



August 14, 2010 | Olin Park | Madison, WI

Presented by the:



## WELCOME FROM THE PRESIDENT

**W**ELCOME TO THE 24TH 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 two years ago we've tweaked things a bit for this year, which we hope will make your experience even more enjoyable. In particular you'll find that the location of the Real Ale Tent has been moved, it's now the first beer tent you'll come across as you enter from the main gate.

Two years ago we increased festival space by fencing in more of the park. We'll be fencing in that same amount again this year, but will be roping off some areas to protect vegetation and seedlings at the request of the city, so please help us by staying out of those areas. 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. Speaking of which, this is Bell's 25th Anniversary and we'll be doing something special for them this year, giving them their own tent down near the beach. I'm sure Larry and the group will be doing something very special this year. And speaking of 25 years, how's about adding another 125 years! Yes, the August Schell Brewing Company is 150 years old and will be located in a special location with a special exhibit at the fest. Our presentation tent will be the same size as last year when we doubled its capacity and there'll be presentations on beer and food again.

The real ale tent 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 in its new location nearer the front gate!

We've also revised the food vendor layout this year. The bulk of the food vendors will be concentrated in the northwest corner of the festival with some carts further up the shore, 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 34 states along with people from Puerto Rico, Italy and Ireland 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, many of whom work countless hours each year to make this event a success.

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 continuing our 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

## 2010 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 24rd Great Taste of the Midwest, we give special recognition to the organizers and staff.

### 15 OR MORE YEARS OF SERVICE

**BOB DROUTH (24)** – ChairmanBob Emeritus and Purchasing  
“**LITTLE STEVE**” **KLAFKA (24)** – Go-to Guy  
“**TUX**” **TOM GRIFFIN (21)** – Master of Ceremonies  
**GLENN SCHULTZ (21)** – Mr. Bread  
**BRYAN BINGHAM (20)** – Festival Grounds Mentor  
**MITCH GELLY (19)** – City Relations  
**BOB PAOLINO (19)** – Saturday Night Cleanup  
**GREG YOUNKIN (18)** – Presentation Tent and Weather Manager  
**FRED SWANSON (17)** – Brewery Liaison  
**DON MCCREATH (17)** – Brewery Liaison Assistant  
“**MIDDLE STEVE**” **ANDRUSZ (16)** Tent Signs and GT Quartermaster

### 10-14 YEARS OF SERVICE

“**BIG STEVE**” **ENSLEY (14)** – Volunteer check-in and King Gambrinus Emeritus  
**PAUL KINAS (14)** – Brewer Check-in  
**MARK GARTHWAITE (12)** | **BRYAN KOCH (12)**– Keg Command  
**TED GISSKE (12)** – WORT/Music  
**TONY JACQUES (12)** – Master of Tickets  
**DAVE PEGELOW (12)**– Vendors  
**BILL ROGERS (12)** – Festival Chairman  
**MARK MORRISON (11)** – Festival Vice Chairman & Club President  
**CARL DUROCHER (10)** – Shuttles  
**BRUCE GARNER (10)**–Brewery Liaison Data Base

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

**STEFAN BERGGREN, KEITH SYMONDS, KATE STALKER**– Masters of Tickets  
**MIKE SPROUL** – Volunteer Coordinator  
**DAN HEDTCKE AND LARRY WALKER** – Brewer Load-in  
**JESSE SWING** – Head Keg Jockey  
**ERIC SCHOVILLE** – Grounds/Festival Layout  
**SCOTT REICH** – Side Gate Security  
**LES HOFFMAN** – Real Ale Czar  
**CHARLEY KRIEGER** – Cellarman  
**PAGE BUCHANAN** – Ice Delivery and Real Ale Assist  
**CHRIS SCHULTE, AND MIKE DERESZYNSKI** – Real Ale Assistants  
**CHARLIE TALBOT, BRETT MEYERS AND JOE FRATTINGER** – Parking, Traffic Control, Security, Safety, Fire Control  
**JASON WALTERS AND MARK LEITERMANN** – Front Gate and Wristbanding  
**CAROL BRACEWELL** – Graphic Arts  
**MARK ALFRED** – Brewers Gift and GT Quartermaster  
**MARK SCHNEPPER**– Traffic Control  
**MEG MADECKY** – Trucking  
**PAT PROPSOM** – Cooling and Hydration Specialists and Site Mechanic  
**JUDY KUSEK** – Club Headquarters, Treasurer and Club Mom  
**GAIL PROPSOM AND JEFF FOLGERT**, – 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 and Friday Set-up  
**GEORGE ZENS** – Media Liaison  
**MARY ELLEN RIELAND** – Presentation Tent Assistant  
**SCOTT MAURER** – Program Editor/Designer  
**DAN GUSTAFSON** – Brewer Liason Assistant  
**BOB HARVEY** – Recycling and Garbage  
**GAGE MITCHELL** – Signage Systems  
**RANDY WISE** – Meat Smoking  
**JIM MAYHEW** – Program Printer and Finance Comm. Chair

## 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**

**CARAVAN GYPSY SWING ENSAMBLE**

**CROAKER**

**DOWN FROM THE HILLS** | <http://personalpages.tds.net/~downhome>

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

**PAM PILSNER AND THE PILSTONES** | [www.motorprimitives.com](http://www.motorprimitives.com)

**PORTABLE QUARTET**

**RETROBOX** | [kentpalmerinmadison@hotmail.com](mailto:kentpalmerinmadison@hotmail.com)

**SPENT HOPS**

**THE PINTS** | [www.thepints.com](http://www.thepints.com)

**THE ROLLING WAVES**

**URBAN HURDLES**

**WHISKY LASH ALL-STARS** | [www.facebook.com/whiskeylash](http://www.facebook.com/whiskeylash)

**YID VICIOUS** | [www.yidvicious.com](http://www.yidvicious.com)

## TAXI SERVICE | UNION CAB | 242-2000

erative of Madison has been the official cab company of the Great Taste of the Midwest for over 13 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 ten area beer establishments will also be load-ing/unloading.

The locations where you can get a shuttle bus to the Great Taste and back are listed on the back of your ticket and here: The Capital Brewery on the far west side, all three Great Dane locations, The Alchemy Café, The Weary Traveler, The Ale Asylum on the far east side, and Gray's Tied House in Verona will all have free shuttles to the festival. Shuttle buses begin operating from each site to Olin-Turville Park at noon. The festival grounds open at 1 p.m. Shuttles run continuously to and from each site from noon until 7 p.m. Vintage Brewing Company will also be offering shuttle service using their own bus. Please check with them for details.

## WEBCASTING

We will again be live webcasting from the festival, broadcast on Saturday. Go to [mhtg.org](http://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 interview 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! Special thanks go to Cricket Communications and WYOU Community Television for their support and technical assistance.

## VENDORS

### GOOD EATS

- 1) **MILIO'S** | Sub sandwiches Ham / Turkey / Beef / Italian / Veggie, \$5- | chips, pickles, cookies-\$1 | water
- 2) **GLASS NICKEL PIZZA** | Cheese-\$3, | Pepperoni, Sausage, Fetalicious, Deluxe-\$4 | Water \$1
- 3) **PEOPLE'S BAKERY** | Gyros | Beef, chicken and lamb ka-bob | Falafel sandwich \$6 | Stuffed grape leaves-\$5 | Baklava-\$3 | smoothies-42
- 4) **MIKE LOSSE CATERING** | Brats, chicken sandwiches, cheese curds and water. \$3
- 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.
- 6) **BAUMGARTNER'S** | Brick \$3 | Swiss \$3 | Cheddar \$3 | Limburger \$3 | Salami \$3 | combo (salami & One cheese) \$5 | Landjaegers \$3
- 7) **SMOKIN' CANTINA** | Pulled pork sandwiches-\$7 w/ Fries \$10. Local sustainably raised Jordandal Farm Pastured Pork, slow smoked, sliced thin and piled high on a Artisan Batchhouse Bakery Bun. Hand Cut Wedge Fries \$6 extra large serving. Local Wisconsin Russet Potatoes hand cut and double fried to perfection. | Beverages-\$2: Izze Sparkling juices, Gosling ginger beer, Ice tea | Sparkling water-\$1
- 8) **JAMERICA** | Jerk-Chicken served w/ Red Beans&Rice | Jerk-Pork | Mango Rundown Tofu served with Red Beans & Rice (Vegatarian) | Curried Stew Pork served with Red Beans & Rice. | Jambalaya | All Dishes \$8.00

### 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 | Wisconsin Brewers Guild | Brew & Grow - Madison | Mountain West Brewery Supply

## CLUB OPERATIONS TENT | FIRST AID | LOST AND FOUND

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 silver 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.

## 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!

## 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)**

**WI CHAPTER OF THE AMERICAN PARKINSON'S FOUNDATION** -in memory of Michael Jackson (Beer Hunter)

**WIL-MAR CENTER**

**WORT RADIO-89.9 FM**

**WYOU PUBLIC ACCESS TV**

**MADISON PARKS FOUNDATION**

**WISCONSIN TAVERN LEAGUE FOUNDATION** (Safe Rdie Program)

**LUKE HOUSE COMMUNITY MEAL PROGRAM**

## HOW DOES ONE TASTE BEER?

Beer should be served at the temperature intended by the brewery. Generally, though, a serving temperature of 45-55°F 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?

## A FEW NOTES ON ABV, IBU'S, & GRAVITY.

When possible, breweries have provided specific technical info about their beers including alcohol content (ABV), original gravity and bitterness based on the international bittering units (IBUs) scale.

➔ **ALCOHOL BY VOLUME** (abbreviated as abv) is a standard measure of how much alcohol (ethanol) is contained in an alcoholic beverage (expressed as a percentage of total volume).

→ **GRAVITY** refers to the specific gravity of the wort at the beginning of fermentation (Original Gravity) and the end (Final Gravity). At various stages in alcohol fermentation, the density of the wort varies. Depending upon the depth that the hydrometer falls into the wort, the percentage of alcohol can be determined. In the brewing industry it's called "degrees Plato" (abbreviated °P) and in the wine industry "degrees Brix". Even when specified in terms of °P it is not uncommon to refer to the pre-fermentation reading as the "Original Gravity" (OG) which refers to the original specific gravity reading. By considering the original sugar content the brewer or vintner obtains an indication as to the probable ultimate alcoholic content of his product.

→ The **INTERNATIONAL BITTERING UNITS** scale, or simply IBU scale, provides a measure of the bitterness of beer, which is provided by the hops used during brewing. Bittering units are measured through the use of a spectrophotometer and solvent extraction. The bittering effect is less noticeable in beers with a high quantity of malt, so a higher IBU is needed in heavier beers to balance the flavor. For example, an Imperial Stout may have an IBU of 50, but will taste less bitter than an English Bitter with an IBU of 30, because the latter beer uses much less malt than the former. The technical limit for IBU's is around 100; some have tried to surpass this number, but there is no real gauge after 100 IBUs when it comes to taste threshold. Light lagers without much bitterness will generally have 5 IBUs, while an India Pale Ale may have 100 IBUs or more.

## SPECIAL THANKS

Thanks to ticket vendors who were outlets for local ticket sales as a favor 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 Craig Tammola, New Holland Brewing Company for the 2010 Great Taste logo

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 Bucky's Rentals, suppliers of our tents and port-a-sans, 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.

## 30 YEARS THE HOP KING

"I like the hop for its preservative qualities, I plan to live to 250 years."

Ralph Olson, General Manager/Owner, HopUnion LLC.

Let's hope he does. Ralph Olson retired this summer, after 30 years in the hop business. He started in the biz the same year Sierra Nevada started brewing their unique Pale Ale, and we all know what the craft beer industry has done since then. Through it all, Ralph made sure breweries large and small got the hops they needed to drive the innovation we've all enjoyed so much. He's always been a friend to homebrewers and we owe Ralph a debt of gratitude. The Madison Homebrewers and Tasters Guild wishes Ralph a hoppy retirement, and hopes he finds time to enjoy a good brew!

## 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 to find the brewery booths, or let your sense of adventure take you where it may. We also provide a listing of beers in the **REAL ALE TENT**, and listings of brewery's "special tapings" which occur throughout the day. There is also a list of non-alcoholic beverages below, which are also highlighted in black in the beer listings.

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. We thank the people at the breweries who took the time to provide festival-goers with complete information.

We've also provided some extra space at the end of the program 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 25th 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://mhtg.org>

CHEERS!

# GET YOUR ROOT BEER HERE



## NON-ALCOHOL BEVERAGE LIST

Designated drivers will not go thirsty with these non-alcohol options. Detailed listings also appear in the brewery guide highlighted in **ULTRA BLACK**.

**AMERICA'S BREWING CO** | 511 | Roundhouse Rootbeer  
**COURTHOUSE PUB** | 214 | Pub Root Beer  
**STONE CELLAR BREW PUB** | 416 | All Natural Root Beer  
**TITLETOWN BREWING CO.** | 117 | Sno-cap root beer  
**WHITE WINTER WINERY/MEADERY** | 306 | Blue Spritz

# PRESENTATION TENT

1ST SESSION - 2:00 - 2:40

## BEER AND FOOD



Free State Brewing | 515

<http://freestatebrewing.com/>

Joey Dunscombe

Weary Traveller Freehouse

Chefs Rick Martin of Free State Brewing Company and Joey Dunscombe of The Weary Traveler team up to present three farm fresh food and beer pairings while sharing their passions for local foods and Farm to School programs. Ingredients will be sourced from both localities and beer selections will be provided by Free State. Enjoy a BLT napoleon with Post Rock Pilsner, Jordandal Farm pork shoulder with Ad Astra Ale, and a surprise collaborative dessert paired with Oatmeal Stout.

**RICK MARTIN** is the Executive Chef of Free State Brewing Company in Lawrence, Kansas, the first legal brewery in Kansas since before prohibition. In his 18 years at Free State, Rick has created an inviting menu of rustic beer cuisine and invented interesting new ways of pairing food with beer and spirits. He's provided simple yet exciting views on beer and food during cooking performances at the Great American Beer Festival and his recipes are featured in Lucy Saunders' recent book, *The Best of American Beer and Food*. He's been a featured speaker at the 2008 Craft Beer Conference in San Diego, *Savor: An American Craft Beer and Food Experience* in Washington DC, and performs annually at Great Taste of the Midwest and Wichita's Midwest Beer Festival. He has deep rooted passions for utilizing locally grown foods and supporting Farm to School programs. His year peaks during Free State Brewery's popular Beer Banquet dinners, a yearly series of multi course pairings carefully guided by Rick and Brewmaster Steve Bradt.

**JOEY DUNSCOMBE** is the Chef at the Weary Traveler Freehouse on Madison's near east side. He uses Local/Sustainable food from Madison's Farmer's Markets and a long list of farmers growing awesome food in and around Dane County. When not biking around with his family searching out cold beer and good food he's at 1201 Willy Street.

2ND SESSION - 3:00 - 3:40

## BEER AND CHOCOLATE



Gail Ambrosius Chocolatier

[www.gailambrosius.com/](http://www.gailambrosius.com/)

Furthermore Brewing

[www.furthermorebeer.com/](http://www.furthermorebeer.com/)

Furthermore Brewings Aran Madden & 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 AMBROSIUS:** 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.

**ARAN MADDEN:** Aran is the co-owner and brewer for Furthermore Beer. Each of his iconic beers emerge from the inspiration of a particular ingredient or flavor combination, which makes for delightful food pairings. Coupling beer with Gail Ambrosius' chocolates, however, will require a full recalibration of the pleasurometer (instruction booklets to be provided).

3RD SESSION - 4:00 - 4:40

## BEER AND CHEESE



Potosi Brewery | 514

[www.potosibrewery.com](http://www.potosibrewery.com)

Pastureland Cooperative

<http://www.pastureland.coop>

**STEVE BUSZKA** will be representing Potosi and **JAQUIE RICE** will be representing PastureLand

**POTOSI BREWERY |** The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift Shop, brewpub, restaurant, and outdoor beer garden.

The Potosi Brewery's Mission is to Channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

**PASTURELAND COOPERATIVE |** Working together, the farm families of PastureLand produce exceptional butter and cheeses made from the milk of our own 100% grass-fed cows. Using intensive rotational grazing and year-round soil management to improve the vitality of our pastures and the health of our animals, we find deep satisfaction in providing foods that nourish our soils and souls.

### PAIRINGS

**GOODHUE GRASSFED GOUDA** aged at least 5 months - paired with the **BELGIAN STYLE WIT**

**MEADOWLARK CLOTHBOUND CHEDDAR** aged at least 18 months in limestone cheese caves of Minnesota - paired with Potosi **PURE MALT CAVE ALE**

**TRUE RAW MILK ORGANIC CHEDDAR** aged at least 6 months - paired with **SNAKE HOLLOW IPA**

**MILLVILLE CHEDDAR** aged at least 12 months - paired with Potosi **GANDY DANCER PORTER**

# GET YOUR REAL ALE HERE



## REAL ALE for Real Beer Enthusiasts

### NOW APPEARING IN THE REAL ALE TENT

FOR THE FIFTH YEAR, the Great Taste presents the Real Ale Tent, now expanded and in a new location near the front gate. 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. t Cheers!

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

**ARCADIA BREWING (MI)** | Ballz Baltic Porter (Dry-Hopped with Toasted Coconut) || Hop Mouth Double IPA (Dry-Hopped with Summit) | IBA (an Imperial Brown Ale)

**ATWATER BREWING CO.** | Atwater Black-I.B.A

**BARLEY ISLAND (IN)** | Beastie Barrel Porter | New Harmony Naked Dunkel | Little Barley Bitter (Dry-Hopped with Amarillo)

**BARLEY JOHN’S (MN)** | Little Barley Bitter (Dry-Hopped with Cascade)

**BELL’S (MI)** | Amber Ale | Two Hearted Ale

**BLUEGRASS BREWING CO. (KY)** | Homewrecker Double IPA | Rye 75 IPA

**BROAD RIPPLE (IN)** | Double Dry-Hopped RyePA | Limping Mallard (Strong Ale)

**BUCKEYE BREWING CO. (OH)** | Dry-Hopped Hippie IPA

**DARK HORSE (MI)** | Boffo Brown Ale

**FAT HEADS BREWERY AND SALOON (OH)** | Double Dry-Hopped Head Hunter IPA | Smoke and Burn (Bourbon Barrel Aged Smoked Porter with Chipotle)

**FITGER’S BREWHOUSE (MN)** | Big Boat (Outmeal Stout) | El Nino (Double Dry-Hopped IPA)

**FLAT EARTH BREWING CO. (MN)** | Northwest Passage IPA

**FOUNDERS (MI)** | Red’s RyePA

**GOOSE ISLAND (IL)** | Liquid Inspiration Stout (7.4% hoppy American stout)

**GREAT DANE (WI)** | Black Watch Scotch Ale (with Peat Smoked Malt) | Hopjack Pale Ale (with Amarillo and Cascade) | Wooden ships ESB (English Session Beer)

**JOLLY PUMPKIN (MI)** | Calabaza Blanca aged with Hibiscus

**KUHNHENN (MI)** | Cherry Ode’Bruine | Gueze | Loonie Kuhnle Pale Ale

**LAFAYETTE BREWING (IN)** | Double Dry-Hopped Tippecanoe Common

**LAKEFRONT (WI)** | Cream City Pale Ale (Rendezvous Biere de Garde)

**MICKEY FINN’S (IL)** | Bighead Pale Ale | R.K.’s IPA (Dry-Hopped with Whole Leaf Amarillo)

**NEW ALBANIAN (IN)** | Beak’s Best | Community Dark

**NEW HOLLAND (MI)** | Dragon’s Milk | The Poet (Oatmeal Stout)

**O’FALLON (MO)** | 5 Day IPA

**REVOLUTION BREWING (IL)** | Eugene (Robust Porter)

**ROCK BOTTOM - LOMBARD (IL)** | Pritchard’s #4 (Dry-Hopped American Stout)

**ROCK BOTTOM - WARRENVILLE (IL)** | Lemon Cession (Saison with Lemon Peel)

**RUSH RIVER BREWING CO. (WI)** | Chocolate Oatmeal Stout on Coffee

**SCHLAFLY-ST. LOUIS BREWING (MO)** | American IPA

**SHORELINE BREWERY (WI)** | Lost Sailor Imperial Stout

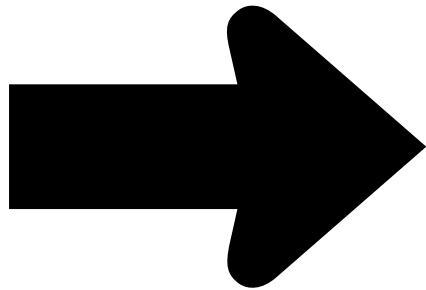
**SURLY (MN)** | Cedar-Aged Cynic (Dry-Hopped Saison) | Darkness (Imperial Stout) | Oak-Aged Bender (American Brown) | SurlyFest (Dry-Hopped Rye Vienna Style Lager) | Tea Bagged Bitter Brewer (Double Dry-Hopped) | Tea Bagged Furious (Double Dry-Hopped)

**THE LIVERY (MI)** | Steel Wheels Stout | Thom’s Special American IPA

**UPSTREAM BREWING CO. (NE)** | Black Ice Cascadian Dark Ale

**VINTAGE BREWING CO. (WI)** | Finnegan’s Wakeboard (Irish Red) | Shoulders of Giants (English Bitter)

# BEER LIST STARTS HERE



CHECK THE BOOTH  
LISTINGS FOR SPECIAL  
TAPPING TIMES

## 23RD ST. BREWERY | 206

Head Brewer: Bryan "Bucky" Buckingham  
www.brew23.com | bbuckingham@gmail.com  
3512 Clinton Pkwy., Lawrence, KS 66047 | 785-856-BEER

Established 2005. 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.

**CALIFORNIA COMMON:** SRM: 8.8. IBU's: 33 ABV: 6.2%. Hops: Northern Brewer, Cascade

**ALT:** SRM: 13 IBU's: 45 ABV: 5.4% Hops: Hallertau, Spalt

**BITTER PROFESSOR IPA:** SRM: 6. IBU's: 80. ABV: 7.25%. Hops: Amarillo, Cascade, Simcoe. Dry Hopped @ the tail end of Fermentation w/ 2LB's of Amarillo & 2LB's of Simcoe

**WALKARUSA PALE ALE:** SRM: 3.8; IBU's: 42; ABV: 6; Hops: Chinook, Cluster, Centennial

**WIT:** SRM: 4.7; IBU's: 20; ABV: 5.4%; Hops: Hallertau

## AEPPELTREOW WINERY | 218

President/Cidermaker: Charles McGonegal  
www.appletrue.com | cider@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.

**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.

**KINGLET BITTERSWEET DRAFT CIDER:** Petillant, semi-sweet cider crafted from our own-grown English/French bitter apple cider orchard. Traditional Cider, 5% v/v.

### SPECIAL RELEASES

ONLY 3 CIDERS ON TAP AT A TIME! We'll start with Barn Swallow, Red Poll and Kinglet and replace with Bunting & Sparrow Spiced. Usually about 3 PM.

**APPLEY 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.

**CYSER ROSE' CRABAPPLE MEAD:** Tart and tannic semi-dry mead made with



red-fleshed crabapples. Still. 12%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 | 412

**Brewmaster:** Dean Coffey | Hathaway Dilba

[www.aleasylum.com](http://www.aleasylum.com) | [bandit@aleasylum.com](mailto:bandit@aleasylum.com)

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

Established 2006. Located on Madison's East Side, Ale Asylum brews and bottles a wide variety of beers for thirst quenching and taste bud blasting. 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 an \* are currently available in bottles throughout southern Wisconsin.)

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

**BALLISTIC IPA** - India Pale Ale - 7.5% abv. A fully loaded Amarillo hop explosion.

**\*BEDLAM! IPA** - Belgian-style IPA - 7.25% abv. Chaotic blend of Citra hops and Belgian yeast with a plush finish.

**\*SATISFACTION JACKSIN** - Double IPA - 8.25% abv. Double IPA with a slightly punishing yet entirely pleasing bitterness that dances on the tongue.

**\*TRIPEL NOVA** - Belgian Tripel - 10% abv. Refreshing and light with a euphoric kick.

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

**\*CONTORTER PORTER** - Porter - 4.8% abv. Dark in color, light on the palate.

Contort your view of what a dark beer can be.

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

**HAPPY ENDING ABBEY** - Belgian Abbey - 7.7% abv. The name says it all.

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

## AMALGAMATED BREWERY & DISLY. | 406

**Brewer:** Mark Naski "Beer Guy"

[www.amalgamatedbrew.com](http://www.amalgamatedbrew.com) | [charlieB@amalgamatedbrew.com](mailto:charlieB@amalgamatedbrew.com)

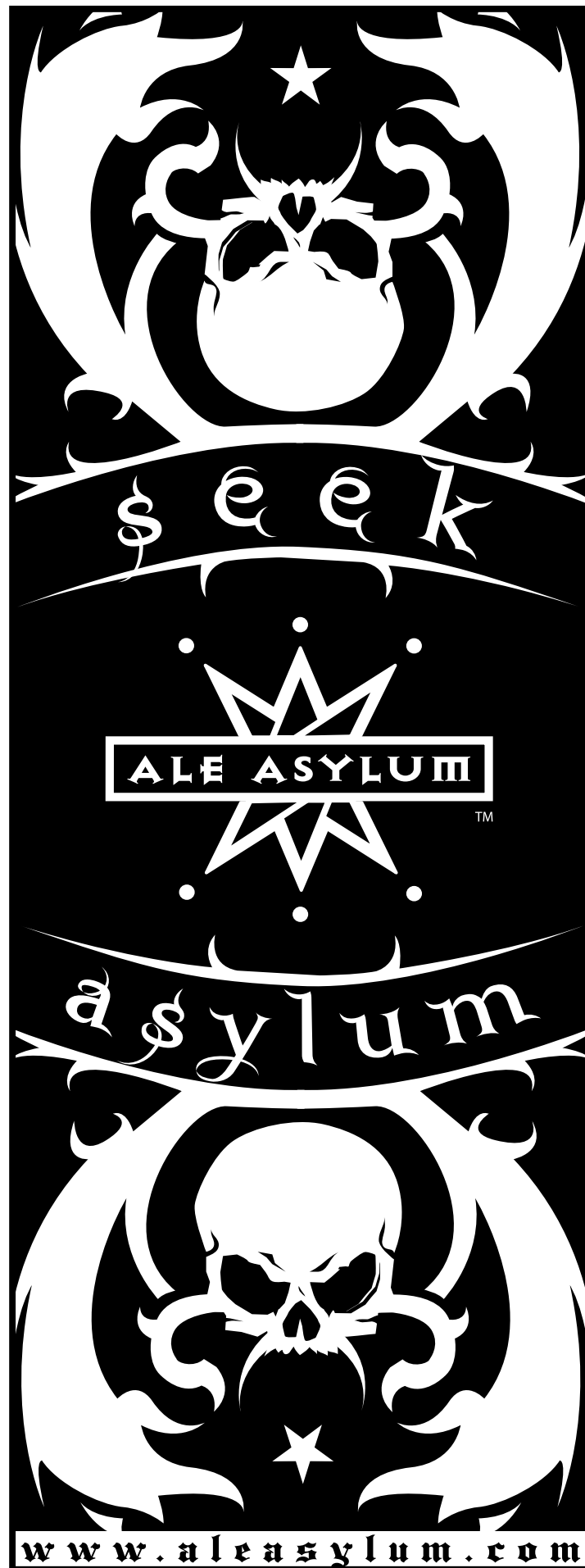
1821 Cherokee St. Louis, MO 63118 | 314-771-8500

Established 2008. The Oxford dictionary defines amalgamated as "combined or united to form one organization or structure." A diverse group of people who love food, beer, and spirits set forth with the goal to make great beers and spirits, serving these with equally distinctive foods. We enjoy bringing that combination to like-minded friends at our brewery/micro-distillery/restaurant, The Stable in St. Louis' Benton Park neighborhood. The Amalgamated group is also excited to provide Texas-style food and entertainment at Jake's Steaks and Sidewinders Saloon in Historic Laclede's Landing. Today we hope you enjoy our offerings of traditional clean, crisp lagers. Prost! "Life's too short to drink bad beer"

**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.

**RAUCHBIER:** ABV: 5.2, IBUs: 20, Original gravity: 1.056, Amber lager rich in malt with a pleasant smoked aroma and flavor. The Weyermann Pils, Munich, Caramunich and Weyermann smoked malts deliver a robust, well-balanced beer reminiscent of the beers of Bamberg, Germany.

**ZOIGL:** 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 region 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.





## AMERICA'S BREWING CO. | 511

Brewmaster: Mike Rybinski

www.rh34.com

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

Established 1996. America's Brewery at America's Historic 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, an Absinthe bar, legends Museum of 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.

**HOPPED INFUSED PALE ALE:** The Illinois Craft Brewers Guild Replicate that passes through a hop randall. A Pale Ale that is Dry/Wet hopped to order while you watch! I'll bring wet hops if they're ready for picking just 24 hours prior to the fest. If not, it'll be dry hopped.

**BOURBON BARREL CHERRY IMPERIAL STOUT:** Imperial Stout aged in a 12 year old Heaven Hill oak Bourbon barrel for 1 year with Montmorency Cherry extract. This version is tart, not sweet.

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

## ANGRY MINNOW BREWING | 417

Brewer: Jason Rasmussen

www.angryminnow.com | angry.minnow@yahoo.com

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

Established 2004. Angry Minnow Brewing and Restaurant is located in the Northern Lumber Company Office building which was built in 1889. The building was expanded in 2004 to house a 10 bbl brewing system, kitchen, more seating, and a beer garden. Angry Minnow Brewing usually has seven to eight beers on tap and self distributes in the local area. You would be angry too if you were bait!

**OAKY'S OATMEAL STOUT:** 4.5% alc/vol OG:12P Medium. Medium to full bodied Oatmeal Stout with six different types of malt. Oaky, our black lab, is now seven and a half.

