to support bold spiciness. This ale is loaded with fresh citrus zest, coriander, and a four pepper blend.

STRAWBERRY SHORT'S CAKE: ABV - 4.75 abv, OG - 11.5 P, IBU - 12 ibu Experimental Fruit Beer Sweet Strawberries up front, cream in the middle and cake for the finish

GOLDEN RULE: ABV - 5.5 abv, OG - 12.3 P, IBU - 85 ibu We use 100% organic malted barley, enormous doses of hops, pure English ale yeast and water straight from the earth. This beer is light tasting with the malt and hops melding beautifully, for a clean easily drinkable session brew. Hops are light, but ever present and loaded with an earthy perfume with hop oils and resins that intrigue the palette.

SILVER CREEK BREWING CO. | 221

Steve Venturini/Todd Schneeberger

www.silvercreekbrewing.com | trs@SilverCreekBrewing.com

N57 W6172 Portland Rd. Cedarburg, WI 53012 | 262-375-4444

Company established 1999. We are located in the historic Cedarburg Mill, at the southeast corner of Columbia and Portland Roads in the heart of Cedarburg. Flanked by waterfalls and flowing water, our beer garden provides a picturesque setting amidst the many local shops. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill dam and through the original vertical-shaft turbine. Our pub and brewery have been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill. The smoke-free setting ensures your social enjoyment.

Wisconsin Dells On Tap



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Noon - 5 p.m.**

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Come for the beer, Stay for the fun!

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Admission includes samples of micro-brews from
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- **Mail:** Form below
- **Visit:** Wisconsin Dells Visitor &
Convention Bureau, 701 Superior St.

For information on Autumn Harvest Fest & Wisconsin Dells On Tap,
contact the Wisconsin Dells Visitor & Convention Bureau:

1-800-223-3557 or log on to wisdells.com/ahf

Wisconsin Dells On Tap

Advance Ticket Order Form (please print)

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Address _____

City _____ ST _____ Zip _____

Phone (____) _____ D.O.B. ____/____/____

Please send me _____ ticket(s) @ \$25 each. (By 10/15/09)

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Exp. Date ____/____/____ Numbers on back of card _____

Signature _____

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Wisconsin Dells Festivals, Inc. • PO Box 390 • Wisconsin Dells, WI 53965
1.800.223.3557 • wisdells.com/ahf

SOUTH SHORE BREWERY | 419

Bo Belanger

www.southshorebrewery.com | southshorebrewery@charterinternet.com

808 W. Main St. Ashland, WI 54806 | 715-682-9199

Established 1995. The South Shore Brewery became this state's seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since its inception. Originally located in the historic Soo Line Depot building in downtown Ashland, it existed with the Railyard Pub. A few additions to the brewery allowed for limited distribution. A catastrophic fire ravaged the Depot building April 1, 2000 and left the brewery temporally homeless. A new site was secured in July, 2000 and the ensuing construction lasted until March, 2001. The new brewhouse and production line was formally commissioned March 29th, 2001. The brewery is dedicated to producing flavorful innovative products that uses the best of traditional techniques and taps their sources of originality from its professional staff. Currently the brewery distributes its ever increasing line of products throughout the State of Wisconsin, the Western Upper Peninsula of Michigan, select locations in the St. Paul/ Minneapolis metro, as well as the Duluth metro and North Shore region of Minnesota.

NUT BROWN ALE: 4.0-4.4 % ALC. BY WT. 5.0-5.5 % BY VOL 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.

HONEY PILS: 4.4-4.6% ALC. BY WT. 5.5-5.8 % BY VOL. 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. This product is fermented with a classic Pilsner style yeast and allowed to lager several weeks before it is packaged.

PALE ALE: 3.8-4.4% ALC. BY WT. Our Pale is an Americanized version of a worldwide favorite. A light amber to copper colored beer, the Vienna malt used in our recipe balances quite nicely with the higher hopping levels. Using two American developed hops, Yakima Goldings and Cascade, this beer is very distinctive in both flavor and aroma. Described as pleasant, floral, and somewhat spicy with a citrus note, it's one of our brewers favorites.

RHOADES' SCHOLAR STOUT: 4.7-5.4% ALC. BY WT. 5.9-6.8 % BY VOL. Our only named beer to date. Its' honorary status is in tribute to its' designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State Fair when it was entered as a homebrew. It's everything a stout should be. Rich and hearty, not thick and overpowering, comes complete with a creamy head. Chocolate and crystal malts along with roasted barley combine to create the wonderful flavor.

SOUTH SHORE BAVARIAN WHEAT/WEIZEN: (4.4 % ALC. BY WT; 5.5 % ALC. BY VOL) Pronounce the "w" like a "v" in Wiezen. This style is of German origin and uses a pure yeast strain developed in that region as well. It is also characterized by the amount of wheat malt in the recipe. Our interpretation uses 60%. The yeast imparts very unique flavors and aromas. The flavors have been described as fruity, clove and nutmeg-like and the aromas are somewhat banana or bubble-gum. We believe you're going to love the "lightness" in color and flavor.

