



August 13, 2011
Olin Park | Madison, WI



**MADISON HOMEBREWERS
AND TASTERS GUILD**
EST. 1983

25 years of Great Taste



MEMORIES FOR SALE!

Be sure to pick up your copy of the limited edition full-color book, *The Great Taste of the Midwest: Celebrating 25 Years*, while you're here today. You'll love reliving each and every year of the festival in pictures, stories, stats, and more.

Books are available TODAY at the festival souvenir sales tent, and near the front gate. They will be available online, sometime after the festival, at the Madison Homebrewers and Tasters Guild website, <http://mhtg.org>.

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WELCOME FROM THE PRESIDENT

WELCOME TO THE GREAT TASTE OF THE MIDWEST! This year we are celebrating our 25th year, making this the second longest running beer festival in the country!

In celebration of our silver anniversary, we are releasing *The Great Taste of the Midwest: Celebrating 25 Years*, a book that chronicles the creation of the festival in 1987 and how it has changed since. The book is available for \$25 at the merchandise tent, and will also be available by the front gate both before and after the event.

In the forward to the book, Bill Rogers, our festival chairman, talks about the parallel growth of the craft beer industry and our festival, which has allowed us to grow to hosting 124 breweries this year, an awesome statistic in that they all come from the Midwest. We are also coming close to maxing out the capacity of the real ale tent with around 70 cask-conditioned beers!

Someone recently asked me if I felt that the event comes off by the seat of our pants, because sometimes during our planning meetings it feels that way. After all, we are a diverse social club that gets together for our love of beer, and it is amazing that this motley crew can put this event together. It is even more amazing that we've been able to do it, and do it well, for twenty-five years! Take a look around you, and if you see someone with a tie-dyed shirt on with an organizer badge, take the opportunity to introduce yourself, have a beer with them, and give them some feedback.

Finally, please enjoy yourselves responsibly and make this a non-driving event by taking advantage of the shuttles, a one-dollar taxi or a Metro bus. Pace yourself, eat some food, and drink some water between samplings.

Prost!

Eric Schoville
President
Madison Homebrewers and Tasters Guild

2011 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 25th Great Taste of the Midwest, we give special recognition to the organizers and staff.

BOB DROUTH (25): Chairmanbob Emeritus and Purchasing

"LITTLE STEVE" KLAFFKA (25): Go-to Guy

"TUX" TOM GRIFFIN (22): Master of Ceremonies

GLENN SCHULTZ (22): Mr. Bread

BRYAN BINGHAM (21): Festival Grounds Mentor

MITCH GELLY (20): City Relations

BOB PAOLINO (20): Editor Emeritus (12 years, 1997-2008) and Large Format Mass Communications Specialist (Signs, signs, everywhere a sign!)

GREG YOUNKIN (19): Presentation Tent and Weather Manager

FRED SWANSON (18): Brewery Liaison

DON MCCREATH (18): Brewery Liaison Assistant

"MIDDLE STEVE" ANDRUSZ (17): Tent Signs and GT Quartermaster

"BIG STEVE" ENSLEY (15): Volunteer check-in and King Gambrinus Emeritus

PAUL KINAS (15): Brewer Check-in

MICHAEL BALL: Real Ale

10-14 YEARS OF SERVICE

MARK GARTHWAITE (13) | BRYAN KOCH (13): Keg Command

TED GISSKE (13): WORT/Music

TONY JACQUES (13): Media Liaison

DAVE PEGELOW (13): Vendors

BILL ROGERS (13): Festival Chairman

MARK MORRISON (12): Festival Vice Chairman & Club President

CARL DUROCHER (11): Shuttles

BRUCE GARNER (11): Brewery Liaison Data Base

0-10 YEARS OF SERVICE, AND WE HOPE MANY MORE..

STEFAN BERGGREN, GAIL PROPSOM, SCOTT REICH, 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

LES HOFFMAN: Real Ale Czar

CHARLEY KRIEGER: Cellarman

KEITH SYMONDS: Go-to Guy

PAGE BUCHANAN, JAMIE COWLES: Ice Crew

CHRIS SCHULTE, AND MIKE DERESZYNSKI: Real Ale Assistants

CHARLIE TALBOT, BRETT MEYERS, JOHN HARRINGTON AND JOE FRATTINGER:

Parking, Traffic Control, Security, Safety, Fire Control

JASON WALTERS AND MARK LEITERMANN: Front Gate and Wristbanding

CAROL BRACEWELL: Graphic Arts

MEG MADECKY: Trucking

PAT PROPSOM, PATRICK HUTTON: Hydration Specialists and Site Mechanics

JUDY KUSEK: Club Headquarters, Treasurer and Club Mom

MARK ALFRED AND JEFF FOLGERT: Feeding of Brewers and Festival Staff

JEREMY RINTZ: Webcasting

MARK SCHNEPPER , 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

MARY ELLEN RIELAND: Presentation Tent Assistant

SCOTT MAURER: Program Editor/Designer

DAN GUSTAFSON: Brewery Liaison Assistant

BOB HARVEY : Recycling and Garbage

RANDY WISE: Meat Smoking

JIM MAYHEW: Program Printer and Finance Comm. Chair

DAN BUSH: Economic Impact Study

SCOTT CLIPPINGER: Sunday Park Cleanup

RALPH KUEHN: Presentation Tent Assistant

MATT BENEKE, TED FISHER, CASEY KOHNER, WADE OLSON, BARN RINTZ:

In-Person Ticket Sales

MUSIC AT THE GREAT TASTE

Enjoy our diverse lineup of music while you sample craft beer. There is no stage, no amplification. Like the old proverb about smelling roses, stop and enjoy the bands as you wander the event! Thanks to MHTG member 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

FORWARD MARCHING BAND

THE PINTS | www.myspace.com/thepints

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

WHISKEY SQUIRREL

THE ROLLING WAVES

PORTABLE QUARTET

CROAKER | <http://croaker.bandcamp.com/>

THE KISSERS | booking@thekissers.com.

THE SIGOURNEY WEAVERS | www.sigourneyweavers.com

SPENT HOPS

YID VICIOUS | www.yidvicious.com

MAMA DIGDOWNS BRASS BAND | www.mamadigdown.com

BIG SPRING | Thebigspring@hotmail.com

MA AND POP

TAXI SERVICE | UNION CAB | 242-2000

Union Cab of Madison Cooperative has been the official cab company of the Great Taste of the Midwest for over a decade. MHTG subsidizes fares home from the festival to any residence, hotel or campground in Dane county. Our event patrons pay \$1.00. Please be sure to tip the nice driver who got you home safely!

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.

Catch a free shuttle to one of several area craft beer establishments. The shuttles, too, load and unload at the bottom of the hill on the frontage road.

Shuttle sites are listed on the back of your ticket, and here: Capital Brewery on the far west side, all Great Dane locations, Vintage Brewing Company, Alchemy Café, The Weary Traveler, Dexter's Pub, Ale Asylum on the far east side, and Gray's Tied House in Verona. 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.

WEBCASTING

We will again be live webcasting from the festival, broadcast on Saturday. Go to mhtg.org for the links to the webcast, where you'll also find links to archived coverage after the festival. Our goal is to give the viewers a taste of the Great Taste. We will interview brewers, MHTG members, and lucky ticket holders. We'll check out the beer, the award-winning 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 RenewAire, LLC and WYOU Community Television for their support and technical assistance.

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 purple tie-dye 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.

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
- 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

SOUVENIR TENT

The festival souvenir 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 your ticket number to see if you're a winner of one of the many door prizes.

Don't forget to buy your copy of the limited edition full-color book, **THE GREAT TASTE OF THE MIDWEST: CELEBRATING 25 YEARS**, while you're here today. You'll love reliving each and every year of the festival in pictures, stories, stats, and more. Books are available at the festival souvenir sales tent, and near the front gate.

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. It's a wise move to take just a small sample of any particular beer, with so many different choices and so little time (but still a long afternoon). If you want a larger sample, 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 license 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. Respect the integrity of our snow fences - they are there for your safety. The location for taxi and shuttle service, which we encourage you to use, is clearly marked.

SMOKING!: Smoking is ABSOLUTELY PROHIBITED under the tents, by

order of the Madison Fire Department. Those with lit smoking materials under the tents (yes, even those holding cigars) may be asked to leave the festival.

We discourage smoking anywhere in the festival. If you wish to smoke, please do it outside the festival grounds; we accommodate those who want to smoke by allowing re-entry with your valid and intact wristband.

Thanks for your cooperation!

MHTG IN THE COMMUNITY

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 also 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:

WORT-89.9 FM | CITY OF MADISON PARKS | WIL-MAR NEIGHBORHOOD CENTER | WYOU | POTOSI BREWING FOUNDATION | WI-AMERICAN PARKINSON'S FOUNDATION | R.E.A.P. | FERRY BLUFF EAGLE COUNCIL | HUMANE SOCIETY OF JEFFERSON COUNTY | BOY SCOUTS OF AMERICA TROOP 50

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 aroma 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. Note how strongly you perceive flavors. 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 all our ticket sales sites for allowing us to use their facilities, as a favor to us and a convenience to their customers.

Thanks also to the program 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 Quicksilver Press.

Thanks to Randy Mosher for the 2011 Great Taste logo.

Thanks to the local and regional beer publications involved with the festival for providing free samples for your reading enjoyment.

Thanks to Bucky's Rentals, suppliers of our tents and toilets, for their great service.

Thanks to the City of Madison for the annual use of this beautiful park and for 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 cleaner condition than we found it. 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.

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 brewer'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 26th 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>

Don't forget to buy your copy of the limited edition full-color book, *The Great Taste of the Midwest: Celebrating 25 Years*, while you're here today. You'll love reliving each and every year of the festival in pictures, stories, stats, and more. Books are available at the festival souvenir sales tent, and near the front gate.

CHEERS!!

PRESENTATION TENT

TENT 600 (Shared with the Real Ale Tent)

There is a limit of **100 PEOPLE** in each session and you must be seated to participate. For the 2nd and 3rd sessions, there will be a waiting line for seating. Persons in that line will receive priority for the upcoming session.

1ST SESSION - 2:00 P.M. | BEER AND CHOCOLATE

Gail Ambrosius Chocolatier

www.gailambrosius.com/

Furthermore Brewing

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

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.

2ND SESSION - 3:00 P.M. | BEER AND MINI-MEAL

Vintage Brewing Co. | 900

www.vintagebrewingcompany.com

Head Chef **A.J. HURST** and Brewmaster **SCOTT MANNING** of Vintage Brewing Company will pair their own cuisine and beers in a four-course mini-meal. "At Vintage Brewing Company, we're dedicated to bringing you world-class beer: fresh, flavorful, varied, & distinctive. We champion the craft of beer brewing as a harmony of art and science, where hard work and precision are guided by vision and passion. Cheers to great beer!"

3RD SESSION - 4:00 P.M. | BEER AND SUMMER SALADS

New Glarus Brewing Co. | 513

www.newglarusbrewing.com

BeerCook Lucy Saunders

www.beercook.com

Writer and Beercook Lucy Saunders and New Glarus Brewmaster Dan Carey will present summer salad and beer combinations. Milwaukee-based author **LUCY SAUNDERS** writes about craft beer and food in newspapers, magazines and books including *Grilling with Beer* (F&B Communications, 2006), and the *Best of American Beer & Food* (Brewers Publications, 2007).

DANIEL AND DEB CAREY have successfully combined their business management and brewing professionalism with their philosophy based on individuality, cooperation, and the employment of 100% natural ingredients to produce world class, handcrafted beers for their friends in Wisconsin.

GET YOUR FIRKIN REAL ALE HERE →

REAL ALE for Real Beer Enthusiasts NOW APPEARING IN TENT 600

FOR THE SIXTH 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 what we mean by the distinctive character of “Real Ale.” It may not be at proper English serving temperatures (we can't dig a cellar at Olin Park), but we do our best to serve great Midwest cask ales. Beer numbers are posted above the casks or on a “menu” sheet found on the tables in the tent. Cheers!

Here's a partial list of beers. There will be more!
See the listings for more information.

23RD ST. BREWERY (KS): Firkin Vanilla Bean Bourbon Porter

ARCADIA BREWING CO. (MI): Rapunzel Wheat IPA (dry hopped) | Hopmouth Double IPA on Oak

BARLEY JOHNS BREWPUB (MN): TBD

BELL'S BREWERY (MI): Two Hearted Pale Ale | Kalamazoo Stout

BUFFALO BREWING COMPANY (MO): Rye IPA

BROAD RIPPLE BREWPUB (IN): Hopsicle | Porter

DARK HORSE BREWING CO. (MI): Rod (Red ale w/aphrodisiac herbs)

DESTIHL (IL): Jacob's Ladder American Brown Ale

FAT HEADS BREWERY (OH): Head Hunter IPA | Smoke & Burn

FIGURE EIGHT BREWERY (IN): Ro Shampo (Imperial Red Ale) | Snake Pro (DIPA)

FITGER'S BREWHOUSE (MN): Tugboat Irish Dry Stout

FLOSSMOOR STATION BREWERY (IL): Strawberry Hefeweizen sour blend | Station Master (Dry-hopped Wheat)

FOUNDER'S BREWING CO. (MI): TBD

FREE STATE BREWING CO. (KS): C4 Imperial Black IPA

GOOSE ISLAND (IL): Broad Shoulders Barleywine

GREAT DANE (WI): Black Watch Scotch Ale | Hop Jack Pale Ale

GREAT RIVER BREWERY (IL): Vanilla Bean Stout:

HINTERLAND/GREEN BAY BREWING (WI): Dry hopped IPA

KUHNHENN (MI): Cherry Ode Bruin | Dark Mild

LAFAYETTE BREWING CO. (IN): Double dry hopped Tippicanoe Common Ale

LAKEFRONT BREWING (WI): Octoberfest | Bridge Burner | Fuel Cafe Coffee Stout (in Great Lakes whiskey barrel)

THE LIVERY (MI): Old Cedar (dry hopped English style strong ale) | Mandeau Man (dry hopped English style red ale)

MICKEY FINN'S (IL): Dog Days Summer Ale | Belgian Pale Ale | Summer Wheat | Valkyrie Pils

NEW ALBANIAN (IN): Beak's Best | Dry Hopped Hoptimus

NEW HOLLAND BREWING CO. (MI): TBD

O'FALLON (MO): 5 Day IPA

REVOLUTION BREWING (IL): The Whip

RIGHT BRAIN BREWERY (MI): Chipolte Porter | 1 TBD

ROCK BOTTOM (IL, WI): Apricot IPA | Rubble Dubbel | 2 TBD

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

THE SAINT LOUIS BREWERY (MO): Triple-Dry-Hopped American IPA

SHORELINE BREWERY (IN): Lost Sailor Imperial Stout | Imperial Raspberry (aged in red wine barrel)

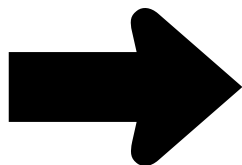
SHORT'S BREWERY (MI): (1 cask)

SUMMIT (MN): Limited Release Silver Anniversary Ale. | 1 TBD

SURLY BREWING CO. (MN): Tea Bagged Oak Aged Furious | Oak-Aged Cynic: | Tea Bagged Bitter Brewer

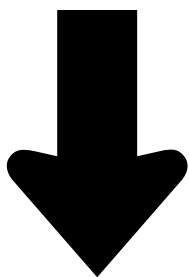
VINTAGE BREWING CO. (WI): Finnegan's Wakeboard: (part 2) | “The Schwarz Will Rise Again | “Hopped Up Derby Girl”

BEER LIST STARTS HERE



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

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 with a ☐.

COURTHOUSE PUB (510): Pub Root Beer
MILLSTREAM BREWING CO. (518): Old Time Root Beer
SILVER CREEK BREWING COMPANY (411): Blonde
STEVENS POINT BREWERY (111): All Natural Root Beer
STONE CELLAR BREW PUB (316): All Natural Root Beer
THIRD BASE (310): Homemade Root Beer
TITLETOWN BREWING CO. (415): Sno-cap

23RD ST. BREWERY | 423

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 18 years after relocating from Eugene, Oregon in the early 1990's.

2SISTERS HEFEWEIZEN: Hops: German Hersbrucker. Style: German Wheat. O.G.: 11.7p. IBU: 13.2. ABV: 4.8%. SRM: 3.3

OBADIAH ROBUST PORTER: Hops: UK Fuggle

STYLE: Robust Porter. O.G.: 14.8p. IBU: 44. ABV: 6.03%. SRM: 30.5

BITTER PROFESSOR IPA: Hops: Amarillo, Cascade, Simcoe. Style: American West Coast IPA. O.G.: 16p. IBU: 80. ABV: 7.25%. SRM: 6.9

KANSAS PRAIRIE LYTE: Hops: US Northern Brewer. Style: Blonde. O.G.: 11p. IBU: 19. ABV: 4.6%. SRM: 2.9

WAKARUSA PALE ALE: Hops: Chinook, Cluster, Centennial. Style: American Pale Ale. O.G.: 14p. IBU: 41. ABV: 6%. SRM: 3.4

CRIMSON PHOG IRISH RED ALE: Hops: UK Fuggle, Cascade, German Hersbrucker. Style: Irish Red Ale. O.G.: 14p. IBU: 20. ABV: 6.1%. SRM: 11.9

REAL ALE TENT

FIRKIN VANILLA BEAN BOURBON PORTER: During secondary fermentation we add whole vanilla beans and Bullit Bourbon

5 RABBIT CERVECERIA | 409

Andrés Araya, Isaac Showaki, Randy Mosher
www.5rabbitbrewery.com | info@5rabbitbrewery.com
3304 N. Knox Ave. Chicago, IL 60614 | 312-895-9591

The first Latin microbrewery in the US, 5 Rabbit celebrates the rich and ancient lore behind Latin drinking culture and cuisine. Our beers are informed and inspired by the best Latin ingredients past and present, but have a 21st century global point-of-view. Drawing inspiration from Píxan, a Mayan language term loosely meaning "free spirit," 5 Rabbit looks to celebrate this notion of a free spirit in craft beer as well as food, art, community, and other aspects of a good life.

5 RABBIT: ABV: 5.3, O.G.: 1.051/12.2°P, IBU: 30. A classic all-malt blonde ale.

5 Rabbit is an elegant beer that shows hints of light caramel and honeyed malt notes, carefully balanced with a sophisticated European noble hop aroma, with fruity and spicy flavors.

5 LIZARD: ABV: 4.3%Vol, O.G.: 1.050/11.8°P, IBU: 20. A creamy and refreshing wheat beer with some spicy complexity and light touch of passion fruit for a delicious and slightly exotic flavor.

5 VULTURE OAXACAN STYLE DARK ALE: ABV: 6.4, O.G.: 1.066/15.6°P, IBU: 20. A deep amber-colored ale with complex caramel aromas with toasted sugar notes and a long, elegant spicy finish. Roasted ancho chile is used to add depth and complexity, without adding heat or strong chile flavors.

AEPPELTREOW WINERY | 407

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.

APPELY BRUT SPARKLING CIDER: 0% RS, 7.5% ABV. Champagne method, very dry cider. Earthy, hints of spice. Our first product, and still favorite after 10 years.

APPELY DOUX SPARKLING CIDER: 1.5% RS, 7.5% ABV. Champagne method, semi-dry cider. Green apple notes. WI State Fair gold medal winner.

PERRY: 5% RS, 7.5% ABV. Champagne method perry from blend of sweet eating pears. Soft and creamy. Floral.

CYSER ROSÉ CRABAPPLE MEAD: 1%RS, 12% ABV. Honey wine fermented with red-fleshed crabapples. Very tannic.

POMMEAUX FORTIFIED CIDER: 10%RS, 19% ABV. Blend of late season sweet cider and apple brandy based on Normandy tradition.

CERISE WILD CHERRY PORT-STYLE: 10% RS, 19%ABV. Red, black and wild cherries fortified with cherry brandy. Sweet and tart.

BARN SWALLOW CIDER: 2%RS, 6%ABV. Easy going draft cider from mix of eating and cooking apples. Black Adder - stout and cider - very tasty.

RED POLL CRAN CIDER: 3% RS, 6%ABV. Tart and slightly tannic cranberry flavored draft cider. Great mixed with shandy or lemonade.

BUNTING BERRY CIDER: 5%RS, 6%abv. Medium sweet strawberry / raspberry flavored draft cider. Like freezer jam was mixed in.

SPECIAL RELEASES

SPARROW SPICED CIDER: 2%RS, 6%ABV. Semi-dry draft cider with house blend of spices added during aging. Like cider & chai tea. Poured 2nd half of show.

ALE ASYLUM | 501

Brewmaster: Dean Coffey | Hathaway Dilba

www.aleasylum.com | bandit@aleasylum.com

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

Established 2006. We brew and bottle traditional, bold beers for those who demand quality and consistency. To those people we say: raise a pint, because you believe how we believe. Beers marked with an * are available in six packs at your favorite craft beer outlet in Southern Wisconsin. If our beers are not available there, you may want to reconsider the "favorite" part.

***HOPALICIOUS:** American Pale Ale - 5.8% abv. Hopalicious is a refreshing American Pale Ale unique enough for the connoisseur, approachable to the novice, and drinkable to everyone. Sure, we could have made it "Bitterlicious", or even "Maltalicious" for that matter. But we didn't. We made it Hopalicious. And we made it for the everyday hophead who wants bold, citrus hop flavor without crazy bitterness.

***BEDLAM! IPA:** Belgian-style IPA - 7.25% abv. An amalgamation of styles, Bedlam! was made on the condition that if our brewmaster (a style purist) didn't like the first batch, it would go down the drain, never to see the light of day. Since that day, it has gone on to become our most popular seasonal. Stop by our booth and find out why....

***TRIPEL NOVA:** Belgian Tripel - 10% abv. A thirst quenching beer at 10% abv? Impossible, you say? Buckle up, we say. This summer sipper doubles as euphoric ambrosia. It is smooth and delightful, with a floral aroma that belies its sinister finish. It is so deceptive that we limit patrons at our bar to a maximum of 3 goblets in one sitting. To maintain composure vertically with a chance of performing horizontally, we recommend you do the same.

***AMBERGEDDON:** Amber Ale - 6.8% abv. Run of the mill, malty ambers be forewarned: your extinction is imminent. That's because Ambergeddon brings the malt AND the hops, the latter seriously lacking in your garden varieties. It's a west-coast style amber so you get tons of hoppy goodness with on a firm bed of malt. Ambergeddon: Huge hops, big malt. Good luck.

***CONTORTER PORTER:** Porter - 4.8% abv. You're not still afraid of Dark, are you? You don't know how that hurts Dark's feelings! Dark would never judge you like that. Not even after what you did at summer camp. You know that thing you've always wanted? Dark just got you two of them. Dark wants to know what else it can do to change your mind. How about a glassy smooth porter with a long, silky finish? Will that seal the deal? Dark thought so.

***MADTOWN NUTBROWN:** Brown Ale - 5.5% abv. There are no nuts harmed in the making of our brown ale. It only seems that way after experiencing the earthy finish of Madtown Nutbrown. And that's how it should be. You shouldn't feel like you've just had a light beer with food coloring after enjoying a nut brown ale. You should feel satisfied. Creamily satisfied.

HAPPY ENDING ABBEY: Belgian Abbey - 7.7% abv. This Belgian-style abbey ale is complex, with hints of fruit and spice leading to the supremely climactic finish. And given the name of this beer, it's a safe bet you're going to love the finish.

BIG SLICK STOUT: Oatmeal Stout - 7% abv. This pitch black stout is rich and creamy, with a thick head that provides tons of lacing. We use a plethora of different malts to produce this hearty stout. If you can't make your way over to any of the great food purveyors located at this festival, sit down with a couple samples of this behemoth for some liquid lunch.

BAMBOOZLEATOR DOPPELBOCK: German Doppelbock - 8.5% abv. This traditional doppelbock is full-bodied and deceptively smooth, with hints of caramel and dark fruit. It has a sturdy malt presence and a rich, bready finish.

HATHA-WEIZEN: German Wheat - 5.5% abv. This one's available at the taproom only, one of those little treats we like to insert when the time is right. So if you dig this summer thirst-quencher, get your fill at the festival today! Hatha-Weizen is soft on the palate with a hint of bananas and cloves in the aroma. Note: no bananas or cloves were harmed in the making of this beer.

AMALGAMATED BREWERY CO. | 515

Head Brewer: Ashleigh Arnold - Beer Wench

www.amalgamatedbrew.com | charlieB@amalgamatedbrew.com

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

Established 2009. Located on the original site of the Lemp Brewery in the Historic Cherokee District of St. Louis, The Stable restaurant is home to our brewery and distillery. Committed to making authentic German lagers as well as clean, flavorful ales, Amalgamated brewery takes pride in each hand-crafted, small-batch beer we release. Staying true to style and producing full-flavored representations of our favorite beers is our passion. These beers are available only at The Stable and at a few select beer festivals. Our award-winning 85 Lashes rum is currently available in various markets and will soon be released in Wisconsin. We hope you stop by, try our beer, and visit with us today.

MUNICH HELLES: ABV: 4.8 IBUs: 18 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 with a rich mouth feel.

IPA: ABV: 6.0 IBUs: 60 Original gravity: 1.060 This is a session IPA with a light mouth feel and dry finish. The 2 row, Caramel and Crystal malts are teamed with Tomahawk and Cascade hops to produce an aromatic ale with citrus and pine notes. This is more of a refreshing beer than an "over the top" rendition of the India Pale Ale.

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 2 malts were used with Tettnanger hops for a 5 minute boil.

ARCADIA BREWING CO. | 318

Head Brewer: Josh Davies

www.arcadiaales.com | tsuprise@arcadiaales.com

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

Established: 1996. Arcadia Brewing Co is a British inspired open top fermenting ale house. We operate a 25bbl brewhouse, producing over 25 distinct styles annually. This year's production is on track to reach almost 10,000 bbls. While our inspiration may be British, our beers push the envelope of American brewing creativity.

RAPUNZEL: 6.4% ABV, OG 16.5P, 48 IBU's. Wheat IPA, as blond as her hair, and worth sneaking out the window for.

B-CRAFT: 8.5% ABV, OG 20P, 85 IBU's. Black Double IPA. This big beer has a beautiful malt character to accompany the intense hop profile. Plus a hint of roast character.

HOP MOUTH: 8.3% ABV, OG 20P, 78 IBU's. Double IPA. One of the most balanced DIPAs on the planet. The combination of Marris Otter malts and CTZ hops create a drinking experience not to be missed.

ROGGEN BERRY: 7.2% ABV, OG 16.5P, 11 IBU's. Blond Ale with Rye, aged on Blueberries. 2 lbs of Michigan blueberries per gallon really make this summertime favorite irresistible.

WHITSUN: 6.8% ABV, OG 15P, 28 IBU's. Wheat ale with Spices. Crisp and refreshing. Brewed with Orange peel, Coriander, and 100lbs of Michigan Honey in every batch.

SHIPWRECK PORTER: 12% ABV, OG 26P, 88 IBU's. Bourbon Barrel aged Baltic Porter. Aged for 20 months in single batch 18 year old Rye Whiskey casks. Possibly the best beer I have ever made.

ATWATER BREWING CO. | 110

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.

VANILLA JAVA PORTER: Our number one seller flavored with a delicious vanilla bean blend and coffee roasted locally to enhance the vanilla experience. These two flavors are added to a British Style Porter for a delicious year round beer. Brewed 2 row malt, Cara-80, Coffee and Black malt and Magnum hops 13.6 degrees plato, 12 ibus, 5.5% alcohol.

DIRTY BLONDE ALE: Originally a seasonal and now a year round beer, this thirst quencher has coriander and ground orange peel for a zesty orange spice to go with this American style Wheat beer. Brewed 2 row malt and Wheat malt. 11 degrees plato, 10 ibus, and 4.2 % alcohol.