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

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

**TRE SVEND'S IPA:** 7.5% alc/vol OG:18 IBUs: 70+. Brewed with six different malts and 2lbs of hops per barrel using Summit and Amarillo hops

**MAYBE ONE OR TWO OTHER SEASONALS**

## ARCADIA BREWING CO. | 403

Head Brewer: Josh Davies

http://www.arcadiaales.com | tsuprise@arcadiaales.com

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

Since 1996, we have handcrafted British-inspired Ales in Battle Creek, Michigan where it's not just about breakfast anymore. We strive to brew beers that achieve brilliance thru balance - Ales that satisfy the senses with flavor and refreshment. All of our beers are unfiltered and unpasteurized,

and our commitment to using the very best ingredients is evident in every sip. Our brewers utilize the finest malted barley and freshest hops available on the planet, and every Arcadia Ale is fermented in our unique open fermentation cellar that provides distinctive aromas and flavors of fruits and esters. Taste the passion that we have for brewing the most flavorful Ales possible, and we invite you to visit our family-owned brewery and restaurant that's open 7 days a week in Downtown Battle Creek, Michigan.

WHITSUN

SKY HIGH RYE

HOPMOUTH DOUBLE IPA

HOP ROCKET IMPERIAL IPA

2009 CEREAL KILLER BARLEYWINE

2009 IMPERIAL STOUT

### REAL ALE TENT

**BALLS PORTER** conditioned with Toasted Coconut

**HOPMOUTH DOUBLE IPA** dry-hopped with Summit Hops

## ATWATER BREWING CO. | 316

Brewmaster Hazen Schumacher

www.atwaterbeer.com | atwater@atwaterbeer.com

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

Established in 1997, Atwater Block Brewery, located in Detroit's historic Rivertown district, is housed in a 1916 factory warehouse and 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 brewhouse, only the finest malt and hops from Germany are used to brew our lagers and only the finest American hops for our specialty ales. Atwater beers are distinctly fresh and flavorful, which is why we have the 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 caramel 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.

**DOUBLE DOWN IMPERIAL AMBER ALE:** 90 IBU

**HOPSTRIKE:** a double American IPA with extra caramel c-20 to offset all the hops. Magnum 13.1, Chinook 11.4, Centennial 9.2 and in the whirlpool, Citra 11.1. Citra is a very unique hop with origins from Japan. Citra is now grown here in the Northwest. Citra imparts a lemony flavor with a little grapefruit flavor also. A 2 hour boil for full extraction of the High alpha hops and caramelization of the Caravienne malt added. 7% alcohol and 92 ibu's.

**STIKE ALT:** originally named by the Schumacher Brewery in Dusseldorf in the early 1800's. It was made twice a year and stored on wooden lats underground for many weeks. Hence the name Latzenbier. This was no ordinary Alt bier. It was made stronger and hoppier, to last longer. Generally 6.2 % alcohol to 7.5% alcohol and 31 ibu's to 59 ibus...ours proudly fits smack dab in the middle....6.85 and 45 ibu's...40% Munich malt and brewed with German Magnum 13.1 alpha and Tettnang 4.7% alpha.

### SPECIAL RELEASES

2 P.M. -CHERRY STOUT

3:00 P.M. - DOUBLE DOWN

4:00 P.M. - HOP STRIKE

5:00 P.M. - STICKE ALT

## AUGUST SCHELL BREWING CO. | 700

President: Ted Marti

[www.schellsbrewery.com](http://www.schellsbrewery.com) | [jpohl@schellsbrewery.com](mailto: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 straw color. Light Malt flavor and detectable sweetness. Unique "Premium hop aroma and flavor with low hop bitterness. 4.6% 150 calories

**150TH ANNIVERSARY HOPFENMALTZ:** Hopfenmaltz is an amalgam of our favorite beer styles: The elegant drinkability of a Pilsner, the bready maltiness of a Vienna Lager, and the hopping of a Pale Ale. The malt backbone was created using a large amount of Vienna coupled with judicious amounts of Caramunich and Caravienna. We Aggressively hopped it with Cascade and Tettnang and then dry hopped it. Hopfenmaltz was fermented with our larger yeast at a higher temperature to add some flavor complexities, then aged 6 weeks to provide the crispness found in a Lager. Coppered colored bursting with Citrus and spicy hop flavors and bready malt. 5.8%

**SHELLS FIREBRICK:** Schells Firebrick : Reddish-Amber hue. Carries a mild pleasant maltiness with subtle sweetness and light hoppy finish. A very drinkable year round beer. 5.1%

## B. NEKTAR MEADERY | 107

Meadmaker: Brad Dahlhofer

Assistant Mead Maker & Fun Czar: Ian Radogost-Givens

[www.bnektar.com](http://www.bnektar.com) | [paul@bnektar.com](mailto:paul@bnektar.com), [brad@bnektar.com](mailto:brad@bnektar.com)

400 Wordsworth Ferndale, MI 48220 | 248-686-1506

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, the east coast and the mid-west. See their website for a list of states and stores near you. They also ship to most states.

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.

**ORANGE BLOSSOM MEAD:** 14% ABV. Our Orange Blossom Mead is made from the honey of orange and other citrus trees, and is aged on American oak. The flavor and bouquet will transport you to warm climates where citrus groves stretch on for miles and miles. This mead will continue to mature wonderfully in your cellar. Available year-round.

**WILDFLOWER MEAD:** 14% ABV. Made with Michigan wildflower honey. This mead captures the essence of the natural beauty of Michigan. It has a wonderfully complex floral aroma and flavor. We use a "no-boil" technique in our mead-making that preserves the subtleties of the raw honey. Aged briefly on American oak for complexity. Available year-round.

**WILDBERRY PYMENT:** 14% ABV. A 'Pyment' (pie-ment) is a mead made with grapes. This one is made with clover honey, shiraz grape juice and natural wildberry concentrate. It is full bodied and semi-sweet. Makes a great sangria or try it over ice as a spritzer. Our most popular mead. Available year-round.

**VANILLA CINNAMON MEAD:** 14% ABV. A light colored, semi-sweet mead made with whole cinnamon sticks and vanilla beans. The beans are sliced open by

hand before being added to the mead to ensure maximum flavor extraction. This recipe continues to win awards wherever it goes. Try this mead served warm on cool nights with someone special. Available year-round.

**MARGARITA MEAD:** 14% ABV. A terrific summer afternoon delight. Dark and light agave nectar was fermented with orange blossom honey. Then we added fresh squeezed lime juice, orange zest and lime zest to bring you this truly unique mead! Try this mead with your favorite Mexican dish. Limited seasonal.

**PINEAPPLE COCONUT:** 14% ABV. Our Pineapple Coconut Mead is so delicious, our dear late friend Jon once called it 'God Juice'. Orange blossom honey, pineapple juice and coconut make this one of our most exciting releases to date. The flavors will take you to tropical shores with warm breezes. Limited seasonal.

## BACKWATER BREWING CO. | 102

Brewmaster: Chris Gardner

1429 West Service Drive Hwy 61 Winona, MN 55987 | 507-452-2103

Backwater Brewing Company is a one-barrel Brewhouse that has been serving fresh Ales since 1995. We are a full service restaurant open daily from 11:00 a.m. - 1:00 a.m. We are located in Winona, MN on Historic Highway 61. The brewhouse has it's origins in Michigan, with a stint at Bell's. The 2 Bbl fermenters were specially built in the Pacific Northwest. Our small batches ensure a fresh ale. From Beer to BBQ to Burgers we hope you will enjoy a scenic ride to Winona and enjoy our little brewery where "Small Batches create Big Taste".

**WINGDAM WHEAT:** 5.4% abv, 12.8p, 30 ibu. Kolsch Style German Wheat Ale made with 15% Wheat Malt. American Tettnang Hops. A blend of 2-Row, Vienna and American Wheat. This Ale is slightly dry and Crisp.

**CATAL PALE ALE:** 5.2% abv, 16p,90 ibu, -American style Pale Ale. Galena, Cascade and whatever a small brewery can get there hands on for bittering hops. A blend of 2-row, Caramel 40, and Victory malts create a smooth biscuit like flavor with a dry hoppy pallet and floral nose.

**RIVERTOWN NUT BROWN:** 5.6%abv, 13p, 12 IBU. A blend of 5 malts (2 row, Munich 20, Caramel 60, Black Roast and Roasted Barley) create a medium bodied and slight nut like flavor in this classic American Style Nut Brown. Mellow start, nut like middle and finish. Light creamy head.

**STEAMBOAT OATMEAL STOUT - SOS:** 6.5%abv, 14.5p, 20 ibu Rich, dark full bodied Stout. Made with 10% Oats, 2-Row, Caramel 60, Black Malt, Victory, and Roasted Barley. Slightly dry with a well Toasty middle and creamy finish.

## BARLEY ISLAND BREWING CO. | 419

Brewmaster: Mike Hess

[www.barleyisland.com](http://www.barleyisland.com) | [barleyisland@sbcglobal.net](mailto: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. Check our new web site for beer lineup, menu's and live music schedule. Barley Island brands can be located in 12 oz. bottles throughout Indiana, Illinois, and parts of Kentucky. Our new upscale, yet casual restaurant Barley Island Restaurant & Brewhouse opened in November 2009 in the popular Broad Ripple bar/restaurant district in Indianapolis. Our Brewhouse has 24 taps with a great selection of guest beers. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

**SHEET METAL BLONDE:** Belgian Witbier. 5.8% ABV, 17 IBUs. A refreshing white or wheat ale with medium body, a dry finish and a hazy appearance that is true to the style. Background spices are bitter orange peel, coriander and chamomile. Iron Metal (or Sheet to us) Blonde was a tough woman and a close friend of Dirty Helen back in the '30's.

**BARFLY IPA:** American India Pale Ale. 6.5% ABV, 70 IBUs. IPA with a complex citrusy hop aroma and flavor balanced by a medium-bodied malt backbone. Dry-hopped to enhance the hop aroma. The BarFly brand is a Bukowski reference so Cheers to barflies in taverns everywhere across the country.

**DIRTY HELEN BROWN ALE:** American Brown Ale. 5.2% ABV, 25 IBUs. 2009 GABF Gold Medal Winner! A medium-bodied Brown ale with moderate hop bitterness that has a unique slightly nutty flavor in the finish. Dry-hopped to enhance the hop aroma. Dirty Helen was born in Noblesville (site of our brewery) and became a famous tavern owner in Milwaukee during the '30's. She was known for her dirty mouth, cussing out any customer that ordered a brand of scotch or whiskey that she did not carry.

**NEW HARMONY NAKED DUNKEL:** Bavarian Dunkel. Spec's TBD. 2010 Indiana Replic-ale. Several Indiana breweries are crafting this German dark lager recipe for the Indiana Microbrewer's Festival.

**GOLDLOCKS BELGIAN BLOND:** 7.0% ABV, 25 IBUs. Deep golden color, Pils malt sweetness that finishes dry. Light caramelized sugar sweetness with some spicy phenolics from the Belgian yeast strain. Named Goldilocks due to the prominent use of Goldings hops.

**80 SHILLING SCOTCH ALE:** Scottish Export 80/. 5.7% ABV, 16 IBUs. A medium malty sweet flavor with slight kettle caramelization. Dark copper color. Moderate hop bitterness but the balance is towards the malt. Shilling categories in Scotland were based on the price charged per hogshead (54 Imperial gallons) during the 19th century.

### SPECIAL RELEASES

**2:00 PM - BEASTIE BARREL PORTER:** 6.7 % ABV. Our Robust Porter aged in bourbon barrels from Buffalo Trace Distillery in Frankfort Kentucky. This is the second time for beer in the barrels so instead of a strong bourbon aroma and flavor the Porter takes on more wood, vanillin, and oak flavors.

**3:00 PM - COUNT HOPULA IMPERIAL IPA:** 9.7% ABV, 90 IBUs. An American Imperial IPA featuring five different hops with emphasis on Citra. Complex malt backbone to our popular Halloween beer.

**4:00 PM - BEASTIE BARREL STOUT:** 6.5% ABV. 2008 GABF Bronze Medal Winner! Our Oatmeal Stout aged in bourbon barrels from Buffalo Trace Distillery. Aging the barrels in our brewery cold room results in a smooth bourbon aroma and flavor that enhances the base oatmeal stout.

## BARLEY JOHN'S BREW PUB | 519

Brewmaster: John Moore/Headbrewer: Colin Mullen

[www.barleyjohns.com](http://www.barleyjohns.com) | [info@barleyjohns.com](mailto:info@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

Stop by our booth for more seasonal selection!

## BELL'S BREWERY, INC. | 800

Brewmaster: Larry Bell, Reginal Sales Representative: Paul Mobius

[www.bellsbeer.com](http://www.bellsbeer.com) | [www.facebook.com/bellsbreweryinc](http://www.facebook.com/bellsbreweryinc)

[larrybell@bellsbeer.com](mailto:larrybell@bellsbeer.com), [pmoebius@bellsbeer.com](mailto:pmoebius@bellsbeer.com)

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

Bell's Brewery, Inc. formerly Kalamazoo Brewing Company, founded by Larry Bell as a home-brewing supply shop in 1983, and 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 125,000 barrels in 2009. Bell's Brewery has grown from a tiny operation renting part of a former plumbing supply warehouse to a bustling, regional craft brewery. We will be pouring some old favorites as well as some oddities and rarities from our pub and cellar.

BELLS LAGER | BATCH 9000 | BB HELL HATH NO FURY | 25TH ANNIVERSARY ALE | ECCENTRIC ALE 2008 | OARSMAN | OBERON | AMBER | LE PIANISTE | WEDDING ALE | QUINNANON FALLS | WILD ONE | RASPBERRY WILD ONE | BLACK NOTE | SMOKED LAGER | TWO HEARTED | ORACLE | HOPSLAM

## BENT RIVER BREWING CO. | 207

Head Brewer: Steven Ratcliff

[www.bentriverbrewery.com](http://www.bentriverbrewery.com) | [bentriver@qconline.com](mailto: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.

SUMMER ALE: (Light Ale),

UNCOMMON STOUT: (Coffee Strout),

STEAMBOAT IPA: (Hoppy)

JALAPENO PEPPER ALE: (Spicy pepper ale)

## BIG MUDDY BREWING | 120

Owner: Chuck Stuhrenberg

[www.bigmuddybrewing.com](http://www.bigmuddybrewing.com) | [chuck@bigmuddybrewing.com](mailto:chuck@bigmuddybrewing.com)

1430 N. 7th St., Murphysboro, IL 62966 | 618-684-8833

Established 2009. Big Muddy Brewing is a newcomer to the craft brewery community. Founded less than a year ago we are the only brewery in Southern Illinois. The 3 beers offered by Big Muddy Brewing are Kinkaid Wheat, Saluki Dunkel Dog, & Big Muddy Pale Ale. Big Muddy's brews are currently offered on tap and by bottle in bars, restaurants, and liquor stores across Southern Illinois.

**KINKAID WHEAT:** 4.3% Alcohol by Volume, 1.044 SG, 17 IBU American Style Wheat Beer Brewed with 25% Wheat, 75% 2 Row Pale Malt. A clean refreshing wheat that drinks similar to a Kolsch with a bit more hops.

**SALUKI DUNKEL DOG:** 5.4% Alcohol by Volume, 1.053 SG, 22 IBU Dark Amber/Dunkel. Brewed with 2 Row Pale Malt, Roasted Malt, Munich Malt & Chocolate Malt. Excellent drinkability with malts showing depth and complexity. Clean crisp finish from well attenuated fermentation.

**BIG MUDDY PALE ALE:** 6.0% Alcohol by Volume, 1.056 SG , 38 IBU American Pale Ale Brewed with 2 Row Pale Malt. Great drinkability bitter tastes with a hint of sweetness.

## BLIND PIG BREWERY | 518

Brewmaster: Bill Morgan

[www.blindpigco.com](http://www.blindpigco.com)

120 North Neil St., Champaign, IL 61820 | 217-398-5133

Established in 2009, the Blind Pig Brewery is Champaign-Urbana's first real brewery since prohibition. Brewer Bill Morgan brews three times a week on our tiny system and turns out hand crafted brews full of flavor and lots of love. All our beer is unfiltered, unpasteurized, and unadulterated - just wholesome goodness made with quality ingredients and no fear. Bill is a long-time friend of the GTOM, and after a few years away, he is delighted to return with some recipes you may remember from years past. When you are in C-U, come visit our English style pub which features an authentic 1859 back bar, 200 year old barn beams, tables from Svoboda's Nickleodeon in Chicago, the best beer garden in town, a pub trivia night, and best of all -- no TVs! Drop in, unplug, unwind, and enjoy some of the freshest beer around.

**IMPERIAL STOUT:** 27°P, 80 IBU (100% Columbus), 11.6% ABV . Dark and rich with intense flavors of coffee and chocolate. This is our strongest beer to date and is based on Bill's 1998 GABF Gold Medal winning recipe.

**SUMMER BARLEYWINE:** 23°P, 92 IBU, 10.0% ABV. A little paler and less caramel than your average barleywine, this hopped up American style barleywine was our 50th brew. Dry hopped with Columbus & Simcoe hops.

**ABBEY TRIPEL:** 23.5°P 27 IBU 10.0% ABV . A pale Trappist-style triple, this strong brew is made with 85% pils malt, 15% sugar, Kent Goldings hops, and a Belgian yeast. Mild phenolics and gentle hopping make this our "lightest" beer today.

**BELGIAN IMPERIAL IPA:** 25°P, 70 IBU, 10.5% ABV. Lots of malt and hops as you've come to expect in any Imperial IPA, but our distinctive Belgian yeast gives this familiar form an interesting twist. Dry hopped with Kent Goldings and Soroachi Ace.

## BLIND TIGER BREWERY & RESTAURANT | 305

Brewmaster: John Dean

[www.blindtiger.com](http://www.blindtiger.com) | [john@blindtiger.com](mailto: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 9 GABF medals and 3 WBC awards over the last nine years. We are located at 37th & South Kansas Avenue and sell half gallon growlers (take home jugs) 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!

**MUNICH DUNKLES:** 5.0% Abv, 14.5°P/1.058, 18 IBU's. Our 2010 World Beer Cup Bronze Award Winner! This dark lager is brimming with malt character and flavor. The malt bill calls for more than 50% Munich malt! The color of this beer is like rich mahogany. Noble hops add aroma and help balance the malt sweetness.

**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 | 202

Brewmaster: Dan Cleaveland

[www.bluecatbrewpub.com](http://www.bluecatbrewpub.com) | [bluecatbrew@bluecatbrewpub.com](mailto: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.

## BLUE HERON BREWPUB | 119

Head Brewer: Travis Skroch | Assistant Brewer: James Vokuun

[www.blueheronbrewpub.com](http://www.blueheronbrewpub.com)

108 W. 9th St., Marshfield, WI 54449 | 715-389-1868

Blue Heron BrewPub, located in the historic Parkin Place (a former creamery), offers the best in pub dining and finely hand crafted, locally brewed beers. Open for lunch and dinner daily (closed Sundays), the BrewPub offers a delightful selection of appetizers, sandwiches, salads, and hearty entrees. Our 7 barrel system produces 4 year round beers (Honey Blonde, RYEzome Red, Parkin's Pils, Tiger's Eye) complimented by 6 varying seasonals and specialties.

**THE ROOKERY:** 3.2%ABV, 1044 OG, 12 IBU. Scottish 70/-, Searching for a lighter beer with character? Well here's an amber beer, modestly hopped, with just 3.2% ABV and bursting with rich English malts and a light, complex, dry roast finish.

**MINDBLOCK:** 7%ABV, 1.067 OG, 30 IBU. Maibock, Every quarter we work with the local homebrew club (M.A.S.H. - Marshfield Area Society of Homebrewers) to create a locally inspired beer. "Mindblock" is the creation of 16 homebrewers and even assistant brewed by a couple of them. Drier and hopper than a traditional bock with light toasted malt notes.

**LUSCIOUS BLACK:** 6.3% ABV, 1.072 OG, 33 IBU. Double Milk Stout - \*WARNING: CONTAINS LACTOSE\* - , A sweet, full bodied, velvety smooth blend of coffee, chocolate, and roasted malt. Originally intended as a "typical" milk stout, but Luscious just wanted to be big. We're happy about the accident.

**ROCKSTAR IPA:** 7.2% ABV, 1.069 OG, 65 IBU. American IPA, 4 POUNDS of 5 varieties of American hops per barrel delivers all those wonderful citrusy, piney, floral hop aromas and flavors with a solid bitter punch. Hopheads - time to party like a Rockstar!

## SPECIAL RELEASES

See our booth for specific release times.

**FRESH HOP RANDALLED ROCKSTAR**  
**SCOTCH OAKED LOCH NESS STRONG ALE**  
**LUSCIOUS VANILLA, DEERCAMP SMOKED PORTER**

## BLUEGRASS BREWING CO. | 317

**Brewmaster: Jerry Gnagy | Brewer: Sam Cruz**  
**www.bbcbrew.com | sam@bbcbrew.com**  
**3929 Shelbyville Rd. Louisville, KY 40207 | 502-899-7070**

The Bluegrass Brewing Company was established by the Hagan Family in 1993 at its original location on 3929 Shelbyville Road in Louisville, KY. Making a significant mark on the national brewpub and microbrewery scene since its inception, BBC is Louisville's first and oldest brewpub. Since opening, BBC has received numerous awards from some of the most esteemed competitions, including the Great American Beer Festival in Denver, CO and Lallemend's Brain of Brewers Contest. Louisville's best beer is made under the supervision of award winning brewmaster, Jerry Gnagy and brewer, Sam Cruz. With a portfolio of 30+ different beers a year, brewers Jerry and Sam keep the beercentric more than satisfied. The BBC boasts three locations in the Louisville area including St Matthews, Theater Square, and our newest location, on Third and Main in downtown Louisville across from the new arena. In addition to providing amazingly flavorful and fresh beer to Louisvillians, BBC also packages 750 mL bottles of numerous brands for distribution in your area... just ask for us! Come out and enjoy our award winning beer and great pub fare while in Louisville or take some of the Derby City's "finest" home with you in a bottle. BBC's approximate annual production is 1800+ bbls.

**U.S. OF AWESOME:** ABV 5.8%, OG 13.8, IBU 44.0. American Pale Ale. An American style pale ale brewed with domestic pale ale and crystal malts, generously hopped entirely with American Cascades. Hop character is at the foreground with three additions of Cascades during the boil, the hot wort is then strained through fresh raw Cascades and finally dry-hopped with even more Cascades after fermentation. The only thing more American than this beer is Hacksaw Jim Duggan and Lee FREAKIN' Greenwood.

**THICK JIMMY'S MALT LIQUOR:** ABV 7.5%. OG 18.0. IBU 42.0. Malt Liquor. Also known as a pre-prohibition style pilsner, this light colored lager is brewed with pilsner malt and corn. Czech Saaz hops are used to lightly balance the sweet malt and alcohol flavors. Don't let the smooth taste fool you, it's krazappy...Dammmmmnnnn!

**HEINE BROS. COFFEE STOUT:** ABV 5.9%. OG 15.5. IBU 27.0. Oatmeal Stout Brewed With Coffee. Brewed with English roasted barley and caramunich malt imparting roasty and slightly sweet malt flavors, while the addition of oats lends creaminess and body to this oatmeal stout. The Heine Bros. specially roasted, organic, Mexican Chipas coffee is added in two doses. A ration is stirred into the hot unfermented beer to extract coffee flavor, then freshly brewed coffee is added after fermentation is complete, to impart fresh coffee flavor and aroma.

**BOURBON BARREL SMOKED BOCK:** ABV 7.8%. OG 17.7. IBU 25.4. Smoked Bock aged in Bourbon Barrels. A rich, malty, German lager akin to the traditional Maibock, with a smoked character, aged in Woodford Reserve Bourbon Barrels. Brewed with generous proportions of pilsner, dark wheat, munich and Bamberg beechwood smoked malts which lends a smokey character accentuating the robust malty flavor. Balanced with an intricate bitterness provided by a blend of traditional English and German grown hops. The residual bourbon and charred oak from the bourbon barrels adds additional caramel and vanilla notes.

## REAL ALE TENT

**HOMEWRECKER DOUBLE IPA:** ABV 10.2. OG 24.5. IBU 105.0. Double India Pale Ale. Hop bitterness, flavor, and aroma takes center stage with plenty of malt character to support it. Brewed with over half a ton of pale, wheat

and caramel malts, we add nearly 30 pounds of hops to make one 7 barrel batch. American Columbus, Simcoe, Centennial, and Cascade are added at 6 different points in the boil, then the hot unfermented beer is strained through raw hops to further extract flavor and aroma. This powerful yet balanced beer is sure to bring the house down.

**RYE 75 IPA:** ABV 7.5%. OG 17.0. IBU 75.0. American style Rye IPA. A tribute to our friends along Interstate 75, the complex malt flavor in this IPA is provided by a blend of pale barley, rye and caramel malts. Rye 75's malty sweetness is balanced with the spicy malt flavor from 30% rye malt and an equally assertive dose of American hops yielding 75 IBUs. The addition of Cascade and Columbus hops not only bitters this beer but also lends citrus and floral flavors and aromas.

## BREWERY CREEK | 219

**Yeast Shepherd: Jeff Donaghue**  
**www.brewerycreek.com | info@brewerycreek.com**  
**23 Commerce St. Mineral Point, WI 53565 | 608-987-3298**

Established 1998. Its hard to believe this will be Brewery Creek's 12th appearance at "The Taste". Time was when Jeff the beer maker could show up alone, lounge in his easy chair, drinking and pouring beer and just relax chatting with all the beer lovers. Times have changed and now it's work, work, work! From dawn's early light when we load the truck, drive to Madison, pour all day until the beer is gone or the whistle blows and the fest must end. Then there is the long drive back to Mineral Point. But we all love it, don't we? Sure we want to make a living, but us brewers do it because we love it. Our helpers help because they love it. You the responsibly sampling public are here because you love it too. What makes these Madison Homebrewers knock themselves out each year putting on the best beer fest on the Planet? I bet they love it too. Thanks MHTG.

Not much has changed around Brewery Creek since we opened in 1998, or last year 2009. 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. It doesn't sound very big but with two 30bbl and two 15bbl fermenters and a 30bbl bright beer tank we have it within our power to make lots of beer. In addition to the usual shiny things needed to make beer, Brewery Creek has a new bright red truck this year. Also the bottling machine that has occupied one corner after another over the past 12 years has finally passed on to a far better place, the Galena Brewing Company just over the border in Illinois.

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.

**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 | 522

**Owner: John Hill**  
**www.broadripplebrewpub.com | bpub@indy.rr.com**  
**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.

## BRUGGE BRASSERIE | 507

Three Time All-Star: Ted Miller

[www.bruggebrasserie.com](http://www.bruggebrasserie.com) | [bruggebeer@typepad.com](mailto:bruggebeer@typepad.com)

1011 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 Tripel

**POOKA:** 6% - 20 IBU - American Boysenberry Sour

**ERASMUS:** - 200 IBU - 7.5% - American IPA

## BUCKEYE BREWING CO. | 205

Owner: Robert and Garin Wright | Brewers: Buckeye Fleet

[www.buckeyebeerengine.com](http://www.buckeyebeerengine.com), [buckeyebrewing.com](http://buckeyebrewing.com)

[garin@buckeyebrewing.com](mailto:garin@buckeyebrewing.com), [eric@buckeyebrewing.com](mailto:eric@buckeyebrewing.com)

9985 Walford Ave., Cleveland, OH 44146 | 216-292-2739

Buckeye Brewing began production in 1997 by founders Robert and Garin Wright. From the very beginning Buckeye brewed aggressively hopped beers. Hippy IPA was released in 1998, and '76 IPA was released in 2002. In 2006 Buckeye moved its operation to the near west side of Cleveland. During that time, the Wright's also opened a draft beer bar in Lakewood called BEER ENGINE. In January 2010 Buckeye Brewing expanded into a 15 barrel brew house and added more fermentation tanks. Buckeye is only distributed in Ohio at this time. They focus on three core brands as well as bringing 'hot' styles to market in a timely manner. They bottle, keg, and have all of their offerings on tap at BEER ENGINE.

**ZATEK 2010:** 10.4% abv., 1.095 OG, 115 IBU. British-Style Imperial Stout. Our anniversary beer that changes year to year. Zatek 2010 is an enormous British Imperial Stout. Notes of coffee and chocolate in the aroma are backed up by a huge malt and caramel backbone, and silky mouthfeel. Dry-hopped with English Target hops and allowed to mature for several months. Dark and rich.

**AQUARIUS IMPERIAL IPA:** 9.66% abv, 1.094 OG, 96 IBU. Imperial India Pale Ale. Released in the late spring, Aquarius is a giant IPA loaded with Summit, Citra, and Amarillo hops. Just a hint of honey malt balances out the intense hop bitterness and aroma.

**BLING BLING:** 6.5% abv, 1.062 OG, 60 IBU. American-style Pale Ale. One of our three flagships, brewed with UK Pale, American Wheat malts and Amarillo hops the whole way through. Crisp, refreshing, Bling.

### REAL ALE TENT

**DRY-HOPPED HIPPIE IPA:** 7.7% abv, 1.068 OG, 85 IBU. American-style India Pale

Ale. Buckeye's flagship beer, this one dry-hopped in the cask with Columbus and Chinook hops. Malty, bitter, semi-sweet, and quaffable. UK Pale and Crystal malts.

## BULL FALLS BREWING CO. | 407

Owner/Brewer: Michael Zamzow

[www.bullfallsbrewery.com](http://www.bullfallsbrewery.com) | [mikez@bullfallsbrewery.com](mailto:mikez@bullfallsbrewery.com)

901 East Thomas St. Wausau, WI 54403 | 715-842-2337

Established 2007. 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](http://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

**BULL FALL IPA:** English style amber colored IPA with big malt back-bone and lots of hop aroma and flavor. A refreshing IPA with a smooth and clean finish.

## CAPITAL BREWING CO., INC. | 502

Brewmaster: Kirby Nelson

[www.capital-brewery.com](http://www.capital-brewery.com) | [capbrew@capital-brewery.com](mailto:capbrew@capital-brewery.com)

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

Established 1986. Capital Brewery has been proudly waving the Lager Flag since first firing up our kettles in April of 1986. And we have continued to focus on these types of beers to this day. We do have a few Americanized type Ales in our portfolio but at the Great Taste it's all about Lagers, except for our Weizen but hey, it's a traditional Germanic Ale.