HERBAL CREAM ALE: 3.5% ALC. BY WT; 4.3 % ALC. VOL. The South Shore Brewery continues its' dedication to innovative and progressive beer styles. 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. The innovative feature of this beer is that we brewed one batch as an ale the other as a lager. After primary fermentation they were combined in condition tanks and allowed to mature. There is a good/ moderate hop bitterness. Yet another special feature of this beverage is that we've introduced a blend of herbs into the finished product.

WHEAT DOPPLEBOCK: 6.5% ALC. BY WT; 8.1% ALC. BY VOL. This style is a brewed with two yeast strains. The first is the famous Weinstephan ale

yeast which imparts the estery/ banana smells and flavor. The second is the Weinstephan lager yeast, used to produce the very tight and creamy head. A German brewer once said that the secret to producing a fine Dopplebock is that the drinker should be able to appreciate the product as a great beer first, only realizing the strength when getting up from the table. This beer is dark in color, with beautiful amber highlights This Dopplebock utilizes over 70% wheat malts, including wheat caramel and wheat chocolate, which produces a very rich malty profile along with the warming sensation of the higher alcohol content.

BOURBON BARREL COFFEE MINT STOUT: 4.7-5.4% ALC. BY WT.; 5.9-6.8% ALC. BY VOL. This beer uses are terrific Rhoades' Scholar Stout recipe as it's base. That being a "sweet" stout by definition. More like the London Stouts (Makeson; Chocolatey) and unlike the Irish Stouts (ie. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. After primary fermentation and a brief conditioning period the beer is allowd to age for at least three months in 12-15 year old bourbon barrels. You really can perceive all the flavors and the compliment each other magnificently. The beer will be everything the Rhoades' Scholar is; rich and hearty; not thick and overpowering.

SPRECHER BREWERY | 603

Randy Sprecher/Tom Strelka

www.sprecherbrewery.com | beer@sprecherbrewery.com

701 W. Glendale Ave. Glendale, WI 53209 | 414-964-7837

Established 1985. Sprecher is dedicated to producing fine European and traditional style beers and gourmet sodas. After 10 years in Milwaukee's Walker's Point area, the brewery moved to a larger location, a former elevator car factory, to continue its growth in producing distinctive beers for discerning beer drinkers. Sprecher produces five year-around varieties, more than six seasonals, and seven gourmet sodas. Tours (reservations required): Fridays at 4pm and Saturdays at 1, 2, and 3pm. Additional weekday and Sunday tours during the summer months (by reservation). June-August on Mondays through Thursdays. Distribution: Most of Wisconsin, plus metropolitan areas in Minnesota, Illinois, Michigan, Indiana, Baltimore, Northern California, and the Boston and New York areas.

STEVENS POINT BREWERY | 323

Julie Birrenkott

www.pointbeer.com | info@pointbeer.com

2617 Water St. Stevens Point, WI 54481 | 715-344-9310

Back in 1857, the founders of the Stevens Point Brewery had a single-minded passion for making great-tasting beer. Today, nearly a century and a half later, each hand-crafted Point Brand is still carefully brewed and aged with generous quantities of nature's finest ingredients. Over the years, the Stevens Point Brewery has taken great care to preserve this time-honored brewing tradition, passing on its commitment of quality from generation to generation.

The Stevens Point Brewery is proud to be Wisconsin owned and operated. Historic brewery tours are available. Please call for tour times 1-800-369-4911 or visit our NEW website: www.pointbeer.com

POINT BELGIAN WHITE: is a smooth refreshing and distinctive beer brewed in the tradition of Belgian Style White Ales. Our recipe boasts the finest barley and wheat malts, white wheat, rolled oats, and Noble Hallertau and Saaz hops - naturally flavored with a hint of Curacao orange peel and coriander. The result is a light-bodied beer renowned for its signature golden-white haze. Try it with an orange slice. 4.76% abv, IBU's 15

POINT OKTOBERFEST: is an authentic Marzen Style Lager beer, a style reminiscent of the beers originally brewed for the first Oktoberfest Celebrations in Germany during the early 1800's. Craft brewed using Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced

beer brewed in celebration of the upcoming season. 5.15 abv, 15 IBU's
WHOLEHOG SIX-HOP IPA: - Limited Edition Brewmaster Series. It just wasn't enough to use a blend of 5 varieties of hops in our India Pale Ale. We needed more. We needed to go wholehog! So, we added a sixth hop and created a more pronounced hop nose and massive hop flavor for our American twist to this legendary style. 8.5% abv.

WHOLEHOG IMPERIAL PILSNER: - Limited Edition Brewmaster Series. Hand-crafted using four varieties of hops added throughout the longer brewing process, our Imperial Pilsner embraces intense citrus-like hop characteristics with a pleasant floral aroma and a refreshing crisp finish. 8.5% abv.

