



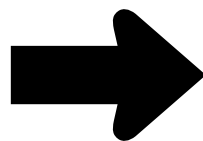
2012 GREAT TASTE OF THE MIDWEST



Join us next year for the Great Taste of the Midwest on **AUGUST 10, 2013**. Ticket sales info will be at our website **WWW.MHTG.ORG**

August 11, 2012
Olin Park | Madison, WI

FOOD HERE



FOOD VENDORS

F1 Banzo | **F2** Milio's | **F3** Glass Nickel
F4 Jamerica | **F5** FIB's of Madison
F6 Smokin' Cantina | **F7** Mike Losse Catering | **F8** People's Bakery

MERCHANDISE VENDORS

Brewers Supply Group | Brew & Grow | Briess Malt and Ingredients Co. | Cargill | Glasses, Mugs and Steins | Gorst Valley Hops | Great Lakes Brewing News | Hess Cooperage | Hop Head Beer Tours | MicroMatic | Mid Country Malt Supply | Mountain West Brewery Supply | Museum of Beer and Brewing | Swag Brewery LLC | Wine & Hop Shop | Yesterbeer

ALPHABETICAL LISTING

23rd St Brewery	309
3 Sheeps Brewing Co.	418
4 Hands Brewing Co.	219
5 Rabbits Cervceria.	102
Aappeltreow Winery	509
Against the Grain Brewery	402
Ale Asylum	212
Arcadia Brewing Co.	218
Argus Brewery	207
Atlas Brewing Company	524
Atwater Brewery	310
August Schell Brewing Co.	800
B. Nektar Meadery	426
Backpocket Brewing	323
Backwater Brewing	521
Barley Island Brewing Co.	107
Barley John's Brew Pub	118
Bell's Brewery, Inc.	415
Bent River Brewing Co.	216
Berghoff Brewery	327
Big Bay Brewing Co	520
Big Muddy Brewing.	510
Blind Pig Brewery	318
Blind Tiger Brewery	308
Blue Cat Brew Pub	527
Blue Heron Brew Pub	508
Bluegrass Brewing Company	514
Brady's Brewhouse	117
Brau Brothers Brewing Co.	108
Brewery Creek	206
Brugge Brasserie	306
Buffalo Brewing Co.	403
Capital Brewing Co., Inc.	302
Central Waters Brewing Co., Inc.	515
Cider House of Wisconsin	420
Courthouse Pub	223
Cross Plains Brewery	517
Cumberland Brewery	116
Dark Horse Brewing Co.	112
Das Bierhaus	214
Dave's Brew Farm	504
Delafield Brewhaus	221
DESTIHL	314
Dragonmead Microbrewery	111
Emmett's Brewing Co.	506
Fat Heads Brewery	522
Figure Eight Brewing.	423

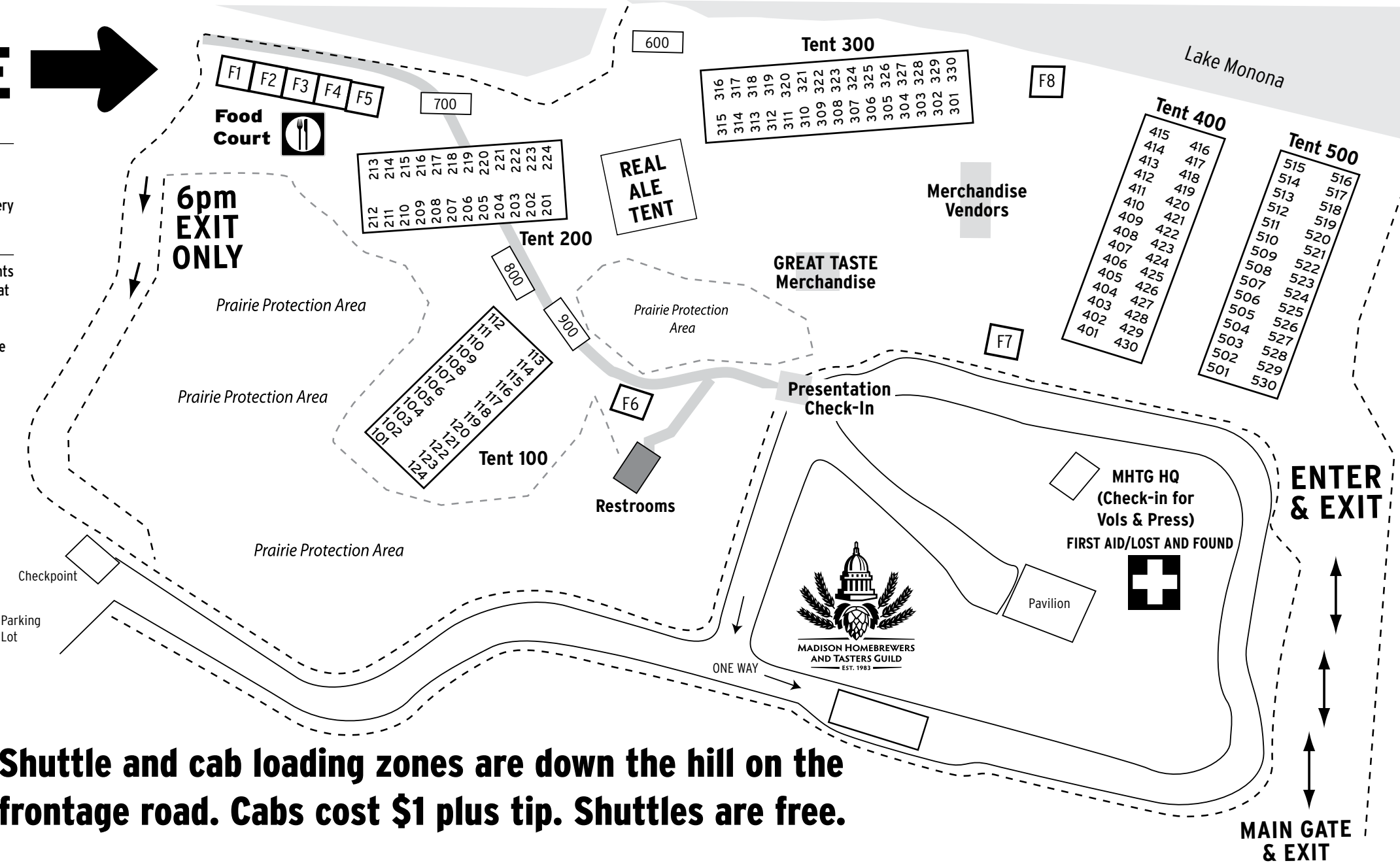
Finch's Beer Co.	211
Fitger's Brewhouse	305
Flat12 Bierwerks	114
Flossmoor Station Brewing Co.	416
Founders Brewing Co.	501
Fox River Brewing Co.	103
Free State Brewing Co.	307
Geneva Lake Brewing Co.	428
Goose Island Beer Co.	124
Granite City Food and Brewery	110
Gray's Brewing Co.	217
Great Dane Pub and Brewing Co.	301
Great Lakes Brewing Co.	325
Great River Brewery	313
Grumpy Troll Brewpub	205
Half Acre Beer Co.	528
Haymarket Pub and Brewery	101
Hinterland Brewery	210
House of Brews	317
Hydro Street Brewing Co.	115
Illinois Brewing Co.	406
Jolly Pumpkin Artisan Ales	312
Kirkwood Station Brewing	410
Kuhnhenn Brewing	330

Lafayette Brewing Co.	412
Lake Louie Brewing	303
Lakefront Brewery	408
Leinenkugel's Brewing Co.	900
Liftbridge Brewery	311
Lucette Brewing Co.	222
Mad Anthony Brewing Co.	429
Metropolitan Brewing, LLC	202
Millstream Brewing Co.	421
Milwaukee Brewing Co.	700
Minneapolis Town Hall Brewery	119
Nebraska Brewing Co.	518
New Albanian Brewing Co.	113
New Glarus Brewing Co.	201
New Holland Brewing Co.	430
Northwoods Brewing Corp. LLC	109
O'Fallon Brewery	329
O'so Brewing Co.	507
Ohio Brewing Co.	425
Olde Peninsula Brewpub	417
Peace Tree Brewing Co.	404
Pearl Street Brewery	419
People's Brewing Co.	209
Perennial Artisan Ales	121

Piece	529
Pig Minds Brewing Co. Inc.	427
Port Huron Brewing Co.	512
Potosi Brewing Company	328
Red Eye Brewing Co.	203
Revolution Brewing	120
Rhinelanders Brewing Co. / Huber Brewing Co.	526
Rock Bottom Brewery	505
Rock Bridge Brewing Co.	511
Rush River Brewing Co.	322
Samuel Adams Brewing Co.	105
Sand Creek /Pioneer Brewing Co.	516
Schlafly Beer	316
Shipwrecked Brewpub	503
Shoreline Brewery & Restaurant	215
Short's Brewing Co.	600
Silver Creek Brewing Co.	326
South Shore Brewery	208
Sprecher Brewery	304
Square One Brewery and Distillery	424
St. Francis Brewery and Restaurant	502
Stevens Point Brewery	324
Stone Cellar Brewpub	525
Stonefly Brewing Co.	405

Summit Brewing Co.	224
Sunset BLVD.	204
Surly Brewing Co.	315
Sweet Mullets Brewing Co.	413
Tallgrass Brewing Co.	106
The Livery	409
Third Base Sports Bar and Brewery	104
Thirsty Pagan Brewing	519
Three Floyds Brewing Co.	530
Tighthead Brewing Co.	319
Titletown Brewing Co.	414
Toppling Goliath Brewing Co	220
Two Brothers Brewing Co.	213
Tyrannena Brewing Co.	401
Upland Brewing Co.	122
Upstream Brewing Co.	523
Urban Chestnut Brewing Co.	407
Vintage Brewing Co	422
Water Street Brewery	123
White Winter Winery / Meadery	513
Wild Onion Brewing Co.	321
Wisconsin Dells Brewing Co.	320
Woodman Brewery	411

Shuttle and cab loading zones are down the hill on the frontage road. Cabs cost \$1 plus tip. Shuttles are free.



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PUB & BREWING COMPANY
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NUMERICAL LISTINGS

- | | |
|--|---|
| 101 Haymarket Pub and Brewery | 325 ... Great Lakes Brewing Co. |
| 102 5 Rabbits Cerveceria | 326 ... Silver Creek Brewing Co. |
| 103 Fox River Brewing Co. | 327 ... Berghoff Brewery |
| 104 Third Base Sports Bar and Brewery | 328 ... Potosi Brewing Company |
| 105 Samuel Adams Brewing Co. | 329 ... O'Fallon Brewery |
| 106 Tallgrass Brewing Co. | 330 ... Kuhnenn Brewing |
| 107 Barley Island Brewing Co. | 401 Tyrannena Brewing Co. |
| 108 Brau Brothers Brewing Co. | 402 ... Against the Grain Brewery |
| 109 Northwoods Brewing Corp. LLC | 403 ... Buffalo Brewing Co. |
| 110 Granite City Food and Brewery | 404 ... Peace Tree Brewing Co. |
| 111 Dragonmead Microbrewery | 405 ... Stonefly Brewing Co. |
| 112 Dark Horse Brewing Co. | 406 ... Illinois Brewing Co. |
| 113 New Albanian Brewing Co. | 407 ... Urban Chestnut Brewing Co. |
| 114 Flat12 Bierwerks | 408 ... Lakefront Brewery |
| 115 Hydro Street Brewing Co. | 409 ... The Livery |
| 116 Cumberland Brewery | 410 Kirkwood Station Brewing |
| 117 Brady's Brewhouse | 411 ... Woodman Brewery |
| 118 Barley John's Brew Pub | 412 Lafayette Brewing Co. |
| 119 Minneapolis Town Hall Brewery | 413 Sweet Mullet's Brewing Co. |
| 120 Revolution Brewing | 414 Titledown Brewing Co. |
| 121 Perennial Artisan Ales | 415 ... Bell's Brewery, Inc. |
| 122 Upland Brewing Co. | 416 Flossmoor Station Brewing Co. |
| 123 Water Street Brewery | 417 Olde Peninsula Brewpub |
| 124 Goose Island Beer Co. | 418 ... 3 Sheeps Brewing Co. |
| 201 New Glarus Brewing Co. | 419 Pearl Street Brewery |
| 202 ... Metropolitan Brewing, LLC | 420 ... Cider House of Wisconsin |
| 203 ... Red Eye Brewing Co. | 421 Millstream Brewing Co. |
| 204 ... Sunset BLVD | 422 ... Vintage Brewing Co. |
| 205 ... Grumpy Troll Brewpub | 423 ... Figure Eight Brewing |
| 206 ... Brewery Creek | 424 ... Square One Brewery and Distillery |
| 207 ... Argus Brewery | 425 ... Ohio Brewing Co. |
| 208 ... South Shore Brewery | 426 ... B. Nektar Meadery |
| 209 ... People's Brewing Co. | 427 ... Pig Minds Brewing Co. Inc. |
| 210 Hinterland Brewery | 428 ... Geneva Lake Brewing Co. |
| 211 ... Finch's Beer Co. | 429 ... Mad Anthony Brewing Co. |
| 212 Ale Asylum | 430 ... New Holland Brewing Co. |
| 213 Two Brothers Brewing Co. | 501 Founders Brewing Co. |
| 214 ... Das Bierhaus | 502 ... St. Francis Brewery and Restaurant |
| 215 Shoreline Brewery & Restaurant | 503 ... Shipwrecked Brewpub |
| 216 Bent River Brewing Co. | 504 ... Dave's Brew Farm |
| 217 ... Gray's Brewing Co. | 505 ... Rock Bottom Brewery |
| 218 ... Arcadia Brewing Co. | 506 ... Emmett's Brewing Co. |
| 219 ... 4 Hands Brewing Co. | 507 ... O'so Brewing Co. |
| 220 ... Toppling Goliath Brewing Co. | 508 ... Blue Heron Brew Pub |
| 221 Delafield Brewhaus | 509 ... Aepeltreow Winery |
| 222 ... Lucette Brewing Co. | 510 Big Muddy Brewing |
| 223 ... Courthouse Pub | 511 Rock Bridge Brewing Co. |
| 224 ... Summit Brewing Co. | 512 ... Port Huron Brewing Co. |
| 301 Great Dane Pub and Brewing Co. | 513 ... White Winter Winery / Meadery |
| 302 ... Capital Brewing Co., Inc. | 514 ... Bluegrass Brewing Company |
| 303 ... Lake Louie Brewing | 515 ... Central Waters Brewing Co., Inc. |
| 304 ... Sprecher Brewery | 516 ... Sand Creek / Pioneer Brewing Co. |
| 305 ... Fitger's Brewhouse | 517 ... Cross Plains Brewery |
| 306 ... Brugge Brasserie | 518 ... Nebraska Brewing Co. |
| 307 ... Free State Brewing Co. | 519 ... Thirsty Pagan Brewing |
| 308 ... Blind Tiger Brewery | 520 ... Big Bay Brewing Co. |
| 309 ... 23rd St Brewery | 521 ... Backwater Brewing |
| 310 ... Atwater Brewery | 522 ... Fat Heads Brewery |
| 311 ... Liftbridge Brewery | 523 ... Upstream Brewing Co. |
| 312 ... Jolly Pumpkin Artisan Ales | 524 ... Atlas Brewing Company |
| 313 ... Great River Brewery | 525 ... Stone Cellar Brewpub |
| 314 ... DESTIHL | 526 ... Rhinelander Brewing Co. / Huber Brewing Co. |
| 315 ... Surly Brewing Co. | 527 ... Blue Cat Brew Pub |
| 316 ... Schlafly Beer | 528 ... Half Acre Beer Co. |
| 317 ... House of Bews | 529 ... Piece |
| 318 ... Blind Pig Brewery | 530 ... Three Floyds Brewing Co. |
| 319 ... Tighthead Brewing Co. | 600 ... Short's Brewing Co. |
| 320 ... Wisconsin Dells Brewing Co. | 700 ... Milwaukee Brewing Co. |
| 321 ... Wild Onion Brewing Co. | 800 ... August Schell Brewing Co. |
| 322 ... Rush River Brewing Co. | 900 ... Leinenkugel's Brewing Co. |
| 323 ... Backpack Brewing | |
| 324 ... Stevens Point Brewery | |

THE END MAY BE NEAR



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WELCOME FROM THE PRESIDENT

WE HAVE A PROBLEM. There is too much good beer out there! As the craft beer industry continues to explode, the number of breweries in the Midwest continues to skyrocket, and we can't fit them all at the Great Taste. It wasn't long ago when we struggled to find one hundred brewers to fill three tents. This year, we are going to have 142 brewers in attendance, 18 more than last year, in five tents with dozens more on our waiting list!

In order to accommodate the additional brewers, we've tweaked the layout. We are now using the park pavilion for presentations, which has created room for more brewers. The real ale tent has relocated to a more central location in the middle of the grounds. We've also added another exit! At the end of the event, you can either leave by the front entrance or walk down the hill to the new exit by the food court.

In addition to the additional brewers and changes to the festival layout, I'd like to welcome our new festival chairman, Mark Garthwaite! Mark has been involved with the Great Taste for a long time, and he's done an amazing job this year getting us ready for the fest. However, he did have a extra time to prepare, spending a lot of time mending after shattering two leg bones jumping off a ladder. If you see him limping around the park today, perhaps in one of our fancy golf carts, be sure to wish him thanks and give him some advice on how to cut down a tree!

A special thanks goes out to Bill Rodgers, Chairman for the last 5 Great Tastes (as well as proprietor of the Malt House, the best beer bar in Madison). Under Bill's leadership, the Great Taste blossomed, growing in size, in brewers, and in patrons. Bill is still involved this year, leading the presentation pavilion, so be sure to share a beer with him if you have a chance.

One person that is overdue for a thank you is my wife, Mandi. We recently celebrated our 11th anniversary, and for nine of those years I've been actively involved with MHTG and the Great Taste of the Midwest. Her tolerance for my involvement is incredible, once even waiting until the day after the Great Taste to deliver our second child who was 13 days overdue. She's here with me today, sans enfants, and I couldn't be happier!

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.

Welcome to the 26th annual Great Taste of the Midwest!

Prost!

Eric Schoville
President and Festival Layout Czar
Madison Homebrewers and Tasters Guild

2012 FESTIVAL ORGANIZERS AND STAFF

The Great Taste of the Midwest is not organized by professionals but if it were, the organizers below would no doubt be among the best in the business. They have tended to every detail to ensure that the talent and passion of some of the world's most creative brewers are featured front and center. They are to be congratulated for their accomplishments.

ORGANIZERS (YEARS OF SERVICE)

BOB DROUTH (26) Chairmanbob Emeritus and Purchasing
STEVE KLAFFKA (26) Go-to Guy
TOM GRIFFIN (23) Master of Ceremonies
GLENN SCHULTZ (23) Mr. Bread
BRYAN BINGHAM (22) Festival Grounds Mentor
MICHAEL BALL (MANY MOONS) Real Ale
MITCH GELLY (21) City Liaison
BOB PAOLINO (21) Signage Systems
GREG YOUNKIN (20), PETER STEINBERG (1) Data Hounds
FRED SWANSON (19) Brewery Liaison, **DON MCCREATH (18)** Brewery Liaison Assistant, **DAN GUSTAFSON (5)** Brewery Liaison Assistant
STEVE ANDRUSZ (18) Tent Signs and GT Quartermaster
STEVE ENSLEY (16) Volunteer Check-In and King Gambriunus Emeritus
PAUL KINAS (16) Brewer Check-in, Jason Penn (9) Brewer Check-In Assistant
MARK GARTHWAITE (14) Chairman
TED GISSKE (14) WORT/Music
TONY JACQUES (14) Media Liaison
BRYAN KOCH (14) Chief Keg Jockey, **JESSE SWING (7)** Head Keg Jockey
DAVE PEGELOW (14) Vendors
BILL ROGERS (14) Presentation Pavilion,
RALPH KUEHN (3) Presentation Pavilion
MARK MORRISON (14) Assistant to the Chairman
KATE STALKER (13), GAIL PROPSOM (11), SCOTT REICH (7) Ticket Sales
BRUCE GARNER (12) Brewer Registrar
LES HOFFMAN (12) Real Ale Czar, **CHRIS SCHULTE (6)** Real Ale Assistant
JUDY KUSEK (12) Club Headquarters & Club Mom
MARK ALFRED (11) Brewers Dinner & Appreciation Gift
PAT PROPSOM (11), PATRICK HUTTON (3) Cooling & Hydration and Site Mechanics
MIKE SPROUL (11) Volunteer Coordinator
STEFAN BERGGREN (10) Ticket Production
CARL DUROCHER (10) Shuttles and Taxis
JEFF FOLGERT (10) Care & Feeding of Brewers and Festival Staff
DAN HEDTCKE (10), LARRY WALKER (6) Brewer Load-in
CAROL BRACEWELL (9) Graphic Arts
TOM BROWN (9) Port-a-Potty Patriarch and Friday Set-Up
MARK SCHNEPPER (9) Post Event Clean-up
ERIC SCHOVILLE (9) Grounds/Festival Layout
CHUCK TALBOT (9) Security/Parking
JASON WALTERS (9) Gate Keeper & Fire Marshall
JAUQUE RICE (8) Advertising Sales
JEREMY RINTZ (8) Webcasting
SCOTT MAURER (7) Program Editor/Designer
JIM MAYHEW (7) Treasurer
CHERI CARR (6) Secretary
SCOTT CLIPPINGER (6) Sunday Park Cleanup
JOE FRATTINGER (6) Safety and Neighborhood Liaison
JOHN HARRINGTON (6) Gate Security
STEVE KRIEGER (5) Cellarman
MARK LEITERMAN (5) Wristbanding
JAMIE COWLES (4) Ice Crew
BOB HARVEY (4) Recycling and Garbage
MEG MADECKY (4) Trucking
KEITH SYMONDS (4) Go-to-Guy
RANDY WISE (3) Meat Smoker
TIM WONG (4), MARK KOCHANSKI (1) Traffic Control
PETE JOHNSON (2), PAUL MILLER (2) There's an App for That

VENDORS

GOOD EATS (MENUS SUBJECT TO CHANGE)

BANZO | Chicken Pita \$7 | Falafel Pita \$6 | Combo (Chicken & Falafel) \$7 | sides \$3.95

FIB'S OF MADISON | Beef \$6.50 w/cheese \$7.00 | Sausage \$6.50 w/cheese \$7.00 | Combo \$7.50 w/cheese \$8.00 | Meatball \$6.50 w/cheese \$7.00 | Grinder \$7.00 w/cheese \$7.50 | Philly w/cheese \$7.00

GLASS NICKEL PIZZA | Cheese-\$3, | Pepperoni, Sausage, Fetalicious, Deluxe-\$4 | Water \$1

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

MIKE LOSSE CATERING | Brats, chicken sandwiches, cheese curds and water. \$3

MILIO'S | Sub sandwiches Ham / Turkey / Beef / Italian / Veggie, \$5- | chips, pickles, cookies-\$1 | water

PEOPLE'S BAKERY | Gyros | Beef, chicken and lamb ka-bob | Falafel sandwich \$6 | Stuffed grape leaves-\$5 | Baklava-\$3

SMOKIN' CANTINA | Pulled pork sandwiches w/ Fries \$9, w/o fries \$8- 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 | BACON on a STICK!! \$4 | Sparking San Pellegrino juices and waters available.

MERCHANDISE

Brewers Supply Group | Brew & Grow | Briess Malt and Ingredients Co. | Cargill | Glasses, Mugs and Steins | Gort Valley Hops | Great Lakes Brewing News | Hess Cooperage | Hop Head Beer Tours | MicroMatic | Mid Country Malt Supply | Mountain West Brewery Supply | Museum of Beer and Brewing | Swag Brewery LLC | Wine & Hop Shop | Yesterbeer

MUSIC AT THE GREAT TASTE

Enjoy a diverse lineup of music along with a diverse array of beer. There is no stage and no amplification so take a moment to seek and enjoy the bands as you wander about the park. The musicians here today are sharing their gift with us and we hope you'll enjoy them enough to seek them out in local venues and add them to your playlists.

ANONOMIC | THE PINTS www.myspace.com/thepints | OLD COOL oldcoolmusic.com | THE ROLLING WAVES | PORTABLE QUARTET | CROAKER croaker.bandcamp.com/ | THE KISSERS booking@thekissers.com | PAM PILSNER AND THE GOOD POURS www.sigourneyweavers.com | SPENT HOPS | YID VICIOUS www.yidvicious.com | BIG SPRING www.bigspringband.com | MA AND POP | SEVEN STONE WEAK-LINGS | JIM JAMES AND THE DAMN SHAMES | THE ROC 5 504-571-9807

TAXI SERVICE | UNION CAB | 608-242-2000

Union Cab of Madison Cooperative has been the official cab company of the Great Taste of the Midwest for over a decade. The ticket you purchased helps us to provide \$1 cab rides from the festival to any residence, hotel, or campground in Dane County. Please tip your driver generously for getting you home safely.

Union Cab provides staff to assist with passenger queuing and loading in a safe and efficient manner. They are stationed at the frontage road near the park entrance. Please be polite and patient while waiting for a cab.

FREE SHUTTLE SERVICE

Several area craft beer establishments are providing free and continuous shuttle service to and from Olin-Turville Park from noon until 7 p.m. Shuttle sites, listed on the back of your ticket, include: Alchemy Cafe, Ale Asylum, Capital Brewery, Dexter's Pub, Gray's Tied House (Verona), all Great Dane locations, Vintage Brewing, and Weary Traveler.

All shuttles load and unload along the frontage road near the park entrance.

WEBCASTING

A live webcast will be broadcast from the festival throughout the day. Go to mhtg.org for links to the webcast and to archived coverage after the festival. Interviews with brewers, organizers, and patrons will provide a taste of the Great Taste experience as it unfolds. We'll survey the beers, booth displays in the tents, and enjoy some music along the way. Special thanks 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 pavilion is festival headquarters. Brewers who need assistance should visit the tent or speak with any staff member on duty. Great Taste Staff will be wearing navy blue shirts with festival logos and name badges. First Aid and Lost and Found are located at this tent. If you need emergency assistance, contact a staff member, Madison police officer on site, or a security officer on duty. Assistance can be arranged by staff at the club operations tent as well.

SOUVENIR TENT

Located in the middle of the festival grounds, the souvenir tent offers commemorative t-shirts, hats, and books for purchase and is where to check to see if your ticket stub is selected as a door prize winner.

MHTG CHARITABLE GIVING

A substantial portion of the proceeds from the festival are donated to Community Radio WORT-FM/89.9. MHTG supports a number of additional organizations locally and beyond. The Great Taste has made it possible for us to offer financial support to the following organizations:

Wil-Mar Center| Goodman Community Center| River Food Pantry| Literacy Network| Jingles Youth Hockey Scholarship Fund| Porchlight Inc.| Potosi Brewery Foundation| The Road Home Dane County| Domestic Abuse Intervention Services| SAAV Program Incorporated| Second Harvest Food Bank| Luke House| Salvation Army of Dane County| Old World Wisconsin| American Parkinson's Disease Association| Ferry Bluff Eagle Council| Breast Cancer Recovery Foundation| West Madison Special Olympics| WYOU| REAP

ADDITIONAL INFORMATION

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 inside the festival. We accommodate those who want to smoke by allowing re-entry with a valid and intact wristband. In any case, please respect the park by disposing of butts responsibly.

SPECIAL THANKS

Our gratitude goes out to those who help make this event possible:

- Our ticket sales sites for allowing us the use of their facilities.
- The program advertisers whose support put this book in your hands.
- Jim Mayhew at Quicksilver Press makes this thing look good, doesn't he?
- Drew Garza, Scott Pauli, and Charles Barrows of Art & Sons LLC who designed the logos. They did something we've never done before.
- The beer publications who are providing you with great reading material.
- Bucky's Rentals for the tents & toilets and impeccable service.
- The City of Madison for allowing us to enjoy the use of this beautiful park.

We ask you to help us make sure to leave this park in an even cleaner condition than we found it. It is a treasure we cherish.

- The Madison Police officers who are so very kind and helpful.
- The volunteers who are essential to any well run event.
- The brewers whose talents are celebrated here today!
- Most importantly, the families of the organizers who are the unsung heroes of events that are run by an all volunteer workforce.

USING THIS PROGRAM

We hope this program is a useful guide to exploring the Midwest's finest breweries both here and in your travels in the region. It is organized alphabetically and can be cross-referenced numerically on the map of the festival grounds for conveniently locating each brewery's booth.