**SUPPER CLUB:** Being a traditional Wisconsin Brewery at heart we decided to brew a traditional Wisconsin Beer. Based on the 1950's when Wisconsin still had many breweries producing their version of the American Standard Lager, albeit with more individuality of the mass produced beers of today. And Supper Clubs were very popular during this period and to this day are Wisconsin icons. So we produced an American Standard with more personality and soul than the mass market U.S. beers and behold, Supper Club Lager. And it's a beautiful thing.

**AUTUMNAL FIRE:** As has become traditional for us we premier the years version at the Great Taste. Direct from the lagering tank. An Octoberfest personality jacked to Doppelbock strength. Big, rich, smooth, and incredible.

**OCTOBERFEST:** Exhibiting a very pleasant depth of malt character, moderate bittering, and great drinkability. Gorgeous to the eye when in the glass. A classic example of one of the world's great styles of beer.

**WEIZEN:** A beer that was bought out of hibernation this year after a bit of a hiatus. It is an example of the Bavarian style Hefe Weizen and is wonderful. Perfect for an August afternoon such as today.



## SPECIAL TAPPINGS

**TETT DOPPELBOCK:** An amber hued doppelbock with an interesting twist for the style. A hot water infusion of German Tettnang hops is introduced into the lagering tank when the beer is 6 weeks of age and spends 2 weeks in contact with the liquid. The result is a beer exhibiting that has the big malt character dominating as it should in a Doppelbock with an addition of very nice upfront hop flavor that doesn't get in the way. The Tett will be available for the first part of the Festival. When it runs out it will be replaced with:

**IMPERIAL DOPPELBOCK:** A formula for a Dark Doppelbock was created, and when the wort is boiling merrily away a healthy dose of amber candi sugar is added. This results in a beer with moderate body and mouthfeel that is very generous in the alcohol department. Coming in at 9.0% ABV this beer is actually named Barbara after our Brewmaster's legendary wife. And the name fits for this in one Big Ass Rich Beer Allowing Ramped Alcohol. And there you have it.

## CARLYLE BREWING CO. | 409

**Brewmaster: Don Carlyle/Dustin Davies**

[www.carlylebrewing.com](http://www.carlylebrewing.com) | [don@carlylebrewing.com](mailto:don@carlylebrewing.com)

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

Established 2003. Rockford region's only brewery. It's been said that every great city needs a real brewery. Well, now you have one, Rockford!

Carlyle Brewing Company is owned and operated by Don Carlyle, an accomplished, world-traveled brewmaster who adheres to the time-honored traditions and standards of the masters. With a variety of fresh-brewed beer styles to sample, along with fun, pub-style foods including brats and hot pretzels, Carlyle Brewing Company is a unique place to gather with friends, celebrate an event or just relax over a pint.

## CENTRAL WATERS BREWING CO., INC | 513

**Grunt Worker/Brewmaster: Paul Graham**

[www.centralwaters.com](http://www.centralwaters.com) | [info@centralwaters.com](mailto:info@centralwaters.com)

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

Established 1998. Originally located in Junction City, Central Waters Brewing Company moved to Amherst, WI in 2007 in order to increase production and distribution. The move allowed the installation of a new 30 barrel brewhouse with a set of 30 and 60 barrel fermenters and a capacity of 6,000 barrels per year allowing for distribution across all of Wisconsin and nearly half of Minnesota. Numerous energy saving measures have been installed in the Amherst facility which has been coupled with over a 1,000 square feet of solar thermal panels making Central Waters Wisconsin's first green brewery. Stop by the brewery sometime and check out our Tap Room (made almost entirely of recycled materials)- there is always something special on tap or try a Shine ON which is brewed with organic barley grown only two miles from the brewery.

**SHINE ON:** A true session beer, this beer is brewed with organic barley grown only two miles from the brewery

**MUDPUPPY PORTER:** Always one of the brewery's best sellers - a surprisingly refreshing dark beer.

**GLACIAL TRAIL IPA:** A well balanced American Style IPA

**WHITEWATER WEIZEN:** One of our summer seasonal - a very authentic German Style Hefeweizen.

**BREWHOUSE COFFEE STOUT:** An American Style Stout infused with freshly roasted Emy J's coffee - come find out why this beer is #1 stout on beeradvocate.com

## SPECIAL TAPPINGS

**1:45 BOURBON BARREL STOUT:** a rich imperial stout aged six months in used bourbon barrels

**2:15 PERUVIAN MORNING:** - an imperial coffee stout aged in used bourbon barrels

**2:45 EXODUS:** a sour red ale aged with door county cherries in used bourbon



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[www.conserve-greatlakes.com](http://www.conserve-greatlakes.com)

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barrels

**3:45 ILLUMINATION:** a double IPA hopped with Galena, Chinook, Simcoe and Centennial hops

**4:45 BOURBON BARREL BARLEYWINE:** 2010 vinage (18 months old) a 12% abv barleywine aged in bourbon barrels.

## COURTHOUSE PUB | 214

Owner: John Jagemann | Brewer: Brent Boeldt

[www.courthousepub.com](http://www.courthousepub.com) | [john@courthousepub.com](mailto:john@courthousepub.com)

1001 S. 8th St Manitowoc, WI 54220 | 920-901-1796

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 the 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!

**MUNICH HELLES:** An Oktoberfest-style beer. Light amber color; medium hop bitterness

**BRAXATOR:** A strong, dark German-style beer. similar to a triple bock. Getting ready for autumn!

**BRENT'S NEW ALE:** Smooth - deep copper color, heavy body with a strong hop flavor.

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

## CROSS PLAINS BREWERY | 523

Larry Esser

[www.essersbest.com](http://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.



*In Manitowoc there really is no other choice!*

1001 South 8 St. (Downtown) 920-686-1166

[www.courthousepub.com](http://www.courthousepub.com)

Serving Mon - Fri 11 – 9:00 Sat 4:30 – 9:30

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- Wine and Craft Beer tasting

Hours:

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

## CUMBERLAND BREWERY | 114

Owner: Mark Allgeier | Brewer: Cameron Finnis

[www.cumberlandbrewery.com](http://www.cumberlandbrewery.com)

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

Established 2000. Cumberland Brews is celebrating our 10th Anniversary this month, and there is no better way to celebrate than another trip to the Great Taste. Our brewpub opened in 2000 with a 2 barrel system. Eventually we had to expand our brewery to keep up with demand. Three years ago we opened an offsite 15 barrel brewery at an undisclosed location. This has allowed us to keep the brewpub well stocked as well as distribute throughout Louisville and into some select areas of Kentucky. The 2 barrel system continues to crank out specialties only available at the brewpub.

**HILBILLY PILS:** ABV - 5.3%, OG - 13.2p IBU - 43. A thirst quenching Bohemian Pilsner with a dry bitter finish. Brewed with Czech Saaz hops and German Pilsner malt

**X IPA:** ABV - 10%, OG - 24p, IBU 100. An Imperial India Pale Ale brewed to celebrate our 10th anniversary. Brewed with 10 select malts, and 10 different hop additions.

**TOWHEAD BELGIAN BLONDE:** ABV - 5%, OG - 11p IBU 22. Wheat ale fermented with our Belgian yeast. Sorachi Ace hops contribute a light lemon aroma.

### SPECIAL TAPPINGS

**1:00 P.M.-TRIPLE CROWN:** 5 gallons. ABV - 9.2%, OG - 21.5p, IBU 24. This is the first tapping of our Belgian Tripel. Simple malt bill allows the yeast character to shine.

**2:15 P.M.-HUCKLEBERRY MEADE:** 5 gallons. ABV - 7%, OG 15p IBU Our brewpubs meade aged on a bed of huckleberry for a fruity summer treat.

**3:30 P.M.-HELTER CELTER:** 5 gallons. 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.

## DARK HORSE BREWING CO. | 418

Owner: Aaron Morse

[www.darkhorsebrewery.com](http://www.darkhorsebrewery.com) | [mike@darkhorsebrewery.com](mailto:mike@darkhorsebrewery.com)

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

Established 1999. A brewer slowly climbed from the lowest points of business life with a sore ass, as he ascended to a new level. Hark! The horse of the dark nature holds the scales where the wheat and barley feedeth, not taketh from the mouths of man. A non-filtered view of hard work, careful perseverance of expansion, sticking to what is believed to be the right way and the only way to stay true to high quality, and also, the vague understandings of possible humor; blurring his family's, employees' and customers' drinking experience and vision between a no-bullshit approach to brewing big, outstanding beers and selling nonsensical imagery and haberdashery...Proven to the masses as a Darkhorse trademark for the man behind the reigns.

## DAS BIERHAUS | 211

Owners: Marge and Lee Quale | Braumeidter: Robert Wilber

[www.dasbierhaus-wi.com](http://www.dasbierhaus-wi.com) | [bavarianbrewery@gmail.com](mailto:bavarianbrewery@gmail.com)

120 6th Ave. West, Menomonie, WI 54751 | 715-231-3230

Established 2007. Welcome to our authentic Bavarian brewery and beer hall! Our goal is to recreate the traditional Bavarian beer hall experience that the people in Munich have cherished for centuries right here in the new world. That means fresh, pure beer brewed by our Bavarian Braumeister according to the Reinheitsgebot of 1516. We brew all the traditional Bavarian favorites using only the finest imported ingredients. And we never pasteurize, just like in Bavaria, thus producing a product unsurpassed in quality and flavor. All our beers are served in traditional 0.5 liter and 1.0 liter glasses and steins.



### Hillbilly Pils

ABV: 5.3% IBU: 43 OG: 13.2p

### X IPA

ABV: 10% IBU: 100 OG: 24p

### Towhead Belgian

ABV: 5% IBU: 22 OG: 11p

Tapped at 1:00

### Triple Crown

Belgian Tripel

ABV: 9.2% IBU: 24 OG: 21.5p

Tapped at 2:15

### Huckleberry Meade

ABV: 7% IBU: 0 OG: 15p

Tapped at 3:30

### Helter Celter

Bourbon Barrel aged Scottish Ale

ABV: 5.8% IBU: 2 OG: 14p

**DAS BIERHAUS HELLES LAGERBIER:** A classic blond lager made from 100% German barley malt. This is the beer of the Biergarten of Munich and Bavaria. Not too sweet and not too bitter, enjoy this one by the liter!

**DAS BIERHAUS SCHWARZBIER:** Literally translated as "black beer," this is the darkest of our beers. Produced using special highly roasted German malts which impart a chocolate and coffee taste to the beer. And true to style, this beer is not bitter like other beers which resemble it in color.

## DAVE'S BREWFARM- A FARMHOUSE BREWERY | 510

Brewer: David Anderson

[www.brewfarm.com](http://www.brewfarm.com) | [davesbrewfarm@gmail.com](mailto:davesbrewfarm@gmail.com)

2470 Wilson St., Wilson, WI 54027 | 612.432.8130

Established 2009. "Dave's BrewFarm - Wisconsin's Wind-Brewed Beers." The BrewFarm is a sustainably-based craft brewery, residence and farmstead located in the rural village of Wilson, Wisconsin (Saint Croix Co.). We're set on 35 beautiful acres of rolling WI farmland: we grow "organic" hops, fruits and a variety of herbs to supply and supplement the brewery, which is dedicated producing unique beers of distinction, using as many home- and locally-grown ingredients as possible.

In 2009, we installed a 20 kW wind generator on a 120-foot tower to harvest the bountiful winds on the northern ridge of Wilson. Heating and cooling is handled by a geothermal system and is pre-plumbed for solar thermal. Come out and visit us soon: we have Open Tap Room hours on (some) weekends. Check our Facebook page or blog for open days and hours.

**AUBEXXX:** 9.1% ABV Golden strong ale with spicing. Belgian lineage yeast, Vanguard and Northern Brewer hops. I'd be upfront about what spices I used - but that's no fun. I want you to tell me. Be a beer judge - work that beer! Yes, beer IS work (well...).

**WHEATLESS WONDER:** 6.1% ABV In the BrewFarm's LaBrewatory we're constantly experimenting. We started with a classic German weizen yeast, and brewed it without the wheat. This recipe has 100% malted barley, Palisade and Sterling hops.

**DICHOTOMY:** 6.9% ABV We took lager yeast, fermented it warm and added a bunch of those "hop" things. We ended up with, "...something with seemingly contradictory qualities." Pils malt, five different hops and an "abbeynormal" fermentation regime give you a crisp, smooth and hoppy beer.

**MOCHA DIABLO:** 9.2% ABV Sweet stout with three different peppers. American lineage yeast, American hops. Starts out with sweet malt, roast & chocolate malts that dry - and then a subtle heat in the back of your throat.

**BUMBLED:** Big, honeyed and hoppy. Pale and caramel malts, Magnum, Chinook and

Amarillo hops, with clover honey. 8.5% abv

**RTB-SQUARED SAISON:** Another in the floral series, this Saison is brewed with a late addition of Red Clover, Thistle and Bee Balm flowers, Belgian

**ZOMERBLOESEM:** honey, Glacier and Vanguard hops. Earthy and spicy. 6.4% abv.

## DELAFIELD BREWHAUS | 414

Brewmaster: John Harrison

[www.delafield-brewhaus.com](http://www.delafield-brewhaus.com)

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





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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.

## DELLS BREWING CO. | 411

Brewmaster: Jamie Martin

brewmaster@dellsmoosejaw.com | brewmaster@dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965 | 608-254-1122

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!

**SUNNY ALE:** ABV 4.4% OG 11P IBU 10. American Crystal Wheat Brewed and celled with lemon grass for a very special citrus flavor.

**SUMMER WHEAT:** ABV 4.5% OG 11.2P IBU 11. American Hefeweizen. Brewed with Wisconsin grown wheat. This beer has a touch more citrus flavor and aroma than a traditional German Hefeweizen. Fermented using a unique protocol; feel free to ask her about it when you stop by the booth for a sample.

**DELLS CHIEF AMBER ALE:** ABV 5.3% OG 12.5P IBU 14. Scottish-Style Ale. The caramel & aromatic malts used in this medium-bodied amber colored ale lend to a sweet malty finish.

**KILBOURN HOP ALE:** ABV 5.5% OG 13.4 IBU 40. American Amber Ale. This ale is brewed with locally grown hops from Brownie Zinke's hop farm. This is a pleasantly hoppy beer with the majority of the hops added late in the boil or in the whirlpool.

**MILK STOUT:** ABV 5.8% OG 18P IBU 24. Sweet Stout. Brewed with lactose. Tastes like a chocolate bar only it's beer.

## DESTIHL RESTAURANT AND BREW WORKS | 410

Founder/CEO/Brewmaster: Matt Potts

www.destihl.com | MPotts@DESTIHL.com

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

At DESTIHL, our brewery handcrafts a wide array of beer styles (about 45 different styles each year, 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

beers and our FoBAB award-winning spontaneous/wild-fermented sour beers in our St. Dekkera Single Barrel Reserve series, 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.

**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 this overall balanced beer. Malt flavor is low but provides foundation. 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.

**CERISE STOUT IMPÉRIALE:** Alcohol by Volume: 9.5%; Bitterness (IBU): 96; Original Gravity: 1.100; Color SRM: 65. This imperial stout is made with sour cherries and Belgian yeast and aged in oak barrels. Black in color and full bodied with subtle aroma, flavor and tartness perceived from the addition of sour cherries and the Belgian style yeast.

**BELA IMPERIAL PILSNER:** Alcohol by Volume: 8%; Bitterness (IBU): 76; Original Gravity: 1.085; Color SRM: 6. This limited reserve, dry-hopped, oak aged imperial pilsner is golden in color and very heavily hopped. The addition of over 25 pounds of hops in this small-batch beer results in high hop bitterness and quite obvious. Noble-type hop aroma and flavor. It is also a high alcohol beer with a nice warming effect. This medium-bodied beer has some malty residual sweetness.

**STRAWBERRY BLONDE ALE:** Alcohol by Volume: 5.5%; Bitterness (IBU): 15; Original Gravity: 1.048 (before fruit); Color SRM: 3. This Strawberry Blonde Ale is made by adding approximately 200 pounds of fresh strawberries to secondary fermentation (about 1# per gallon), providing subtle, 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.

**120 SHILLING SCOTCH ALE:** Alcohol by Volume: 6.8%; Bitterness (IBU): 22; Original Gravity: 1.091; Color SRM: 27. 120 Shilling is a strong Scotch ale with high maltiness and full body. Perception of hop bitterness, flavor and aroma are very low to nonexistent. Color is very deep copper. The clean alcohol flavor balances the rich and dominant sweet maltiness in flavor and aroma. A caramel character and slight dark roasted malt flavors and aroma are evident, and fruity esters are low-medium. Some chill haze is present at cold temperatures. This ale also exhibits a low level of peaty/smoky character from the addition of small amounts of peated malt.

**DEADHEAD DOUBLE RED ALE:** Alcohol by Volume: 10%; Bitterness (IBU): 87; Original Gravity: 1.096; Color SRM: 19. This Imperial or 'Double' Red Ale has intense hop bitterness, flavor and aroma balanced by high and notable alcohol content, fruity esters and caramel malt character. It is dark reddish-copper in color and full-bodied.

**TRITON BARLEY WINE:** Alcohol by Volume: 10.5%; Bitterness (IBU): 90; Original Gravity: 1.110; Color SRM: 18. Our American-style Triton 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.

### SPECIAL RELEASES

SAINT DEKKERA SINGLE BARREL RESERVE SOUR ALE SERIES (ABV, IBU, OG



and SRM vary per barrel). [Silver Medal Winner in the 'Wild Beer Category' at FoBAB 2009]. Our complex, Belgian-style 'wild beers' are aged for several months or even years in our sour oak barrels. Each barrel contains a different base beer (with distinct color, flavor, body, alcohol, malt and hop character) which undergoes spontaneous secondary fermentation and aging with wild critters including Brettanomyces, which is a non-spore forming genus of yeast which lives on the skins of fruit in the wild. The genus name Dekkera is used interchangeably with Brettanomyces and was discovered at the Carlsberg brewery in 1904 by N. Hjelte Claussen, who was investigating it as a cause of spoilage in English ales but which is appreciated and encouraged in certain traditional Belgian-style ales.

**BARREL NO. 6: SOUR STRAWBERRY**

**BARREL NO. 4: SOUR BROWN**

**OTHER BARREL RELEASE(S): TBD**

## EMMETT'S BREWING CO. | 311

**Brewmaster: Ryan Clooney**

**emmettsbrewingco.com | ryan.clooney@emmettsbrewingco.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 | 847-359-1533**

Established in 1999, Emmett's Brewing Company is comprised of three brewpubs in the Chicago suburbs. Tradition, craftsmanship, and the highest standards in beer and food are our passion. We believe in using only the finest ingredients in what we make, whether they are destined for your pint glass or your plate.

Our original pub is in West Dundee and houses our copped-clad seven barrel JV Northwest system. We produce about 600 barrels per year here, including all of the company's cask-conditioned ales.

We opened Downers Grove in 2004 and brew on a 15 barrel Specific Mechanical system to make about 800 barrels per year there.

The 10 barrel DME system at Palatine is our newest brewery and is also the home of our bottle and draft packaging operations. We began bottling our Victory Pale Ale in early 2010 and currently distribute throughout northeast IL. McCarthy Red Ale and 1871 Lager will join the bottled list later this summer.

We pride ourselves on hospitality and invite you to join us at any or all of our locations where you can share great camaraderie as well as a fine pint.

**VICTORY PALE ALE:** 5.8% abv, 13.7P OG, 42 IBU An American Pale Ale brewed with Pale, Maris Otter, Caramel, and Aromatic malt for a firm malt base. Cascade and Centennial hops in the kettle pair with Amarillo in the fermenter for the top coat. Multiple award winner and our flagship brew. Available year 'round in the bottle and on tap.

**MCCARTHY RED ALE:** 5.6% abv, 13.6P OG, 35 IBU Crystal and Chinook hops combine well with Pale and British crystal malts to make this superbly drinkable American-style Red Ale. Bronze medalist at the GABF and available year 'round in the bottle and on tap.

**PATRIOT'S PRIDE:** 5.9% abv, 13.9P OG, 39 IBU Maris Otter, Crystal, and several roasted malts lay the base for our "chocolate-dipped" Pale Ale. Our American-style Brown Ale makes generous use of Warrior, Cascade, and Columbus hops for a firm bitterness and pungent aroma. A seasonal specialty we generally make on tap in the fall and late winter.

**IMPERIAL IPA:** 9.9% abv, 24P OG, 72 IBU An unabashed hop punch in the mouth. Ridiculous amounts of just about every hop variety we could get (Cascade, Centennial, Amarillo, Chinook, Crystal, Kent Goldings, etc.) overwhelm the base of Pale, Maris Otter, and Caramel malts. An entire mini-bale of whole-flower Amarillo went into the mash-tun/hop back and we're still cleaning it up. Available once a year on draft only.

# saveBIG

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Great Western Malting • Hop Union Hops  
Malteries Franco-Belges • OIO Brewer's Grains  
Thomas Fawcett & Sons • White Labs Yeast

## FAT HEADS BREWERY | 408

Matt Cole

www.fatheads.com | info@fatheads.com

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

We brew unfiltered ales and lagers in small batches using the finest ingredients. Inspired by old-world traditions but with cutting edge style. Brewing on a 3-vessel JV Northwest Brewhouse, with an annual production of about 2000 barrels. Most of the beer is sold in house and at Fat Head's Saloon, our original location in Pittsburgh. We have quickly gained a reputation for our "Uncivilized and Aggressive" Head Hunter IPA which has won three prestigious awards to date. Gold Medal- West Coast IPA Fest 2009, Top 25 Beers in the World 2009- Draft Magazine, 1st Place- National IPA Challenge. Our Bumble Berry Honey Blueberry Ale won the Global Warming Open 2010 to become the "Most Refreshing Beer in America". Our Up in Smoke Smoked Porter took the Silver at the 2009 GABF. We will be soon begin bottling our Head Hunter IPA soon as well as some seasonal brews. Future plans include a production brewery to keep up with the demand for kegs and bottles.

We are also a full service brewpub. Fat Head's Brewery & Saloon's menu includes many of our favorites from our original Pittsburgh location including our world famous Headwiches, Burgers and Wings as well as new items like Stone Oven Pizzas and Smokehouse Specials. Kegs and Growlers are available for take out.

**HEAD HUNTER IPA:** -An Uncivilized and aggressive, dry-hopped west coast IPA. A huge dank hop infused nose of pine and citrus. Big hop flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops. 7.2% ABV, 87 IBU  
\*GOLD MEDAL WINNER-WEST COAST IPA FEST 2009\* \*TOP 25 BEERS IN THE WORLD 2009-DRAFT MAGAZINE\* \*1ST PLACE NATIONAL IPA CHAMPIONSHIP 2010\*

**BUMBLEBERRY HONEY BLUEBERRY WHEAT:** Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing wheat beer with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. 5%. "THE MOST REFRESHING BEER IN AMERICA!"-1ST PLACE, GLOBAL WARMING OPEN-2010

**SÖMMER PILS:** Light golden color with a nice clean malt aroma with a touch of herbal hops. Nice biscuity malt flavor with a clean, crisp hop finish. A perfect beer for a nice summer day. 5% ABV

**GOGGLE FOGGER HEFEWEIZEN :** Light aromas of wheat, banana and cloves. Flavors of banana and cloves with a dry, somewhat tart edge. Some spiciness with notes of apples and a little bubblegum. Very refreshing with a light hop bitterness. 5.5% ABV

### REAL ALE TENT

#### HEAD HUNTER IPA

Smoke & Burn Porter ("Up in Smoke" Smoked Porter aged in bourbon barrels with chipotle peppers)

## FITGER'S BREWHOUSE BREWERY AND GRILL | 318

Head Brewer: Dave Hoops | Brewers: Frank Kaszuba, Bob Blair, Brian Schanzenbach, Bjorn Erickson, Jason Krause

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 100 different beers on 30 tap handles at our 3 Duluth locations. Red Star lounge, Burrito Union,



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America"**

- 2010 / Winner Of The Global Warming Open  
Brewing News Magazine

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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.

**SKY HARBOR IMPERIAL PILSENER:** 8.3% alc, 18.6 o.g., 65 ibu's. Double strength German style hoppy lager. German pils malt and Bohemian pils malt. Saaz and Saphir hops. Very hoppy but smooth due to long ageing. One of three German style pilsners named for the Park Point area of Duluth. Park Point Pils, and Undertow Pils are the others.

**TIMMY'S EDELSTOFF HELLES:** 5.5% alc, 13.3 o.g., 23 ibu's. Munich Style export helles. Bohemian pils, Vienna malt and Munich malts. Spalt hops. This export style has the typical malt first flavors, but also a bit more hop balance.

**1100 WHEAT WINE:** 11% alc, 27 o.g., 110 ibu's. Triple strength wheat ale. German dark and light wheat, pilsner, and Vienna malts Brewed with no sparging to collect maximum sugar. Aged post fermentation for 1.5 years to mellow flavors.

**PRINCE HUMPERDINCK HEFEWEIZEN:** 5.6% alc, 12.8 o.g., 21 ibu's. South Germany traditional style hefe. Pils, light and dark wheat malts. Hallertauer Hersbrucker hops. Named for a series of three wheat beers based on the Princess Bride movie. The others are Dread Pirate Dunkelweizen and 3 Fingered Hefe.

**STARFIRE PALE ALE:** 6.0% alc, 14 o.g., 70 ibu's. Our Flagship North Shore style ale. 2 row, pale, Vienna, wheat and caramel malts. Cascade and Amarillo hops. Big citrus hop notes with a backing toffee maltiness.

**APRICOT WHEAT BREAKFAST ALE:** 5.2% alc, 11.3 o.g., 12.9 ibu's. Our alternative to O.J. 2 row, white wheat, crystal malts. Willamette hops. Great apricot juice flavor marries spicy wheat for a light bodied ale.

**WHITE KNIGHT WIT NOIR:** 5.7% alc, 14.4 o.g., 21 ibu's. A black wit bier. Pils, unmalted wheat, light wheat, flaked oats, black malt, chocolate malts. Ahtanum hops. Sweet orange peel and toasted coriander. The midnight version of our Breakwater white. Great dark malt notes offset the spices.

**ST STEPHEN'S ABBY:** 8.7% alc, 16.1 o.g., 23 ibu's. Belgian style robust amber ale. Pils, biscuit, spec b and cara malts. Sterling hops. Ripe fruit esters dominate the nose a full slightly sweet body and a semi-dry finish.

### REAL ALE TENT

**EL NINO DOUBLE HOPPED IPA:** 7.1% alc, 17.1 o.g., 116 ibu's. Our full time IPA. Pale, golden promise, maris otter, white wheat, caramel malts. 7 additions plus hop backing and dry hopping of Columbus, Chinook, East Kent Goldings, Cascade, Mt Hood hops. Somewhat unbalanced ale but a surprising amount of malt shows through.

**BIG BOAT OATMEAL STOUT:** 6.6% alc, 16.6 o.g., 66 ibu's. Robust stout served on nitrogen at our bar. 2 row, roasted barley, oats, caramunich, black malt and black barley. Magnum and East Kent Golding hops. Notes of chocolate and burnt toast with full mouthfeel derived for oats.

## FLAT EARTH BREWING CO | 108

Brewmaster: Jeff Williamson

[www.flatearthbrewing.com](http://www.flatearthbrewing.com) | [brewer@flatearthbrewing.com](mailto:brewer@flatearthbrewing.com)

2035 Benson Ave. St. Paul, MN 55116 | 651-698-1945

Established 2006. We were incorporated in 2006 and began making beer in winter 2007. We have a 15 barrel JVNW system with five fermenters. We have fun making beer and believe that drinking beer should be fun, too. You may note a theme around them, with each beer name designed to spark conversation at your favorite watering hole. When we mean brewing on the edge, we plan to create and deliver styles that are not frequently found in the upper Midwest.

**HEP CAT BLOND ALE:** 5% ABV. 21 IBU. This American blond ale has all the goodies you'd find in a pilsner without waiting 8 weeks to drink it. A great thirst quenching ale.

**CYGNUS X-1 PORTER:** 6.5% ABV, 35 IBU. Initially created when your favorite band came to town, it is now one of our year round offerings. English malts

and rye go in to creating a porter with a nice chocolate character with a hint of spice. This is the base beer for many of the infused growlers available at the brewery.

**BERMUDA TRIANGLE TRIPLE:** 9.1% ABV, 34 IBU. Our triple uses pilsner malt, candied sugar and honey to create it's delicious profile. As easy drinking as most lagers, just be careful not to enjoy too much, you may end up lost in the triangle.

**NORTHWEST PASSAGE IPA:** 6.5% ABV, 115 IBU! A blend of Canadian malts and 4 American hops (Chinook, Columbus, Cascade and Simcoe) go in to making the hoppiest beer in the Midwest. Oh, others clam to be bigger, but when put to scientific testing they all fall short. A tongue tingling 115 IBU dances with the malt on your palate leaving you wanting more of this hop centric creation.

## FLOSSMOOR STATION BREWING CO. | 212

Head brewer: Brian Shimkos | Brewer: Richard Grant

[www.flossmoorstation.com](http://www.flossmoorstation.com) | [flossmoorstation@yahoo.com](mailto:flossmoorstation@yahoo.com)

[flossmoorstation.blogspot.com](http://flossmoorstation.blogspot.com) | Twitter: @FlossmoorBrewCo or our brewer @FlossmoorBrewer

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

Established in 1996, our award winning brewery is located in a restored Illinois Central passenger train station originally built in 1906. We currently distribute three year round bottles throughout the Chicagoland area with special releases sprinkled in for flavor. Our full service restaurant and brewery features American heartland cuisine, and our 15-BBL copper clad brewhouse keeps a full range of beer styles from around the world flowing. Come check out our recent expansion to include more seating and fermenters, our special event room, and our outdoor beer deck with a tour (by appointment) guaranteed to be a good time. With up to 13 beers on tap, growlers and bottles are definitely available for take-out and we strongly encourage sharing with friends on a regular basis. Check out our most up-to-date information on our blog at [flossmoorstation.blogspot.com](http://flossmoorstation.blogspot.com) or follow us (@FlossmoorBrewCo) or our brewer (@FlossmoorBrewer) on Twitter! We want to also say thanks to all of those who have made Flossmoor Station their "go-to" place for beer. Cheers!