GRAND CIRCUS IPA: One of our newer beers, it is very unique. It's light alcohol content makes it very drinkable. But the hops pack a wallop. Brewed with 4 different malts: Herkules, Magnum, Centennial, and Cascade and more Herkules go into this one. 11 degrees plato, 62 ibus, and 4.2 % alcohol.

VOODOOVATOR: Atwater's Doppelbock. Its a little drier and stronger than the normal doppelbock and we like it that way. Brewed traditionally in the winter for springtime, this nutty sweet beer is brewed for 6 months of the year for your pure enjoyment. Brewed with Munich, 2 row and Cara 120 malts and Aurora and Hersbrucker hops. 18.5 degrees plato and 32 ibus. 8.5% alcohol.

SPECIAL RELEASES

CHERRY STOUT: A big black as nice stout. This full bodied is remarkably clean and dry for a stout and is packed with Michigan Montmorency Cherries. Brewed with 2 row, Black, Cara 80 and Chocolate malts and Barley flakes along with a very small amount of Magnum hops. 17.5 degrees plato and 12 ibus and 7.2 % alcohol

UBER URSA IMPERIAL PILSNER: A interpretation of an Original Pilsener. Clean, Strong, Dry and Super Hoppy. In Germany this is called an Ur-Pils. Here in America, we call it an Imperial Pils. Brewed with 2 row and Cara Pils malts and Magnum Tettnang and Herkules hops. 16.2 degrees plato, 57 ibus, and 7.2 % alcohol.

AUGUST SCHELL BREWING CO. | 112

President: Ted Marti

www.schellsbrewery.com | jpohl@schellsbrewery.com

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

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

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.

GRAIN BELT NORDEAST: Light Amber in color with a bright white head. Light maltiness and hop aroma with mild bitterness. Smooth taste with excellent drinkability. 4.7%, 16: IBU.

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%.

MYSTERY BEER: It's a mystery..

B. NEKTAR MEADERY | 507

Meadmaker: Brad Dahlhofer

www.bnektar.com | brad@bnektar.com

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

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

ORANGE BLOSSOM MEAD: 14%. 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.

WILDFLOWER MEAD: ABV: 14%. 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.

WILDBERRY PYMENT: ABV: 14%. 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.

VANILLA CINNAMON: ABV: 14%. A light-colored, 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.

BELLE ISLE BELGIAN-STYLE MELOMEL: 12%. Michigan Wildflower honey and Balaton cherry juice combined with hops make this a Belgian beer-inspired treat. This melomel was a big hit at The World Expo of Beer, so we decided to make more!

BACKPOCKET BREWING | 217

Brewmaster: Jake Simmons

www.einfachbeer.com

Coralville, Iowa

The truth is, you can tell a lot about a man by what he keeps in his back pocket – a useful pocketknife, a lucky coin, a worn-out photo from an old love that has never died. Whatever it is, even if it wound up there by accident, there's a story behind it. A story that probably won't come out until you're in the right place, talking to the right people, with the right beer in hand. German-inspired and hand-crafted right here in Iowa, there's a Backpocket Beer perfect for every person, every occasion and – most importantly – every story.

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

PENNY WHISTLE: Weizen-Bavarian Wheat Beer. ABV: 5.5% A hint of clove, a touch of cinnamon. Decide for yourself, but nope, there aren't any gimmicks behind the flavor of this refreshing Wiezen. Just basic ingredients playin' their favorite tunes.

JACKKNIFE GPA: German Pale Ale. ABV: 6%, 50 IBU. When it came to creating a unique take on an IPA, one country's hops wasn't going to cut it. German malts and hops for a smooth bitterness, American hops for perfect aroma and the result – a "GPA" that would make any IPA want to change its name.

WOODEN NICKEL: Scottish "Peated" Lager. ABV: 5.7% So, a German, a Scott and an Iowan walk into a Bar and... an entirely unique beer was invented. Traditional German yeast, hops and techniques, paired with the smoky flavor from Scottish malts, all somehow born in Iowa.

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

BARLEY JOHN'S BREW PUB | 319

Brewmaster: John Moore. **Head Brewer:** Colin Mullen

www.barleyjohns.com | 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 in New Brighton, MN. We specialize in crafting both beer and food with flavor, creativity and quality. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so traditional pub offerings. Come on up and join us next time you are in our area!

LITTLE BARLEY BITTER: ABV: 3.5% IBU: 18. 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.

GERMAN ALE: ABV: 4.9% IBU: 22. This light and effervescent ale was brewed using German malts and German Hallertau hops. Crisp and refreshing with a subtle hop contribution and a gentle malt sweetness in the finish.

STOCKYARD IPA: ABV: 6.8% IBU: 50. 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.

WILD BRUNETTE: ABV: 7.2% IBU: 50. 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.

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

DARK KNIGHT: Our double fermented porter was aged in Heaven Hill Bourbon barrels for exactly 1 year. Huge roasted barley presence with a bourbon and oak finish.

BELL'S BREWERY, INC. | 101

Brewmaster: Larry Bell. **Regional Sales Representative:** Paul Mobius

www.bellsbeer.com | www.facebook.com/bellsbreweryinc

larrybell@bellsbeer.com, pmobius@bellsbeer.com

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

Bell's Brewery, Inc., formerly Kalamazoo Brewing Company, was 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. | 404

Head Brewer: Steven Ratcliff

www.bentriverbrewery.com | bentriver@qconline.com

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

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

SUMMER ALE: Light Ale

UNCOMMON STOUT: Coffee Stout

STEAMBOAT IPA: Hoppy

JALAPENO PEPPER ALE: Spicy pepper ale

BERGHOFF BREWING INC./ MINHAS | 216

Brewmaster: Gary Luther

www.berghoffbeer.com, www.minhasbrewery.com | bnichols@berghoffbeer.com

berghoffbeer.com

1208 14th Ave. Monroe, WI 53566 | 414-328-3309

Established 2006. Berghoff's history as a beer brand goes back over 120 years, and in that time it has developed a reputation of high quality and consistency. The first batch of Berghoff beer was brewed in Fort Wayne, Indiana, in 1887 by Herman Berghoff and his three brothers, Henry, Hubert, and Gustav. Herman's desire to expand the market for the family's beer led him to sell the product at the Chicago World's Fair of 1892.

By the turn of the century, the brewery increased production to 100,000 barrels to keep up with the popularity of the regional brand.

Through the Walter Brewing Company network, Berghoff Beer was produced and distributed semi-nationally, until around 1960, when The Joseph Huber Brewery was awarded the right to produce Berghoff beer for The Berghoff Restaurant (and bar) in Chicago. This led to the brewery receiving full ownership and brewing rights for the brand. From 1960, through recent times, Joseph Huber continued to produce and expand upon the Berghoff beer line. The beer continued to grow in popularity, until it really started to "hit its stride" as a large regional brand in the mid 1990's.

When The Joseph Huber Brewing Company was sold in 2006 to become The Minhas Craft Brewery, the Berghoff line was split off and became its own brewery in 2006. Today, Berghoff Brewing Inc. is still providing its own high quality, popular craft brew to every person who desires it. As the brewery looks to the future, Berghoff beer will continue to evolve as trends change, but will always maintain its roots as an authentic craft style brew, whose history and tradition will never be forgotten.

BERGHOFF BACKYARD ALE: ABV: 5.8%, IBU: 19.5. Wheat Ale. A Great American Wheat Ale with International roots right in your own backyard. Our Backyard Ale is moderately hopped. The addition of wheat malt and the use of our special yeast bring a smooth texture to an effervescent, refreshing ale. The use of well-balanced amounts of barley and wheat malts bring memories of wonderful afternoons in the backyard

BERGHOFF OKTOBERFEST: ABV: 5.9%, IBU: 26. German Style Oktoberfest. Amber colored, all-malt lager which possesses a modest bitterness and clean aroma. Crafted in the traditional Bavarian manner and resembles the Marzen-type Oktoberfest Biers.

BERGHOFF PRAIRIE LAGER: ABV: 5.5%, IBU: 16. American Lager. Golden in color with a moderately full body. The aroma is faintly fruity with a quick clean finish and lightly lingering bitterness.

BERGHOFF TRADITIONAL ROOT BEER

BIG BAY BREWING CO. | 122

Brewmaster: Robert Morton | Co-founder/Managing Director: Jeff Garwood

www.bigbaybrewing.com | jeff.garwood@bigbaybrewing.com

4517 N. Oakland Ave., Shorewood, WI 53211 | 414-226-6611

Established in 2010. Big Bay Brewing Company is a newcomer to the craft brewing community. Located in Shorewood, Wisconsin, Big Bay beverages were specifically created to invoke the good feelings one may experience while watching the waves roll in, but they are intended to be enjoyed anyplace - in the comfort of your home or at your favorite watering hole- and anytime of the year. Big Bay's beers can be found on tap and in bottles in many Wisconsin bars and restaurants as well as in liquor stores.

WAVEHOPPER KOLSCH STYLE ALE: ABV: 4.8%. O.G. 11.3P F.G. 2.1P. IBU: 21. This lighter bodied beer showcases a hint of creaminess due to the addition of a small amount of wheat countered with just the right amount of hoppy zing. The result is a wonderfully aromatic ale with a pilsner malt and subtle hop

character. Brewed with Pilsner, White Wheat, Bondlander, and CaraPils malt and Hallertau Perle, and Hersbrucker hops.

BOATILLA AMBER ALE: ABV: 4.8%. Original gravity 11.6P. Final gravity 2.5P. IBU 26. Brewed using a blend of Pale 2 Row and Cara Munich malts that give it a beautiful, deep, auburn hue. Not too heavy, but still brewed with boat-loads of flavor. Hallertau Perle and Hersbrucker hops.

LONG WEEKEND INDIA PALE ALE: ABV: 5.5%. IBU 45. A very well balanced and enjoyable IPA, with a nod to the original heavily hopped English style ale. The result is a spicy and floral hop flavor and aroma balanced with a good malt back bone hinting at fresh biscuit and nuttiness. Brewed using Pale 2 Row, Aromatic, and Carmel Munich malts. Hops: Bittering-Centennial and aroma/flavor- East Kent and Tettnanger. Just the thing for a long Wisconsin weekend.

BIG MUDDY BREWING | 219

Owner: Chuck Stuhrenberg

www.bigmuddybrewing.com | 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 two years ago we are the only brewery in Southern Illinois. The four beers offered by Big Muddy Brewing are Kinkaid Wheat, Saluki Dunkel Dog, Big Muddy Monster India Brown Ale, and Big Muddy Pale Ale. Big Muddy's brews are currently offered on tap and by bottle in bars, restaurants, and liquor stores across Illinois.

KINKAID WHEAT: 4.3% ABV, 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% ABV, 1.053 SG, 22 IBU. Dark Amber/Dunkel brewed with 2 row pale malt, roasted malt, Munich malt, and chocolate malt. Excellent drinkability with malts showing depth and complexity. Clean crisp finish.

BIG MUDDY PALE ALE: 6.0% ABV, 1.056 SG, 38 IBU. American Pale Ale brewed with 2 row & several other malts. Great drinkability, bitter tastes, with a hint of sweetness.

BIG MUDDY MONSTER: 6.5% ABV, 1.056 SG, 60 IBU. India Brown Ale. A marriage of an American Brown Ale with a hop-centric India Pale Ale. A monster of an ale with robust malt backbone and a mean hop-streak. The beer is brewed with five different varieties of specialty malts, three separate hop additions during the boil and a generous dose of Citra hops during conditioning to give the beer a very lively, distinctive aroma that hits the senses before the first sip is ever taken.

BLIND PIG BREWERY | 421

Brewmaster: Bill Morgan

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 all-grain brewery since prohibition. Brewer Bill Morgan brews three times a week on a 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. 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 greenest 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.

SPOOKY COINCIDENCE ABBEY DUBBEL: OG: 1.076, ABV: 8%, IBU: 22. Belgian style strong brown ale brewed with six malts, two hops, 12%. Dark Belgian candi sugar, and Westmalle yeast. Brewed on the same day that the Rochefort Abbey burned.

DER CYSER: OG: 1.082, ABV: 9.5%. Our regular hard cider has been boosted with the addition of countless gallons of local honey. Look out! That bee's gonna sting!

REPLICALE 2010: APA, OG: 1.052, ABV: 5.4%, IBU: 45. Roughly 15 Illinois craft brewers started with the same malt and then picked one American hop variety each to brew a session pale ale. Our hop choice, Sorachi Ace, has a distinctive lemon grass aroma.

REPLICALE 2011: BPA, OG: 1.054, ABV: 5.5%, IBU: 30. This year's ICBG collaboration brew is a Belgian Pale Ale with American hops. We dry hopped with 25 different American hops to celebrate the 25th GTOM!

ESB: OG: 1.059, ABV: 5.4%, IBU: 45. A bigger version of our English-style Ordinary Bitter. Fruity and malty aromas at the start, with plenty of hops leading into a malty finish. Dry hopped with East Kent Goldings.

ÜBER WEIZEN: OG: 1.086, ABV: 8.4%, IBU: 34. Is it an Imperial Weissbier, a Helles Weizenbock, or a Wheat Wine? Who cares? It's pale like a traditional Weizen, and fermented with our usual Weizen yeast, but don't underestimate it!

SAMBURRO CHILI BEER: OG: 1.056, ABV: 5.6, IBU: 52. Our first Pro/Am brew, this beer was the brainchild of local homebrewer Sam Elson. Dozens of smoked morita peppers give this amber ale a smoky and spicy flavor.

PEACH WHEAT: OG: 1.048, ABV: 5.2, IBU: 18. Four bushels of Illinois-grown peaches went into this refreshing and light wheat beer. The peach flavor isn't strong, but it's 100% natural—no extracts or flavorings.

AMERICAN DARK ALE: OG: 1.066, ABV: 6.6, IBU: 52. Is it a Black IPA or is it a Cascadian Dark Ale? Frankly, we don't like either of those names, but you'll like this beer! Not as roasty as a porter or a stout, it has just a touch of dark malts.

SPECIAL RELEASES:

WINTER BARLEYWINE: OG: 1.114, ABV: 10.0%, IBU: 80+. Richer, sweeter, and darker than our Summer Barleywine, our Winter Barleywine is made with lots of lip smacking malt and is dry-hopped with Columbus, Simcoe, and Horizon hops.

IMPERIAL STOUT: OG: 1.114, ABV: 10.5%, IBU: 96. Dark and rich with intense flavors of coffee and chocolate, our Imperial Stout is based on Bill's 1998 GABF Gold Medal winning recipe.

BATCH 100 FLANDERS BROWN ALE: OG: 1.068, ABV: 7.8%, IBU: 22. A traditional Flemish sour was our 100th batch. It's been aging in stainless since February, and this festival marks its debut!

BLIND TIGER BREWERY & RESTAURANT | 118

Brewmaster: John Dean

www.blindtiger.com | john@blindtiger.com

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

We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about P1200 barrels a year. Our brews have gathered 10 GABF medals and 3 WBC awards over the last ten years. Our Brewpub is located at 37th & South Kansas Avenue.

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

COUNTY SEAT WHEAT: 4.5% ABV, OG: 12°P/1.048, 22 IBU's. When you brew in the wheat state, you'd better have a damn good wheat beer. This award winning American style wheat beer delivers. Our straw gold beauty is dripping with sunshine. The floral hop aroma is reminiscent of a wildflower laden prairie meadow. The breadly malt character brings visions of amber waves of grain. She finishes crisp and clean, then leaves you with a broken heart.

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!

CAPITAL CITY KOLSCH: 4.5% Abv, 12°P/1.048, 18 IBU's. After sampling some Kolsch Bier in Germany I found that my old recipe needed some tweaking. Kolsch is a great beer for those who enjoy light beers or American pilsners. The light and subtle flavors of Kolsch are similar and yet more complex than the typical joe six-pack beer. The lager like characteristics are achieved through a long maturation period of cold conditioning. Kolsch, the King of Cologne, be careful how you use it.

JAVA PORTER: 5.4% Abv, 15°P/1.060, 33 IBU's. Our award winning coffee 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. Mmm, the perfect breakfast beer.

BLUE CAT BREW PUB | 114

Brewmaster: Dan Cleaveland

www.bluecatbrewpub.com | bluecatbrew@bluecatbrewpub.com

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

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

TUCKS TENACIOUS TRIPPEL: ABV: 10%, 18 Plato (1.072 S.G.), IBU: 22. Belgium Trippe. 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: ABV: 5.6%, 15 Plato (1.060 S.G.), IBU: 14.9. 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: ABV: 5.6 %, 10.2 Plato (1.041 S.G.) IBU: 10.1. 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.

HOWLING MAN: Imperial IPA. IBU: 75, ABV: 9.6%.

BLACK ZEMON: Black Saison (with Crystalized Ginger). IBU: 23, ABV: 6%. A collaboration brew with Lunar Brewing.

BLUE HERON BREWPUB | 307

BrewMaster: Corey Nebbeling

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 six varying seasonals and specialties.

GRAPEFRUIT IPA: A Highly Hopped IPA with the citrus varieties of hops.

Along with the addition of 65 pounds of fresh grapefruit makes this a very interesting ale.

STRANGER IN THE DARK: American Stout. This is America's way of doing stout. More roasted barley and more hops, bigger and better. This beer has very roasted, mild coffee flavor that is smooth to the finish

LAZY ELIOT: American Rye. This golden-orange beer is brewed with 40% rye, which adds a bit of spiciness to the beer. A very easy drinking ale.

RYEZOME RED: A Rye Amber Ale. With 20% German rye in the grist, RYEzome Red delivers a unique blend of caramel malt, grapefruit like hops, and rye spice. Three varieties of American hops satisfies your hop fix.

SPECIAL RELEASES

SEE OUR BOOTH FOR SPECIFIC RELEASE TIMES.

BRADY'S BREWHOUSE | 106

230 S. Knowles Ave., New Richmond, WI 54017 | (715) 246-9960
www.bradysbrewhouse.com | chris@bradysbrewhouse.com

Brady's Brewhouse, a memorable casual dining experience with a spirited atmosphere specializing in hand crafted beer created in our own 7 barrel brewhouse. The menu, prepared from our wood-fired grill and oven, offers diverse appetizer, lunch, and dinner selections. Our full service bar includes a spectacular wine and cocktail menu as well as a substantial list of draft beers from around the world.

HARVESTER OATMEAL STOUT: OG 1.055 ABV 4.7%. Full bodied ale with a dense head and a deep black color. Flavor is dominated by the roasty, coffee like taste of roast barley. Rolled oats add a silky texture to this stout.

HOP TORNADO IPA: OG 1.060 ABV 6.0%. Deep orange medium bodied ale. Aroma is a whirlwind of fruity esters, floral, citrus, alcohol, toffee, and malt. Flavor is just more of the same with some alcohol warmth and a nice hop bite on the finish. Dry hopped with Cascade, Columbus, and Centennial.

MIDNIGHT CHOCOLATE PORTER: OG 1.048 ABV 4.0% A medium bodied brown ale with a roasty, chocolaty aroma; a rich toffee, caramel flavor; and a slightly spicy/bitter finish. Brewed with real cocoa and flavored with Willamette hops.

VAGABOND IRISH RED: OG 1.047. ABV 4.2%. Medium bodied ale with a deep red color. Complex flavors of toasted bread, caramel, malt, and roasted barley. Bittered with Glacier hops.

BREWERY CREEK | 317

Vice President / Beer maker: Jeff Donaghue
www.brewerycreek.com | info@brewerycreek.com
23 Commerce St., Mineral Point, WI 53565 | 608-987-3298

ESTABLISHED 1998. Brewery Creek was established in the last century (1998) in the historic City of Mineral Point. Mineral Point was the third city in the State of Wisconsin after Green Bay and Prairie du Chein. Few people know that it was also the home of the first commercial brewery in Wisconsin built by John Phillips in 1836. Two others followed making Brewery Creek the 4th.

The 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. Has spending a night in a brewery always been your dream? Here is your chance. Beer, food, lodging, we may not do it all, but we do a lot. Check out our web site for hours, etc. and plan your next trip.

ALCOHOL BY VOLUME? INTERNATIONAL BITTERING UNITS? SHANDY'S OBJECT IS TO MAKE THOSE CONCEPTS NULL AND VOID.

RUS: A German interpretation of "Shandy" using wheat beer as its base. One explanation of the name has it that organizers of Bolshevik meetings in the 1920's diluted the regular beer with lemonade to keep the crowd from getting too worked up. Why not? Rus refers to "Russian."

SFS (SPECIAL FEST SHANDY): We're thinking sweet and tart, lots of flavor but still light and refreshing. I know we'll think of some unique combo.

BEYOND FRANKENSHANDY: Each year since 2008 Brewery Creek has applied its mighty brain power to creating another Dark Beer based Shandy using ingredients so rare and startling, you'll say it couldn't, or shouldn't be done.

"A REAL BEER": To be determined by secret ballot of the BC governing board. Why not bring a real beer, it IS a beer festival after all!

BROAD RIPPLE BREW PUB | 203

Owner: John Hill
www.broadripplebrewpub.com | bpub@indy.rr.com | Twitter: @brb brewpub
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.

KOLSCH
E.S.B.
BELGIAN BROWN

REAL ALE TENT

HOPSICLE
PORTER

BRUGGE BRASSERIE | 119

Three Time All-Star: Ted Miller
www.bruggebrasserie.com | 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. Artisan cheeses, salads, and cones of Belgian charcuterie & 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 Miller and Shannon Stone, who moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, China, and Taiwan.

TRIPEL DE RIPPLE: 9.85% - 21.5 OG - 27 IBU Tripel

HARVEY: 6% - 20 IBU - American Blackberry Sour

HIGH GROUND XTRA PALE: 5.5% - 1 zillion IBU's - completely out of balance xtra pale

BUFFALO BREWING COMPANY | 519

Brewmaster: Dave Johnson | Brewer: Dan Stauder
www.buffalobrewingstl.com | comments@buffalobrewingstl.com
3100 Olive St., St. Louis, MO 63103 | 314-534-BEER (2337)

Established 2008. Located in the Midtown Alley District just west of downtown St. Louis. We feature small batch hand crafted beer and a full menu, with many items featuring Bison.

RYE IPA: 6.5% ABV, 65IBUs. Brewed with 20% Rye malt.

BUFFALO DROOL: Am. Brown Ale, 5.5% ABV, 20 IBU's. Malty with a chocolate finish.

CHILI BEER: 5% ABV, 10 IBU's. Our Blonde ale, dry "peppered" with several types of peppers.

REAL ALE TENT

RYE IPA CASK: Dry hopped with Citra

BULL FALLS BREWING CO. | 123

Owner/Brewer: Michael Zamzow
www.bullfallsbrewery.com | 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. 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 OATMEAL STOUT: A pleasant full-flavored smooth beer. Caramel, chocolate and coffee-like aromas are present in this classic stout.

BULL FALL MARATHON: American-Style Premium Lager brewed with 20% corn. Golden in color and lightly hopped make this beer a classic American brew, based on recipe from Marathon City Brewery log book of 55 years ago, Marathon Superfine Lager, 1954.

CAPITAL BREWING CO., INC. | 211

Brewmaster: Kirby Nelson
www.capital-brewery.com | capbrew@capital-brewery.com
7734 Terrace Ave., Middleton, WI 53562 | 608-836-7100

Established 1986. 2011 marks the 25th year that Capital Brewery has been brewing. We began with the idea of specializing in Lager beers, the type that Wisconsin became famous for. And we continue to honor that commitment today. We strive to make beers that are interesting personalities in their own right, yet are very well balanced and quaffable. We do not produce any beers where we have tried to stuff the entire Yakima Valley into a bottle. We do remember being part of the very first Great Taste back in '87, a handful of breweries in a room with a relatively small but enthusiastic group all excited about the new concept of "microbreweries".

About 1700 new American breweries later it is amazing to see what the industry, the U.S. beer scene, and this event have become. Incredible.

ETERNAL FLAME: Our 25th anniversary beer. The Flame is a very interesting concept and there is not enough space to describe it here, you'll have to visit our website for the complete story. But it will suffice to say that this is the "Birth Beer" of the concept. In this stage it is a blend of Autumnal Fire and a formula for something we whipped together and called "Imperial Fire". Combined they form the beginning of the Eternal Flame, a deeply amber hued Doppelbock that is 9.1% ABV of silky malt intensity. Direct from the lagering tank.

SUPPER CLUB: We love Wisconsin. We love Supper Clubs. We love this beer. American Standard Lager as it should be.

OCTOBERFEST: A glowing amber hue + a well balanced malt emphasis = The Mother of all Seasonal Beers.

WEIZEN: An excellent example of the traditional and beloved Bavarian style Hefe Weizen. Smooth, spicey/bubblegum richness that still manages to be quite refreshing.

IMPERIAL DOPPELBOCK: BOURBONIZATION FACTOR - A couple years ago we stuffed some of our Imperial Doppelbock in an 18 year old Bourbon barrel for 10 months or so. Then we moved it into stainless kegs and kinda forgot about it. We believe it worked out well and that we should think about doing it as an official release one of these days. What do you think?

CENTRAL WATERS BREWING CO., INC | 413

Grunt Worker/Brewmaster: Paul Graham
www.centralwaters.com | 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 two miles from the brewery.

BELGIAN BLONDE ALE: Our new summer seasonal—true to style and a refreshing beer for a hot summer festival.

GLACIAL TRAIL IPA: A well balance American style IPA.

MUDPUPPY PORTER: One of the brewery's best sellers—a surprisingly refreshing dark beer.

BREWHOUSE COFFEE STOUT: The best way to start every day—a rich stout infused with cold pressed Emy J's coffee.

SPECIAL TAPPINGS

1:15 P.M. - BOURBON BARREL CHERRY STOUT

2:15 P.M. - BOURBON BARREL STOUT

3:15 P.M. - EXODUS

4:15 P.M. - PERUVIAN MORNING

5:00 P.M. - BOURBON BARREL BARLEYWINE

CIDER HOUSE OF WISCONSIN | 322

Cidermaster: James Lindemann

www.goodnessorganic.com | jfl0102@yahoo.com

4259 Mahoney Rd., McFarland, WI 53558 | 608-838-6797

Established 2000. We are a small orchard and cider house near McFarland, WI. Our trees were first planted in 1989. Real cider production began in 2009. Our cider is a unique blend of apples selected from over 200 of our antique cider cultivars which provide an unexcelled symphony of spice, apple, citrus, and enough sweetness and sparkle to entice an American palate. Visit us for a personal orchard and cider house tour, and learn what goes into apple growing and real cider making.

POOCH: ABV: 6%, O. G.: 1.060, Malic acid (0.4) & Tannin (0.18) BJCP cat 27B "English Cider." Pooch is an exquisite blend of our antique apples featuring sweeter Roxbury, Dabinett, and Westfield among several; enhanced with a breath of sharps and bittersharps. That's just enough acid to balance the sweetness with carbonization to make your tongue sparkle. Pooch "Sounds like Hooch, but a Big Bark Better!" Our logo features a Saint Bernard, a great rescue animal, fondly romanticized; usually from a distance. Our Swiss ancestors taught us that St. Bernard de Menthon founded a hospice and monastery around the year 1050. In 1291 Switzerland declared itself independent. About 1650, the first rescue dog was employed. Saint Bernards did not carry brandy (a depressant) and the barrels with rescue supplies were carried on their backs (because of the deep Alpine snow.) In 1897 Americans discovered "hoochinoo", a drink of the Hutsnuwu Indians, a Tlingit tribe. So, what does Pooch have to do with hooch? It tastes much better...and with Saint Bernards? They're cute. Naval aviators created another infamous phrase involving Pooch, meaning to miss the deck of the aircraft carrier. We'd much rather you drink our Pooch.