Beer and brewery information is provided to us by brewers. In some cases beers will be served that are not listed here. Sometimes this is intentional and sometimes it's a last minute addition. Non-alcoholic beverages are listed separately and also highlighted in black in brewery listings where available.

MOBILE APPS

In addition to this program, we offer iPhone and Android mobile apps that contain the same information that is included in this program. Some additional features are included that are well worth exploring. Apps are updated right up until the gates open. The iPhone app is available for download at Apple's App Store and the Android app is available via Google Play. Search for "Great Taste" to find and load them onto your phone.

THE BEER!

Breweries are asked to provide detailed information about the beers on offer including Alcohol By Volume (ABV), Original Gravity (OG) measured either as "degrees Plato" or "degrees Brix", and International Bittering Units (IBU). The ABV tells you how much alcohol is in the beer (typically ranging from 4% up to 12%), while the OG is a related measure that describes the density of the wort prior to fermentation. Final Gravity (FG) is the density of the fermented beer. In general, a high OG means a high ABV. The IBU's tell you how much hop bitterness to expect. IBU's range from the single digits and max out at a measurement ceiling of about 100 IBU's. Some brewers will provide information regarding beer color which is expressed as either SRM (Standard Reference Method) or Lovibond (L). A light beer can be as low as 2 SRM while a dark beer can be as high as 80 SRM.

All of this is designed to help you predict what a beer will look and taste like so you can make informed choices. Many beer styles are available to you today and to learn more about them, consult the Beer Judge Certification Program for detailed guidelines at www.bjcp.org

SERVING SIZE

SERVING SIZE IS 2 OZ. Brewers have been instructed not to provide a full pour. Please don't ask them to fill your glass. **CLOSING TIME IS 6:00 PM.** All brewers MUST stop serving at that time. Please do not jeopardize the future of this event by asking for "just one more." There are two exits at both ends of the park that will direct you toward the taxi and shuttle services.



FINAL WORDS

The Madison Homebrewers & Tasters Guild is a proud sponsor of North America's second longest-running craft beer festival. We welcome your comments and encourage you to subscribe to our Great Taste of the Midwest email list and public forum at www.mhtg.org/forums. Contact us via email at greattaste@mhtg.org.

Thank you for your support and enthusiasm for craft beer and we hope you enjoy the Great Taste of the Midwest as much as we enjoy bringing it to you.

Join us next year for the Great Taste of the Midwest on AUGUST 10, 2013.
Ticket sales info will be at our website
WWW.MHTG.ORG

PRESENTATION PAVILION

This year the presentations will be held in the pavilion at the top of the hill. To get there you'll need to line up at the Presentation check-in tent at the top of the path that leads to the permanent restrooms. Ten minutes prior to the session, festival staff will escort you into the pavilion.

THERE IS A LIMIT OF 100 PEOPLE for each session and you'll need to be seated to participate in the tasting segments. There will also be a limited amount of standing room for those that want to listen to and observe the presentations.

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

1ST SESSION | 1:30 P.M. | GOOSE ISLAND BEER EDUCATION

Suzanne Wolcott,

HEAD OF EDUCATION AT GOOSE ISLAND, CHICAGO

COOKING WITH BEER- A demonstration on cooking beer with food.

Tom Korder and John Laffler,

BREWERS AT GOOSE ISLAND, CHICAGO

BARREL AGED BEERS- Barrel Aging, blending beer and the Goose Island barrel program.

2ND SESSION 2:45 P.M. | BEER AND CHOCOLATE

Gail Ambrosius

GAIL AMBROSIOUS CHOCOLATIER

Hathaway Dilba

THE WARDEN-ALE ASYLUM, MADISON, WI

Join Ale Asylum and Gail Ambrosius Chocolatier for a Decadence Pairing at the 2nd session! Ale Asylum co-owner Hathaway Dilba will team with Gail Ambrosius to steer 100 lucky beer geeks through 4 courses of beer and chocolates never before paired together. If you like chocolate and beer, you'll love this. If you don't, well, sucks to be you.

3RD SESSION | 4:00 P.M. | WINE/BEER/PASTA PAIRINGS

David Sanborn

BARRIQUES MARKET, MADISON, WI

Aran Madden

FURTHERMORE BEER, SPRING GREEN, WI

Peter Robertson

RP'S PASTA, MADISON, WI

Please join three passionate food and beverage enthusiasts as we explore pairing wine and beer with three full flavored and non-traditional Italian-style pasta dishes. Tasting will be informational so you can draw conclusions based on your preferences.

GET YOUR REAL ALE HERE



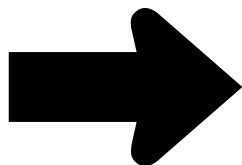
FOR THE SEVENTH YEAR, the Great Taste presents the Real Ale Tent, in a new location near the center of the action. Why is cask ale or real ale different from most of the delicious brews at the festival?

- ➔ 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 with some American quirks and twists. 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 in the traditional manner.. 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 MASTER LIST AT THE REAL ALE TENT.

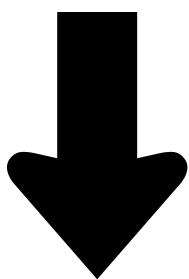
23RD ST. BREWERY (309): Rye Saison with Brett
3 SHEEPS BREWING CO. (418): Hello My Name is Joe
BARLEY ISLAND BREWING CO. (107): Decrepit Old Ale
BARLEY JOHN’S BREW PUB (118): Cask Conditioned Stockyard IPA w/ Sriracha
BELL’S BREWERY, INC. (415): Two Hearted firkin | Pale Ale firkin
FITGER’S BREWHOUSE (305): Mango Trail IPA | Grapefruit Starfire Pale Ale
FREE STATE BREWING CO. (307): Oak-Aged Cow Tippin Stout
GOOSE ISLAND (124): Summer Bitter
KUHNHENN (330) : Michigan Wheat Wine | Firkin Sweet n Sour
LAKEFRONT BREWING (408): Rum Brad | Firkin Fernet Branca Stout
THE LIVERY (409): Michigan Brewers Guild 15th. anniversary IPA | Maillot Jaune
Farmhouse ale | Anvil IPA | Steel Wheels Stout
NEW ALBANIAN (113): Beaks Best | Get Off My Lawn | Naughty Girl (Double Dry Hopped)
O’FALLON BREWERY (329): IPA Firkin
TOPPLING GOLIATH BREWING CO. (213): Double Dry Hopped Zeelander | Double Dry Hopped Golden Nugget
VINTAGE BREWING CO. (422): Daytripper

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.

BERGHOFF(327): Root Beer
COURTHOUSE PUB (223): Pub Root Beer
LIFT BRIDGE BREWING CO. (311): Lift Bridge Root Beer
MILLSTREAM BREWING CO. (421): Old Time Root beer
SILVER CREEK BREWING COMPANY (326): Blonde Root Beer
SPRECHER BREWERY (304): Grape Soda
STONE CELLAR BREW PUB (525): All Natural Root Beer

23RD ST. BREWERY | 309

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

Established 2006, the 23rd St Brewery is a small, locally owned brewpub in Lawrence, KS. We are located on the west side of Lawrence going towards beautiful Clinton Lake. We are a 15 BBL brewery that averages 750 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.

HALF DAY HEFEWEIZEN: Hops: Hallertau, Style: German Wheat, O.G.: 13.2p, IBU: 16, ABV: 5.75%, SRM: 7.7

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

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

SAISON WITH RYE: Hops: Sterling, Style: Belgian Saison, O.G.: 15p, IBU: 35, ABV: 7%, SRM: 5.9

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

BELGIAN WIT: Hops: GR Hersbrucker, Style: Belgian White/Wit Beer, O.G.: 12.5p, IBU: 15, ABV: 5.27%, SRM: 5.2, Coriander, Orange Zest, and Chamomile

REAL ALE TENT

RYE SAISON WITH BRETT: Hefeweizen with caramelized bananas.

3 SHEEPS BREWING CO. | 418

Brewmaster: Grant Pauly
www.3sheepsbrewing.com | gpauly@3sheepsbrewing.com
1327 N. 14th Street Sheboygan WI 53081 | 920-395-3583

3 Sheeps Brewing Co. is a brand new packaging brewery out of Sheboygan, WI. We strive to make quality brews that are unique and extremely drinkable. We were founded on the idea that there is no reason why you should not pursue your dreams. It is what we call our "Really Cool Waterslide." It's what gets us up in the morning, motivates us to haul sacks of grain, keeps us cleaning, and cleaning, and cleaning some more, all the while loving every minute of it.

REALLY COOL WATERSLIDES: IPA, 6.2% ABV, 1.0620 SG, 60 IBUs. It's all about choosing a dream. Once the decision was made to open a brewery, we knew there could be no more appropriate a name for our founding beer. We combined three hop varieties over a ninety minute boil in three separate additions and a massive amount of hops added for the dry-hop. The smooth malt profile lets the hops do the talking. It's complex and intricate, yet completely accessible--a labor of love to be shared with the world.

BAAAD BOY: Black Wheat, 5.5%, 1.058 SG, 13 IBUs. Don't be fooled: this is, in fact, a wheat beer. Beneath its rich, dark exterior and cascading head, you'll find a classic, unfiltered wheat presentation fused with the smooth, roasty, chocolate-like characteristics of the dark wheat malt. With a finish this unnervingly smooth, you're going to want to give this Baaad Boy a second chance...and third...and so on.

REBEL KENT THE FIRST: Amber, 5.0%, 1.053 SG, 10 IBUs. We decided to rebel against the status quo when we created our amber. We took a Belgian Abbey Single, upped the ABV, added some rye malt, and created a complex, yet very easy drinking, ale. Grab a sample and let us know what you think.

REAL ALE TENT

HELLO MY NAME IS JOE: Coffee Infused Black Wheat, 5.5% ABV, 1.058 SG, 13 IBUs.

We at 3 Sheeps love our coffee. We also love our beer. This union was inevitable. The sweet and roasty notes of the Sumatra coffee dance merrily with the smooth, roasty, and chocolate hints found in our Baaad Boy Black Wheat. If you are a coffee fan, this is not a beer you want to miss out on.

4 HANDS BREWING CO. | 219

Brewmaster: Will Johnston

www.4handsbrewery.com | info@4handsbrewery.com

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

Established in 2011, 4 Hands Brewing Company, located in St. Louis Missouri, provides the craft beer enthusiast a handcrafted portfolio inspired by the American craft movement that pushes the limits of creativity. Our 4 core beers include Divided Sky Rye IPA, Reprise Centennial Red, Cast Iron Oatmeal Brown, and Single Speed (blonde ale brewed with elderflower).

DIVIDED SKY RYE IPA: 6.5%, 16.5P, 59 IBU's. This beer brings together two of our favorite ingredients: Hops and Rye - Serious hops upfront provide a pungent, floral, and citrus character. We use Centennial, Columbus, and Cascades in the hop lovers dream. The rye provides a slightly spicy flavor and a full mouth feel. Divided Sky pours straw in color with notes of tangerine, grapefruit, and pine.

REPRISE CENTENNIAL RED: 6%, 15P, 38 IBU's. The Centennial hop is the centerpiece of our American Red Ale. Reprise pushes the limits of a single hop with an amazing bouquet and stunning bitterness all the way through. The citrus character provides an experience you will want to repeat. Reprise is crimson in color with aromas of citrus fruit and biscuit malts

CONTACT HIGH: 5.5%, 13P, 26 IBU's. Contact high is one of our summer seasonals - a hoppy wheat ale we dry hopped with blood orange zest. A light, hoppy wheat ale with big citrus notes.

PRUNUS: 6%, 16P, 20 IBU's. The name Prunus originates from the genus of the cherry tree. Prunus is our Spring and Summer saison brewed with sour cherries. Prunus pours rose in color with aromas of cherry and spice. A perfect compliment to backyard lounging and seasonal fare.

5 RABBIT CERVECERIA | 102

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 Piñan, 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: 5.3% alcohol by volume, o.g. 1.051 / 12.2°P, 30 IBUs. An elegant golden ale that shows hints of light caramel and honeyed malt notes, carefully balanced with sophisticated European noble hop aroma, with fruity and spicy flavors.

5 LIZARD: 4.3% alcohol by volume, o.g. 1.050 / 11.8°P, 20 IBUs. A creamy and refreshing wheat beer with some spicy complexity and light touch of passion fruit for a delicious and slightly exotic flavor.

5 GRASS: 6.4% alcohol by volume, o.g. 1.060 / 14.2°P, 60 IBUs. A hoppy ale that captures the brisk, clean aroma of the desert, brewed with Tasmanian peppercorn, sage, and rosemary.

AEPPELTREOW WINERY | 509

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 cidemaking 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 cidemaking 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.

ORCHARD ORIOLE DRAFT PERRY: 6% ABV, semi-dry. 100% traditional perry pears. Tart and Tannic. The winery is sold out for the year - this is a rare chance to try it.

BARN SWALLOW DRAFT CIDER: 6% ABV, semi-dry. Eating & culinary apples. Fruity & Floral

BUNTING BERRY DRAFT CIDER: 6% ABV, semi-sweet. Berry bomb - like strawberry/raspberry freezer jam.

SPARROW SPICED DRAFT CIDER: 6% ABV, semi-dry. Mulled in the barrel.

APPELY DOUX: 7% ABV, 6 vol CO2, semi-dry. Champagne method cider

PERRY: 7% ABV, 6 vol CO2, semi-sweet. Champagne method perry

CYSER ROSE: 11% ABV, semi-dry. Red-fleshed crabapple MEAD. The most tannic mead you'll ever try.

POMMEAUX: 18% ABV, sweet. Normandy inspired Apple juice / Apple Brandy blend

CERISE: 18% ABV, sweet. Wild Cherry Port. The last year for it - I'm working something new for next year.

AGAINST THE GRAIN BREWERY | 402

Brewmaster/ Managing Member: Jerry Gnagy |

www.atgbrewery.com | info@atgbrewery.com

401 East Main St. @ Slugger Field, Louisville, KY 40202 | 502-515-0174

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

CITRA ASS BACK DOWN! : ABV 6.7% IBU: 68.0 OG 15.8P. "Citra Ass Back Down...and get hopped up!" This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety "Citra." Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bitterness and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma.

DUDE DOO TANG: ABV: 5.5% IBU: 25 OG 13.5P. "Dudes...do dis Tang!" Smokey, Chocolatey...Orange??? That's right a smoked brown porter with orange zest. We start out with Maris Otter base malt and add cherry smoked malt, chocolate and honey malt giving a sweet smokey and chocolatey beer. Then the zest of many oranges is added after the boil to complement this beer's smooth and complex flavors.

O'TAY PANKY: ABV: 5.0% IBU: 20.0 OG 13.1P. "This beer is Ohhhh-Tay!" What makes a brown ale better? ...Buckwheat of course! A healthy blend of traditional British malts give this popular style a semi-sweet, biscuity, slightly roasted flavor. Oats thicken the mouthfeel, and a handful of specialty malts add complex chocolate, toffee, and caramel notes. Finally, the addition of buckwheat creates a nutty flavor that compliments this beer, making it Ohhh-Tay!! The hops are mostly traditional, earthy British hops, but we cocked it up a bit with some Cascade late in the boil just to make things a little more Ohhh-Tay.

BEERKNUCKLE BOCK-SER: ABV: 6.2% IBU: 29.4 OG 15.5P. "Everybody's got plans...until they get hit. -Mike Tyson" This Helles Bock won't bite your ear off, but it will hit you just right! A dangerous mix of Munich and Pilsner malts makes this one 'helles' of a malty lager! Throw a few jabs of Crystal and Saaz hops in the mix and you get a nice balance that's sure make you feel like you've been hit in the kisser by a BeerKnuckle Bock-ser!

ONE PLEASE WHEAT TWO: ABV: 4.8% IBU 12.0 OG 12.0P. "Eins Bitte, Weiss Zwei!" Anyways....Struggling with the doldrums of 2012 summer heat? Feeling the blister of sirocco 2012? One Please Wheat Two can remedy the pain! This German HefeWeizen, is brewed an even mix of German Pilsner and Wheat malts creating a straw yellow, invitingly summer view of a beer. The blend of wheat and pils malts yields a light and sweet malt flavor that is accentuated by spice and clove notes from traditional German Hefe yeast. The balance in this summer classic is created by additions of German Tettnanger hops.

SPECIAL RELEASES (times TBD)

2+1=2

GROPE LE CREATURE: ABV 4% IBU 13.3 OG 9.5P. French Oak aged Smoked Mild

KNOTTY SQUIRREL: ABV 6.5% IBU 47.4 OG 15.5. A tribute beer for our friends at NABC, Belge-Amer IPA

SCOTCH BBL RAUCHO MAN RANDY BEVERAGE: ABV 5.6% IBU 26.3 OG 12.5.

Rauchbier aged in Corsairs Old Rasputin Scotch BBL

BAY & PEPPER YOUR BRETTS: ABV 7.0% IBU 26.5 OG 16.0. Farmhouse Saison brewed with Bay Leaves and Black Peppercorns

ALE ASYLUM | 212

Brewmaster: Dean Coffey

www.aleasylum.com | bandit@aleasylum.com

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

Coming fall 2012 ale asylum will (finally) be distributed throughout Wisconsin. This fall ale asylum is moving to a new location at 2002 Pankratz Street (corner of Packers and International Lane) on Madison's Northside. Located just minutes away from our current location, these new digs (and several tons of new equipment) will allow us to distribute our humble wares statewide. So tell your family, friends and enemies that soon, very soon, they will be able to Seek Asylum in their neck of the woods.

HOPALICIOUS: 5.8% ABV, American Pale Ale. Eleven Separate additions of Cascade hops give this American Pale Ale its lush citrus aroma and bold hop flavor without crazy bitterness. Available year round.

AMBERGEDDON: 6.8% ABV, Amber Ale. With a fury of hop flavor and a strong malt backbone, this West Coast Style Amber Ale is part ale, part sensory eruption, and All-American. Available year round.

MADTOWN NUTBROWN: 5.2% ABV, Brown Ale. Our Nutbrown Ale is velvety smooth, with a rich caramel aroma. We blend seven different malts for a creamy finish you'll dig. Available year round.

CONTORTER PORTER: 4.8% ABV, Porter Ale. This Porter is dark in color yet soft on the palate. English chocolate malts give it a complex, rich flavor wrapped in a silky smooth finish. Available year round.

BEDLAM! 7.5% ABV, Belgian India Pale Ale. A chaotic blend of Citra hops and Belgian yeast give this Belgian Style IPA aromas of summer fruit and a bright hop presence with a plush finish. Available seasonally.

MERCY: 9.5% ABV, Belgian Grand Cru. This Belgian Style Grand Cru is full-bodied with a spicy aroma and flavors of dark fruits in perfect balance with a slightly sweet finish. Available seasonally.

BIG SLICK STOUT: 7% ABV, Oatmeal Stout. Subtle Coffee aroma compliments the rich, full body and finish. Available only at the Ale Asylum tasting room.

HAPPY ENDING: 7.7% ABV, Belgian Abbey Ale. Climactic spicy aromas and flavor with a slightly sweet finish. Available only at the Ale Asylum tasting room.

HATHA-WEIZEN: 5.5%, Hefe Weizen. Hazy and golden in color with classic weiss beer esters and finish. Available only at the Ale Asylum tasting room.

ARCADIA BREWING CO. | 218

Head Brewer: Josh Davies

www.arcadiaales.com | tsuprise@arcadiaales.com

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

Arcadia Brewing Company was established in 1996 as a microbrewery specializing in handcrafted British-style ales. All of our beers are produced in small batches, and our 25 Barrel Peter Austin Brewery and methods originated in England, which allows this style of beer to reflect over 250 years of world class brewing heritage.

SKY HIGH RYE: 7% ABV, 55 IBU, 15 Plato. West Coast Style pale ale with 30% rye malt with citrus aroma with a spicy clean finish.

HOPMOUTH: 8% ABV, 76 IBU, 20 Plato. Double IPA brewed with maris otter, a balance taste with a toasted malt flavor followed by a hop rush.

LOCHDOWN SCOTCH ALE: 8.5% ABV, 63 IBU, 22 Plato. Strong scotch ale with maris otter malt, this full bodied ale had rich caramel, roasted chestnut and chocolate undertones.

WHITSUN: 6.2 ABV, 17 IBU, 14.5 Plato. Unfiltered wheat ale spiced with orange peel, coriander, and honey.

MICHIGAN BREWERS GUILD 15TH ANNIVERSARY BEER: 8% ABV, 80 IBU, 20 Plato. Double IPA brewed with English malt.

CEREAL KILLER: 10% ABV, 82 IBU, 21 Plato. English style barley wine with robust malty flavors that converge with caramel, toffee, molasses, and dry fruit.

SHIPWRECK PORTER: 12% ABV, 50 IBU, 21 Plato. Baltic style porter aged for 12 months in 10 years old Kentucky oak bourbon barrels.

WARCRAFT: 8.5 % ABV, 85 IBU, 20 Plato. Double black IPA aged in Shipwreck Porter Kentucky bourbon barrels for 6 months.

ALE ASYLUM

Eleven separate additions of cascade hops give this american pale ale its lush floral aromas and bold hop flavor without crazy bitterness. Hopalicious is unfiltered for superior flavor and quality brewed with passion and is best enjoyed chilled.

Wisconsin HOPHEADS GRANTED ASYLUM.

HOPALICIOUS

BREWED AND BOTTLED IN MADISON, WISCONSIN. FERMENTED IN SANITY.

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AVAILABLE STATEWIDE FALL 2012.

aleasylum.com

ARGUS BREWERY | 207

Brewmaster: Grant Johnston

www.argusbrewery.com | localbrew@argusbrewery.com

11314 Front St. Chicago IL | 60628 | 608-512-6627

SWHEATNESS: ABV 5.0 - OG 1.048. An American wheat beer that is straw in color, moderately bitter with a full aroma & flavor of wheat. The hop varieties used give a subtle, fruity character that complement the wheat. It is a very refreshing American wheat ale.

ARGUS COUNTRY HOUSE RED: ABV 5.6% - OG 1.054. A traditional English Strong Bitter that uses British malts with hops all grown in the UK. It is a malt accented ale using as English yeast. It has a deep copper color with a fine hop flavor and aroma. Most certainly not an American interpretation of an ESB.

PEGASUS IPA: ABV 6.5% - OG 1.062. This IPA is a hybrid ale that uses primarily English malts and mostly American hops. Deep copper to red in color, it has a full malt character and a very pronounced American hop flavor & aroma. Unlike many American IPAs, this is in a unique mix of British & American flavors.

LONDON PORTER: ABV 7.8% - OG 1.076. This is a recreation of a traditional London Porter brewed in the 1850s. Unlike modern Porters, this beer uses malts that were used when Porter originated in the 1750s. All of the materials used in the beer are English. The colour is a very dark garnet but not black as is typical of Stout. The flavors are an excellent balance of roasted grains & fine hop flavors.

ATLAS BREWING CO. | 524

2747 N Lincoln Ave., Chicago, Illinois, 60614-1320 | (773) 472-1601

Established in 2012, Atlas Brewing Co. is a newly-opened brewpub in the heart of Chicago. We love all the beer traditions of the world. There's a place for faithfully sticking with tradition, a place for messing around a bit, and a place for turning everything on its head— at Atlas Brewing Co., we would like to accomplish all of that. The best things in life are fresh beer, good food, and good company. We are very pleased to be able to share all of those with you. Cheers!

ATLAS GOLDEN ALE: Light and crisp, our golden ale showcases pale malts and German Noble hops.

NAIAD SUMMER BELGIAN IPA: Our first summer seasonal is pale gold with tropical and citrus fruit aromas and moderate hop bitterness.

1871 SMOKED PORTER: This ale is rich, dark, and smoky, with a touch of fruit and a dry finish of coffee, smoke, and English hops.

ATWATER BREWERY | 310

Brewmaster: Hazen Schumacher

www.atwaterbeer.com | atwater@atwaterbeer.com

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

Located in Detroit's historic Rivertown district, and housed in a 1919 factory warehouse, Atwater Brewery was founded in March of 1997 with the purpose of carrying on the rich history of breweries in Detroit. Our brewing process, however, is over 200 years old. Our imported Kasper Schultz brew house allows us to brew our brands in the true heritage-style of traditional German

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www.countrymaltgroup.com

The Country Malt group is the bagged malt and special product distribution arm of Great Western Malting Company and Canada Malting Company Ltd.

14

15

lagers. All of our main brewing equipment was brought in from Germany, where precision and passion for beer has its roots. Likewise, we only use the finest malt and hops from Germany to brew our lagers. Our specialty ales, on the other hand, are brewed with only the finest American hops. All of which makes Atwater Block beers distinctly fresh and flavorful.

VANILLA JAVA PORTER: 5.5% abv, 13.6 P, 12 ibu. 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.

DIRTY BLONDE ALE: 4.2 % abv, 11 P, 10 ibu. This thirst quencer 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.

WOODHOOPER DOPPELBOCK: 9.0 % abv, 18 plato, 26 ibu. This one is black and sweet! Its malty character derives from two caramel malts, along with Munich malt, to create the smoothest high gravity beer.

TRAVERSE CITY CHERRY WHEAT: 5.4 % abv, 12 P, 12 ibu. TC is the cherry capital of the world and now Montmorency Cherries from this colorful town in Michigan's "Up North" have made their way into a wheat beer for the ages. This brew is an amber wheat that uses cherry to add a slight tart finish not meant to overwhelm the brew itself.

GRAND CIRCUS IPA: 5.0 % abv, 13 P, 60 ibu. Our "session" IPA that is meant to the IPA drinker who wants all that hop flavor but not all the alcohol. We use Centennial and Herkules hops in this brew and even more for dry-hopping. Works perfect with a day in a park.

CONNIPTION FIT IMPERIAL IPA: 8.0% abv, 16 P, 92 ibu. Yes we said Imperial IPA...need we say more? OK, dry-hopped for extra delicious hop character. Enough said. Just try it.

AUGUST SCHELL BREWING CO. | 800

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.

B. NEKTAR MEADERY | 426

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.

ZOMBIE KILLER: ABV: 5.5%. Dedicated to the freaks and the geeks! What started as a top-secret experiment with Michigan honey, cherries, and apple cider became a viral epidemic. It won't be easy to survive, so grab your weapons and don't get to stock up on these bottles for backup. Served cold...zombies hate the cold.

EVIL GENIUS: ABV: 5.5%. In an obscure industrial lair resides the man known only as the evil Dr. I.P.A. Using his hadron collider, hidden deep underground, he has conducted his most remarkable experiment to-date. The result is a perfect balance of honey and hops. But there are side-effects... His lab rats can't get enough of the stuff. And soon, neither will you. Introducing the Evil Genius. The big bang is no longer a theory, it's your reality.

YARNY PALMY: ABV: 6%. Inspired by the Arnold Palmer. This lightly carbonated session mead is made with black tea, honey, and fresh squeezed lemon juice. Fore-some anyone?

CHERRY CHIPOTLE: ABV: 12.5%. Sweet with a little heat. This full-strength mead was made from wildflower honey, tart Balaton cherries, and chipotle peppers (smoked red jalapenos) Wildberry Pymet: 13% ABV. A 'Pymet' (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.

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.

BACKPOCKET BREWING | 323

Brewmaster: Jake Simmons

www.backpocketbrewing.com | info@backpocketbrewing.com

903 Quarry Rd. Coralville, IA 52241 | 319-466-7409

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.