**HOPPY, HOPPY, JOY, JOY IPA:** 7.5% ABV, O.G. 17.3, 70+ IBU. Style: American IPA with Simcoe, Summit, Amarillo, Ahtanum, and Galena hops. Hop aromas of tropical fruits, citrus, and caramel malts. Medium bodied with a dry, citrus finish and a lingering pleasant bitterness. Newly appointed as Flossmoor's





year round IPA!

**PULLMAN BROWN:** 6.0% ABV., O.G. 15.5, 28 IBU. Style: Brown Porter. This has been our most awarded beer to date! A robust, dark brown ale that gets its rich flavor from seven different malts and three types of hops. The addition of hand-toasted oats and a generous portion of molasses give the Pullman an incredible smoothness and quaffability.

**RX PILSNER:** 5.4% ABV, O.G. 11.3, 23 IBU. Style: Unfiltered Bohemian Pilsner. A complex pilsner with a moderate spicy, floral Saaz hop bouquet and bitterness, this very pale golden lager has a dense white head. The pronounced, yet rounded bitterness is balanced and, overall, is a crisp refreshing lager.

**ROSIE POM:** 6.0% ABV, O.G. 12.5, N/A IBU. Style: American Sour with fruit. Rosie Pom was aged in a white wine oak barrel for two years with a wild yeast blend and pomegranates. This beer pours a darker reddish brown with aromas of sour, pomegranate, and subtle Brettanomyces. Get some Rosie Pom today and don't be bashful.

### SPECIAL RELEASES

**1:23PM - MAGNOLIA STAR MALT LIQUOR:** 8.6% ABV, O.G. 17.0, 17 IBU. Style: American Malt Liquor. The first of its kind to come out of Flossmoor Station Brewery, Magnolia Star got its name from the coach rail service which originally ran on the Illinois Central tracks just outside the brewery. With little hop aromas or flavors to speak of, this beer banks on the alcohol for character and has a residual sweetness from the addition of flaked corn. Not your daddy's malt liquor.

**2:34PM - ROSIE POM - Pomegranate Sour**

**3:45PM - COLLABORATIVE EVIL - FLOSSMOOR 2010:** 8.2% ABV, O.G. 19.2, 32 IBU. Style: Smoked Imperial Porter. Made with Breiss cherrywood smoked malt, this higher octane porter is anything but harsh. Smooth smokiness balances with the rich porter character, and this medium brown ale has subtle flavors of chocolate. PART OF A COUNTRYWIDE COLLABORATION, CHECK OUT THE SPECIAL PRESENTATION BY ALL THE COLLABORATORS AT THE 2010 GREAT AMERICAN BEER FEST.

**4:56PM - BARREL AGED TURK:** 8.5% ABV, O.G. 16.7, 32 IBU. Style: Bourbon Barrel Aged Saison. Originally brewed in the summer of 2009, the saison qualities have developed and melded with its oaken home for the last year. Hop bitterness is low to absent and the herbal and peppery qualities have faded yielding to those of the spirit and barrel.

## FOUNDERS BREWING CO. | 524

Founders: Mike Stevens and Dave Engbers

Headbrewer: Jeremy Kosmicki | Head Cellarman: Jason Heystek

www.foundersbrewing.com | info@foundersbrewing.com

Twitter: @foundersbrewing | Facebook: facebook.com/foundersbrewingofficial

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

Established 1997. Founders Brewing Company is a true manufacturing brewery and an experience unlike any other. Founders prides itself on an over-indulged style of brewing that has recently awarded them the 4th highest rated brewery in the world. We focus on beers with extreme flavor profiles, and a variety of offerings can be found throughout the Midwest at various bars, restaurants, and retail outlets. Founders' home is Grand Rapids, and in the past twelve years the brewery has become the pride of the community's brewing tradition. We have also been named the second fastest growing brewery in the country.

Come visit the brewery and taproom, where you can challenge your taste buds with over a dozen selections of beers all produced on-site. 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. We invite all to stop in and enjoy a pint and a sandwich and check out some quality live music. It's truly a one-of-a-kind brewery.

**CENTENNIAL IPA:** 7.2% ABV, 65 IBUs, OG 16.5. Style: IPA. Get ready to bask in the glory of the frothy head's floral bouquet. Relish the citrus accents from

the abundance of dry-hopping. This one's sweet, yet balanced. Malty undertones shake hands with the hop character for a finish that never turns too bitter. (Year-round)

**RED'S RYE PA:** 6.6% ABV, 70 IBUs, OG 15.5. Style: IPA

Serious hop bitterness along with unyielding grapefruit bouquet from the Amarillo dry-hop. Balanced with the malty richness of four varieties of imported Belgian caramel malts. Pours a spectacular crimson with a creamy tan head. A generous addition of rye malt accentuates a spicy crisp finish. (Year-round)

**CERISE CHERRY ALE:** 6.5% ABV, 15 IBUs, OG 12.5. Style: Fruit Beer. 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. (Seasonal)

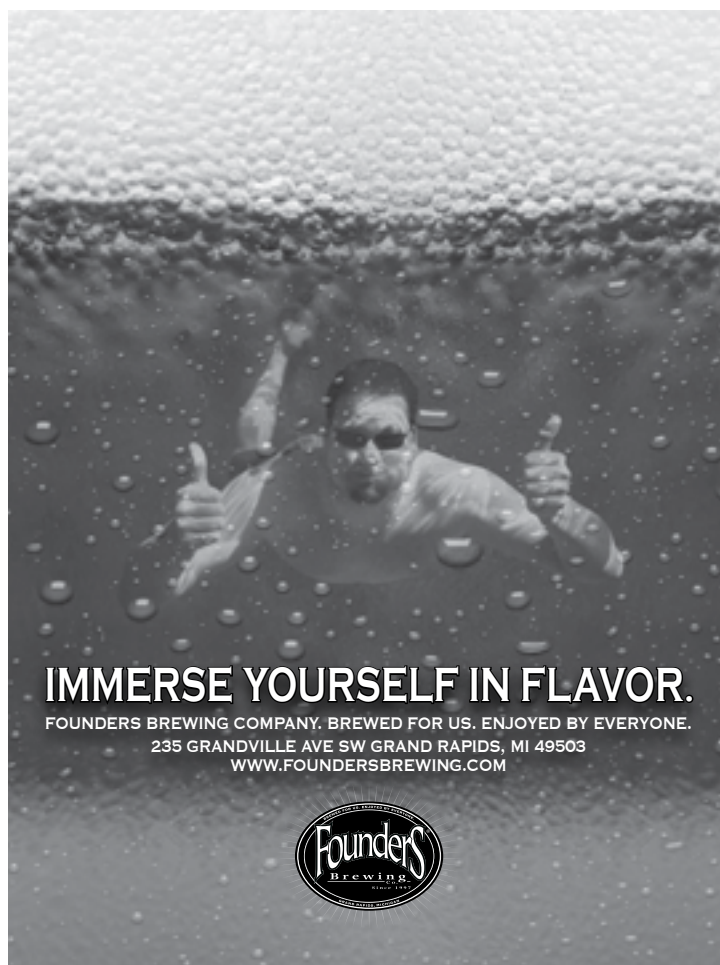
**DRY-HOPPED PALE ALE:** 5.4% ABV, 35 IBUs, OG 12.5. Style: Pale Ale. A testament to Cascade hops in a bottle. This medium-bodied pale ale has a distinctive floral hop aroma and refreshing citrus flavor. You'll notice a slight malty sweetness with a balanced hop finish. Perfect to enjoy anytime, anywhere. (Year-round)

**DIRTY BASTARD:** 8.5% ABV, 50 IBUs, OG 19.5. Style: Scotch Ale. So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish with hints of smoke and peat, paired with a malty richness and a right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads. (Year-round)


### SPECIAL RELEASES

**1 P.M. - CURMUDGEON:** 9.8% ABV, 50 IBUs, OG 23.5. Style: Old Ale

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. (Specialty)



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**2 P.M. – CANADIAN BREAKFAST STOUT:** 9% ABV, 60 IBUs, OG 20. Style: Coffee 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. (Specialty)

**3 P.M. – DEVIL DANCER:** 12% ABV, 112 IBUs, OG 26.5. Style: Imperial IPA. 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. (Specialty)

**4 P.M. – KBS:** 12% ABV, 112 IBUs, OG 22.5. Style: Bourbon barrel-aged Imperial 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. (Specialty)

**5 P.M. – NEMESIS:** Surprise ABV, WOW IBU's, OG N/A. Style: Ale. What you have here is a rarity. A special, one-of-a-kind ale that is only made once a year. Sometimes that's all. Forever. No more. Nada. Limited-time only. You never know what you're gonna get. But you can be sure it'll be damn tasty. (Specialty)

## FOX RIVER BREWING CO. | 103

Brewmaster: Kevin Bowen Brewer: Joe Walts  
www.supplerestaurantgroup.com | kbowen@myfratellos.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:** 4.8%abv, OG 11.5 P, 22 IBU. German Kolsch Ale - Clean & Crisp light golden ale. Slightly fruity, with a touch of wheat and subtly hopped.

**WINNEBAGO WHEAT:** 5.2%abv, OG 13.2 P, 8 IBU. South German Hefeweizen - An unfiltered wheat beer with the characteristic yeast notes of banana & clove, balanced with a gentle wheat flavor.

**CABER TOSSING SCOTTISH ALE:** 6.2%abv, OG 15.5 P, 22 IBU. A Strong Amber Ale with rich malt flavors of caramel, toffee, and chocolate.

**HOPPY FACE IPA:** 5.6%abv, OG 14.5 P, 55 IBU. American IPA - ENJOY.

**1853:** 5.0%abv, OG 12.8 P, 18 IBU. American Dark Lager - Originally brewed to commemorate Oshkosh' sesquicentennial in a style that reflects beers produced in the mid 19th century in Wisconsin. A clean lager with an emphasis on balance, featuring flaked maize as 20% of the grist.

## FREE STATE BREWING CO. | 515

Brewers: Steve Brant, Geoff Deman, Kevin Prescott, Brad Scott, Luke Otter, Tommy Kelly  
www.freestatebrewing.com | fsb@freestatebrewing.com  
636 Massachusetts St Lawrence, KS 66044 | 785-843-4555

Established 1989. 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. Now in our 21st year of business, Free State is excited to offer our flagship beers in bottles, brewed at our new production facility in East Lawrence.

Bottling operations came online in early summer and demand has far exceeded supply. With plans for further expansion, Free State Brewing

Company is excited to reach a wider audience of beer enthusiasts in the coming years.

Come by our booth and check out the new packaging and meet the brewers.

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

**AD ASTRA ALE:** This ale is the first brewed in Kansas since pioneering days.

The name Ad Astra comes from the Kansas State Motto - Ad Astra per Aspera, Latin words meaning "To the Stars through Adversity". We've blended Pale, Caramel, and Munich malts for a rich amber beer balanced by the addition of Glacier and Fuggles hops. OG 13.0°P/1.052 23 IBUs

**COPPERHEAD PALE ALE:** Our flagship pale ale. Named for Head Brewer, Steve Bradt's, unfortunate encounter with serpent of the same name, Copperhead Pale Ale combines nutty Scottish malt and clean American malt with the citrus hop character of Columbus, Chinook, and Cascades. OG 14.25°P/1.057 50 IBUs.

**OATMEAL STOUT:** A classic Oatmeal Stout with a creamy mouthfeel and just the right balance of dark malt roast character. Northern Brewer and Fuggles hops complement the smooth and satisfying character. OG 15.0/1.060 36 IBUs

**WHEAT STATE GOLDEN:** Being located in the biggest wheat producing state in the nation, a refreshing wheat beer is a must-brew. This English Style Summer beer fills the bill with Mt. Hood hops providing the subtle hop finish. OG 11.75°P/1.047

**STORMWATCH ALE:** This dark brown, hoppy ale takes the IPA style into unfamiliar depths of color. Amarillo and Centennial hops provide the hoppy flavors and aromas of an India Pale Ale complemented by subtle chocolate roasted notes from the inclusion of debittered dark malts. OG 15.0°P/1.060 46 IBUs

**LEMONGRASS HEFEWEIZEN:** We added locally grown lemongrass to our classic Bavarian Hefeweizen as a little riff on the oft included lemon wedge. The result is an aromatic and refreshing summer beer perfect for those hot August nights. OG 13.5°P/1.054 14 IBUs

**BELGIAN MUSE IPA:** A funky hybrid of an American Pale Ale and a Belgian Golden Strong Ale. Simcoe, Centennial, Amarillo, Sterling, and Chinook hops are all in the mix. Complex and delicious. OG 16.0°P/1.064 46 IBUs

**SMOKY HILL PORTER:** The base of this smoked porter is 100% Beechwood smoked malt imported from Bamberg, Germany. Crystal hops add just a hint of spice to this smoke-centric ale. OG 14.0°P/1.052 25 IBUs

**THE QUAD:** This dark Belgian Strong Ale employs Belgian Candi sugar in the kettle to augment the already substantial malt bill. After primary fermentation, the beer is racked to another vessel along with a dose of candi sugar. It's from this secondary fermentation that this spicy, complex, brew derives its wonderful carbonation and mouthfeel. OG 20.0°P/1.080 21 IBUs

**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. Pilsners could be considered the IPAs of the lager world due to aggressive hopping, and Post Rock does not disappoint. 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. OG 13.75/1.055 40 IBUs

**OLD BACKUS BARLEYWINE:** Yes, that's Backus, not Bacchus...but this big beer would certainly be welcome at any Bacchanalia. Our Barleywine tops out at close to 10% ABV and a theoretical 125 IBUs. Generous portions of Golden Promise from Scotland and Briess Victory malt from right here in Chilton, WI, provide the behemoth-sized backbone to this beer. While Crystal hops provide the slightest spiciness in the finish. OG 26.1°P/1.104 125 IBUs

## GOOSE ISLAND BEER CO. | 101

Brewmaster: Greg Hall  
www.gooseisland.com | info@gooseisland.com  
1800 W. Fulton St. Chicago, IL 60612 | 773-412-1245

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. (Belgian Style Pale Ale). 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

**SOFIE:** 6.5% ABV, 25 IBUs. (Belgian Style Farmhouse Ale). Fermented with wild yeasts and aged in wine barrels with orange peel, Sofie is a tart, dry, sparkling ale. A subtle, spicy white pepper note, a hint of citrus from the orange peel and a creamy vanilla finish make Sofie an intriguing choice for beer drinkers who are fond of Belgian Saisons

**PERE JACQUES:** 8% ABV, 26 IBUs. (Belgian Style Abbey Ale). Brewed with loads of malt and Belgian yeast, Pere Jacques is a wonderfully fruity, malty ale. Pere Jacques' complex flavors stand shoulder to shoulder with the Belgian Dubbels enjoyed in the world's finest beer bars. At the dining table it's the perfect alternative to a glass of vintage port.

**GREEN LINE:** 5% ABV, 30 IBUs (American Pale Ale) Green Line Pale Ale is a honey-colored, immensely sessionable American pale ale with a pronounced, bright, American hop aroma and citrus flavor. Notes of biscuit and lightly toasted malt create the backbone for Green Line's pleasant, crisp bitterness. Green Line Pale Ale is the beer at the heart of Goose Island's environmental sustainability initiative, the Green Line Project.

### SPECIAL RELEASES

**1:30 PM: SPOOKY** 8% ABV, 80 IBUs (Black Imperial IPA). One of the newest styles on the beer scene, this Black Imperial IPA is loaded with Pale, Caramel, and Wheat malts then topped off with Debittered black malt for color. The hop bill is loaded with Cascade, Simcoe, and Chinook hops to provide a prominent and assertive hop presence.

**2:30 PM: SCULLY** (White Pepper Strawberry Saison) 6.5% ABV, 25 IBU. After a free rise fermentation with our Saison yeast strain, we add crushed white pepper, mashed fresh Michigan strawberries and Local Farmer's market honey to create a dry, drinkable yet complex Saison variation.

**3:30 PM: BCBVS** (Bourbon County Brand Vanilla Stout) 13% ABV, 60 IBUs. The next step in the line of Bourbon County variations from Goose Island; we took Bourbon County that had been aging in 10-16 year old Heaven Hills Bourbon Barrels for around a year and spiced it with whole Ugandan Vanilla Beans. The vanilla character amplifies the typical oak characteristics and balances out the heat from the Bourbon. This creation will be hitting the shelves in November.

**4:30 PM: PEPE STRANO** (Sour Ale brewed w/ Black Pepper) 7%, 30 IBU. Brewed originally at our pub in 2008, we "forgot" about this lost barrel in our cellar and are unveiling it only at special events. The roasted and spicy pepper notes of our black saison complement the funky Brett backbone and lactic sourness.

**5:30 PM: KING HENRY** Barrel Aged (Barley Wine) 11% ABV, 60 IBU. Loosely based off of our 2000th brew at our production facility, we revived this hybrid American / English Barley Wine for a special treat. Coming out of the tanks we aged it in barrels previously used for Bourbon County Stout to add another layer of complexity.

## GORDON BIERSCHE BREWERY RESTAURANT | 123

Head Brewer: Kevin Blodger  
www.gordonbiersch.com | http://gordonbiersch.com/locations/bolingbrook-il  
kblodger@gbrestaurants.com  
639 E. Boughton Rd Suite 100 Bolingbrook, 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.

**ALTBIER:** O.G. 13.8P 45 IBUs 5.8%ABV. This German-style brown ale is copper-colored, cool-fermented, cold-conditioned, clean-tasting, with an aromatic hop presence, a firm creamy head, a medium body, and a dry finish. Bronze medal 2007 and 2009 GABF

**CZECH PILSNER:** O.G. 12.5P 37 IBUs 5.6% ABV. A Bohemian-style Pilsner, golden hued, medium bodied, accented with the spicy hop character of the signature Saaz hops, imported from the Czech Republic.

**GOSE:** O.G. 10.9 5 IBUS 4.0% ABV. Gose is an ancient, sour and saline tasting ale, made from more than half malted wheat and the rest malted barley. The brew is fermented with both yeast and lactic bacteria and is spiced with both coriander and hops. It is brewed with slightly salted water. This peculiar beer style is now most closely associated with Leipzig, the capital of the German State of Saxony.

## GRANITE CITY FOOD & BREWERY | 111

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. | 314

Brewmaster: Fred Gray

[www.graybrewing.com](http://www.graybrewing.com) | [fredgray@graybrewing.com](mailto: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

**BUSTED KNUCKLE:** Is a unique red beer, the ABW is 5.3% great with pub fair.

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

**GRAY'S TIED HOUSE SPECIAL BEER**

## GREAT DANE PUB & BREWERY | 501

Brewers: Rob LoBreglio/Don Vasa

[www.greatdanepub.com](http://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. | 319

Brewmaster: Mark Huger

[www.greatlakesbrewing.com](http://www.greatlakesbrewing.com) | [lukep@greatlakesbrewing.com](mailto:lukep@greatlakesbrewing.com)

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

U.S. specialty brewers. Although known for its flagship beer, the Dortmunder Gold Lager, the Brewery's Edmund Fitzgerald Porter excels as the most award-winning porter in the country. The Brewery just underwent a \$6M facility upgrade including a new centrifuge, bottling line and filler that will help keep up with demand. The Brewpub at Great Lakes Brewing Company features a "rathskellar-type" Beer Cellar and a newly renovated, environmentally friendly Beer Garden.

**EDMUND FITZGERALD PORTER:** A complex, roasty porter with a bittersweet,



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Contact: "Whispering" Jeff  
[wjsws@sbcglobal.net](mailto:wjsws@sbcglobal.net)

P.O. Box 1251, Milwaukee, WI 53201

[www.sudswineandspirits.com](http://www.sudswineandspirits.com)

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gold medal in  
eight years?

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[greatlakesbrewing.com](http://greatlakesbrewing.com)





chocolate-coffee taste and bold hop presence. ABV: 5.8%, ABW: 4.7%, IBU: 37.

**COMMODORE PERRY INDIA PALE ALE:** A medium-bodied and well hopped India pale ale with a dry, fruity finish. ABV: 7.5%, ABW: 6.4%, IBU: 80.

**OKTOBERFEST:** An amber lager with rich malt flavor balanced by fragrant noble hops. ABV: 6.5%, ABW: 5.2%, IBU: 20.

## GREAT RIVER BREWERY | 209

Brewmaster Paul Krutzfeldt

[www.greatriverbrewery.com](http://www.greatriverbrewery.com)

332 East 2nd St. Davenport, IA 52801

Established 2004.

483 PALE ALE

ROLLER DAM RED ALE

FAR OUT STOUT

BBL. AGED ?

## GRUMPY TROLL BREWPUB | 421

Captain: Mark Duchow

[www.thegrumpytroll.com](http://www.thegrumpytroll.com) | [grumpytroll@mhtc.net](mailto:grumpytroll@mhtc.net)

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. | 222

Head Brewer: Matt Gallagher | Brewers: Phil Wymore & Michael Carroll

President/Founder: Gabriel Magliaro

[www.halfacrebeer.com](http://www.halfacrebeer.com) | [info@halfacrebeer.com](mailto:info@halfacrebeer.com)

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

Established: 2007. Half Acre is a young and scrappy brewery from the city of Chicago. We brew beers that we enjoy drinking, in hopes that other beer drinkers will feel the same! We do our brewing on a 15bbl Century Brew-house, and supply the city and the North and Northwest suburbs of Chicago and have the most fun that we possible 'can'. Speaking of can, we recently added a canning line to our repertoire, and you can now find 16oz tallboys of Half Acre Beer out in the world. If you are ever in Chicago, you should definitely come check out our brewery, we have a tasting room where you can purchase our beers in growlers, 16oz cans and special releases in 22oz bottles to take with you. We also have brewery tours every Saturday and Sunday at 1 P.M.. We hope to see you soon!

**DAISY CUTTER:** 5.2% ABV, 12.5 Plato, 63 IBUs. An American west coast Pale Ale chocked full of dank, aromatic hops. This beer is a 'hop bomb', and one of the first beers in our 'bomber series'. It is full of hops, 5 varieties to be exact, but will not kill your palate. The citrus flavors you get from the hops make it very refreshing, drink it up!

**GOSSAMER:** 4.2% ABV, 10.5 Plato, 28 IBUs. A dry-hopped Golden Ale that you can drink all day long! You get a nice hoppy nose and flavor profile, but not the bitterness in the finish, which continues to entice you through the entire glass!

**OVER ALE:** 6% ABV, 14.5 Plato, 40 IBUs. This brown beer is brewed with six varieties of malted barley and balanced with three generous hop additions. You'll find a big malt body with bitter bones. Enjoy this beer, a perfect companion when your work for the day is 'over'.

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Commerce, LeCork Wine & Spirits,  
Capital Brewery, Grumpy Troll  
Brewery & Restaurant, or at other  
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Esser's Best  
Cross Plains  
Furthermore Beer  
Spring Green  
Great Dane  
Madison  
Grumpy Troll Brewery  
Mount Horeb  
Lake Louise Brewing  
Arena  
New Glarus Brewing  
New Glarus  
O'so Brewing  
Power  
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[thegrumpytroll.com](http://thegrumpytroll.com)

## SPECIAL RELEASES

- 1:30 P.M. - LONG THAI RAINBOW RYE.** 5% ABV. Belgian Style Rye Ale spiced with Long Thai Peppercorns.
- 2:30 P.M. - FREEDOM OF '78.** 7% ABV. Guava Wheat India Pale Ale. Brewed in collaboration with Short's Brewing (Bellaire, MI) and Jonathan Cutler (Piece Brewing; Chicago)
- 3:30 P.M. - SHEWOLF.** 7.8% ABV. An IPA brewed together with Three Floyds (Munster, IN).
- 4:30 P.M. - DOUBLE DAISY CUTTER:** 8% ABV. Double Pale Ale. Our flagship brew, just a little bit bigger!

Check out the beers brewed in collaboration with Three Floyds Brewing Co. (booth 224) and Piece (booth 223)

## HARRISON'S BREWING CO. | 115

Brewmaster: Joachim Mekoum  
www.harrisonsbrewpub.com | harrisonsbrewpub@sbcglobal.net  
15845 La Grange Rd., Orland Park, IL 60462 | 708-226-0100

## HINTERLAND BREWERY/ GREEN BAY BREWING | 216

Brewer: Joe Karls  
www.hinterlandbeer.com | info@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.

## HOPS HAVEN BREWHAUS | 310

Owner/Brewmaster: Jeff Kolar  
brewmaster@charter.net  
P.O. Box 691 1327 N. 14th St. Sheboygan, WI 53082 | 920-457-HOPS(4677)

Established 1996 (Port Washington Brewing Company) and 2002 (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.

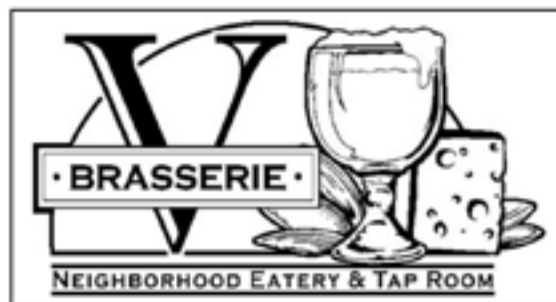
**TRIPLE "H" (HOPS HAVEN HEFEWEIZEN):** 4.5 % a/v 1.044 o.g. German style Hefeweizen. Very high amount of wheat in grain bill and the special yeast produces the banana, clove, and vanilla esters in a great balance for this wonderful beer.

**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!

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## HUB CITY BREWING CO | 203

Head Brewer/Janitor: 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.

## ILLINOIS BREWING CO. | 215

Proprietor/Brewmaster: Jeff Skinner  
Brewery reps: Paul Collins, John Moss  
www.illinoisbrewing.com  
102 N. Center St. Ste. 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 | 106

Brewmaster: Ron Jeffries | Laurie Jeffries  
www.jollypumpkin.com | artisanales@gmail.com  
3115 Broad St. Suite A Dexter, MI 48130 | 734-426-4962

Established 2004. 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 Old Mission Peninsula, and in Ann Arbor MI.

**ROJA DE KRIEK:** 7.2% ALC/VOL, 1.060 O.G., 25 IBUs. Flanders Red/Brown Sour Ale, Brewed in the Flanders tradition and aged with Michigan cherries.

**BIERE DE MARS:** 7% ALC/VOL, 1.059 O.G., 30 IBUs. French Style Sour Brown Ale, Aging in cask for 6 months, waiting to be enjoyed!

**DRY HOPPED BAM:** 4.2% ALC/VOL, 1.037 O.G., 25 IBUs. Farmhouse Style Ale, Dry hopped, tart and very refreshing.

### REAL ALE TENT

**CALABAZA BLANCA WITH HIBISCUS:** 4.5% ALC/VOL, 1.045 O.G., 15 I.B.U. Belgian style white, aged in oak barrels, hibiscus added to the cask for additional aging. Tart and refreshing!

## KEWEENAW BREWING CO | 315

Owners: Richard Gray/Paul Boissevain | Brewer: Tom Duex  
www.keweenawbrewing.com | admin@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

Established 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 3800 bbls in 2009.

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.

**LIFTBRIDGEBROWN 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 Strisselspalt. 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 | 324

Owners: Eric and Bret (The Kuhnhenh Brothers) | Brewer: Wayne Burns  
Mead Maker: Frank Retel  
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 Kuhnhenh 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 beer's and mead's throughout the day. Be sure to check our count down to bliss sign for limited release times. (TBA at tent).

### REAL ALE TENT

**CHERRY ODE BRUIN:** 12% This Flanders Sour Brown Ale has a sherry like, sweet, fruity aroma. It is dark reddish brown in color and high in acidity, sweet and sourness. This is a complex beer that should be imbibed with notice to its high alcohol content.

**GUEUZE:** 5% Two year aged sour beer blended with fresh sour ale

**LOONIE KUHNIE:** 5.6% Kuhnenn's signature Pale Ale

## LAFAYETTE BREWING CO. | 506

Brewmaster/President: Greg Emig | Brewer: Matt Williams  
www.lafayettebrewingco.com | mail@lafayettebrewingco.com  
622 Main St. Lafayette, IN 47901 | 765-742-2591

Established 1993. Celebrating our 17th Great Taste appearance! Located in historic downtown Lafayette, IN, LBC is a brew pub with limited off-premise distribution in Indiana. Our brewery/restaurant is situated in a 118-year-old former furniture store in the heart of the downtown Arts & Market District. Our brewery produces approximately 800 barrels of handcrafted ales and lagers annually. Beers are produced in a wide range of styles, from a firm Dortmund-style lager to an intensely hopped IPAs to a barrel aged baltic porter to a sour Belgian brown. Our restaurant serves a variety of updated comfort foods, with a focus on obtaining quality local ingredients. We offer locally-raised bison burgers, local bratwurst and Indiana-raised pork loin. Our facility also features a 2nd floor venue which serves as a private catering room; plays host to our annual beer festivals & tasting; hosts local thru international recording and comedy artists; and much more! This room also has it's own pizza kitchen and offers a range of select spirits to complement our house beer menu. Stop by our booth for a taste of quality Indiana beer!

**TIPPECANOE COMMON ALE**  
**BLACK ANGUS OATMEAL STOUT**  
**FROZEN CAJONES SOUR BROWN**



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PO Box 207, Sun Prairie, WI 53590  
Pete Kroll 608-837-4818  
pkroll@charter.net

## REAL ALE TENT

**DOUBLE DRY-HOPPED TIPPECANOE COMMON:** 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 | 503

**Owner:** Tom Porter | **Brewmaster:** Tim Wauters

[www.lakelouie.com](http://www.lakelouie.com) | [tom@lakelouie.com](mailto: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 3,000 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-August): A higher gravity version of our Warped Speed Scotch Ale. Truly one of the finest Scotch Ales available on the planet.