STONE CELLAR BREW PUB | 414

Steve Lonsway

www.stonecellarbrewpub.com | ask@stonecellarbrewpub.com

1004 South Olde Oneida St. Appleton, WI 54915 | 920-735-0507

Established 2004. Wisconsin's oldest continually brewing brewpub. Housed in a building built as a brewery 149 years ago, you will find ten hand-crafted, fresh, and natural beers, gourmet sodas, traditional bier garden, unique stone walls in the dining room and pub, a comfortable party and meeting room, and pub fare with a flair.

STONEFLY BREWING CO. | 506

Jacob Sutrick

www.stoneflybrewery.com | info@stoneflybrewing.com

735 E. Center St. Milwaukee, WI 53212 | 414-264-3630

Stonefly Brewing Company was established in 2005 in the former Onopa brewhouse. Located just north of downtown in Milwaukee's eclectic Riverwest neighborhood, Stonefly continues to win acclaim for our fresh unfiltered ales. We produce 12 different styles each year including rotating seasonals and special batches in our seven-barrel milk-tank brewhouse. Known as one of Milwaukee's premier live music venues, Stonefly features national and international touring acts. Our kitchen is now open offering our brewpub specialties as well as a Friday fish fry. Open daily at 4pm. Brewery tours by request.

MOUSTACHE RIDE PALE ALE: 6% a/v Our flagship american pale ale. Brewed with briess malts and hopped with goldings.

SIMON BAGLEY STOUT: 5% a/v A thick, rich stout with hints of coffee and chocolate.

FOUR WOLVES ENGLISH ALE: 5% a/v Light bodied ale that can sneak up on you.

IMPERIAL STAR DESTROYER STOUT: 9% a/v The last five gallons on earth.

SUMMIT BREWING CO. | 213

Founder and Brewmaster: Mark Stutrud

Brewers: Eric Blomquist, Eric Harper, Mike Lundell, Nate Siats, Mike Miziorke, Damian McConn

www.summitbrewing.com | info@summitbrewing.com

910 Montreal Circle Saint Paul, MN | 651-265-7800

Established 1986. Founded in St. Paul by Mark Stutrud with the goal to bring back the traditional European beer styles once enjoyed across the country. Inspired in particular by British and German brewing traditions, the Summit lineup includes classic styles and a few surprising twists. Currently the brewery produces 7 year-round beers and 5 seasonal. Soon to be released is the new Unchained Series, featuring limited release brews each lovingly chosen by one of our brewers and brought to fruition under their watchful eye. Located along the bluffs of the Mississippi, our modern brewery offers free public tours several times a week. Make your reservation today!

SUMMIT OKTOBERFEST: 7.3 ABV, 16.2P, 29 IBU Our interpretation of a traditional Marzen style, the Oktoberfest is rich and malty with a clean lager fin-

ish. Malts featured are 2-row Pale, Caramel, and Munich. Hops featured are Northern Brewer, Tettnanger, and Saaz. Available in late summer, early fall.

SUMMIT EXTRA PALE ALE: 5.3 ABV, 12.0P, 45 IBU Our flagship beer and still our best seller, this English style ale has a medium, citrus bitterness and a caramel finish. Malts are 2-row Pale and Caramel. Hops are Horizon, Fuggle, and Cascade. Available year-round.

SUMMIT HEFE WEIZEN: 4.8 ABV, 11.2P, 20 IBU Brewed in the traditional Bavarian style, our Hefe Weizen has a cloudy appearance and a light, refreshing taste. German Hefe Weizen yeast produces aromatic notes of clove and banana. Malts utilized are 2-row Pale and Wheat along with Tettnanger hops. Available during the summer.

REAL ALE TENT

CASK-CONDITIONED SUMMIT HORIZON RED ALE: 5.7 ABV, 13.3 P, 65-70 IBU

The Horizon Red Ale crosses the styles of a traditional IPA and an Amber Ale. It features an intense, aromatic blend of Horizon, Amarillo, Cascade, and Summit hops, producing a potent blend of apricot, pine, and grapefruit notes. That hoppiness is balanced with a strong malt backbone of 2-Row Pale, Caramel, Cara-red, Wheat, and Black malts. The Horizon name stems from the use of the Horizon hop, a rare hop much revered by brewers and cherished for its pungent, spicy, bittering qualities. Horizon Red is hopped at 6 different points in the brewing process, more frequency than any other Summit beer. This offering is a cask-conditioned version of our new, classic year-round beer. Dry-hopped with Amarillo for an unbeatable real ale taste!

CASK-CONDITIONED SUMMIT OATMEAL STOUT: 4.8 ABV, 13.3P, 36 IBU Available only on draught, the Oatmeal Stout has chocolate, coffee and caramel notes with a smooth, creamy finish. Malts utilized are 2-row pale, Caramel, Oats, Crystal, Roasted Barley, and Chocolate. The hop bill features Northern Brewer, East Kent Golding, and Fuggles. This cask-conditioned version is dry hopped with East Kent Goldings.