BLACK DRAGON: ABV: 5%, O. G.: 1.050 IBU: * % Malic acid (0.4) & Tannin (0.18). BJCP Cider cat 27B "English Cider." A blend that we've finished dry. The traditional blend of sharps and bittersharps provides an intense bite that resonates beyond its origin of traditional English farmhouse ciders. Foxwhelp, York, and the only native American. Too dry? Cider lovers tell us it's a matter of taste. Antique apples, sugar, yeast. Apple, blackberry, citrus, smoke. Black Dragon "Echos from beyond this river."

COURTHOUSE PUB | 510

Owner: John Jagemann | Brewer: Brent Boeldt

www.courthousepub.com | greatfood@courthousepub.com

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

Established 2001. Once the home of five breweries, Manitowoc, WI now hosts just one such establishment: the Courthouse Pub. Opened in 2001, the Courthouse Pub inhabits a historic replication of the F. Willinger Beer Haus (circa 1891)—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, great food and attentive service complete the Pub experience. The Courthouse Pub: where great food is just the beginning!

WHEAT: Bright gold color with a light wheat flavor, filtered. We like it with a slice of lemon for a great summer beer.

SCOTTISH ALE: A robust amber brew, moderately hopped, with a full smooth malt character.

TRIPLE JON: A strong pale ale, modeled after a brew created by Trappist monks. Rich gold color, satisfying hop aroma and taste—the complex flavor tends to hide the alcohol content of this sipping beer.

3 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!



THE MALT HOUSE
2609 E. WASHINGTON AVE
(E WASH & MILWAUKEE ST)
608-204-MALT (6258)
OPEN 4PM MON-SAT
HAPPY HOUR 4-7

**MADISON'S
FAVORITE**
PICKED BY ISTHMUS READERS

*"Favorite Bar With
A Good Beer Selection"
2010*

Find us online!



@MaltHouseTavern Facebook.com/
MaltHouseTavern

CROSS PLAINS BREWERY | 311

Brewmaster: Larry Esser

www.essersbest.com | info@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.

CUMBERLAND BREWERY | 402

Owner: Mark Allgeier | Brewer: Cameron Finnis

www.cumberlandbrewery.com

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

Established 2000. Cumberland Brews opened as a small 2 barrel Brewpub in August 2000. As Louisville's demand for our beers grew over the years we were able to open a 15 barrel offsite production brewery 4 Years ago. The expanded Brewery has allowed us to keep the brewpub stocked as well as distribute throughout Louisville and into Lexington and Northern Kentucky. The 2 barrel system continues to crank out specialties only available at the brewpub.

MERLOT À TROIS: ABV: 9.2%, O.G. 21.5P, IBU 24. A Belgian Tripel aged in local oak merlot wine barrels for four months. Aged in our cellar for an additional 8 months. The grape notes from the wine compliment the character of the Belgian Yeast.

YERBEER MATÉ: ABV: 5.6%, O.G. 14P, IBU 36. An American Pale Ale, we substituted Yerba Maté for the aroma hop addition at the end of the boil. The Yerba Maté lends an earthy and floral flavour and aroma to this beer.

MOONBOW WIT: ABV: 4.7%, O.G. 11P, IBU 14.1. A Belgian style Wit, brewed with unmalted wheat and pilsen malt. Additions of coriander, orange peel, and lemon peel give citrus notes to this light summer refresher. The only place in the Western Hemisphere that you can regularly see a Moonbow is at Cumberland Falls, KY.

BLACKFRIARS STOUT: ABV: 5.3%, O.G. 13P, IBU 34. Our version of a traditional english stout. Brewed with all english malts, Marris Otter, Amber, and Roasted Barley, hopped with East Kent Goldings, and fermented with a London yeast.

DARK HORSE BREWING CO. | 213

Owner: Aaron Morse

www.darkhorsebrewery.com | 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 reins.

KMITA KOLSCH: (KA.ME.AT)- POLISH STYLE KOLSCH | RED HOT SHOCKE ALE (BREWED WITH JALAPENOS AND CANDY RED HOTS) | CROOKED TREE IPA | RASPBERRY ALE | BOFFO BROWN ALE | THIRSTY TROUT PORTER | SAPIENT TRIP ALE (BELGIAN STYLE TRIPEL) |

SPECIAL TAPPINGS

2:00 P.M.-DOUBLE CROOKED TREE IPA

3:00 P.M.-BOURBON BARREL PLEAD THE 5TH IMPERIAL STOUT

4:20-SMELLS LIKE WEED, IPA (if we're all on a "break" please help yourself)

REAL ALE TENT

ROD (RED ALE: w/aphrodisiac herbs)

DAVE'S BREWFARM | 403

Brewer: David Anderson

www.brewfarm.com | davesbrewfarm@gamil.com

2470 Wilson St., Wilson, WI 54027 | 612.432.8130

Wisconsin's Wind-Brewed Beer. Established in 2009, 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 farmland. We grow hops (Fuggles, Centennial, Santium, and Horizon), fruits and a variety of herbs to supply and supplement the brewery, which is dedicated to producing unique beers of distinction using as many home- and locally-grown ingredients as possible. We're powered by an on-site 20 kW wind generator that harvests the bountiful winds on the northern ridge of Wilson. Heating and cooling is handled by a geothermal system. Visit the BrewFarm and experience our latest "LaBrewatory" experiments during our open Tap Room hours. Check our Facebook page or BrewFarm blog for open days and hours.

RAUCH'N LAGER: ABV: 7.7%. Pils, Dingeman's Special B, and Weyermann smoked malts with Palisade and Glacier hops result in a slightly smoky, easy drink'n red lager.

CITRA SINGLE HOP LAGER: ABV: 6.4%. Third in the series of single hop lagers. Showcasing a single hop variety in a pale lager. Three separate additions of Citra hops. Pils, Cara Red, and Caramel 20 malts.

LUPULO NOIR: ABV: 9.1%. Belgian lineage yeast, Pils, Caramel 120, and Chocolate malts combined with Magnum, Chinook, Northern Brewer, and Amarillo hops.

RHUBARB SAISON: ABV: 6%. Pils, Caramel 20, and Dingemans Biscuit malts, Santium and Vanguard hops, fermented with a blend of Belgian Saison and Biere de Garde yeasts and a late addition of rhubarb puree. Crisp, with a hint of rhubarb in the nose and finish.

BREWFARM BREAKFAST LAGER: ABV: 7.7%. "Can't drink all day if you don't start in the morning." Pils malt with a 20% addition of Grape Nuts cereal, Mount Hood, and Vanguard hops and lager yeast all come together to start your day. Who knew breakfast could taste this good???

SCHWARZENHEIMER: ABV: 6.4%. The "Black Pils." Pils, Carafa III, and Dark Munich malts with Perle and Sterling hops create a dark, crisp refreshing taste sensation. Don't let the color fool you!

SVENGALI: ABV: 9.1%. Like its namesake, "Svengali" has the hypnotizing effect of a Belgian yeast, Pale malt, brown sugar, and Citra, Summit and Warrior hops. Spiced with lemon grass, cinnamon, and turmeric. Caution is advised: this brew will put you in a trance!

DOUBLE IMPERIAL: ABV: 3.7% Second in the Session series. Pils and Dingemans Aromatic malts, Glacier and Liberty hops, and a Kolsch yeast come together in a crisp, refreshing sessionable beer.

BREWFARM SELECT: ABV: 5.5% The beer that continues to exceed expectations! A classic full-flavored all-malt lager, reminiscent of "old skool" lagers of yore. Lovely balance of malt sweetness and hops in a refreshing glass of beer that finishes clean. Just like you remembered it!

MATACABRAS: ABV: 8% Named after Spain's famed "goat killing" northerly wind, this tempestuous brew has a maelstrom of flavors swirling within it. Robust American hops and rye make this deep mahogany ale an experience to savor.

DELAFIELD BREWHAUS | 207

Brewmaster: John Harrison
www.delafiled-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 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.

MANGO LAGER: A light bodied lager made with 100% real fruit. (3.5% A.B.V.)

HOPS AND GLORY AMERICAN ALE: Copper hued and medium bodied, this beer is chock-full of hop flavor and aroma.

HOPFENSTANGE PILS: 5% ABV. This hoppy, light to medium bodied golden lager is brewed entirely with German Pilsner Malt and Hops. (5% ABV)

CZAR'S CHOICE RUSSIAN IMPERIAL STOUT: Aged in a bourbon whiskey barrel for 18 months. (11.5% ABV)

DELLS BREWING CO. | 117

Brewmaster: Jamie Martin

www.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 assistant Mike Balda use our 15 barrel Bohemian brewing system to brew and serve ten different styles of hand-crafted beers and three gourmet sodas. Six of our beers (Honey Ale, Golden Lager, Dells Chief Amber Ale, Raspberry Cream Ale, Dells Pilsner, and Kilbourn Hop Ale) are available year-round. Four taps alternate between selected seasonal and specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Oktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, Rye IPA, Milk Stout, and Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munch 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 and Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace and old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool tables, arcade games, and a large party room available for private celebrations! Stop in for a sample, stay for a pint, and take home a Dells Brewing Co. growler!

OLD FASHION CREAM ALE: 4.2% ABV. OG 10P. 10 IBUs. Cream Ale is a style that truly originated in America. This beer was fermented with lager yeast at ale temperatures. As is tradition with the style there is corn used for a slight sweetness and as the pre-probation style dictates there is more flavor and aroma hop character than the modern day versions. Finally this beer was cold conditioned to smooth out the flavor.

SUMMER WHEAT: 4.8% ABV. OG 11.8P. 11 IBUs. This is an American interpretation of a Hefeweizen. The yeast strain used has minimal banana notes; instead it has a refreshing citrus and apricot flavor and aroma. This is a very simple beer; the malt bill is as you would expect for a wheat beer. Pilsen, Red Wheat, and a touch of Cara Hell were paired with/against one hop Citra and all of that was added to a nice Hefeweizen strain that produces citrus notes in addition to traditional Hefeweizen character.

WILD BERRY ALE: 5.1% ABV. OG 12.2P. 12 IBUs. This is fruit ale. I used a combination of strawberries, blueberries, and blackberries totaling 252lbs to create Wild Berry Ale. The base beer is basic golden/blonde ale. The malt bill and hop character were purposely kept low to let the subtle berry flavors shine.

MILK STOUT: 5.8% ABV. OG 18P. 24 IBUs. **ALLERGY WARNING: THIS BEER CONTAINS LACTOSE!** This is a sweet stout; the sweetness is achieved by using dark caramel malts, lactose (milk sugar) and keeping hop bitterness low. This beer reminds me of a milk chocolate bar.

PALE ALE: 5% ABV. OG 13P. 49 IBUs. This is the classic American Pale Ale. A simple malt bill of good pale ale malt is background to let the hops shine. For this pale ale I used Citra, Amarillo, and Falconers Flight. The flavor and aroma of citrus, tropical fruit, herbal and lemon were contributed by the three hops varieties used.

IMPERIAL STOUT (FROM THE CELLAR): 10.1% ABV. OG 24. 56 IBUs. This is an Imperial Stout that has been cellaring about a year. To be honest I don't have a flavor profile on this for you and I don't feel like disturbing the beer - plus I have no desire to do a flavor analysis on a 10.1% beer while I'm 9 months pregnant so you will just have to stop by try some and draw your own opinion. Cheers.

DESTIHL RESTAURANT AND BREW WORKS | 420

Founder/CEO/Brewmaster: Matt Potts

www.destihl.com | MPotts@DESTIHL.com

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

301 N. Neil Street, Champaign, IL 61820 | 217-356-0301

DESTIHL is a gastrobrewery which creatively combines and reinvents craft beer and full-flavored dishes from America's melting pot using many local ingredients and modern, artisanal, and traditional techniques. DESTIHL's first location opened in Normal, IL in 2007 and its second location opened in downtown Champaign, IL in April 2011.

Our two breweries handcraft a wide array of beer styles (over 50 different styles at each location per year, with up to 17 of our beers on tap at a time in Normal and up to 19 in Champaign). We brew in small, 10HL batches at both breweries, with Normal having a German-built, decoction brewhouse. We utilize both global brewing traditions and new American craft brewing ingenuity, including extensive aging of both bourbon barrel beers and our back-to-back FoBAB medaling, single barrel, spontaneous/wild-fermented sour beers in our St. Dekkera Reserve Sour Ale series. We have squirreled away those beers and several of our other favorite beers from both breweries, like Hoperation Overload Double IPA and DeadHead Double Red Ale, just for the Great Taste. Cheers!

SAISON DE RUISSEAU: ABV: 6%; IBU: 26; Original Gravity: 1.058; Color SRM: 9.

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.

BELGIAN PALE ALE: ABV: 5.4%; IBU: 31; O.G.: 1.052; Color SRM 8: A medium bodied, Belgian-style pale ale with notes of banana, berry, apple, coriander, spice-like and smoky-phenolic characters, low hop flavor, aroma and bitterness, and a balanced maltiness.

TRIPLE ABV: 8.6%; IBU: 27; O.G.: 1.085; Color SRM: 6 A very pale/light-colored ale finishing lightly sweet with medium body and nice malt/hop balance, mainly characterized by a complex yet mild spicy character with yeast-generated fruity banana, pineapple, and tropical fruit esters being present.

QUADRUPLE: ABV: 10%; IBU: 30; O.G.: 1.111; Color SRM: 20 A Belgian-style quad characterized by the immense presence of alcohol and balanced flavor, bitterness and aromas, with a color that is amber/rich chestnut/garnet brown, complex fruity aroma and flavor reminiscent of raisins and dates.

DEADHEAD DOUBLE RED ALE: ABV: 9.1%; IBU: 85; O.G.: 1.089; Color SRM: 18 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.

HOPERATION OVERLOAD DOUBLE IPA: ABV: 9.2%; IBU: 69; O.G.: 1.095; Color SRM: 11 A Double India Pale Ale with characteristically intense yet greatly balanced hop bitterness, flavor, and aroma. It is deep golden-light amber/copper in color. The use of huge amounts of hops may cause a degree of appropriate hop haze. Alcohol strength is high but is also balanced by the hops and malt profile.

BLACK ANGEL STOUT: ABV: 6.7%; IBU: 64; O.G.: 1.062; Color SRM: 45 An American Stout with medium malt sweetness, chocolate and roasted malt flavor and aroma, dry-roasted bitterness in the finish, full-body and assertive citrus hop bitterness, aroma and flavor.

STRAWBERRY BLONDE ALE: ABV: 5%; IBU: 15; O.G.: 1.049; Color SRM: 3.4 This beer is made by adding over 200 pounds of strawberries to the finished blonde ale base beer, providing subtle, harmonious fruit qualities that 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.

RASPBERRY WHEAT ALE: ABV: 5.2%; IBU: 17; O.G.: 1.051; Color: hue of fruit Made with over 100 pounds of raspberries, this raspberry wheat beer has a hefeweizen base. The flavor of the berries is quite pronounced with just the right balance of tartness and sweetness, creating an all natural, bright purplish-pink color.

HAWAII FIVE-ALE: ABV: 4.8%; IBU: 16; O.G.: 1.048; Color: SRM 3 This is the latest in our popular line of fruit beers. It is a blonde ale base beer transformed into a tropical beer with over 100 pounds of five fruits, including peach, pineapple, mango, strawberry, and blueberry, giving you the feeling of being on an Hawaiian beach.

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 and Bronze Medal for 'Wild Acidic Beer' at FoBAB 2010]. Our wild sour beers are aged for 1-3+ years in soured oak barrels using our unique, proprietary methods and conditions and natural, downstate Illinois blend of Lactobacillus, Pediococcus, and Brettanomyces. Each single, unblended barrel contains a different base beer (with distinct color, flavor, body, alcohol, malt, and hop character) which undergoes spontaneous wild secondary fermentation and aging to produce a wonderfully balanced and complex sour ale like none other. Three St. Dekkera Releases during the Fest.

BARREL NO. 13: Sour Strawberry Ale
BARREL NO. 6: Sour Hawaii Five-Ale
BARREL NO. 15: Cerise Stout Imperiale

REAL ALE TENT

JACOB'S LADDER AMERICAN BROWN ALE: ABV: 5.4%; IBU: 38; O.G.: 1.053; SRM 20. This American-style brown ale has mildly roasty, caramel-like and chocolate-like characters in flavor and aroma with a medium body. American varietal hop aroma, flavor and bitterness is evident in this beer. Fruity-ester characters are subdued by the roasted maltiness..



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The Country Malt Group is the biggest malt and special product distributor in North America, serving the United States, Canada, and Europe.

DRAGONMEAD BREWERY | 419

Erik Harms/Jason Giroux/Spencer Channell

www.dragonmead.com | owners@dragonmead.com, pub@dragonmead.com
14600 East 11 Mile Rd., Warren, MI 48089 | 586-776-9428

We strive to offer 30-40 different styles of beer on tap in our pub, including nitrogen-dispensed beers and two cask ales. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution is our flagship and our most award winning beer. Our brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. Last year we produced 1,625 barrels of beer. We also serve a small selection of meads and wines in our pub.

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

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

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

K2 STRAWBERRY BLONDE: 4.5% ABV. Refreshing blonde ale brewed with strawberries added to the conditioning tank. This is a great summer beer with a hint of strawberry flavor.

WILLY'S OOMPA-LOOMPA STOUT: 5.7% ABV. A chocolate stout brewed with coco and lactose sugar as well as mocha flavor.

DRAGON DAZE HEMP ALE: 4.7% ABV. Brown ale brewed with toasted hemp seeds which are added to the boil.

SIN EATER DARK BELGIAN STRONG: 10% ABV. High gravity dark Belgian style ale. Like Final except it has turned to the dark side. Brewed with extra dark Belgian candy sugar for a sweet caramel flavor.

JUGGERNAUT DOUBLE RED ALE: 9% ABV. This massive amber ale is loaded with American hops including Chinook, Cascade, and Centennial.

EMMETT'S BREWING CO. | 121

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 Robust Porter joined the bottled lineup later that summer. We also include specialty and seasonal beers on draft.

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.



MEMORIES FOR SALE!

BE SURE TO PICK UP your copy of the limited edition full-color book, *The Great Taste of the Midwest: Celebrating 25 Years*, while you're here today. You'll love reliving each and every year of the festival in pictures, stories, stats, and more.

Books are available TODAY at the festival souvenir sales tent, and near the front gate. They will be available online, sometime after the festival, at the Madison Homebrewers and Tasters Guild website, <http://mhtg.org>.

FAT HEADS BREWERY | 109

Brewmaster: Matt Cole

www.fatheads.com | info@fatheads.com

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

The Beginning: Every good journey has a beginning. Fat Head's Saloon was founded in 1992 in the historic South Side of Pittsburgh, PA. Fat Head's was a pioneer in bringing the craft beer industry to the Pittsburgh area. Fat Head's has built a reputation as a very successful restaurant and craft beer tap house. Winning many awards over the years including "Best Beer Bar", "Best Draft List", "Best Wings", "Best Bar Food", "Best Sandwiches", and "Best Burgers". The "South Side Slopes" Headwich was voted #5 best sandwich in the USA by Maxim Magazine. Fat Head's was also #15 in the Top 25 craft beer bars in the USA by Beer Advocate Magazine.

The Journey: In 2009 Fat Head's Saloon brought its award winning concept, food and established brand to North Olmsted OH and teamed up with award winning brewer Matt Cole to create Fat Head's Brewery & Saloon in North Olmsted OH. Fat Head's Brewery & Saloon is a full service brewpub operating a three vessel JV Northwest Brewhouse, with annual production around 1700 barrels. We've quickly gained a reputation for producing aggressive unfiltered ales and lagers. Always 10-12 Fat Head's Beers on tap and the same award-winning menu.

The Beer: You can just have a beer or you can taste real beer! Handcrafted, unfiltered ales and lagers, brewed in small batches from the finest ingredients. Inspired by old world traditions but infused with heart and soul and cutting edge style to provide a truly heady experience for your taste buds. Award winning? You bet your hops! Our beers have won some of the most acclaimed awards in the industry.

Production: Fat Head's Brewery will expand to production in early 2012. We have purchased Tröegs Brewery's 25 barrel Brau-Kon Five Vessel Brewhouse. Fat Head's Brewery will be located in Northeast OH, not far from Fat Head's Brewery & Saloon. We will be able to produce beer to keep up with the current demand and the explosion of popularity of Fat Head's Beers. We plan to distribute product through Ohio, Pennsylvania, and parts of New York with future plans to expand the market to Maryland, Washington, D.C., and Michigan.

HEAD HUNTER IPA: 7.5% ABV. 87 IBU 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. Gold Medal- Denver International Beer Competition. Silver Medal- American IPA, Great American Beer Fest. 1st Place- Brewing News National IPA Championship. Gold Medal-West Coast IPA Fest. Top 25 Beers in the World- Draft Magazine

SPOOKY TOOTH IMPERIAL PUMPKIN ALE: 9% ABV. Rich amber color with aroma of sweet pumpkin pie and savory spices with hints of sweet malt. A chewy mouthfeel that you can sink your teeth into. Rich and creamy with pumpkin up front then sweet malt flavors, pie crust graininess, spice, hints of brown sugar and a clean finish.

UP IN SMOKE SMOKED PORTER: 6% ABV. A robust porter brewed with malted barley that was smoked over Adler wood by our brewers on-site. Rich smoky aromas greet your nose while flavors of dark chocolate, smoke, some roasted malt and a bit of coffee hit the taste buds. Finishes nice and dry. One puff is not enough. Silver Medal- Smoked Beer, Great American Beer Fest

BUMBLE BERRY HONEY BLUEBERRY ALE: 5% ABV. Brewed with fresh harvested spring honey, stolen from some very angry bees (we have the welts to prove it) and infused with our own special painstakingly, handpicked blueberry essence. A light refreshing ale with a nice blueberry aroma, crackery malt flavors with a hint of sweetness and a light tart blueberry finish. "Most Refreshing Beer in America" 1st Place- Brewing News Global Warming Open

REAL ALE TENT

HEAD HUNTER IPA | SMOKE & BURN

WE'RE PROUD TO SUPPORT
**THE GREAT TASTE
OF THE MIDWEST**



**AWARD
WINNING!**
YOU BET YOUR HOPS!




HEAD HUNTER - IPA

- **GOLD MEDAL**
Denver International
Beer Competition - 2011
- **SILVER MEDAL**
American IPA /
Great American Beer Fest - 2010
- **1ST PLACE**
Brewing News National IPA
Championship 2010
- **GOLD MEDAL**
West Coast IPA Fest - 2009
- **TOP 25 BEERS IN THE WORLD**
Draft Magazine - 2009

**BUMBLE BERRY-
HONEY BLUEBERRY ALE**

"Most Refreshing Beer in America"

- **1ST PLACE** - Brewing News
Global Warming Open - 2010



**UP IN SMOKE-
SMOKED PORTER**

- **SILVER MEDAL**
Smoked Beer /
Great American Beer Fest - 2009



CHILL OUT MAN, HAVE A REAL BEER™ **FATHEAD'S.COM**

FIGURE EIGHT BREWING LLC | 517

Owner: Tom Uban | Head Brewer: Mike Lahti
www.figure8brewing.com | info@FigureEightBrewing.com
1555 West Lincolnway, #105, Valparaiso, IN 46385 | 219-477-2000

Figure Eight is a small craft micro brewery situated in the city of Valparaiso (Vale Of Paradise) Indiana about 60 miles south and east of Chicago. While we are only just getting started, we are excited to join the other craft brewers in north west Indiana (Three Floyds, Shoreline, Crown, and Backroad), helping to make this area a craft brew destination. Perhaps one day there will be signs along our highways stating "Craft Brewery Trail," similar to the "Bourbon Trail" in Kentucky or the "Whisky Trail" in Scotland.

Figure eight is a knot used in sailing and rock climbing. Aside from good beer, rock climbing is one of our passions and this knot is used to tie the safety rope to the climber's harness. An aesthetically pleasing knot, when turned on its side it also looks a bit like the symbol for infinity. So sticking with our passions, we hope to take Figure Eight Brewing to infinity and beyond! (Or at least to the point where we are producing some very tasty and satisfying brews :-)

Our philosophy is simple. Life is short and one never knows how long each of us has. If we wait too long to pursue our dreams, then we may never have the opportunity to do so. As John Barrymore once said "A man is not old until regrets take the place of dreams". Taking on the challenges of pursuing our dreams often begs the question of why? When asked why he climbed mountains, Mallory once said "So, if you cannot understand that there is something in man which responds to the challenge of this mountain and goes out to meet it, that the struggle is the struggle of life itself, upward and forever upward, then you won't see why we go. What we get from this adventure is just sheer joy. And joy is, after all, the end of life. We do not live to eat and make money. We eat and make money to be able to enjoy life. That is what life means and what life is for."

So we here at Figure Eight Brewing hope that everyone is enjoying life and that our brews might further that goal—cheers!

RO SHAMPO: ABV: 7.5 % IBU: 89. Imperial Red Ale brewed with four varieties of hops and a blend of 6 malts, this is well balanced with a nose that evokes thoughts of toffee, fine whisky, and cotton candy while finishing with the satisfaction of a taffy apple on a warm autumnal day (available year round.)

SOLAR COLLECTOR: ABV: 5.7 % IBU: 22. American Pale Wheat Ale. A blend of three grains with amarillo hops both in the boil and during fermentation give this golden yellow brew a light citrus nose and refreshing finish (available year round.)

WHERE LIZARDS DARE: ABV: 4 % IBU: 100. A single India Pale Ale created from a simple blend of malts and an overabundance of centennial bitters, finished with cascade and more centennial for a crisp, citrus hoppy taste (available year round.)

SNAKE PRO: ABV: 9 % IBU: 100. DIPA, the big ugly brother of Where Lizards Dare, an over the top India Pale Ale created with twice the grains of Lizard and an extreme quantity of nugget and cascade hops (available year round.)

REPLIPALE: ABV: 7.5 % IBU: 42. This American Pale Ale is F8's interpretation of the Brewers of Indiana Guild's MicroBrewers 2011 ReplicAle recipe using Sterling hops (seasonal.)

TWIST OF F8: ABV: 5 % IBU: 17. A Wheat Ale with just a hint of watermelon, delicately hopped with hallertau.

REAL ALE TENT

RO SHAMPO (IMPERIAL RED ALE): hopped up with Mt Hood.

SNAKE PRO (DIPA): hopped up with Warrior.

FINCH'S BEER CO. | 414

Head Yeast Arouser: Richard Grant
Brewers: Michael "Fingers" Demetrus, Charlie Davis | Owner: Ben Finch
4565 N. Elston, Chicago, IL 60630 | 773.283.4839
www.finchbeer.com | hello@finchbeer.com
facebook.com/finchbeer | twitter.com/finchbeer

Chicago's Finch's Beer Company rolled out it's first brews in 2011. Our three production beers include Golden Wing Blonde Ale, Cut Throat Pale Ale, and Threadless IPA. We are constantly experimenting with numerous styles while providing our unique twist on traditional favorites. Look for our cans on shelves as of August. We are thrilled to be a part of this year's Great Taste "freshman class!" For more information about tours, events, and upcoming homebrew classes at the brewery, check out our website.

SAPSUCKER: ABV: 5.8%, IBU: 38. Sapsucker is our twist on an American classic: the hybrid style created over a century ago in San Francisco known as California common brewed with a hint of rye and plenty of Cluster and Northern Brewer hops. This red beer has a lighter body than one might expect as a result of lager yeast and a fermentation temperature that's lower than your typical ale. Fruity ale esters are subtle and intermingle with the earthy late addition of Northern Brewer, a hop that is traditional for the style. We threw some dry hops in the mix of the same variety and voila! A modern classic perfect for that mid-summer day pub crawl.

CUT THROAT: ABV: 5.6%, IBU: 40. OG (P): 14.0. Finch's Pale Ale is a refreshing experience from the pop of the top. Its fresh and hoppy taste with just enough supporting malt makes it easy to kick back more than just one. Under the hood, our Cut Throat Pale Ale owes it's uniqueness to both caramel and kiln amber malts plus a touch of wheat for body and head retention. On the hop side it has a generous share of Magnum for bittering (90 min.) and Cascade for flavoring and aroma, as well as for dry hopping. We also toss in sweet orange peel in the final days of fermentation for that subtle citrus afterthought.