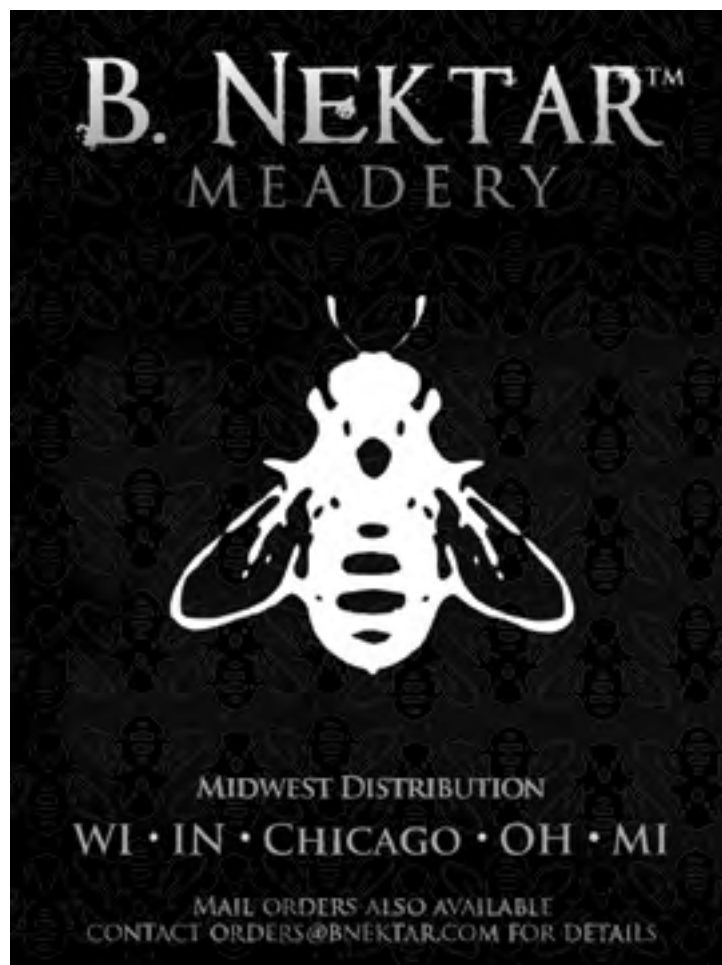
GOLD COIN: 5.2%, Helles - German Blond Lager. Light, simple and drinkable at nearly every gathering you might be lucky enough to hap upon - as long as those at the gathering consider beautiful golden goodness something worth gathering about.

PENNY WHISTLE: 5.5%.. Weizen - Bavarian Wheat Beer 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: 6%, 50 IBU. German Pale Ale. When it came to creating a unique take on an IPA, one countries 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: 5.7%. Scottish "Peated" Lager. 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.

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



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BACKWATER BREWING | 521

1429 W. Service Dr., Winona, MN 55987

BARLEY ISLAND BREWING CO | 107

Brewmaster: Jeff Eaton

www.barleyisland.com | barleyisland@sbcglobal.net

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

Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. Check our new web site for our beers on tap, menu and live music schedule. Barley Island brands can be located in 12 oz bottles and kegs throughout Indiana and Chicagoland. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

SHEET METAL BLONDE: Belgian Witbier. 5.8% ABV, 17 IBUs. A refreshing white or wheat ale with medium body, a dry finish and a hazy appearance that is true to the style. Background spices are bitter orange peel, coriander and chamomile.

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

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

NICKEL PLATE APRICOT WHEAT: Fruit Beer. 4.8% ABV, 17 IBUs. An unfiltered, refreshing, crisp American wheat flavored with apricot. Benefits the Nickel Plate Arts Group headquartered near Barley Island.

SPECIAL RELEASES

2:30 PM - DIRTY "OLD" HELEN II SOUR ALE: Flanders Brown Ale, 7.2 % ABV, 20 IBUs. A fruity, malty and intense sour flavor. Aged in a barrel for 3 yrs on a mix of Brett, Lacto, Pedio then blended with an old ale to taste.

3:00 PM - DOUBLE DIRTY HELEN: Imperial Brown. 9.0% ABV, 28 IBUs. An American Imperial Brown based on our Dirty Helen recipe. Big malty beer.

3:30 PM - BARREL-AGED BUM'S RUSH BARLEYWINE: 10.0% ABV, 100 IBUs. An American Barleywine aged in a Buffalo Trace Distillery bourbon barrel. The barrel previously contained beer so more oak, wood, vanillin flavors rather than bourbon accompany the barleywine.

REAL ALE

DECREPIT OLD ALE: Strong Ale. 8.0% ABV, 100 IBUs. Strong intense malt flavor with noticeable bitterness. Dry-hopped for added aroma.

BARLEY JOHN'S BREW PUB | 118

Brewmaster: John Moore | Head Brewer: Brian Lonberg

www.barleyjohns.com | info@barleyjohns.com

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

We are an brewer owned and operated Brew Pub just north of Minneapolis, MN. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so traditional pub offerings.

LITTLE BARLEY BITTER: 3.5% ABV | 18 IBUs. Our lightest offering. Golden in color with a light malty sweetness, this is a truly enjoyable session beer.

SUN BEAM WHEAT: 5.3% ABV | 24 IBUs. In honor of our new Solar Panels, and our "Green Beer," we present Sun Beam Wheat. Despite the fact that this beer is brewed from 40% wheat malt, it is crystal clear - just like a beam of sunshine. Very light bodied, citrusy, with a nice toasted wheat flavor. Perfect for a warm summer.

EXTRA SPECIAL BITTER: 6.6% ABV | 46 IBUs. A hopped-up version of our Ordinary Bitter, this beer is brewed with nearly 50% floor-malted Marris Otter malt, imported from England. It has a rich toasted cereal grain character that complements the traditional English hops you don't see much of in the USA including Brambling Cross and Whitbread Golding.



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BottledPleasure.com

WILD BRUNETTE: 7.2% ABV | 50 IBU's. Our signature beer at Barley John's. Our Brown Ale is brewed with Minnesota grown Wild Rice to provide a unique nuttiness along with vanilla and almond overtones.

CARDAMOM PORTER: 7.6% ABV | 33 IBU's. This special porter is brewed with Peat Smoked Malt, Unsulphured Molasses, and a touch of Whole Indian Cardamom Seed. This beer is unlike any other Porter we've done (or you've had)!

DUBBEL: 7.5% ABV | 20 IBU's. A strong, reddish-brown Belgian beer sporting a spicy taste, and a very complex malt profile. Look for notes of Rum Raisin, Dark Stone Fruits, Carmel, Molasses and alcohol. It has a rich body, and a long, warming aftertaste.

REAL ALE

CASK CONDITIONED STOCKYARD IPA W/ SRIRACHA: Our standard Stockyard IPA has a strong malt backbone with a present hop character, not as citrusy and hoppy as the American IPA counterpart, our IPA celebrates the more subtle British presentation of the style. This special cask is infused with the Vietnamese hot sauce Sriracha, which gives it a spicy heat that plays well with the hoppy character of the beer. 6.8% ABV | 50 IBU's

BELL'S BREWERY, INC. | 415

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. began in 1985 with a quest for better beer and a 15 gallon soup kettle. Since then, we've grown into a regional craft brewery that distributes to 18 states, in addition to Puerto Rico and Washington DC. The dedication to brewing flavorful, unfiltered, quality craft beers that started in 1985 is still with us today. We currently brew over 20 beers for distribution as well as many other small batch beers that are served at our pub in Kalamazoo, the Eccentric Cafe. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique ales and beers.

WEDDING ALE | ROUNDHOUSE | BLACK NOTE BOURBON BARREL AGED STOUT | SMOKED VIENNA LAGER | HARVEST ALE | LE BATTEUR ALE | TWO HEARTED ALE | AMBER ALE | OBERON ALE | OARSMAN ALE | PALE ALE | THE ORACLE DIPA | HOPSOLUTION ALE | BOURBON BARREL AGED AMBER ALE | BOURBON BARREL AGED BEST BROWN | RASPBERRY WILD ONE | THIRD COAST OLD ALE (2011) | CHERRY STOUT (2011)

REAL ALE

TWO HEARTED FIRKIN | PALE ALE FIRKIN

BENT RIVER BREWING CO. | 216

Head Brewer: Steven Ratcliff
www.bentriverbrewery.com | bentriver@qconline.com
1413 5th Ave., Moline, IL 61265 | 309-797-2722

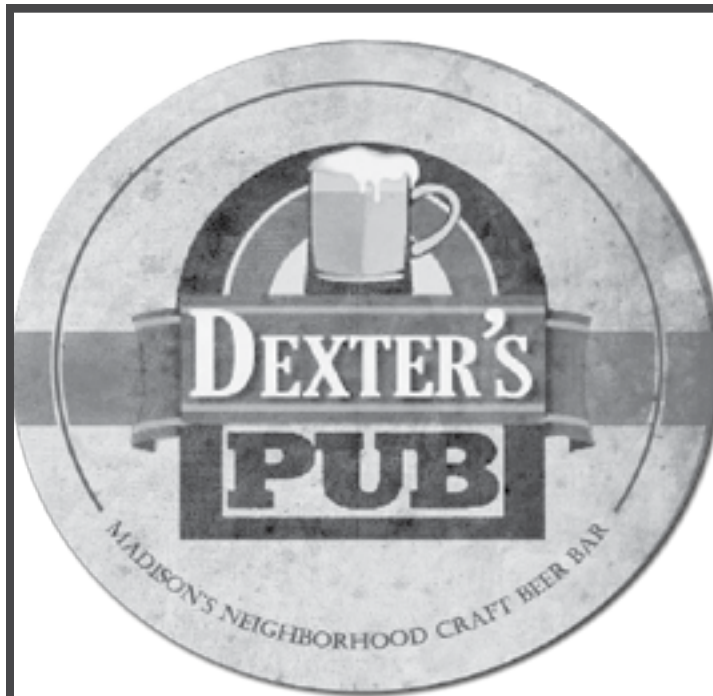
Established 1999. Local legend has it that when the Father of Waters passed this area, he was so tantalized by the beauty of the surrounding land that he turned his head to admire the view. This is why the Mississippi River runs east and west through the Quad Cities. In 1843, Moline, Illinois was platted. 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

MISSISSIPPI BLONDE: This 2007 GABF Bronze Medal winner is as close to a domestic as we'll likely ever make. It is a very refreshing, light bodied, golden colored ale. ABV: 4.29% IBU: 14.2 Plato: 8.24

JALAPENO ALE: This beer is unique to Bent River and has yet to be duplicated. A light bodied wheat based beer with a bold pepper flavor. ABV: 4.81% IBU: 20.4 Plato: 9.21

DRY HOPPED PALE ALE: Another very popular beer. We combine select hops and our award winning Pale Ale to give our customers a very hoppy beer without the bitter. ABV: 5.99% IBU: 26.6 Plato: 11.82

UNCOMMON STOUT: This unique stout is our top selling beer. We infuse our Oatmeal Stout with some of the area's best coffee to make this award winning medium bodied ale. ABV: 6.5% IBU: 28.8 Plato: 13.05



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BERGHOFF BREWING INC. | 327

Brewmaster: Gary Luther

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

berghoffbeer.com

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

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.

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 Brewery, the Berghoff line was split off and became its own brewery in 2007. Today, The Berghoff Brewing Company is still providing this 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 German style brew, whose history and tradition will never be forgotten.

BERGHOFF SOLSTICE WIT: ABV: 5.2%, S.G.: 1.01, IBU: 22. Belgium Wit Beer. Pale Wheat and barley malts, flavorings of coriander herbs and orange zest. Top fermented yeast leads to the development of our fruity aromatic notes.

BERGHOFF DORTWUNDER LAGER: ABV: 5.5%, SG 1.00, IBU: 18. Domestic Lager. Classic lager yeast fermentation, 100% domestic malted barley, brew house hopped, brewed with an infusion mash using traditional brewing skills with minimal agitation to enhance aging nuances.

BERGHOFF SIR DUNKLE CRISP DARK LAGER: ABV: 5.5%, SG: 1.02, IBU: 18. Domestic Dark Lager. Craft brewed full bodied dark lager with Munich Dunkel characteristics, 100% domestic malted barley, dark caramel color, fine malty finish.

BERGHOFF OKTOBERFEST: ABV: 5.9%, SG 1.05, IBU 25. German Oktoberfest. Sweet malt flavor, notable hop aroma with light to medium bitterness, rich golden color, mouth filling clean body.

BERGHOFF ROOT BEER: Hand crafted Premium Domestic Root Beer

BIG BAY BREWING CO. | 520

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 anywhere - 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 KÖLSCH: 4.8% ABV, 1.049 OG, 21 BU's. Big Bay Brewing is putting a Wisconsin stamp on a classic German style ale to create a highly drinkable beer perfectly balanced for a bright, sunny afternoon. 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 resulting Wavehopper Kölsch is a wonderfully aromatic ale with pilsner malt and subtle hop character.

BOATILLA AMBER ALE: 4.8% ABV, 1.048 OG, 26 BU's. Our Boatilla Amber is brewed using a blend of Pale 2 Row and Cara Munich malts that give it a beautiful, deep auburn hue. It has bolder maltiness and hop character than our Kölsch, but is well balanced, making it the beer of choice for long evenings drinking with friends and family. Not too heavy, but still brewed with boat-loads of flavor.

SUMMER TIDE WHEAT ALE (LIMITED RELEASE): 4.8% ABV, 1.050 OG, 15 BU's. Summer Tide is a wonderfully light and refreshing wheat beer. It's banana and clove notes are balanced with a sweet yet subtle maltiness. Summer Tide will have a noticeable bite and aroma of spice and citrus derived from the Hallertau Perle, Bravo, and Zythos hops. It will have a nice creamy, smooth finish to it due to the White Wheat that we added which makes it a great beer to drink while lounging on the beach.



BIG MUDDY BREWING | 510

Owner: Chuck Stuhrenberg

www.bigmuddybrewing.com | chuck@bigmuddybrewing.com

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

When Chuck Stuhrenberg founded Big Muddy Brewing in 2009, it was Illinois' only production brewery south of Chicago. Since then we've grown our selection of brews and now offer 8 different flavors with new ones added every few months.

SALUKI DUNKEL DOG: 5.4% Alcohol by Volume, 1.053 OG, 22 IBU. Dark Amber/Dunkel.

Brewed with 2 Row Pale Malt, Roasted Malt, Munich Malt & Chocolate Malt. Excellent drinkability with malts showing depth and complexity. Clean crisp finish.

VANILLA STOUT: 6.0% Alcohol by Volume, 1.059 OG, 18 IBU, Milk Stout. A traditional Milk Stout infused with pure Madagascar vanilla. Subtle vanilla flavor throughout with roasted notes and a slightly sweet, smooth finish.

BIG MUDDY MONSTER: 6.5% Alcohol by Volume, 1.056 OG, 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 | 318

Brewmaster: Bill Morgan

www.blindpigco.com | startatab@blindpigbrewery.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.

RAUCH HELLER BOCK: OG 1.064 ABV: 6.7% IBU: 28. Our pale bockbier is made with 10% beech-smoked German malt and yeast from the Augustiner brewery in Munich. Nine months of lagering has resulted in a clean, crisp and delicately smoky flavor.

HIMBEERE CYSER: ABV: 9.6%. 130 gallons of Curtis Orchard sweet cider, 70 pounds of Campbell Apiaries wildflower honey, and 25 pounds of raspberries combine to make this nectar of the gods. Aromas of apples, raspberries, and honey swirl together over a dry and slightly tart finish.

AMERICAN DARK ALE: OG: 1.064 ABV: 5.9% IBU: 75+. 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.

HATTORI HANZŌ PALE ALE: OG: 1.050 ABV: 4.9% IBU: 46. This light and refreshing pale ale is made with 100% Sorachi Ace hops. These unique hops impart aromas of lemongrass and dill. (This beer was formerly known as ICBG Replicale 2010.)

SAMBURRO CHILI BEER: OG: 1.054 ABV: 5.4% IBU: 52. Our first Pro/Am brew returns! Samburro is the brainchild of local homebrewer Sam Elson. Mexican Morita peppers give this amber ale a gentle smoky aroma and just a hint of spicy heat.

WITBIER: OG: 1.042 ABV: 4.1% IBU: 16. Hello summer! Made with 50% barley malt and 50% flaked wheat, it's delicate balance of orange zest, coriander, chamomile, and grains of paradise make it a perfect companion for sitting outside, cooling off, and relaxing.

THE MYSTERIOUS ZOOTH BREW: OG: 1.115 ABV: 10.1% IBU: 85. Our 200th brew is an Imperial Stout. We've infused the keg with cacao nibs and Guajillo peppers. Dark, bold, rich, and strong, with aromas of chocolate, coffee and smoked peppers.

BELGO-AMERICAN IPA: OG: 1.074 ABV: 7.9% IBU: 70. A very pale IPA made with Pilsner malt, Belgian yeast, and a shameful amount of American hops. Dry hopped with Simcoe, Centennial, and Citra.

CHERRY MILK STOUT: OG: 1.085 ABV: 7.0% IBU: 25. Roasted barley, milk sugar, and 42 pounds of Oregon pie cherries combine to make a wonderful cold weather restorative. Full bodied with aromas of coffee and stewed fruits, sweet but not too sweet.

SAISON DE LA SORCIÈRE: OG: 1.073 ABV: 8.5% IBU: 45. Pale malts, Brettanomyces yeast, and 8 spices & herbs magically combine in this bewitching brew. (Black pepper, rose hips, grains of paradise, hibiscus, sumac, dried orange peel, dried whole lemon, and fresh lime zest.)

RYE ABBEY SINGLE: OG: 1.044 ABV: 4.7% IBU: 22. Nine percent rye malt gives a distinct spicy note to our refreshing and easy drinking abbey single. This brew is also our version of this year's ICBG Replicale.

SUMMER ALE: OG: 1.036 ABV: 3.9% IBU: 30. Our Summer Ale is a traditional English-style summer bitter. One third wheat malt and two thirds barley malt make a very light and refreshing thirst quencher. Dry hopped with English Fuggles.

BLIND TIGER BREWERY & RESTAURANT | 308

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 1200 barrels a year. Our brews have gathered 11 GABF medals and 4 WBC awards over the past twelve 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 bready 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. Stay Classy San Diego!

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 | 527

Brewmaster: Dan Cleveland

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

MISSISSIPPI MOCHA COFFEE STOUT: 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 | 508

BrewMaster: Corey Nebbeling

www.blueheronbrewpub.com

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

Blue Heron BrewPub is one of two great restaurants located in the historic Parkin Place building of Marshfield, WI. The brewpub is located on the main floor, and West 14th, a fine dining establishment, is upstairs. Blue Heron's crafted brews are available in both restaurants. Our brewery is a 7 barrel system that produces our flagship brands, Honey Blonde, Tiger's Eye, and Loch Ness Scotch Ale, along with many other seasonal and specialty brews. Our taps are constantly rotating, so please look to our website to see what's new. So, grab your crew and have a brew at the Blue Heron.

GRAPEFRUIT IPA: ABV: 7.2%, O.G.: 15.6 P, IBU: 87. Over a 100 pounds of fresh Rubies went into this brew to give it the aroma and taste that the name implies. Additions of citrus varieties in both the kettle and in dry hop form accent this India Pale Ale. A nice strong malt backbone holds up to the highly hopped and fruit addition making it balanced and delicious.

LOCH NESS SCOTCH ALE: ABV: 7.5%, O.G.: 17.8 P, IBU: 27. Our 90+ Schilling is a far and away a wee heavy. Hop presence is kept low to allow the full richness of seven different malts to shine through.

PARKIN PILS: ABV: 4.7%, O.G.: 10.5 P, IBU: 36. Named after the former ice cream dairy that the brewery now occupies, this German/ American style pilsner is one of simplicity. Golden-straw in color, light on the tongue with a clean, crisp finish. This brew is excellent on a hot, humid Wisconsin day.

STRANGER IN THE DARK: ABV: 6.1, O.G. 16 P, IBU: 58. This is America's way of doing stout! More roasted barley and more hops, bigger and better. This black as night brew has a very roasted, some coffee flavor, and a hop bite at the finish.

SPECIAL RELEASES

FRENCH OAKED POSSIBLY WOBBLY (BARLEY WINE): 9.5%, O.G.: 21.5 P, IBU: 85. A big and complex brew that has been aged for over a year (9 months on French Oak). Raisin and dried fruit are it's signature flavors and aromas.

TAPPER'S TRIPLE: ABV: 9.0%, O.G.: 18.5 P, IBU: 27. An unfiltered and complex Belgian-style brew that features flavors and aromas of banana, candy sugar, and a tad bit of orange peel.

BLUEGRASS BREWING COMPANY | 514

Head Brewmaster: Jeremy Hunt

3929 Shelbyville Rd. Louisville, KY 40207 | 502.899.7070

www.bbcbrew.com | jeremy@bbcbrew.com

The original Bluegrass Brewing company opened in 1993. It is Louisville, Kentucky's oldest brewpub and the first to make a significant mark on the national brewpub and microbrewery scene. Since then BBC has grown to three brewpubs and a microbrewery/bottling operation and they have won numerous including 4 gold medals and 3 bronze at the GABF. Jeremy Hunt head brewmaster has used his experience and expertise to take BBC's ales and lagers to a whole new level, and we encourage everyone to come by raise a pint, and enjoy some of the best beer and pub grub around.

KASHMIR GODZILLA: 7.3 ABV 85 IBU 18.5 OG. The 2nd beer in our "Post Times" series. Kashmir Godzilla is A BIG, BOLD, "West Coast" style IPA. brewed with copious additions of American hops. We packed this 'un full of Centennial, Palisades, Columbus and Cascade Hops with 5 separate kettle charges. We finished the beast with Falconer's Flight 7C's and Citra Aroma and Dry hops. The 'Zilla will forcibly rip the enamel from your teeth... and you'll love every blessed second of it. You have our word.

SUNERGOS COFFEE N CREAM PORTER: 7.9 ABV 28.3 IBU 15 OG. Sunergos: Greek; def. A fellow worker; cooperation. Here at bbc, we're in the business of making beer and friends. We have these friends, see, and they are coffee roasters n the Louisville, ky area. And, it turns out, they're as crazy about coffee as we are about beer. So... we cooperated on a beer. Sunergos is a porter, thru and thru. But we decided kick it up a bit with some of our Friend's Sunergos coffee and some lactose sugar to make a coffee and cream porter. 5lbs. of Sunergos Guatemala Antigua coffee was added into the mash tun to impart a light coffee feel to the beer. Then, we used our unique cold infusion of Sunergos' Espresso Roast to add complexity to the already beautiful aroma. This one's a knockout! When geeks and nerds like us get together... only good things can happen!!! Cheers!

ALTBIER: 4.19 ABV 28.6 IBU 11 OG. A mild German style amber ale. Altbier means "old" or traditional beer in German, referring to the way beer was brewed prior to the nineteenth century. Alts were originally brewed in the Dusseldorf area and are marked by a mellow malty sweetness and low hop flavor and

BRADY'S BREWHOUSE | 117

Brewer: Luke Nirmaier

230 S. Knowles Ave., New Richmond, WI 54017 | (715) 246-9960

www.bradysbrewhouse.com | chris@bradysbrewhouse.com

Brady's Brewhouse, conveniently located a half-hour east of the Twin Cities in St. Croix County, Wisconsin, offers a memorable casual dining experience with a spirited atmosphere specializing in hand crafted beer. Brady's seven barrel brewhouse, located onsite and on display in the back of the restaurant, produces a variety of beer styles available on tap year-round. The bar features nine house brews, with five American ales ranging from straw gold to jet black, two seasonal taps, a strong ale tap and a weekly small batch special tap. One seasonal tap pours rotating American ales and the other features classic German beer styles. This year we are kicking off a barrel ageing program which will feature strong ales aged in toasted oak wine and whisky casks, with cask aged beers to be released next year. The strong ale tap currently pours our Midwest Monster Imperial IPA. The weekly specials are our opportunity to test future recipes and introduce beers that defy status-quo classification. Our full service bar also includes a spectacular wine and cocktail menu as well as a substantial list of rotating guest taps. The open scratch kitchen offers a diverse appetizer, lunch and dinner menu, all prepared in front of your eyes by our talented chefs and kitchen staff on our wood-fired grill and from our wood fired brick oven. Stop on in and let us entertain you with our unique dining atmosphere and fresh craft beers brewed on-site!

BURGERMEISTER HEFEWEIZEN: 4.7% ABV, OG 12P, 14 IBU. Available as our one of our spring seasonal offerings, this Hefeweissbier pours gold with a white fluffy head. Banana esters and grain aromatics linger delicately over the glass. Red wheat and Munich malts give this beer a smooth, lightly grainy mouthfeel. Refreshing and effervescent, this subtle departure from the classic German Hefeweizen is designed to welcome the balmy Midwest summer.

DRAG BUSTER BROWN ALE: 4.9% ABV, OG 12P, 22 IBU. Available as another of our spring seasonal offerings, this American Brown Ale pours clear deep copper-brown with an off-white head. Dark fruit aromas present themselves immediately as essences of bread and burnt sugar emerge from the glass. Toasted barley and caramel dominate the flavor followed by light hop-bitterness that balances the semi-sweet finish.

HARVESTER OATMEAL STOUT: 4.8% ABV, OG 14P, 18 IBU. Available year round, this full bodied stout pours opaque black with a mocha tan head. Aromas of burnt sugar,



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toffee and dark fruit abound. Dark caramel and roast flavors dominate the palate before the silky texture of rolled oats rounds out the finish.

MIDWEST MONSTER IMPERIAL INDIA PALE ALE: 9.4% ABV, OG 22.5P, 98 IBU. Our Midwest Monster Imperial India Pale Ale is available only occasionally as one of our handful of specialty beer offerings. This well-aged strong ale pours a rich copper color with an off-white head. Tropical fruit and alcohol mingle with aged sherry and caramel notes on the nose of this robust Double IPA. We will serve this ale from a Firkin dry-hopped with Columbus and Glacier hops as a special offering exclusively for this year's festival.

CRANBERRY WHEAT WINE: 9.1% ABV, OG 24P, 33 IBU. This sour wheat ale was specially crafted to be showcased at this event. Wheat, barley and honey make up the grist. Unpasteurized Wisconsin cranberries were added to induce a natural secondary fermentation, giving this sweet, tart and effervescent dessert wine its unique wild character.

BRAU BROTHERS BREWING CO. | 108

CEO: Dustin Brau

www.braubeer.com

111 Main St., Lucan, MN 56255 | 507-829-3291

Brau Brothers Brewing Company is an independent, family owned and operated brewery located in Lucan, Minnesota. Since 2006 we have been handcrafting small batches of delicious beer. Nestled in rural southwest Minnesota offers us a unique opportunity to both brew beer and grow as much of the ingredients we need on site. The three acre hop farm that is just 100 yards from our brew kettle is one of the largest in the Midwest. Our small size allows us to stay close to our customers and that's just the way we like it. We think you'll agree, the results are pretty good!

MOO JOOS OATMEAL MILK STOUT: 4.7% ABV, original gravity 14.35, 25 IBUS.

Packing a malty punch but still light on its feet, Moo Joos is a remarkably easy to drink oatmeal stout. Hurry up and marvel at the complexity, this is a beer that won't last long in your glass.

SHEEPHEAD: 7.2% ABV, 10.8 original gravity, 60 IBUS. Sheephead is a bitter card game. It deserves a bitter beer. Brewed with loads of caramel malt and too many cascade hops, this crimson colored ale straddles the line between a malty amber and tongue bruising IPA.

RINGNECK BRAUN ALE: 6.5% abv, 15.8 original gravity, 25 IBUS. Ringneck brown ale is modeled after the subtler English variety of the style and has a depth of character that belies its quaffability. Malty and chocolatey with hints of raspberry, this one beer you won't soon forget.

BANCREAGIE PEATED SCOTCH ALE: 6.8% abv, 15.2 original gravity, 20 IBUS. An American interpretation of a Scotch ale, we use Golden Promise, caramel malts, and roasted barley to form the backbone of this beer, while two different kinds of smoked malt add a unique earthy and bacon-y quality. This beer demands some fine barbecue, and so do we. Bring some over.

BREWERY CREEK | 206

Vice President / Beer maker: Jeff Donaghue

www.brewerycreek.com | info@brewerycreek.com

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

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 Chien. 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. This year using a "wit" as 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!

BRUGGE BRASSERIE | 306

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. 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

POOKA: 6% - American Boysenberry Sour

BLACK: 6% - Belgian Dark Strong

BUFFALO BREWING COMPANY | 403

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.