SURLY BREWING CO. | 501

Omar Ansari

www.surlybrewing.com | beer@surlybrewing.com

4811 Dusharme Dr Brooklyn Center, MN 55429 | 763-535-3330

Surly Brewing Company sold its first keg in February of 2006. Since that time, we have become one of the fastest growing breweries in America. Where did his all start from you ask? Simple, Whitefish Bay, WI. An old girlfriend of founder Omar Ansari bought him a homebrew kit in 1994. This young lady hails from the northern suburbs of Milwaukee, and being that she's a Scennie, her love of beer rubbed off on Omar. While she no longer talks to Omar, there is not doubt, that Surly's roots go back to the Badger State. So its reassuring to know that something good has come out of Wisconsin. Go Vikes!

BENDER: Available year round on draft and in 16oz cans . Mahogany hued ale with flavors of toffee, raisins and cocoa.

FURIOUS: Available year round on draft and in 16oz cans . Dry hopped, really bitter amber ale.

CYNIC: Available year round on draft and in 16 oz cans . Yellowish color with spicy black pepper and stone fruit flavors and aromas. Coffee Bender: Available year round on draft and in 16 oz cans . Intense coffee brown ale. Gold Medal Winner GABF2007

SURLY HELL: Draft and 16oz cans available August-September. Munich Helles served unfiltered aka Kellerbier

BITTER BREWER: Draft and 16oz cans available April-August. American: style Bitter, brewed with Oats and Dry:Hopped.

SPECIAL RELEASES

Check Surly Booth Chalkboard for tapping times and beers!

REAL ALE TENT

TEA BAGGED FURIOUS: Limited Availability year round on cask. Double:Dry

hopped cask conditioned Furious. NoTLA Winner 2009 .

OAK-AGED BENDER: Limited Availability year round on cask. American Brown Ale aged on toasted American Oak.

ASH-AGED CYNIC: Limited Availability year round on cask. Saison aged on toasted White Ash.

TEA BAGGED BITTER BREWER: Dry hopped cask conditioned Bitter Brewer

THE LIVERY | 404

Steve Berthel

Brewery assistants: Wally Rouse and Pete Nyce

www.liverybrew.com | info@liverybrew.com.

PO Box 576 Benton Harbor, MI 49023 | 269-925-8760

Established 2005. Brewmaster Steve Berthel and his business partner Leslie Pickell opened one of the midwest's finest microbreweries in the Arts District of downtown Benton Harbor. Steve engineered and had fabricated a 10 bbl brewhouse. The Livery quickly received lots of national attention for the many fine lagers, ales, real ale, and barrel aged beers brewed there. The Livery also features Steves' house made ciders and wines, an eclectic variety of food, live music.

DOUBLE PAW-AN AMERICAN DOUBLE IPA: Liberally dry hopped with Amarillo. 9% abv 100 IBU Agent 99-A Belgian style Quadruple aged In a Founders Canadian Breakfast Stout cask. 12% abv

4TH ANNIVERSARY ALE: An English style Imperial brown rye ale liberally hopped with Cascade and Centennial. 9% abv 50 IBU

CARVACEOUS: A blend of 2 barrel aged Imperial ales that are dryhopped with cascade, Centennial, and Amarillo. 10.5% 100 IBU

DARK TRIPPEL: A Belgian style dark ale aged with nectarines in wood for 6 months 11% abv

MAILLOT JAUNE: A Farmhouse ale made with all French malt and dryhopped with a blend of noble hops. 7% abv 40 IBU

LAUGHING DRAGON: An American red IPA hopped and dryhopped entirely with Chinooks. 6.5% 65 IBU

SILVER QUEEN LAGER: A German style Helles brewed with spring water from the historic Eastman springs in Benton Harbor. 5.5% abv

REAL ALE TENT

LIBERTYS ALE: A hoppy English Imperial amber ale dry hopped in the firkin with Cascades. 8.5% abv 40 IBU

OLD CEDAR: An English style strong ale dryhopped in the firkin with East Kent Goldings. 7.25%

THE SAINT LOUIS BREWERY, INC. | 401

Stephen Hale

www.schlafly.com | shale@schlafly.com

2100 Locust St. St. Louis, MO 63103 | 314-241-2337 ext. 237

Established 1991. Missouri's first brewpub, and now St. Louis's largest LOB (locally-owned brewery). The Schlafly Tap Room is located in the historic Swift Printing Buildings and was an anchor in the revitalization of downtown St. Louis. Heck, ten years before we opened, Snake Plisskin walked past the building in Escape from New York. We are thrilled to now have local legend Andy White crafting culinary nirvana to the delight of throngs. The 15-bbl brewhouse produces six year 'round beers and more than thirty-three-and-a-third seasonal beers. Try all the beers at the HOP in the City: a beer festival, held at The Tap Room on Saturday, September 19th, 2009. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles. The 10% Reserve beers: Oak-Aged Barleywine, and Bourbon Barrel-Aged Imperial Stout; and a bottle-conditioned series: Bière de Garde, Grand Cru, Tripel, and Quadrupel.