**KISS THE LIPS:** 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.

## LAKEFRONT BREWERY | 204

**Brewmaster:** Luther Paul

[www.lakefrontbrewery.com](http://www.lakefrontbrewery.com)

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

Established in 1987, Lakefront Brewery was born out of brothers, and founders, Jim and Russ Klisch's mutual love of beer. The industrious and inventive microbrewery, located on the Milwaukee River, has become a Milwaukee landmark. Housed in an old, "Cream City brick" building, that was formerly a coal-fired power plant, Lakefront Brewery prides itself on being an innovator within the industry. In 1996, Lakefront was the first brewery to make a certified organic beer, with their Organic E.S.B. Then in 2006, Lakefront became the first brewery to bottle a government-approved gluten-free beer; enabling those with celiac disease to finally enjoy beer. In 2009, Lakefront became the first brewery in Wisconsin, since Prohibition, to brew a 100% Wisconsin-grown ingredients beer, Local Acre.

**ROSIE:** 9% ABV, 16.5°P, 10 IBUs Uses oak and Door County Montmorency cherries which gives it a bright rose color with a slightly pink, fluffy head. This brew's flavors of cherries, malt, oak, and slight sourness from Brettanomyces yeast are perfectly balanced giving Rosie a sophisticated experience as complex as any fine wine.

**RENDEZVOUS:** 6.5% ABV, 17°P, 19.5 IBUs Biere de Garde is a style brewed in Northwestern France that literally translates to "a beer that you guard" for long periods of time. The result is a strong, smooth ale-quenching and refreshing—a hybrid of malty richness and enough hop bite to cut through the strong flavors of roasted lapin au moutarde.

**BRIDGE BURNER:** 8.0% ABV, 22°P, 45 IBUs Brewed in memory of the two warring townships that later become Milwaukee. It pours a deep, fiery amber

with a rocky head. The hops reign, but are backed up by robust caramel malts, giving this beer an ample body without extra sweetness.

**PUMPKIN:** 6.0% ABV, 15°P, 15 IBUs Real pumpkin and pie spices all go together to make this fall lager wickedly good. The rich orange body is lightly hopped to make it taste like a luscious liquid pumpkin pie. Truly original, it's the only commercially brewed pumpkin lager on earth.

**RIVERWEST STEIN:** 5.7% ABV, 14°P, 24 IBUs Generous amounts of Caramunch malts are blended together to create Lakefront Brewery's copper-colored flagship beer. The caramel flavor of the malts is balanced by Willamette and Cascade hops, making this a most pleasurable brew.

**FIXED GEAR** 6.5% ABV, 16°P, 34 IBUs A big, bold, American red ale. It pours a glaring crimson tone with a rocky white head and brilliant floral-citrus aroma. Its immodest, malty spine and intrepid caramel flavors blow in via gratuitous amounts of 2-row pale and dark caramel malts. A balanced citrus bite comes from Chinook and Cascade hops.

## LEINENKUGEL'S BREWING CO. | 900

**Cynthia McPhedran**

[www.leinie.com](http://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, 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.

## LIMESTONE BREWING CO. | 520

Brewmaster: Ken McMullen

www.LimestoneBrewingCompany.com

12337 S. Route 59, Suite 155 Plainfield, IL 60585 | Phone 815.577.1900

Limestone Brewing Company, founded in December of 2009, is a locally owned, independent restaurant and brewery, located near the border of Naperville and Plainfield in the far southwest suburbs of Chicagoland. Our name comes from the many quarries in the area, some of which produced limestone that has been used in many famous structures all over the US. We make several year-round brews as well as seasonals and high gravity offerings. LBC's Root Beer and other seasonal sodas are not to be missed. Our beer names (and the stories behind them) are a veritable history lesson of the region we inhabit.

Brewmaster Ken McMullen hails from the homebrew ranks, but honed his skills at The Seibel Institute. He then helped open and run a brewpub in Southern California. His brewing philosophy doesn't limit him to brewing specific styles. Multiple grains, hop additions throughout the boil and no limit as to other ingredients (honey, heather, fruit, oak, etc) make for full-flavored brews with complexity for discerning palates.

**DOLOMITE OATMEAL STOUT** - 4.73% ABV 40 IBUs OG 1.054. A creamy Oatmeal Stout, as dark and rich as the dolomite-rich soil that has made Plainfield such a great place to grow crops. Healthy amounts of roasted barley, chocolate malt and oatmeal flakes combine to create a coffee-like roastiness, chocolate notes and a smooth creaminess.

**FLYING PIG IIPA** - 8.14% ABV 102 IBUs OG 1.087. In a 1920 storm, a Plainfield farmer's pig was found sleeping on the kitchen table, having been thrown from the pen. Like that powerful storm, this Imperial India Pale Ale is at the top of the scale with 110 IBUs and alcohol to match. Our mash tun nearly overflowed while mashing-in due to the amount of grain used to make it. Hoppy, warming, with some balancing residual malty sweetness make this a great after-dinner sipper.

**PILCHER APA** - 6.04% ABV 65 IBUs OG 1.064. The Pilcher family was a prominent family in the Will County area for years. They had a farm off of 135th st, which is also named Pilcher Rd. They were a generous family and gave back to their community. This beer is aptly named for them as a hoppy American Pale Ale with generous hops flavors featuring Amarillo hops. 4% of the 2-Row base malt was toasted in Limestone's ovens, giving a slightly biscuity character. Make no mistake, this beer is about the hops.

**MUDDY PIG** - LBC's amped up version of a Black'n'Tan with our Dolomite Oatmeal Stout Floating on the Flying Pig IIPA. Visually cool, but the taste of these two great beers together is awesome.

### SPECIAL RELEASES

**3 P.M. - HONEY HEATHER ALE** - 6.56% ABV 0 IBUs OG 1.062. Inspired by a dream the same day our brewer met a Naperville family that raises honey bees. In his dream, the brewer's brother told him to go out and enjoy "the weather and the heather and the fun". So he brewed a Honey Heather Ale - no hops in this brew, just 2 kinds of malt, 100 lbs. of Naperville honey and heather tips from Scotland. Very light and refreshing, with strong honey flavor and a floral hint from the heather. Relax and enjoy this brew anytime!

## MAD ANTHONY BREWING CO. | 323

Brewmaster: Todd Grantham

www.madbrew.com | madbrew@msn.com

2002 Broadway Ft. Wayne, IN 46802 | 260-426-ALES

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.

We produce over 50 different ales and lagers throughout the year available for carryout via growler or keg. We do not bottle the porter any longer. Mad Anthony distributes the north half of the state and an independent dist. Cavalier handles the south half.

MABC's production brewery bottles five different varieties including Gabby Blonde Lager, Auburn Lager, Ol' Woody Pale Ale, and IPA.

### OL' WOODY PALE ALE

**RUBY RASPBERRY WHEAT:** a light wheat ale infused with an abundance of oregon raspberries for an intense yet harmonious union of fruit and beer.

**SUMMER DAZE WHEAT:** a golden nectar brewed with a hypnotic blend wheat, honey, caramel malt and various natural aromatics.

**GOOD KARMA:** Our IPA body is built with muntons malt delivering 6.5 abv, and dry hopped with simcoe resulting in a citrus aroma and delicious hop finish.

**DRY HOPPED, CASK CONDITIONED IPA**

## METROPOLITAN BREWING, LLC | 404

Headbrewer: Doug Hurst | President: Tracy Hurst

www.metrobrewing.com | minion@metrobrewing.com

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

Established 2007. 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, breadly 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.

### SPECIAL RELEASES

**IRONWORKS,** an Alt-style beer. Our Alt-style beer is assertively hoppy with a restrained malt richness, as per the tradition born in Düsseldorf. Slightly dry, this beer pairs well with hearty, buttery German cuisine. We also suggest sipping it on its own; the complexity will keep you entertained and happy.

## MICKY FINN'S BREWERY | 516

Brewer: 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.

**CERVEZA FIESTA** brewed with 100 lbs of agave honey  
**HELLES BELLS** 4.7% abv  
**KATARINA WIT** 4.9% abv  
**LEGSPINNER BARLEYWINE** 9% abv  
**MICKEY FINN'S AMBER ALE** (cans)  
**BONUS BEERS** TBD

### REAL ALE TENT

**R.K.'S IPA**  
**BIGHEAD PALE ALE**  
**SUMMER WHEAT**

## MILLSTREAM BREWING CO | 105

**Brewmaster: Chris Priebe/Teresa Albert**  
**www.millstreambrewing.com | brewery@millstreambrewing.com**  
**PO Box 284/ 835 48th Ave. Amana, IA 52203 | 319-622-3672**

Established 1985. Millstream is Iowa's largest and oldest microbrewery and the first brewery to operate in the German Amana Colonies since 1884. We try our best to make great beer in the German tradition. Visit our brewery in scenic Main Amana where you can enjoy the *gemutlichkeit* of our hospitality room. View the brewing, bottling and cellar areas where we make our nationally award winning brews. Then enjoy a beer under the hop vines in our outdoor biergarten. Winner of the Gold medal at the 2010 World Beer Cup for our Schild Brau Amber. Try one today! Our beer is available in Wisconsin at Brennan's Farm Markets and all over Iowa.

**SCHILD BRAU AMBER:** Alcohol content: 4.9% Original gravity: 13.6 IBU: 16 Easy drinking German Vienna-style lager. The roasted caramelized malt is carefully balanced with mild finishing hops. The repeated awards that we have received for this beer only confirm why many people consider this beer to be synonymous with Millstream Brewing at its best. 2010 WORLD BEER CUP GOLD MEDAL WINNER! GABF (Vienna Lager) medals in 2003, 04, 05, 06. A 14-time award winning brew!

**JOHN'S GENERATIONS WHITE ALE:** Alcohol content: 5.2% Original gravity: 12.9 IBU: 14 Our version of this classic style is a wonderful spicy brew, infused with orange peel and a hint coriander. It has a crisp refreshing flavor, and a slight 'white' haze from the large percentage of wheat used in the mash. 2009 Gold Medal - Los Angeles International Commercial Beer Competition. A 5-time national award winning brew!

**IOWA PALE ALE:** Alcohol content: 5.7% Original gravity: 15.2 IBU: 29 It has enough bitterness to match the maltiness provided by the pale malt base. It gets its citrus zing from extensive dry-hopping with Cascade hops. This beer was first made in a few small test batches in 2003. The response was so incredibly positive, that it has worked its way into a year round beer and is our best seller. A hoppy IPA made right here in the Midwest...how exciting!

**HEFERWEISSEN:** Alcohol content: 4.7% Original gravity: 14.2 IBU: 12 Our German-style Hefeweissen is quite sweet and fruity, with a full body. Other flavors that can be savored are banana and cloves. This is our current summer brew.

**OLD TIME ROOT BEER:** This root beer will take you back to the soda fountain days with its rich full flavor with just a hint of vanilla. Very highly ranked by self proclaimed Root Beer connoisseurs.

## MILWAUKEE BREWING CO | 112

**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 | 217

**Brewery Development Manager: 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 2009, Minhas Craft Brewery ranked as the 11th largest brewery in the United States.

**HUBER BOCK** - Huber Bock is a rich, flavorful, full-bodied beer reminiscent of traditional German bock beers of the past. As you lift the glass, malty sweet aromas fill you senses with a caramel sweetness. A gentle mix of floral scents greets the palate with a distinct yet delicate hop bitterness. Robust smoothness defines this classic beer. The alcohol content is 5.5% by volume.

**RHINELANDER** - The beer that started the entire stubby beer bottle craze is back! Made with the original recipe from yester-year, it is a refreshing and malty beer made with only the finest 2-row malted barley and sun ripened hops that create a light and smooth finish. Carbonation dances off your tongue and reminds you that the best things in life are crisp just like the northwoods! 5.0% alcohol by volume.

## MINNEAPOLIS TOWN HALL BREWERY | 508

Brewmaster; 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.

**SAAZ PILZ-** 6.3% abv 14.4 plato 65 BU Classic Czech style pilsner lager. Light and refreshing with a crisp finish. Malt presence that gives way to the spicy Czech Saaz hop

**SMOKED HEFE:** 5.6% abv, 13.2 plato, 15.3 BU. German style wheat beer made famous in the town of Bamberg, Germany. Expect the refreshing banana flavors you are used to in Hefeweizen, but this one is made with Beechwood smoked malt

**MANGO IPA:** 6.1% abv, 15.2 plato, 86.9 BU. This American IPA is mixed with our own special blend of two types of the mango fruit. The sweet, woody mango balances the rich American hop profile for a very unique "fruit beer"

**ERB:** 6.5%abv, 15.6 plato, 90 BU. These are the three initials of the newest member of one of our brewers family, young Elliot Ryder may drink some of this beer in about 21 years. So daddy brewer made his version of a Black IPA with a strong Cascadian influence. Loaded with hops and enough dark malt for an intesting mix of chocolate and roast.

**THUNDERSTORM:** 7.2% abv, 17.8 plato, 6 BU. This American honey ale is brewed using pilsner malt orange blossom honey, basswood honey, orange peel and lemongrass. Amazingly flavorful, but dont let it fool you...it packs a punch

**CHERRY GRAND CRU:** 9.5% abv, 19.7 plato, 44 BU. Our celebratory Belgian Ale. Made using the finest Belgian malts and fermented with Trappist yeast. Then in secondary we add tart red cherries

## NEBRASKA BREWING CO. | 405

Owner: Kim Kavulak | Lead Brewer: Tyson Arp | Assistant Brewer: Sam Riggins

www.nebraskabrewingco.com | kim@nebraskabrewingco.com

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 atmosphere. Long a dream, Nebraska Brewing Company is locally owned and operated by husband and wife team Paul and Kim Kavulak. Nebraska Brewing Company has established itself as a Midwest innovator of quality Craft Beers and artisanal Barrel-Aged Products. Building on a reputation for quality, flavor, and creativity - Nebraska Brewing Company strives to be a stand-out in an ever growing field. Supported by a talented brewing staff, including Lead Brewer Tyson Arp and Assistant Brewer Sam Riggins, and many loyal beer lovers, the brewpub offers an award winning line up comprised of 7 Core Beers on tap, Brewer's Choice Beers and an exclusive members-only tap for those who dare! Since our inception, our beer has been distributed to and is on tap in over 100 bars and restaurants throughout Nebraska and Iowa. Recent distribution efforts now find Nebraska Brewing Company Beers in New York and Oregon with Pennsylvania, Massachusetts, New Hampshire and Rhode Island on the horizon. Named as one of Omaha's Top 10 locally owned hot spots, Nebraska Brewing Company has built its reputation on amazing beer and outstanding food. Small, independent, and pushing the envelope.

**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. | 401

Brewers: David Pierce/Jesse Williams/Jared Williamson

Owner/Carnival Barker: Roger Baylor

www.newalbanian.com | john@newalbanian.com

Bank Street Brewhouse: 415 Bank St., New Albany, IN 47150 | (812) 725-9585

Pizzeria/Public House/Prost! Rooms: 3312 Plaza Dr. New Albany, IN 47150  
812-944-2577 (PIZZA), 812-949-2804 (PH), 812-989-6178 (PROST)

Well, it's a state of mind ... but whose?

A New Albanian is a resident of New Albany, Indiana, the Louisville metro city where NABC began in 1987 with Sportstime Pizza, augmented in 1992 by Rich O's Public House and in 2002 by a microbrewery under the same roof. In 2009, the next stage fired with the commencement of brewing, cooking, drinking and eating at NABC's Bank Street Brewhouse on Bank Street in downtown New Albany.

In terms of New Albanian as a beer, the NABC state of mind is as quirky and individual-istic as the people who drink our beers, which we give proper names. We don't identify our beers by accepted beer style guidelines that probably can't give you a substantive glimpse into the complex soul of the creative process. The best American craft beers, whether extreme, session strength or anywhere in between, are individualistic, exuberant, and artistic conjurings, libations that inspire palates and minds to transcend the olfactory paralysis of bland, megabrewed swill.

What is New Albanianism?

It's beer as a way of life, and it's also 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, skirting 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.

So, in the end, what's in a name? Everything; and it's always about the beer. New Albanian 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 a strange ride, indeed.

Not only that, but our machines kill fascists. Can your beer do that?

**AMERICAN BITTER & SOUL LINIMENT:** NABC's session-strength American 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), lending itself to refreshing contemplation.

**BONFIRE OF THE VALKYRIES:** Malts: Weyermanns Rauchmalz, Simpsons Black, Castle Aromatic, Castle. Special B. Hops: Czech Zatec (Saaz). Yeast: Common Lager. OG: 1083. ABV: 8.5%. IBU: 5.1. Color: 46.2 SRM

**BURNING AWAY THE HOURS 'TIL RAGNAROK:** Although it's probably somewhere in the German brewing playbook, we couldn't find the rule prohibiting the higher-gravity crossing of Black Lager with Smoked Lager, so we brew Bonfire each year in autumn and let it age until release just before Christmas. For the Great Taste, Bonfire has been aged in JW Lees '08 Port pin.

**ELECTOR:** Malts: Special Pale and Simpsons Medium Crystal. Hops: Triple hopped with Chinook pellets, finished through hop-back with whole cone Cascades Yeast: House London. OG: 1.074 or 18.5 degree Plato. ABV: 7.5%, IBU: 62, Color: 11.9 degree Lovibond SRM Makes democracy pointless. Excessive hopping rendered moot the original modest plan to brew a traditional winter warmer, but the resulting hybrid was delicious and redefines the Imperial Red style category. The first batch of Elector was brewed on Election Day, 2002, a mere two years after the nation's electors (most recently) made democracy pointless, and we persist in thinking that an Elector in hand is worth two Bushes in retirement, any election day, any old time at all.

**ELSA VON HORIZON:** Malts: German Pilsner, German Munich. Hops: Hallertauer Mittelfruh, Tettnang. Yeast: Common Lager. OG: 1.100. ABV: 10%. IBU: 80. Color: 5.4 SRM. Bekämpfen sie und ich beiße sie. It is deceptively simple. A Pilsner rich in noble continental hops is brewed to the strength of Maibock and beyond, and then even 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 to innovate. Elsa is a proud member of NABC's Brewers' Best Friend Series, along with Malcolm and Jasmine. They're assertive, loyal specialties named for our brewers' canine chums.

**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. Made of sterner stuff. "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. Hoptimus has been named "the beer most likely to be preferred by the most interesting man in the world, if he really were the most interesting man in the world, but he isn't" by Publicans Monthly magazine.

**THUNDERFOOT:** Malts: Special Pale, Simpson's Roasted Barley, Simpson's Dark Crystal, Flaked Oats. Adjunct: Pure free-range sucrose. Hops: Quad-hopped with Northern Brewer and Willamette. Special treatment: Dried tart cherries fall into the hopback, and medium-toast American oak chips and dried Bing cherries go into each keg for aging. One year later: In your glass. Yeast: House London. OG: 1.106 or 25.2 degree Plato. ABV: 12%. IBU: 84. Color: 72.7 degree Lovibond SRM. Ultimate urban renewal. 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. 20 months old; brewed January, 2009.

#### SPECIAL RELEASES/COLLABORATIONS

**2008 PORT-AGED BONFIRE OF THE VALKYRIES:** Cask-conditioned NABC; TAPPING TIME TBA



## WELCOME TO WONDERLAND

### OPENING TAPS

Mad Hatter - Black Hatter - Rye Hatter  
Oak Aged Hatter - Imperial Hatter

Golden Cap - Full Circle - Ichabod - The Poet  
2009 Pilgrim's Dole - Dragon's Milk (2008 - 10)

## 2:00 PM

Beeryata Smashing followed by  
the tapping of Beerhive

## 4:00 PM

Beeryata Smashing followed by  
the tapping of el Mole Ocho

# DON'T BE LATE



**\*NABC/THE LIVERY: OAKED LE DOUCHE MENTALE & SCOTCH PIN CONDITIONED LE DOUCHE MENTALE:** Malts: Castle Pale, Castle Biscuit, Simpsons Medium Crystal. Hops: Wet Fuggles, Nugget, Fuggle, Cascade. ABV: 8.5%, IBU: 75

**\*NABC/O'FALLON/SCHLAFLY: C2 SMOKED BELGIAN DARK STRONG ALE:** Malts: Castle Pale, Weyermann Rauchmalz, Castle Biscuit, Briess Smoked, Castle Aromatic, Castle Special B. Mash hops: Mt. Hood, Crystal. Kettle hops: Magnum, Celeia. Yeast: Belgian Chouffe. O.G. 1.097 or 24.3 Plato. ABV: 10.4%. IBU: 35. Color: 14.8

**COLLABORATION NOTES:** THE LIVERY also debuts its 5th anniversary beer, **IMPERIAL DARK IPA** (NABC's Jared Williamson helped brew it) at its station, and O'FALLON debuts **C3**, the third collaboration series beer with O'Fallon's, NABC and SCHLAFLY, at its station.

### 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

**COMMUNITY DARK:** Malts: Special Pale, Dark Crystal and Chocolate malts. Hops: Double hopped with EK Golding. Yeast: House London. OG: 1.046 or 11.5 degree Plato. ABV: 3.7%. IBU: 12.5. Color: 25 degree Lovibond SRM. Inside is what counts Inspired by traditional English Mild, the style that fueled the workers who made the Industrial Revolution, Community Dark is revolutionary in its own way: Dark-colored but light-bodied, and a session ale suitable for New Albany's emerging downtown renaissance.

## NEW GLARUS BREWING CO. | 213

Master Diploma Brewer: Dan Carey  
www.newglarusbrewing.com | info@newglarusbrewing.com  
2400 Hwy 69 P.O. Box 759 New Glarus, WI 53574 | 608-527-5850

Established 1993. New Glarus, a favorite Wisconsin brewery established in 1993, 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.

Stop by our little brewery when you are in the area next. Gift Shop hours: 10 am - 4 P.M. daily. We invite all of our friends to an insider's view of what we do at the brewery. "Hard Hat Tours" are given every Friday at 1:00 P.M. and are led by one of our Brewery Ambassadors. Register online at www.newglarusbrewing.com.

**SPOTTED COW:** 4.8% ABV. Wisconsin Farmhouse Ale

**MOON MAN:** 5.0% ABV. No Coast Pale Ale.

**STONE SOUP:** 5.0% ABV. Single Abbey

**RASPBERRY TART:** 5.0% ABV. Raspberry Ale w/ Real Raspberries.

### SPECIAL RELEASES

1:30 P.M. R&D GOLDEN ALE

3:00 P.M. UNPLUGGED, ABT

## NEW HOLLAND BREWING CO. | 201

Brewmaster: John Haggerty  
www.newhollandbrew.com  
66 East 8th St Holland, MI 49423 | 616-355-6422

Established in 1997, New Holland Brewing Company has grown from a scrappy two-man start-up to a thriving regional craft brewery and craft distillery, recognized for its creativity and artistry. We exist to enhance our customer's quality of life by providing the most remarkable experience possible. We strive to discover and empower an artistic approach in all aspects of our craft.

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**10:00 am - 4:00 pm**

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*Tasting Room & Beer Depot - Hard Hat Tours*



2400 State Hwy 69 • New Glarus, Wisconsin 53574

**608.527.5850**

www.newglarusbrewing.com





All of our beer and spirits are crafted in Holland, Michigan at one of our two locations. We brew, cellar and package the main brands for distribution at our production facility on the north side of Holland. Our pre-prohibition era, 600 gallon pot-still will operate alongside our 50 barrel brewhouse in 2010, expanding our distillation capacity ten-fold. Our beers are currently distributed in thirteen states, and spirits in three states.

Our beer and spirits are served alongside fresh-made food in our Restaurant & Pub in downtown Holland. Our beer-centric food menu complements all of our beers, including many draught only specialties brewed on our nine barrel pub system which may not be available elsewhere. The Pub is also home to our 50 gallon still, which currently produces the entire New Holland Artisan Spirits product offering.

We work hard to bring you an authentic and gratifying experience and are proud to share our craft with you. Hope you enjoy it as much as we do.

**GOLDEN CAP SAISON** o.g. 13.25° P - 6.6% ABV. Golden Cap Saison is a modern interpretation of a traditional farmhouse ale. A soft, pale beer, Golden Cap embodies the flavors and aromas of summer fields. Brewed with an ancestor of wheat called spelt, its straw-colored body, lively carbonation and a unique fermentation profile evoke fresh cut hay and cracked peppercorn.

**MAD HATTER IPA**- o.g. 12.5° P - 5.25% ABV. Dry-hopping provides a distinctive and floral hop aroma, while the lively and hoppy body is subtly balanced with delicious malt notes.

**IMPERIAL HATTER IMPERIAL IPA**-o.g. 20° P - 9.4% ABV single. Assertive dry-hopping provides an aromatic telltale nose, indicative of the robust, bitter symphony to follow. Bold hop character with lively grapefruit and citrus notes.

**OAK AGED HATTER**- Original Gravity: 12.5°P IBU: 53 ABV: 7.2%. Our delicious Mad Hatter I.P.A. after a 45 day visit inside a Woodford Reserve bourbon barrel. Oak Aged Hatter is then dry hopped, contributing a vibrant aroma which ensconces the intricate dance of oak, hops and barley in your glass.

**FULL CIRCLE KOLSCH**- o.g. 11.5° P - 4.9% ABV. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance. The soft, well-rounded malt character, light hop profile and crisp finish bring us back around to the familiar tastes of classic, thirst-quenching beer.

**BLACK HATTER**: Original Gravity: 13°P IBU: 54 ABV: 4.6%. A blackened version of Mad Hatter brewed with for a dark, roasty sweetness to the base of the flavor profile. Finishes with a strong Centennial hop character from dry hopping. cocoa-laden body laced with an invigorating tinge of dried chilies and coffee.

**2008 DRAGON'S MILK BOURBON BARREL AGED STOUT**

**2010 DRAGON'S MILK BOURBON BARREL AGED STOUT**- o.g. 23° P - 10% ABV. A barrel-aged stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

**THE POET OATMEAL STOUT**- o.g. 17.5° P - 6% ABV. Cabin Fever is a roasty brown ale and a hearty, comforting companion for long, mind-bending winters. Its rye, roast and raisin notes play off a subtle caramel sweetness and culminate in a dry finish.

**BLACK TULIP TRIPPEL ALE**- o.g. 19.6° P - 8.8% ABV. Mysterious, alluring, elusive; these are the storied characteristics of the Black Tulip Trippele. Golden in color, this delightful beer with a slightly sweet body and ester-laden character reveals a dance between Belgian ale yeast and Michigan beet sugar, hints of bananas and rock candy, with a dry finish.

**2009 PILGRIM'S DOLE WHEAT WINE**- o.g. 25° P - 11.4% ABV. Pilgrim's Dole is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call a wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character.

**SUNDOG AMBER ALE**- o.g. 13.25° P - 6.0% ABV. Sundog is an amber ale that emulates the copper glow of a Lake Michigan sunset. A showcase for caramel malt, Sundog presents a toasty character, with subtle malty sweetness and a nutty finish.

**RYE HATTER RYE IPA**- Original Gravity: 14°P IBU: 53 ABV: 5.1%. This beer showcases it's grain-bill, made up of rye and barley malt. The rye adds a slight spiciness to the caramel-malt base, while also creating a creamy texture. Dry-hopping contributes a fresh citrus finish.

**ICHABOD PUMPKIN ALE**- o.g. 12.5° P - 5.2% ABV. Ichabod combines malted barley and real pumpkin with cinnamon and nutmeg in a delicious and inviting brew.

## SPECIAL RELEASES

**2:00 P.M.-BEERHIVE HONEY GINGER TRIPPEL**- o.g. 20° P - 9% ABV. Little John's local bees create a spring wildflower-honey that lends a sweet, earthy complexity to a traditional style of beer with a balancing snap of ginger in the finish.

**4:00 P.M.- EL MOLE OCHO-MOLE BEER**- o.g. 19.6° P - 8.8% ABV. Our exploration into the flavors of mole, the legendary sauce of central Mexico. Malty aroma and rich,

## NORTHWOODS BREWING CORP. LLC | 221

Brewmaster: Tim Kelly

[www.northwoodsbrewpub.com](http://www.northwoodsbrewpub.com) | [northwoodsbrewpub@charterinternet.com](mailto:northwoodsbrewpub@charterinternet.com)  
3560 Oakwood Mall Dr. Eau Claire, WI 54701

**Established 2007.** Northwoods Brewpub and Grill brought the fine tradition of craft brewing to Eau Claire. Now the first microbrewery in west central Wisconsin is the place to be!

It's all woodsy and warm in our lodge-like bar. Hang out with friends, shoot pool for free or melt into the comfy chairs in the lounge. Whether you want to let loose, play trivia or have an intimate conversation there's a spot waiting for you. Did we mention the 28 tap beers? Your thirst stops here. Enjoy handcrafted ales, Norske Nook pies and the legendary Walter's Beer

**FLOPPIN CRAPPIE ALE:** an English Mild

**RED CEDAR RED:** a Red ale

**BUMBLIN BUBBAS:** a Golden Ale with honey

**WALTERS PREMIUM PILSENER:** A American Style Pilsener

## O'FALLON BREWERY | 423

Brian Owens

[www.ofallonbrewery.com](http://www.ofallonbrewery.com) | [info@ofallonbrewery.com](mailto:info@ofallonbrewery.com)

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

Founded in 2000, O'Fallon Brewery is celebrating 10 years of brewing this year. With eight full time employees we will produce around 7000 barrels of beer this year most of which will be sold in the St. Louis metro area, but can be found in a few surrounding states. Our wide varieties of styles include five flagships: O'Fallon Gold, O'Fallon Wheat, Smoke, 5-Day IPA and our latest Hemp-Hop-Rye. Our seasonals include: Wheach, Pumpkin and Cherry Chocolate. Look for our new small batch series 4-packs called Brewer's Stash. In honor of our 10th Anniversary we brought a few rare kegs for your sampling pleasure that will be tapped every 45 minutes starting at 1:30P.M.. Cheers!

**5-DAY IPA:** 6.2% ABV, 14.2 OG, 45 IBU. Brewed with seven grains and three varieties of hops this balanced IPA is aged an extra 5 days on fresh Cascade hops for a nice citrus nose.