ALTBIER: Clean complex malt aroma with a slight noble hop aroma. Deep copper color, medium bodied and moderately high carbonation with a complex malt flavor along with a slight peppery phenolic is followed by a dry finish. 4.9% ABV, 32 IBU's

CHILI BEER: Nice grainy blond ale with a moderate malt and hop aroma and light smokey pepper aroma. Light straw color and a light body and slight malty flavor pairs well with the Guajillo and Ancho Chiles. Moderate carbonation and a dry finish with the chili pepper heat makes for a refreshing and interesting beer. 5.0% ABV, 12 IBU's, 8000 SHU (Scoville scale)

RYE IPA: Somewhat malty aroma and moderately high herbal, earthy and citrus hop aroma. Citrus and herbal hop flavor dominate with a good complex malty backbone to support the 3lbs per barrel hop additions. Medium body with slightly high carbonation, deep copper color and moderate dry finish. 6.5% ABV, 55 IBU's



238 E. Main St. Sun Prairie, WI 53590

Phone: 608-825-1515

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BUFFALO DROOL: American Brown Ale: Complex chocolate and caramel malt and slightly sweet aroma and light hop aroma. Roasted malt and caramel malt dominates with a good hop bitterness and flavor to balance. Very dark brown color with a creamy off white head. 5.2% ABV, 24 IBU's

REAL ALE TENT

CASK RYE IPA WITH SUMMIT HOPS: Our signature Rye IPA dry hopped with Summit hops. Malty with a Tangerine, citrus and herbal hop aroma. Hop flavor dominates with a good complex malt backbone. Moderately low carbonation due to cask conditioning. 6.5% ABV, 55 IBU's

CASK RYE IPA WITH COLUMBUS HOPS: Our signature Rye IPA dry hopped with Columbus hops. Malty with a earthy, herbal and citrus hop aroma. Hop flavor dominates with a good complex malt backbone. Moderately low carbonation due to cask conditioning. 6.5% ABV, 55 IBU's

CAPITAL BREWING CO., INC. | 302

Brewmaster: Kirby Nelson

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

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

Established 1986. For more than 25 years Capital Brewery has proudly represented Wisconsin's rich brewing heritage. Capital produces a wide range of liquid personalities, all of whom are dedicated to enhancing the enjoyment of life. Please allow our products to welcome your palate to a world of balance, harmony, and eminent drinkability. For us at Capital - it's all about the beer.


WEIZEN (SUMMER SEASONAL): ABV 5.2%, OG 13%, IBU 14. Hazey, golden Bavarian style beer, mildly bittered: unique yeast provides spicy bubblegum, banana, clove flavor notes. Fascinating!

OKTOBERFEST (FALL SEASONAL): ABV 5.5%, OG 14%, IBU 24. The mother of all seasonal beers has a fiery amber hue with rich malty overtones that dominate the flavor.

ETERNAL FLAME: ABV varies, OG varies, IBU varies. Welcome to our 25th anniversary beer. A big, lush malt eruption of a Doppelbock that is the "birth beer" of a concept. The story of the Flame is to be continually evolving creation over time.


DARK DOPPELBOCK: ABV 7.8%, OG 19, IBU 25. After 7 years in hibernation, Dark Doppelbock is back with a wealth of assorted malt flavors and textures socializing in a fashion that speaks softly, confidently & carry a big stick.

SUPPER CLUB: ABV 5.2%, OG 12.2%, IBU 28. Classic Wisconsin lager, sporting an American malt profile. Moderate mouth feel, mild bittering and superb drinkability.



Welcomes your palate
to a world of balance, harmony,
eminent drinkability

Come sample our 2nd generation
Eternal Flame, Autumnal Fire fresh
from the tank along with many other
Capital beer personalities.



capitalbrewery.com

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Ian Hughes, *Goose Island Beer Co., Chicago, IL*

Mike Kallenberger, *Tropos Consulting, Hartland, WI*

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Katie Wallace, *New Belgium Brewing, Ft. Collins, CO*

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FOR MORE INFORMATION:

conservegreatlakes.com

or call organizer Lucy Saunders at 800-760-5998

CENTRAL WATERS BREWING CO., INC | 515

Grunt Worker/Brewmaster: Paul Graham

www.centralwaters.com | info@centralwaters.com

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

Established in 1998, Central Waters Brewing Company is located in Amherst, WI, 2 hours north of Madison. In seemingly constant expansion mode, the brewery has been constantly adding tanks and equipment to keep up with demand and expansions, our beer is now available throughout Wisconsin, Minnesota and Illinois. The brewery also holds the claim to fame of Wisconsin's first Green Tier Brewery, the only brewery accepted into the Green Masters program, and the only brewery to have both solar preheated water used in brewing and solar electric. All of our brew water is pre-heated with solar energy, and we generate 20% of our power needs on site! Stop by our brewery and visit our taproom, we are open every Friday and Saturday from 3PM until 9PM, we always have something special on tap, we would love to see you!

OUICONSING RED ALE: One of our flagships, the American red ale has a malty flavor profile, with just enough hops to balance, a great drinking beer. -5% ABV

BELGIAN STYLE BLONDE ALE: Our summer seasonal, true to style and a refreshing beer for a hot summer festival. - 5.8%ABV

GLACIAL TRAIL IPA: A well balanced American Style IPA - 6% ABV

MUDPUPPY PORTER: One of the brewery's best sellers, a surprisingly refreshing dark beer - 5.5% ABV

OCTOBERFEST: Our fall seasonal and just released, this beer has a nice malty flavor profile and the clean finish you would expect from this traditional beer. 4.8% ABV

SPECIAL TAPPINGS

1:15 PM - BOURBON BARREL CHERRY STOUT

2:00 PM - 1414

2:45 PM - BOURBON BARREL STOUT

3:30 PM - EXODUS

4:15 PM - BOURBON BARREL AGED LA PETITE MORTS

5:00 PM - BOURBON BARREL BARELYWINE

CIDER HOUSE OF WISCONSIN | 420

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. We planted our first antique cider cultivars in 1989. Cultivar: cultivated variety, for example, Macintosh or Newtown Pippin. We started producing real cider in 2009, although we've sold juice for over ten years. Our cider is blended by selecting from over 200 unique antique cider apples in our orchard. Our ciders offer you a unique symphony of apple, spice, and citrus - from apples with high malic acid and tannin, blended with higher Brix varieties from other orchards we manage, to provide enough sweetness and sparkle to entice an American taste. Visit us to gain a first hand insight into our orchard and cider house and how our apples become real cider.

POOCH: ABV:6.5%, O. G.:1.065, IBU: % Malic acid (0.3) & Tannin (0.13), BJCP Cider 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 from Foxwhelp, York, and the

only native American - a crab, that resonates beyond its origin of historic English farmhouse ciders. . Too dry? Cider lovers tell us it's a matter of taste.

COURTHOUSE PUB | 223

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 Wisconsin now host just one such business: the Courthouse Pub. Opened in 2001, the Pub resides in a historic replication of the Willinger Beer Haus (circa 1891) - one of the earliest business in downtown Manitowoc. While we have a few standards on tap at all times, Brewer Brent utilizes our four barrel system to produce a variety of brews throughout the year. Our Wine Spectator Magazine awarded wine list accompanies our microbrews, providing our guests with a variety of beverages to enhance their dining experience. Take a look at our menu at www.courthousepub.com.

HONEYMOON LAGER: ABV: 5.3. A mildly hopped beer with a soft, uplifting sweetness.

This beer was named in honor of the many couples who join us after being married in the County Courthouse located across the street from the Pub. (See next listing.)

ALIMONY ALE: ABV: 5.6. For obvious reasons, this brew is a more bitter beer than our Honeymoon Lager -- with an all too long finish!

RASPBERRY WHEAT: ABV: 4.8. An American style wheat beer with a subtle hint of raspberry.

ROOT BEER: ABV: 0.0%. Our offering for those who want non-alcoholic beverage. Rich, smooth and softly carbonated, built on pure cane sugar and triple filtered water.



We Fix Hungry and Thirsty!
Courthouse Pub – Manitowoc, WI



CROSS PLAINS BREWERY | 517

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, IBU: 20. 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, IBU: 17. Refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance.

CUMBERLAND BREWERY | 116

Owner: Mark Allgeier | Brewer: Cameron Finnis

www.cumberlandbrewery.com

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

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 5 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% OG: 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.

MOONBOW WIT: ABV: 4.7% OG: 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 too this light summer refresher. The only place in the Western Hemisphere that you can regularly see a Moonbow is at Cumberland Falls, Kentucky.

GIGGLE & TITTER: ABV: 5.5% OG: 11P IBU: 45. An English Best Bitter, brewed with British pale malt and Dark Crystal malt. East Kent Goldings were added at the beginning of the boil, then finished with aroma additions of Styrian Goldings.

MR. SATURDAY NIGHT: ABV: 10% OG: 24P IBU: 89. This American Barley Wine has been professionally aged (stashed in the back of our cooler and forgotten) since December 2009. The malt bill features Brown Malt, providing a deep chestnut colour and a toasted biscuit character.

DARK HORSE BREWING CO. | 112

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.

FULL-TIMERS (FLAGSHIP)

CROOKED TREE IPA: 6.5% .Heavily dry hopped India Pale Ale with pine and citrus flavors balanced with a good malt backbone.

RASPBERRY ALE: ABV: 5.5%. Wheat ale made with raspberries, quite refreshing. Beer first then fruit.

RESERVE SPECIAL BLACK ALE: ABV: 8.5 % . Roasty and chocolate flavors with a copious amount of hops to stay balanced truly in a category of its own.

BOFFO BROWN ALE: ABV: 6%. Flavors of biscuit, roast and a slight malty sweetness with nutty and caramel aromas.



BEERS:

MERLOT A TROIS

Wine Barrel Aged Tripple

MOONBOW WIT

Belgian Wit

GIGGLE & TITTER

English Best Bitter

MR. SATURDAY NIGHT

American Barley Wine

Thanks Wisconsin
for keeping
Madison Beer'd!

PART-TIMERS (SEASONALS)

SAPIENT TRIP ALE: 9.5% ABV. Using a traditional Trappist yeast strain this beer turns out very complex flavors that give the sense of light fruitiness and a mild clove finish.

ROD ALE: ABV: .5% . Aphrodisiac herb infused American Red Ale. Crisp and dry without the hop bitterness with slight herbal aromas.

KMITA KOLSCH: 5.5% ABV. This "Polish Style Kolsch" is made with eastern European hops and has just a little more than expected when dealing with a Kolsch.

SOME-TIMERS (SPECIALTY BATCHES)

ARTIC DEKOORC EERT: ABV: 6.5%. Crooked Tree Malt using Citra as the single hop showcase.

OLLIRAMA DEKOORC EERT: ABV: 6.5% . Crooked Tree malt using Amarillo as the single hop showcase.

S-C7 DEKOORC 33RT: ABV: 6.5% Crooked Tree malt using 7 C's as the single hop showcase.

F.F. DEKOORC EERT: ABV: 6.5%. Crooked Tree malt using Falconer's Flight as the single hop showcase.

BELGIANATOR: 7% ABV. Belgian IPA using American hops. Best of both worlds.

DEATH STAR LOVER: 8.5% ABV. Raspberry Chocolate stout aged in oak barrels. (Not bourbon barrels, just oak).

ELEGANT SHADE OF DEMOLISHED: 5.5% ABV. Summer ale brewed with fresh Michigan strawberries.

SCARY JESUS ROCKSTAR: 6.5% ABV. Pale ale brewed with plentiful amounts of Apricots and Chamomile. A collaboration beer with Chef Cleetus Friedman of City Provisions.

BOURBON BARREL PLEAD THE 5TH IMPERIAL STOUT: 14% ABV. Our good ol' Imperial Stout that we let hang out in Bourbon Barrels a few months.

DAS BIERHAUS | 214

120 6th Avenue West Menomonie, WI 54751 |
www.dasbierhaus-wi.com/ | bavarianbrewery@gmail.com
www.facebook.com/pages/Das-Bierhaus/299529504699

Herzlich Willkommen! Thirsting for authentic, fresh German beer? Then Das Bierhaus is the place for you. Our brewmaster trained at the Würzburger Hofbräu in northern Bavaria and has worked in 6 different German breweries. He brings his knowledge and experience to us here in Wisconsin where he is creating traditional German beers. These beers are the real deal! They are exactly the same as the ones he brewed in his homeland for years to a very appreciative audience. So either get a ticket to Munich or come to Menomonie to enjoy authentic Bavarian beers! All of our beers are brewed according to the Reinheitsgebot (German Beer Purity Law) of 1516 and served in traditional glassware.

MÄRZEN: Amber lager with an emphasis on malt sweetness. This beer style replaced the dark beers once served at Munich's Oktoberfest and became that festival's standard. Das Bierhaus Märzenbier is made from imported Bavarian malt and hops. A classic Märzen perfected by our brewmaster in Würzburg, Germany. 5.2% alcohol by volume. 22 IBU.

DUNKLES: Dark lager beer developed in Bavaria. The taste is of toast and roasted barley malt with a very restrained bitterness. Note the crisp taste due to good attenuation and low residual sweetness. Das Bierhaus Dunkles is made from imported dark Bavarian malt and hops. This is our brewmaster's original formulation created in Brauhaus Castel, Germany, where it sold at a rate of 18 half barrels a night! 4.7% alcohol by volume. 20 IBU

DAVE'S BREWFARM | 504

Brewer: David Anderson
www.brewfarm.com | davesbrewfarm@gamil.com
2470 Wilson St., Wilson, WI 54027 | 612.432.8130

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 (Cascade, Chinook, Fuggles, Centennial, Santium and Horizon), fruits, botanicals 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" creations during our open Tap Room hours. "Dave's Brewfarm - Wisconsin's Wind-Brewed Beers." Check our Facebook page or BrewFarm blog for open days and hours.

BLACK MAPLE: ABV: 7.7% Pale, Blackprinz, Caramel 120 malts and flaked oats. Brewer's Gold and Challenger hops, with a late addition of dark maple syrup.

CITRA SINGLE-HOP LAGER: ABV: 7.7%. Another in the Single Hop Lager Series. Showcasing a single hop variety in a pale lager. Three separate additions of Citra hops. Pils, Cara Red and Caramel 20 malts.

RAUCHIN' 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.

SCHWARZENHEIMER: "The Black Pils." ABV: 6.4% 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!

SIMCOE SINGLE-HOP SAISON: ABV: 6.4% Pale, Rye and Ashburne Mild malts, and hopped with three additions of Simcoe hops. Fermented with French Saison yeast.

EYE. PEA. EH?: ABV: 8.0% Farmer D finally did it! He brewed his first "IPA." But, with the usual BrewFarm twists. Pils, Caramel 120 and Rye malts, German Tettnang and French Strisselspalt hops, with pureed pineapple, brown sugar and curry powder. Fermented with a Thames Valley yeast. Enjoy your journey to Indonesia.

BREWFARM D'ELEGANCE: ABV: 9.6% Speaking to the refined palates of BrewFarm Fans everywhere. Pils, Dark Munich and Wheat malts coupled with flaked barley, oats and wheat. Golding and Saaz hops, grains of paradise and orange peel.

THE BRUISER: ABV: 12%. The BrewFarm interpretation of a smoked Wee Heavy. Copious amounts of pale malt and a pinch of smoked malt. Northern Brewer hops and classic Scottish yeast. Sláinte!

DELAFIELD BREWHAUS | 221

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. Who knows what beers John may be unleashing upon the unsuspecting public.

DESTIHL | 314

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 gastrobrewpub that handcrafts an uncommonly extensive array of beer styles, with over 50 different styles brewed at each location per year and close to 20 of our beers on tap at a time. We brew in small batches so that we can rotate as many beers as possible. We brew more beers for our guests simply because we have a passion for brewing.

We utilize both global brewing traditions and new American craft brewing ingenuity, including long-term barrel aging of beers such as our award-winning spontaneous/unblended/wild-fermented Saint Dekkera Reserve Sour Ales, which have medaled for the last three consecutive years at FoBAB in the wild acidic beer category, and our Dosvidanya Russian Imperial Stout, which won 'Beer of the Year' at the 2011 Beer Hoptacular! In Chicago.

DESTIHL's first location opened in Normal, IL in 2007, and its second location opened in downtown Champaign, IL in April 2011.

VOLITION TRIPLE IPA: ABV 14%+; OG 1.127; IBU 138; Color SRM 11. This Extreme West Coast-style Triple India Pale Ale is back-hopped with 31 pounds of hops for a more intense hop bitterness, flavor and aroma without the balance of caramel malts like our Midwest-style Hoperation Overload Double IPA. It has very high alcohol content, high fruity, floral and citrus-like American-varietal hop character, golden color and medium maltiness.

HOPERATION OVERLOAD DOUBLE IPA: ABV 9.6%; OG 1.095; IBU 85; Color SRM 11. An Imperial or 'Double' India Pale Ale with characteristically intense yet greatly balanced hop bitterness, flavor and aroma due to higher use of crystal malts than in West Coast versions of the style. It is deep golden-light amber/copper in color, although the use of huge amounts of hops may cause a degree of appropriate hop haze. Alcohol strength is high but balanced by the hops and malt profile.

DEADHEAD DOUBLE RED ALE: ABV 9.1%; OG 1.089; IBU 92; Color SRM 17. 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.

BLACK TORRENT INDIA BLACK ALE: ABV 7.2%; OG 1.060; IBU 71; Color SRM 43. An American-style Black Ale, with all the associated high hop bitterness, citrus/floral hop flavor and aroma, medium-high alcohol content and medium body one would expect with an IPA, but distinguished by its black color obtained by a unique mashing process that reduces the amount of burnt or roasted bitterness, astringency, flavor and aroma from black malts that would otherwise be expected in an American Stout.

STRAWBERRY BLONDE ALE: ABV: 5%; OG 1.049; IBU: 15; Color SRM: 4. An American-style blonde ale with 120 pounds of strawberries added, providing harmonious fruit qualities, golden-strawberry blonde color, crisp/dry palate, light body, low hop characters & bitterness and light malt & fruit sweetness.

HAWAII FIVE-ALE: ABV 4.8%; OG 1.049; IBU 16; Color SRM-hue of fruit An American-style blonde ale transformed into a tropical beer with over 100 pounds of five fruits added, including peach, pineapple, mango, strawberry and blueberry, giving you the feeling of being on an Hawaiian beach. Some Brettanomyces and tart characters balanced by sweetness from fruits.

SAISON DE RUISSEAU: ABV 6%; OG 1.058; IBU 26; Color SRM: 9. This Belgian-style Farmhouse Saison has golden/light-copper color, light body, medium hop bitterness, flavor & aroma, medium-low malt flavor & aroma and spiciness from added coriander. Fruity esters dominate the aroma while complex alcohols, acidity, low Brettanomyces character and clove and smoke-like phenolics from Saison yeast.

SPECIAL RELEASES & ONE-OFFS

SAINT DEKKERATM RESERVE SOUR ALES: single barrel aged, spontaneously fermented, wild acidic sour ale ABV/IBU/Color Varies By Barrel Our St. Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruit or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1-3.5 years in oak barrels with a natural downstate Illinois micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. [FoBAB medal-winner three years in a row in the 'Wild Acidic Beer Category']. Four Saint Dekkera Reserve Sour Ale Releases During the Fest (times to be announced at fest):

? **BARREL NO. 1:** Gose

? **BARREL NO. 10:** Framboise

? **BARREL NO. 13:** Sour Apricot Ale

? **BARREL NO. 11:** Flanders

GUAJILLO PEPPER STICKE ALT: ABV 5.2%; OG 1.052; IBU 58; Color SRM 22. A German-style Sticke Alt with guajillo peppers added: base beer is a dark copper ale fermented at colder temperatures like a lager and more bold than an alt bier. Full-bodied, well-hopped and bitter but balanced by nutty-malty sweetness with notes

of caramel and roasted malts and some pleasant heat and flavor from the added peppers.

BARREL-AGED ANTIQUITY RYE WINE: ABV 12.1%; OG 1.125; IBU 78; Color SRM 21. A barley wine-style ale made with rye. Closely resembling an English-style barley wine but with a spicy/peppery note from rye, this beer is dark copper in color with a full body, high residual malty sweetness, high complexity of alcohols and fruity-ester characters balanced by low bitterness and extraordinary alcohol content, some English-variety hop aroma and flavor is present, and caramel, dark toffee and vinous/sherry-like aromas and flavors dominate.

BARREL-AGED CHERRY CHOCOLATE IMPERIAL STOUT: ABV 10.6%; OG 1.101; IBU 84; Color SRM 99. An American-style imperial stout with cherries & chocolate added. Black/opaque in color, high in alcohol content, very robust with rich malty flavor and aroma balanced with assertive hopping and fruity-ester characteristics. Hop bitterness is high but balanced with chocolate malt, Belgian chocolate and some tart/sweetness from cherries. Roasted malt astringency and bitterness can be moderately perceived but do not overwhelm the overall character.

DRAGONMEAD BREWERY | 111

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 2,100 barrels of beer. We also serve a small selection of meads and wines in our pub.

FINAL ABSOLUTION: ABV: 9.0%. Belgian-style Trippel. 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: ABV: 7.5%. 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: ABV: 7.5%. 4.5%. 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.

REDWING RASPBERRY WHEAT: 4.5% ABV. A refreshing wheat beer brewed with raspberry puree & juice added to the conditioning tank. This is a great summer beer with a hint of raspberry flavor.

JASON'S IPA: ABV: 8.0%. An American IPA loaded with fresh hop flavor. This beer is also dry hopped during conditioning.

KILLER BEE HONEY TRIPPEL: ABV: 9.0%. Belgian-style Trippel brewed with Michigan Honey in place of Belgian candy sugar. Bronze medal winner in the 2012 World Beer Cup

RING OF FIRE PEPPER BEER: ABV: 7.0% This fuller body American cream ale is brewed with an addition of hot peppers added to the boil as well as the conditioning tank. Silver medal winner in the 2012 World Beer Cup.

EMMETT'S BREWING CO. | 506

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 500 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 850 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 it throughout northeast IL. McCarthy Red Ale 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, 47 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 Chinook in the fermenter for the top coat. Multiple award winner and our flagship brew. Available year 'round in the bottle and on tap.

THE BELGIAN FROM ELGIN: Our Pale American-Belgo Style Ale, 6% abv, 14.0P OG, and 43 IBU. Brewed with all Cascade hops for a distinctly American hop character to blend with the distinctly Belgian flavor profile. Fruity, spicy, hoppy, and available a couple of times a year as a draft specialty. Could also be seen bottled soon as a limited release.

SUMMER BOCK: 8.5% abv, 17.3P OG, 30 IBU. A Bavarian-style Blonde Bock brewed with enough Hallertau hops to balance the big base of Pilsner and Munich malts, plus a little extra to make it crisp and refreshing for hot-weather drinking. Deceptively smooth.

FAT HEADS BREWERY | 522

Brewmaster: Matt Cole

www.fatheads.com | info@fatheads.com

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

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

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

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

HEAD HUNTER IPA: 7.5% ABV, 87 IBU, OG 17 Plato. An "Uncivilized and Aggressive", dry-hopped west coast IPA. A huge dank hop infused nose of pine and citrus. Big hop flavors of citrus, pine, grapefruit and pineapple. A creamy mouthfeel and a good malt backbone work hard to balance the aggressive hops. A punch-you-in-the-mouth brew for those who truly love their hops. Silver Award, American IPA, World Beer Cup, 2012. Silver Medal, American IPA, Great American Beer Fest, 2011. Bronze Medal, American IPA, Great American Beer Fest, 2010. Top 25 Beers in the World, 2009- Draft Magazine. Grand Champion- Brewing News National IPA Championship, 2010, 2012. Gold Medal- Denver International Beer Competition, 2011. Gold Medal- West Coast IPA Fest 2009

SUNSHINE DAYDREAM SESSION IPA: 5% ABV, 60 IBU, OG 12.5 Plato. As refreshing as wading in a cold stream in the morning sunshine or a walk among the tall trees, this beer has big hop aromas and flavors of citrus, tangerine and tropical fruit with a nice light malt backbone. Like a sweet coming, never fade away dream...because it's deliciously real. This is a very drinkable session IPA. (Our fans call it an obsession IPA.)

ZEUS JUICE BELGIAN-STYLE STRONG GOLDEN ALE: 10% ABV, 30 IBU, OG 20 Plato. Deep golden color with aromas of banana, clove, spicy phenolics and bread. Sweet bready malt, banana, pear, soft fruits, clove and bubblegum will tantalize your palate. Temptingly delicious and deceptively strong. Tilt your head back, glimpse skyward and enjoy. Ahhhh, Nectar of the Gods!. Gold Medal- International Beer Fest, Cleveland, 2012

BUMBLE BERRY HONEY BLUEBERRY ALE: 5.3 ABV, 13 IBU, OG 13 Plato. 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

FIGURE EIGHT BREWING LLC | 423

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 and pub 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

SILVER AWARD
WORLD BEER CUP®
AMERICAN-STYLE
INDIA PALE ALE 2012



2010 SILVER
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BRONZE MEDAL
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Visit our brew pub in Cleveland and
our saloon in Pittsburgh.

fatheads.com



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. Ro Shampo (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)

WHERE LIZARDS DARE: ABV: 6 % IBU: 84. Where Lizards Dare - 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)

OFFWIDTH: ABV: 8 % IBU: 83. Offwidth - a Double Pale Ale made with a blend of six grains, amarillo, centennial, and willamette hops yielding an upfront bitterness that rides through to the end with a light citrus nose (available year round)

LOST SAINT: ABV: 6.5 % IBU: 29. Lost Saint - this Saison Ale (also known as a farmhouse style) features crisp spices both in taste and nose, a traditional after work brew for the field workers on the farms of Belgium. Pair well with a salad and red vinaigrette dressing (seasonal)

PIRATE PILS: ABV: 6 % IBU: 36. Pirate's Pils - a classic Bohemian pils featuring German and Czechhops (seasonal)

FINCH'S BEER CO. | 211

Owner: Benjamin Finch | **Head Brewer:** Richard Grant | **Brewers:** Michael "Fingers" Demetrus | **Packaging:** Andy "The Grille" Hille, Dan "Schmidty" Schmid

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. For more information about tours, merchandise, or where to find Finch's, check our website.

GOLDEN WING BLONDE ALE: ABV: 5.0%, OG: 12.0, IBU: 30. Deep gold in color, we use both carapils and aromatic malts to create a moderately malty backbone to this beer. Generous amounts of Northern Brewer hops create an initial bitter bite than typical blonde ales. Cascade finishes this beer with notes of fruitiness/citrus, while finishing dry.

CUT THROAT PALE ALE: ABV: 5.6%, OG: 14.0, IBU: 40. Caramel, kiln amber, and wheat malts make up the malt bill for this unique pale ale. How is it unique you may ask? We toss in some sweet orange peel in the final days of fermentation along with more Cascade hops to create a subtle citrus finish.

THREADLESS IPA: ABV: 6.0%, OG: 15.0, IBU: 80. Our Threadless/Finch's collaboration is our take on an American classic. We use a variety of hops, but the primary one is Columbus lending a piney flavor to this beer. We dry hop with Galena, Summit, and more Columbus. This is a sessionable IPA.

ALTUS GRAVITAS BARLEYWINE: ABV: 9.0%, OG: 22.4, IBU: 95. Altus Gravitates translates to "High Seriousness". Copper in color. Aromas of citrus, plum, and passion fruit dominate. Syrupy thickness coats the tongue along with fruity esters and alcohol bite. This beer is hopped from the mash all the way through to dry hopping with only one variety of hop in large quantities: Cascade.

TOASTED SUMMER KOLSCH STYLE ALE: ABV: 5.5%, OG: 12.6, IBU: 16.5. A collaboration between Finch's Beer Co. and City Provisions Deli in Chicago. Using the traditional German Kolsch style as a base, we have turned this beer on it's head by using Cascade hops that have been toasted and then added to the beer prior to packaging. We didn't stop there! We then added applewood to the conditioning tank to bring in a subtle, apple, pear-like flavor while still keeping the dry finish of a true kolsch.

FASCIST PIG IMPERIAL RED: ABV: 8.0%, OG: 18.2, IBU: 72. Fascist Pig is a malt heavy American ale that was brewed with a generous amount of caramel malt and a touch of rye. This imparts a sweet dried fruit quality with a slight tanginess. The hop profile of Zythos and Palisade is a marriage of citrus, strong in this beer's aroma, and rich earth and herb notes that are most pronounced mid-sip as an element of flavor. Although this ale weighs in at a hefty 8% ABV it was crafted to maintain a body and mouthfeel full enough to compliment its potency.

SECRET STACHE STOUT: ABV: 5.7%, OG: 19.0, IBU: 25. Secret Stache Stout is a robust stout. The specialty ingredients, vanilla bean and lactose, lend to it's complexity and full flavor. Heaps of chocolate malt give the beer its color as well as its chocolate and coffee notes. Torrifried wheat is used for additional body and head retention. The beer was hopped three times with Fuggles and the vanilla beans were thrown directly into the fermenter.

BARREL AGED SECRET STACHE - "DIRTY SANCHEZ" AND "SANCHEZ STACHE": ABV: 5.3% for both. These two different versions of our Secret Stache Stout will only be available here in limited quantities at the Great Taste! Aged in Koval barrels for 6 months. "Dirty Sanchez" is aged with ancho chilies in the barrel adding a spicy kick and smokiness, while "Sanchez Stache" is aged with local coffee beans for an intense coffee flavor. We hope you enjoy them!