Schlafly Bottleworks opened in April 2003 and is on a blistering pace to

satiate palates near and far. Distribution now includes most cities within a five-hour drive, supporting our belief that beer should be consumed as fresh and close to home as possible. The Bottleworks offers free brewery tours (check the website!), including a wicked good exhibit on the rich brewing history of St. Louis. Enjoy live music in our spacious Beer Garden through October. Our menu focuses on local purveyors, and Schlafly Gardenworks produces wheelbarrows full of vegetables and herbs used in the restaurant. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing philosophies and goals with this fantabulous group.

2009 barrelage for both breweries: over 30,000 bbls. We're thrilled to be back for our sweet-seventeenth year in a row.

KÖLSCH: This light-colored, refreshing ale is THE beer of Cologne. Well-balanced and mild-mannered, this beer is great for summer. 4.8% abv 25 IBUs

DORTMUNDER: This strong lager, also known as an Export, is straw colored and well balanced; neither hops nor malt predominates. 5.5% abv 25 IBUs

WITBIER: This unfiltered wheat ale is brewed with a Belgian yeast strain, flavored with orange peel and coriander, and made with locally-harvested unmalted wheat from Alhambra, Illinois. Quite snappy and refreshing. 5% abv 18 IBUs

DRY-HOPPED APA: An American Pale Ale with a hearty dose of hop bitterness, flavor and aroma. We add hops directly into the finished beer to boost the fresh, fruity flavor and aroma of American hops. 6% abv 50 IBUs

INDIA BROWN ALE (IBA): This beer was brewed for our brewer Brennan's wedding last year. It has the color of a brown ale, but the aroma of an American style IPA. Dry Hopped with Simcoe and Willamette hops. 6.5% abv 50 IBUs

OATMEAL STOUT: This rich, full-bodied stout has sweetness from caramel malt, bitterness from roasted barley and smoothness from flaked oats; mmm, breakfast. 5.7% abv 40 IBUs

GRAND CRU: Fruity, spicy aromas and flavors contribute to the complexity of this golden-colored Belgian ale. Medium body and effervescence contribute to a light, dry impression, despite its strength and sweet, smooth finish. 9% abv 20 IBUs

TRIPLE: Hearty with a golden hue and rich, fruity character. While this ale is light in color, it is fuller bodied than many darker ales. These characteristics make it a great after-dinner drink and a perfect complement to aged cheese and fruity desserts. 10% abv 45 IBUs

QUADRUPEL: Schlafly Quadrupel is, as its name implies, a serious beer. But don't be intimidated. This fourth beer in our bottle-conditioned Belgian-style beer series has a rich, malty backbone that is generously balanced by select, fresh hops to create a luscious, smooth character. Sharing it with friends enhances the enjoyment, whether in front of a roaring fire or at the finest dinner party. 12% abv 35 IBUs

REAL ALE TENT

DRY-HOPPED IBA (India Brown Ale): Brewed for Natasha and Brennan's wedding last year, this Brown Ale has lots of Liberty and Cascade in the boil/whirlpool, but enough malt sweetness to back up the intense bitterness. We add more Ahtanum and Cascade hops directly to the cask. 6.5% abv 50 IBUs

THIRD BASE SPORTS BAR AND BREWERY | 205

Travis Scheidcker

www.thirdbasebrewery.com | 3bbrewer@gmail.com

3432 Adeline Court SW Cedar Rapids, IA 52402 | 319-378-9090

Established 1996 (as Cedar Brewing Company) We are now doing business as Third Base Brewery under new ownership, management, and brewer. We are the first and only true brewpub in Cedar Rapids since Prohibition. Our beers are brewed in house on our 8.5 barrel system. We have a diverse food menu to compliment our wide range of beer styles served year-around. Our beer is also available in growlers, 1/6 barrels, 1/2 barrels, and soon at our other Third Base locations in Cedar Rapids, Iowa City, and Des Moines. Open seven days a week 11am-2am.

BEGGAR JON'S HEFEWEIZEN: Classic-style wheat ale, light and refreshing with hints of banana, clove, and even some bubble gum in the flavor and aroma. Named for a regular at the pub who begged and pleaded with us for years to brew a real hefeweizen. Prosit!

FLYING ACES PALE ALE: Four large hop additions to the boil of this brew give this one its characteristic hop flavor and aroma; every hop heads dream!

SLAPPY'S SMOKED PORTER: Named for Larry "Pappy" Papkin and Matt "Sleepy" Franklin, who created the recipe..(That's where we got "Slappy" from)..or something like that. Anyway, this beer is a little different from the classic German Rauchbier (smoke beer). A bit darker and a tad more bitter, this American Smoked Porter also has more body and a smoothness that makes it an easy-to-drink brew. The aroma is a blend of malt and smokiness, which can seem bacon-like and woody. The flavor will follow the aroma profile (mostly) with the hint of astringent dryness that Black Patent malt brings to the party. Think of this beer as a dry stout with the addition of bacon-like smokiness

C.R.I.P.A.: Lots of Chinook, lots of Centennial, and even more Amarillo. Enough said.