**WHEACH:** 5.1% ABV, 12.1 OG, 12 IBU. Summer seasonal. American style unfiltered wheat infused with subtle natural peach flavor. Peach is big on the nose and subtle in the flavor. Light and crisp with a clean finish.

**HEMP-HOP-RYE:** 5.5% ABV, 13.0 OG, 25 IBU Our new flagship! Amber ale brewed with two varieties of malted rye and toasted hemp seeds and finished with Cascade hops. Toasted nutty notes from the hemp, spice from the rye and Cascade in the finish make this a balanced session drinker with layers of flavor.

**O'FALLON GOLD:** 5.0% ABV, 12.0 OG, 10 IBU. The original O'Fallon flagship created by owner Tony Caradonna celebrates 10 years this year. This lightly hopped balanced Golden Ale fermented with Kolsch yeast has an almost lager like clean flavor that finishes with subtle spicy notes from German Hallertau hops.

## SPECIAL RELEASES

**1:30 P.M.-BOURBON BARREL AGED SMOKED PORTER:** 6.2%+ ABV. 14.2 OG, 24 IBU. Robust Porter brewed with 63% Beechwood smoked malt and aged for

4 months in Four Roses Bourbon barrels that were hand selected from the single barrel reserve stock. Aged for almost a year now, this vintage has mellowed well with hints of vanilla and bourbon.

**2:15 P.M. RUSSIAN IMPERIAL STOUT:** 10.0%ABV, 20.0 OG, 62 IBU We tested our new higher alcohol license on this dry hopped RIS. Chocolate and roasted coffee notes with a big citrus Cascade aroma and flavor. Brewed in November of '09 this big black monster has mellowed well with age.

**3:00 P.M. -STICKE IT TO THE MAN ALT:** 10.0% ABV, 21.2 OG, 70 IBU. Part of our Brewer's Stash series this "secret beer" is a darker stronger version of a Dusseldorf Alt. Subtle caramel and biscuit notes with a lingering bitterness. Dry hopped with German Noble hops for a spicy peppery finish.

**3:45 P.M. -OAK AGED WEE HEAVY:** 10.4% ABV, 26.5 OG, 30 IBU The first of our Brewer's Stash series this strong scotch ale has a huge malt flavor with lots of residual sweetness. Fresh oak and cherry wood smoked malt help to balance this sweet full bodied ale dubbed by the brewers as "way heavy" Brewed in Dec. of '09 and oaked in the keg May '10 this "one off" is aged to perfection until today just for you.

#### REAL ALE TENT

**IPA:** A cask version of our 5-Day dry hopped with lots of whatever the hell we feel like.

**BELGIAN DARK STRONG:** 10% ABV, 21.0 OG, 45 IBU. Cask version of our Port Barrel aged BDS before the beer hit the port barrels. At the time this copy was submitted we had yet to decide what to do with this cask so you must taste to find out what's in it.

### O'SO BREWING CO. | 220

**Brewer:** Mike Krause | **Founder/CEO:** Marc Buttera

**Vice President:** Katina Buttera

**www.osobrewing.com | osobrewing@gmail.com**

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

Established 2007. O'so Brewing is a three year old small brewery located in Plover, Wisconsin about 100 miles north of Madison. We are currently housed in a 2,000 square foot area in a strip mall utilizing a "Frankenbrew" system. O'so is in the works of an expansion into a new 15,000 square foot building and a 30bbl brew house. This should be completed Spring of 2011, and will help us exceed the demand that we are not currently able to meet. Over the past three year, our beers have gotten much cleaner and refined. Many brewers in the Midwest brew community have helped us shorten our learning curve by tapping into their knowledge and teaching us the ways of the brewing world. Going from home brewing into professional brewing is not easy task, but we have survived, and are now thriving. Please stop by our booth and taste what we have learned. We think you will find out beers interesting and unique. Give O'so a try...It's O'so good!!

**SPIKES:** 9.0% ABV 1.082 OG 33 IBUs. Spike's is a smooth-tasting beer brewed with wheat, Vienna, and 100 % maple sap in place of water, and aged on maple chips. Spring released seasonal beer in very limited quantity's.

**PICNIC ANTS:** 7.1% ABV 1.067 OG 25 IBUs. Picnic Ants is a tart, fruity, and refreshing Farmhouse Ale, perfect for those hot summer days. Released six months a year between April and September.

**BOURBON BARREL-AGED NIGHT TRAIN:** 6.7% ABV 1.072 OG 45 IBUs. We took our rich and creamy Oatmeal Porter brewed with judicious amounts of crystal and Munich malts and aged it in bourbon barrels. Special release.

**BLACK SCOTCH:** 6.3% ABV 1.070 OG 32 IBUs. Crafted with Peat and English pale malts for a complex smoke and caramel finish. This beer was inspired by our crazy brewer, Mike. Released six months a year offsetting the Picnic Ants from September through April.

**DOMINATOR DOPPELBOCK:** 8.5% ABV 1.090 OG 45 IBUs. Huge, malty doppelbock brewed with crystal and Munich malts. Dubbed the Hoppelbock because of its strong noble hop finish. Seasonal Release in late winter, early spring.

**THE BIG O CRANBERRY:** 4.6% ABV 1.045 OG 16 IBUs. We took our flagship wheat ale with a touch of orange and aged it in an oak barrel with 50



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**Distributed by a chubby  
bald guy on a unicycle....**



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pounds of fresh Wisconsin cranberries and wild yeast. Special release.  
**HOP WHOOPIN':** 7 % ABV 1.072 OG BAM!! IBU's. This American IPA is brewed with nothing but base malt and the highest alpha acid hops available. Special release, pilot batch brewed in early summer, and served on tap at the brewery this past July.

## OHIO BREWING CO. | 116

Owner/Manager of Brewing Operations: Chris Verich  
[www.ohiobrewing.com](http://www.ohiobrewing.com) | [info@ohiobrewing.com](mailto:info@ohiobrewing.com)  
 451 S. High St., Akron OH 44311 | 330-252-8004

Established 1997. Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival. Ohio Brewing beers are now being produced at the new brewery in downtown Akron, Ohio. We are located at 451 S. High St., Suite B in the historic Selle building. While there is no pub currently on premise, we welcome our fans to tour our facility. Please contact us in advance for tour reservations.

**VERICH GOLD:** Original Gravity: 12 Plato, IBU's: 21, ABV: 5%. People's Choice Award-winner. Our lightest regular brew. Modeled after the German Kolsch-style ale our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is cleaned tasting refreshing and smooth.

**CARDINAL ALE:** Original Gravity: 12 Plato, IBU's: 25, ABV: 5%. World Champion Gold Medal winner at the World Beer Championships. This tasty, Irish Red Ale has a flavorful, nutty finish with hints of fruity undertones. Brewed with pale and caramel malts and bittered with the finest hops available.

**STEEL VALLEY STOUT:** Original Gravity: 14.5 Plato, IBU's: 35, ABV: 6.2%. Bronze Medal winner at the World Beer Championships. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors. Steel Valley Stout utilizes seven different malts to give it a nice rich flavor on your taste buds.

**TWICE BITTEN ALE:** Original Gravity: 19 Plato, IBU's: 90, ABV: 8.1%. Bite into a double red mortally hopped ale! Its the beer that bites ya back!

## OLD HAT BREWERY & GRILL | 118

Brewmaster: Tommy Fuller  
[www.oldhatbeer.com](http://www.oldhatbeer.com) | [oldhatbooking@gmail.com](mailto:oldhatbooking@gmail.com)  
 PO Box 490/ 114 N. Main Lawton, MI 49065 | 269-624-6445

Established 1998. 10 bbl brewhouse. Brewery with Restaurant and bar  
**DIRTY RED MILF:** A dirty bitter red lager 6.6%

Peanut Butter Stout: A creamy peanut butter oatmeal stout 6.5%

**PECHE:** A peach lager 5%

**HEFE WEIZEN:** Traditional German style 5%

**BEE'S KNEES HONEY ALE:** A Gluten Free Sorghum and honey ale 4.8%

**SCOTCH ALE:** Just plain yum. 9%

## OLD MAN RIVER BREWING COMPANY | 304

Brewmaster: Jake Simmons  
[www.einfachbeer.com](http://www.einfachbeer.com) | 563-873-1999  
 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

# Wisconsin Dells On Tap



Saturday,  
 October 16, 2010  
 Noon - 5 p.m.

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For information on Autumn Harvest Fest & Wisconsin Dells On Tap,  
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## Wisconsin Dells On Tap

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 (800) 223-3557 • [wisdells.com/wdot](http://wisdells.com/wdot)

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.

**BAVARIAN WHEAT:** Our Bavarian Wheat is a light and refreshing German style wheat beer with a spicy character reminiscent of cloves. However, like all our beer it follows the German Purity Laws, so no spices just an old world bavarian yeast to give it this special flavor.

**MCGREGOR LAGER:** A hybrid beer blending the German and Scottish traditions. We Combine double decoction mashing, bock lager yeast and noble hops with a Scottish grain bill full of roasted and peated malt to create this truly unique lager.

## OLDE MAIN BREWING CO. | 320

Head brewer: Jeff "Puff" Irvin

[www.oldmainbrewing.com](http://www.oldmainbrewing.com) | [info@oldmainbrewing.com](mailto:info@oldmainbrewing.com)

316 Main Street, Ames, IA 50010 | 515-232-0553

Established 2004. It all started when Olde Main owner Scott Griffen and head brewer Jeff "Puff" Irvin made a handshake deal over beers late one night. Once Puff conducted a study of brewing at the University of California at Davis, Griff opened Olde Main Brewing Co. & Restaurant in Ames in 2004. Soon, Puff's signature brews were so popular that Olde Main was urged to share them with beer lovers everywhere. Now they are available in draft and bottles at stores and bars across Iowa for everyone to enjoy.

**DOUBLE DOWN IPA:** 8.3% OG 1.0725, IBU 99. The Double Down IPA is the first higher proof beer Olde Main brewed after the Iowa law changed this year. This Double India Pale Ale has 22 pounds of Cascade, Amarillo, Simcoe, and Chinook hops blended with caramel malt flavors.

**DINKEY WHEAT:** 5.5%, OG 1.052, IBU 3.2. Named for the train that used to run from downtown Ames to the ISU Campus, the Dinkey Wheat is a Belgian Style Wheat Ale with flavor derived from coriander, chamomile, and orange peel. We use cascade hops and 2-row, wheat, and oat grains.

**SODBUSTER:** 6%, OG 1.056, IBU 29.6. Hearty Stout Ale with color and flavors derived from roast, chocolate, and caramel malts for a rich creamy mouthfeel. The pronounced hop presence (chinook and east kent goldings) balances the deep malt flavors (2-row, crystal 40, chocolate special b, roast).

## PEARL STREET BREWERY | 504

Brewmaster: Joe Katchever

[www.pearlstreetbrewery.com](http://www.pearlstreetbrewery.com) | [info@pearlstreetbrewery.com](mailto: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



## Madison's craft beer oasis

### Featuring:

- 18 craft beers on draft from the U.S., Belgium and more
- Over 150 great bottled beers
- 70+ premium whiskies
- Full bar, wine, cider, mead
- Antique civil-war era bar
- Ample bicycle parking in front
- Auto parking in the rear off Milwaukee Street
- TV-free atmosphere
- Great conversation over a properly poured beer
- Live music Mondays—no cover
- VISA/MC/Discover/ATM



**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**



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 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 Weinstephani 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 P.M.: 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 P.M.: 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!"

## PEOPLE'S BREWING CO. | 322

Owner/Brewer: Chris Johnson

[www.peoplesbrew.com](http://www.peoplesbrew.com) | [info@peoplesbrew.com](mailto:info@peoplesbrew.com)

2006 North 9th Street, Lafayette, IN 47904 | brewery: 765.714.2777

Established 2009. The People's Brewing Company provides high quality hand-crafted beer and education of the craft beer industry to the people of Lafayette and the state of Indiana while providing community leadership with environmentally friendly business practices. We offer a taproom and tours of our facility. Our staff is fully trained on the brewing process, beer styles, and beer production. We encourage our customers to become educated on craft beers and local beer history. Founded in 2009 by brewer Chris Johnson, formerly head brewer at Lafayette Brewing Company, and Brett VanderPlaats. Making flavorful session "beer for the People!"

**PEOPLE'S PILSNER:** 4.5%ABV 11.2P 42 IBUs. This beer is a Lafayette style Pilsner. Rather than change the "locally raised water", we have added some Caramalt to our Pilsner malt bill to give this beer some malt character. We've chosen Santium hops, which have a slightly spicy character, in a very simple hop schedule. The result is a clean finishing Pilsner beer, unique to the Lafayette area and our wonderful local water.

**ABERANT AMBER:** 5.5%ABV 14.8P 48 IBUs. American Style Amber with a twist. 22% Caramalt gives this beer a dark amber hue. Then added a large addi-

## WISCONSIN BEER LOVERS ENJOY BENEFITS OTHERS DO NOT!

IF YOU BECOME A MEMBER OF  
WISCONSIN BEER LOVERS (WIBL),  
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BARREL-AGED BEER FROM  
CAPITAL BREWERY ~ 3 PM  
TODAY AT THE WISCONSIN  
BREWER'S GUILD (WBG) BOOTH!**



CAPITAL BREWERY



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WITH SIGN-UP AT WBG BOOTH**

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BREWERS THROUGH FACEBOOK**



**Thank you for joining us at  
the Great Taste!!**



tion of Amarillo and Centennial hops for the bittering and dry hoped with Amarillo, giving it notes of grapefruit and tangerine. The complexity of the malts and hops makes it a great ale for anyone who loves flavor.

**MOUND BUILDER IPA:** 6.5%ABV 16.0P 77 IBUs. American Style India Pale Ale. We used an American base malt with an addition of Caramalt to give this, now classic style, a reddish hue. An aggressive use of Columbus, Centennial, and Amarillo hops. Mound Builder is a hoppy, yet smooth American twist on the English IPA.

**FIDDLIN' WILLIE SCOTTISH ALE.** 5.2%ABV 13.2P 25IBUs. Wonderfully malty ale, with a dark reddish-brown color. Caramalt and Chocolate malts dominate the flavor, with a hint of smokiness. The East Kent Goldings hops are few in this brew, just enough for a slight balance. Toffee and chocolate flavors are evident. Great for the malt lover in all of us.

## PIECE | 223

Jonathon Cutler

[www.piecechicago.com](http://www.piecechicago.com) | [piecechicago1@aol.com](mailto:piecechicago1@aol.com)

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

## POTOSI BREWING CO. | 514

Brewmaster: Steve Buszka

[www.potosibrewery.com](http://www.potosibrewery.com) | [info@potosibrewery.com](mailto:info@potosibrewery.com)

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

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift Shop, brewpub, restaurant, and outdoor beer garden.

The Potosi Brewery's Mission is to Channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

**GOOD OLD POTOSI:** 5% ABV, 12P, 14 IBU's. This light bodied and refreshing ale is made with traditional brewing ingredients. This brew 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.

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

**SNAKE HOLLOW IPA:** 7% ABV, 15P, 70 IBU's. Snake Hollow is 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 fine aromatic hop character. This sturdy ale will satisfy the many hopheads among the new age brew aficionados.

**POTOSI GANDY DANCER PORTER** 6% ABV, 17P, 40 IBU's. A bit bigger, hoppier, and or roastier than their European predecessors. This dry beer is medium to full bodied, moderately malty, and features a lightly burnt taste with chocolate or coffee flavors.

## RED EYE BREWING CO. | 302

Brewmaster/owner: Kevin Eichelberger

[www.redeyebrewing.com](http://www.redeyebrewing.com) | [info@redeyebrewing.com](mailto: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



# The Craft Beer With a Social Attitude!



## POTOSI BREWING COMPANY

EST. 1852

[www.potosibrewery.com](http://www.potosibrewery.com)

608-763-4002

## Restaurant - Brew Pub

## The National BREWERY MUSEUM™

American Breweriana Association & The Potosi Brewery Foundation

Not For Profit 501 (c) (3)

## Come, Taste our History

209 S Main St Potosi WI 53820

beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads and appetizers.

**SQ:** a.b.v.-3.8%, original gravity-10.3 deg. P, ibu's-24. English summer ale-light and refreshing, with a flash of hop flavor in the finish.

**THRUST:** a.b.v.-6.5%, original gravity-16.0 deg. P, ibu's-70. American style I.P.A.- the full custom gospel of hops, laid down heavy by the reverend Kevin Eichelberger.

**SCARLET 7:** a.b.v.-7.2%, original gravity-17.4 deg. P, ibu's-23. Belgian Dubbel- Rich and complex...with hints of chocolate and dried fruit.

**NITROGEN RYE PORTER:** a.b.v.-5.1%, original gravity-13.2%, ibu's-27. Robust porter-dark, delirious, with a complex, nut-like finish.

#### SPECIAL RELEASES

**1:30 P.M.-EL TORMENTO:** a.b.v.-8.9%, original gravity-20.9 deg. P, ibu's-alot! Imperial Red ale- full bodied, hops, hops, more hops and caramel malt.

**2:30 P.M.-A CART RIDE TO MEXICO:** a.b.v.-7.3%, original gravity-17.5 deg. P, ibu's-25. Mexican style maibock-brewed with Piloncillo and mexican lager yeast.

**3:30 P.M.-BARREL-AGED TEMPT:** a.b.v.-7+%, original gravity-up there, ibu's-just enough to balance. Belgian golden strong ale aged in French oak-complex with wine and vanilla notes, and tannins.

## REVOLUTION BREWING | 321

Brewmaster: James Cibak

[www.revbrew.com](http://www.revbrew.com) | [info@revbrew.com](mailto:info@revbrew.com)

2323 N. Milwaukee, Chicago, IL 60647 | 773-227-2739

Established 2010. Revolution Brewing is Chicago's newest brewpub located in historic yet hip Logan Square. We opened up in February of this year and have been pumping out a variety of tasty ales and serving loads of bacon-fat popcorn, burgers and tempeh reubens. Owner Josh Deth and head brewer Jim Cibak worked together at Mama Goose (and separately at a bunch of other places) before launching the Revolution. Located inside an old print shop, our large bar features carved wooden fist and ample space to belly up to. Free brewery tours are offered every Saturday at noon.

**ANTI-HERO IPA:** An American hop assault for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

**BOTTOM UP WIT:** Refreshing Belgian-style wheat beer spiced with coriander and orange peel.

**COUP D'ETAT:** Dry, spicy French-style saison abundantly dry-hopped with Spalt hops. This was the first beer we brewed in our Repo Man soundtrack series.

**SODOM:** A thick, Russian Imperial Stout brewed in collaboration with Three Floyds that really grabs you from behind and has its way with you.

**GOMORRAH:** The younger brother beer of Sodom our collaboration with Three Floyds, this small stout was brewed with the second runnings of the mash and dry-hopped with Amarillo & Chinook.

#### REAL ALE TENT

**EUGENE:** A striking, robust porter full of warmth and chocolate malt.

## ROCK BOTTOM BREWERY | 124

Brewmaster, Rock Bottom Milwaukee: David Bass

Brewmaster, Rock Bottom Chicago: Chris Rafferty

Brewmaster, Rock Bottom Lombard: Tim Marshall

Brewmaster, Rock Bottom Warrenville: Davin Bartosch

[www.rockbottom.com](http://www.rockbottom.com) | [milwaukee@rockbottom.com](mailto:milwaukee@rockbottom.com)

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

1 W Grand Ave Chicago, IL 60610

94 Yorktown Center, Lombard, IL 60148

28256 Diel Road, Warrenville, IL 60555

## WELCOME TO THE GREAT TASTE OF THE MIDWEST

.....

### ON TAP

**SQ.**

English summer ale

**Thrust**

American I.P.A.

**Scarlet 7**

Belgian dubbel

**Nitrogen Rye Porter**

Robust porter

### SPECIAL RELEASES

**1:30 pm - El Tormento**

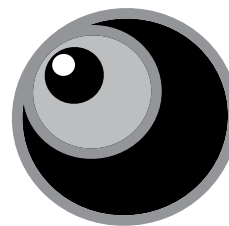
Imperial red

**2:30 pm - A Cart Ride to Mexico**

Mexican style maibock-brewed with Piloncillo sugar

**3:30 pm - Barrel-aged Tempt**

Belgian golden strong ale aged in French oak



# redeye

brewing company

Wausau, Wisconsin

visit us at [www.redeyebrewing.com](http://www.redeyebrewing.com)

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!

#### ROCK BOTTOM - MILWAUKEE

**NAUGHTY SCOT SCOTCH ALE**  
**107 PILSNER**  
**DOMINATOR DOPPLEBOCK**  
**BLACKBERRY WHEAT**

#### ROCK BOTTOM - CHICAGO

**MIDNIGHT EXPRESS STOUT**  
**WOOLLY BEAR IPA**  
**ERIC THE RED**  
**SMOKED HELLES**

#### ROCK BOTTOM - YORKTOWN

**WIT DU BREANN**  
**SUPER FANTASTIC SAISON**

#### ROCK BOTTOM - WARRENVILLE

**BLACK MASSES AMERICAN DARK LAGER**  
**POP!!! POPCORN MALT LIQUOR**

## RUSH RIVER BREWING CO. | 110

Owner/Brewer: Nick Anderson/Dan Chang  
[www.rushriverbeer.com](http://www.rushriverbeer.com) | [rushriverbrewing@yahoo.com](mailto:rushriverbrewing@yahoo.com)  
 990 Antler Ct. River Falls, WI 54022 | 715-426-2054

Established 2004. Rush River Brewing Co. is proud to celebrate six 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:** Rich in flavor and mildly sweet, this amber ale is dry-hopped in the conditioning tank to add a subtle herbal nose. The robust caramel color and flavor is complemented with a frothy head that leaves a thick lacing on the glass. A classic session ale, great with food. ABV 5.5%

**BUBBLEJACK IPA:** Incredibly smooth, this ale is truly a phenomenon in taste. This American Style IPA is brewed with a lighter grain bill which allows the various Yakima Valley hops to shine. Bubblejack IPA is also dry-hopped prior to packaging for an added hop aroma. ABV 6.5%

**SMALL AXE GOLDEN ALE:** Originally a summer seasonal offering, the Small Axe has graduated into a full-time seller. Brewed with white wheat and barley from WI, this beer is not what you'd expect from a wheat ale. Cool and crisp, this lively ale is a great introduction to craft beers. ABV 4.5%

### SPECIAL RELEASES

**1:00 HARVESTER BROWN ALE:** This beer was designed to keep you warm on a fall day. Not too sweet, we gave it a healthy hop-bite and deep flavor to follow the change of seasons. Specialty malts give it not only its earthy color, but lend biscuit and caramel flavors to this Autumnal standby. ABV 7.0%

**3:00 DOUBLE BUBBLE IMPERIAL IPA:** Big brother to our regular Bubblejack IPA, we doubled the hops and added three lbs. of fresh local honey per keg to this whopper. Extremely smooth and slightly sweeter than the original Bubblejack. ABV 9.0%

**5:00 NEVERMORE CHOCOLATE OATMEAL STOUT:** This beer is black in color with an ample amount of oats to give it a smooth finish. This ale has a very complex grain bill and packs a punch with an ABV of 8.5%. All natural cocoa

is also added to make this stout a fantastic experience.

### REAL ALE TENT

Chocolate Oatmeal Stout on Coffee

## SAMUEL ADAMS BREWING CO. | 521

John Piening/Kevin Spatz

Brewmaster: Eric Beck

[www.samadams.com](http://www.samadams.com)

1625 Central Parkway Cincinnati OH 45214 | 800-372-1131

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

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

**SAMUEL ADAMS OCTOBERFEST:** 5.4% v/v. 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.

**BEER LOVERS CHOICE 2010:** 5.7ABV 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 2010 are as follows:

ANNUAL

# Quivey's Grove BEER FEST

**Unlimited Sampling of 80+ Beers  
from 35 Area Breweries!**

**Saturday October 2nd Noon to 5**  
 Cool yourself off with world class beer while the  
**WESTSIDE ANDY/MEL FORD BAND**  
 heat up the place with their own brand of blues!

**Great Beer • Great Food • Great Music**  
*And Porta Potties-What More Could You Want?*

Advance tickets are just ~~\$33.50~~ And event will sell out!  
 Info and tickets at (608) 273-4900  
 or online at [www.quiveysgrove.com](http://www.quiveysgrove.com)  
 Festival is held rain or shine  
 Tickets are non-refundable  
 No one under 21 admitted, photo ID required,  
 Please, no pets or children.



## QUIVEY'S GROVE

6261 Nesbitt Rd  
273-4900  
[www.quiveysgrove.com](http://www.quiveysgrove.com)

**BELGIAN STYLE IPA:** 5.45ABV Distinct and complex hop character is balanced by a crisp, slightly roasty malt sweetness and notes of tropical fruit and spice from Belgian ale yeast.

**AMERICAN RYE ALE:** Roasted malt sweetness and spicy rye character. German and American hops add light pine and citrus notes to this medium bodied brew.

**TWISTED TEA:** 5% v/v. 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.

## SAND CREEK/ PIONEER BREWING CO. | 512

Jim Wiesender/Todd Krueger

[www.sandcreekbrewing.com](http://www.sandcreekbrewing.com) | [sales@sandcreekbrewing.com](mailto:sales@sandcreekbrewing.com)

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

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 154 years ago. 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 and private labeled soft drinks.

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.

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 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 FrostopR Root Beer. Gift shop is open to the public during normal business hours- 8 a.m.-5 p.m., M-F unless otherwise noted. Tours are held on Fridays at 3:30 p.m. and on Saturdays 1 p.m. - 7 p.m. (May - September)

Be sure to come to our 4th Annual Oktoberfest Celebration on October 2nd at the brewery in Black River Falls. This year's entertainment will be The Wally Pikal Band, Gary Brueggen and the Ridgeland Dutchmen followed by a bit of a Celtic Twist - Atlantic Wave from Milwaukee. There will be craft vendors, kids area, car show and of course great food and beer! The event runs from 9 a.m. till 9 p.m. with the entertainment starting at 11:30am. More details can be found at [www.sandcreekbrewing.com](http://www.sandcreekbrewing.com)

SAND CREEK WILD RIDE IPA

SAND CREEK HARD LEMONADE

SAND CREEK HARD LEMONADE WITH POMEGRANATE

OSCAR'S CHOCOLATE OATMEAL STOUT

ONE PLANET - MULTIGRAIN ALE

ENGLISH STYLE SPECIAL ALE

WOODY'S WHEAT

BOURBON BARREL GOODIES FROM TIME TO TIME.

## SHIPWRECKED BREWPUB & INN | 104

[www.shipwreckedmicrobrew.com](http://www.shipwreckedmicrobrew.com)

7791 Egg Harbor Rd., Egg Harbor, WI 54209 | 920-868-2764

## SHORELINE BREWERY | 415

Brewmaster: Sam Struheck | Assistant brewer: Tom Sajda

[www.shorelinebrewery.com](http://www.shorelinebrewery.com) | [shorelinebrew@sbcglobal.net](mailto:shorelinebrew@sbcglobal.net)

208 Wabash St. Michigan City, IN 46360 | 219-TRY-HOPS

Established 2005. Near the beautiful beaches of Lake Michigan in Michigan City, Indiana 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 ingredients 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 good reputation for our ales and lagers as well, with two World Beer Cup medals for Beltaine Scottish Ale.

**STELLA BLUE.** ... A light, refreshing, crisp ale with a hint of blueberry. Dim Wit Belgian Ale. ... Notes of clove, banana, and orange mixed with a

BLACK RIVER AREA  
**Oktoberfest**  
Meet you at the Brewery!  
Rain or Shine!  
Kids Area!  
Carshow!  
Crafts!  
The 4th Annual  
320 Pierce Street  
Black River Falls, WI  
Saturday, October 2nd, 2010  
9:00am - 9:00pm

Show & Shine Antique Car and "anything on wheels" show (Pierce Street in front of the Brewery)

Local Artisans and Vendors (on 3rd St - Downtown Black River Falls)

Childrens Games and Face Painting (on 3rd Street - 10am - 3pm)

Fevolden Farms Alpacas

Area Food Vendors (on 3rd Street)

Jackson County Tavern League's "almost" Famous Pork Sandwiches

Pumpkin Decorating Contest  
Fall Dessert Contest

Brewery Tours  
Homebrew Demonstrations

Tapping of the Golden Keg by The King and Queen of Oktoberfest - Special Introduction By Illazner Ron Danielson - Mayor of BRF. 5:00 pm

Downtown and County Wide Retail Specials

**Music Featuring:**

BRF High School Band (11:30am - Noon)

The Wally Pikal Band (Noon - 3pm)

Gary Brueggen & the Ridgeland Dutchmen (3pm - 6pm)

Atlantic Wave (6pm - 9pm)

**Music Sponsored by:**  
*Burnstad's Market*

Be sure to get your Limited Edition - Imported Beer Stein! Only \$20!

**SAND CREEK**  
BLACK RIVER COUNTRY  
Black River Falls  
Downtown Association  
Sand Creek Brewing Co. 320 Pierce Street, Black River Falls, WI

smooth blend of malted barley and wheat.

**SESH WHEAT.** . . . Extremely refreshing American style wheat ale, made with 30% wheat, and all Amarillo hops for a nice citrus hop character. A great "session" beer.

**SUM NUG IPA.** . . . Summit and Nugget hops make a great combination in this American style IPA. Supper hoppy from start to finish with a huge malt backbone.

**THREE SUM IPA.** . . . An Imperial IPA, full bodied and balanced with a large amount of hops. Three types of high alpha hops combined to hop over the top in this beautiful beer.

**RILLO RYE (AGED).** . . . Imperial Rye PA, using over 30 pounds of Amarillo hops. A humongous malt backbone supports the large doses of the citrusy hops, as well as adding rye to the mash. Very complex in flavor and aroma.

**BELTAINE SCOTTISH ALE.** . . . The Pagan Scottish festival, Beltaine, celebrates the start of spring May 1st. Participants in the festival typically run around communal fires naked and take some of the fire home to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

**SEVEN RED ON RED.** . . . Rye ale made with seven distinct malts including four different types of rye. Centennial and Perle hops intermingle through an abundant amount of malt with a beautiful red hue from the large dose of crystal rye. Aged in a French Oak Syrah wine barrel.