DIRTY BIRD DOPPELBOCK: ABV: 6.8%, IBU: 17, OG (P): 20.5 . This is Finch's take on a traditional dark German strong lager. The caramel and nut flavors are the result of traditional German malts. There is no hop bitterness, just sweet maltiness. While the dark brown body and egg shell foam will open your eyes, this smooth, full bodied beer does not disappoint the taste buds.

SPECIAL RELEASES

3:00 P.M. - THREADLESS IPA: ABV: 7.0%, IBU: 90, OG (P): 15.0 .Our Threadless/Finch's collaboration IPA is our take on an American classic. West coast meets Midwest in this beer blending a variety of hops with a nice dry finish. This is a Chicago original that is sure to please. The specialty grain bill on this beer includes Melanoidin and Victory malts. We use first wort hopping techniques (Columbus hops) then add a generous amount more for bittering. Late flavor and aroma hops are provided by Galena/Columbus to round out the experience. Dry hopping is a blend of Columbus, Summit, and Galena creating a whopping 50+ pounds of hops total. This truly is a satisfying American IPA.

FITGER'S BREWHOUSE | 503

Master Brewer: Dave Hoops | Head Brewer: Frank Kaszuba |
Brewers: 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 2,500 bbls per year with more than 80 different beers on 30 tap handles at our 4 Duluth locations: Red Star lounge, Burrito Union, The Brewhouse, and soon Tycoons @ Old City Hall. 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.

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.

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.

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.

BLACK SOLSTICE SAISON: 5.5% alc, 13.6 o.g 28 ibu's. Belgian style hybrid porter/saison. Pils, Vienna, black malt, caramunich. EKG, Saaz hops, spices including black peppercorn.

BREAKWATER WIT: 5.4% alc, 12.9 o.g. 17 ibu's. Breakwater is a Belgian style wheat ale made with sweet orange peel and coriander seed. The white name comes from the fact that unmalted wheat is used in the ale and the color is very light white/orange. Very refreshing, summer in a glass.

GREAT LAKES SERIES BEERS:

We brewed five beers each named after a Great Lake. Each beer is at least 8% alc, has one year of age and is a new recipe for Fitger's Brewhouse. We are pouring three today.

ONTARIO: 8.2% alc 16.6 o.g. 31 ibu's. Ontario is a tribute to the Trappist beer, Orval. Only beer brewed under the watchful eye of the Cistercian monks, has the right to use the strictly controlled name of "Tappiste". Ontario is a Belgian style Pale Ale that has been dry hopped and conditioned with Brettanomyces. Brettanomyces is a wild yeast commonly found on the skins of fruit. This yeast contributes a unique characteristic. Ontario has a rich orange hue and a dense creamy head. The flavor profile presents a balance between sweet malty honey and a citrus hop bite.

ERIE: 8.9% alc 18.5 o.g. 41 ibu's. Belgian style strong golden ale. Significant tropical fruit aroma layers over a modest base of creamy malt. Alcohol warmth and yeast character harmonize to create deep spice notes. These flavors are intensified by the addition of toasted Grains of Paradise seeds, which lend a pepper spiciness, which lingers nicely.

SUPERIOR: 8.5% alc 19.2 o.g 25 ibu's. Imperial German Schwartzwiezen. This black wheat ale could also be called an Imperial Wheat Porter. This brew pours cloudy dark brown, almost black, and is topped by a massive brown head. The aroma beckons with abundant ripe banana bread and plum bolstered by fresh, spicy cloves, and dark malts. The flavor features roasted barley that is slightly burnt with big toffee sweetness that coats the tongue. The brew's spice qualities increase in intensity through the swallow, but never overpower the palate. Superior features a big body, dry finish, and roasted grains and red fruits that linger deep into the aftertaste.

REAL ALE TENT

STARFIRE NORTH SHORE STYLE 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.

TUGBOAT: Irish Dry Stout

FLOSSMOOR STATION BREWING CO. | 401

Head Brewer: Nick Barron | Assistant Brewer: Mark Weinert
Owner: Carolyn Armstrong
www.flossmoorstation.com
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! With up to 12 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 www.flossmoorstation.blogspot.com or follow us @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!

RAIL HOPPER IPA: ABV: 7.0%, IBU: 80, O.G. 17.3. Our flagship IPA, bursting with citrus fruits, this ale represents hopping with abandon! Copper color and substantially backed by a nice, malty backbone, brewed with Summit, Galena, Cascade, Amarillo, and Ahtanum!

PULLMAN BROWN ALE: ABV: 6.0%, IBU: 32, O.G. 16.0. One of the long enduring favorites from the Station, this robust brown (or brown porter if you will) is velvety chocolate, with lots of nice notes of deep, dark chocolate and molasses, with a nice, light hopping to round it out with a clean finish!

HALF DAY HEFEWEIZEN:ABV: 5.6%, IBU: 14, O.G. 13.0. To all those who can manage only a half day of work before getting the hankering for a beer, this nice, rich, clove-banana hefeweizen is just the escape! Brewed with 70% malted and unmalted wheat, this hefe has a nice full flavor with lots of notes of fruits and clove!

MORE→

SPECIAL RELEASES

1:22 P.M. - PRICKLY PEAR AMERICAN SOUR: ABV: 5%, IBU: low, O.G.: ?. A really well balanced, smooth American sour, with a pleasant tartness backed with a lingering malt body that has notes of oak and vanillin. This has been aged in white wine oak barrels for over 2 years and is a real treat!

2:33 P.M. - 15TH ANNIVERSARY BELGIAN TRIPLE: ABV: 15%, IBU: 45, O.G. 28.2. This Belgian Triple style was brewed to help celebrate our 15th Anniversary this year! Brewed with simply Pilsen malt and demerara sugar and only hopped to balance the absurdly high gravity, this ale is pleasantly smooth and full of fruit and spice, with a nice warming from the alcohol!

3:18 P.M. - HOPFINWEIZEN: abv 5.6%, IBU: 70+, O.G. 13.0. This is different take on the traditional Hefeweizen. Brewed like a Hefe, fermented like a Hefe, but hopped like an IPA! Loads of hops were used, including dry hop additions, this Hefe rounds that lovely clove-banana flavors with a burst of citrus and fruit!

4:38 P.M. - BARREL AGED MALT LIQUOR: ABV: 8.4%, IBU: 25, O.G. 19.2. We decided to throw caution into the wind and barrel aged our Magnolia Star malt liquor in bourbon barrels. The result, a delicious malt beverage with huge notes of bourbon! What more could you want?

REAL ALE TENT

STRAWBERRY HEFEWEIZEN SOUR BLEND
STATION MASTER: Dry-hopped Wheat

FOUNDERS BREWING CO. | 113

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

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. 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. 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. 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)

ALL DAY IPA: 4.7% ABV, 42 IBUs, OG 10.5. The beer you've been waiting for. Keeps your taste satisfied while keeping your senses sharp. An all day IPA naturally brewed with a complex array of malts, grains, and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest day's work and the ultimate companion for celebrating life's simple pleasures.

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

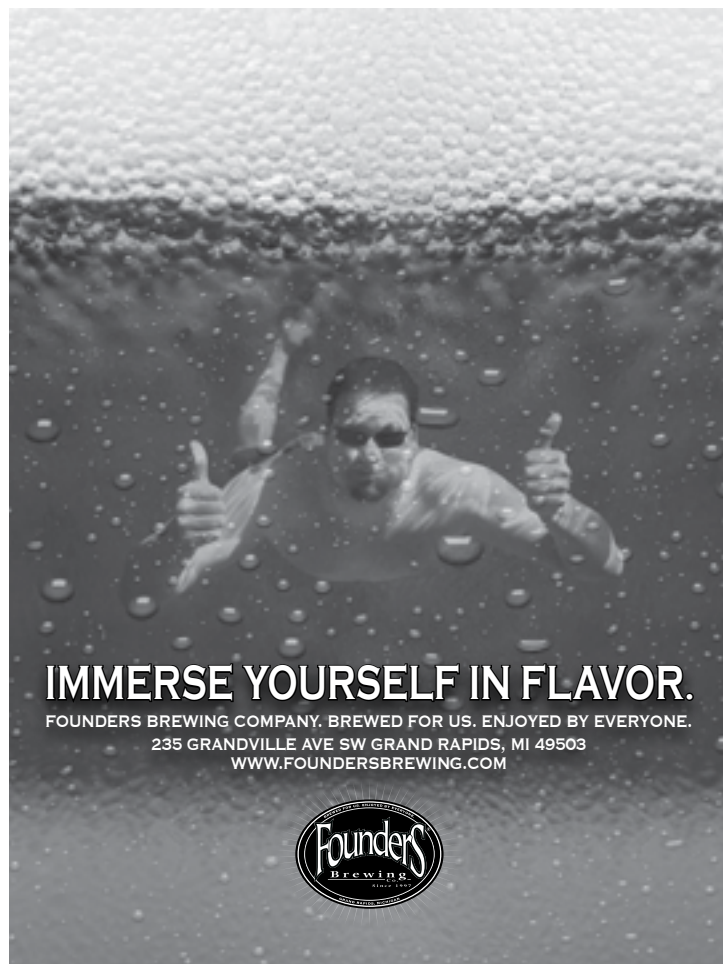
1:00 P.M. - CASHEW MOUNTAIN BROWN: 10% ABV. Style: Imperial Brown Ale. Aged in maple syrup-bourbon barrels for 287 days in the caves beneath Grand Rapids. Crushed cashews are added into the fermenters and the barrels—and you won't doubt it when you try it. Taproom specialty.

2:00 P.M. - BLUSHING MONK: 9.2% ABV. Style: Belgian Style Rapsberry Ale. Brewed with the perfect combination of premium Golden Promise barley and German Pale Wheat malt, Blushing Monk is a Belgian Style Ale fermented with an obscene amount of red raspberries. The fruit is added at various stages during fermentation, delivering the perfect harmony of sweetness and tartness—and a glorious deep burgundy color. A complex, delicate beer to enjoy with friends. (Backstage Series)

3:00 P.M. - IMPERIAL STOUT: 10.5% ABV, 50 IBUs, OG 24.5. Brewed with ten varieties of malted barley, this stout is as smooth as silk, yet complex and rich in body. (Specialty)


4:00 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)

5:00 P.M. - KBS: 12% ABV, 112 IBUs, OG 22.5. Style: Bourbon barrel-aged Imperial IPA. 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)



IMMERSE YOURSELF IN FLAVOR.

FOUNDERS BREWING COMPANY. BREWED FOR US. ENJOYED BY EVERYONE.
235 GRANDVILLE AVE SW GRAND RAPIDS, MI 49503
WWW.FOUNDERSBREWING.COM



FOX RIVER BREWING CO. | 509

Brewmaster: Kevin Bowen

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, in Appleton in 1998, strive to balance great food, a fun atmosphere, and diverse, clean, flavorful beers creating many loyal fans and customers throughout Wisconsin. Beer available at the bar in half and full pints, to go in six packs, growlers, and kegs. Full menu. Full bar.

FOX LIGHT: 4.9%abv - 22 IBU. German style Kolsch Ale. A beautiful balance of light flavorful malts and clean German hop flavor, slightly fruity with a touch of wheat.

PAINE'S PILSNER: 5.4%abv - 33 IBU. Bohemian Pilsner. Traditional beer of kings!!

HOPPY FACE IPA: 6.9%abv - 65 IBU. Classic Midwest IPA. Not aggressively bitter but satisfyingly hoppy. Balanced bitterness with clean hop flavor and aroma.

RED BARON ALT: 5.6%abv - 35 IBU. German style Altbier. Extended cold aging delivers smooth, round flavors. A malty nose with a crisp snappy finish. Get one before it flies away.

MAIBOCK: 7.4%abv - 35 IBU. Golden amber colored rich malty lager with hops to balance.

BLU: 5%abv - 10 IBU. A light fruity ale with the flavor and aroma of blueberries without being overly sweet.

LOOK FOR SPECIAL RELEASES AND LIMITED TAPPINGS AVAILABLE THROUGH THE DAY.

FREE STATE BREWING CO. | 406

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

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 early in the Summer of 2010. 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 Magnum 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 52 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°P/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 German Hersbrucker hops providing the subtle hop finish. OG 11.75°P/1.047

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

CHERRY 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. We set aside a very small portion of this year's Quad and aged it on tart pie cherries. The result is a dessert beer worthy of finishing off the best of meals. OG 20.0°P/1.080 21 IBUs

CYCLONE DARK LAGER: This German Schwarzbier uses a substantial addition of German Munich malt in addition to the fine Pils at its base. De-bittered dark malts provide the color and roasted, coffee like aromas and flavors without the associated acrid bitterness. OG 12.75°P/1.051 21 IBUs

OCTOBERFEST: This is a smooth, malty lager fashioned after the famous Oktoberfest beers in Munich. Named the best Oktoberfest in America by Draft Magazine, Free State Oktoberfest will be making its mark in our history as our first bottled Seasonal offering. OG 14.75°P/1.059 19 IBUs

HOMESTEAD IPA: This American IPA delivers hoppy goodness with additions of Chinook, Cascade, Amarillo, Centennial, and a modest amount of Citra Hops. The hop-forward stance of Homestead IPA is offset by the addition of oats, giving this beer its silky texture. OG 13.85°P/1.055 55 IBUs

.. and we're likely to bring a surprise or two.. so make sure you stop by and see what we're pouring.

REAL ALE TENT

C4 IMPERIAL BLACK IPA: This dark, hefty IPA explodes with flavors borrowed from Free State favorites, C3 IPA and Stormwatch Ale. Columbus, Centennial, and Citra hops contribute the intense hop aroma and flavor while Carafo malt provides the roasty, chocolate notes. A big beer with big flavor. OG 18.85°P/1.075 85 IBUs

GALENA BREWING COMPANY | 321

Brewmaster: Shawn Carter

www.galenabrewery.com | galenabrewdude@gmail.com

227 N. Main St., Galena, IL 61036 | 815-776-9917 (brewery)

The Galena Brewing Company opened its doors at 227 N. Main Street in historic downtown Galena Illinois in August of 2010. Producing five year round beer styles and releasing quarterly seasonals as well as a fresh new beers every month guarantees you will never be disappointed. We are open 11a.m. til 11 p.m. Wednesday through Monday and serve tapas featuring locally sourced ingredients and also offer a menu of larger entrees. If beer is not your cup of tea we have a full bar and always offer wine and mixed drink specials.

MINER'S TREASURE AMBER ALE: 5.5% abv, 18 IBUs A light amber color with caramel and slight toffee present in the nose. This beer is malt oriented and is a slight floral hop presence in the finish. Sweet caramel and toast-like maltiness though-out the flavor profile.

ANNABELLE'S IPA: 7.5% abv, 70 IBUs Pouring a deep golden orange with a solid white head forming. Massive amounts of dry hops will dominate the aroma. However this brew is well balanced for an IPA, a solid biscuit malt flavor gives way to hops, hops, and more hops. There is a slight alcohol presence in the finish and citrus and tropical fruit flavors will linger on the palate.

ULY'S DARK OATMEAL STOUT: 6.25% abv, 45 IBUs Our first award winning brew, the stout pours very dark brown on the verge of pure darkness. Aromas of dark chocolate and coffee malt escape from the glass. The stout

is roasted malts up front and has a smooth thick mouthfeel while generous amounts of bittering hops lend the perfect balance to this beer.

ANNIVERSARY PALE ALE: 5.5% , 48 IBU's, This brew is to celebrate our first anniversary. It is an American-style pale ale and it is the first recipe ever brewed in our Galena facility. This beer was brewed with imported floor malted barley and was hopped exclusively with cascades, lending pleasant citrus and floral flavors to this surprisingly well-balanced brew!

GOOSE ISLAND BEER CO. | 124

Brewmaster: Greg Hall

www.gooseisland.com | info@gooseisland.com

1800 W. Fulton St., Chicago, IL 60612 | 773-412-1245

Founded by John Hall in 1988, Goose Island Beer Company is Chicago's craft brewery. Goose Island is acclaimed for creating innovative and world-class ales including 312 Urban Wheat Ale, Honker's Ale, India Pale Ale, Matilda, Pere Jacques, Sofie, and a wide variety of seasonal draft only and barrel-aged releases, including Bourbon County Stout, the original bourbon barrel-aged beer. In 2011 Goose Island will package twenty two beers that are distributed to twenty six states, Puerto Rico, Sweden, Norway, and the United Kingdom. Since 1988 Goose Island's beers have won over fifty medals at national and international beer festivals and brewing competitions.

GREEN LINE: ABV: 5%, O.G.: 13, IBU: 30. 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.

MATILDA: ABV: 7%, O.G.: 16.3, IBU: 26. 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.

SOFIE: ABV: 6.5%, O.G.: 14, IBU: 20. 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 Champagne drinkers and beer drinkers who are fond of Belgian Saisons.

FLEUR: ABV: 5.2%, O.G.: 15.5, IBU: 16. Hibiscus Belgian Style Ale. A Belgian style pale ale blended with hibiscus and kombucha tea, Fleur is a beautiful, rose-colored ale with an aroma of strawberries and hibiscus flowers. Her flavor balance starts with a hint of sweet, ripe berry and finishes tart.

SPECIAL RELEASES

1:00 P.M.- MARISOL: ABV: 6.4%, O.G.: 14.6, IBU: 8. Latin Style White Ale. Latin Style White Ale with Fruit and Spices. A White ale brewed in collaboration with chef Rick Bayless. The beer is brewed with Citra and Crystal hops then fermented with our house Belgian Ale yeast strain. Spices added during fermentation include green tea, green coriander, orange, grapefruit, and lime peel.

1:30 P.M.- POMEGRANATE JULIET: ABV: 14.5%, O.G.: 6.7, IBU: 15. American Wild Ale with Pomegranates. American Wild Ale with Pomegranates. A version of Juliet aged on Pomegranates rather than Blackberries. We take a Rye Ale base then age it in Wine barrels with Brettanomyces and Pomegranates. The beer is tart, fruity, and complex with notes of wood, tannin, dark fruit, and spice.

2:00 P.M.- MINX: ABV: 9%, O.G.: 22.5, IBU: 70. Belgian Style Imperial IPA. Belgian Style Imperial IPA. "Originally brewed as the 4000th batch at our Fulton Street Brewery, this Belgian style Imperial India pale ale has an ample malt base, a fruity Belgian yeast aroma, and an alluring citrus hop flavor."

2:30 P.M.- NEAPOLITAN BOURBON COUNTY BRAND STOUT: ABV: 13%, O.G.: 30, IBU: 60. Bourbon Barrel-Aged Imperial Stout with Vanilla beans, Cacao Nibs, and Strawberries. Over the past few years, our Brewers have experimented with many different Bourbon County Brand Stout variations including cacao nibs, vanilla, and strawberry. One of our brewers had the bright idea to blend the three together to mimic Neapolitan ice cream.

3:00 P.M.- GILLIAN: ABV: 9%, O.G.: 17, IBU: 14.5. Belgian Style Farmhouse Ale. White Pepper Strawberry Saison. Inspired by an amuse bouche often prepared by one of our Brewer's wives, Scully brings white pepper, strawberry, and honey to a harmonious blend. The ingredients are added at different stages to a Saison, and fermented with a normal Belgian yeast as well as a Champagne yeast. One of our favorite brews of the past year with many levels of complexity and character.

3:30 P.M.- MAE: ABV: 8.4%, O.G.: 16, IBU: 11. Belgian Style Farmhouse Ale. Peach Saison with Claussenii. Brewed with the Saison and farmhouse ales of Belgium in mind, we added fresh peaches and Brettanomyces claussenii to a white wine barrel and aged the Saison base for 9 months.

4:00 P.M.- LAZARUS: ABV: 9%, O.G.: 19, IBU: 35. Imperial Stout. Imperial Stout Second Runnings. Born out of the second runnings of Bourbon County Brand Stout, Lazarus isn't your standard "small beer". The deceiving alcohol blends with the roasted malt and the chocolate sweetness packed into the body of the beer.

4:30 P.M.- RARE BOURBON COUNTY BRAND STOUT: ABV: 13%, O.G.: 30, IBU: 60. Bourbon Barrel-Aged Imperial Stout. Bourbon Barrel-Aged Imperial Stout. This version of Bourbon County Brand Stout was aged for two years in the finest Bourbon barrels that Goose Island used in its 18 years of bourbon barrel-aging beers. The Bourbon Barrels were Pappy Van Winkle Barrels originally filled in 1985 and produce a refined bourbon character with notes of vanilla, smoke, chocolate, and molasses.

5:00 P.M.- A BEER NAMED SUE: ABV: 7.5%, O.G.: 17.5, IBU: 80. Black IPA. Black IPA. One of the beers in our Chef collaboration series with Chris Pandel of the Bristol. A Black IPA brewed with Pale, Rye, and Debittered black malt. The Citra, Sorachi Ace, and Cascade hops provide a pineapple, lemon peel, and grapefruit explosion that balances the darker malts.

5:30 P.M. - "BREWER'S CHOICE"

REAL ALE TENT

BROAD SHOULDERS BARLEYWINE: ABV: 8.2, O.G. 23.4, IBU: 60. English Style Barleywine brewed with a ridiculous amount of malt "Brewer's Choice".

GRANITE CITY FOOD & BREWERY | 320

Head brewer: Cory O'Neel

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. Five flagship beers, along with rotating 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 and now six-packs are available wherever fine craft beer is sold. 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 chilled wort out to each restaurant for fermentation. Locations in the following states: ND, MN, WI, SD, IA, IL, IN, OH, NE, KS, MO. Coming soon: Troy, Michigan!

NORTHERN LIGHT LAGER

WAG'S AMERICAN WHEAT

BROTHER BENEDICT'S BOCK

DUKE OF WELLINGTON INDIA PALE ALE

BROAD AXE STOUT

SPECIAL RELEASES

BELGIAN STRONG ALE 9%

PRIDE OF PILSEN BOHEMIAN PILS

DUNKELWEIZEN

BLUEBERRY ALE

GRAY'S BREWING CO. | 408

Brewmaster: Fred Gray

www.graybrewing.com | fredgray@graybrewing.com

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

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

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

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

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%

GREAT DANE PUB & BREWING CO. | 212

Brewmaster/VP: Rob LoBreglio

www.greatdanepub.com

123 East Doty Street, Madison, WI | 608.284.0000

2980 Cahill Main, Fitchburg, WI | 608.442.9000

357 Price Place, Madison, WI | 608.661.9400

876 Jupiter Drive, Madison, WI | 608.442.1333

2305 Sherman Street, Wausau WI 715.845.3000

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

Our Fitchburg location is a local institution in its own right. With its ten+ beers on tap, ample gaming area, and outdoor seating, it pours hearty brews for our avid southside patrons.

Patio seating and an ambitious beer selection make Hilldale THE place to enjoy a Sunday brunch buffet. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews, including a franchised location at Madison's Dane County Regional Airport.

The Sunday morning Bloody Mary bar and brunch menu make the new Jupiter Drive location a "must-see." A large pub and gaming area fills the ground floor, and dining on the second story affords panoramic views of Madison.

Folks up north have quickly embraced the the Great Dane in Wausau. Ten+ tap beers are always fresh and flowing, and the easy-on, easy-off highway location is perfect for travelers headed to summer lake destinations or to the Granite Peak ski area in winter.

[WHAT BEERS DID WE BRING? ALL WE HAD! NEVER FEWER THAN 12.]

GREAT LAKES BREWING CO. | 115

Brewmaster: Mark Hunger

www.greatlakesbrewing.com | markh@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 underwent a \$7M 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.

BARREL-AGED BLACKOUT STOUT: ABV: 9.5% ABW: 7.6% IBU: 50. Blackout Stout aged in oak bourbon barrels.

BURNING RIVER PALE ALE: ABV: 6.0% ABW: 4.8% IBU: 45 GRAVITY: 14°P. An assertively hopped American pale ale with citrusy and piney Cascade hops.

COMMODORE PERRY INDIA PALE ALE: ABV: 7.5% ABW: 6.0% IBU: 70 GRAVITY: 18°P. A medium-bodied and well hopped India pale ale with a dry, fruity finish.

EDMUND FITZGERALD PORTER: ABV: 5.8% ABW: 4.7% IBU: 37 GRAVITY: 15°P. A complex, roasty porter with a bittersweet, chocolate-coffee taste and bold hop presence.

MARKET STREET WHEAT: ABV: 5.3% ABW: 4.2% IBU: 20. A classic hefeweizen served unfiltered to showcase the hints of clove and banana.

IN OUR FAMILY OF BEERS.

why is Burning River
the bold, hoppy,
rebellious one?

Our theory: equal parts high quality Cascade
hops and anti-authoritarianism.

Crafted with only the highest quality
Cascade hops, the bold personality
of our Burning River Pale Ale demands
as much attention as its name. The
1969 Cuyahoga River fire. And while
some may call it a "large wolf" for its
quintessential 1960s counterculture
disposition - it fits right in with our
exceptional family of fresh beers.

Sample five beers at our booth!

GREAT RIVER BREWERY | 516

Founders: Scott Lehnert/Paul Krutzfeldt | Brewmaster: Paul Krutzfeldt
Head Brewer: Scott Lehnert
www.greatriverbrewery.com
332 East 2nd St., Davenport, IA 52801

Established 2004. Great River Brewery is located right off the banks of the Mississippi River. We have been serving fresh beer to the masses since 2009. We are primarily a production brewhouse with a small tasting room and patio that overlooks the Mississippi River. We offer 5 year-around ales, barrel-aged beers (aged for 7 months in oak whiskey barrels) and 11 seasonal offerings. Our beer is produced in both draft, and 16 oz cans. Check our website for seasonal offerings and special tapping dates.

483 PALE ALE: 5.4 ABV, 48 IBU, American style pale ale brewed with pale, and a touch of crystal to give it that copper hue. Then we aggressively hop it for a big citrus hop aroma and taste.

ROLLER DAM RED ALE: 5.3 ABV, 30 IBU, Irish style red ale brewed with English pale and two crystal malts to give this dam ale a ruby red color and rich caramel flavor. Nicely balanced with a spicy hop finish.

RED BAND STOUT: 6.0 ABV, 36 IBU, We liked our local roasters New Orleans Iced coffee so much we decided to use their beans in our brew. We cold press Indonesian and Ethiopian beans using our 18-hour cold brew extraction method, into our milk stout. It is the perfect marriage of two of our favorite beverages, premium cold pressed coffee meets dark rich chocolate milk stout.

WIDESPREAD WIT: 5.6 ABV 10.2 IBU Seasonal offering, our take on a classic Belgian Wit. The perfect beer for a hot summer day! We use 5 types of malts, mildly hopped, combined with coriander, orange, and chamomile.

REAL ALE TENT

VANILLA BEAN STOUT: Cask conditioned sweet stout that is aged with bourbon soaked vanilla beans.

GRUMPY TROLL BREWPUB | 304

Brewmaster: Mark Knoebel
www.thegrumpytroll.com | grumpytroll@mhtc.net
105 S. 2nd St., Mount Horeb, WI 53572 | 608-437-2739

Reestablished in 2000 the Grumpy Troll took over from where the Mt Horeb Pub and Brewery had started in '98. Located just about 20 miles west of Madison, the Grumpy Troll has gained national attention for its beers. Over the years the brewery has competed and won awards at the World Beer Cup, Great American Beer Festival and United States Beer Tasting Championship. We were also named to the Rate Beer's top 50 brewpub listing in 2007. And to top it all off, The Grumpy Troll was named best brewpub of Wisconsin for three years by Madison Beer Review.