FITGER'S BREWHOUSE | 305

Master Brewer: Dave Hoops | **Head Brewer:** Frank Kaszuba |

Brewers: Kelly Armstrong, Shad Bagenstoss, Bjorn Erickson, Keith

Hefley, Andrew Spilde, Casey Teatro, Tim Wilson

www.brewhouse.net | brewery@brewhouse.net

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

Established 1995. The Brewhouse is located on the shores of Lake Superior in the historic Fitger's Brewery which stopped production in 1972. Our 10 BBL brewery produces 3000 bbls per year with more than 80 different beers annually on 40 tap handles at our 5 Duluth locations: The Brewhouse, Red Star Lounge, The Burrito Union, Tycoons Alehouse and The Rathskeller. We feature a full bar, outdoor seating, generous happy hours, and late night dining. Also available: cask ale and growlers in glass or nalgene version. Guided tours are given at 3 and 4 PM every Saturday.

SUPERIOR TRAIL IPA: ABV: 6.5%, OG: 15.8, IBU: 88. Superior Trail IPA is a hop-forward American IPA. It has big broad hop aromas in the nose from American hops with a rich breadly malt middle. Tropical fruit flavors and aromas are derived from the use of Citra and El Dorado hops.

TIMMY'S EDELSTOFF: ABV: 5.1%, OG: 13.3, IBU: 23. Timmy's Edelstoff is an Export Helles that is named after Augustiner's fine Bavarian Helles. Our Master Brewer Dave and owner Tim couldn't get enough of this beer on a recent trip to Munich. Timmy's is a thirst quenching light lager with a malt forward profile and a balanced smoothness.

INDIA BROWN ALE: ABV: 7.2%, OG: 17.0, IBU: 90. India Brown Ale is a high alcohol brown ale hopped up to IPA levels. A variety of American hops are used in IBA: Zythos, Vanguard, Warrior and Columbus. Malty notes of caramel are offset nicely by the hop bitterness, enjoy!

BIG BOAT OATMEAL STOUT: ABV: 6.6%, OG: 16.6, IBU: 45. Big Boat Oatmeal Stout is one of our year-round standards. Big Boat is large in body and a beautiful pitch black in the glass. Notes of dark chocolate and coffee are balanced by English hops. This beer is nitrogenized for a smooth, velvety pour.

APRICOT WHEAT: ABV: 4.9%, OG: 11.3, IBU: 13. Apricot Wheat is another of our year-round standards. It is a marriage of an American Wheat ale with apricot juice. The spicy wheat balances the fruit perfectly. Apricot Wheat is a light-bodied beer with a crisp finish.

BREAKWATER WIT: ABV: 5.4%, OG: 12.9, IBU: 15. Breakwater White is a Belgian-style Wit beer brewed with coriander and orange peel. The white name comes from the fact that unmalted wheat is used and creates a very hazy appearance to the beer. It is very light and refreshing, we call it summer in a glass!

DREAD PIRATE DUNKELWEIZEN: ABV: 5.3%, OG: 13.0, IBU: 22. Dunkelweizens are slightly darker versions of the more popular Hefeweizen style. Dread Pirate has fruity banana esters and clove flavors that are produced by the German wheat yeast we

use in fermenting this beer. Some roasted chocolate flavors also come through from the dark malts in the mash. The name for this beer comes from a character (Dread Pirate Roberts) in the movie Princess Bride.

IMPERIAL PILSENER: ABV: 7.1%, OG: 18.1, IBU: 65. Think of Imperial Pilsener as a German Pilsener on steroids; more malt, more hops, more alcohol. We start with German grown Pilsener malt, add copious amounts of Czech Saaz and German Saphir hops and ferment it with a German lager yeast. The result is a malty hoppy light lager with an attitude.

REAL ALE TENT

MANGO TRAIL IPA: ABV: 6.5%, OG: 15.8, IBU: 88. We took our Superior Trail IPA and put it into a cask for refermentation with fresh mangos. The mango flavors highlight some of the tropical fruit notes already present in the beer from the use of Citra and El Dorado hops. Delicious!

GRAPEFRUIT STARFIRE PALE ALE: ABV: 6.1%, OG: 14.0, IBU: 70. We start out with our flagship North Shore style pale ale, loaded with Amarillo and Cascade hops. Then we add fresh grapefruit and let it referment in the cask. The grapefruit flavors accentuate the grapefruit notes from the Amarillo and Cascade hops. Very refreshing, try one and see what you think.

FLAT 12 BIERWERKS | 114

Head Brewer: Rob Caputo

www.flat12.me

414 N. Dorman Street Indianapolis, IN 46202 | 317-644-9826

Flat 12 Bierwerks is a production craft brewery located in Indianapolis, Indiana. Established in January, 2011, Flat 12 offers six house beers, and a steady flow of original seasonal and specialty beers including Glazed Ham Porter, and seasonal variations of their Half Cycle IPA. The brewery staff at Flat 12 prides itself on creativity, and non-traditional takes on many of their specialty offerings. Many of these beers are made specifically for festivals where they get tasted for the first time by someone other than a brewery employee.

The name Flat 12 is derived from the flathead 12-cylinder engine, a powerful beast of an engine, emblematic of Indianapolis' turn of the century rise as an automotive manufacturing and motorsports capital. The "Bierwerks" Germanic spelling offers a nod to the strong German cultural influence, felt in and around the city at that same time.

HALF CYCLE IPA: ABV: 6%, OG: 14P, IBU:104.1. Half Cycle is so named due to its marriage of American single and double IPA characteristics. A single and double is half of "the cycle" in baseball, thus the name. Half Cycle is a single IPA with a double IPA hop bill.

WALKABOUT PALE ALE: ABV: 5.3%, OG:12.5P, IBU: 40. A single hop American-Style pale ale featuring Galaxy hops from Australia. Big passionfruit aroma and flavor, with a bitter finish.

HELLO MY NAME IS AMBER ALE: ABV: 5.8%, OG: 14P, IBU:42.7. Malty American Amber Ale with a hoppy finish.

POGUE'S RUN PORTER: ABV: 5.5%, OG:14.8P, IBU:34.1. A Robust Porter brewed with English brown malt. Smooth and balanced with slight roast and chocolate notes.

KIWI KIWI HEFE: ABV: 5.6%, OG: 13.5P, IBU: 21.6. A specialty beer, it's a Hefeweissen with NZ hops and Kiwi juice. Featuring Pacific Gem hops from New Zealand, and dry hopped with a hint of American Citra and NZ Pacific Gem. Flavor notes of tart Kiwi, bananas, and citrus.

MOUSTACHE RIDE RED: ABV: 6%, OG:14, IBU: 42.7. Bourbon barrel aged specialty beer. Our amber ale aged in a bourbon barrel with real vanilla beans. Aroma is dominated by vanilla and hints of caramel. Flavor is like red cream soda, with a slight bourbon finish.

EL DIABLO BLANCO ROBLE: ABV: 5.1%, OG: 12P, IBU: 28.6. Barrel aged specialty beer featuring our Upside Down Blonde Ale. Aged in a twice used bourbon barrel, with red chiles added for a peppery finish.

BOURBON BARREL BIG BLACK DOG: ABV: 7.2%, OG: 17P, IBU: 68. A seasonal American Stout brewed with rye malt, and then aged in a 10 year Van Winkle barrel. Big and chewy with vanilla, coffee, and chocolate notes, and don't forget the bourbon.

PINKO IMPERIAL STOUT: ABV: 10.3, OG: 23.5P, IBU: 86.3. A seasonal Imperial Stout brewed with dark Belgian candi sugar, brown sugar, and a generous amount of high alpha American hops. A Summer warmer.



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FLOSSMOOR STATION BREWING CO. | 416

Head Brewer: Nick Barron | Assistant Brewer: Bjorn Johnson

Owner: Carolyn Armstrong

www.flossmoorstation.com

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

Established in 1996. 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 and 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!

ALL OF OUR BEERS WILL BE ROTATING THROUGH THE DAY, ONCE A BRAND IS KICKED, A NEW ONE WILL TAKE ITS PLACE, SO KEEP CHECKING BACK WITH US THROUGH THE DAY, SOMETHING NEW WILL ALWAYS POP UP!

INTERCONTINENTAL PALE LAGER: 6.5% abv, 65 IBU. Our spin on the craze of hops. Same premise as an IPA, but with a lager yeast and a focus on noble hops to create a unique aroma and flavor profile full of floral notes, similar to lyilac.

RED RYE: 6.7% abv, 60 IBU. A dark mahogany, malty, hoppy bomb. This citrus hop forward ale has a lot a great, rich dark malt flavors with a healthy percentage of Rye malt to spice the malty backbone and is of course balanced with an intense hop bitterness

PULLMAN BROWN ALE: 6.5% abv, 20 IBU. One of the main staples at Flossmoor, this heavily accoladed brown porter is rich with chocolate flavors and a touch of sweet molasses and makes for a wonderfully drinkable dark ale.

NOBLE BELGIAN ALE: 6.1% abv, 20 IBU. This is a fun take on Belgian Pale Ales; lightly bittered yet heavily hopped with noble hop varieties. The delicate spicy and fruity aromas and flavors of the belgian yeast strain balance well with the floral notes of the hops to create a great, refreshing ale

STRONGLY GOLDEN BELGIAN: 6.7% abv, 17 IBU. A simple, yet complex Belgian Golden Strong Ale, with a soft malty body and finishes crisp and dry. A wonderful bouquet of spices and fruit hit your nose and tingle your tongue.

BROWN IS THE NEW BLACK: 9.5% abv, 30 IBU. An Imperial Schwartz Bier aged in bourbon barrels for 6 months. This subtly roasty lager is layered with chocolate, vanilla, oak and bourbon flavors and aromas to create a deeply complex beer

FINLAGGIN SCOTCH ALE: 7.5% abv, 25 IBU. A dry, slightly smoky scotch ale aged in bourbon barrels for 9 months. This ale is intended to reflect upon the great scotch whiskeys; with notes of peat, bourbon (of course), vanilla, oak and a drying finish.

15TH ANNIVERSARY: 15% abv, 45 IBU. Our 15th Anniversary Belgian Strong, aged in a used mead barrel, which was a used bourbon barrel, for over a year. An intensely complex melange of fruit, spices, oak, honey, a touch of bourbon. Cheers!

FOUNDERS BREWING CO. | 501

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](https://www.facebook.com/foundersbrewingofficial)

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

Established in 1997, Founders Brewing Co. has made a distinctive mark on the craft beer community by brewing complex, in-your-face ales, with huge aromatics, bigger body, and tons of flavor. Founders is one of the fastest-growing craft breweries in the nation, and it currently ranks among the top 50 largest craft breweries in the U.S. The brewery has received numerous awards at the World Beer Cup and the Great American Beer Festival, and its beers are often rated among the best in the world by RateBeer and BeerAdvocate users. Founders is known for having a deep lineup, with different year-round beers, rare specialty offerings, and everything in between earning awards and accolades. Their beers can be found in stores, bars, and restaurants in 23 states, including most of the Midwest. Located in downtown Grand Rapids,

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Michigan, Founders is a proud member of the Michigan Brewers Guild and the Brewers Association. For more information, visit www.foundersbrewing.com.

ALL DAY IPA: 4.7%ABV, 1.0083 specific gravity, 42 IBUs. Session IPA. 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 aromatic and clean finish. The perfect reward for an honest day's work and the ultimate companion to celebrate life's simple pleasures.

DIRTY BASTARD: 8.5% ABV, 1.0179 specific gravity, 50 IBUs. Traditional 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.

CENTENNIAL IPA: 7.2% ABV, 1.0121 specific gravity, 65 IBUs. American Style India Pale Ale. 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 ever turns too bitter.

RED'S RYE PA: 6.6% ABV, 1.0120 specific, 70 IBUs. Rye Ale. Serious hop bitterness, along with an unyielding grapefruit bouquet from the Amarillo dry-hop, balances 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.

CERISE: 6.5%ABV, 1.0226 specific gravity, 15 IBUs. Fruit Beer. Cherry fermented ale. You'll have a soft spot for this one. Using only fresh Michigan tart cherries, this beauty tantalizes with intense flavors combined with a no hesitation malt bill. Adding fresh cherries at five separate stages of fermentation achieves the ultimate balance between tartness and sweetness.

SPECIAL RELEASES

1:00 P.M.—BREAKFAST STOUT: 8.3% ABV, 1.0224 specific gravity, 60 IBUs. Coffee Flavored Beer. The coffee lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and Sumatra and Kona coffee, this stout has an intense fresh roasted java nose topped with a frothy, cinnamon-colored head that goes forever

2:00 P.M.—FRANGELIC MOUNTAIN BROWN: 9%ABV, 1.0178 specific gravity, 36 IBUs. Specialty Beer. Hazelnut coffee infused barrel aged beer. The quintessential taproom "one-off" beer. Founders' brewers created the Mountain Brown series for their taproom in Grand Rapids in 2007. It's the 16th iteration in the series of popular brown ales and it likely won't be the last. The singular characteristic of this beer comes from the use of hazelnut coffee in the brewing process. The beer has distinct aromatics with sweet and nutty flavors beautifully balanced.

3:00 P.M.—CURMUDGEONS BETTER HALF: 12% ABV, 1.045 specific gravity, 45 IBUs. Wood Barrel Aged Strong Beer. Maple Bourbon Barrel Aged

4:00 P.M.—DEVIL DANCER: 12%ABV, 1.0192 specific gravity, 112 IBUs. Imperial India Pale Ale. When you dance with the devil, the devil don't change. You do. Massive in complexity, the huge malt character balances the insane amount of alphas used to create it. At an incredible 112 IBUs, it's dry-hopped with ten hop varieties.

5:00 P.M.—KBS: 11.2% ABV, 1.0232 specific gravity, 70 IBUs. Wood Barrel Aged Strong Stout. Bourbon Barrel Aged Chocolate Coffee Stout. What we've got here is an imperial stout brewed with a massive amount of coffee and chocolates, then cave-aged in oak bourbon barrels for an entire year to make sure wonderful bourbon undertones come through in the finish. Makes your taste buds squeal with delight.

FOX RIVER BREWING CO. | 103

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.

BLÜ - BLUEBERRY ALE: ABV: 5.0%, 11.0P. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

SLAM DUNKEL: ABV: 5.4%, 14.2P. A bit darker than usual, German style Dunkel / dark lager.

MARZEN: ABV: 5.9%, 16P. A spring time amber lager. Malty, gently hopped.

CABER TOSsing SCOTTISH ALE: ABV: 6.2%, 15.5P. A malty amber ale with flavors of caramel, toffee & slight chocolate notes. Minimal hops.

HOPPY FACE IPA: 6%abv. 15.3P. Super hopped American IPA, mmmmm

FOX LIGHT: 4.8%abv, 11.8P. German-style Kolsch

FREE STATE BREWING CO. | 307

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

"Because without beer, things do not seem to go as well."

In 1989, Free State Brewing Company became the first legal brewery in Kansas in over 100 years. Since opening the doors at our original brewery in beautiful downtown Lawrence, Kansas, we've been working day in and day out to provide haven for beer lovers, where good beer and good food can inspire lively conversations and memorable experiences.

And now that we're producing bottled beers in our expanded bottling facility, our attention to detail and dedication to great taste and quality can be experienced by people all over Kansas and Missouri— and for one day a year, here at the greatest beer festival on earth—on the sunny shores of Lake Monona, the Great Taste of the Midwest.

AD ASTRA ALE: This Ale is the first brewed in Kansas since the pioneering days. The name "Ad Astra" comes from the Kansas State Motto - Ad Astra per Aspera, Latin words meaning "To the Stars Through Difficulties". We've blended Pale, Caramel, and Munich malts for a rich amber beer. The hops balance this malty sweetness, and we've chosen Northern Brewer and Fuggles hops for their flavor. 13.0°P/1052 IBU - 30

COPPERHEAD PALE ALE: Our flagship American Pale Ale employs toasty Golden Promise malt, American 2-Row, and Crystal malt and marries it with citrusy American +C+ hops Centennial, Columbus, Chinook, & Cascade. A balanced, classic American Pale with just enough hop bite to tip the scales. 14.3°P/1057 IBU - 52

OATMEAL STOUT: Our flagship classic dark beer. Full body and a well rounded flavor comes from a foundation of seven different grains. The oats add a special silky texture that complements the roasted malts. The rich malty flavor is spiced with plenty of Northern Brewer and Fuggles hops for balance. 15.0°P/1.060 IBU - 45

OCTOBERFEST: Oktoberfest is one of the most celebrated traditions in German culture. And though Kansas may be a long way from Munich, we share the sentiment. Our Oktoberfest was only the second specialty beer we ever brewed, and the original batch was first tasted back in 1989. To this day, it continues to be one of our most popular brews, with folks seeking it out both at the brewpub and on the shelves of their local liquor stores. 14.0°P/1.056 IBU 25

STORMCHASER IPA: This bold, blonde American IPA employs a healthy dose of wheat malt and generous amounts of Crystal, Centennial, and Citra hops. The hops provide a great citrusy bouquet and abundant notes of grapefruit and orange, while the wheat malt provides a crisp tartness to this lighter-bodied IPA. 13.9°P/1.055 59 IBUs

HEFEWEIZEN: A classic Bavarian Wheat beer with 50% wheat malt and German Hersbrucker hops. 14.0°P/1.056 IBU 13

ENDEAVOR IPA: Named for the HMS Endeavor commanded by Captain James Cook on a voyage of discovery to New Zealand in 1769, this medium-bodied and crisp, blonde IPA boasts the complex fruity/spicy/earthy flavors of Nelson Sauvin hops from New Zealand and a hint of tropical fruit and citrus flavors from Citra and Simcoe hops. Discover it for yourself. 12.4°P/1.050 IBU 75

DIRTY KANZA RYEPA: This beer is one part Brown Ale, one part Rye, one part IPA and 100% Free State. It honors the Dirty Kanza 200 (an endurance bicycle race through the gravel and dirt roads of the Flint Hills) and its independent and spirited riders. Amarillo and Simcoe hops add zest and citrus overtones to the bready and chocolatey base notes of this balanced ale. Despite its dark tones, the citrusy hop notes and dry finish add up to a thirst quenching beer. 13.85°P/1.055 IBU - 57

THE FULL KIMONO: Kimono translates quite literally as a "thing to wear". The brewers of Free State, 23rd Street, and Blind Tiger metaphorically stepped into each other's brewer's boots, sharing the same kimono, so to speak, when collaborating on this bold Imperial Red in celebration of American Craft Beer Week (May 14th-20th). Boldly hopped with Chinook, Galaxy, and Citra hops and weighing in at 10.3% ABV, the Full Kimono is indeed full of character and distinction. 20.85°P/1.083 IBU 99

OLD BACKUS BARLEYWINE: Our classic English-style Barleywine has attained cult status over the years—and rightfully so! This noble beast is a special treat we brew but once a year and age for an entire year before serving. This tapping comes from our 2010 vintage. Bold, yet balanced, Old Backus has garnered a rare 100 rating at RateBeer. 25.0°P/1.100 IBU 100+

REAL ALE TENT

OAK-AGED COW TIPPIN STOUT: This bold American-Style Stout brings a full body, a pronounced roasted character, and brash American hops to the palette. Hopped with Chinook and Amarillo, two resin hop varieties that marry well with the coffee-like flavors of Roasted Malt. These components are mellowed with the vanilla character imparted by American Oak. 17.5°P/1.070 IBU - 55

GENEVA LAKE BREWING CO. | 428

Founder/co-owner: Pat McIntosh | Head Brewer: Jonathan McIntosh
www.genevalakebrewingcompany.com | info@glbrewing.com
750 Veterans Parkway Lake Geneva, WI 53147 | 262-248-2539

NO WAKE IPA: ABV 6.9, OG 16.0, IBU's 50. This American style IPA is the pioneer beer for the Geneva Lake Brewing Co. As a long-time favorite of the co-owners; this IPA delivers on all the flavor and finish we've come to expect of a good IPA. Whether you are cruising the lake or docked at home; throw your gears into idle, slow down and enjoy!

CEDAR POINT AMBER: ABV 4.9, OG 12.5, IBU's 25. Enjoy this new take on an old favorite. Our slightly-more-hopped amber ale brings unexpected flavor to the classic amber taste. Amber Ales are a common Wisconsin favorite; known for their 'just right' consistency and flavor. Named for the Cedar-scaped shores on the northern side of Geneva Lake; the view won't be the only thing that has you coming back for more.

WEEKENDER WHEAT: ABV 4.7, OG 11.0, IBU's 15. This classic wheat beer offers all the thirst quenching refreshment you expect from your favorite 'go to' beer. Whether you are in town for the weekend or you call Geneva Lake home like us; this beer is sure to have you coming back for more. Quench your thirst in true wheat craft style all year long; cuz in Lake Geneva...every day feels like the weekend.

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 in 1988, Goose Island is one of the Midwest's first craft breweries, and is acclaimed for creating world-class ales made with the pure waters of Lake Michigan and the highest quality Midwestern malts. Goose Island has captivated the hearts, imaginations and palettes of beer drinkers with award winning 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 Brand Stout, the original bourbon barrel-aged beer.

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.

EN PASSANT: ABV: 4.3%, O.G.: 12, IBU: 14. Rye Mild Ale with Blood Orange. A nod to the Old Fashioned cocktail, En Passant is a mild ale brewed with two types of rye and sharply aromatic Columbus hops. The beer undergoes a secondary fermentation with Blood Orange Juice and Blood Orange Peel, giving En Passant assertive citrus notes and an appealing vermilion hue. Enjoy En Passant by itself or paired with a fine bourbon.

BLACK MISSION: ABV: 8.45%, O.G.: 18.5, IBU: 18. Abbey Ale with Black Mission Figs. Black Mission is a recipe born of three brewers, inspired by two very different styles of beer, and designed to showcase the fruit for which it is named - Black Mission figs. The brewers used a simple but classic dessert as a starting point for their recipe, the fig newton. The fruity and spicy traits of a Belgian Tripel complement the toasty, graham cracker flavors of the malt. A secondary fermentation with Black Mission figs and lactose sugar enhances the sweetness and adds notes of dark, dried fruit. The result is much more than a cookie - it's a beer.

GRAN GÅS: ABV: 6.4%, O.G.: 15, IBU: 20 Belgian Style Ale with Spruce Tips and Lignon Berries. GRAN GÅS or "Spruce Goose" gets inspiration from Swedish ingredients. The brewing team responsible for this brew took a Belgian Pale Ale and added freshly picked Spruce Tips to the whirlpool to supplement the bitterness of the hops. Lignon berries, often used in Jams, are added after the primary fermentation with a Belgian Yeast strain.

SPECIAL RELEASES

1:00 P.M. - JULIET: ABV: 8.0%, O.G.: 14.5, IBU: 15. American Wild Ale with Blackberries. Fermented with wild yeasts and aged in red wine barrels with blackberries, Juliet is a tart, fruity, complex ale. Notes of wood, tannin, dark fruit and spice make Juliet an ideal beer to suggest to Pinot Noir enthusiasts and beer drinkers who are fond of Belgian sour ales.



1PM • JULIET

1PM • MADAME ROSE

2PM • AMARA

2:30 PM • BOURBON COUNTY BRAND MANHATTAN STOUT

3PM • SOFIE WITH CONCORD GRAPES

3:30 PM • BOURBON COUNTY BRAND CHERRY STOUT

4PM • BLACKBERRY DOMINIQUE

4:30 PM • KING HENRY

5PM • LAURA



**GREEN LINE • MATILDA • SOFIE
THE FULTON & WOOD SERIES**

1:00 P.M. – MADAME ROSE: ABV: 7%, O.G.: 12.5, IBU: 25. American Wild Ale with Cherries. Madame Rose is a crimson colored ale fermented with wild yeast and aged on cherries in wine barrels. Layers of malty complexity, sour cherry, spice and wood notes make Madame Rose an ideal beer to suggest to Bordeaux enthusiasts and beer drinkers fond of Belgian Kriek and Flanders Brown Ales.

2:00 P.M. – AMARA: ABV: 8.0%, O.G.: 14.5, IBU: 15. American Wild Ale. Amara, meaning 'sour' in Latin, is a wild ale fermented with *Brettanomyces bruxellensis* and *Brettanomyces lambicus* in wine barrels. The *Brettanomyces* notes of this beer are balanced more towards the *lambicus* flavors with the intense horse blanket and leathery characters that you expect out of a *Lambic*.

2:30 P.M. – BOURBON COUNTY BRAND MANHATTAN STOUT: ABV: 14%, O.G.: 30, IBU: 60. Bourbon Barrel Aged Imperial Stout. The "Manhattan" project around the brewery began after a barrel used to age Bourbon County Brand Stout was given to a local bar to age Manhattans in. Once they removed their cocktail, the barrel returned to the brewery where it was once again filled with Bourbon County and left to age. This is the result.

3:00 P.M. – SOFIE WITH CONCORD GRAPES: ABV: 6.5%, O.G.: 14, IBU: 20. Farmhouse Ale with Concord Grapes. For this beer, the saison base of Sofie was aged in a wine barrel with *Brettanomyces* and pressed concord grapes. The resulting flavors are of jam, red wine and a slight acidity.

3:30 P.M. – BOURBON COUNTY BRAND CHERRY STOUT: ABV: 14%, O.G.: 30, IBU: 60. Bourbon Barrel Aged Imperial Stout with Cherries. Bourbon County Brand Stout is typically aged in 10-16 year old Heaven Hill Bourbon Barrels for around a year. For this variant, we added 60 pounds of cherries to the barrels towards the end of the aging period for a velvety sweetness that blends in with the woody notes from the barrels and chocolate malt backbone.

4:00 P.M. – BLACKBERRY DOMINIQUE: ABV: 7%, O.G.: 16.3, IBU: 26. Bourbon Barrel Aged Wild Ale with Blackberries. After Dominique (Belgian Ale aged in Bourbon Barrels with *Lactobacillus*) was done aging, the brewers snuck some of the beer off for aging with Blackberries. The berries were added directly to the barrel and yield a vibrant plum color and a dark fruit aroma. The coconut, vanilla and smokey aromas from the Bourbon Barrel blend into the flavors from the sour fermentation.

4:30 P.M. – KING HENRY: ABV: 13.4%, O.G.: 30, IBU: 60 Bourbon Barrel Aged English Style Barleywine. Aged in bourbon barrels, King Henry is a burgundy hued English-style barleywine with aromas of vanilla, oak, and dark fruit. Caramel and toffee flavors blend together with bold notes of bourbon delivered in a smooth body followed by a malty finish.

5:00 P.M. – LAURA: ABV: 8.0%, O.G.: 14.5, IBU: 15. Bourbon Barrel Aged Wild Ale with Blackberries. For this beer, we took our Juliet (wild ale with blackberries in wine barrels) and threw it into a Bourbon barrel for a short period of time before racking it out. The final flavors combine the tannic wood structure from the wine barrel, the *Brettanomyces* and acid notes from fermentation with the bourbon heat from the finishing Heaven Hill barrel.

REAL ALE TENT

SUMMER BITTER: ABV: 4.3%, O.G.: 11, IBU: 30. English Bitter. An English bitter brewed with Maris Otter and Fuggle hops. Its a simplistically beautiful authentic representation of the style with fresh bread aromatics and flavors from the use of English Maris Otter malt.

GRANITE CITY FOOD & BREWERY | 110

Head brewer: Cory O'Neel

www.gcfb.net | worhouse@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 "Worhouse" 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!

GRAY'S BREWING CO. | 217

Brewmaster: Fred Gray

www.graybrewing.com | fredgray@graybrewing.com

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

In 1856, Joshua Gray established our family beverage business in Janesville, Wisconsin. For over five generations now, we have been producing the finest handcrafted beers, ales and soft-drinks in our quaint brewery and bottling facility. Gray's Brewing Company is proud to be one of America's oldest family owned beverage companies.

HONEY ALE: 3.8 abv, 10.5 P, 12 IBU. Wisconsin's original honey beer, Gray's Honey Ale is brewed using locally harvested honey and brewed in small batches to insure exacting flavor and freshness. The generous amount of honey is evident in the unique refreshing flavor and extraordinary aroma.

ROCK HARD RED: 5.2 abv, FMB. Gray's most unique malt beverage is perfect for those looking for something different. Rock Hard Red offers a unique berry flavor, not tart, complimented with a sweet aroma and no bitter after-taste.