**LOST SAILOR IMPERIAL STOUT.** . . . Intense chocolate, coffee, and warm alcohol flavors abound in this strong stout.

## REAL ALE TENT

2008 BOURBON BARREL LOST SAILOR. . . MMM! Good.

## SHORT'S BREWING CO | 313

Brewer, Beer Liberator, and Creative Engineer: Joe Short

[www.shortsbrewing.com](http://www.shortsbrewing.com) | [info@shortsbrewing.com](mailto:info@shortsbrewing.com)

121 N Bridge St., Bellaire, MI 49615 | 231-533-6622 (pub)

Established in 2004. Greetings Great Taste of the Midwest! Short's Brewing Company is a small microbrewery located in a quaint village placed in northwest lower Michigan. Since opening our doors to the public on April 23rd, 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 several imperial 750's and other annual and seasonal 6 packs in the bottle. 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 are working on an expansion across the lake in Elk Rapids. We hope to be producing bottle product this fall! 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 Bellaire, Michigan. Cheers! And may the Short's be with you...

**IMPERIAL SPRUCE INDIA PILSNER:** Imperial Pilsner Hopped as an IPA and Spiced with Blue Spruce. Estimated ABV- 7.2%. Estimated IBU's- 90. Hops- Summit. Malts- Pilsen and maze From Briess in Wisconsin!. Other Notes- Fermented with lots of fresh N. Michigan blue spruce tips

**ANNIVERSARY ALE 2010:** Blood Orange Wheat Wine. Estimated ABV - 9.6%. Estimated IBU - 76. Hops: lots - Simcoe. Malts: lots (from Briess in Wisconsin). Notes: Blood Orange Puree fermented with a super hopped wheat wine, dry hopped and spiced with orange zest and green peppercorns.

**AGAVE PEACH WHEAT:** Wheat Ale brewed with Agave nectar and peach puree . Estimated ABV - 5 %. Estimated IBU - 18-20. Hops: Centennial and Cascade. Malts: Briess - Pale Ale, Bonlander Munich and Wheat. Special Ingredients: Agave Nectar and Peach Puree

**STRAWBERRY SHORT'S CAKE:** A golden ale made w/ large amounts of Victory Malt (to create biscuity flavors), milk sugar, and fresh strawberries (approximately 1.25lbs/gal). Started off as a concept beer last summer, was met w/ such accolades that we decided to bring it back, and bottle it!

**BLACK CHERRY PORTER:** One of Short's most highly sought after seasonal releases! This beer is truly a taste of N. Michigan and has generated quite a cult following. Strong porter made w/ tart N. Michigan black cherries (approximately 1lb/gal). 8% ABV

**ALE LA REVEREND:** A sessionable light bodied American IPA. Enormous hop flavor deriving from the use of English hops and West coast hops to give you subtle malt characteristics up front, leaving the bitterness for the middle and finish.

**NICIE SPICIE:** Short's annual summer seasonal. An American wheat beer made w/ lemon and orange zest, 4 kinds of peppercorns, and ground coriander. Incredibly refreshing yet surprisingly complex. Wonderful zest aromas in the nose and up front, w/ a finish that showcases the spice additions while remaining crisp and refreshing.

**S'MORES STOUT:** A summer time first, yet so appropriate, this beer is exactly what is sounds like. A full flavored stout complimented by the additions of graham cracker crumbs, milk sugar, marshmallow, and milk chocolate. You got to taste it to believe it!!

## SILVER CREEK BREWING CO. | 309

Brewmaster: Steve Venturini

[www.silvercreekbrewing.com](http://www.silvercreekbrewing.com) | [info@silvercreekbrewing.com](mailto:info@silvercreekbrewing.com)

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

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.

## SOUTH SHORE BREWERY | 303

Head Brewer (the guy who gets the most grief when it all goes shitty): Bo Belanger | Brewer(s): Justin "J-Diggs" Bohn, Nate "Satpoy" Bean, oh yeah and then there's Bo Belanger

[www.southshorebrewery.com](http://www.southshorebrewery.com) | [southshorebrewery@charterinternet.com](mailto: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 temporarily 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.

**STELLA BLUE.** . . . A light, refreshing, crisp ale with a hint of blueberry. Dim Wit Belgian Ale. . . Notes of clove, banana, and orange mixed with a



smooth blend of malted barley and wheat.

**SESH WHEAT.** . . . Extremely refreshing American style wheat ale, made with 30% wheat, and all Amarillo hops for a nice citrus hop character. A great "session" beer.

**SUM NUG IPA.** . . . Summit and Nugget hops make a great combination in this American style IPA. Supper hoppy from start to finish with a huge malt backbone.

**THREE SUM IPA.** . . . An Imperial IPA, full bodied and balanced with a large amount of hops. Three types of high alpha hops combined to hop over the top in this beautiful beer.

**RILLO RYE (AGED).** . . . Imperial Rye PA, using over 30 pounds of Amarillo hops. A humongous malt backbone supports the large doses of the citrusy hops, as well as adding rye to the mash. Very complex in flavor and aroma.

**BELTAINE SCOTTISH ALE.** . . . The Pagan Scottish festival, Beltaine, celebrates the start of spring May 1st. Participants in the festival typically run around communal fires naked and take some of the fire home to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

**SEVEN RED ON RED.** . . . Rye ale made with seven distinct malts including four different types of rye. Centennial and Perle hops intermingle through an abundant amount of malt with a beautiful red hue from the large dose of crystal rye. Aged in a French Oak Syrah wine barrel.

**LOST SAILOR IMPERIAL STOUT.** . . . Intense chocolate, coffee, and warm alcohol flavors abound in this strong stout.

**2008 BOURBON BARREL LOST SAILOR.** . . . MMM! Good.

## SPRECHER BREWERY | 109

Randy Sprecher/Tom Strelka

[www.sprecherbrewery.com](http://www.sprecherbrewery.com) | [beer@sprecherbrewery.com](mailto:beer@sprecherbrewery.com)

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

Sprecher Brewing Company is celebrating their 25th Anniversary this year! In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

**BELGIAN DUBBEL -- SPRECHER'S 25TH ANNIVERSARY BEER:** Sprecher's Belgian Dubbel is very true to style. We spared no expense, making sure we used the finest imported malts and Belgian candi sugar. Deep copper, this medium-bodied ale starts with banana on the nose that diffuses into soft caramel, toffee and roasted malty flavors balanced by a bit of spice and burnt sugar. Low-medium carbonation. Pairs well with food. Try with grilled strawberries or grilled peaches.

**BLACK BAVARIAN:** Our signature beer, this medium bodied Kulmbacher-style lager has a creamy tan head and renowned smoothness. Superb malt complexity with distinct flavors of coffee, chocolate and caramel balanced by select hops make this a classic session beer. AGED: 8 weeks • BEST SERVED AT : 60 F° • ALCOHOL CONTENT: 5.8% • PLATO: 15.00 • MALTS: Pale, Caramel, Black Patent & Chocolate • HOPS: Cascade, Mt. Hood, Tettnanger & Chinook • BU: 32

**LIGHT ALE** Crisp and refreshing, our easy drinking light bodied golden ale has a toasted malt finish and modest hopping calibrated to please. AGED: 4 weeks • BEST SERVED AT : 45 F° • ALCOHOL CONTENT: 4.2% • PLATO: 10.50 • MALTS: Pale, Pilsen, Vienna, Aromatic Malts • HOPS: Willamette & Tettnanger • BU: 6

**ABBEY TRIPLE:** Balancing a Belgian Trappist triple yeast culture with the finest pale barley and oats produces this delectable golden ale characterized by a fruity bouquet and a light refined taste with a dry finish. AGED: 20 weeks • BEST SERVED AT : 50 F° • ALCOHOL CONTENT: 8.4% • PLATO: 21.00 • MALTS: Pale, Pilsen, Wheat and Flaked Oats (Belgian Wheat) • HOPS: US. Goldings • BU: 13

**GENERATION PORTER:** Characterized by a medium body and a dry, well-balanced finish, this deep brown porter brewed with Dutch cocoa and pure raspberry concentrate renders a tantalizing mouthful of chocolate, caramel and fresh raspberries. AGED: 12 weeks • BEST SERVED AT : 55 F° • ALCOHOL CONTENT: 5.73% • PLATO: 14.00 • MALTS: 2-Row Pale, Caramel, Chocolate, Munich, Pale, Vienna • HOPS: Fuggles, Goldings, Hallertau • BU: 26

## ST. FRANCIS BREWERY & RESTAURANT | 121

Brewmaster: Scott Hettig

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<http://stfrancisbrewery.blogspot.com>

3825 S. Kinnickinnic Ave. St. Francis, WI 53235

The Saint Francis Brewpub opened in the spring of 2009 in St. Francis, Wisconsin. Our success and popularity has prompted our expansion into a Micro Brewery. Construction will be complete during the early spring of 2011 at which time you may look forward to our products to become available in stores and restaurants in Southeastern Wisconsin... Enjoy.

**GREED:** (Golden Ale) For centuries Alchemists have tried to turn base metals into gold. Their GREED driven efforts so far have failed. But we have found a way to turn barley into something truly golden. Our GREED Golden Ale was inspired by the Kolsch beers brewed in Cologne, Germany. It is top fermented and then lagered, producing a smooth, crisp and refreshing beer. ABV: 5.8

**LUST** (Weissebier) Health lecturer Sylvester Graham in 1835, while trying to save lives shattered by LU ST, prescribed a special diet. The centerpiece of which was "Graham bread," made from wheat flour (today known as Graham crackers). Not only was Graham sadly mistaken, we have found wheat to have just the opposite effect, thus using it to create LU ST. Our Weissebier is made with a generous amount of wheat and a special strain of yeast which is not filtered out, giving the beer it's cloudy appearance. ABV: 6.5

**WRATH** (Red Ale) At the same moment Aphrodite was born from a crest of seafoam, so were the Furies, known to bring their WRATH upon offending mortals. Drinking this Red Ale may not prevent the Furies from tormenting you, but consumption may give you a devil-may-care attitude that will come in handy as they chase you about the world. Various caramel and chocolate malts are used along with a small amount of roasted barley to produce a slightly reddish color: thus creating our Red Ale. Richly red-amber in color, the balance of malt and four different noble hops makes this filtered ale one of our most popular beers. ABV: 6.4

**GLUTTONY** (Seasonal) GLUTTONY is not universally considered a sin. Depending on the culture, it can be seen as a sign of status. Most cultures of the world, both civilized and "un", celebrate the seasons with feasts of abundance and GLUTTONY. Our Summer GLUTTONY: Saison. Originally brewed to quench the thirst of Belgian farm laborers, our Saison pours yellow-orange in color with a lingering head and moderate carbonation. Its unique flavor comes from the use of a special strain of yeast, producing a spicy character. Orange peel is also added for a hint of citrusy bitterness. Our Saison will appear a bit hazy like the Weissebier due to its lack of filtration. ABV: 5.9

## STEVENS POINT BREWERY | 308

Brewmaster: John Zappa

[www.pointbeer.com](http://www.pointbeer.com) | [info@pointbeer.com](mailto: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](http://www.pointbeer.com)

**POINT 2012 BLACK ALE:** 5.4%ABV 32 IBU's Thousands of years ago the ancient Mayans of Central America developed a "Long-Count" round calendar that ends ominously on December 21, 2012. Some predict this symbolizes the end of time as we know it. Inspired by this mystery, we offer Point 2012 Black Ale to help contemplate this 'end of time' or perhaps a 'new beginning.' Dark rich roasty and complex, Point 2012 Black Ale is hand-crafted with Pale, Munich, and Roasted Malts with Cluster, Saaz, and Cascade hops for the robust flavor and finish. Enjoy - while there's still time.

**POINT OKTOBERFEST:** 5.15% ABV 15 IBU's 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.

**POINT HORIZON WHEAT:** 2010 World Beer Cup Gold Medal Winner 4.60% abv, 10 IBU's Point Horizon Wheat is an alluring combination of spring wheat and specialty malts along with Yakima hops and American ale yeast. This lively and light, perfectly balanced wheat beer pours cloudy and finishes with a white creamy head. Winner of the Gold Medal at the 2008 and 2010 World Beer Championships, rated "Exceptional."

## STONE CELLAR BREW PUB | 416

President/Brewdude: Steve Lonsway

[www.stonecellarbrewpub.com](http://www.stonecellarbrewpub.com) | [steve@stonecellarbrewpub.com](mailto:steve@stonecellarbrewpub.com)  
1004 South Olde Oneida St. Appleton, WI 54915 | 920-735-0507

Established in 1989 and reborn in 2004. Stone Cellar Brewpub is Wisconsin's oldest continually brewing brewpub. Housed in a building built as a brewery 151 years ago, you will find ten hand-crafted, fresh, and natural beers on tap with occasional guest tap offerings, gourmet sodas, traditional bier garden, unique stone walls in the dining room and pub, a comfortable private party/meeting room, and pub fare with a flair. Award winning Brewmaster, Award Winning Chef, Award Winning Beers and Award Winning Pizzas await you across the river from the heart of downtown Appleton.

**ENGLISH SIX GRAIN ALE** - Our flagship brew! Made with barley, wheat, oats, corn, rice and rye for a complex, yet mellow flavor profile and excellent drinkability. Hopped to perfection for balance.

**TILTED KILT SCOTTISH ALE** - A 70 Schilling Scottish Ale with a gentle malt sweetness and a small hop aroma and flavor. Multi-Award winning beer!

**VANISHING VANILLA STOUT** - Always a festival favorite! This multi-award winning brew is so smooth and pleasant, you'll forget it's dark. A wonderful English-style Oatmeal Stout flavored just right with Madagascar Vanilla Beans and pure vanilla extract for extreme enjoyability!

**BREWMASTERS DOUBLE SECRET RELEASE** - If I told ya, we'd have to bump ya off! Stop by to try.

**ALL NATURAL ROOT BEER** - NON-ALCOHOL "Lighter than the rest, but still the best!"

## STONEFLY BREWING CO. | 505

Brewmaster: Jacob Sutrick

[www.stoneflybrewery.com](http://www.stoneflybrewery.com) | [info@stoneflybrewing.com](mailto: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.

**I'LL BE BOCK:** 7% abv

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

## SUMMIT BREWING CO. | 413

Founder and CEO: Mark Stutrud

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

[www.summitbrewing.com](http://www.summitbrewing.com) | [www.facebook.com/summitbrewingcompany](https://www.facebook.com/summitbrewingcompany) |

[www.twitter.com/summitbeer](https://www.twitter.com/summitbeer) | [www.summitbeerblog.com](http://www.summitbeerblog.com)

[info@summitbrewing.com](mailto:info@summitbrewing.com)

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

Summit Brewing Company was founded by Mark Stutrud in 1986 with one goal: To bring back the remarkable craft beers once brewed throughout the Upper Midwest.

Summit beer quickly grew into a local favorite, placing Summit Brewing Company well ahead of a trend of craft brewing that would eventually sweep the nation. To keep up with demand, the brewery had to grow.

In 1993 alone, Summit Brewing Company tripled in size. Mark and his dedicated staff were working diligently to quench the thirst of an ever-widening fan base, leading them in 1998 to build the first new brewery Minnesota had seen in over 75 years.

Summit prides itself on introducing people to great beers. English beer. German beer. Czech beer. Beer that reflects Summit's own tastes and beliefs about what great beer should be. That's the thing about a craft brewery, craftsmanship. When you put a lot into what you make, you end up with a better beer.

Beer lovers all across the Upper Midwest and beyond have come to appreciate Summit's commitment to producing a quality product, and it is an appreciation that grows with every glass poured. You could say Summit Brewing has come a long way in twenty years. Whatever the future may bring, rest assured, it will be Summit who brings the beer.

**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 finish. 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. | 301

**Brewmaster:** Todd Haug | **President:** Omar Ansari  
[www.surlybrewing.com](http://www.surlybrewing.com) | [beer@surlybrewing.com](mailto:beer@surlybrewing.com)  
4811 Dusharme Dr Brooklyn Center, MN 55429 | 763-535-3330

Established 2006. Surly returns to Madison this year with Sconnie hero Brett Farve in our fold but still searching for that other Wisconsin symbol, the Vince Lombardi Trophy. (Our booth theme would have been much easier if the Vikes won, cheerleaders, Farve, etc) We will have a current Sconnie icon, Grynder stop by the booth for his cameo and to settle up his lost bet. Surly Brewing Company is based in the suburbs of the Twin Cities and has been brewing beer since 2006. Stop by to check out our beers and jump on or off the hype-machine bandwagon!

- BENDER:** 5.5%abv, og 14°P, 45 IBU. Available year round on draft and in 16oz cans. Mahogany hued ale with flavors of toffee, raisins and cocoa.
- FURIOUS:** 6.5%abv, og 15°P, 99 IBU. Available year round on draft and in 16oz cans. Dry hopped, really bitter amber ale.
- CYNIC:** 6.66%abv, og 14°P, 33 IBU. Available year round on draft and in 16 oz cans. Yellowish color with spicy black pepper and stone fruit flavors and aromas.
- COFFEE BENDER:** 5.5%abv, og 14°P, 45 IBU. Available year round on draft and in 16 oz cans. Intense coffee brown ale.
- SURLY HELL:** 4.5%abv, og 12°P, 20 IBU. Available mid-July on Draft and 16oz cans til its gone. German-style lite lager, not filtered
- BITTER BREWER:** 4.0%abv, og 9.5°P, 37 IBU. Draft and 16oz cans available June-August. American-style Bitter, brewed with Oats and Dry-Hopped.

### SPECIAL RELEASES

LOOK FOR MORE INFO AT BOOTH ON CHALKBOARD

- FOUR:** 9.2%abv, Iced Double Espresso Milk Stout
- IMPERIAL BROWN EYE:** 9%abv. From the AHA Wort Rally.. Huge Brown ale fermented with Belgian yeast and aged in 2nd use Bourbon Barrels
- MOE'S BENDER:** 5.5%abv, og 14°P, 45 IBU. Coffee, Chocolate and Vanilla Bender aged on Oak

### REAL ALE TENT

- TEA BAGGED FURIOUS:** Limited Availability year round on cask. 6.5%abv, og 15°P, 99 IBU. Double-Dry Hopped Furious.
- OAK-AGED BENDER:** Limited Availability year round on cask. 5.5%abv, og 14°P, 45 IBU  
American Brown Ale aged on toasted American Oak
- CEDAR-AGED CYNIC:** -Limited Availability year round on cask. 6.66%abv, og 14°P, 33 IBU. Dry-Hopped Saison aged on toasted Spanish Cedar
- TEA BAGGED BITTER BREWER:** 4.0%abv, og 9.5°P, 37 IBU. Double Dry-Hopped Bitter Brewer
- DARKNESS:** 9.6%abv, og 25°P, 65 IBU. Imperial Stout
- SURLYFEST:** 5.6%abv, og 14.8°P, 30 IBU. Dry-Hopped Rye Vienna Style Lager

## TALLGRASS BREWING CO. | 420

Kyle Corbett  
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785.537.1131

Established 2007. The decision to found Tallgrass Brewing Company was made by Jeff Gill and his wife Tricia on April 8, 2006. Tricia had asked Jeff THAT question: "What do you want to do with the rest of your life?" "I want to start a microbrewery!" Jeff answered. He had been an avid homebrewer for six years and loved to brew beer that people enjoyed. After the decision was made, the next 12 months were a flurry of activity: Jeff juggled a full-time job while trying to gain as much experience in the craft beer business as possible, and Tricia gave him her full support along the way. They chose Manhattan, Kan., for the location of the brewery, and chose Tallgrass for the name. They had always wanted to settle in this area to raise their family and live near the scenic Flint Hills and Tallgrass Prairie surrounding Manhattan. It just so happened that the water near Manhattan is an excellent choice for brewing beer, too!

- ALE:** ABV: 4.4% IBU: 20. Everyone likes this beer, so you should too! Peer pressure is usually a bad thing, but not with this brown ale. Easy-drinking, session beer extraordinaire! Malts: 5 of 'em Hops: Just Enough
- IPA:** ABV: 6.3% IBU: 60. More malty than West Coast IPAs, but hoppier than most East Coasters, this beer stays above the East Side-West Side American IPA fray that has brewed since the days of Tupac Shakur. Floral, earthy, with a little bit of citrus; is succulent too juicy of a word for a beer? Malts: Caramel, Munich Hops: Northern Brewer, Cascade, Amarillo, Willamette, Nugget.
- KÖLD** ABV: 5.0% IBU: 16. A Euro-style without the thumping techno music and bad haircuts. Lager lovers will enjoy drinking this curiously crisp beer with an oddly Germanish name (nice umlaut!). Aficionados will appreciate the fact that this beer is a tasty craft lager. Malts: Pilsner, Munich Hops: Magnum, Tettnang
- STOUT:** ABV: 5.0% IBU: 20. This cream stout tastes like liquid chocolate chip cookies made with espresso. No joke! Yeah, it is a weird name, but you won't forget it or the taste of this beer. Buffalo Sweat is a very tasty stout. Malts: Too many to list Hops: Just one, a really good one.
- DOUBLE ESB:** ABV: 7.2% IBU: 93. If Oasis were a bear, it would be a Grizz. But bears hibernate in the winter, so we made it a summer seasonal. Over-the-top hops with a surprisingly sturdy malt backbone, this is no fruitextract seasonal shandy. Oasis is an Double ESB/IPAish beer meant to be enjoyed on the back porch during long summer evenings. Malts: Lots Hops: Yes Please

## THE LIVERY | 402

**Brewmaster:** Steve Berthel  
**Brewery assistants:** Wally Rouse and Pete Nyce  
[www.liverybrew.com](http://www.liverybrew.com) | [info@liverybrew.com](mailto:info@liverybrew.com)  
PO Box 576 Benton Harbor, MI 49023 | 269-925-8760

Established in 2005, Brewmaster Steve Berthel and his business partner Leslie Pickell opened one of the Midwests' finest microbreweries located in the Arts District of downtown Benton Harbor, MI. The Livery has quickly achieved National and International attention for its broad selection of lagers, ales, real ales, ciders, and barrel aged beers. The Livery also features live entertainment with many different national touring artists, and eclectic locally sourced food in our cafe.

- 4TH ANNIVERSARY AL:** -An English style dry hopped Imperial brown ale aged for 1 year in Heaven Hill Rye whiskey cask 9% ABV 50 IBU
- UMAE UMAMI:** A Wheatwine aged in a sour wood barrel with locally grown organic Stanley plums for 19 months. 11% ABV
- IMPECHE:** A Belgian style amber ale aged in a sour wood cask with 100# Red Haven peaches for 21 months 10.5 % ABV
- MAILLOT JAUNE:** A Farmhouse style ale made with French Malt and dry hopped with a blend of Noble hops. Named for the yellow jersey in the Tour De France. I promise that there was no doping in the production of this beer! 7% ABV 40 IBU
- STEEP CANYON LAGER:** A traditional Bohemian style Pilsener. All German malt and hopped with Czech Saaz. 5.5% ABV
- BIER MUNRO:** A WRYPa named for the Father of Bluegrass, Bill Monroe. "If it aint Hand Forged, it aint no part of nuthin!" 8% ABV 80 IBU

**PIPENBOCK:** A Maibock style lager aged in a sour wood cask for 1 year. 10.5% ABV. 1. Steel Wheels Stout-a double dryhopped oat malt stout. 6.5% abv  
**THOMS SPECIAL:** American style all Centennial double dry hopped IPA. 7% abv

## SPECIAL RELEASES

**5TH ANNIVERSARY ALE** (Special Firkin tapping at our table, time TBA): Brewmaster Steves' 55th. birthday collaboration beer with Josh Davies of Arcadia Brewing Co. and Jared Williamson from New Albanian Brewing Co. A triple black IPA brewed with 5 different hops, 5 malts, dryhopped with 5 different hops...well, you get the idea. This beer debuts at the Great Taste a week before the Liverys 5th. anniversary celebration.. IBU's over 100, ABV over 11%

## REAL ALE TENT

**STEEL WHEELS STOUT**-a double dryhopped oat malt stout. 6.5% abv,  
**THOMS SPECIAL** -American style all Centennial double dry hopped IPA. 7% abv

## THE SAINT LOUIS BREWERY, INC. HOME OF SCHLAFLY BEERS | 424

Chief Brewer, Tap Room: Stephen Hale

Chief Brewer, Bottleworks: James Ottolini,

[www.schlaflfly.com](http://www.schlaflfly.com) | [shale@schlaflfly.com](mailto:shale@schlaflfly.com)

Tap Room: 2100 Locust Street, St. Louis, MO 63103

Bottleworks: 7260 Southwest Ave. St. Louis, MO 63143 | 314-241-2337 (BEER)

Established 1991. Missouri's first brewpub, still St. Louis's largest locally-owned brewery, and thrilled to be back for our eighteenth Great Taste, dang it's good to be back! The Schlaflfly Tap Room is located in the historic Swift Printing Buildings and was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces more than forty beer styles a year: come try all of them at our 12th annual HOP in the City beer festival held at The Tap Room on Saturday, September 18th, 2010. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: The 10% Reserve Oak-Aged Barleywine and Bourbon Barrel-Aged Imperial Stout; and a bottle-conditioned series: Bière de Garde, Grand Cru, Tripel, and Quadrupel. Other beers are in the works to expand this wee bottling line.

Schlaflfly Bottleworks opened a few miles away in April 2003, and is on pace to brew over 35,000 bbls in 2010. 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 menu focuses on local purveyors, and Schlaflfly Gardenworks produces barrows full of vegetables and herbs used in the restaurant. Schlaflfly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to jump on a tour sometime; it's getting quite cozy in there.

**KÖLSCH:** 4.8% abv 11.8°P 25 IBUs. We used to say that this light-colored, refreshing ale was THE beer of Cologne. Now we can say it's THE Kölsch of the World! Sorry, I'm letting that Gold Medal from the World Beer Cup get to us...this beer is well-balanced and mild-mannered, and is a great beer for summertime, although it is now available all year, thanks to customer demand. (all year)

**BELGIAN SPICED BEER:** 5% abv 10°P 25 IBUs. What a delightful, fresh, fragrant, satisfying, yummy beer: see for yourself why we brew it several times a year. Fresh lemongrass, ginger, and white pepper add great zing to this local favorite. (seasonal)

**INDIA BROWN ALE (IBA):** 6.5% abv 15°P 50 IBUs. This beer has the color of a Brown Ale, the aroma of an American-style IPA, and the passion of the universe. Dry hopped with Simcoe and Amarillo hops. (seasonal)

**BOURBON-BARREL SMOKED PORTER:** 6% abv 15°P 25 IBUs. Bourbon-barrel Smoked Porter, yep, that's this one. (seasonal, but more like one-of-a-kind)

**AMERICAN IPA:** 8% 17.6°P 55 IBUs. A gargantuan glass of flavor, a pinnacle of hoppy refreshment, words fall short. (seasonal)

**GRAND CRU:** 9% abv 19.8°P 20 IBUs. 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. (all year)

**BOURBON-BARREL BARLEYWINE:** 10.2% 24°P 75 IBUs. If you're lucky enough to live in Kentucky, you'll have a notion of this beer, since that's the only place we sell Kentucky Bourbon Ale, which is this beer blended with our Pale Ale. Enjoy this extraordinarily rare opportunity, we work very hard to keep everyone away from this one back in Dodge. (semi-seasonal)

## REAL ALE TENT

**DRY-HOPPED AMERICAN IPA:** 8% abv 17.6°P 55 IBUs. See the above description, and add generous dosings of Simcoe and Columbus directly into the cask; good luck getting any of this at the cask tent... (seasonal)

## THIRD BASE SPORTS BAR AND BREWERY | 517

Headbrewer: Travis Scheidecker

[www.thirdbasebrewery.com](http://www.thirdbasebrewery.com) | [3bbrewer@gmail.com](mailto:3bbrewer@gmail.com)

<http://twitter.com/3rdBaseBrewery>

500 Blairsferry Rd. NE Cedar Rapids, IA 52402 | 319-378-9090

Established 1995 (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 complement 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!

## THIRSTY PAGAN BREWING | 509

President: Steve Knauss | Brewer: Nate McAlpine

[www.thirstypaganbrewing.com](http://www.thirstypaganbrewing.com) | [steve@thirstypaganbrewing.com](mailto:steve@thirstypaganbrewing.com)

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

Established 1996. Thirsty Pagan Brewing is the best 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 house specialties 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 4-10 every weekday, and 4-10 on the weekends. Enjoy a smoke-free dinner, then light up after 9 pm. Live music 5 nights a week!

**DERAILED ALE:** this classic pale ale is the one you compare others pale ales to. Really. A great balanced hop bitterness goes with a classic citrus smile.

**BURNTWOOD BLACK:** A great ale with a clean roasted character that disappears off the back of your tongue. A great beer on any day.

**TBD:** Nate McAlpines cleaverness will be on display. Ask for Nate's choice to blow you away!

## THREE FLOYDS BREWING CO. | 224

Brewmaster: Nick Floyd

[www.ThreeFloydsPub.com](http://www.ThreeFloydsPub.com) | [alphaking1@msn.com](mailto: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  
ROBERT THE BRUCE SCOTTISH-STYLE ALE  
DREADNAUGHT IPA  
ICE GRILLE DUBBEL ALE  
SAND PEBBLES "NOT YOUR FATHER'S BROWN ALE"  
INFINITAS ATTERO MILD ALE

### SPECIAL RELEASES

1200 HRS - ARCTIC PANZER WOLF IPA  
1300 HRS -THREE FLOYDS/MIKELLER ROOGOOP RYE WINE  
1400 HRS -OWD ENGLISH BARLEY WINE  
1500 HRS -ANNO 2008 DARK LORD RUSSIAN IMPERIAL STOUT  
1600 HRS -ANNO 2007 DARK LORD RUSSIAN IMPERIAL STOUT

## TITLETOWN BREWING CO. | 117

Brewmaster: David Oldenburg  
www.titletownbrewing.com | info@titletownbrewing.com  
200 Dousman St. Green Bay, WI 54303 | 920-437-BEER(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 6 year-round beers, numerous 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.