Our Brewmaster Mark Knoebel brings with him over 20 years of award winning brewing experience. With over 12 beers on tap, the Grumpy Troll offers a variety of styles to please many. Along with over 54 menu items, we have the right meal or snack to accommodate anyone of our fine brews. We invite you to come on out and find out for yourself about the Grumpy Troll.

SESQUICENTENNIAL BREW: 5% ABV and 24 IBU. A lager brew based on recipes from the 1860's era. A bit darker and hoppier than the usual lager beer. Made with a variety of ingredients to give it a fresh from the frontier flavor.

NORWEGIAN WIT: 5.4 ABV and 12 IBU. White ale full of flavor, spiced for an unique flavor experience.

NEW SCHOOL IPA: 6.8 ABV and 60 IBU. Highly hopped ale showcasing some of the new varieties of hops on the market, Amarillo, Citra, and Simcoe. We add a little Centennial to balance it out a bit, but not much.

SPETZNAZ STOUT: 6.9 ABV and 48 IBU. Dark robust brew, multiple award winning, kinda brewed in the Foreign Expedition style.



Un-COMMON BEERFOODFAMILY

105 south 2nd street, mt. horeb 608-437-2739
thegrumpytroll.com

9th Annual Mount Horeb
**THIRSTY TROLL
BREW FEST**
SEPTEMBER 10, 2011

Grundahl Park, Mount Horeb, WI

12 pm: Food ONLY

1-5 pm: Brew Tasting

Enjoy hundreds of brews from 25 breweries
Live music by The Pints, and Jim Curley-Bagpiper.

\$30 advance/\$35 gate

For Tickets: 608-437-5814

or www.trollway.com

The Brewers: Ale Asylum, Big Bay, Capital
Galena, Grumpy Troll, Lakofront, Lake Louis,
New Glarus, Vintage
and many more to come!

STATE
BANK

FARMERS
BREWING



HALF ACRE BEER CO. | 315

Head Brewer: Matt Gallagher | Brewers: Phil Wymore & Michael Carroll
President/Founder: Gabriel Magliaro
www.halfacrebeer.com | 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 Brewhouse, 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!

GOSSAMER : 4.2% ABV. OG 10.5P. A drinker. This Golden Ale is a quality travel companion that aims to please with subtlety and aroma pop. Bright hops on the nose are nicely balanced with a crisp, biscuity finish.

OVER ALE: 6% ABV. OG 14P. 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.

DAISY CUTTER: 5.2% ABV. OG 11.5P. An American west coast Pale Ale chock full of dank, aromatic hops that bite up front, then ease into citrus, and set the finish up to nail the spot.

DOUBLE DAISY CUTTER: 8.5% ABV. OG 17P. The Double Daisy Cutter is a bigger version of the original Daisy Cutter Pale Ale. A heftier grain bill amps up the ABV and double dry-hopping insures there's enough hops to recede your gums.

MARTY STOFFER'S WILD AMERICA BARLEY WINE STYLE ALE : 10% ABV. OG 21P. A hoppy barley wine with a fruity nose that eases you into a burly malt scene.

CAPTAIN FANTASY: 6.5% ABV. OG 16P. Citra-hops and pear help place the taste while Sorachi Ace gets up in-yo-face! Thanks to friendship (and similar music tastes,) this small batch saison is the second beer to rise from collaborative efforts with Michigan taste-makers, Short's Brewing Company. Make sure to stop by Short's booth to taste their 'Fantasy.'

DRIPPING SAISON : 5.6%ABV. OG 11P. We aimed to carve this beer from the heart wood of what a Saison can achieve during the warm months. Sweet, spicy aromas of saison yeast entice and are followed up by an undeniable quencher.

AMBROSIA: 6% ABV. OG 14P. A wheat ale brewed with oranges and hibiscus. A mellow palette of wheat promotes subtle tart flavors and slight earthiness.

BRANDY BARREL AGED AMBROSIA: 6.1% ABV. OG 14P. A three-week stint in a brandy barrel gives our wheat ale brewed with orange peel and hibiscus flowers just a nudge of sweet-hotness that matters.

BRANDY BARREL AGED CRUSCH KÖLSCH: 5.5% ABV. OG 12P. Classic Kölsch, finished with white peach puree, honey, and a kiss of brandy. Stone fruits, malt, and peat-heat!

HAMBURGER MARY'S CHICAGO | 208

www.hamburgermarys.com/chicago/
5400 N. Clark St., Chicago, IL 60640 | 773-784-6969

Hamburger Mary's first opened its doors in the delightful neighborhood of Andersonville in Chicago in 2006. Mary's expanded in 2009, adding a small brewery. With a small production of approximately 200 BBLs per year, Hamburger Mary's beers are currently only available for in-house consumption and to-go growlers. Hamburger Mary's offers three year-round drafts, two rotating seasonal drafts and several "experimental" small batches throughout the year. Also "on tap" are Mary's famous half-pound gourmet burgers, made from 100% all-natural, humanely-raised, veggie-fed, certified Angus beef, as well as an assortment of salads, sandwiches and

entrees.. all perfectly suited to go down with an cold, site-brewed beer! Hamburger Mary's Chicago is affiliated with other Hamburger Mary's across the country (including the soon-to-open Milwaukee location.) However, the Chicago location is currently the only one which brews beer.

MARY HOPPINS PALE ALE: 5.5% abv, 1.054 OG, 37 IBU. Mary's flagship brew is a well-balanced pale ale, with moderate bitterness from late-addition Cascade hops.

SLEEPING BEAUTY GLUTEN-FREE ALE: 5.6% abv, 1.055 OG. Sleeping Beauty is brewed with rice, sorghum, honey, and buckwheat. Chamomile, Elder Flowers, and Orange Peel add a "princely charm" to this golden ale.

TBD ALE: Mary's Third beer is still yet to be determined, but it is sure to be FABULOUS!

HARRISON'S BREWING CO. | 410

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

HAYMARKET PUB & BREWERY | 305

Brewmaster: Peter L. Crowley, Director of Fermentation
www.haymarketbrewing.com | info@haymarketbrewing.com
737 W Randolph, Chicago, IL, 60661 | 312-638-0700

Established 2010 (December 24th.) The Haymarket Pub & Brewery is a fun, relaxed, family owned brewpub that specializes in contemporary American and Classic Belgian ales and lagers with a focus on hops, Abbey ales, and barrel aging. Our three main families of beer consist of our Abbey family of single, dubbel, and trippel; our American hops family of IPA, Double IPA, and Imperial IPA, and our American Belgo family of Belgian Pale, Belgian IPA, and Belgian Imperial IPA. All of which change with the seasons and our brewers whim. Mixed in are our hoppy stouts, our barrel aged beers and our one-off experimentations that leave no ingredient safe. Combined with our passion for slow cooked foods, homemade sausages, handmade sauces, and a twist on classic barfare, our pub has something for everyone. Whether you're in to watch the game, play darts, talk beer, or enjoy a fantastic meal, our service staff is ready to make your experience a great one. For those heading back through Chicago after the fest is over, we are located directly at the Randolph St exit off 90/94! The closest Chicago brewery to the interstate.

SPEAKERSWAGON PILSNER: 5%, 13P, 35 IBU. This hoppy German style pils is brewed with Wyermann pilsen malt and loads of saaz hops. Named after the speakerswagon used by the 'anarchists' in the Haymarket Square in the late 1800s.

OSCAR'S PARDON BELGIAN PALE: 4.5%, 11P, 30 IBU. Belgian pale ale brewed with pilsen malt and dry-hopped with Amarillo. Named after Oscar Neebe, one of the 'Haymarket Eight' who was convicted to life in prison for his involvement in the Haymarket Square riot on May 4th 1886 who was eventually freed by then Governor Peter Altgelt. He was also a yeast salesman to breweries!

ANGRY BIRDS BELGIAN RYE I.P.A.: 7%, 17P, 45IBU. This Belgian Strong Golden ale, brewed with imported pilsen malt, malted and flaked rye, and a touch of crystal, is dry hopped with Amarillo. Named after it's angry creators The Crow and the Sparrow.

MOTHER JONES ABBEY DUBBEL: 8%, 18P, 20IBU. This Belgian strong dark ale is brewed with authentic yeast from one of Belgium's oldest Trappist Monasteries, dark candi syrup, molasses, and raisins! Mother Jones was an agitator, a rebel, and a voice for America's many disadvantaged children.

MATHIAS IMPERIAL I.P.A.: 10%, 22P, 100 IBU. This monstrous I.P.A. is brewed and dry-hopped with 3 pounds per barrel of Citra hops, lending the beer huge flavors and aromas of mango and tropical fruit. Named in honor of officer Mathias Degan, the first Officer killed in the dynamite explosion during the Haymarket square Riot on May 4th, 1886.

BUK BLACK RYE BOCK: 7.5%, 17.5P, 20IBU. This strong black lager is brewed with loads of pilsen and munich malts and 40% rye. Named in honor of the hard drinking and hard writing Charles Bukowski.

SPECIAL RELEASES

3:00 P.M.-INDIGNANT BOURBON IMPERIAL STOUT 12.5%, 27P, ???IBU. A huge malty Imperial Stout aged for 6 months in 8 year old Woodford Reserve Barrels.

HINTERLAND BREWERY/ GREEN BAY BREWING | 520

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.

HUB CITY BREWING CO | 514

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.

OATMEAL STOUT: ABV - 5.8% IBU - 22 Our Oatmeal Stout is so named for the 10% oat content of the grist. As you taste this beer you will find coffee and dark chocolate as the dominating flavors with a slightly sweet finish.

SNOWBUNNY ALE: ABV - 5.8 % IBU - 15 Snowbunny Ale is brewed with real vanilla and lots of caramel malt to create our version of dessert in a bottle. You should find notes of caramel and vanilla playing in the creamy background of this crowd-pleaser.

PARADISE ALE: ABV - 6.2% IBU - 40 A simplified malt bill leaves this beer light in color and allows the hops to shine. A blend of hops are used throughout the process finishing off with a dry-hopping in the secondary fermentation. This is loaded with citrus flavors and even a hint of the tropics. Enjoy a taste of Paradise.

MIDNIGHT EXPRESS: ABV - 9.7% IBU - 50 A special blend of 7 malts give this beer its complex character with notes of burnt sugar, molasses, and licorice greeting the palate before a lingering roasty finish.

ILLINOIS BREWING CO. | 511

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 | 218

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 2009 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 DU 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 GRAND RESERVE: 7% ALC/VOL, 1.059 O.G., 30 IBUs. French Style Sour Brown Ale, Aged for 18 months in oak barrels and then an additional 6 months in the cask.

BAM BIERE WITH JASMINE: 4.5% ALC/VOL, 1.037 O.G., 25 IBUs. Farmhouse Style Ale, with jasmine added.

CALABAZA BLANCA WITH HIBISCUS: 4.8% ALC/VOL, 1.039 O.G., 15 IBUs. Belgian Style White Ale, with hibiscus added - light, 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!

KUHNHENN BREWING CO. | 201

Owner/Brewers: Eric and Bret (The Kuhnhen Brothers) | **Asst Brewers:** Todd Schwem, Phil Sullivan | **Mead Maker:** Frank Retel
www.kbrewery.com | sales@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 Kuhnhen 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, Sun Noon to 10pm.

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.

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 1.068.

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

A PLAY IN THE HAY: Amber in color, this sour beer is more americanized than it's Belgian counterpart. Medium body, not so sour may be infused with fruit. O.G. 1.058.

A FEW SHILLINGS TOO MANY: Our ultra wee heavy Scotch style ale. Deep red in color, malty to the hilt.

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.

DARK MILD: 4.0% Deep Red real ale, Light in body but not in flavor. Malt flavor dominates, But finished lightly with Cascade hops for a twist.

LAFAYETTE BREWING CO. | 116

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

Celebrating our 18th 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 and Market District. We are the 2nd oldest brewery operating in Indiana, and we produce 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 intensely hopped IPAs to a barrel aged baltic porter to a sour Belgian brown. Our restaurant serves a variety of updated comfort foods, including delicious locally raised bison burgers, house-smoked brisket, wings and turkey and classic fish and chips. Our facility also features a 2nd floor venue which serves as a private catering room; plays host to our annual beer festivals and 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
BUMPY FACE AGAVE WHEATWINE

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 | 210

Owner: Tom Porter | Brewmaster: Tim Wauters
www.lakelouie.com | tom@lakelouie.com
7556 Pine Rd., Arena, WI 53503 | 608-753-2675

Established 1999. Born out of a midlife crisis, Lake Louie Brewing emerged as a producer of top quality ales distributing to the Madison, WI and surrounding areas. Tom Porter built a true farmhouse brewery near his home in Arena, WI. Producing approximately 4,000 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'. 5.4% ABV, 1.053 OG, 16 IBU

WARPED SPEED: Brewed in the classic Scotch Ale style with a deep reddish brown color. Full of body, sweetness and flavor. 5.87% ABV, 1.070 OG, 16 IBU

ARENA PREMIUM: American Pale Ale: Based on the "American Pale Ale" style but with more malt flavor. Using American grown hops and barley. 5.8% ABV, 1.054 OG, 10 IBU

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. >10% ABV, 1.080 OG, 18 IBU

MOSQUITO BEACH: Red 'Ale' (Summer Seasonal.) An ale fermented at lager temperatures. Dry, Crisp finish with just the right bitterness 6.0% ABV, 1.063 OG, 22 IBU

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." 5.7% ABV, 1.060 OG, 21 IBU

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. 5.4% ABV, 1.055 OG, 21 IBU.



Drackenberg's
Cigar Bar & Cocktail Lounge
Hosted by Jackson
& his friendly staff

★ Indoor smoking	★ Exotic beers, wines & liquors
★ Air filtration system	★ Top quality cigarettes
★ Amazing ambience	★ TVs for sports, etc.
★ Full service bar	★ Smoking tools & gifts
★ Fine humidified cigars	★ Pipes & custom tobaccos

Open 7 days a week!
3pm-midnight
605 N. Sherman Avenue
(Lakewood Plaza on Madison's North Side)
513-2596

LAKEFRONT BREWERY | 309

Brewmaster: Luther Paul

www.lakefrontbrewery.com

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

Lakefront Brewery started in 1987 and has grown to be one of the largest craft breweries in the state of Wisconsin. The brewery is known for its innovative ales and lagers, as well as its quirky tours. Lakefront's pioneering spirit created many U.S. brewing industry firsts; among these, the first certified organic brewery, producing the country's oldest certified organic beer (Organic E.S.B.), the first government certified gluten-free beer (New Grist), and the first beer made from all-Wisconsin ingredients since Prohibition (Local Acre lager). Lakefront Brewery's line-up consists of twenty-four hand-crafted beers and is presently distributed to 35 states and three countries.

BRIDGE BURNER: 8.0% ABV, 38 IBUs. An American strong ale with a giant malty backbone and enough hops to give it balance without extra sweetness.

KLISCH PILSNER: 5.4% ABV, 25 IBUs. Our take on the Czech pilsner. Smooth, full-bodied, a mild Saaz hop presence, and that classic crisp pilsner finish.

FIXED GEAR: 6.5% ABV, 34 IBUs. This West Coast style American red ale has big floral and citrus aroma up front. Major caramel malt flavors paired with a hoppy, citrusy bite gives this beer an ATTITUDE!

CHERRY LAGER: 6.5% ABV, 14 IBUs. The first fruit beer since Prohibition! Malty sweet with a mild Wisconsin cherry tartness and a low hop bitterness. Tastes just like cherry jam on hearty, whole-grain toast.

FUEL CAFE: 5.5% ABV, 20 IBUs. Our coffee stout has a deep black color and a rich coffee aroma and taste.

PUMPKIN LAGER: 6.0% ABV, 15.0 IBUs. Still one of the only Pumpkin Lagers in the world! Real pumpkin and pie spices compliment the pale malts to make it taste just like a fresh-baked slice of pumpkin pie.

The Great Taste is one
of the best damn beer
festivals on the planet.
PERIOD!!

Thanks for supporting
the craft brewing
industry in the past,
present and future.
Cheers to twenty-five
outstanding years.



Dells On Tap



Saturday,
October 15, 2011
Noon - 5 p.m.

Wisconsin Dells Festival Site
Downtown Wisconsin Dells

Come for the beer, Stay for the fun!

Save \$5

Advance Tickets: \$30; Day of Event: \$35

Admission includes samples of micro-brews from
25+ Wisconsin breweries, tasting glass and live music.

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- **Log On:** wisdells.com/dot
- **Mail:** Form below
- **Visit:** Wisconsin Dells Visitor Bureau
701 Superior St.

For information on Autumn Harvest Fest & Dells On Tap,
contact the Wisconsin Dells Visitor & Convention Bureau:
(800) 223-3557 or log on to wisdells.com/dot

Dells On Tap

Advance Ticket Order Form (please print)

Name _____

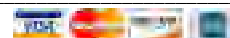
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Phone (____) _____ D.O.B. ____/____/____

Please send me _____ ticket(s) @ \$30 each. (By 10/14/11)

Charge to my Credit Card # _____



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(800) 223-3557 • wisdells.com/dot

LEINENKUGEL'S BREWING CO. | 1000

Brewmaster: Greg Walter

www.leinie.com | leinielodge@leinenkugels.com

124 E. Elm St., Chippewa Falls, WI | 888-LEINIES (888-534-6437)

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

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 beer 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.

SPECIAL RELEASES

2:30 P.M. - VANILLA PORTER: 9.0% ABV. Oak barrel aged porter with luscious vanilla and dark stone fruit notes. Come see what is brewing!

Leinenkugel's

Join Us Out Here.

There's something magical about being outside, sharing time with good friends. And for five generations, that's the feeling our family has captured in every batch of Leinenkugel's®. So come along. Join Us Out Here.

Join us at leinie.com.

©2010 Jacob Leinenkugel Brewing Co., LLC, Chippewa Falls, WI * Lager

LIFT BRIDGE BREWING CO. | 508

Head Brewer: Matt Hall

www.liftbridgebrewing.com | matt@liftbridgebrewing.com

1900 Tower Drive, Stillwater, MN 55082 | 888-430-BEER (2337)

Established in 2008, we are proud to be the first brewery since prohibition in the city of Stillwater, MN. Our mission is simple: to create fine beers for you to enjoy! It is our pleasure to supply you with what you need to help you slow down and enjoy life. Whether that is a Farm Girl Saison®, Crosscut Pale Ale™, or any of our other seasonal specialties, we want to brew it our way! We hope that through every bottle and tap pull, you can taste: the history of our City, the pride and fun we have in its creation, the uncompromising natural ingredients and brewing process utilized, and ultimately our sincere hope that we have given an experience that makes you proud to be a beer drinker.

FARM GIRL SAISON: ABV: 6%, IBU: 30, SRM: 5. Belgian Saison. One of the owners wives requested an easy drinking session beer that could be enjoyed year round and the name is attributed to her 'Farm Girl' heritage as well as the heritage of the style. This pale golden, Belgian-influenced ale is for everyone: Farm Girl, wannabe Farm Girl. In the Belgian Farmhouse tradition, this brew has a dry malt finish and a spiciness that only Belgian yeasts can create. Smooth and well rounded.. this one can please anyone in any situation, whether you are on the water, in the sun, or hiding from winter's chill. Availability: Year round. Recipe Attributes: Belgian Pils Malt, Candi Sugar, Wheat Malt, Spicy Hops, Farm House Funk.

CROSSCUT PALE ALE: ABV: 5.5%, IBU: 55, SRM: 13. Crosscut is method for cutting lumber and harkens back to Stillwater's ancestry during the lumbering days. Well-balanced amber pale ale accentuated by multiple additions of floral Cascade hops and our unique introduction of grapefruit zest to compliment the citrus notes of the hops. Availability: Year round.

CHESTNUT HILL: ABV: 6.5%, Nut Brown Ale. Chestnut Hill is a historic street in Stillwater that leads down to the Stillwater Lift Bridge. Chestnut Hill is often where you would find the locals unwinding at the end of the day and sharing good stories and good beer. A wonderful big nut brown ale crafted with roasty toasty malts balanced with Yakima hops and just enough alcohol to keep you warm on a fall afternoon. Availability: Year round.

HOP PROP IPA: ABV: 7.5%, IBU: 70. Envision boats cruising the scenic riverways generating waves of hops which is the experience on the palate. This aggressively hopped IPA awakens the senses with aromas of citrus, fruit, and pine but will bombard your taste buds with hops, a subtle malt sweetness and notes of caramel that will put a smile on your face. Availability: Year round.

REAL ALE TENT

CHESTNUT HILL ALA NUTSACK: (Special Cask) ABV 6.5%. This is a spin on our Chestnut Hill Nut Brown Ale. We age the beer on roasted hazelnuts in the cask which creates another dimension to an already fabulous beer. This particular collaboration won the Gold Medal for the People's Choice award at Firkin Fest 2009. We look forward to hearing your thoughts on the flavor profile. Availability: Only at very special events.

LIMESTONE BREWING CO. | 120

Brewmaster: Ken McMullen

www.LimestoneBrewingCompany.com

12337 S. Route 59, Suite 155, Plainfield, IL 60585 | 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 southwest suburbs of Chicagoland. Our focus has been to pair food and beer, enhancing the dining experience for all. Our beer dinners are becoming legendary, and we have been known to close the restaurant for them. Limestone's beers are high quality, small-batch ales and lagers. The beer names (and the stories behind them) are a veritable history lesson of the region we inhabit.

Brewmaster Ken McMullen attended the Seibel Institute. He then helped open and run a brewpub in Southern California. His brewing philosophy is to create multiple layers of flavors in his brews, including subtle notes found only by truly digging through the beers. This is done by using multiple grains and hop additions and using other adjuncts sparingly to add to the brew, not overwhelm it. Some of these other ingredients include honey, heather, fruit, oak, and cacao nibs.

Join us as this journey through food and beer continues and grows.

WISDOM & WI: 3.99% ABV 16 IBUs OG 1.044. A Belgian Style Wit Beer brewed with orange peel and coriander. A light and refreshing summer ale with a hint of fruit, spice, and floral characteristics. It was during a trip to Fulton, MO and the Winston Churchill National Museum that Brewmaster Ken found his inspiration for his latest brew. Sir Winston was a leader known for his strength, his words, his wisdom...and his wit. So relax, kick back, and enjoy a glass of wisdom & wit!

FLYING PIG IIPA: 8.14% ABV 102 IBUs OG 1.087. In a 1920 tornado, 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 102 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.

PLOW MATCH APA: 5.91% ABV 65 IBUs OG 1.064. The Plowing Match was held in Plainfield from 1877 through 1976. Held during harvest and at various local farms, it was an important event in North Plainfield's history. This brew has 4% of the base malt toasted in Limestone's ovens to give it a bit of a biscuit/bready character, but make no mistake - this brew is really about the Cascade hops!

SPECIAL RELEASES

3 P.M. - BREW MONKEY: Belgian-style Trippel - 9.04% ABV 28 IBUs OG 1.077. Our brewhouse is located behind the glass in the lobby of our restaurant. Brewmaster Ken has said that he feels like the monkey behind the glass - the Brew Monkey! So, although this brew, fermented with Belgian Trappist yeast, wasn't made by monks, it was made by a monkey! Made with three grains - barley, oats, and wheat - this brew came out very creamy and light for the amount of alcohol found in it, stoked with the addition of Belgian candi sugar. At the pub, every glass is served with a cube of cranberry Stilton cheese - a great pairing.

LUCETTE BREWING CO. | 405

Head Brewer: Jon Christiansen
www.lucettebrewing.com | info@lucettebrewing.com
910 Hudson Road, Menomonie, WI 54751 | 715.233.2055

Meet Lucette... Lucette is hand-crafted by guys and brought to life by the artistry of a woman. Don't be offended or embarrassed by her voluptuous curves or stunning assets—she isn't. Lucette is an image of revolution and evolution, much like experiencing a non-macro beer for the first time. And what's more, she is created from the finest ingredients by the hands of our own brewers, at our own brewery, and not by some mysterious brewery far away from "home." In other words, she is not fake, diluted, or overproduced—she is 100% Lucette.

- THE FARMER'S DAUGHTER SPICED BLONDE ALE:** ABV: 5.2% . Farmer's Daughter is a Blonde ale with a malty and fruity aroma. The addition of Coriander and Grains of Paradise also lends mild spicy aromatic qualities.
- SHINING DAWN BELGIAN GOLDEN ALE:** ABV: 5.2%. Shining Dawn is a unique Belgian style golden ale fermented with a special Belgian Yeast Strain. Expect a slightly earthy, spicy aroma.
- EASY RIDER AMERICAN PALE ALE:** ABV: 5.2% Easy Rider has a bright, wonderful hop aroma that has scents of pine, citrus fruits, and grapefruit. This beer has a very clean malt character with upfront hop bitterness and flavor.
- SLOW HAND AMERICAN STOUT:** ABV: 5.2%. Slow Hand American Stout is full of scents reminiscing of roasted coffee and dark chocolate. This beer is black in color and has flavors of roasted malts with rich chocolate.

MAD ANTHONY BREWING CO. | 103

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.

- DOUBLE STOUT:**
BLUEBERRY ALE:
SUMMER DAZE WHEAT: a golden nectar brewed with a hypnotic blend wheat, honey, caramel malt, and various natural aromatics.
IMP RYE PA:

METROPOLITAN BREWING, LLC | 502

Headbrewer: Doug Hurst | President: Tracy Hurst
www.metrobrewing.com | minion@metrobrewing.com
5121 North Ravenswood Ave., Chicago, IL 60640

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 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 own way.

Toasty malts, spicy hops, and a ferocious DIY ethic motivate us to brew beer. Wait no longer. Drink one now. If you feel as inspired as we do, let us know.

KRANKSHAFT KÖLSCH STYLE: ABV 5%, OG 12 Plato, IBU 28 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.

DYNAMO COPPER LAGER: ABV 5.8%, OG 13.8 Plato, IBU 29. 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 Vanguard and Liberty hops. Then - wipe the foam off the tip of your nose - dive into the toasty flavor of Vienna malt. 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: ABV 5.2%, OG 13 Plato, IBU 45. The kinetic beauty of spicy hops grabs you by the nose and lets you know: this is German-inspired beer. A mild, bready malt sweetness greets you at the lips, smoothing the crisp hop flavors. Flywheel is meant for bombastic celebrations of singing voices and clamoring mugs. But then, that first contented moment of happy hour is uniquely celebratory as well.

IRON WORKS ALT STYLE: ABV 5.4%, OG 13 Plato, IBU 45. An assertively hoppy top-fermented beer, polished by the wisdom and patience of lagering. Think of it as an octogenarian with a punk rock attitude. Slightly dry, this beer pairs well with hearty cuisine. We also suggest sipping it on its own; the complexity will keep you entertained and happy.

MICKY FINN'S BREWERY | 223

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:** Mexican Lager
HEFEWEISS:
DOG DAYS SUMMER ALE:
VALKYRIE PILS:
SANTA'S MAGIC: Xmas in July

REAL ALE TENT

- DOG DAYS SUMMER ALE**
BELGIAN PALE ALE
ENGLISH PALE ALE
SUMMER WHEAT

MILLSTREAM BREWING CO. | 518

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 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, all over Iowa and now in Minnesota!

SCHILD BRAU AMBER: 4.9%. O.G.: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: 5.2%. O.G.:12. 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. 2011 Silver Medal - Los Angeles International Commercial Beer Competition & 2011 Gold Medal - Denver International Beer Competition. A 7-time national award winning brew!

IOWA PALE ALE: 5.7%. O.G.: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 one of our best sellers. A hoppy IPA made right here in the Midwest...how exciting!

HEFEWEISSEN: 4.7%. O.G.:14. IBU: 12. Our German-style Hefeweizen 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.

DARK NIGHT BELGIAN RYE: 7%. O.G.:17. IBU: 20. This is a high gravity beer that is our Brewmasters Extreme Series we just released this year. Our dark Belgian Ale brewed with Rye brings on a massive range of characters. Aromas that are spiced, malty and even slightly intoxicating. Flavors that are on the dry roasty and maybe even a little on the tart side. Low level of bitterness. This one was a pain in the ass to brew so you better enjoy it!