THIRSTY PAGAN BREWING | 305

Steve Knauss

www.thirstypaganbrewery.com | steve@thirstypaganbrewing.com

1623 Broadway Superior, WI 54880 | 715-394-2500

Established 1996. Thirsty Pagan (formerly Twin Ports) Brewing is the only micro brewery in Superior. We are located in the old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2BBL system provides everyone with 9 different microbrew varieties on tap. 4 tried and true house ales, and 4 seasonals, including pours off of our famous beer engine. We are open from 4 pm to close every day. Our gourmet pizza is available from 4-9 every weekday, and 4-10 on the weekends. Enjoy a smoke-free dinner, then light up after 9pm. Live music 5 nights a week!

DERAILED ALE: 5.5% Alcohol by Volume 1.056 O.G. 45 IBUs This is our number one house beer. It's a medium bodied pale ale, brewed with Columbus, Glacier and Cascade hops for a citrus flavor.

BURNTWOOD BLACK ALE: 4.6% Alcohol by Volume 1.049 O.G. 35 IBUs This light to medium bodied black style ale has seven varieties of malt and barley, giving it complexity and character. It is available year round as one of the house beers.

SPRUCE WILLIS WHEAT ALE: 5% Alcohol by Volume 1.051 O.G. 22 IBUs This beer was brewed in the American Wheat Ale style with a late boil addition of fresh Duluth Blue Spruce tips. Its light body is accompanied by a citrus flavor given by the spruce tips. Enjoy what nature has to offer!

GUTEN HOPFEN INDIA WEIZ ALE: 8.6% Alcohol by Volume 1.066 O.G. 55 IBUs Guten Hopfen is German for Good Hops, and this German style wheat has nothing but good hop flavor! The Simcoe hop is showcased in this unique styled beer, giving a distinct grapefruit flavor. Prost!

THREE FLOYDS BREWING CO. | 624

Nick Floyd

www.ThreeFloydspub.com | alphaking1@msn.com

9750 Indiana Pkwy. Munster, IN 46321 | 219-922-3565

Established 1996. Three Floyds (Nick, Simon, and Mike) first opened in Hammond, Indiana, and originally produced only keg beer for the Chicago/Northwest Indiana market in its small, garage warehouse. Three Floyds moved to Munster, Indiana, in 2000 and produces multiple award-winning draught and bottled beer, which it markets predominantly in the Midwest. Now you can also visit their brewpub!

ALPHA KING PALE ALE

GUMBALLHEAD AMERICAN WHEAT BEER

ROBERT THE BRUCE SCOTTISH ALE

PRIDE AND JOY MILD ALE

DREADNAUGHT IMPERIAL IPA

GORCH FOCH HELLES

VANILLA BEAN BARREL AGED DARK LORD RUSSIAN IMPERIAL STOUT

BARREL AGED DARK LORD RUSSIAN IMPERIAL STOUT

DARK LORD RUSSIAN IMPERIAL STOUT

APOCALYPSE COW DOUBLE IPA

SAND PEBBLES STRONG AMERICAN BROWN ALE

BLUNDERBUSS RAUCH BLONDER BOCK

TITLETOWN BREWING CO. | 320

Brent Weycker/David Oldenburg

www.titletownbrewing.com | info@titletownbrewing.com

200 Dousman St. Green Bay, WI 54303 | 920-437-2337

Since 1996, Titledown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district.

Our brewer is committed to creating a variety of outstanding beers including 5 year-round beers, 5-8 seasonals and one-offs, and ever-changing cask-conditioned ales. You may enjoy a few pints at our two bars, in our billiard room, or in our outdoor beer garden overlooking the Fox River. Our extra-large beer glasses accommodate a full pint of beer and a full inch of foam, giving you both quality and value. Smoke-free since 2008! Fresh beer; fresh air!

JOHNNY "BLOOD" RED: Wisconsin malt, Golding hops, and a touch of roasted grain create the distinctive flavor of this Irish Red Ale, the namesake of legendary Packers halfback Johnny "Blood" McNally. Ask for a "Johnny Blood" year-round. ↓ 6.0% ABV, 13.6°P, 22 IBU

SNO-CAP ROOT BEER: (non-alcoholic): We prepare this old-fashioned root beer using Grandma Gladys original recipe. One taste takes you back to the Sno-Cap drive-in restaurant in Green Bay where this tasty treat was a local favorite.