**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. 1 6.0% ABV, 13.6°P, 22 IBU

**INDIA INK:** This American-style India Black Ale marries the aggressive hop character of IPA with dark color and roasty flavor normally found in more malt-focused beers. 1 7.0% ABV, 14.8°P, 54 IBU

**JOLLY ROGER IPA:** This be an ale like English pirates be drinkin'. A pile o' fine English malt and hops be givin' it a full body and flavor. French oak and English hops be in the serving vat. Hoist the Jolly Roger! 1 6.0% ABV, 16°P, 57 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. Bronze medalist in the 2009 Great American Beer Festival. 1 5.0% ABV, 12.8°P, 26 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.

## TWO BROTHERS BREWING CO. | 113

Brewmaster: Jason Ebel | Headbrewer: Jeremy Bogan  
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.

CANE & EBEL  
LONGHAUL  
RESISTANCE IPA

## TYRANENA BREWING CO. | 312

Brewer/Founder: 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. Tyranena Brewing Company (Lake Mills, Wisconsin) produces six year-round beers and a number of seasonal and specialty brews. Beer is available in bottles and select draft accounts throughout Wisconsin, Minnesota, Indiana, and the Chicago area. Visit our beautiful Tasting Room and outdoor Beer Garden; exact hours available online. Free tours Saturdays at 3:30 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin". These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers

**BITTER WOMAN IPA:** 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:** 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.

**HEADLESS MAN AMBER ALT:** Brewed in the old way of a Düsseldorf-style Alt-bier. A unique cold lagering process gives this amber ale its smooth taste.. LABEL STORY: The ancient peoples that inhabited Wisconsin are known for building numerous celestial stone monuments and earthen effigy mounds to serve as symbols of their culture and their beliefs. Unfortunately, most of these structures have fallen victim to the farmer's plow over the past 150 years. Not far from the brewery, lying preserved on the floor of Rock Lake, are two effigy mounds - a Headless Man and a Turtle. Legend tells us, as the Turtle can survive on both land and in water, its spirit helped guide the Headless Man into the afterlife. May the Turtle's spirit guide you to happiness with a Headless Man Amber Alt.

**THREE BEACHES HONEY BLONDE ALE:** 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!

**CHIEF BLACKHAWK PORTER:** a robust black and sharply bittersweet ale. This style was traditionally the session beer consumed by the porters in London. LABEL STORY: In 1767 a great Sauk leader was born. His name meant "the black sparrow hawk." He came to be known as Black Hawk. Strong beliefs, independent thinking and an unwavering commitment to his family and his people earned him a reputation as a man of integrity and courage. In 1832, along with 1,200 of his people, Black Hawk was driven from his ancestral home during a war that bears his name. We celebrate this Sauk leader and his courage with our BlackHawk Porter, the kind of beer that make you say, Ma-ka-tai-she-kia-kiak!

**SCURVY IPA:** An India Pale Ale brewed with Orange Peel. An ample ale exploding with luscious, fruity hops and a citrusy blast of orange zest. Ready to walk the plank, matey? LABEL STORY: The pirates of Rock Lake. No cannons to thunder. Nothing to plunder. And the menacing schooners of yore have now been replaced by party barges. What's a modern-day pirate to do? Thankfully, skinny dipping has replaced walking the plank and there's still plenty of booty to be had. And as fate would have it, we can still get a case of Scurvy... today, as an India Pale Ale blasting with citrus flavors and aroma. So grab your black jack, fill it with Scurvy IPA and splice the mainbrace with your mates. Arrrrrrrrghhh!

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

**WIT:** Our 2nd attempt at a Belgian-style wit. A light-bodied, light-colored, unfiltered, yeasty beer brewed with coriander and bitter orange peel (and a little bit of ginger). We carbonated this highly... almost to the level of our Hefeweizen.

## SPECIAL RELEASES ON ROTATING TAPS

**DEB & GLENN'S BOURBON BARREL-AGED KINDA LAMBICS:** (FOUR FLAVORS - CHERRY, BLUEBERRY, RASPBERRY AND WITHOUT FRUIT): Brown Ale (at the onset). 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 and inoculated with a Lambic yeast/bacteria blend. For the fruit flavors, we also added a whole bunch of hand-macerated berries. Don't get excited Mom, these are 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.

**SPANK ME BABY! WITH WOOD:** Bourbon Barrel-aged Barley Wine: Ruby appearance. Fruity nose. Rich, thick malty body. Stiff hop backbone. Thank you ma'am, may I have another? Oh yeah, baby! (The original Brewers Gone Wild! release was a non-barrel-aged beer while this version is straight from the bourbon barrel!!)

**CABERNET BROWN:** Brown Ale aged in Cabernet barrels. Our brown ale (from the same recipe as Rocky's Revenge) aged for at least 6 months in wooden Cabernet barrels. The small batch size means variable carbonation levels as we actually carbonate this beer in (and by) the keg.

**DIRTY OLD MAN:** Imperial Rye Porter Aged in Rye Whiskey Barrels. Dark black with a cappuccino head. Full-bodied with modest carbonation. Spicy rye, chocolate malt and balanced oak barrel flavors.

**LA FEMME AMÈRE:** Wisconsin-Belgique India Pale Ale. The Bitter Woman journeyed to Belgium and returned with a certain je ne sais quoi. A spicy Belgian yeast and specialty caramel malts add a whole new dimension of sophistication and style to our favorite old lass.

**SHEEP SHAGGER SCOTCH ALE:** (a variation of our Peated Wee Heavy) Bour-

bon Barrel-Aged Scotch Ale aged for about 9 months in bourbon barrels. A percentage of the malt is peated, which means it is kilned while a peat-fire is burning nearby. From this process the beer has a subtle, smoky flavor.

## UPLAND BREWING CO. | 210

Headbrewer: Caleb Staton

[www.uplandbeer.com](http://www.uplandbeer.com) | [upland@uplandbeer.com](mailto:upland@uplandbeer.com)

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

We've been brewing beer in Bloomington, Indiana since 1998 - award winning ales, lagers, and wilds with our own unique twists on traditional recipes. Along the way we've made lots of friends and drank our unfair share of good beer, all while trying to do good in our communities and do well as a craft brewery.

The name "Upland" comes from the Norman and Crawford Uplands, the odd term geologists gave to our region, which was never overrun by the glaciers that flattened much of Indiana's landscape. The raised highlands or "uplands" remained untouched, resulting in a region of rugged, heavily wooded hills and hollows. The land was beautiful but poor, and life was not easy for early settlers. This adversity bred independent thinkers who had strong wills, a connection to the land, and a wry sense of humor about life. Our approach to brewing beer honors the spirit of these people and this place.

**UPLAND WHEAT ALE:** .5% ABV 12.6 IBUs 11.0 Starting Gravity Upland Wheat Ale is a classic rendition of the Belgian Witbier (white beer) style. We brew it with organic coriander, chamomile, and orange peel to be light on the tongue and refreshingly tart. In the tradition of the Belgian Wit style, Upland Wheat Ale is unfiltered, allowing suspended yeast to create a cloudy, golden appearance and satisfying mouthfeel. Both full-bodied and easy-going, it's no wonder that Upland Wheat Ale is the flagship beer of our brewery and the best-selling beer brewed in Indiana.

**HELIOS PALE ALE:** 4.9% ABV 21.7 IBUs 11.9 Starting Gravity This traditional American Pale Ale and winner of a 2010 World Beer Cup Bronze Award is a combination of Midwestern malts and American Hops, creating a refreshingly crisp, citrusy, and slightly bitter taste. Named for the Greek sun god, Helios Pale Ale is a great choice for those who like a lot of personality and individuality in their beer.

Helios was given its name to reflect Upland's commitment to environmental sustainability, specifically the installation of ten solar tube panels on the roof of the brewery, which have dramatically reduced the amount of natural gas used to heat water in the brewhouse.

**DOUBLE DRAGONFLY IMPERIAL IPA:** 9.1% ABV, 80+ IBUs, 22 S.G. We took our award-winning Dragonfly IPA and cranked up the malt and hops, but managed to hold onto the perfect balance our Dragonfly is known for. The result is a brew with a very powerful hop profile, matching malt character, and an enticing floral nose.

**OKTOBERFEST:** 6.5% ABV, 16.5 IBUs, 15.8 Starting Gravity Our World Beer Cup Silver Award-winning Oktoberfest is a traditional Bavarian-style lager featuring all-German malts and rare German hops. This dedication to authenticity produces a beer that would be as at home in Munich as it is here in the Midwest United States. The aroma is authentic, the taste sweet and malty, and the finish crisp and hoppy; perfect for a beautiful fall day!

**ARD RI IMPERIAL RED ALE:** 9.25% ABV, 77.0 IBUs, 21.5 Starting Gravity. Ard Ri (pronounced Ard like "hard" and Ri like "bee") means High King in Old World Gaelic and certainly lives up to its name. Like all Irish Red Ales, Ard Ri gets its distinct color from roasted barley used in the brewing process, but we've stepped up the malt and hops to make this imperial version of the style. Slightly sweet with a complex malt character balanced by a large hop addition, Ard Ri is perfect for the big beer lovers and hop heads alike.

**CHERRY BOURBON BARREL TEDDY BEAR KISSES:** 11.5% ABV, 80+ IBUs, 26.5 Starting Gravity We could try to describe this beer, but you'd be better trying it for yourself.

## UPSTREAM BREWING COMPANY | 208

Corporate Brewmaster: Michael Hall | House Brewer: Joel Moore

[www.upstreambrewing.com](http://www.upstreambrewing.com) | [mhall@upstreambrewing.com](mailto:mhall@upstreambrewing.com)

Downtown/Old Market: 514 South 11th Street, Omaha, NE 68102 |

402-344-0200

West Omaha/Legacy: 17070 Wright Plaza (171st & West Center Road),  
Omaha, NE 68130 | 402-778-0100

Established 1996. Derived from the Native American meaning of Omaha, "upstream" or "against the current", the Upstream Brewing Company is just that—a restaurant different from the rest. Since opening in 1996, the Upstream has been all about fresh-from-the handcrafted beers to the locally grown produce to the lively atmosphere. Not to mention the friendly, knowledgeable staff.

**SAISON SORREL, SAISON:** 6% ABV, 12 IBU, 1.048 O.G.. Our Saison Sorrel is tropically spiced with dried whole hibiscus flowers from Jamaica, lemon grass, mango, passion fruit, pink guava, & strawberry puree's, and yes like all of our Upstream Belgian/French saison and wit biers we do have a "secret spice" added as well. Another addition to the unique flavor of this fabulous product is the special Upstream Brewing Company's proprietary yeast strain that's blend was custom developed by the Brewing Science Institute under the direction of Corporate Brewmaster Michael Hall. I hope you enjoy the unique creativity of this fabulous seasonal beer.

**GAM GAM, MUNICH HELLES:** 5.5% ABV, 18 IBU, 1.051 O.G. Munich Helles is among the few beer styles with a definite birthday: On. March 21, 1894, the inventor of the Helles, the Spaten Brewery of Munich, shipped the first cask of it to the far-away port city of Hamburg on the North Sea for an acceptance test and yes was very well received. The raw materials for Upstreams Munich Helles could not be simpler, yet the brewing process could not be more demanding. Because Helles is a gentle beer, it must be brewed with a gentle, but sure, touch. Indifferent raw materials, shortcuts or sloppy technique can readily be tasted in the finished beer. When brewed to perfection, Upstreams Munich Helles rewards the drinker with the most sublime balance of subtle, rich, elegant maltness and lingering, noble hoppiness.

### REAL ALE TENT

**BLACK ICE, CASCADIAN DARK ALE:** Black Ice Cascadian Dark Ale is an emerging beer style in the Pacific Northwest, also known as India Black Ale. This commanding brew combines prominent Northwest hops with roasted malts to create a mysterious flavor sensation. Black Ice aromas come from Summit, Cascade, Liberty, and Amarillo hops that glide over a gentle undercurrent of velvety malt complexities. This beer has subtle dark chocolate and toffee undertones, born from a blend of chocolate, Vienna, and crystal malts. 6% ABV, 1.058 O.G., 50.2 IBU,

## VINTAGE BREWING CO. | 422

Brewmaster: Scott Manning

[www.vintagebrewing.com](http://www.vintagebrewing.com) | [vintagebrewingco@gmail.com](mailto:vintagebrewingco@gmail.com)

674 S. Whitney Way Madison, WI 53711 | 608-204-2739 (BREW)

The Vintage Brewing Co. is a family owned and operated brewpub on Madison's west side, which opened in January 2010 (yes, this year!) and began brewing this February. We're thrilled to be a part of the Great Taste in our first year, and to showcase the variety and quality of beer we've been adding to the already-awesome Madison craft beer scene. VBC traces its roots to the Vintage Spirits and Grill, our popular restaurant and tavern near the UW campus in downtown Madison, established in 2002. Visit either establishment and you'll notice we like a little retro: comfy loungy atmosphere, cool vintage decor and furnishings, and some of the finest breweriana between Milwaukee and Potosi...

We've got great food: featuring "elevated Americana" inspired cooking, using locally sourced ingredients when possible, made from scratch by our crazy/creative chefs. Open for lunch and dinner with specials daily...

COME EXPERIENCE  
MADISON'S NEWEST BREWERY!



VINTAGE BREWING CO.

674 S. Whitney Way

Madison, WI 53711

608-204-BREW

[www.vintagebrewingco.com](http://www.vintagebrewingco.com)

12+ hand-crafted VBC beers on tap

Cask-conditioned real ales

Excellent made-from-scratch food

**FIRST PINT IS ON US!**

Bring your GTMW program when you visit  
for one complimentary pint of  
Vintage Brewing Co beer.

Limit one free pint per customer, per program at each Vintage location.

EASY BELTLINE ACCESS- EXIT WHITNEY WAY, 2 BLOCKS  
NORTH. EASY MADISON METRO BUS ACCESS- SHORT  
WALK FROM WEST TRANSFERPOINT

**See you soon!**

## VINTAGE SPIRITS & GRILL



529 University Ave.

Madison, WI

608-250-0700

[www.vintagemadison.com](http://www.vintagemadison.com)

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AND BOTTLE BEER SELECTION.

GREAT FOOD AND ATMOSPHERE.

MINUTES FROM THE KOHL CENTER AND  
CAMP RANDALL.

**FIRST PINT IS ON US!**

Bring your GTMW program when you visit  
for one complimentary pint of  
Vintage Brewing Co beer.

Limit one free pint per customer, per program at each Vintage location.

**See you soon!**

And what about the beer? We rescued our brewmaster (also a native Wisconsinite, VBC partner and family member) from corporate brewing purgatory way-out-west, and he's thanked us with amazingly good beer across an incredibly wide range of styles. By the time you're reading this, he'll have brewed over 35 batches in more than 20 distinct world beer styles. Not bad for a simple 10 Bbl system that may have been the "bargain option" when it was installed 15 years ago. Of the 10-14 house beers on tap at any given time at Vintage Brewing Co. (plus 2 cask conditioned real ales!) just 4 have been deemed semi-permanent offerings to date. We're not about crafting brands for brand drinkers, we're about crafting beer for beer drinkers. Stop by our booth and ask Scott his favorite beer style- "good beer" will probably be the answer.

**ALPENTRAUM- RAUCHWEIZENBOCK:** 7.3% abv, 13 IBUs, OG 17.1 Plato. Strong dark wheat ale in the Bavarian persuasion, brewed with a portion smoked malt

**DERBY GIRL- ESB:** 5.1% abv, 34 IBUs, OG 12.0 Plato. English style bitter, mellow and balanced

**SCAREDY CAT:** Oatmeal Stout 6.0% abv 30 IBUs, OG 16.25 Plato. Hearty and full-bodied dark beer with rich malt flavors of chocolate, caramel, molasses and espresso

**MCLOVIN:** Irish Red 4.75% abv, 22 IBUs, OG 13.25 Plato. Big malt flavor and smoothness for days. Nitro-charged for a creamy texture.

**WEISS BLAU:** Weissbier, 5.25% abv, 14 IBUs, OG 12.25 Plato. Unfiltered Bavarian style wheat beer with fruity aromas, refreshing and effervescent

**INDIA PALE ALE:** American IPA, 7.0% abv 60 IBUs, OG 16.5 Plato. Copious amounts of Galena, Nugget and Simcoe provide the hop love

**SISTER GOLDEN ALE:** Kolsch, 4.75% abv, 16 IBUs, OG 11.2 Plato. Beautifully crisp and light golden ale

**PALINDROME:** American Pale Ale (APA), 6.4% abv, 44 IBUs, OG 15.3 Plato. Well-rounded APA featuring Centennial and Cascade hops

**RYE OF THE TIGER:** Amber rye ale, 6.4% abv, 10 IBUs, OG 15.6 Plato. Malt-forward with caramel sweetness and a shade of rye spiciness

**DEVILLE:** Abbey Strong Ale, 10.6% abv, 29 IBUs, OG 22.5 Plato. Big, bulky, beautiful- the cadillac of abbey ales

### SPECIAL RELEASES

**1:23 PM- SAHTI-** Finnish Farmhouse ale 5.3% abv

Rare traditional ale brewed with juniper and rye.

**2:34 PM- DEDICATION-** Dubbel, 8.5% abv

Brewed in February, this is our third batch brewed ever, and our most "vintage" Vintage Beer

**4:56 PM- TREPIDATION- BELGIAN GOLDEN STRONG ALE 10.4% ABV**

Our sixth batch ever brewed, a jumbo-sized Trappist-style Tripel

### REAL ALE TENT

**SHOULDERS OF GIANTS** English style best bitter, dry hopped with cascade

**FINNEGAN'S WAKEBOARD** Irish red ale, dry hopped with fuggles

## WATER STREET BREWERY | 122

Brewmaster: George Bluvas | Brewers: Dan Kern, Brent Martinson

www.waterstreetbrewery.com | wsbmktg@aol.com

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

Lake Country: 3191 Golf Rd. Delafield, WI 53018 | 262-646-7878

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 Memorabilia 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 | 306

Meadmaker: Jon Hamilton

www.whitewinter.com | info@whitewinter.com

PO BOX 636/68323 Lea St. Iron River, WI 54847 | 800/697-2600

Established 1996. White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 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!). We are the first winery in Wisconsin to be "Travel Green" certified. All offerings are available at a retailer near you. See web site for listings.

### LISTED AS DRIEST AT THE TOP TO SWEETEST AT THE BOTTOM

**BLACK MEAD:** 11.5% abv. Dry red style. Soft, yet not subtle, earthy and tangy from the currants, spicy from American oak aging. Light bodied, fruity, lightly oaked. Made with black currants and honey. Excellent with grilled salmon and wild game.

**DRY MEAD:** 11.5% abv. Off dry, delicate, light, floral, traditional mead - Hint of lemon/lime enhances chicken or fish.

**STRAWBERRY MEAD:** 11.5% abv. Semi-dry, fruity but not overly sweet. Fresh fruit and cheese compliment this lighter mead. Comparable to Blush Zinfandel with a fresh strawberry appeal.

**CYSER:** 11.5% abv. Semi-Sweet, made with fresh apple cider and honey. Excellent with sharp cheese, pork and spicy foods. //

**BLUEBERRY MEAD:** 11.5% abv Semi-sweet, subtle blueberry flavor, velvety mouth, spicy finish.

**ACER:** 11.5% abv Semi-sweet, a seasonal mead made from maple syrup. Made only after the sugar run in the spring is complete. Subtle and surprisingly complex. Try it with pancakes!

**RASPBERRY MEAD:** 11.5% abv Semi-sweet raspberry, full raspberry nose and mouth, try with chocolate for a decadent taste delight!

**SWEET MEAD:** 11.5% abv Refreshing sweet honey. A AHoneyMoon Tradition@! Refreshing over ice with a twist or warmed and spiced in the winter.

**HARD APPLE CIDER:** 4.5% ABV A refreshing alternative to beer or wine Made with fresh pressed Bayfield Apple Cider. Light, crisp & sparkling!

**BLUE BALLZ:** 6.5% abv A sparkling and delicious blueberry drink made from fresh pressed fruit..

**BLUE SPRITZ:** NON-ALCOHOLIC sparkling, fresh natural Blueberry. Join in the celebration of the fruits from the land in this delicious & refreshing natural blueberry drink.

## WILD ONION BREWING CO. | 307

Owner: Mike Kainz | Brewmaster: Pete Janusas

www.onionpub.com | info@onionpub.com

22221 Pepper Rd. Lake Barrington, IL 60010

Established 1997.

**PADDY PALE ALE:** An American pale ale that celebrates the artful blend of imported malts and floral cascade hops. 5.6%ABV

**KING PADDY IMPERIAL IPA:** Strong and robust, this generously hopped ale is balanced with a big malt backbone. 9.1%ABV

**PUMPKIN ALE:** Our classic fall seasonal, crisp malt flavor blends smoothly with a hint of spicy pumpkin. 5%ABV

# ↓ BEER NOTES ↓

Coming Soon To Madison -

## Two Hopped Up Irishmen In A Can



**PADDY PALE ALE**  
a great  
American Pale Ale  
now available in  
canned 6-packs.

*The Wild Onion Brewing Co.*

Brewed & Canned by The Wild Onion Brewing Co.  
22221 Pepper Road, Lake Barrington, IL 60010  
847-381-7308  
[www.onionpub.com](http://www.onionpub.com)

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

# **25th Annual Great Taste of the Midwest**

**August 13, 2011**

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

Ticket price will be determined by next April.  
Tickets go on sale May 1st. Mail orders must be  
postmarked **ON** May 2

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

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  
Post Office Box 1365 | Madison, Wisconsin 53701-1365



## Looking for the Most Award-Winning Brew Pub in Wisconsin?

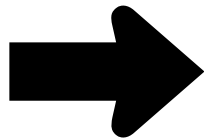
*Let us draw you a map. You'll also find our food is pretty good too.*

**THE GREAT DANE**  
PUB & BREWING COMPANY  
[www.greatdanepub.com](http://www.greatdanepub.com)

### NUMERICAL LISTING

101	Goose Island Beer Co	314	Gray's Brewing Co
102	Backwater Brewing	315	Keweenaw Brewing Co
103	Fox River Brewing Co	316	Atwater Brewery
104	Shipwreck Brewpub	317	Bluegrass Brewing Co
105	Millstream Brewing Co	318	Fitger's Brewhouse
106	Jolly Pumpkin Artisan Ales	319	Great Lakes Brewing Co
107	B. Nektar Meadery	320	Olde Main Brewing Co
108	Flat Earth Brewing Co	321	Revolution Brewing
109	Sprecher Brewing Co	322	People's Brewing Co
110	Rush River Brewing Co	323	Mad Anthony Brewing Co
111	Granite City Food & Brewery	324	Kuhnenn Brewing Co
112	Milwaukee Brewing Co	401	New Albanian Brewing Co
113	Two Brothers Brewing Co	402	The Livery
114	Cumberland Brewery	403	Arcadia Brewing Co
115	Harrison's Brewing Co	404	Metropolitan Brewing
116	Ohio Brewing Co	405	Nebraska Brewing Co
117	Titletown Brewing Co	406	Amalgamated Brewery & Distillery
118	Old Hat Brewery & Grill	407	Bull Falls Brewing Co
119	Blue Heron Brew Pub	408	Fat Head's Brewery & Saloon
120	Big Muddy Brewing	409	Carlyle Brewing Co
121	St Francis Brewery & Restaurant	410	Destihl Restaurant and Brew Works
122	Water Street Brewery	411	Dells Brewing Co
123	Gordon Biersch Brewery Restaurant	412	Ale Asylum
124	Rock Bottom	413	Summit Brewing Co
201	New Holland Brewing Co	414	Delafield Brewhaus
202	Blue Cat Brew Pub	415	Shoreline Brewery
203	Hub City Brewing Co	416	Stone Cellar Brew Pub
204	Lakefront Brewery	417	Angry Minnow Brewing
205	Buckeye Brewing Co	418	Dark Horse Brewing Co
206	23rd Street Brewery	419	Barley Island Brewing Co
207	Bent River Brewing Co	420	Tallgrass Brewing Co
208	Upstream Brewing Co	421	Grumpy Troll Brewpub
209	Great River Brewery	422	Vintage Brewing Co
210	Upland Brewing Co	423	O'Fallon Brewery
211	Das Bierhaus	424	The St. Louis Brewery
212	Flossmoor Station Brewing Co	501	Great Dane Pub & Brewery
213	New Glarus Brewing Co	502	Capital Brewing Co
214	Courthouse Pub	503	Lake Louie Brewing
215	Illinois Brewing Co	504	Pearl Street Brewery
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219	Brewery Creek	508	Minneapolis Town Hall Brewery
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222	Half Acre Beer Co	511	America's Brewing Co
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302	Red Eye Brewing Co	515	Free State Brewing Co
303	South Shore Brewery	516	Mickey Finn's Brewery
304	Old Man River Brewing Co	517	Third Base Sports Bar & Brewery
305	Blind Tiger Brewery	518	Blind Pig Brewery
306	White Winter Winery/Meadery	519	Barley John's Brew Pub
307	Wild Onion Brewing Co	520	Limestone Brewing Co
308	Stevens Point Brewery	521	Samuel Adams Brewing Co
309	Silver Creek Brewing Co	522	Broad Ripple Brew Pub
310	Hops Haven Brewhaus	523	Cross Plains Brewery
311	Emmett's Tavern & Brewing Co	524	Founders Brewing Co
312	Tyrannena Brewing Co	700	August Schell Brewing Co
313	Short's Brewing Co	800	Bell's Brewery
		900	Leinenkugel's Brewing Co

# FOOD HERE



## FOOD VENDORS

**1.** Milio's | **2.** Glass Nickel | **3.** People's Bakery  
**4.** Mike Losse Catering | **5.** FIB's of Madison  
**6.** Baumgartner's | **7.** Smokin' Cantina | **8.** Jamerica

## MERCHANDISE VENDORS

Brewers Supply Group | Briess | Cargill | Glasses, Mugs & Steins | Gorst Valley Hops | Great Lakes Brewing News | Micromatic | Mid Country Malt Supply | Wine & Hop Shop | Yesterbeer | Wisconsin Brewers Guild | Brew & Grow - Madison | Mountain West Brewery Supply

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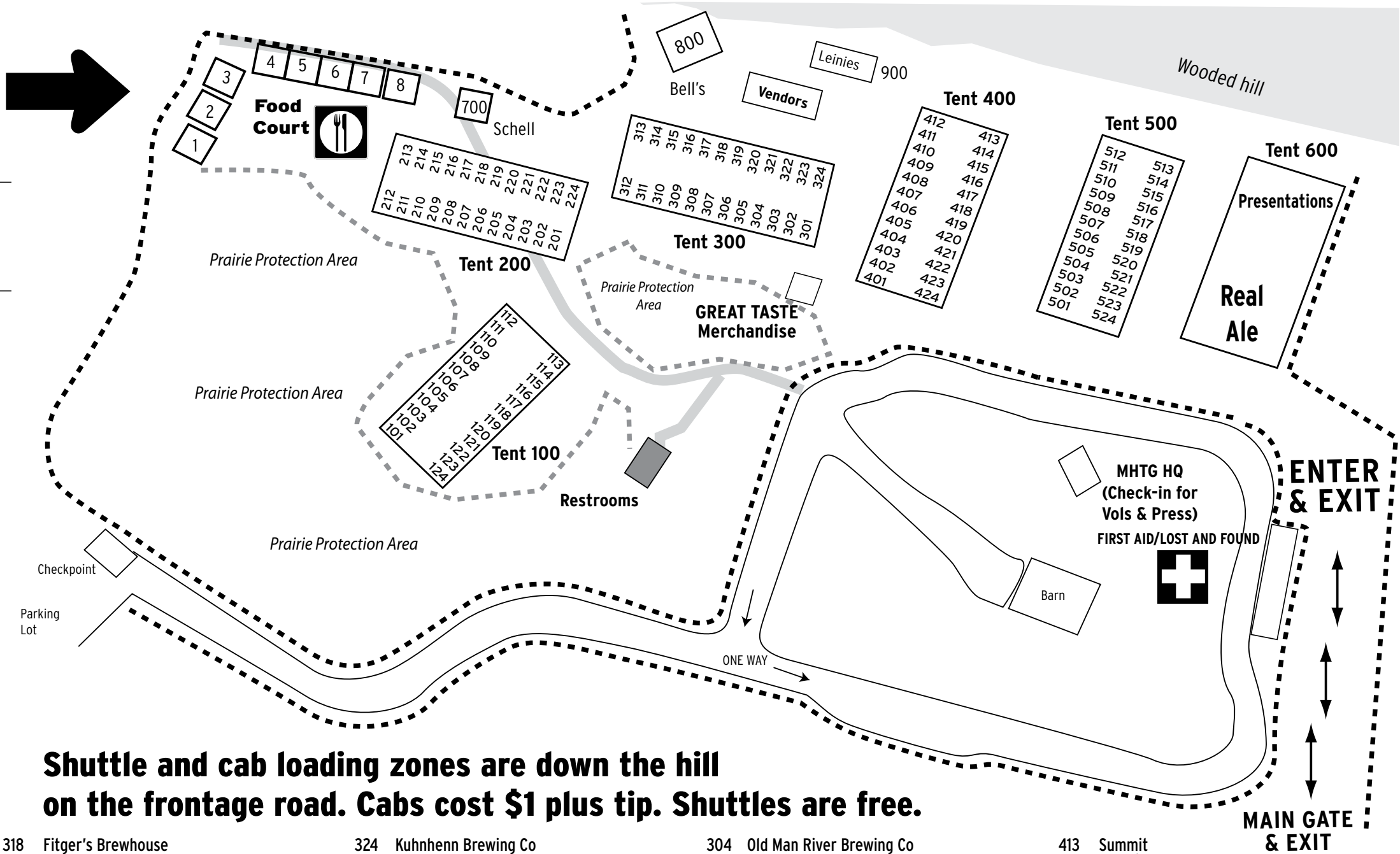
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122 Water Street Brewery  
306 White Winter Winery/Meadery  
307 Wild Onion Brewing Co



**Shuttle and cab loading zones are down the hill on the frontage road. Cabs cost \$1 plus tip. Shuttles are free.**