BUSTED KNUCKLE: 4.7 abv, 13.5 P, 32 IBU. This Irish Style Ale is a special blend of four types of malted barley and three varieties of hops. It is a medium-bodied ale showing off a deep reddish amber color and thick, tan bubbly head. The aroma is sweet and light followed by moderate caramel-malt flavors with a light roasty finish.



We've been doing the glasses for the Great Taste for over 20 years!

Visit our web site: www.gmskroll.com

- Over 400 different micro national & foreign pint glasses!
- German Steins, glasses & boots!
- **Great Christmas presents!**
- Custom glasses for your wedding, convention, family reunion!
- **Custom glasses & growlers for breweries!**
- **Inexpensive plastic pitchers for breweries & bars!**
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- Libbey, Anchor Hocking, Cardinal glasses, Rastal glasses!
- German developed Gerz, Domex mugs & steins!

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

GREAT DANE PUB & BREWING CO. | 301

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.

VERRUCKTE STADT GERMAN PILSNER | CROP CIRCLE WHEAT | STONE OF SCONE SCOTCH ALE | BLACK EARTH PORTER | TEXAS SPEEDBUMP IPA | DEVIL'S LAKE RED LAGER | OLD GLORY APA | MID-WESTVLETEREN | TERMINAL GRAVITY BELGIAN QUADRUPEL | SAISON | HAWAIIAN SAISON | BOHEMIAN PILSNER | TRI-PEPPER PILSNER | VINTAGE OLD SCRATCH BARLEYWINE | CHERRY ALE | JOHN STONER'S OATMEAL STOUT | SUGAR RIVER ESB | IMPERIAL IPA | HOP RUSH PALE ALE

SPECIAL RELEASES

2:00 P.M. - IMPERIAL RED ALE: 12.4%

IN OUR FAMILY OF BEERS,
the dark, complex
middle child is
Edmund Fitzgerald.

A porter with a chocolate-coffee taste that's as
smooth as it is philosophically deep.

Like a brooding artist penning an ode to the
legendary ship that tragically sunk in Lake
Superior in 1975, our **Edmund Fitzgerald
Porter** is complex with its bittersweet
flavors and bold hop presence. But this
intense temperament is incredibly well
balanced, making it the perfect addition to
our exceptional family of fresh beers.

**GREAT LAKES
BREWING CO.**

Edmund Fitzgerald
A Handcrafted Porter
Cleveland, Ohio
12 fl. oz.

greatlakesbrewing.com

GREAT LAKES BREWING CO. | 325

Brewmasters: Mark Hunger/Luke Purcell

www.greatlakesbrewing.com | markh@greatlakesbrewing.com |

lukep@greatlakesbrewing.com

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

U.S. Specialty Brewers. Known for its exceptional family of beers including Dortmunder Gold Lager, Burning River Pale Ale and Edmund Fitzgerald Porter, the Brewery recently underwent a \$7M facility upgrade and installed a new centrifuge, bottling line, filler, docks, grain silo and fermentation tanks. The Brewpub at Great Lakes Brewing Company features a "rathskeller-type" Beer Cellar and an environmentally friendly Beer Garden. Great Lakes Brewing Company also operates two sustainable farms and harvests produce, herbs and experimental hops for its Brewpub.

BARREL-AGED BLACKOUT STOUT: ABV: 9.5% ABW: 7.6% IBU: 50. Blackout Stout aged in oak bourbon barrels since 2010.

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.

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.

WRIGHT PILS: ABV: 5.3% ABW: 4.2% IBU: 35 GRAVITY: 13°P. A classic Bavarian style pilsner with a flowery bouquet and elegantly dry finish.

RYE OF THE TIGER: ABV: 7.5% ABW: 6.0% IBU: 92 India pale ale brewed with rye malt and loaded with hops.

**RAISE
YOUR
"SPIRITS"**

**SINGLE MALT
SCOTCH TASTING**

**DISTILL
SCOTLAND**

**SUNDAY
NOV. 11, 2012**

MADISONMALTSOCIETY.COM

GREAT RIVER BREWERY | 313

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. Named for the mile marked where our brewery is located on the Mississippi River.

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. Named for Mississippi River Lock and Dam No. 15, which is the largest roller dam in the world, as well as a great view from our Brew House

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

FARMER BROWN ALE: 7.0 ABV, 22 IBU. An American style brown ale which is robust, rich and nutty. This ale is dominated by malt flavor. Dark brown in color, off white head. This nut brown ale is mildly hopped to allow dark crystal, chocolate, and biscuit malt to dominate the flavor of this malt brew.

GRUMPY TROLL BREWPUB | 205

Brewmaster: Mark Knoebl
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 it's 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 Knoebl 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.

NOTHING BUT SESSION BEERS, NOTHING BUT SESSION BEERS, NOTHING BUT SESSION BEERS!

KELLER BRAU: 5% Abv Bavarian unfiltered lager style beer. Heavily hopped with Spalt hops and brewed with Bavarian Malts

GRUMPY CRIK: 5% ABV, 40 IBU. Hoppy American Pale Ale.

HEY NOW BROWN COW: Mild and malty English Style Brown Ale. 4.8% 24IBU

GRATZER BRAU: 3.7% ABV, 17 IBU. 100% oak smoked Wheat brew. Based on defunct Polish/Prussian style.



Un-COMMON BEER FOOD FAMILY

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

10th Annual Mount Horeb
**THIRSTY TROLL
BREW FEST**
SEPTEMBER 8, 2012

Grundahl Park, Mount Horeb, WI

12 pm: Food ONLY

1-5 pm: Brew Tasting

Enjoy hundreds of brews from 25 breweries.

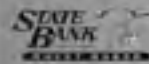
Live music by The Pints, and Jim Curley-Bagpiper.

\$30 advance/\$40 gate

For Tickets: 608-437-5914

or www.trollway.com

The Brewers: Ale Asylum, Big Bay, Capital, Grumpy Troll, Lakefront, Lake Louie, New Glarus, Oso, Rhinelander, ... and many more to come!



HALF ACRE BEER CO. | 528

Brewmaster: Matt Gallagher | Brewers: Phil Wymore and Bryan Shimkos
www.halfacrebeer.com | hello@halfacrebeer.com
4257 N. Lincoln Ave., Chicago, IL 60618 | 773-248-4038

Half Acre Beer Company began in 2006 with no experience and loads of optimism. Humble beginnings and no brewery landed us on the doorstep of the Sand Creek Brewing Company in Black River Falls, Wisconsin. With a 20 bbl brewhouse and plenty of tanks, Sand Creek was able to help us get our first batches going, and by August of 2007 we were brewing in Wisconsin, and trucking our beer back to Chicago for sale in the bars that would take us.

After about a year, our understanding had grown, and we gathered up our ambition to build a unique brewery in Chicago. We worked out a deal with the Ska Brewing Company in Durango, Colorado to buy all their old gear, signed a lease on our dream, neighborhood brewery space, and off we went to Colorado to dismantle a brewery. In about a week's time, we had loaded four tractor trailers worth of stainless steel, and were ready to head back home to build our brewery.

October of 2008 was when we began our build-out, and by February of 2009, after countless hours of hard work, community approvals, zoning changes, moratorium lifts, permitting and inspections, we found ourselves with the exact scenario we had hoped to create: a production brewery, taproom, and brewery store located smack-dab in the middle of one of Chicago's great neighborhoods, where beer could be brewed, packaged, and taken into the world either by the truckload or by the growler fill.

Since then, we've come a long way and have had the chance to expand our skills and grow our brewing company. On August 10, 2011 we purchased our building and cemented our place in the mix of it all. At Half Acre Beer Company, we brew beers we want to see made, enjoy ourselves as much as possible, and encourage the interesting experiences this ride has to offer.

Half Acre is a reflection of those that keep it alive, the people that hoist the beer and the places where its found.

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.

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.

SHEWOLF: 7.5% ABV. OG 17P. Brewed in collaboration with Three Floyds Brewing, this raging India Pale Ale is brewed with a minimalists approach to using raw materials.

AKARI SHOGUN: 5.5% ABV. OG 12P. A ridable American Wheat Ale boasting wheatey nuts & juicy Motueka hop bolts. The deliverer of this truth: Akari Shogun, He who harnesses light will usher this summer force into your life.

BARREL AGED OVER ALE: 6.1% ABV. OG 14P. Over Ale's our classic brown beer brewed with sweet roasty grain, balanced by a hearty hop dose that keeps the finish clean. This enlightened batch spent 7 months in bourbon barrels from Heaven Hill Distilleries, and came away stamped with welcoming whiskey warmth.

KING PUFF: 8% ABV. OG 17.5P. An International Style Lager, collaboratively brewed with Rock Bottom's Davin Bartosh for the 3rd annual "Pop Fest" in Warrenville, IL. 50 lbs. of white, puffy corn took this beer to the party place...the popcorn party place.

ASSORTED SMALL BATCH 1/6 BARRELS WILL ALSO BE TAPPED THROUGHOUT THE DAY! DROP BY THE BOOTH TO SEE WHAT'S WHAT.

HAYMARKET PUB & BREWERY | 101

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

The Haymarket Pub & Brewery, established in December of 2010, is located on the Southwest corner of the historic Haymarket Square in Chicago's West Loop. (on your way home from this awesome festival just get off 90/94 at Randolph!) Brewmaster Peter Crowley focuses on classic Belgian and Contemporary American styles of beer with an emphasis on hops, barrel aging and the fusion of American IPAs and Belgian ales-taking home gold medals at the Great American Beer Festival and the World Beer Cup in our first year! Our line up of 10-12 small batch brews are complimented by 13 taps and 70 bottles from US and Belgian Craft brewers, making us a true destination for beer lovers.

Our passion for hand crafted, high quality brews is matched by our menu of 'made in house from scratch' food from Chef Chris McCoy. Sausages, slow cooked chicken, smoked pork shoulders and ribs, burgers and fries are all made from scratch with local, fresh ingredients from Midwest farms and responsibly sourced sustainable seafood. (read mussels with Italian sausage!)

We even make our own black bean, beet and oat vegan burgers! Something for everyone! If you enjoy beer, food and friendly conversation as much as we do then Haymarket Pub & Brewery is the place to be! Oh, and don't forget to check out the Drinking & Writing Theater right inside our pub. More info at www.drinkingandwriting.com!

MATHIAS: A massive American style Imperial IPA hopped and dry hopped with 3 pounds per barrel Citra. Huge aromas and flavors of citrus and mango. 10%

INDIGNANT: An Imperial Stout aged for 7 months in Templeton Rye Whiskey Barrels. 13%

ANGRY BIRDS: A Belgian Strong Golden ale brewed with Rye then hopped and dryhopped with 2 pounds per barrel Amarillo. 8%

DRYHOP/HAYMARKET COLLABORATION: A French style Bier DeGarde brewed with chamomile, clementines and naval oranges and dryhopped with Calypso 5.5%

SPECIAL RELEASES

BEERS FROM OUR FRIENDS AT SOLEMN OATH

1:00 P.M.-SNAGGLETOOTH BANDANA: A massive grapefruit, pineapple, and super-ripe mango aromatic burst out of this medium-bodied IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun. You'll tell your grandkids about the first time you drank the Snaggletooth Bandana.

1:30 P.M.-YARNBOMB: Cascadian Hefeweizen. Light body with banana yeast notes. Citrus American hops, with notes of Grapefruit and Pineapple.

2:00 P.M.-OUBLIETTE: Aromatic Belgian malts and yeast combine with American variety hops in this golden blonde colored ale to produce a melange of fruit flavors including orange and grapefruit citrus and tropical fruit.

2:30 P.M.-E-VILLE: Mahogany colored and full bodied, this American brown ale is packed with semi-sweet chocolate, caramel and subtle roasted malt flavors which are dominated by a massive amount of citrusy American hops.

HINTERLAND BREWERY/ GREEN BAY BREWING | 210

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.

**CHERRY WHEAT
SAISON
IPA
BOURBON BARREL DOPPELBOCK**

HYDRO STREET BREWING CO | 115

Owner/Brewer: Aaron Adams
www.hydrostreetbrew.com | aaron@hydrostreetbrew.com
152 West James Street Columbus, WI 53925 | (920) 350-0252

Established December 22, 2011. In our brewery and restaurant we pride ourselves in supporting our community by using locally produced foods, and local ingredients in beer when possible. Our beers are brewed using a one-barrel all-grain system, similar to that of many home-brewers. .

OLD PAPPY PALE ALE: 4.9% abv, 11P, 37.7 IBU. This American Pale Ale is golden in color with just enough cascade hops to please all.

MARY ANN AND GINGER WHEAT: 4.4% abv, 10.5P, 13.4 IBU. A seasonal belgian wheat which is light in body but full in flavor. We use fresh ginger and orange zest to provide this summer favorite.

SUMMER RESCUE AMBER: 5.7% abv, 1305P, 32 IBU. Our version of the classic amber. This is heavily dry-hopped to provide a bright and refreshing finish.

CAMPFIRE PORTER: 6.3% abv, 16P, 33 IBU. This dark, full-bodied and full-flavored porter is sure to please. This porter will go down smooth and provide a light, smokey finish.

THE DISTINGUISHED CITIZEN: 8% abv, 17.5P, 150 IBU. Our version of the Cascadian Dark Ale. .

HOUSE OF BREWS | 317

Brewmaster: Page Buchanan

4539 Helgesen Dr. Madison, WI 53718 | www.houseofbrewsmadison.com

House of Brews is Madison's newest and smallest microbrewery and was founded by and is run almost entirely by long time MHTG member (and former festival "Ice Czar") Page Buchanan. House of Brews began brewing early August of 2010 on repurposed dairy equipment producing 10 barrel batches. They have also started Wisconsin's (if not the Midwest's) "Community Supported Brewery" programs.

PRAIRIE RYE: 4.5% ABV. A light kolsch style ale made with rye.

BUNGALOW RYE - ESB: 5.5% ABV. A take on a classic English Bitter with a twist added by the use of rye..

A-FRAME AMBER: 5.5% ABV. A classic American amber with "West Coast" style hopping.

FULL HOUSE PALE ALE: 7.5% ABV. A very malty and big beer with adequate hop balance.

STANDING STONES SCOTCH ALE: 6% ABV.

SNUG STOUT: 6% ABV. A sweet and rich oatmeal stout. NOT ON UNTIL 3 PM. Aged on 12 year old Heaven Hill bourbon barrels for 4 months.

ILLINOIS BREWING CO. | 406

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.

LYTE LAGER: 3.7% ABV 18 IBUs 1.038 OG. "old-time" American true draft lager; sweet, creamy, corn.

PALE ALE: 4.5% ABV 30 IBUs 1.044 OG. Light body, all-cascade, dry, crisp.

AMBER ALE: 4.3%ABV 24 IBUs 1.045 OG. Malty, rich, firm head & lacing.

IPA: 6.4% ABV 46 IBUs 1.058 OG. Big, strong, hops, roast, full-flavored.

JOLLY PUMPKIN ARTISAN ALES | 312

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!

LA ROJA: * 7.2% ALC/VOL 1.054 Original Gravity, 25 IBU's. American Sour red ale. Brewed in the Flanders tradition. Oak aged from 10 months to two years with souring wild yeasts.

ORO DE CALABAZA: 8% ALC/VOL, 1.060 Original Gravity, 30 IBU's. American Strong Ale. Aged in oak barrels with souring wild yeast.

LUCIERNAGA: * 6.5% ALC/VOL, 1.050 Original Gravity, 32 IBU's. Farmhouse house Saison. Aged in oak barrels with souring wild yeast.

SOBREHUHMANO PALENA 'OLE: * 6% ALC/VOL, 1.045 Original Gravity, 22 IBU's. A collaboration beer with our friends at Maui Brewing Company. Brewed with Hawaiian passion fruit and Michigan cherries, aged in oak barrels with souring wild yeast.

KIRKWOOD STATION BREWING | 410

Brewmaster Dave Johnson

www.kirkwoodstationbrewing.com | info@kirkwoodstationbrewing.com

105 E. Jefferson, Kirkwood, MO 63122 | (314) 966-2739

Kirkwood Station Restaurant and Brewing Co. is located just a block north of the historic train station in beautiful downtown Kirkwood Missouri, a southwest suburb of St. Louis. Established in 2009, we are building a tradition of taste, quality, service and charm. With our award winning craft beer, exceptional food, and fabulous live music, the focus is on our guests and great times! Sit back with friends and enjoy the wonderful food and craft beer as you play billiards, throw darts, watch the game, or dance the night away. Whether it's a small gathering or a party of 275 guests, Kirkwood Station wants you to enjoy the ride. All aboard for Kirkwood Station!

BLACKBERRY WHEAT: A uniquely light and refreshing fruit beer with a crisp clean flavor. It is an easy drinking, slightly sweet beer with a crisp clean flavor. Brewed with 2-Row Malt, White Wheat Malt, and Natural Blackberry flavoring. Blackberry Wheat contains 4.8% ABV and 11 IBU's

PUMPKIN ALE: Our special fall seasonal. Pumpkin is added to the mash with the malt, and then it is spiced with cinnamon, nutmeg, cloves and vanilla when it is finished. Its Pumpkin pie in a glass! Named best pumpkin beer at the 2010 Augusta beer fest! Pumpkin Ale contains 5.8% ABV and 6 IBU's.

MAIBOCK: A German strong Lager that is brewed to celebrate spring. Generally released in May, Mai means May in German. Maibock is light amber in color which is lighter in color than a traditional bock beer. A rich malt flavor dominates up front, and a medium hop bitterness balances the flavor for the clean, moderately dry finish. Brewed with German malt and hops. 7% ABV 25 IBU 16.3P OG

RYELY HOPPY: Imperial Rye IPA. A strong American style IPA brewed with a large amount of Rye malt (22%) giving it a unique spicy dry flavor. Columbus hops were used in large amounts in the boil, and in the dry hop, giving it its strong bitterness, flavor and aroma. 7.8% ABV and 97 IBU 18.2P OG

BIG FIVE-OH: A Belgian style Saison-Farmhouse Ale brewed in celebration of Brewmaster Dave's birthday. A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped with a dry finish. Brewed with Belgian malt and a special Belgian yeast strain that gives it its distinct aroma and flavor. 8.2% ABV and 28 IBU 16.5P OG

KUHNHENN BREWING | 330

Owner/Brewers: Eric and Bret (The Kuhnenn Brothers) | 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 Kuhnenn Brothers for the last 18 years. On tap you will find 15-20 different beers (lots of rotational!) at any given time. Cellar Rat Frank, has increased are portfolio of Mead to twenty-two different types (we had to because he is winning so many awards!) The brewery currently distributes only locally to Michigan with most sales being in-house and to go. Pub hours:11am-12PM M-Th, 11am-2am F&S, 12-8 Sun. Theme: Kuhnenn Dynasty: The year of Asian persuasion

DRIPA: 9.5% ABV Double Rice India Pale Ale. IPA with the Kuhnenn twist. Cereal decoction mashed rice beer infused with boat loads of hops, making for a light, dry,crisp hoppy IPA. 2012 Gold World beer cup winner

LOONIE KUHNIE: 5.8% ABV Flagship Pale ale designed by Bret when he was a homebrewer

FLUFFER: 4.75% ABV Session IPA to get you started before you hit the big DRIPA. A Hoppy good time

MANDARIN WIT: 5% ABV Belgian style wit infused with mandarin oranges rather than traditional dried Curaçao peel.

GINGER-CINNAMON IPA: 6.9% ABV American India Pale infused at dry hopping with fresh ginger and cinnamon sticks

GENERAL TAU GINSENG ALE: 7% ABV Weizenbock infused with Ginseng

CHAI TEA WEIZEN: 5.5% ABV German hefeweizen made with Chai Tea

ASIAN PEAR-SUASON: 8.75% ABV Belgian Golden strong ale fermented with Asian Pears

MEADS:

GREAT WALL GINGER-CITRUS MEAD
FIST OF FURY FIVE SPICE METHEGLIN
SHAO LIN STRAWBERRY LYCHEE PYMENT

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

MICHIGAN WHEAT WINE: all Michigan ingredients

FIRKIN SWEET N SOUR: plumb and pineapple play in the hay

LAFAYETTE BREWING CO. | 412

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

Celebrating our 19th Great Taste appearance! Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 121-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we'll produce approximately 900 barrels of handcrafted ales and lagers. Beers are produced in a wide range of styles, from delicate pilsners to intensely hopped IPAs to a barrel aged baltic porter to a sour Belgian brown. Our restaurant serves a variety of updated comfort foods, including delicious locally raised bison burgers, house-smoked brisket, wings & turkey breast and classic fish and chips. Our facility also features a 2nd floor venue which serves as a private banquet room; plays host to our annual beer festivals & tasting; hosts local thru international recording and comedy artists; and much more! This room also has it's own pizza kitchen and offers a range of select spirits to complement our house beer menu. Stop by our booth for a taste of quality Indiana beer!

BEERS FOR THE 2012 GREAT TASTE: Quite frankly, it's been a busy summer and we're just not sure what we're going to bring! Rest assured, we'll bring a delicious range of tasty ales and lagers that will tickle your tastebuds and please your palate!

LAKE LOUIE BREWING | 303

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: ABV: 5.7%, 1.053 OG, IBU: 15.3. 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 WI a hundred years ago. Named after a local cave near the brewery.

WARPED SPEED: ABV: 7.2%, 1.070 OG, IBU: 18.7. Brewed in the classic Scotch Ale style with a deep reddish-brown color. Full of body sweetness and flavor. "Beam me up Scotty"

ARENA PREMIUM: ABV: 5.7%, 1.054 OG, IBU: 13.7. American Pale Ale. Slightly more malt balanced than many of today's Pale Ales. Using American grown hops and barley.

KISS THE LIPS: ABV: 6.0%, 1.060 OG, IBU: 30.8. An Old School version of an IPA. Still balanced. Named after the country song "It's hard to kiss the lips at night that chew your ass out all day long".

LOUIE'S RESERVE: ABV: 8.4%, 1.080 OG, IBU: 18.8. A higher gravity version of our Warped Speed Scotch Ale. A cult favorite to the initiated. The "L" and "R" in the name are code for "Liquid Reefer". See if you don't agree. VERY LIMITED SUPPLY.

TOMMY'S PORTER: ABV: 5.7%, 1.055 OG, IBU: 22.6. A smooth, full bodied beer. A rich 'nuts & berries' flavor followed by a coffee like finish. Named after the guy who pays the mortgage for the brewery.

RADIO FREE IBA: ABV: 7.0%, 1.069 OG, IBU: 47.8. An 'India Black Ale'. "We now interrupt your regularly scheduled beverage for news of a black IPA that utilizes tangy Pacific Northwest hops with a whisper of chocolate and raspberry (real raspberries). Named after the original 'pirate' radio station in Madison.

LAKEFRONT BREWERY | 408

Brewmaster: Luther Paul | Marketing Director: Chris Johnson
www.lakefrontbrewery.com | www.facebook.com/lakefront
1872 N. Commerce St., Milwaukee, WI 53212 | 414-372-8800

Lakefront Brewery, based in Milwaukee, Wisconsin has been a leading innovator in the craft brewing industry for almost 25 years. Lakefront made the first certified organic beer in the U.S., Organic E.S.B., and recently, was the first brewery to make a 100% indigenous beer—all hops, malt, wheat and yeast from one state—Wisconsinite Summer Weiss. Lakefront's beers are currently found in 37 states and three countries. The brewery is on pace to produce 35,000 barrels at the end of 2012.

If it's not from
WISCONSIN
IT'S NOT IN THIS BEER.



Imagine a beer that is so local, even the strain of yeast used in it is indigenous to Wisconsin. Then imagine drinking this refreshing beer on a beach, in a back yard lawn chair, or at your favorite summer festival. Now stop imagining, and go pick up the newest beer from Lakefront Brewery. NOW AVAILABLE.



WISCONSINITE: 4.2% ABV, 11°P, 9.5 IBUs. 2012 Los Angeles International Commercial Beer Competition gold medal winner in the indigenous beer category. Made with 100% WI grown malted barley, wheat, and hops. Clove and banana aromas abound from the first-of-its-kind indigenous Wisconsin yeast, making this beer mild and refreshing.

PUMPKIN LAGER: 6.0% ABV, 15°P, 15 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.

MY TURN SERIES: DAN Made a Baltic Porter: 8.5% ABV, 19°P, 27.5 IBUs. 2012 Bronze medal World Beer Cup winner in the Baltic porter category. The first of our My Turn Series. Dan's big bodied, malty sweet Baltic porter is chocolatey and roasty with plenty of Munich, aroma, and chocolate roasted malts. Well done, Dan!

BRAD MADE A SCOTCH ALE: 7.5% ABV, 18.5°P, 22 IBUs. 2012 Los Angeles International Commercial Beer Competition gold medal winner. Number two in the My Turn Series. Brad's coppery brown Scotch ale is big and malty with ample caramel flavors and a mild smokiness. Nice work, Brad!

SPECIAL RELEASES

1:20 PM: STICHFÄSS OF LUTHER: The next offering from our My Turn Series served as a kellerbier. A helles rauchbier naturally carbonated in a traditional Sticbfäss. Prost!

2:20 PM: FIRKIN WISCO/ROSIE SOUR: We blended Wisconsinite with some limited-production sour beer, Rôsie, to give a little tartness and add some complexity to one of the best summer beers out there. This is a one-of-a-kind blend that will never be seen again!

3:20 PM: BOURBON BARREL VANILLA PUMPKIN: Our Pumpkin Lager aged in barrels made by Black Swan Cooperage and sourced from Woodinville Whiskey Company. Madagascar vanilla beans were added directly to the firkin.

4:20 PM: SMOKED PUMPKIN: The perfect blend of pumpkin, traditional spices and a touch of smokiness create a unique beer you won't see anywhere but here.

REAL ALE TENT

RUM BRAD: Brad from our My Turn Series aged in rum barrels, which were used to make Roaring Dan's Rum from our friends at Great Lakes Distillery.

FERNET BRANCA STOUT: A stout spiced with a blend of several different herbs. The recipe is influenced by the popular Italian fernet liquor with flavors of star anise, clove, and orange peel.

LEINENKUGEL'S BREWING CO./ TENTH AND BLAKE'S BREWERS UNLEASHED | 900

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!

ORIGINAL: ABV: 4.7%, IBU: 17. Inspired by our family's 1867 recipe, Leinenkugel's Original is brewed with Pale malts and Cluster hops. Its crisp, classic flavor has been carrying the Leinenkugel name for five generations.

HONEY WEISS: ABV: 4.9%, IBU: 13 Since its introduction in 1995, Honey Weiss has created quite a buzz. Brewed with Red Valley Wheat, Yakima Valley Cluster hops and a touch of real Wisconsin honey. Leinie's Honey Weiss has a crisp, clean perfectly balanced flavor. Top your Honey Weiss off with a lemon wedge, sit back and enjoy.

SUMMER SHANDY: ABV: 4.2%, IBU: 12. Leinenkugel's Summer Shandy® is our take on a traditional German radler. Crisp, refreshing and brewed with natural lemonade flavor, it's perfect for the sun-splashed summer months.

OKTOBERFEST: ABV: 5.1%, IBU: 20. The barley malts in our traditional Oktoberfest provide a rich, hearty character and deep amber hue. Aromatic hops provide a well-balanced, smooth and drinkable finish.

BIG EDDY RUSSIAN IMPERIAL STOUT: ABV: 9.0%, IBU: 75, OG 28 Plato. Once dubbed "the purest water in the world" the Big Eddy Spring runs right through our brewery in the heart of Chippewa Falls, Wisconsin, and is where our Big Eddy Russian Imperial Stout gets its name. Brewed with a blend of robust malts, distinctive hops



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

and notes of chocolate and toffee our stout is bold in character yet remarkably balanced.

BIG EDDY WEE HEAVY SCOTCH ALE: ABV: 9.5, IBU: 18, OG 22 Plato Our Big Eddy Wee Heavy Scotch Ale is a tip of the cap to the brewers of Scotland. A blend of eight robust malts give Wee Heavy its complex flavor which is balanced by notes of dark chocolate, toffee and caramel.

BIG EDDY IMPERIAL INDIA PALE ALE: ABV: 8.9%, IBU: 83. The 100% malt base makes for a bold foundation, while the perfect balance Big Eddy Imperial IPA delivers is derived from the five distinct hops that are hand-selected and added at each stage of the brewing process.

BIG EDDY BALTIC PORTER: ABV: 8.5%, IBU: 35. Big Eddy Baltic Porter is a blanket of malt flavor. Notes of toffee, cocoa, caramel, toasted bread and sherry fruit flavors are interwoven to produce a symphony of splendor. Our Baltic Porter is an homage to the brewers of the Baltics and a tribute to our own historic brewing waters, the Big Eddy Spring.