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. | 700

Jim Olen/Ethan Crane

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

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

The Milwaukee Brewing Company was established in 1997 at our first brewpub the Milwaukee Ale House. The demand for our beers was greater than just having them at the Ale House so in 2005 founder Jim McCabe decided to build a production facility in the Walker's Point area in Milwaukee, just South of the Milwaukee Ale House. Now our popular beers Louie's Demise, Flaming Damsel Lager, Pull Chain Pail Ale and other Seasonal beers are available all over the State of Wisconsin. Next time you are in Milwaukee come and see us at our 2nd Street location for a tour!

LOUIE'S DEMISE: Our best seller the Scotch Ale/Amber hybrid has a malty character and a sweet finish! Try it and see why we can't make it fast enough.

FLAMING DAMSEL LAGER: A Vienna style Lager this beer has a creamy taste and is very refreshing with a slight hop finish!

PULL CHAIN PAIL ALE: Our version of an American Pale Ale this is out medium hopped, very drinkable ale...our salute to all of the hard working people who made Milwaukee a great Industrial town!

GODZILLA IMPERIAL WIT: Part of our ABV series(Attitude by Volume) this beer is an Imperial Wit that we brew with a black and chamomile tea by our good friends at Rishi Tea in Milwaukee. This beer comes in at 10% ABV.. one of our most popular beers and very rare... get some while you can!

MBC DOPPLEBOCK: We saved one of our best for the GT! This malt monster clocks in at 9% ABV and has a sweet character! This is our last keg available for the year.

GLEN POINTE BELGIAN PALE ALE: A collaborative beer with our friends at Sprecher Brewery in Milwaukee this beer used Belgian yeast and has a beautiful hop flavor... a beer you won't see again so enjoy today at the fest!

MINNEAPOLIS TOWN HALL BREWERY | 504

Brewers: Mike Hoops/Josh Bischoff/Adam Theis/Joel Carson

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.

DORTMUNDER LAGER: 5.0% abv/12 P/25 BU. Our house lager at our pubs.

Classic German style made with only the finest German malts. Very crisp and refreshing

MACAROON: 6.5%abv/16.5P/24BU. Our first summertime coconut beer! We began with base malts that offered a nutty/honey character and aged this beer on whole coconut chunks. The result will remind you of the dessert treat of the same name.

THUNDERSTORM: 7.2%abv/15.6P/6BU. Our favorite honey ale! We start with neutral base malt and finish with fantastic local honey, bitter and sweet orange peel, and a touch of lemongrass. Sunshine in a glass.

TANK MONKEY IPAX2: 9%abv/19.7P/100+BU. Look behind the glass and you will see the Tank Monkeys (kinda like sea monkeys). Well we decided to make a beer with just a touch of hops. (Centennial, Summit, Columbus, and Cascade.)

RUSSIAN ROULETTE: 9.0%abv/22P/66BU. This fun Russian style Imperial Stout is aged with high quality Belgian Dark Chocolate. The result is a delicious and complex sipper.

LSD: 7.3%abv/16.4P/24BU. Lavender, Sunflower Honey, and Dates make up this herbal elixir. Great balance and a crisp finish!

NEBRASKA BREWING CO. | 104

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.

NEW ALBANIAN BREWING CO. | 224

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.

B'URBAN TROTTER: Double India Pale Ale. ABV: 9.2%. IBU: 208. OG: 21 degrees Plato
FINISH LINE AT THE STARTING GATE: If the Kentucky Derby is the greatest two minutes in sports, then B'Urban Trotter is the finest few moments of sipping, because what better place for a brewer/ostrich rancher from Flanders to seek inspiration than Louisville's annual Run for the Roses? With collaborative assistance from NABC and Louisville Beer Store, De Struise's Urbain Coutteau created this "Derbied" Double India Pale Ale to be dry-hopped and bourbon/oak aged, with a suggestion of mint for the home stretch. Malts: Rahr 2-Row, Weyermann Bohemian Pilsner, Castle Biscuit, Simpsons. Medium Crystal. Hops: Cascade (mash, dry), Summit (first wort), Summit (bittering), Chinook (bittering, flavor, dry), Northern Brewer (flavor), Simcoe (dry) Yeast: American (Chico) Ale. Special additions: Vanilla beans and honey were added during the whirlpool.

ELECTOR: Imperial Red. ABV: 7.5%. IBU: 62. OG: 18.5 degrees Plato. Makes Democracy Pointless. Richly malty and excessively hopped, Elector was first brewed on Election Day, taking its name from the Electoral College. In like fashion, Elector's unique character makes democracy utterly pointless. It severs party affiliations, crosses the aisle, and commands you to drink early and vote often. That's because whenever Elector is on the ballot, there's only one real choice. Malts: Rahr Pale and Simpsons. Medium Crystal. Hops: Nugget and Cascade. Yeast: House American

HOPTIMUS: Imperial IPA. ABV: 10.7%. IBU: 100. OG: 22.6 degrees Plato. Sterner Stuff. Living vicariously through others is a sad compromise meant only for rank amateurs and subpar international lagers. Rather, we all might profit from the principled example of Hoptimus, which lives vivaciously, audaciously, and capriciously through itself. With a snarky hop character that is blatantly unrepentant, Hoptimus ensures that meek palates surely will not inherit the earth. Malt: Special Pale Hops: Four additions of high alpha Nugget, one late addition of Cascade, dry-hopped with whole cone Cascades. Yeast: House English

JAXON: Barley Wine. ABV: 11%, IBU: 100, OG: 28 degrees Plato. Drop the Leash and Let Him Run. The newest member of the Brewers' Best Friend Series teasingly asks the question, "With a bark like that, who needs Pat?," because Jaxon, NABC's properly pedigreed Barleywine, is brewed and aged by David Pierce (creator of the legendary Bearded Pat's Barley Wine) at Bank Street Brewhouse. Only the first runnings are collected from the mash tun, with no sparge. Three separate mashes make up one batch. Malts: Special Pale, Dingeman's Biscuit, Cara 45, Special B. Hops: Centennial, Simcoe, Chinook in

two additions; Cascade in the whirlpool; dry hopped twice with whole cone Cascade. Yeast: House English

NAUGHTY GIRL: Belgian India Blonde Ale, ABV: 6%, IBU: 69, OG: 14.4 degrees Plato. Naturally Naughty -- by Nurture. It all began as a Belgo-American ménage à trois, but then the brewers arrived and transformed the trans-oceanic affair into a beer love pentangle. The collaborative minds at Louisville Beer Store, De Struise Brouwers and New Albanian Brewing Company offer this, a willfully disobedient India Blonde Ale with a hop on her shoulder. Malts: Rahr 2-row, Rahr Premium Pils, Castle (Belgian) Aromatic, CaraPils. Hops: Cascade, Galena, Golding, Cascade for warm dry-hopping. Yeast: De Struise House Ale

SOLIDARITY: Baltic Porter, ABV: 8%, IBU: 18, OG: 21.1 degrees Plato. Solidarity or Death. In the 1980's, the Solidarity trade union movement in Poland helped end the Communist Party's hegemony. In 2011, we watched as Wisconsin fought its own battles against repression. We tip our hats to Solidarity, both as a concept and a movement, with this robust liquid reminder of Baltic foresight in activism... and strong beer. Malts: Special Pale; Simpsons Aromatic, Dark Crystal, Chocolate and Black; CaraPils. Hops: Magnum in the kettle; Willamette in the whirlpool, Yeast: Common Lager

THUNDERFOOT: Cherried Imperial Stout, ABV: 12%, IBU: 90, OG: 25.2 Plato. Ultimate Urban Renewal. There can be no doubt. Thunderfoot actively renounces the gentle tweak, the mild revision, and the imperceptible hint. Thunderfoot neither seeks to make a plausible case for adaptive reuse, nor can it be bothered with the nuances of historical preservation. Thunderfoot puts its elongated foot squarely down, advocating your palate's restructuring the old-fashioned way - whole cloth, entire, complete, irresistible, certain and inevitable. Malts: Special Pale, Simpson's Roasted Barley, Simpson's Dark Crystal, Flaked Oats, Hops: UK Challenger, Willamette Special treatment: Hop-backed with dried Bing tart cherries. Aged for one year on oak and dried tart cherries. Yeast: House English.

TUNNEL VISION: ABV: 9.5%, IBU: 20, OG: 22.1 degrees Plato. The Ultimate in Sexy Subterranean Chic. Those hardy immigrant gnomes who came from the venerable hills of the Ardennes to take up residence beneath the mysterious Knobs of Southern Indiana get lonely, too. That's why NABC gave them Tunnel Vision, a potion reminiscent of home, and sufficiently versatile for consumption in all seasons--and on all continents. Malts: Castle Pale, Castle Aromatic, Weyermanns Vienna, Flaked Rye, Honey Malt, Hops: Magnum, Special: Orange Peel, Coriander, Yeast: Belgian Chouffe.

YAKIMA: Rye India Pale Ale, ABV: 7.5%, IBU: 130, OG: 17 degrees Plato. How the Midwest Was Won. "Yakima is simple in design: This beer is for me, the hophead Brewmaster here in the land of no coast. After many years of liquid research, the time came to satisfy my inner desire to craft a Rye IPA so immaculate that it would 'up' our revolution even further. Mission accomplished." -- Jared Williamson. Malts: Rahr 2-row, Flaked Rye, Weyermann CaraFoam. Hops: Columbus, Centennial, Cascade. Yeast: House ale.

CASK-CONDITIONED SPECIAL RELEASES

(tapping time TBA)

SCOTCH-PIN-AGED QUADRAGEDDON (CASK-CONDITIONED): It's Belgian, it's strong, and that's all any of us know. Aged in a wooden pin that formerly held Lagavulin-conditioned JW Lees Vintage Harvest Ale

SCOTCH-PIN-AGED SOLIDARITY (CASK-CONDITIONED): As above, Baltic Porter aged in a wooden pin that formerly held Lagavulin-conditioned JW Lees Vintage Harvest Ale.

REAL ALE TENT

BEAK'S BEST: American ESB, ABV: 5.3%, IBU: 35, OG: 14.75 degrees Plato. American Bitter & Soul Liniment. Brewed with English malts and American hops, and named in honor of globetrotting historian and educator Don "Beak" Barry. You really need to meet the Beak, and sample his ale. Malts: Simpsons Golden Promise, Simpsons Medium Crystal, Castle (Belgian) Aromatic and Special B, Hops: Triple hopped with Cascade pellets, Yeast: House English

COMMUNITY DARK: English Dark Mild, ABV: 3.7%, IBU: 12.5, OG: 11.5 degrees Plato, Inside Is What Counts. Indiana State Fair Brewers Cup gold medal winner, 2011. Inspired by traditional English Mild, the style that fueled the factory 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. Malts: Special Pale, Dark Crystal and Chocolate malts. Hops: Double hopped with EK Golding. Yeast: House London

NEW GLARUS BREWING CO. | 513

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 pm 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 pm and are led by one of our Brewery Ambassadors. Register online at www.newglarusbrewing.com.

TWO WOMEN: 5.0% ABV Classic Country Lager.

MOON MAN: 5.0% ABV. No Coast Pale Ale

APPLE ALE: 4.0% ABV. Apple Ale

TOTALLY NAKED: 4.2% ABV. American Lager

SPECIAL RELEASES

1:30 P.M.-BLACK TOP: 6-7% range ABV .Too NEW to describe! It has HOPS!!!

3:00 P.M.- LAUGHING FOX: 5-6% range ABV. Too NEW to describe! It is an open top wheat....

5:00 P.M.- GOLDEN ALE: 7% ABV. Sneaking some out of the brewery to share!!!

NEW HOLLAND BREWING CO. | 512

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

Established in 1996, NHBC has grown from a scrappy two-man start-up to a thriving regional microbrewery, recognized for its creativity and artistry. Our mission "to enhance customers quality of life by providing the most remarkable experience possible. and empower an artistic approach in all aspects of their craft" shows up in our diverse, balanced collection of beer and spirits.

All of our beer is brewed 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, at 690 Commerce Court. In response to our considerable growth, we opened the new brewery in October of 2006, replacing the original headquarters. We also brew beer and distill spirits in our pub. The pub is a great place for us to explore new ideas, meet our customers in a comfortable setting and provide a place of community for all who visit. The beers made here are typically special brews that rarely see their way outside of the friendly confines of our pub. In 2007, we brewed and shipped just over 7,400 barrels of beer and in 2010 we brewed and shipped 12,000 barrels. We work hard to bring you an authentic, interesting and gratifying experience. We are proud to share our craft with you. Hope you enjoy it as much as we do.

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.

Only in Wisconsin!



Gift Shop & Free Self Guided Tours
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10:00 am - 4:00 pm

Factory Fresh Beer - R&D Series Beers
Engraved Glass Mugs - Hats - Shirts & T-Shirts
Tasting Room & Beer Depot - Hard Hat Tours



2400 State Hwy 69 • New Glarus, Wisconsin 53574

608.527.5850

www.newglarusbrewing.com



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.

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.

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.

2008 DRAGON'S MILK: 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.

2008 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.

EL MOLE OCHO: 22 Plato 8% abv. Our exploration into the flavors of mole, the legendary sauce of central Mexico. Malty aroma and rich, cocoa-laden body laced with an invigorating tinge of dried chilies and coffee.

CHARKOOTA RYE: 19° Plato, Alc. 7.75% by Vol. A Smoked Rye Doppelbock. An homage to all things Pig, Charkoota Rye's malty backbone is derived from a blend of rye and four other malts, including malted barley smoked over cherry wood by our very own brewers. Its smoke-forward body is balanced with tones of deep molasses and caramel, with a crisp, clean lager finish.

SAISON CACAO: ABV: 11.5% IBU: 25 Original Gravity: 23.5°P This bronze colored Saison starts off with aromas of lemongrass and citrus. Spicy pepper and a slightly nutty finish round out the nose. These aromas carry into the flavor with lots of citrus, lemongrass and spicy aromas up front. Its initial sweetness on the tongue quickly fades to dryness and finishes with a slightly nutty, dark chocolate flavor. Alcohol and a moderate bitterness also reveal themselves in the finish of this complex beer.

MUTINOUS BATTLE CHAI: ABV: 8 % A collaboration beer between New Holland Brewing and Mutineer Magazine, a nationally distributed fine beverage magazine. It was released at Falling Rock House during GABF 2010 with proceeds of the keg going to Mutineer's charity partner A Child's Right, in support of global water relief for vulnerable children in developing countries. The base beer was brewed with both pale and rye malts, spiced with an original interpretation of the traditional chai tea spice blend, and fermented with a Belgian wit yeast strand. This base beer was then primed with brown ale wort and underwent a secondary fermentation with Merlot yeast on oak. The end result is dry, amber-colored, medium-bodied Belgian-style spiced and oaked ale unlike any craft beer brewed before.

FARMHOUSE HATTER: Original Gravity: 12.2 °P, ABV: 5.07%, IBU: 53. Fermentation character from Belgian-born yeast, envelops bright hop character with a spicy, tart farmhouse funk.

IMPERIAL HATTER 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.

BEERHIVE: 20° Plato 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.

ENVOIOUS WITH CHERRY: Michigan pears fuel a second fermentation, providing subtle nuance between grain & fruit. A slumber on oak and local cherries adds depth and tartness.

RUM BARREL AGED PILGRIM'S DOLE: 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. A slumber in rum barrels adds depth.

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.

LIGHTS OUT BELGIAN ALE:

NORTHWOODS BREWPUB | 416

Brewmaster: Tim Kelly

www.northwoodsbrewpub.com | 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: an American Style Pilsener

O'FALLON BREWERY | 204

Brian Owens

www.ofallonbrewery.com | info@ofallonbrewery.com

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

Founded in 2000 and under new ownership this year, the O'Fallon Brewery produced and sold 6,500 barrels in 2010 and expects continued growth in 2011. O'Fallon brews five everyday beers: O'Fallon 5-Day IPA, O'Fallon Wheach, O'Fallon Hemp Hop Rye, O'Fallon Smoked Porter (2004 GABF® Gold Medal in the smoked beer category) and O'Fallon Gold. O'Fallon is also known for its seasonal beers, including O'Fallon Pumpkin, O'Fallon Cherry Chocolate, and O'Fallon Black Hemp.

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

2:00 P.M.-C3 cask (Collaboration brew between New Albanian, Schlafly, and O'Fallon) American Mild Ale 3.8% ABV 25 IBU's Citra Hops!

REAL ALE TENT

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

O'SO BREWING CO. | 306

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 is currently undergoing an expansion that will bring its production to around 5000bbls for 2012. Yeh, yeh, I know we said that last year, but financing was pretty hard to get. We found a used 30bbl brewhouse and a bunch of used fermenters and now are ready to do some serious brewing. Little old Plover will still be our home but our beer lineup will certainly expand. Keep an eye out for us in the next few years.. some seriously exciting things are on the horizon!

GOLDILOCKS REVENGE: Imperial Stout aged in brandy barrels for 5 months.

This beer symbolizes the fight that small breweries have to go through in order to get established in a market poisoned with greedy distributors, corporate idealism and fat cats with deep pockets. The small guy can still survive if they have enough true grit and work ethic. Feel the anger.

DANK IMPERIAL RED: aged in brandy barrels with Brett- Our Fall release from 2010, aged on brandy for 5 months with a hint of Brett added post ferment to create a level of complexity. Not a sour, but a super smooth sipper.

NIGHT TRAIN: aged in bourbon barrels- We have been aging Night Train on bourbon barrels for 5 months, but we are not done there. As I write this, we have a portion that we pulled off the main batch and experimented with a plethora of ingredients including toasted coconut, vanilla beans, cacao nibs, Ethiopian coffee, and even aged tobacco leaves. We are not sure how any of this will turn out, but we wanted to let our creative juices flow. Come see what we came up with. One thing is for certain.. it will be unconstrained!

PICNIC ANTS 2010: Farmhouse ale fermented extremely warm with Saison DuPont yeast. Dry, tart, fruity. Great on a hot day. 7.5% ABV, just enough to hit you after working a hard day in the sun. Enjoy, you deserve it!

HOPWHOPPIN- S.M.A.S.H.: (Single Malt and Single Hop) Hop lovers, come get your beer. Summit hops layered in throughout the boil creates a dangerously drinkable beer. 95 laboratory analyzed IBUs. Available in bottles Winter 2011.

SPIKE'S MAPLE: Amber ale made entirely with maple sap from Wisconsin's fine maple trees, no water!! Making maple syrup is a Northern Wisconsin tradition that is handed down from generation to generation. Spike was the name of my Great Grandfather who I used to follow around the woods as he collected all the sap from the trees. Since Spike was a very large man, we made a beer that comes in at 8.5% ABV.

OHIO BREWING CO. | 303

Owner/Manager of Brewing Operations: Chris Verich

www.ohiobrewing.com | info@ohiobrewing.com

451 S. High St., STE B, Akron OH 44311 | 330-252-8004

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival. Ohio Brewing beers are produced at our brewery in downtown Akron. We are located at 451 S. High St., Suite B in the historic Selle building. While there is no restaurant or pub currently on premise, fans are welcome to tour our production facility. Please contact us in advance for tour reservations. A taproom area for sampling will open soon so check out our website for details.

VERICH GOLD: Original Gravity: 12 Plato, IBU's: 21, ABV: 5% People's Choice Award-winner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kolsch-style ale our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing, and smooth.

ALT-ERNATIVE AMBER: Original Gravity: 13 Plato, IBU's: 40, ABV: 5.4% 2011 Gold Medal winner at International Beer Fest at the Cleveland IX Center. Our Dusseldorf originated Alt-style ale has a full amber color with an impressive malty aroma. The taste is superbly balanced with crisp hops, fine German-



canthangatitus

\kant-hang-a-ti'-tis\ n :

affliction brought on by imbibing copious amounts of fermented beverages only to have your night cut short due to slurring and stumbling, thus losing the ability to "hang" with the rest of your party. Expect long sessions of sleep to cure said ailment. Laughing and ridiculing people afflicted is encouraged and expected.

Distributed by....



1-800-542-8642

style malts and topped off with a nice dry finish. Our Alt is surely out of the mainstream!

O'HOPPY ALE IPA: Original gravity: 16 Plato, IBU's: 70, ABV: 7% An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

STEEL VALLEY STOUT: Original Gravity: 14.5 Plato, IBU's: 35, ABV: 5.6% 2011 Silver Medal Winner at International Beer Fest at the Cleveland IX Center. Bronze Medal winner at the World Beer Championships and Best Stout at 2009 Ohio Brew Week. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors.

BUCKEYE BLONDE: Original Gravity: 10.5 Plato, IBU's: 18, ABV: 4.5% An extremely drinkable Belgian Wheat ale with a subtle, spicy finish that is very refreshing and will take you back to the cafes of Brussels.

MAPLE PORTER: Original Gravity: 14 Plato, IBU's: 30, ABV: 6% Robust Porter married with Ohio Maple Syrup. Beer is for breakfast now! Best Flavored and Spiced Beer and the 2008 Ohio Brew Week.

OLD HAT BREWERY & GRILL | 302

Brewmaster: Tommy Fuller

www.oldhatbeer.com | 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

MUSTACHIOED GENTLEMAN: Pale Ale

HEFE WEIZEN

SUAVE CHICKEN: Saison

RAZZMANIAN DEVIL: (Raspberry Bock)

PEANUT BUTTER STOUT

BEES KNEES: (gluten free honey ale)

DIRTY RED MILF: (Red Ale)

PEARL STREET BREWERY | 108

Brewmaster: Joe Katchever

www.pearlstreetbrewery.com | info@pearlstreetbrewery.com

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

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

DTB BROWN ALE : An all-malt Brown Ale. This long-time La Crosse standard is brewed with seven malt varieties that create a complex nutty flavor with roasted undertones. Hopped with both American and Brit hops. Gold Medal Winner at World Beer Championships. 5.5% ABV.

PEARL STREET PALE ALE: A full-body pale ale and a local favorite! This classic Pearl Street original has been brewed in this town since 1999. It's got a pleasant hop bitterness and is dry-hopped for a flowery nose. 6.0% ABV.

EL HEFE BAVARIAN HEFEWEIZEN: A Bavarian-style wheat beer brewed with American barley and wheat malts and fermented with Weinstephan yeast for a subtle banana clove aroma often found in Bavarian wheat beers. Traditionally unfiltered, and usually served with a wedge of lemon. 5.0% ABV.

THAT'S WHAT I'M TALKIN' 'BOUT ORGANIC ROLLED OUT STOUT: Chocked full o' organic rolled oats, chocolate and black malts, American and British hops, this one has a full-flavor, black body and mocha brown head. 6.0% ABV.

SPECIAL RELEASES

2:35 P.M. DANKENSTEIN!!: The DANK is back! 9.5% 109 IBUs 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!

5:00 P.M.-BEDWETTER BARLEYWINE: Back by Popular Demand! This big ugly step-cousin of the beer family is a kick in the pants with six big malts (mostly Maris Otter and Special B) cleverly hiding all the alcohol. This here's a sneaky one. The name says it all. 11% ABV

PIECE | 314

Jonathon Cutler

www.piecechicago.com | piecechicago1@aol.com

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



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POTOSI BREWING CO. | 107

Brewmaster: Steve Buszka

www.potosibrewery.com | 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

POTOSI STEAMBOAT SHANDY: 5%•12P•14 IBU's. This refreshing summer beer is our Good Old Potosi blended with pure cane sugar and 100% natural lemon juice.

POTOSI WEE STEIN WIT: 5.5%•14.5P•20 IBU's. A Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and the high level of wheat that's used in the mash. Spiced with coriander and orange peel. The crispness and slight twang comes from the wheat and the lively level of carbonation.

SNAKE HOLLOW IPA: 7% • 15P • 70 IBU's. Snake Hollow was the original name of the Potosi Hollow and is a brew with real character. According to tradition, an India Pale Ale requires a plentiful addition of hops during the kettle boil. Subsequently during the aging process, additional hops flavorings are introduced, providing fine aromatic hop character. This sturdy ale will satisfy the many hopheads among the new age of beer aficionados.

COFFEE STOUT: Steve Buszka will be making a special batch of coffee stout just for the Great Taste of the Midwest. Come to our booth to speak with Steve and try his version of a Coffee Stout.

RED EYE BREWING CO. | 422

Brewmaster/owner: Kevin Eichelberger

www.redeyebrewing.com | info@redeyebrewing.com

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

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

BLOOM: ABV: 5.1%, O.G.-11.0 deg. P, IBU: 12. Belgian Wheat-light and refreshing, with hints of citrus and spice.

THRUST: ABV: 6.9%, original gravity-16.9 deg. P, IBU: 78. American style I.P.A.- the full custom gospel of hops, laid down heavy by the reverend Kevin Eichelberger.

SCARLET 7: ABV: 7.2%, O.G.-17.4 deg. P, IBU: 23. Belgian Dubbel- Rich and complex.. with hints of chocolate and dried fruit.

A CART RIDE TO MEXICO: ABV: 7.3%, original gravity-17.5 deg. P, IBU: 25. This deep gold mexican style maibock was brewed with piloncillo sugar

BIG BETTY: ABV: 5.2%, O.G.-12.5 deg. P, IBU: 14. Brewed in the German-style of dunkleweiss, this deep copper ale is unfiltered with clove and banana notes.

SPECIAL RELEASES

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



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209 S Main Street

Potosi WI 53820

608-763-4002

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 | 523

Brewmaster: James Cibak

www.revbrew.com | 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. Our second year of business has been quite exciting with opening the second floor called the "Brewer's Lounge" along with perfecting many of our traditional tasty ales, experimenting with bourbon and wine barrels and serving loads of bacon-fat popcorn, burgers, tempeh reubens and working with local farmers for some amazing seasonal pub grub. Owner Josh Deth and head brewer Jim Cibak worked together 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, bourbon barrel staved walls, and ample room around the bar for pint in hand conversations. 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." 6% ABV

BOTTOM UP WIT: Refreshing Belgian-style wheat beer spiced with coriander and orange peel. Made with organic malt and wheat. 4.5%ABV

COUP D'ETAT: Dry, spicy French-style saison abundantly dry-hopped with German select hops. 7% ABV

SPECIAL RELEASES

1PM: TART WITH A HEART: 10%ABV. We started with bourbon barreled aged strong brown ale, infuse it with a tart Italian plum puree blended with our willie wee heavy for one complex ale. She is a bit sour, bit sweet and thoroughly delicious.

2:00 P.M.: PABLO PICASSO: ABV??? Belgium Black Ale brewed with Wit yeast barreled in Cabernet barrels and infused with Michigan sour cherries aged for an entire year.

3:00 P.M.: 2010 VINTAGE BOURBON BARREL AGED EUGENE: 8.5%ABV. Brewed in 2010, our striking, robust porter was aged for 6 months in Heaven Hill Bourbon Barrels.

4:00 P.M. BARREL AGED GENERAL: 9%ABV. Our molasses porter brewed in honor of John A Logan. The molasses gives the beer a black licorice taste that combines with nutty characters from the victory malt. Aged in Heaven Hill Rye Barrels for 6 months.

5:00 P.M.: MAD COW MILK STOUT: A full bodied, creamy, smoothed and "Freshly Milked" stout. 7.5%ABV

REAL ALE TENT

THE WHIP: Our Summer IPA. 6.2%ABV.

RHINELANDER BREWING CO./ MINHAS BREWERY | 105

President/Owner: Jyoti Auluck

www.rhinelanderbrewery.com | contact@RhinelandBrewery.com

www.MinhasBrewery.com

Sales address: 59 South Brown Street, Rhineland, WI 54501 | 715-550-BEER

The historic Rhineland Brewery produced Rhineland Export Lager at its brewery in Rhineland from 1882 to 1967 when it was closed. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin. The Rhineland shorty 7 oz bottle has been re-introduced and is available in many locations throughout Wisconsin. The objective of Rhineland Brewing Company is to rebuild a brewery in Rhineland in the coming years.