LOOSE CABOOSE SUMMER ALE: Nutty English malt, citrus-like American hops, and the fruit and spice character of Belgian yeast intermingle in this refreshing bronze-colored Belgo-American pale ale. ↓ 6.7% ABV, 15.7°P, 37 IBU

DARK HELMET SCHWARTZBIER: This German-style black lager has a rich aroma of coffee, chocolate, caramel, and toasted malt, medium-full body, and a roasty yet smooth finish. May the schwartzbier with you! ↓ 5.4% ABV, 13.7°P, 28 IBU

CAMPFIRE BREW: We brewed this unique brown ale with cherry-wood smoked malt, six other malts, a touch of oatmeal, and a handful of crisp American hops for balance. Complex, smooth, and smoky. ↓ 6.9% ABV, 16.2°P, 36 IBU

TWO BROTHERS BREWING CO. | 224

Jim Ebel/Christian Wicklund

www.TwoBrosBrew.com | info@TwoBrosBrew.com

30 W 315 Calumet Ave. Warrenville, IL 60555 | 630-393-4800 ext 201

Established 1996. Two Brothers Brewing Company was founded by brothers Jim and Jason Ebel. We began production as a draft-only brewery with just the two of us as employees (yes, that meant brewing, cleaning, packaging, marketing, delivering, accounting and sharing an office!) Since starting with old dairy tanks donated by our grandfather, a retired dairy farmer, we've grown by leaps and bounds. In September of last year we moved to our new 36,000 square foot brewery, where we installed a new 50 barrel brewhouse. With the "extra" space we've built Two Brothers Tap House, a pub serving our beer as well as a wide selection of guest beers from around the world. The Tap House serves upscale pub fare. Two Brothers' award-winning beers are available in Illinois, Wisconsin, Minnesota, Indiana, Ohio, Massachusetts, Pennsylvania, and New York City.

DOMAINE DUPAGE FRENCH COUNTRY ALE: 2007 GABF Bronze Medal. Rural Northern France-style amber ale. Well balanced, full and sweet up front, caramel, toasty and fruity character. The finish has a gentle floral and spicy hop character to cleanse the palate. 15.9P, 5.9%, 24 IBU.

EBEL'S WEISS: Traditional Bavarian-style hefeweizen, unfiltered with wonderful malt sweetness and soft aroma of clove, vanilla and banana. 12.3P, 4.9%, 15 IBU. Cane and Ebel: Our newest year-round beer, a hopped-up red rye ale. This one's dry with a touch of Thai Palm Sugar to add a creamy mouthfeel in contrast to the dry character of the rye malt. Balanced with the wackiest new hops we could lay our hands on. Assertive hop finish. 17.0 P, 7.0%, 68 IBU.

DOG DAYS DORTMUNDER LAGER: Our summer seasonal, brewed in the style of Dortmund, Germany, this golden lager has a delicate caramel malt character, balanced by a light body and mild German noble hops, creating a crisp, refreshing finish. 12.6P, 4.9%, 27 IBU.

TYRANENA BREWING CO. | 424

Rob Larson/Stacey McGinnis

www.tyranena.com | info@tyranena.com

PO Box 736 1025 Owen St. Lake Mills, WI 53551 | 920-648-8699

Established 1999. A modern brewing facility producing six year-round beers in addition to a number of seasonals and specialties. In 2006, Tyranena began bottling a line of big, bold, ballsy beers especially for full-flavor aficionados, aptly called the Brewers Gone Wild! series. Tyranena's brews are available both in bottles and select draught accounts in Wisconsin, Minnesota, and Illinois. The beautiful smoke-free Tasting Room and Beer Garden at the brewery are open Wednesday through Saturday evenings, year-round. Enjoy live music performances every Saturday night with no cover charge. Check the website for additional hours and added musical performances during the summer season. Growlers available.

BITTER WOMAN IPA: Style: Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma. LABEL STORY: 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!

ROCKY'S REVENGE: Style: 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. LABEL STORY: 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 Tyranena.

THREE BEACHES HONEY BLONDE ALE STYLE: Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent. **LABEL STORY:** Nothing beats a day at the beach.. the sun, the sand and, of course, the scenery. Here in Lake Mills, the three beaches of Rock Lake have drawn young and old for generations.. to laugh, to play, to frolic, to just escape stresses of life for a time. Three Beaches Honey Blonde is like a day at the beach.. light, bleached blonde, gleefully effervescent, free from bitterness and sure to improve your attitude. When you need a little attitude adjustment, spend a day at the beach with Three Beaches Honey Blonde.. and you won't even have to wash the sand out of your suit!

DEB & GLENN'S BOURBON BARREL-AGED BLUEBERRY KINDA LAMBIC

STYLE: Brown Ale (at the onset) **DESCRIPTION:** We have had this sitting around in a barrel since last summer.. percolating.. getting a little bit of that lambic-funkiness going on. Started with post-fermentation brown ale, added it to once used bourbon barrels along with a whole bunch of blueberries hand-macerated by Benji and Rob and inoculated with a Lambic yeast/bacteria blend. Don't get excited Mom, this is not that kind of fruity beer.. it is not light and sweet.. it is wonderfully complex with wood, berry, a semi-nasty, semi-yummy aroma and a sour twist.

SCURVY IPA STYLE: An India Pale Ale brewed with Orange Peel. **DESCRIPTION:** An ample ale exploding with luscious, fruity hops and a citrusy blast of orange zest. Ready to walk the plank, matey?