SPECIAL RELEASES

3:00 P.M.-BIG EDDY RUSSIAN IMPERIAL STOUT: bourbon barrel aged on cherries

TENTH AND BLAKE'S BREWERS UNLEASHED

JAZZ HANDS: ABV 9.50%, 24°P, IBU 18, Braggot with Egyptian Chamomile. Pale and Munich malts with 350 LBs of wildflower honey, Egyptian chamomile, orange peel. Citrus and herbal aroma with honey sweetness up front. Citrus and herbal chamomile finish. Petillant carbonation and a creamy texture. This beer is a tribute to a friend. Some friends share heartfelt stories and good times, and others share a respect and friendly debate and banter. This friend of mine is one of the latter. He is brilliant, challenging, and quite artistic. He also happens to be a very good brewer and mead-maker. We debate techniques, ingredients, styles, beer, wine, and sometimes politics. Almost always with the underlying intent of one stumping the other on any given topic. We have a lot of fun with this, and upon the rare chance of one admitting he's been stumped the banter ends, and as is traditional, the a bit of heckling and embarrassment begins. This friend of mine has a little nickname... "Jazz Hands." We were both experimenting for a bit on Braggots, an old style of mead mixed with ale. He clearly had the upper hand on the topic from his background in meadmaking. We debated and tried a few techniques, and I was having some troubles dialing in my specific gravities. I attributed it to the honey. I humbly approached him with my tail between my legs and asked him what the moisture content of the honey he had used so often was. STUMPED! He looked as though I had asked him the hardest question in the world. Wow, I was sure he would know. I played nice. No heckling, no embarrassment. But I promised that when I finally got it right I would name the beer after him. So here it is - "Jazz Hands." Gotcha buddy. I hope you enjoy this special brew, and here's to friends and friendly debates. Please raise a glass and toast my friend, Jazz Hands. Share it with a friend, and maybe a bit of debate will ensue...

RUNNING HONEY BEAR: ABV 9.15%, OG 19.66, IBU 67, Specialty/Honey IPA. Specialty blend of Pale, Pils, Munich, and Patagonia 55 malts as well as Magnum, Taurus, Cascade, and Citra hops, and 160 LBS of pure clover honey. Appearance: brilliant copper with apricot highlights and a lacey off white foam crown. Aroma: bready and malty with subtle but complex hop aroma of citrus and pine Taste: Hop complexity, piney, citrusy with mango and pineapple coming thru. Malty sweet backbone with some tangy honey sweetness coming thru, slight yeasty fruit esters. Mouthfeel: medium to full bodied, velvety and smooth. Finish: lingering and warming, a nice bitter hop bite on the finish. On December 5th, 2010 the Baby Bear Brewing Co. was born. Born from a passion for beer and a connection between a father and a daughter. Running Honey Bear was created to further the love for big beers and the bond between father and daughter, brewmaster and assistant brewmaster.

BUBBLELICIOUS WEISSE: ABV 3.3%, 7.4°P, IBU 5, Berliner Weisse. Wheat and Pale Malts. CDH (Debittered Hops). Top-fermenting wheat beer, with the quenching sourness of a lactic fermentation. This classic sour German beer is served with an Asian bubblelicious twist. This new addition is a translucent gummy ball that contains flavored juices in the center which "pops" with every bite. The bursting bubbles come in Lychee, Mango, Orange, Passion Fruit, or Strawberry.

MVB IMPERIAL PORTER: ABV 13.5%, 28°P, IBU 45, Imperial Porter. Pale, Munich, CaraBrown, and Spec Roast malts. Willamette hops. This strong porter brew has boozy start, but finishes with tons of toffee and chocolate notes with touch of vanilla. This Imperial Porter has been aged in 12-year-old Bourbon barrels since Oct. 2010.

LIFT BRIDGE BREWING CO. | 311

Head Brewer: Matt Hall

liftbridgebrewery.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: 5.8%, IBU: 19, SRM: 6. Beer style: 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. Belgian Pils Malt, Candi Sugar, Wheat Malt, Spicy Hops, Farm House Funk. Availability: Year round.

CROSSCUT PALE ALE: ABV: 5.5%, IBU: 55, SRM: 13. Beer style: Pale Ale. 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: 6.9%, IBU: 60, SRM: 60, 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 DISH IPA: ABV: 7.5%, IBU: 75, SRM: 6, American IPA. Envision boats cruising the scenic river ways 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.

LIFT BRIDGE PILS: ABV: 5.1%, IBU: 35, SRM: 6. European Pilsner. Eastern European brewers set up breweries and gathered premium malts and noble hops to recreate the crisp pilsners of their homeland. Lift Bridge pays homage to these simpler times with Lift Bridge Pils, a refreshing pilsner made with only pure golden malt, noble Saaz hops, Bohemian yeast, and a sturdy mash paddle.

LIFT BRIDGE ROOT BEER: Description: A sharp, yet sweet, vintage root beer to settle your palates. This can be consumed straight up or as an accompaniment to all the best ice creams out there. Availability: Year round.

LUCETTE BREWING CO. | 222

Head Brewer: Jon Christiansen

www.lucettebrewing.com | info@lucettebrewing.com

910 Hudson Road, Menomonie, WI 54751 | 715.233.2055

Established 2010. 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: 4.8%, 13 OG 15 IBU.

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%, 13 OG 21 IBU. 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%, 13 OG 33 IBU. 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%, 13.5 OG 29 IBU. Slow Hand American Stout is full of scents reminding of roasted coffee and dark chocolate. This beer is black in color and has flavors of roasted malts with rich chocolate.

SPECIAL RELEASES

3:00 P.M. BLACK RASPBERRY INFUSED SHINING DAWN: We picked fresh black raspberries from a patch located along the scenic Red Cedar river in Menomonie and infused it with Shining Dawn. 100% Local. 100% Fresh.

MAD ANTHONY BREWING CO. | 429

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.

"SUMMER DAZE" WHEAT: ABV: 5.25%, 13P, 12 IBU's. A delicious golden nectar brewed with a hypnotic blend of wheat, honey, caramel malt, and various natural aromatics. This annual ale is substantial in character yet remains light, crisp, and refreshing.

INDIA PALE ALE: ABV: 6.5%, 16P, 35 IBU's. A medium bodied IPA with an amber color originating from highly-toasted caramel malt. American-grown hops provide a fruity, citrus-like character. Enjoy the perfect balance between malty sweetness and hoppy bitterness

BLACK IPA: ABV: 6.5%, 16P, 35 IBU's. Mad Anthony IPA's evil twin

RASPBERRY WHEAT: 5%, 14.5P - 8 IBU's. Oregon Raspberry puree makes this sweet wheat popular with non-beer drinkers. Be careful, as this one will rock your boat well after you're on shore.

METROPOLITAN BREWING, LLC | 202

Headbrewer: Doug Hurst | President: Tracy Hurst

www.metrobrewing.com | minion@metrobrewing.com

5121 North Ravenswood Ave., Chicago, IL 60640

The Metropolitan Brewing team is honored and humbled by the opportunity to serve craft-brewed lagers to Chicagoland since 2009. Our focus is German-inspired brews. Our goals are consistency and freshness. Our sign is Aquarius.

Visit our booth to sample our four full-time brewery offerings, served up to you by robots. These are the 'droids you're looking for.

KRANKSHAFT KÖLSCH STYLE BEER: ABV: 5%, OG: 12.5P, 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.

FLYWHEEL BRIGHT LAGER: ABV: 5%, OG: 13.0P, IBU: 45. The kinetic beauty of spicy hops grabs you by the nose and proclaims a German-inspired beer. Best for bombastic celebrations of singing voices and clanging mugs. Prosit this!

DYNAMO COPPER LAGER: ABV: 5.6%, OG: 13.6P, IBU: 29. If malt and hops are the two poles of brewing, this Vienna lager is the gently spinning sweet spot between them. Dynamo starts strong and finishes crisp and smooth. The best time to enjoy Dynamo is when you're thirsty.

IRON WORKS ALT STYLE BEER: ABV: 5.4%, OG: 13.0P, 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.

SPECIAL RELEASES

3:00 P.M.-FLYWHEEL BRIGHT LAGER ZWICKEL STYLE: ABV: 5%, OG: 13.0P, IBU: 45.

This is our beloved Flywheel Bright Lager, but served up raw; in all its naked glory. We pulled this keg straight from the fermenter before filtration. The lager yeast in suspension adds mouthfeel and an incredible flavor that will rock your mouth all the way to the Germany in your imagination.

MILLSTREAM BREWING CO. | 421

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



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



"Best bar for beer"
2010, 2011, ...?

Find us online!



@MaltHouseTavern

Facebook.com/
MaltHouseTavern

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: ABV: 4.9%, OG: 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 16-time award winning brew!

JOHN'S GENERATIONS WHITE ALE: ABV: 5.2%, OG: 12.9, IBU: 14. Our version of this classic style is a wonderful spicy brew, infused with orange peel and a hint coriander. It has a crisp refreshing flavor, and a slight 'white' haze from the large percentage of wheat used in the mash. 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: ABV: 5.7%, OG: 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: ABV: 4.7%, OG: 14.2, 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.

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

SPECIAL RELEASES

3:00 P.M.-RASPBERRY TRIPEL: ABV: 8%, OG: 21, IBU: 16.5. This is a high gravity beer that is part of our Brewmasters Extreme Series. This beer is brewed with real raspberries and has a big nose of fresh raspberry notes. It is very smooth with a mellow raspberry and whole grain flavor that has a subtle tartness in the end. This unfiltered Belgian Tripel has a light yellow/pinkish color and carries the alcoholic warmth of a well done high gravity beer.

MILWAUKEE BREWING CO. | 700

Brew Master: Brewer Bert

www.mkebrewing.com | www.ale-house.com |

brewerbert@milwaukeebrewing.com

613 S. 2nd St., Milwaukee, WI 53202 | 414-226-2337

Founded by two area homebrewers in 1996 in the basement of a farmhouse in Cedarburg, the Milwaukee Brewing Company was born. In 1997 they opened the doors to their brew pub, The Milwaukee Ale House. Soon the beers were too big for those four walls, and Milwaukee Brewing began building its' 50bbl packaging facility in Milwaukee's Walker's Point.

In keeping with the core values of working in sustainable, creative and innovative environment, the craft brewery applies current-day technology with vintage equipment to achieve creative flexibility and energy efficiency.

LOUIE'S DEMISE AMBER ALE: 5.5% ABV, 13.5 P, 24 IBUs. Named for our Great Great Uncle Louie, who died during a bar fight in Sheboygan, Louie's Demise is our flagship brand. This medium bodied amber ale starts with a rich malt flourish that's kept in perfect balance by a smooth hop finish. This MBC original is similar to a German style malt beers.

HOP HAPPY I.P.A.: 7.5% ABV, 18.4 P, 51 IBUs. Brewed with three different kinds of hops, this IPA is balanced by the oats added to the mash. The oats not only add an unexpected sweetness, but also a heavier mouthfeel.

BOOYAH FARMHOUSE ALE: 6.5% ABV, 14.5 P, 20 IBUs. Much like the stew made in Northern Wisconsin, our booyah has complex flavors and aromas that come from a variety of sources. Barley malt and wheat help create a smooth body, while malted rye and oats brings out a solid earthy flavor. Czech Saaz Hops help create a citrus nose. Saison Ale yeast strain that gives subtle hints of tangerine, peach and licorice are the hallmarks of this particular yeast.

POLISH MOON MILK STOUT: 4.5% ABV, 14.5 P, 21 IBUs. This pitch black milk stout is teaming with rich roasted malt and coffee flavors. The addition of milk sugar tames these intense flavors with a silky sweetness. A very easy drinking, full bodied beer. This beer gets its' name from the Milwaukee landmark, the Allen-Bradley clock tower, who locals fondly call "Polish Moon".

OUTBOARD CREAM ALE: 5.0% ABV, 15 P, 13.75 IBUs. A very slight hop presence helps round out this simple but refreshing beer.

WEEKEND AT LOUIE'S TEA INFUSED AMBER: 4.25% ABV, 11 P, 18 IBUs. We created a summer sessionable batch of Louie's Demise and added a bunch of Rishi's Organic Blueberry Rooibos and Hibiscus Tea blends to our secondary fermentation vessel. It has a blueberry and strawberry nose with a slight malty aspect. Hints of Caramel, and Munich malts come out as the beer warms. The flavors are subtle with the Hibiscus at the forefront of the pallet. The tea blends add a smooth but tart finish to this beer.

O-GII IMPERIAL WIT: 9.2% ABV, 19.5 P, 24 IBUs. Created by our brewer Kurt Mayes, O-Gii is a collaboration with Milwaukee's own Rishi Tea, infusing Asian character to this monster wheat beer. The name is our nod to the brewing abbreviation OG, which defines the potential for alcohol level prior to fermentation.

MINNEAPOLIS TOWN HALL | 119

Brewers: Mike Hoops/Joel Carlson/Peter Mack/Aaron Herman

www.townhallbrewery.com | info@townhallbrewery.com

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

Our brewpub is located on the West Bank campus of the University of Minnesota. 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 food menu, the brewery produces a lineup of five house ales and lagers, five seasonal offerings, and two cask ales. We are a nationally recognized brewery with numerous awards from the Great American Beer Festival.

SAAZ PILZ: ABV: 6.1%. This Bohemian inspired lager beer is rich from German malt and offers a great hop character from the classic Czech Saaz hop.

MPLS: ABV: 5.1%. Our Minnesota Pale Lager Style beer. Brewed with an American lager yeast and plenty of Nelson Sauvin hops this dry hopped lager weighs in at 61.2 IBUs

NITRO JAVA PORTER: ABV: 5.8%. Brewed for our second Mpls. store. This robust Porter is dosed with freshly roasted coffee from the roaster across the street. The unique custom blend of coffee accents the earthy chocolate and caramel porter notes very well.

MANGO MAMA: ABV: 6% (abv). a well hopped American IPA is very special. Smell the mango, taste the IPA, and let the sweet mango fruit finish your experience!

1800 DH: ABV: 8.2%. This English IPA is brewed with the finest Marris Otter malt and well hopped with classic Fuggles and Kent Golding hops. Nearly 5lbs. of hops per barrel were not enough....we had to dry hop with more

CZAR JACK: ABV: 9.3%. Barrel Aged Russian style Imperial Stout

NEBRASKA BREWING CO. | 518

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.

HOP GOD : ABV: 9.8%, IBU 108 A beautiful golden crossbreed of a Belgian Tripel and a West Coast IPA. A remarkable explosion on the palate with spiciness, tropical fruit, and a firm citrus bitterness that will leave you begging for more! Aromas of grapefruit, citrus, and piney hops & tastes on the palate that tend toward pineapple, mango, and sweeter fruits. Hopped with Warrior, Chinook, Centennial, and Cascade hops. A big beer that was inspired by the West Coast - yet brewed by a Midwestern brewery not content with the status quo.

IPA: ABV: 7.0%, 71 IBU Newly reformulated, our West Coast inspired India Pale Ale is rich in flavor and abundant in citrus, pine, and floral aromatics created through a wonderful infusion of Citra hops. Completely refreshing with a medium mouthfeel, crisp bitterness, and nearly balanced malt. Finishes dry with a head that creates excellent lacing.

INFINITE WIT: ABV: 4.5%, 9 IBU Wit A light-bodied Belgian Wit beer brewed with Organic Orange Peel and Organic Coriander. Unfiltered, straw in color with an aroma that hints to the Orange / citrus character. Meant to be enjoyed alone or better yet with a light appetizer or interesting salad. Light and refreshingly crisp with a mild fruity/citrus character. Garnish with an Orange slice.

SUMMERTIME RYE: ABV: 4.8%. Summertime Rye grew out of a fondness for both Rye and Citra Hops. A malt bill that includes malted barley, wheat, and rye creates an interesting, very refreshing and somewhat spicy interplay made very citrusy and crisp with the Citra hop. First introduced within the brewpub as an Ale Nation Member's only experiment, a very quick sell out put this beer on a fast track to be one of our Seasonals. This release is only available once per year. Bright and straw to light golden in color, a mild bitterness gives substance to your Summer.

SPECIAL RELEASES

2:00 P.M. – BARREL AGED HOP GOD: (RESERVE SERIES). 10.1% A.B.V. 108 IBU An artful creation which began with our Hop God Belgian-Style IPA, enhanced by a 6 month maturation in French Oak Chardonnay Barrels. This version of Hop God is a fascinating, big, bold Belgian-style Tripel hopped in very high amounts to concentrate citrus, grapefruit and floral aromatics in the nose. The addition of Chardonnay barrel aging adds further dimension and oak tannins to an already wonderfully complex Ale - bringing to mind tropical fruits and peach. We know of nothing that compares - enjoy!

3:00 P.M. – FATHEAD: (RESERVE SERIES) A.B.V: 11.3% 34 IBU A rich, full bodied Barley Wine with a wonderfully warming character from the malts & dark brown sugars. Held to the light, its burgundy color is fitting for a bigger beer that has aromatics that hint of the oak, the whiskey, the somewhat sweet nature, and molasses that makes this beer truly unique. The non-barrel-aged version of this beer took Silver in the 2009 US Open Beer Championships. Using Stranahan's Whiskey barrels, we aged this beer for 6 months to impart a small amount of oak tannins and the whiskey character that combine to elevate this beer beyond its original entry into this world. Excellent to enjoy now and cellarable for years.

4:00 P.M. – MELANGE A TROIS (RESERVE SERIES). 10.0% A.B.V. Our first beer in the Reserve Series, Melange A Trois begins with a wonderfully big Strong Belgian-Style Blonde Ale and moves into the extraordinary category through an additional 6 month French Oak Chardonnay Wine Barrel maturation. The essence of Chardonnay permeates while a subtle sweetness remains from the Ale itself. Oak tannins combine to create a fascinating mesh of dry, sweet, and wine-like character. One of our favorites! Gold Medal Winner (Wood & Barrel Aged Strong Beer) 2011 Great American Beer Festival!

NEW ALBANIAN BREWING CO. | 113

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: 3312 Plaza Dr. New Albany, IN 47150 | 812-944-2577 (PIZZA), 812-949-2804 (PH), 812-989-6178 (PROST)

New Albania is a state of mind ... but whose?

A New Albanian is a resident of historic New Albany, Indiana (located in the Louisville metro area), where NABC has been conducting business in one form or another since 1987. Brewing began in 2002, and was expanded in 2009 with the commencement of brewing, cooking, drinking and eating at NABC's Bank Street Brewhouse in Bank Street in downtown New Albany.

In terms of New Albanian brewing, the NABC state of mind is as individualistic, just like the people who drink our beers. We seldom identify our beers by orthodox beer style guidelines, which don't always provide a substantive glimpse into the complex soul of the creative process. The best American craft beers, whether extreme, session strength or anywhere in between, are individualistic, exuberant, and artistic -- seductive libations that soothe palates and inspire minds to transcend the olfactory paralysis of bland, megabrewed, corporate swill.

In New Albania, beer is a way of life. It's hoppy and interactive, malty and sustaining, sweet and loving, sour and perky, and always a delicious adventure in thinking and drinking. NABC embraces this ethos, skirting the perimeters, peering for loopholes, evading commandments, borrowing and recalibrating as necessary.

NABC stands for a quarter-century of experience, education, recognition

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and success. Not only that, but our machines kill fascists, too.
Now more than ever before, we ask: Can your beer do that?

BLACK & BLUE GRASS: ABV: 6.5%, OG: 15 degrees Plato, IBU: 18. Spiced Belgian Saison. Malts: Rahr Pale and white wheat, Castle Aromatic. Sugar: Blue Agave Nectar. Hops: German Perle. Spices: Toasted Black Pepper, Lemon Grass. Yeast: House Belgian Ale. You can't drink Black & Blue Grass in striped pants The great Bill Monroe described his bluegrass music as "Scottish bagpipes and ole-time fiddlin'. It's Methodist and Holiness and Baptist. It's blues and jazz, and it has a high lonesome sound." Our Black & Blue Grass begs to concur. Belgian yeast and stateside Saison spicing; black pepper and blue agave and lemongrass, and a great bet alongside any food you have around.

NAUGHTY GIRL: ABV: 6%, OG: 14.4 degrees Plato, IBU: 69, Belgian India Blonde Ale. Malts: Rahr 2-row, Rahr Premium Pils, Castle (Belgian) Aromatic, CaraPils. Hops: Cascade, Galena, Golding, Cascade for warm dry-hopping. Yeast: House Belgian Ale. 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.

OAKTIMUS: ABV: 10.7%, OG: 22.6 degrees Plato, IBU: 100. Imperial IPA (Oak Aged Hoptimus). Malts: Special Pale. Hops: Four additions of high alpha Nugget, one late addition of Cascade, dry-hopped with whole cone Cascades. Yeast: House American Ale. Aged in Sterner Stuff. When aged on oak, Hoptimus becomes Oaktimus. 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.

SOLIDARITY (CABERNET BARREL AGED): ABV: 8%, OG: 21.1 degrees Plato, IBU: 18. Baltic Porter. Malts: Special Pale; Simpsons Aromatic, Dark Crystal, Chocolate and Black; CaraPils. Hops: Magnum in the kettle; Willamette in the whirlpool. Yeast: House Lager

SOLIDARITY OR DEATH: In the 1980's, the Solidarity trade union movement in Poland helped end the Communist Party's hegemony. We tip our hats to Solidarity, both as concept and movement, with this robust liquid reminder of Baltic foresight in activism ... and strong beer.

YAKIMA (WILLETT RYE BARREL AGED): ABV: 7.5%, OG: 17 degrees Plato, IBU: 130. Rye India Pale Ale. Malts: Rahr 2-row, Flaked Rye, Weyermann CaraFoam. Hops: Columbus, Centennial, Cascade. Yeast: House American Ale. 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, formerly of NABC, now brewing at Schlafly 10th Anniversary Bygoner Series at the NABC main station, C02 pour

BOURBONDADDY: ABV: 9.5%, OG: 20 degrees Plato, IBU: 18. Imperial Chocolate Milk Stout (Bourbon Barrel Aged). Malts: Rahr Pale, Simpson Chocolate and Roast Barley, Patagonia Especial, flaked oats. Sugar: Milk (lactose). Hops: Challenger. Special: Raisins and cocoa added to mash, cacao nibs in the kettle, and "Dry Nibbed" in the bright for two months prior to filling barrels. Yeast: House Ale. "Go forth and proceed" The first batches of Bourbondaddy appeared in 2003 and 2004. The 10th anniversary revival version began life as an Imperial Chocolate Mik Stout, and then was racked into Angel's Envy barrels for four months' aging.

STUMBLE BUS: ABV: 11.2%, OG: 25 degrees Plato, IBU: 126. American Strong Ale. Malts: Rahr Pale, Weyermann Vienna, Simpson Medium Crystal, light malt extract. Hops: A delicate mix of Galena, Cascade and Golding. Yeast: House American Ale. Fall Off the Bus, Along with Bourbondaddy, Stumble Bus is the most fondly remembered seasonal ale brewed by NABC's founding brewer, Michael Borchers. Was it Imperial IPA, or was it Barleywine? What is it now? It's not the destination; it's the journey.

TURBO HOG: ABV: 9.5%, OG: 20 degrees Plato, IBU: 86. Malt Liquor. Malts: Rahr Pale, flaked maize. Sugar: White table sugar. Hops: Hallertau Magnum and Tettnanger, Czech Saaz (4 late kettle additions and dry hops). Yeast: House Ale. The finest malt liquor yet devised by man First came Bush Hog, and then its logical culmination, Turbo Hog (sans paper bags). Augmented with corn, boosted in strength, and refashioned as a malt liquor, it was a briefly invigorating experiment. Boss Hog was planned, but never brewed.

REAL ALE TENT

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

GET OFF MY LAWN: ABV: 4.2%, OG: 10 degrees Plato, IBU: 35. Session India Pale Ale. Malts: Rahr 2-Row and Simpson Aromatic. Hops: AU Galaxy (100%) ... mash hops, late whirlpool, and dry hopping; no hops in the boil. Yeast: House Ale. This means you, hipster. David Pierce, NABC's Director of Brewing Operations, has been telling young

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www.newglarusbrewing.com



punks to get off his lawn since long before he even had a lawn. Back then, we didn't have craft beer. Now we use it to mow our lawns once the hipsters are gone.
NAUGHTY GIRL: (Same as above, double dry-hopped version)

NEW GLARUS BREWING CO. | 201

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

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 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: Classic Country Lager. 4.8% - 5.6% ABV

MOON MAN: No Coast Pale Ale. 4.8% - 5.6% ABV

TOTALLY NAKED: American Lager. 4.2% - 4.8% ABV

SPOTTED COW: Farmhouse Ale. 4.6% - 5.2% ABV

WI BELGIAN RED: Cherry Ale. 4.2% - 4.8% ABV

SPECIAL RELEASES (line up subject to change without notice)

1:00 P.M.-AGED BOURBON BARREL KRIEK 2010: 6.8% - 7.4% ABV

2:00 P.M.-BLACK TOP:AMERICAN DARK ALE. 6.8% - 7.4% ABV

3:00 P.M.-HOMETOWN BLONDE: 4.8% - 5.8% ABV

4:00 P.M.-CRAN-BIC 2011: 4.5-5.5% range ABV

5PM-CHERRY STOUT 2012: 5-6% range ABV

NEW HOLLAND BREWING CO. | 430

Brewmaster: Brett VanderKamp

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: 12.5°P, 5.25% ABV. Dry-hopped for a distinctive, floral hop aroma; subtly balanced with delicious malt notes.

FULL CIRCLE: 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: 15°P, 5.2% ABV. The Poet has a rich, smooth malt character enveloped in tones of roast and chocolate. A soft mouth-feel brings luxurious flavors and soothing aroma. Any time of year, The Poet is as versatile as it is delicious.

SUNDOG AMBER ALE: 13°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.

GOLDEN CAP SAISON ALE: 16°P, 6.25% ABV. Golden Cap Saison is a modern interpretation of a traditional farmhouse ale. A soft, pale beer, Golden Cap embodies



From Ale to Zombie.

Craft Brewed in Holland, MI

Special Taps Schedule:

**2:45 pm - Blue Sunday Barrel #16,
Brettanomyces Bruxellensis**

3:45 pm - 3 Ltr, Blend of the UnDead

4:45 pm - Sour Attitude

**We'd like to raise a glass to the
MHTG for another gruesomely
awesome Great Taste of the
Midwest. Cheers!**

NewHollandBrew.com



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.

DRAGONS MILK: 23° P, 10% ABV. Dragon's Milk Ale, is a crown jewel of New Holland Brewing Company. It is the unrivaled result of painstaking processes - both creative and scientific. We could tell you about the centuries-old tradition of the term, Dragon's Milk, or we could tell you about the history, craftsmanship and challenges of what's important, the beer inside this bottle. Roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

EL MOLE OCHO MEXICAN SPICED ALE: 22° P 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.

2010 EL MOLE OCHO: Vintage 2010 El Mole Ocho, same as above but see what a difference a few years can make.

BEERHIVE: 20° P 9% abv. Little John's local bees create a spring wildflower-honey that lends a sweet, earthy complexity to a traditional style of beer with a balancing snap of ginger in the finish.

2010 BEERHIVE

PILGRIMS DOLE WHEATWINE: 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. During the 14th century, the term "Pilgrim's Dole" described the rations of bread and ale given to nourish wayfarers on their holy pilgrimage. At New Holland, Pilgrim's Dole is brewed for the cultural explorer of today. It is a rewarding discovery on the road to enlightenment. Whether in a snifter or from your rucksack, Pilgrim's Dole will enhance any experience and is certain to incite wanderlust and to fuel adventure. It is a barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character.

CHARKOOTA RYE: 19° P, 7.75% ABV. Charkoota Rye is a Smoked Rye Doppelbock. An homage to all things Pig, including Porkapalooza and the age-old tradition of Charcuterie, Charkoota Rye's malty backbone is derived from a blend of rye and four other malts, including malted barley smoked over cherry wood. Its smoke-forward body is balanced with tones of deep molasses and caramel, with a crisp, clean lager finish.

ENVIUOUS: 17.1° P, 7.5% abv. Michigan pears fuel a second fermentation, providing subtle nuance between grain & fruit. A slumber on oak and local raspberries adds depth and tartness.

BLUE SUNDAY: 17.1° P, 8.7% A.B.V. This unique anniversary libation, heritage-blended from our library of barrel-soured beers, exhibits deeply layered flavors of malt and oak, with a tart finish.