RHINELANDER EXPORT LAGER: ABV: 5%, OG: 11.3P. 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! This beer is more popularly known as Rhineland "shorty" since it comes in a 7 ounce bottle.

HUBER BOCK: ABV: 5.5%, OG: 15P. A rich, flavorful, full-bodied beer reminiscent of traditional German bock beers of the past. Malty sweet aromas fill your 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.

Where's Shorty Been?

7oz. Rhineland Shorty Export Lager is Back!
Many of the retailers and fine establishments now carry this northwoods gem. There is however another way to enjoy a taste of this fine brew, check out your favorite establishments to see if they offer Rhineland Export Lager on draught. The great flavor of the northwoods ready to go with you anywhere in a "7 oz. Shorty"! CHEERS, from the Rhineland Brewing Co.



Rhineland
BREWING COMPANY LLC

RIGHT BRAIN BREWERY | 506

Brewmaster: Corey Wentworth | Owner: Russ Springsteen
www.rightbrainbrewery.com | beergurus@rightbrainbrewery.com
221 Garland St., Traverse City, MI 49684

Thank you to the Beer Gods for striking a deal to get us into The Great Taste. Located across the big lake in Traverse City, Mi. brewing on a 7 bbl system nearly every day to keep up with the demanding growing pallets. We will be 4 years old in December 2011. We try to use as much local product as we possibly can, including asparagus and whole baked cherry pies, but we didn't have time to bring them with us. Chef Corey, retired after 20 years to become Brewmaster Corey (he is old.) He is developing beers that have been inspired by his culinary mind. To heck with liquid bread, we have a full coarse beer menu. We have a constantly rotating menu of interesting beers. This is a cliff note, check out our booth for a sample or see the www.rightbrainbrewery.com "we brew what we want, when we want, because we can."

STRAWBERRY FIELDS: ABV: 4% Lots of stawberries laid down on a honey blonde ale.
BLUE MAGIC LAVENDER WHEAT: ABV: 5.4% An American Wheat Ale with a touch of lemon and fistfull of lavender.
POLLINATOR: ABV: 4.7% A refreshing pilsner brewed with honey and basil.
BINGO BANGO: ABV: 3.4% The Right Brain answer to gluten free beer seekers. Wild Rice, flaked white rice, honey and maple syrup. Toasty and tastes like beer, not cardboard.
SPINAL TAPPER: ABV: 7.1% A Pale Ale that took a Cascade steroid. Single hop all the way.
BLACK EYE PA: ABV: 5.4% IBU: 50 Lots of chocolate mixed with lots of hops. Dryhopped with American Saaz and Columbus.
THREESOME PORTER: ABV: 6.1% Porter busting at the seams with Chocalate, Vanilla and Cinnamon
CRAZY SNAKE IPA: ABV: 8.5%. A blend of Briess and Canadian 2-row, Rye and American Saaz and Summit Hops. Well balanced.
SHADOW WATCHER STOUT: ABV: 6.9% A smooth, roasty, American Style Stout with a chocolate finish.
PEACH'S FUZZ FACE: ABV: 5.3% Refreshing honey ale with fresh peaches.
SATISFACTION ESB: ABV: 6% Smooth like a Sunday morning with a subtle malt finish.
NORTHERN HAWK OWL AMBER: ABV: 5.8% Medium bodied amber with the Marris Otter nose and finsh
SOUR OWL: ABV: 7.1% Sometime things go wrong and with love and nurtering is born a beer. Hawk owl amber that was fermented in handmade Northern Michigan White oak bbls, blended with a a bbl of chocolate stout with fresh blueberries. Oh, and more than welcome lactobacillus.. Yup, it's sour for the cult following.

REAL ALE TENT

CHIPOLTE PORTER : 5.4% Well, Porter in a firkin with chipolte chiles.

ROCK BOTTOM BREWERY | 206

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 | 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

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!

IRON HORSE PILSNER: 5.0% ABV 12.0 P 38 IBU. German style pilsner
JAZZBERRY: 4.7% ABV 10.9 P 16 IBU. American wheat ale with raspberry puree added.
ERIK THE RED: 5.6% ABV 13.3 P 20 IBU. Marzen
BLACK BUFFALO: 9.3% ABV 16.5 P 24 IBU. Double Schwarzbier aged in Buffalo Trace barrel.
YNYS AVALON: 6.0% ABV 13.0 P 18 IBU. Two & Three year old brettanomyces refermented beers aged in oak, blended with apple cider.
TZIPPY: 7.1% ABV 17.3 P 40 IBU. Hoppy weizenbock aged two years in chardonnay barrels with brett clausenii.

REAL ALE TENT

APRICOT IPA: 6.3% ABV 15.0 P 60 IBU. American IPA with Centennial, Cascade, and Simcoe hops.
RUBBLE DUBBEL: 7.3% ABV 16.6 P 24 IBU. Belgo-American dark ale with "secret spices."

RUSH RIVER BREWING CO. | 521

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

Established 2004. R Rush River Brewing Co. located in River Falls, WI brews exclusively unpasteurized and unfiltered ales for the WI and MN markets. We began our operations in Maiden Rock, WI in 2004, and moved to a new location in 2007. The new expanded brewery allowed us to install a bottling line and additional tanks. Last year we released four new beers, bringing our total number of products to nine. This year, we are adding more fermenters and a new kegging line to make out plant even more efficient. This additional space will allow us to make enough beer to expand further, and make more styles.

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%
UBERALT ALTBIER:
LYNDALE BROWN ALE:

REAL ALE TENT

CHOCOLATE OATMEAL STOUT ON COFFEE

THE SAINT LOUIS BREWERY, INC. HOME OF SCHLAFLY BEERS | 312

Chief Brewer, Tap Room: Stephen Hale
Chief Brewer, Bottleworks: James Ottolini,
www.schlafly.com | www.twitter.com/schlafly | questions@schlafly.com
Schlafly Tap Room / 2100 Locust Street / 63103
Schlafly Bottleworks / 7260 Southwest Ave. / 63143314-241-BEER

Established 1991. Missouri's first brewpub, still St. Louis's largest locally-owned brewery, and we're ecstatic to be back for our nineteenth Great Taste The Schlafly 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 13th annual HOP in the City beer festival held at The Tap Room on Saturday, September 17th, 2011. 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. Raspberry Coffee Stout, Old Ale, and Weizenbock are also in the lineup.

Schlafly Bottleworks opened a few miles away in April 2003, and is on pace to brew more than 40,000 bbls in 2011. Distribution now includes most cities within a five-hour drive, as well as the region around our nation's Capital. The menu focuses on local purveyors, and Schlafly Gardenworks produces barrows full of vegetables and herbs used in the restaurant. Schlafly 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. This light-colored, refreshing ale is THE beer of Cologne. Well-balanced and mild-mannered, this is a great beer for summertime, although it is now available all year thanks to customer demand. (all year)

CITRUS WITBIER: 5.5% abv 11.8*P 18 IBUs. The third of four beers in our 20th Anniversary Series, this unfiltered wheat ale is brewed with a unique Belgian yeast, and flavored with coriander and various citri; snappy and refreshing! (seasonal)

MÄRZEN: 5.5% abv 13.5*P 25 IBUs. Our Oktoberfest is a traditional Bavarian Märzen with a toasty malt aroma and slight caramel taste. (seasonal)

INDIA BROWN ALE (IBA): 6% abv 15.0*P 45 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, Chinook and Willamette hops. (seasonal)

AMERICAN IPA: 7.2% 17*P 65 IBUs. A gargantuan glass of flavor, a pinnacle of hoppy refreshment, words fall short. (seasonal)

RASPBERRY COFFEE STOUT: 7.0% abv 16*P 40 IBUs. Similar to our Oatmeal Stout, with the addition of fresh raspberry purée and Columbia Monserrate coffee. (seasonal)

PUMPKIN ALE: 8% abv 18.8*P 16 IBUs. Our Pumpkin Ale has a bold, big pumpkin taste, flavored with fresh pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal)

REAL ALE TENT

TRIPLE-DRY-HOPPED AMERICAN IPA (AIPA): 7.2% 17*P 65 IBUs. See the above description, and add generous dosings of Simcoe, Amarillo, and Centennial directly into the cask. (seasonal)

SAMUEL ADAMS BREWING CO. | 205

John Piening/Kevin Spatz

Brewmaster: Eric Beck

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.

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. 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 SIMCOE SINGLE-HOP IPA: Brewed with only Simcoe® hops from the Yakima Valley area of WA. The hops are added at three points during the brewing process - bittering, late kettle, and dry hopping. Simcoe® hops contribute a grippy bitterness and dramatic grapefruit peel and pine resin notes, with the slight sweetness and full malt body attempting to balance the concentrated hop character.

SAMUEL ADAMS WEE HEAVY: 10%ABV This is a dark stormy brew with rich malts and a smoky flavor. Samuel Adams Wee Heavy is a traditional Scotch ale style that is Full-bodied and malty. Brewed with peat smoked malt that's earthy and smoky. This beer has a deep, intense flavor from dark roasted malts. The addition of peat smoked malt adds the unique flavor of the Scottish highlands to this complex and satisfying brew.

SAMUEL ADAMS OAK AGED PORTER: 5.8% ABV - A traditional style porter aged on oak. This beer is big and malty. It has a roasty, smooth malt character with hints of caramel, toffee, and coffee and a nice earthy hop character from the UK hops. The wood aging adds additional layers of complexity and character by contributing distinct toast, wood, earthy, slightly sweet, and roasted coffee notes.

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.

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www.quiveysgrove.com

SAND CREEK/ PIONEER BREWING CO. | 412

General Manager: Jim Wiesender | Brewmaster: Todd Krueger
www.sandcreekbrewing.com | 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 the March of 2004, Jim teamed up with the 3 time World Beer Cup Gold Medal Champion brewer of the Pioneer Brewing Company, Todd Krueger and purchased the Pioneer Brewing Company from the Hellman brothers. Jim and Todd have since grown the business at a remarkable double digit increase and are now distributing their products in Illinois, Iowa, Minnesota, and of course Wisconsin. Currently the Sand Creek Brewing Company produces over 29 different products on a proprietary and contract level. They specialize in premium craft brewed lagers and ales and is the Midwest supplier of FrostPur Root Beer. The gift shop is open to the public during normal business hours - 8 AM-5 PM, M-F unless otherwise noted. Tours are held on Fridays at 3:30pm and on Saturdays Noon till 5pm (May - September) Be sure to come to our 5th Annual Oktoberfest Celebration on October 1st 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 9am till 9pm with the entertainment starting at 11:30am. More details can be found at 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.(FRANK'S WILD RYE'D,
DOUBLE OSCAR'S CHOCOLATE OATMEAL STOUT, SOMETHING FROM THE
MIND OF OUR LEAD BREWER NATE!)**

SHIPWRECKED BREWPUB & INN | 221

Brewmaster: Rich Zielke
www.shipwreckedmicrobrew.com
7791 Egg Harbor Rd., Egg Harbor, WI 54209 | 920-868-2767

Established in 1997, Shipwrecked homes Door County's only Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant and Inn. A place where one can eat, drink and sleep all in the heart of Egg Harbor, WI. There is always a changing seasonal brew that flows freely on tap. Take these delicious brews home by a six-pack, growler, case or even a keg!! Stop at Shipwrecked to try a fun sampler platter or enjoy your favorite microbrew in a frosty pint! Retail beer is also available at stores throughout Northeast Wisconsin.

DOOR COUNTY CHERRY WHEAT: A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

PENINSULA PORTER: A dark, full bodied beer, with overtones of coffee and roasted barley. Slightly sweet with enough hops to balance out the full malt flavor.

INDIA PALE ALE (IPA): You want hoppy? Here it is! This "big beer" is medium to heavy bodied with big herbal and citrus flavors in the hops. Just enough malt balances out the flavor and gives the IPA a nice backbone.

SHORELINE BREWERY | 522

Brewmaster: Sam Strupeck | Assistant brewer: Tom Sajda
www.shorelinebrewery.com | shorelinebrew@sbcglobal
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 with a 10 barrel Specific Mechanical brewery.

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

SESH WHEAT ALE: Extremely refreshing American style wheat ale, made with over 30% wheat, and all Amarillo hops for a slight citrus finish. Celebrate the season, with this great "session" beer.

EXPONENTIAL ALE: All new Citra Hops added 17 times throughout the boil, exponentially, combined with a single malt mash. A simple beer to let the hops shine.

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

THREE SUM IIPA: An imperial IPA, full bodied and balanced with copious amount of hops.

RILLO RYE: Imperial Rye PA, using over 30 pounds of Amarillo hops. One pound of Amarillo hops added to the boil every 7 minutes, combined with over 20 pounds of dry hops added after fermentation.

SEVEN RED: Rye ale made from seven distinct malts including four different types of rye.

BELTAIN SCOTTISH ALE: The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline.

BRANDY AGED BIG BELLA HEAVY SCOTCH ALE: A strong offering with intermingling flavors of molasses, currant, berries and caramel. In Scotland this beer is called a "Wee Heavy." This version was aged in a brandy barrel for a year.

REAL ALE TENT

BOURBON AGED LOST SAILOR IMPERIAL STOUT: very special offering from Shoreline, intense chocolate, coffee and warm alcohol flavors abound in this strong stout, aged on wood for a year.

RED WINE AGED IMPERIAL RASPBERRY: 40 pounds of Raspberries added to the boil and another 60 pounds added thru fermentation to create a strong ale with a nice balance between sweet malts and tart fruit, then aged for a year in red wine barrels.

SHORT'S BREWING CO | 800

Brewer, Beer Liberator, and Creative Engineer: Joe Short
www.shortsbrewing.com | 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...

CORNHOLIO: Dark Lager w/ Horehound, Beach Plums, and Red Popcorn. A collaboration beer w/ Dogfish Head
CAPTAIN FANTASY: Saison w/ pear. A collaboration beer with Half Acre Brewing Co.
KOLSCH 45: Traditional German Kolsch Ale
BLUDGEON YER EYE INDIA BLACK ALE
NICIE SPICIE: American Wheat w/ coriander, peppercorns, lemon and orange zest
HUMA LUPA LICIOUS: American India Pale Ale
CRUNCHY GROOVES: organic Pilsner
CARROT CAKE: Experimental beer w/ carrot, marshmallow, vanilla, maple syrup, orange zest, walnuts, pecans, and spices
BLOODY BEER: Experimental beer w/ roma tomatoes, horseradish, peppercorns, dill, and celery seed
SPRUCE PILSNER: India Pilsner w/ blue spruce tips

SILVER CREEK BREWING CO. | 411

Brewmaster: Steve Venturini
www.silvercreekbrewing.com | info@silvercreekbrewing.com
N57 W6172 Portland Rd. Cedarburg, WI 53012 | 262-375-4444

Established 1999. Microbrewery & brewpub in the historic Cedarburg Mill located on the SE corner of Columbia & Portland Roads in the heart of Cedarburg, Wisconsin. Featuring 16 taps with several of our own beers and Blonde Root Beer along with choice micro's and imports from all over the US and the World.

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.

PACIFIC LAGER
HEFE-WEISS
VINTAGE ALE
PORTER
 **BLONDE ROOT BEER**

SPRECHER BREWERY | 209

Randy Sprecher/Tom Strelka
www.sprecherbrewery.com | beer@sprecherbrewery.com
701 W. Glendale Ave. Glendale, WI 53209 | 414-964-7837

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° • ABV: 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° • ABV: 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° • ABV: 8.4% • PLATO: 21.00 • MALTS: Pale, Pilsen, Wheat and Flaked Oats (Belgian Wheat) • HOPS: US. Goldings • BU: 13

ST. FRANCIS BREWERY & RESTAURANT | 323

Brewmaster: Scott Hettig
www.stfrancisbrewery.com | info@stfrancisbrewery.com
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)
LUST: (Weissebier)
WRATH: (Red Ale)
GLUTTONY: (Seasonal) Saison . 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 .

STEVENS POINT BREWERY | 111

Brewmaster: John Zappa

www.pointbeer.com | info@pointbeer.com

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

The Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. More than 150 years later, the Stevens Point Brewery continues to successfully brew quality beer, just as the brewery's founders, Frank Wahle and George Ruder, did in 1857. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 3rd oldest continuously operating brewery remaining in the United States. Today, the Stevens Point Brewery is proud to be Wisconsin-owned and independently operated.

DROP DEAD BLONDE ALE: Brand New Blonde Ale from the Stevens Point Brewery! Rich and creamy this deep golden colored thirst quencher boasts 110 calories. This up-and-coming year-round brew is perfectly balanced with 2-row malts and Sterling Hops. Give it a try!

POINT OKTOBERFEST: 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 Hallertau Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer brewed in celebration of the upcoming season. 5.15 abv, 15 IBU's

POINT BELGIAN WHITE: 2010 Gold Medal Winner, US Open Beer Championships. Point Belgian White is a smooth refreshing and distinctive beer brewed in the tradition of Belgian Style White Ales. Our recipe boasts the finest barley and wheat malts, white wheat, rolled oats, and Noble Hallertau and Saaz hops - naturally flavored with a hint of Curacao orange peel and coriander. The result is a light-bodied beer renowned for its signature golden-white haze. Try it with an orange slice. 4.76% abv, IBU's 15

WHOLE HOG RASPBERRY SAISON: Limited Edition Brewmaster's Series 2011 Gold Medal Winner, US Beer Tasting Championships. Reminiscent of a traditional Wallonian-style Belgian Saison with a touch of raspberry flavor, this rustic farmhouse ale is hand-crafted with 2-Row, Pilsen, Extra Special and Munich malts combined with Cluster and Willamette Hops. Refreshingly tart and flavorful with notes of herbal complexity. 7.2% abv.

POINT 2012 BLACK ALE: World Beer Championships, silver medal winner and 2011 US Beer Open Silver Medal Winner. 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.

STONE CELLAR BREW PUB | 316

President/Brewdude: Steve Lonsway

www.stonecellarbrewpub.com | 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. | 222

Brewmaster: Jacob Sutrick

www.stoneflybrewing.com | info@stoneflybrewing.com

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

Stonefly Brewing Company was established in 2005 in the former Onopa brew house. Located in Milwaukee's Riverwest neighborhood. We produce 11 year round beers, with rotating seasonal and specialty beers. Our kitchen offers pub fare as well as Friday fish fry and Saturday and Sunday Brunch. Open 4p.m. Monday-Friday, 10a.m. Saturday-Sunday.

MOUSTACHE RIDE PALE ALE: 6%v/v. American Style Pale Ale

THE 53212: 6.5%v/v. Amber Lager

SIMON BAGLEY STOUT: 5.5%v/v. Simon is 5 years old

OLSEALAWAY: 7%v/v. Scotch Ale



**Promoting Great Beer & Beer Events,
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Minnesota, Indiana, Michigan, Iowa, ...**



www.sudswineandspirits.com
NEW: www.beermuta-triangle.com

SUMMIT BREWING CO. | 424

Founder and CEO: Mark Stutrud | Brewers: Eric Blomquist, Eric Harper, Mike Lundell, Nate Siats, Sam Doniach, Damian McConn
www.summitbrewing.com | www.facebook.com/summitbrewingcompany
www.twitter.com/summitbeer | info@summitbrewing.com
910 Montreal Circle Saint Paul, MN | 651-265-7800 (Brewery)

Celebrating 25 years this September, Summit still prides itself on introducing people to great beers. Beer shaped by tradition, but inspired by the individuals who craft our beer everyday and the loyal friends who drink it. We make beer that reflects our own tastes and beliefs about what great beer should be. When you put a lot into what you make, you end up with a better beer. Visit the newly revamped summitbrewing.com to find out more about us and our passion for great beer. Skol to a quarter century of craft beer in the Midwest!

SUMMIT PILSENER: A Czech-style Pilsener made with authentic Saaz hops from Bohemia. Brewed with two-row Moravian 37 barley grown on the North Dakota family farm of Summit Founder Mark Stutrud's cousin. Crisp, refreshing malt backbone with lightly spiced hops. 4.8% ABV. 25 IBUs. Vanguard and Saaz hops. Moravian 37 and Caramel malts.

SUMMIT UNCHAINED SERIES #7, HONEYMOON SAISON: Refreshing citrus and floral character with hints of apple, pear and spicy, peppery notes. Brewed with a touch of Minnesota honey and unfiltered with a smooth, clean finish. 5.3% ABV. 40 IBUs. Crystal, Liberty, Mt. Hood, and Nelson Sauvin hops. Pilsner, Munich, Honey, Oats, and Wheat malt.

SUMMIT UNCHAINED SERIES #6, GOLD SOVEREIGN ALE: A 19th Century pale ale recipe with modern organic Westminster Barley. A refreshingly drinkable unfiltered ale with a pear, apricot and spicy orange aroma that leads to pronounced hop bitterness and bready malt goodness. 6.3 % ABV. 61 IBUs. Boadicea, Sovereign, Pilgrim, and First Gold hops. Organic Westminster Floor malt.

SUMMIT UNCHAINED SERIES #5, IMPERIAL PUMPKIN PORTER: Full-bodied, chocolaty, with the perfect spice balance and a hint of Wisconsin pumpkin. 7.5% ABV. 40 IBUs. Fuggle, Northdown, and East Kent Golding hops. Pale, Cara Brown, Simpsons Chocolate, and Midnight Wheat malt.

REAL ALE TENT

SUMMIT LIMITED RELEASE SILVER ANNIVERSARY ALE: An assertively hopped interpretation of our flagship EPA recipe with grapefruit, passion fruit and kiwi aromas leading to a pronounced but crisp bitterness. 6.5% ABV. 80 IBUs. Citra, Centennial, and Cascade hops. 2-Row Harrington, Crystal 60 malts.

AN ADDITIONAL CASK-TBD

SURLY BREWING CO. | 524

Brewmaster: Todd Haug | President: Omar Ansari
www.surlybrewing.com | beer@surlybrewing.com
4811 Dusharme Dr Brooklyn Center, MN 55429 | 763-535-3330

Established 2006. First beer sold - February 2006. Surly's business plan was simple when we started, #1 - brew great beer, #2 - meet payroll. It took us a couple years to meet payroll, but we got there. We will leave it up to you if we met goal #1. Due to insatiable demand, we are in the planning stages for building a larger brewery along with a restaurant. Maybe just maybe we'll have enough beer for Wisconsin at that time!

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.



To 25 years
of independent
thinkers.
And drinkers.



summitbrewing.com

HELL: 4.5% abv og 12°P 20 IBU Available 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 May-August American-style Bitter, brewed with Oats and Dry-Hopped.
DARKNESS 2010: 9.9% abv og 26.5°P 70+IBU 750ml and Draft available late October American-style Double/Imperial Stout
SMOKE: 8.8% abv og 20°P 30IBU 750ml and Draft available late November Smoked Baltic Porter aged on Oak

SPECIAL RELEASES

LOOK FOR MORE INFO AT BOOTH ON CHALKBOARD

IMPERIAL BROWN EYE: 8.1% abv Aged Imperial Brown Ale
TWO: 8.8% abv Oak Aged Cranberry Black Ale
FOUR: 9.2% abv Iced Double Espresso Milk Stout
FIVE: 8.2% abv 100% Brettanomyces (Anomalus and Clausenii) fermented dark sour aged in used red wine barrels

REAL ALE TENT

TEA BAGGED OAK AGED FURIOUS: Limited Availability year round on cask 6.5% abv og 15°P 99 IBU Dry Hopped w/Simcoe aged on toasted MN Oak
OAK-AGED CYNIC: -Limited Availability year round on cask 6.66% abv og 14°P 33 IBU Dry-Hopped Saison aged on toasted French Oak
TEA BAGGED BITTER BREWER: 4.0% abv og 9.5°P 37 IBU Double Dry-Hopped w/Glacier -Limited Availability June- August on cask

TALLGRASS BREWING CO. | 505

Kyle Corbett

www.tallgrassbeer.com | Kylec@tallgrassbeer.com

8845 Quail Lane Manhattan, KS 6650 | 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!

BUFFALO SWEAT: ABV: 5.0, OG: 1.057, IBU: 20, Malts: Pale Malt, Roasted Barley, Black Malt, Victory, Vienna, Oats, Lactose Sugar, Hops: Glacier, Willamette We love this beer here at the brewery, and think you will have one of those "I've never-tasted-a-beer-like-that" kinds of moments when you try it! What we really like about this beer is the smoothness that brewing with cream sugar brings to the palate. This smoothness balances out the copious quantities of roasted barley used in the brewing process to create a rich, complex, and delicious beer. If you have not been a stout drinker in the past, give this beer a try. It might just change your mind about how dark beers should taste. It tastes so rich, but is surprisingly easy to drink!
HALCYON: ABV: 5.0, OG: 1.047, IBU: 20, Malts: Pale Malt, Malted Wheat, Raw Kansas White Wheat, Munich, Hops: Magnum, Citra. Halcyon Unfiltered Wheat is the result of that Midwestern angst, an all-American wheat with real Kansas-grown grain in the brew. We start with raw Kansas white wheat in the mix to give it a nice edge, but what really makes it shine is the hops. We use "hop-bursting" late in the brewing process and this gives Halcyon its palate of tropical fruit flavors & aromas with a bright and refreshing taste like the best days of summer.

IPA: ABV: 6.3, OG: 1.058, IBU: 60, Malts: Pale Malt, Caramel, Munich, Hops: Northern Brewer, Cascade, Amarillo, Willamette, Nugget. Tallgrass IPA, is an India Pale Ale that is rich, complex, and flavorful. We are proud to be

the first brewery here in the Great Plains to have the first brewed, cans, and draft IPA out on the market! Floral, earthy, with a little bit of citrus; is succulent too juicy of a word for beer?

OASIS: ABV: 7.2, OG: 1.072, IBU: 93, Malts: Pale, Crystal, Caramunich, Hops: Columbus, Cascade, Northern Brewer. Slammed with hops, this beer is supported with a surprisingly sturdy malt backbone. Dry-hopping adds that extra fresh hop character to this double ESB/IPAish beer, meant to be enjoyed with fellow hophead brothers and sisters.

THE LIVERY | 220

Brewmaster: Steve Berthel

www.liverybrew.com | 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, Michigan. 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.

IMPECHE: ABV: 9.5% Belgian style amber ale aged in sour oak barrels with Michigan red haven peaches for 20 months.

AMBER NECTAR: ABV: 9.5% Belgian style amber ale aged in sour oak barrels with Michigan nectarines for 20 months.

CARVACEOUS: ABV: 11% A blend of Cousin Jak Imperial pale ale and Steves' birthday ale, Carvana, aged in a Heaven Hill bourbon barrel and dry hopped for 7 months.

TRIPPELWEIZENBOCK: ABV: 12% A dark wheat based lager aged for 17 months in Heaven Hill bourbon barrels.

5TH ANNIVERSARY: ABV: 11.75% A "Coolaboration" between the Livery, Arcadia, and New Albanian breweries, this Imperial brown ale aged in a Heaven Hill bourbon cask for 1 year.

DOUBLE PAW: ABV: 7.25% A hoppy American IPA.

STEEP CANYON LAGER: ABV: 5.25% A Bohemian style pilsener.

STRING OF PONIES: ABV: 5.75% A dry hopped English style pale ale.

REAL ALE TENT

OLD CEDAR: ABV: 6% Dry hopped English style strong ale.

MANDEAU MAN: ABV: 5.75% Dry hopped English style red ale.

THIRD BASE SPORTS BAR AND BREWERY | 310

Headbrewer: Travis Scheidecker

www.thirdbasebrewery.com | 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. 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. With 5 year round beers and 3 rotating seasonal handles, there is always a beer on tap for anyone's pallet. And for that D.D. in your life (or the kids) we offer homemade root beer and cream soda.