IMPERIAL PUMPKIN ALE STYLE: Imperial Pumpkin Ale. **DESCRIPTION:** This beer is medium to light in body (of course, someone else may find it medium to high in body), a little lighter in color than pumpkin pie and about 7.5% alcohol by volume. It began as a little spice forward but has matured and balanced quite nicely since last year. We used 158 lbs. of pumpkin in a 21 barrel batch and then added several pounds of "pumpkin pie" spice.

BITTER WOMAN IN THE RYE IPA STYLE: India Pale Ale brewed with Rye. **DESCRIPTION:** Brewed with an orgy of hops to satisfy the cravings of the most indulgent of hop heads. Hop flavors, aromas and bitterness dominate. Balanced with rich caramel malts and enhanced with the spiciness of rye. Catch a Bitter Woman in the Rye.

PARADISE BY THE DASH BOARD LIGHTS STYLE: Doubly Blessed (aka Imperial) Cherry Porter. **DESCRIPTION:** Black as the back seat of a car parked in the deep dark night. A soft roasted and fruity perfume entices. The firm, full-body seduces. The tartness of freshly plucked cherries finishes it off. Tingling with anticipation? Open up your eyes, I got a big surprise!

BENJI'S IMPERIAL CHIPOTLE PORTER STYLE: A variation of our base Imperial Porter. **DESCRIPTION:** Featuring rich, smoky flavor from specialty malt and subtle heat from fiery chipotle peppers.

CHOCOLATE IMPERIAL PORTER STYLE: A variation of our base Imperial Porter. **DESCRIPTION:** Brewed using cocoa nibs.

UPLAND BREWING CO. | 406

Caleb Staton

www.uplandbeer.com | caleb@uplandbeer.com

350 West 11th St. Bloomington, IN 47404 | 812-336-BEER ext 203

Established 1998. From inception, we have provided Hoosiers and beer lovers with quality craft-focused ales and lagers. The 30 barrel brewhouse is visible from the Upland Tap Room, which provides eclectic American cuisine to pair with seven draught choices. Annually, we celebrate the coming of spring with a traditional German Maifest and the harvest-time with a polka-filled Oktoberfest. Upland continues to grow with a recent expansion in 2007 focusing on quality, energy recovery, and Tap Room dining experience.

WATER STREET BREWERY | 511

George Bluvas

www.waterstreetbrewery.com

1101 N. Water St. Milwaukee, WI 53202 | 414-272-1195

Established 1987. Water Street Brewery began in the historic district once home to Blatz, Pabst, and Schlitz. Gleaming copper kettles greet customers as they walk in the door of our 100 year old cream city brick building. We serve a variety of house beers, seasonals, and root beer to go along with our contemporary food selection. In 2000 we built a second location in Delafield, which is about 25 miles west of Milwaukee, so we are now a chain, albeit a small one with only two links. Both locations brew the same great beer and serve the same great food. Both locations currently are displaying portions of the Water Street Beer Memoribilla Collection. This collection of antique brewery items focuses on Wisconsin's brewing heritage, and includes many pieces from the early 1900's including tap handles, bottles, cans metal and neon signs.

WHITE WINTER WINERY/MEADERY | 605

Jon Hamilton

www.whitewinter.com | jon@whitewinter.com

PO BOX 636/68323 Lea St. Iron River, WI 54847 | 715-372-5656

Established 1996. White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. Mead is the oldest fermented beverage in the world but relatively unknown in modern times. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 150 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!).

Join us for Porch Concert Sundays with local musicians, authors and others. Great mead, brackett, and hard ciders as well as select brews available for purchase on-site. We also feature /smoked/ (not grilled) brats & dogs from Jim's meat market, world renowned for their pepperoni beef sticks. Summer blow out emergency pig roast held September 6 from 11-7.

1855
SALOON & GRILL

Locally Owned & Operated

Friday Fish Fry

Saturday Prime Rib Special

Close to Highway 90-94 Off The Beltline Hwy

**GOOD FOOD,
GOOD TIMES**

1855 Saloon and Grill redefines the essence of fine dining. 1855 has been pleasing people from all over Wisconsin, and bordering states, with their great tasting food, wonderful atmosphere, and first class service. Come see for yourself why so many people can't stop talking about 1855 Saloon & Grill.

**OPEN 7 DAYS A WEEK
FOR LUNCH & DINNER!**

218 S. Main St. Cottage Grove, WI
(608) 839-3700 www.1855saloonandgrill.com

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If you enjoyed
this year's festival,
join us next year for the

24th Annual Great Taste of the Midwest

August 14, 2010

(Remember! It's always the
second Saturday in August.)

Ticket price will be determined by next April

Check <http://mhtg.org> for information

Tickets go on sale in May: Mail order with May 1 postmarks

Local sales first Sunday of May

Don't miss out like many of your friends did this year!

Buy early and book your hotel rooms or bus trips early.

We invite your comments on this year's festival.

Write to us at:

Great Taste!

Madison Homebrewers and Tasters Guild

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