BEGGAR JON'S HEFEWEIZE : ABV: 4.6%, IBU: 22

BIG BAD LEROY BROWN ALE: ABV: 7.5%, IBU: 75

FLYING ACES PALE ALE: ABV: 6.7%, IBU: 64

BARREL AGED RYE WINE: ABV:??, IBU: 71

RED ROCKET AMBER ALE: ABV: 6.4, IBU: 36

☪️ **HOMEMADE ROOT BEER**

THIRSTY PAGAN BREWING | 202

President: Steve Knauss | Brewer: Nate McAlpine
www.thirstypaganbrewery.com | 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!

PILS THAT KILLS: ABV: 8.8 %, O.G.: 1.080, IBU: More than I want to tell the boss
BREAKDOWN: This Czech style Pilsner was brewed like a big old I.P.A. but with authentic European ingredients!

BEER NAMED SUE: ABV: 6.5%, O.G.: 1.050, IBU: 10. Breakdown: Inspired by Belgian sour ales this "Wisambic" style ale may seem girly but can certainly pack a punch!

HOP DISH: ABV: 6%, O.G.: 1.056, IBU: 60. Breakdown: We took a Midwest classic and made into liquid from! Like a hot dish, the Hopdish has a little of everything in it: 6 varieties of malt, 3 different types of hops, fresh picked spruce tips and a pinch of ginger, we then fermented it with a Belgian and American yeast strains!

CHILL'AXN ALE: ABV: 6.2%, O.G.: 1.060, IBU: 60. Breakdown: Chillax with this hop driven American IPA!

BURNTWOOD BLACK: ABV: 4.6% ABV, O.G.: 1.048, IBU: 20. Breakdown: German style schawrbier fermented with American Ale yeast for an easy drinking dark beer.

THREE FLOYDS BREWING CO. | 313

Brewmaster: Nick Floyd
www.ThreeFloydsPub.com | alphaking1@msn.com
9750 Indiana Pkwy. Munster, IN 46321 | 219-922-3565

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

ALPHA KING PALE ALE
ROBERT THE BRUCE SCOTTISH-STYLE ALE
DREADNAUGHT IPA
GORCH FOCK MUNSTER-STYLE HELLES
ICE GRILLE DUBBEL ALE
SAND PEBBLES "NOT YOUR FATHER'S BROWN ALE"
INFINITAS ATTERO MILD ALE

SPECIAL RELEASES

2011 DARK LORD RIS
BARREL AGED DARK LORD
RONALDO: Moloko Milk Stout aged in a Madeira Barrel with cherries for one year
CONQUISTADOR DE MUERTE PORTO: Moloko Milk Stout aged in a Port barrel for one year on brandy soaked Ancho and Guajillo chilies

TITLETOWN BREWING CO. | 415

Brewmaster: David Oldenburg | Brewer: David Malcolm
www.titletownbrewing.com | info@titletownbrewing.com
200 Dousman St. Green Bay, WI 54303 | 920-437-BEER(2337)

Since 1996, Titletown 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 brewers are 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.

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.

JOHNNY "BLOOD" RED: 6.0% ABV, 13.6°P, 22 IBU. 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.

APRICARY ALE: 6.3% ABV, 15.6°P, 29 IBU. An apricot and honey infused golden summer ale. Aromas of fresh apricot and sweet Wisconsin honey precede smooth, grainy malt flavor and a refreshing, balanced finish.

LOOSE CABOOSE: 7.9% ABV, 16.2°P, 39 IBU. Nutty English malt, citrusy American hops, rich dark sugar, and complex Belgian yeast intermingle in this refreshing Belgo-American style IPA.

DARK HELMET SCHWARTZBIER: 5.5% ABV, 12.8°P, 27 IBU. 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.

TOPPLING GOLIATH BREWING CO. | 308

www.tgbrews.com | chelsea@tgbrews.com
TAP ROOM | 310 College Drive PO Box 477 Decorah, IA 52101 | 563.387.6700

Established 2009. Starting with brewing 1/2 bbl batches, TG's mantra has always been "Big Beers Brewed in Small Batches"; a tradition that continues in our 10 bbl brewhouse. Throughout the year, expect to see a wide selection of beers including different IPA's and barrel aged beers. Our tap room is open 7 days a week and is located at 310 College Dr. in Decorah, IA. Check out our website at www.tgbrews.com for more information on availability and beer releases.

DOROTHY'S NEW WORLD LAGER: California Common - 5.5% ABV, 11 IBUs. Mildly hopped, light in color and body, and clean to the taste, this California Common-style Lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish every time.

GOLDEN NUGGET IPA: India Pale Ale - 6% ABV, 56 IBUs. This spectacularly golden, medium bodied IPA was crafted specially for a local Iowa hop lover from a winning combination of Golden Promise malt and Nugget hops.

TSUNAMI DARK: Amber Ale - 5.5% ABV, 60 IBUs. Our Tsunami Dark was crafted for those who crave big beers. Captivate all your senses, beginning with an aromatic tidal wave of fruity esters, caramel notes and hints of citrus. This toasty ale gleams with reddish amber tones and a thick, creamy beige head. Dive deep into the taste of Tsunami Dark's full malty body as her lacing holds you all the way to a smooth, bitter finish.

PSEUDO SUE : American Pale Ale - 5.1% ABV, 50 IBUs. This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango and papaya. If you're seeking a refreshing, hoppy drink, seek no further.

TWO BROTHERS BREWING CO. | 324

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. After living in France, brothers Jim and Jason Ebel developed a passion for flavorful specialty beer. After returning to the states, they had trouble finding that type of beer in Chicago so they opened Two Brothers Brewing Company in 1996. To get them started, the Ebel brothers' grandfather, a retired dairy farmer, donated his bulk milk tanks, which were quickly converted to fermenters. Currently, the brewery resides in a 40,000 square foot facility 30 miles west of Chicago. In addition to their traditional style beers, Two Brothers Brewing Company produces many specialty beers including a line of oak aged ales. Adjacent to the brewery, Two Brothers Tap House opened in 2008 as a restaurant which serves elevated, seasonal, and organic American pub fare. Two Brothers Brewing Company's award winning products are currently available in Illinois, Minnesota, Ohio, Indiana, and New York.

DOMAINE DUPAGE: Inspired by the brothers time living in France, this food-friendly ale is deep amber in color, with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appetite!

CANE & EBEL: Dry, but with a creamy touch of Thai Palm sugar and the spicy tang of rye, all balanced by loads of the wackiest new hops we could lay our hands on. Yep, it's an original. And that's no sin.

EBEL'S WEISS: With nice malty sweetness and a soft aroma of clove, vanilla, and banana, this German style hefe weizen is unfiltered for a glowing orange haze.

RESISTANCE IPA: The first beer we brewed for the J series, Resistance is aged a minimum of four weeks in our oak foudres. Complex aromas of oak, honeyed malt sweetness, and piney citrus hops leads to a full hoppy middle and a finish that's crisp, oaky, and pleasantly lingering. Why, oh why did we resist the subtle allure of IPA so long?

SPECIAL RELEASES

SPECIALITY TAPPNGS THROUGHOUT THE DAY.....

TYRANENA BREWING CO. | 301

Brewer/Founder: Rob Larson | Brewers: Rob Larson, Nick Van Court,

Craig Tump | Manager: 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 teepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear. Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyranena.

THREE BEACHES HONEY BLONDE ALE: 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!

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.

SHAGGIN' IN THE WOOD: Bourbon Barrel-Aged Scotch Ale. A complex blend of flavors. The rich caramel and toffee flavors of Sheep Shagger Scotch Ale symphonize with the oak, bourbon and vanilla flavors bestowed by the barrel.

HOPWHORE IMPERIAL IPA: Imperial IPA. Overpowering perfume. Dripping with luscious hop flavor. And, oh what a body. You're in for one helluva experience!

SPECIAL RELEASES

1:30 PM: DEB & GLENN'S BOURBON BARREL-AGED CHERRY KINDA LAMBIC: Brown Ale (at the onset). Started with post-fermentation brown ale, added it to once used bourbon barrels and inoculated with a Lambic yeast/bacteria blend. We also added a whole bunch of hand-macerated berries. It is not light and sweet.. it is wonderfully complex with wood, berry, a semi-nasty, semi-yummy aroma and a sour twist.

1:30 PM: SPANK ME BABY! WITH WOOD: Bourbon Barrel-aged Barley Wine (2006) 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!)

3:00 PM: DEB & GLENN'S BOURBON BARREL-AGED BLUEBERRY KINDA LAMBIC: Brown Ale (at the onset). Like the Cherry Kinda Lambic but with Blueberries..

3:00 PM: BRANDY BARREL-AGED BROWN: Brown Ale aged in brandy barrels. Our brown ale (from the same recipe as Rocky's Revenge) aged for at least 6 months in wooden brandy barrels. The small batch size means variable carbonation levels as we actually carbonate this beer in (and by) the keg.

4:30 P.M.: DEB & GLENN'S BOURBON BARREL-AGED RASPBERRY KINDA LAMBIC: Brown Ale (at the onset). Like the Cherry & Blueberry Kinda Lambics but with Raspberries..

4:30 P.M.: BARREL-AGED DOWN 'N DIRTY CHOCOLATE OATMEAL STOUT: Chocolate Oatmeal Stout Bourbon Barrel-Aged with Cocoa Nibs.. Our late winter / spring seasonal, Down 'n Dirty Chocolate Oatmeal Stout, added to bourbon barrels and aged with cocoa nibs.. for a while.

UPLAND BREWING CO. | 417

Headbrewer: Caleb Staton

www.uplandbeer.com | upland@uplandbeer.com

Bloomington Tap Room: 350 W. 11 St., Bloomington, IN | 812-336-2337

Indy Tasting Room: 4842 N. College Ave., Indianapolis, IN | 317-602-3931

We've been brewing ales, lagers, and sours in Bloomington, IN since 1998. We named ourselves after the Norman and Crawford Uplands of southern Indiana because we share the independence, strong will, and connection to the land that characterized the early settlers of this rugged region. We brew traditional styles, always with our own unique twists, alongside radical new creations. What ties all of our diverse beers together is the philosophy behind them: fresh, flavorful beer brewed locally and sustainably.

WHEAT ALE: Belgian Wit. 4.5% ABV. 12.5 IBU 11 OG. A classic rendition of the Belgian Wit style, we brew it with organic coriander, chamomile, and orange peel to be light on the tongue and refreshingly tart. Upland Wheat Ale is unfiltered, allowing suspended yeast to create a cloudy, golden appearance and satisfying mouthfeel. Upland Wheat Ale is a recipient of a GABF gold medal and the best-selling beer brewed in Indiana.

DRAGONFLY IPA: India Pale Ale. 6.5% ABV. 50 IBU. 15.5 OG. Our Dragonfly IPA features seven hop additions to create a powerful hop profile. A solid malt base, however, tempers the bitter American hops, giving Dragonfly a balance not often found in this style. The end product is a well-balanced, malty beer with the crisp taste of hops and an exceptionally floral nose.

NUT HUGGER BROWN ALE: Brown Ale. 6.2% ABV. 41.4 IBU. 14.7 OG Sometimes it's good to be a bit nutty. Take, for instance, our Nut Hugger Brown Ale, a unique twist on a traditional recipe. The familiar, pleasant bitterness you would expect from a brown ale is present, tempered by a full, chewy caramel malt. However, things get interesting once you taste the hints of roasted biscuit and chocolate, and to top it off, a touch of sweetness in the finish. Originally, brown ale hails from England, where it first emerged in the 1600's. The inclusion of American hops, however, lends Nut Hugger Brown Ale a satisfying bite.

MOTHER'S MILK STOUT: 5.6% ABV 28.2 IBU. 13.9 OG. Just like your mama used to give you! The winner of our 2011 UpCup Homebrew Competition features unfermented lactose (the sugar found in milk) and residual dextrins that give this robust beer extra body along with sweetness to contrast the roasted flavors imparted by dark malts.

INFINITE WISDOM TRIPEL: Belgian-style Ale. 9.0% ABV. 32.5 IBU. 19.1 OG. A strong Belgian-style Ale that has a long fermentation period using classic Belgian yeasts. The nose contains some banana and citrus notes while a complex fruitiness and light warming sensation are experienced upon tasting. The artwork is from our good friend and world-renowned artist Norton Wisdom.

DOUBLE DRAGONFLY IMPERIAL IPA: Imperial IPA. 9.1% ABV. 80+ IBU. 22.0 OG. 18 hop additions and a heavy malt bill are combined to make an exceptionally well-balanced Imperial IPA with a sweet maltiness, satisfying bitterness, and an excellent floral nose.

DANTALION: Dark Wild Ale. Dantalion is the result of an experiment in the darker regions of sour brewing. It is a dark brown, mysterious Brettanomyces-fermented brew, with a light blend of spices that reveals highlights of citrus and licorice. Aged in oak for approximately 18 months and bottle conditioned.

SPECIAL RELEASES

3:00 P.M. - LAMBICS: Belgian-style Lambic. Our lambics start with a turbid mash of unmalted wheat, are fermented with Brett and lactic bacteria, and aged in oak for over a year. Whole fruit, sourced locally whenever possible, is added to impart enticing aromas and flavors. After aging several more months, we bottle condition it for a zesty carbonation.

4:00 P.M. - TEDDY BEAR KISSES: Imperial Stout. 10.2% ABV. 80+ IBU. 26.5 OG. A dark and robust beer brewed in the imperial stout style. Teddy Bear Kisses features an abundance of dark malts and high alpha hops for a powerful impact of roast, chocolate, and sweet bitterness. The lucky few who cuddle up to a warming session with Teddy Bear Kisses sense the velvety malt character, balanced bitter intensity, and soothing chocolate notes created by long aging on fair trade cocoa nibs. Teddy Bear Kisses will make you feel warm and happy inside, but it's definitely not your childhood cuddle toy.

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VINTAGE BREWING CO. | 900

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www.vintagebrewing.com | vintagebrewingco@gmail.com
674 S. Whitney Way Madison, WI 53711 | 608-204-2739 (BREW)

*Due to the long list of VBC brews to follow (30 beers at GTMW?) we've been asked to keep this company bio brief. What is the deal with Vintage Brewing Co? In business under 2 years, brewing on a beat-up 2nd hand 10 Bbl brew kit with limited tank/cold space to support much production, a brewery team consisting of exactly one bedraggled-looking skinny dude - how is Vintage Brewing Co. possibly poised to set the record for LARGEST SELECTION of beers EVER POURED at a GTMW by a single brewery?! The "deal" is that we love what we do (great food, exceptional beer, good times o'plenty), and we love sharing it with all of you! So come check us out for yourself!

SISTER GOLDEN: 4.75% abv, 1.045 OG, 16 IBU's. Light, crisp German Kolsch. In a world gone mad..behold! "Normal" beer flavor.

WHIPPOORWILL: 4.7% abv, 1.044 OG, 11 IBU's. Belgian Wit, mild citrus and spice, soft as fluffy clouds on a summer day.

DAYTRIPPER: 5.7% abv, 1.050 OG, 34 IBU's. English Summer Ale, classic golden ale with lively hop presence

SCHWARZFAHREN: 5.4% abv, 1.048 OG, 29 IBU's. German "Schwarzbier" black lager, smooth with subtle roasty undertones

WEISS BLAU: 5.5% abv, 1.050 OG 14 IBU's. Bavarian Hefeweizen, wheat beer with distinctive and delicious fruity character.

SCAREDY CAT: 6.0% abv, 1.065 OG, 30 IBU's. Hearty and full-bodied oatmeal stout. Judged "Best of the Midwest" at US Beer Tasting Championships.

SUMMER SAHTI: 5.4% abv, 1.056 OG, 8 IBU's Rare Finnish farmhouse ale, rustic rye ale spiced with juniper- surprisingly refreshing!

WOODSHED: 6.5% abv, 1.062 OG, 65 IBU's. Our unique hybrid IPA, brewed with English/US ingredients and 2 types of oak. A must try!

SHADOW PLANET: 7.0% abv, 1.072 OG, 32 IBU's. Belgian-style specialty dark ale, complex, engaging, worthy of savoring.

HIBISCUS SAISON: 6.1% abv, 1.050 OG, 24 IBU's. Inspired farmhouse ale made with hibiscus flower petals; crisp, dry, champagne-like, pink!

OKTOBERFEST: 6.0% abv, 1.056 OG, 25 IBU's. Classic malty amber festival-style lager. Judged "National Grand Champion" at US Beer Tasting Championships.

ARCHIVED BEERS- ONLY AVAILABLE AT GTMW!"

BETTER OFF RED: 6.7% abv, 1.065 OG, 45 IBU's

HOPPED-UP: American red ale, malts-o-plenty and 6 types of hops. Archived since 4-15-11!

SPRINGBOCK: 6.9% abv, 1.064 OG, 28 IBU's

MAIBOCK-STYLE STRONG GOLDEN LAGER: with a crisp noble hop bite. Archived since 7-1-11!

BLACK MIRROR: 8.2% abv, 1.075 OG, 100+ IBU's. Imperial Black IPA, massive PacNW hop punch balanced with shadowy shades of dark malt.

ROCHAMBEAU: 5.8% abv, 1.052 OG, 30 IBU's. Belgian Pale Ale, hopped exclusively with lemony Sorachi Ace variety. Archived since 3-21-11!

PALINDROME: 6.4% abv, 1.061 OG, 44 IBU's. Well-rounded American Pale Ale with bright hoppy character. Certain to be archived by GTMW.

WHEATY PEATY: 5.6% abv, 1.057 OG, 13 IBU's

PEAT-SMOKED SCOTTISH ALE: brewed with wheat; distinctive Islay whiskey finish. Certain to be archived by GTMW.

DUNKELWEISS: 5.5% abv, 1.055 OG, 18 IBU's. Robust Bavarian-style dark wheat ale, with shades of banana, clove, chocolate, vanilla. Archived since?

MCLOVIN: 5.1% abv, 1.049 OG, 19 IBU's

IRISH-STYLE RED: with exceptionally smooth character. Never bitter, always ready to party. Archived since?

TIPPY TOBOGGAN: 4.7% abv, 1.054 OG, 20 IBU's

FLAVORFUL BAVARIAN RYE BEER: with earthy, spicy malt flavors. Our winter seasonal- Archived since 3-10-11!

30 POINT BOCK: 6.9% abv, 1.067 OG, 23 IBU's. Dunkles bock lager with an awesome depth of malt flavors. Our "hunting season" beer. Archived since 1-27-11!

RHINE HEIGHTS: 5.4% abv, 1.056 OG, 43 IBU's

DUSSELDORF-STYLE ALTBIER: throwback German amber ale with refined character. Certain to be archived by GTMW.

BOURBON BARREL-AGED MAX STOUT: est 11% abv. Russian Imperial Stout, aged 6+ months in bourbon barrel, a marvel of strength and complexity. Only on tap here!

SPECIAL RELEASES

1:23 P.M.-ALPENTRAUM- RAUCHWEIZENBOCK: 8.1% abv Smooth, subtle smoky notes. Aged 8 months!

2:22 P.M.- RYE-WHISKEY BARREL AGED DEDICATION ABBEY DUBBEL: est 10.5% abv. 6+ months in barrel- wow!

3:21 .PM.-WEE HEAVY. 8.2% abv. Scotch ale, sweet decadent satisfaction, archived since 5-30-11

4:32 P.M. -APPLE BRANDY BARREL AGED DEDICATION ABBEY DUBBEL: est 10.5% abv. 6+ months in barrel- wowx2!

REAL ALE TENT

FINNEGAN'S WAKEBOARD: (PART 2)- Irish Red with Northdown dry hops. Approx abv 5.2%

"THE SCHWARZ WILL RISE AGAIN": Schwarzbier with "Confederate Coffee" aka chicory. Approx abv 5.4%

"HOPPED UP DERBY GIRL": ESB with Goldings dry hops. Approx abv 5.7%



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pkroll@charter.net

WATER STREET BREWERY | 214

Brewmaster: George Blugas | 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 | 418

Meadmaker: Jon Hamilton
www.whitewinter.com | info@whitewinter.com
PO BOX 636/68323 Lea St. Iron River, WI 54847 | 800/697-2600

Established 1996. This year we are celebrating our 15 year anniversary! We have been releasing many new potions throughout the summer to celebrate and have a few yet to come. Friend us on face book and sign up for our email newsletter on the web to be the first to know of new offerings and concerts on our porch.

White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. Mead is the oldest fermented beverage in the world but relatively unknown in modern times. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 100 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!).

These are just a few of our offerings. Stop in at your local retailer for more good mead or visit us on the web.

BLACK MEAD: A dryer, light bodied, fruity mead made from black currants and honey. Earthy and tangy from the fruit, a little spicy from the American oak aging. Pairs well with lamb, grilled salmon, smoked meat and fish and wild game. Serve as you would any dry red wine at room temperature. 11.5%-12.5% abv

DRY MEAD: Just off dry, delicate traditional mead, just honey and water. Pairs well with poultry, seafood, or a green salad. Dryness of a Chardonnay with a light honey finish.

CYSER: Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods. Similar to a late harvest Riesling. 11.5% abv

BLUEBERRY MEAD: Semi-sweet blueberry, subtle fruit, velvety mouth, spicy finish. One of the mead makers favorites. 11.5% abv., excellent before, or after dinner, or during dinner for that matter!

RASPBERRY MEAD: Sweet, full raspberry nose and mouth, try with chocolate for a decadent taste delight! 11.5% abv.

SWEET MEAD: Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing over ice with a twist of lemon, add some mint for a "Mead-hito"! Also traditionally served warmed and spiced.



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AWARD WINNING MEADS

White Winter Winery features Mead (honey wine), Brackett (honey malt beverage) and Hard Cider. All of our products are made with locally grown fruits, such as Bayfield apple cider, blueberries and raspberries. Our honey, a wildflower/clover blend, comes from local honey producers, as well.

Come and enjoy all that the Iron River area has to offer, Iron River Blueberry Festival, Summerfest, Bayfield Apple Fest, Ashland Bay Days, Whistle Stop Festival and much more!



Memorial Day - Oct. 15:

Monday-Saturday 10 am-5 pm
Sunday 11 am-4 pm

After Oct. 16:

Please call 1-800-697-2006

White Winter Winery

68323 Lea Street - Iron River, WI 54847

(715) 372-5656 • 800-697-2006

goodmead@cheqnet.net

www.whitewinter.com

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Lakefront Brewery (309)	58
Leinenkugel's Brewing Co (1000)	60
Lucette Brewing Co (405)	64
Milwaukee Brewing Co (700)	66
New Glarus Brewing Co (513)	70
Northwoods Brewing Corp LLC (416)	73
O'so Brewing Co (306)	74
Pearl Street Brewery (108)	76
Potosi Brewing Co (107)	78
Red Eye Brewing Co (422)	78
Rhinelanders/Minhas Craft Brewery (105)	81
Rock Bottom (206)	82
Rush River Brewing Co (521)	84
Sand Creek (412)	86
Shipwreck Brewpub (221)	87
Silver Creek Brewing Co (411)	88
Sprecher Brewing Co (209)	89
St Francis Brewery & Restaurant (323)	89
Stevens Point Brewery (111)	90
Stone Cellar Brew Pub (316)	90
Stonefly Brewing Co (222)	91
Thirsty Pagan Brewing (202)	96
Titletown Brewing Co (415)	97
Tyrannena Brewing Co (301)	98
Vintage Brewing Co (8900)	102
Water Street Brewery (214)	104
White Winter Winery/Meadery (418)	104
Woodman Brewery (102)	106
Water Street Brewery (122)	104
White Winter Winery/Meadery (306)	105

KINKY BLUES: A fun and lively sparkling blueberry treat! Made from fresh pressed Bayfield Blueberries, 6.5% abv, try it straight, over ice cream, with your favorite partner, sure to provide relief!

MY FAIRE LADY: Slightly sweet, very lightly sparkling party mead, just honey and water fermented to 6.5% abv.

SPECIAL RELEASES

1:30-2:30 P.M. - HOLIDAY HARBOR: A higher alcohol winter warmer. Pure honey lightly spiced with cinnamon and French oak. To be released this September. 18% abv. Pouring only from 1:30-2:30 p.m. or until its gone!

WILD ONION BREWING CO. | 215

Owner: Mike Kainz | Brewmaster: Pete Janusas

www.onionpub.com | info@onionpub.com

22221 Pepper Rd. Lake Barrington, IL 60010

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JACK STOUT: ABV 6.5%. A full-bodied Oatmeal Stout with five different roasted malts and a thick, creamy texture. Hints of chocolate and espresso fill the profile of this smooth stout.

HOP SLAYER DOUBLE IPA: ABV 8%. Hops are the story here, and the story is big! Five different hop varieties accent this smooth IP Bitterness hits you up front, and then the citrus character follows along with slight earthiness. Malt was not forgotten to balance this beast with just the right amount of sweetness.

PUMPKIN ALE: ABV 5.4%. Celebrate the harvest season with our classic autumnal brew. This crisp ale brewed with spices has hints of pumpkin pie and a rich, malty aroma

WOODMAN BREWERY | 102

Brewmaster: Dennis Erb

www.woodmanwi.com | whistlestopfood@yahoo.com

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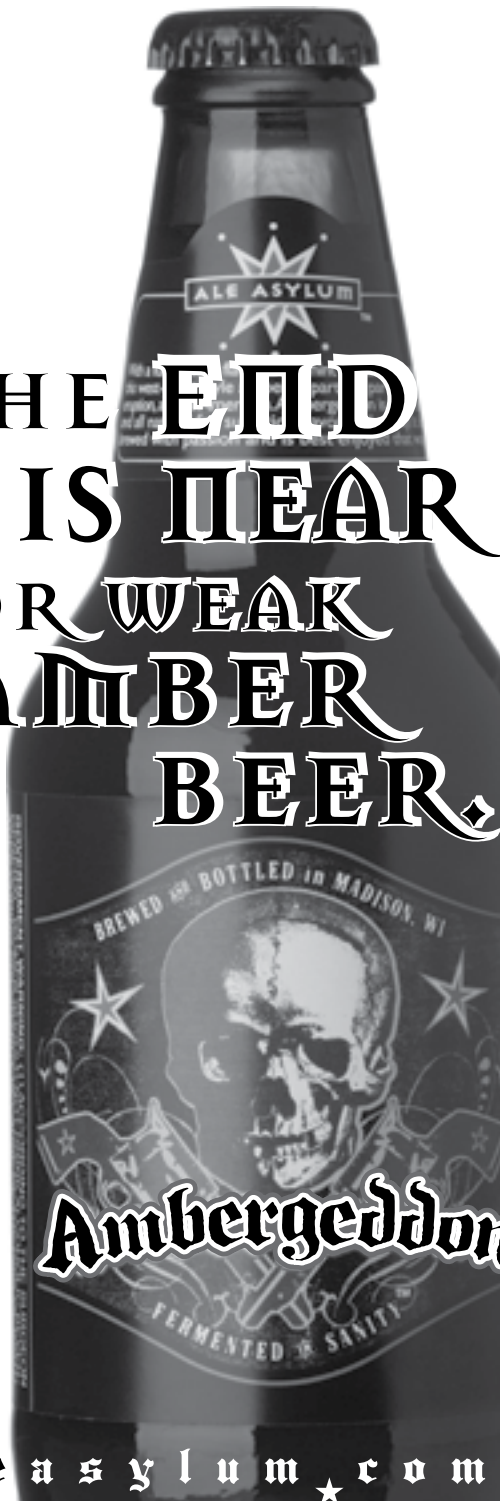


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2:00 • MINX

2:30 • NEAPOLITAN BOURBON COUNTY STOUT

3:00 • GILLIAN

3:30 • MAE

4:00 • LAZARUS

4:30 • RARE BOURBON COUNTY STOUT

5:00 • A BEER NAMED SUE

5:30 • "BREWER'S CHOICE"

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