SPECIAL RELEASES

2:45 PM-BLUE SUNDAY BARREL # 16 BRETTANOMYCES BRUXELLENSIS:

French Oak barrel that contained Blue Sunday from 2009 (most likely racked around Dec of 2009). No microorganisms were added until March of 2011 (so it essentially gained a 'house' character up till that point for the most part). In March of 2011 we inoculated the barrel with *Brettanomyces Bruxellensis* and let the Brett work its magic so to speak. This strain of Brett is noticeable as it produces a lot of 'cherry pie' characteristics, which I think are apparent in this barrel. It is very sweet, almost to the point of a sweet-tart flavour with the finish having a lot of tartness to it, almost to the point of drying it out.

3:45 PM-3LTR "TO BE NAMED" : A special one of a kind blend! The blend is made up of Rye Hatter, Black Hatter, barrel-aged Golden Cap (aged in wood for about 3 months), and barrel-aged Poet (aged in wood for about 2 years). The blend lends heavily towards a more lactic character with some nice mild chocolate/spice undertones present. There is a nice bitterness at the end, but not much in the way of hop aroma. Each bottle has about 5-7 whole leaf Cascade hops.

4:45 PM-SOUR ATTITUDE: 6% (ish) ABV. This beer is a one time only blend showcasing the result of several barrel aging techniques. A blend of 2009 Blue Sunday, one year barrel aged Sundog, and a house only brown ale, Sour Attitudes flavors are based in the duality of fruit and funk.

NORTHWOODS BREWING CORP. LLC | 109

Brewmaster: Tim Kelly

www.northwoodsbrewpub.com | northwoodsbrewpub@charterinternet.com

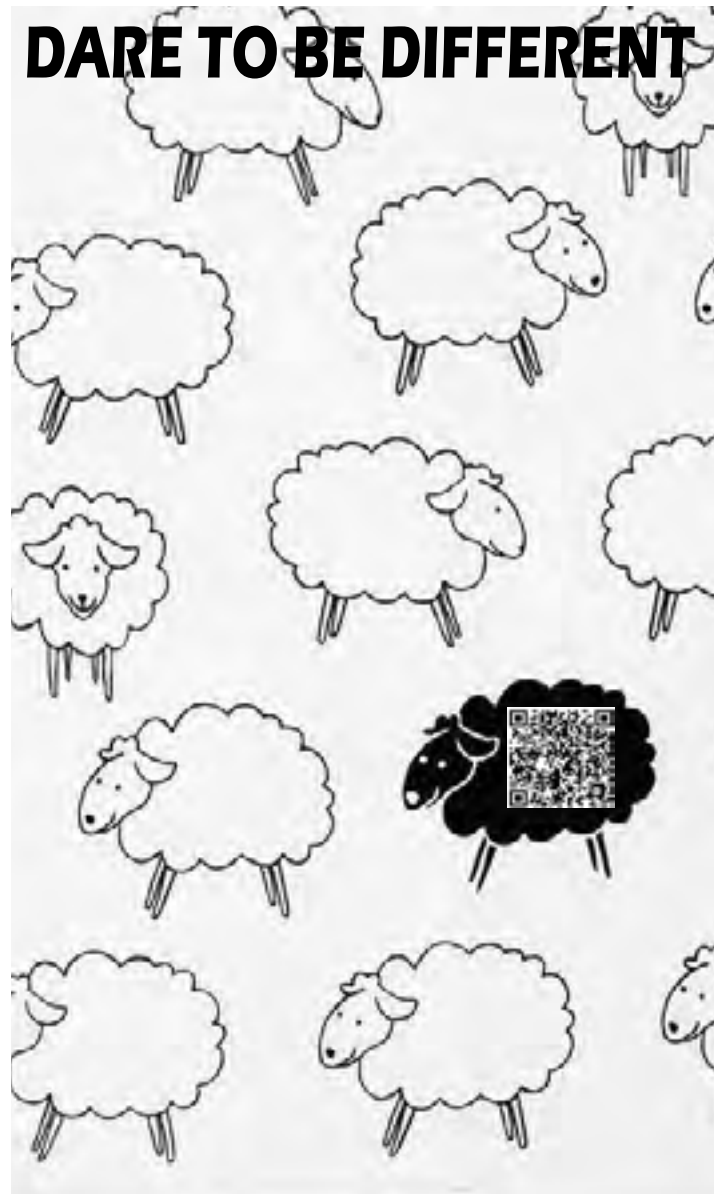
3560 Oakwood Mall Dr. Eau Claire, WI 54701

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

WALL-IPA: American style Indian pale ale!

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BUMBL'N BUBBAS BUZZ'N BREW: a Golden Ale with honey
WALTERS PREMIUM PILSENER: an American Style Pilsener

O'FALLON BREWERY | 329

Brian Owens

www.ofallonbrewery.com | info@ofallonbrewery.com

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

Founded in 2000, the O'Fallon Brewery produced and sold 6,000 barrels in 2011 and expects continued growth in 2012. 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.

BELGIAN DARK STRONG - WE BREWED THIS BELGIAN DARK ALE (ABV: 10%, SRM: 20, IBU: 42) in July, 2010 and transferred it several weeks later into freshly drained Port barrels from Mount Pleasant Winery (Augusta, MO). For the next 11 months the beer worked in and out of the French oak barrels as the temperature in the brewery fluctuated with the seasons. In June, 2011 we bottled the beer and put it aside to allow the flavors of the wood and the beer to marry and mellow. The result is spicy-sweet with hints of raisin and caramel that mingle with the dark fruit notes and oak from the barrels.

5 DAY IPA: (6.1% ABV, 66 IBUs) We "dry-hop" this American Style India Pale Ale by adding hops so the beer rests on top of the hops for five extra days! Brewed with seven grains and three domestic hop varieties. Malty sweetness up front with big cascade hop in the finish -- a wonderfully drinkable IPA! Winner of Riverfront Times 2008 Best Beer in St. Louis.

WHEACH: (5.1% ABV, 7 IBUs) Try this smooth, clean wheat beer with a touch of peach. O'Fallon Wheach is refreshing, crisp and wonderfully drinkable. Winner of Riverfront Times 2007 Best Beer in St. Louis.

HEMP HOP RYE: (5.5% ABV, 25 IBUs) This smooth amber ale uses toasted hemp seed to create a nutty flavor in the finish that compliments the rye and hops (a botanical cousin to hemp). The wide assortment of flavors harmonize, creating a uniquely smooth and flavorful beer!

KITE TAIL - O'FALLON KITE TAIL: (4.5% ABV, IBU's: 10.4) Light-bodied and refreshing this beer is based on the Cream Ale style...an original American beer modeled after the light lagers of its time. A subtle tartness adds to the crisp finish of the beer and makes for a great summer quencher. Available in April.

REAL ALE TENT

IPA FIRKIN

O'SO BREWING CO. | 507

Brewer: Mike Krause | Founder/CEO: Marc Buttera

Vice President: Katina Buttera

www.osobrewing.com | osobrewing@gmail.com

3028 Village Park Drive, Plover, WI 54467 | 715-254-2163

Established 2007. O'so Brewing has completed our expansion into a new facility in Plover, Exit 153, just off I-39 and Hwy. B. We hope to finish 2012 at 5000 bbls, so we are still relatively small, but we are producing more of our fun beers in larger quantities, playing with wood aging and sours. We also added the O'so Tap house with 40 rotating Wisconsin beers on tap, connected to the brewery, and still connected to our home brew shop, Point Brew Supply. We are hoping to build not only our brand, but "Wisconsin Craft Beer" as a brand. Stop by our booth and enjoy a plethora of fun things we have been playing with this year. Cheers!

HOP WHOOPIN™: 6.9% ABV, 1.066 OG / 16.5 P, 95 IBU's. Hop Whoopin delivers up freakish goodness in a lopsided hop bomb. Don't ask the IBU's, try the IBU's (95 professionally analyzed @ White Labs). Smell the mixed bouquet of citrus and pine before unleashing the bitter terror. Your tongue will never forgive you!

O-TOBERFEST™: 6.4% ABV, 1.066 OG / 16.5 P, 20 IBU's. This O-toberfest is a malty late summer / early fall classic beer. This beer has been brewed as a true lager and will have a BIG presence in Door County for the year end festivals, again, this season!

DANK™: 7.8% ABV, 1.086 OG / 21.5 P, 52 IBU's. Massive Imperial Red ale fermented on brandied oak with Scottish ale yeast. The huge additions of West Coast hops give this beast balance; served best in a snifter on a cold winter's night.

DOMINATOR DOPPELBOCK™: 8.2% ABV, 1.090 OG / 22.5 P, 47 IBU's. Huge malty Doppelbock dubbed the 'Hoppelbock' because of its strong noble hop finish.

BAMRIQUE™: 5.4 % ABV, 1.062 OG / 15.5 P, 26 IBU's. Part of our "one off" series of beers, this Bamberg style lager was made with beech wood smoked German malts. Enjoy the subtle smoky sweetness with a clean finish.

LUPULIN MAXIMUS™: 8.9 % ABV, 1.086 OG / 21.5 P, 74 IBU's. The second you open this bottle there is no mistaking that this is not your average IIPA. Massive hop additions of the most obnoxious breeds put this taste bud burner in a league all its own. Our bet is that you will think it is O'so Freakishly good!

3RD WHEEL™: 5.4 % ABV, 1.052 OG / 13.3 P, 17 IBU's. Crisp clean Belgian Blonde brewed with Rose Hips and aged with French and American Oak. Very easy drinking beer.

SPIKES™: 9.4 % ABV, 1.082 / 20.5 P, 32 IBU's. No water is harmed during the making of this beer. Maple sap from Northern Wisconsin is used in place of water. This clean crisp sipper is made with vienne, wheat, and loads of 2-row malt and is aged on our own toasted Maple chips. Serve with your pancakes!

BRETTON RUSTY RED™: 5.4 % ABV, 1.055 OG / 13.8 P, 28 IBU's. We solera'd aged our Rusty Red in a used brandy barrel that once housed our Brett Dank, which was inoculated with a Brettanomyces blended culture. Expect a pleasant sourness and complex aromas as you explore our wild side.

LEMONGRASS WIT: 5.1 % ABV, 1.050 OG / 12.5 P, 16 IBU's. A summer Witbier, 50 % wheat, brewed with fresh Lemongrass and fermented with a unique strain of Belgian yeast. Steve Paulik, our longtime employee brought us a bottle of this that he brewed at home, and we liked it so much that we thought we would share it with everyone as one of our "one off" series of beers and he agreed.

CRU DE GRAS: 8.7 % ABV, 1.086 OG / 21.5 P, 35 IBU's. The O'so version of a Belgian Grand Cru fermented with Acoffe yeast and grains of paradise, deep gold with a long spicy finish from the vienne, munich, and biscuit its brewed with.

OHIO BREWING CO. | 425

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. Ohio Brewing has just opened a taproom so now you can enjoy our beers by the pint! Check our website or facebook for special events and new tappings!

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.

DOUBLE IRISH RED: Original Gravity: 16.5 Plato, IBU's: 25, ABV: 6.9% Our double Irish Red Ale is bursting with rich, malty flavors that lead to a nice smooth finish. A potent ale for celebrating St. Patrick's Day or any other day you see fit!

STEEL VALLEY STOUT: Original Gravity: 14.5 Plato, IBU's: 35, ABV: 6.2% Silver Medal Winner at 2011 International Beer Fest at the 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.

SPECIAL RELEASE

3:00 P.M. - BARREL AGED TWICE BITTEN ALE: Original Gravity: 18.5%, IBU's: 75, ABV: 8.5% Big flavor! Start with rich, malty taste, with some alcoholic notes, followed by hops, hops and hops! A somewhat dry finish makes this one still drinkable. Then finish Our Imperial Red Ale then is finished out by aging in whiskey barrels to give it even more flavor!

OLDE PENINSULA BREWPUB | 417

Head Brewer/Brewery Manager: Dan Kiplinger

www.oldepenkazoo.com | op@dkip.com

200 E. Michigan, Kalamazoo, MI 49007 | 269-492-6963

Olde Peninsula Brewpub is located in downtown Kalamazoo, MI and was opened on St. Patrick's Day 1996 making us Kalamazoo's first Brewpub. We have a full food menu in addition to six year-round beers plus seasonal specialties that vary throughout the year. www.oldepenkazoo.com

ROCKIN' RAZBERRY WHEAT: 5.5% ABV, Style: American Flavored Wheat Beer. Made with American malted 2-row barley and malted red wheat. This beer has a nice hint of raspberry which gives it great drinkability. It is not sweet, syrupy, nor wine-like. It

goes well blended with our Stout Chocula for a nice raspberry/chocolate black and tan.

OP IPA: 6.75% ABV, 60 IBU, Style: American IPA. This is brewed to be an everyday of the year IPA that emphasizes flavor and aroma more than gratuitous bitterness.

STOUT CHOCULA: 5.25% ABV, Style: Chocolate Stout. Designed to have a balanced chocolate flavor without tasting like chocolate candy or on the other extreme, dry and bitter-chocolate. Malt holds up the chocolate flavor without being sweet while still letting the stout base shine through.

SUMMER HEFEWEIZEN: 5.25% ABV, Style: German Hefeweizen. Made with 100% German wheat, malted barley, hops, and yeast. A German Hefeweizen focused on subtle and balanced traditional German Hefeweizen flavors. While there are the expected clove, banana, and even bubble gum flavors, none of them dominate this delicately delicious rendition of the German favorite.

ALSTERWASSER: (pronounced Ullstuh-vasser) 4.75% ABV. Alsterwasser is a form of the German mixture of lemonade or lemon-lime soda and beer called Radler. We make ours with our Hefeweizen and lemonade which makes this drink a German version of a Shandy. This is a perfect session beverage on a hot summer day. A must try!

AGED IPA DOBLE DEL DIABLO: (Devil's Double IPA, Batch 666) 12.0% ABV, 160 IBU. This Double IPA is our brewmaster of 9 years, Dan Kiplinger's 666th batch brewed here at OP. We aged this keg 6 months so the hops which were already picked for their neutral flavors, have mellowed even more. You will not find any piney, catty, or super-citrus in this one but rather a nice neutral hop character balancing out the big malty backbone.

PEACE TREE BREWING CO. | 404

Brewmaster: Joe Kesteloot

www.peacetreebrewing.com |

PO Box 151, Knoxville, IA 50138 | 641-842-BREW (2739)

Established in 2009, Peace Tree Brewing Co is a small production microbrewery in Knoxville IA. It was started in a refurbished building and acquired its name from a local historic landmark the "Peace Tree". The brewery taproom opened up in late 2009 and started serving the full flavored beer being brewed in small batches by brewmaster Joe Kesteloot.

In March of 2010 the full packaging brewery opened and Peace Tree Brewery began to package the flagship beers that are now it's staples. Since then the brewery has expanded to eight bottled beers a number of seasonal beers and even a Cider. But Peace Tree still stays true to their small batch roots and continues to put out interesting and experimental beers on a regular basis. www.peacetreebrewing.com

WILD TEMPLETON RED: ABV 7% . A red ale barrel aged in Templeton Rye Whiskey barrels for nearly a year. A touch of whiskey, oak and some tartness from fermentation.

BRETT CORNUCOPIA: ABV: 7%. Saison farmhouse ale brewed with local Iowa sweet corn, mildly hopped and fermented with a Belgium saison yeast. Then aged in an oak barrel for 10 months with Brettanomyces wild yeast.

KOLSCH STYLE: ABV 5%. This beer is brewed with pale malted barley giving the appearance of a golden pilsner style lager. It is actually brewed with a top fermenting ale yeast at cooler temperatures of a lager, giving a unique and refreshing character. This style is commonly filtered, we prefer to leave this beer unfiltered like a Kellerbier. Kolsch is actually a beer brewed in Cologne, Germany which is why we use the word "style".

BLONDE FATALE: ABV: 8.5%. This is an unfiltered Belgian Style Blonde Ale. The beer is blonde in color from the pale malted barley varieties. It is delicately hopped with Styrian Golding and Celeia for medium bitterness and aroma. Sugars are added for higher attenuation, following the practices of some Belgian brewers. Belgian ale yeast is used to add complex flavor esters. This beer is unfiltered and yeast is left in for additional conditioning.

RED RAMBLER: ABV: 5.8%. Since the brewery is located in what was once a Nash Rambler car dealership, it seemed appropriate to honor this history with a beer. The Red Rambler Ale is also one of the most popular in our taproom with its deep red color and malty flavor. The malt character is balanced with three varieties of hops. It is a versatile beer that can be enjoyed alone or pairs well with a broad spectrum of foods, especially flavorful meat, fish and cheese.

HOP WRANGLER: ABV 6.25%. IBU 70. Hop Wrangler is a multi-national take on the classic India Pale Ale, which is known for its intense hop bitterness, flavor and aroma. We use American, English and Belgian malts for flavor, body and color. This brew includes six hop additions of American and English hops, one each in the mash and first wort, three in the boil and finally a dry hop addition in the fermenter. It is finished with Belgian yeast which develops esters that complement the bouquet of hop aromas.

HOP SUTRA: This brew is for hop huggers. We've added over 2-1/2 times the hops of our Hop Wrangler IPA with four varieties of hops in six massive hop additions. With over 1-1/2 times the barley of our normal beers, our grist hopper was nearly

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overflowing. Fermentation with same Belgian yeast as our Hop Wrangler IPA rounds out this bold Double IPA. ABV 9%. IBU 100+

RYE PORTER: ABV 6%. Get out your own bags, this is no ordinary porter! Peace Tree Rye Porter gets a boost from malted rye and chocolate rye as well as Belgian candy sugar for a smooth and complex flavor. Belgian yeast is added to complement the chocolate and rye character and the brew is delicately hopped so as not to overpower the maltiness. .

PEARL STREET BREWERY | 419

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.

RUBBER MILLS PILS: A heartily hopped pilsner lager brewed with Wisconsin malt and German whole leaf hops. Yellow in color, crisp finish and a fresh hop character throughout. 5% ABV

THE DANK IS BACK! DANKENSTEIN!!: Winner of the 2008 Great Taste "Best over the top beer" (Isthmus)! Fire-brewed Imperial IPA. Starting gravity of 19.2 and colossal quadruple-hoppings. 9.5% 109 IBUs

SPECIAL RELEASES

2:30 PM-BEDWETTER BARLEYWINE: 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

4:30-RED WINE BARREL-AGED IMPERIAL PILSNER: A strong Pilsner Lager true to it's roots, this robust version of a traditional Czech Pils is brewed with pilsner malt and hopped with rare and sought after French Strisselspalt hops. Gently aged in Pinot Noir Barrels for a unique wine-like bouquet. 8%ABV.

PEOPLE'S BREWING CO. | 209

Owner/Brewmaster: Chris Johnson

www.peoplesbrew.com | sales@peoplesbrew.com

2006 N. 9th S., Lafayette, IN 47904 | 765-714-2777

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

FARMER'S DAUGHTER WHEAT ALE: 4.5%ABV 19IBUs. American Style Wheat Ale... Refreshing crisp beer made with 60% malted wheat and lemongrass, resulting in

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SUNDAY
NOV. 11, 2012

MADISONMALTSOCIETY.COM

a grainy wheat flavor with hints of citrus. We used our Midwest Harrington malt, caramalt, malted wheat, and Perle hops. Well balanced beer for the end of a long day's work, light and refreshing.

ARDELLE'S SUMMER BREAK EXTRA PALE: 5.2%ABV 58IBUs. Second runnings from our Ardelle Christmas Ale combined with Falconer's Flight and Falconer's 7c's hops. Light and resinous American extra pale ale with a golden hue.

NOTORIOUS BIP(BLACK IPA): 6.5%ABV 75IBUs. American Style Black India Pale Ale. We used an American base malt, Caramalt, and dehusked CaraPa with an addition of cold steeped Black malt to give this IPA its black color. Falconer's Flight and Columbus hop additions result in an aggressive hop character for a dark beer. The flavor of an IPA style ale meets with hints of roasted dark malts.

MOUND BUILDER IPA: 6.5%ABV 88IBUs. American Style India Pale Ale. We used an American base malt with an addition of Caramalt to give this, now classic style, a reddish hue. An aggressive use of Columbus, a high alpha hop with a full flavor profile, Centennial and dry hopped with Columbus, citrus hops with notes of pine and grapefruit. People's IPA is a hoppy, yet smooth American twist on the English IPA.

PERENNIAL ARTISAN ALES | 121

www.perennialbeer.com |

8125 Michigan Avenue, St. Louis, MO | 314- 631-7300

The 9,200-square-foot brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar. Perennial also has a 3,200-square-foot tasting room, as well as a beer garden, onsite.

SAISON DE LIS: Saison de Lis is a straw-colored Belgian-style saison brewed with chamomile flowers. 5.0% ABV

HOMMEL BIER: This dry hopped Belgian Pale Ale defies tradition by combining Northwest Pacific hops, American malts, and a Belgian yeast strain. 5.9% ABV

VIOLET: Violet is a Belgian-style tripel brewed with pluots, a fruit that is a cross between a plum and an apricot. 7.8% ABV

MINT CHOCOLATE STOUT: This Imperial Stout is aged on cacao nibs and dried peppermint leaves, creating a rich, decadent after-dinner or dessert beer. 9.3% ABV

FANTASTIC VOYAGE: Fantastic Voyage is a milk stout brewed with coconut. We also added lactose sugar to give it a creamy mouth feel and a bit of sweetness. 8.8% ABV

PEACH BERLINER WEISSE: Peach Berliner Weisse is a German-style tart wheat beer that's perfect for the hot summer months. Using only the best Missouri peaches, we turned an easily overdone style into a refreshing and light bodied summer beer. 4.2% ABV

BLUEBERRY FLANDERS CASK: This tart, Flanders-style ale has been aging in wine barrels with several wild Belgian yeast strains since we opened our brewery last year. We racked off a cask and added 10 lbs of blueberries for good measure. 5.0% ABV

PIECE | 529

Jonathon Cutler

www.piecechicago.com | piecechicago1@aol.com

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

Opened in July 2001, Piece has been serving fine quality, hand crafted ales and lagers, produced in small batches on our seven barrel brewhouse. Piece has won an impressive total of 20 medals at the World beer cup and The Great American Beer Festival. Most recently, a medal at the 2001 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

WE WILL BE BRINGING A VARIETY OF BEERS. EVEN WE DON'T KNOW WHAT WE ARE BRINGING UNTIL THE DAY BEFORE THE FEST. SO COME BY OUR BOOTH AND CHECK OUT WHAT WE BROUGHT.

PIG MINDS BREWING CO. | 427

Brewmaster: Carson Souza

www.pigmindsbrewing.com | info@pigmindsbrewing.com

4080 Steele Drive, Machesney Park, IL 61115 | 779-423-2147

Welcome to Pig Minds Brewing Co. Inc., located just 5 miles west of Interstate 39 in Machesney Park, Illinois, where we brew beers with no boundaries. Featuring a uniquely designed vegan and vegetarian friendly food menu.

BLUE COLLAR: 6.2%. An American Wheat, crisp session beer, for the love of labor.

PD: 6.5%. A California style golden ale fermented with blueberries.

DONKEY PUNCH: 6.2%. An American/ Irish Pale Ale

THE RATED: 12.2%. Double IPA brewed with Amarillo, Centennial, and Cascade Hops.

COFFEE EXPRESS0000: 5.4%. A flavor-filled stout brewed with U.K. coffee malt.



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Potosi WI 53820
608-763-4002**

PORT HURON BREWING CO. | 512

President/Brewery Chief : Tanner Brethorst

www.porthuronbeer.com | porthuronbeer@gmail.com

805 Business Park Rd., Wisconsin Dells, WI 53965 | 608=253-0340

Port Huron Brewing Company derives its name from our Grandfather's 1917 Port Huron Steam Tractor, which operates to this very day. This fine machine embodies the values of our Family-Owned operation. Careful construction without haste, a full day of honest work, and taking time for relaxation & camaraderie after a job well-done. Regardless of the beer style brewed, we live and brew by our motto: Quality Built Beer.

HONEY BLONDE: 5.0% ABV, 1.047 OG, 20 IBU. Blonde Ale brewed with Honey -- Honey Blonde is a pale-Golden Blonde ale, with a moderate amount of carbonation presenting a medium amount of foamy head at first pour. The beer has a subdued honey aroma at first sniff. A fairly crisp and light-bodied beer, the sip starts with a light, malty flavor, and finishes up with both the flavor of honey, and an appropriate amount of bitterness for the style. Easy drinking, and refreshing. Crystal, Wheat, & Vienna Malts. Cascade Hops.

HEFEWEIZEN: 4.5% ABV, 1.047 OG, 17 IBU. Bavarian-Style Hefeweizen -- Orange-yellow colored, unfiltered, with a ridiculously rocky head. Exhibits a wonderful blast of banana and clove aroma, and carbonation is on the high end - correct for the style. Smooth and light-bodied, this beer exhibits a slight malt character, and a huge banana/clove profile. Dangerously drinkable! If the brewery had a beer garden, I'd be out there with this beer all of the time. 2-Row & Malted wheat make up the bulk of the grist. Noble German Hops.

ALT BIER: 4.5% ABV, 1.048 OG, 36 IBU. Dusseldorf Style Alt Bier -- brewed in the traditional Dusseldorf Alt Bier style. Utilizing Ale yeast fermented at cooler temperatures for a cleaner, profile. With a solid, amber hue, modestly filtered, the beer exhibits a moderate amount of carbonation, and a great foamy head. The aroma is malty. The first sip is the same. The malt flavor gives way to a nice hop bitterness, characteristic of the style. An all-around tasty beer. Utilizes Munich, Vienna & Crystal Malts. Noble German Hops.

PORTER: 4.8% ABV, 1.052 OG, 40 IBU. Robust Porter style - Porter pours dark brown/ruby red, with a frothy head, and exhibits a low/medium amount of carbonation. First sniff lets you know there's a lot of roastiness headed your way. Upon first taste, the dark, roasted, and crystal malts all lend a fantastic combination of malty/roasty goodness. The beer is hopped correctly for the style. Enough to balance the beer, but barely noticeable. Incredibly drinkable as porters go. Quite often people are remarking how it doesn't fill you up like a lot of porters do. It has been labeled as "very sessionable" by more than one of our current bar owners. Crystal Malts, Chocolate malt, Black Malt, Roast Barley to name a few. East Kent Goldings.

POTOSI BREWING CO. | 328

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

TANGERINE INDIA PALE ALE: 6.75% ABV, 15P, 70 IBU's. The Potosi Tangerine IPA is our Original Snake Hollow IPA blended with 100% Tangerine Juice. The addition of the Tangerine juice enhances and brings out the citrus flavors of the hops.

CZECH STYLE PILSENER: 5.75% ABV, 14.5P, 27 IBU's. The Potosi Czech Style Pilsener is a Lager brewed with a balance of Pilsen malt and Saaz hops. It is a lighter bodied beer with mild to medium bitterness with a crisp finish.

FIDDLER OATMEAL STOUT: 8% ABV, 17.5 P, 25 IBU's. The Potosi Fiddler Oatmeal Stout is a heavy bodied beer brewed with 10% oats giving it a distinct smoothness and a hint of dark roasted coffee.

PURE MALT CAVE ALE: 6.5% ABV, 14P, 10 IBU's. Potosi Cave Ale is brewed as a hybrid of 3 English beer styles. Medium bodied with light caramel flavor and aroma.

SNAKE HOLLOW IPA: 7% ABV, 15P, 70 IBU's. Snake Hollow IPA is a West Coast style IPA. A medium bodied beer with pine and citrus aroma and a slight hint of grapefruit flavor and a lingering bitter finish.

BLACK ALE: 5% ABV, 13P, 23 IBU's. Potosi Black Ale is technically a German style ALT beer that has the body of a golden ale but with a bit more bitterness derived from cascade hops. Its dark color has limited impact on its flavor. This beer finishes crisp and dry.

SPECIAL RELEASES

3:00 P.M. OATMEAL STOUT: Barrel aged (Templeton Rye barrel)

RED EYE BREWING CO. | 203

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.

SAISON DES FLEURS: ABV-6.7%, OG-15.0, IBU-25. Classic Belgian Saison brewed with chamomile, elderflowers, and lavender

MAIBOCK: ABV-8.1%, OG-18.5, IBU-30. brewed in the "Mexico-style", with piloncillo sugar

THRUST: ABV-7.0%, OG-17.0, IBU-70-80?. The full, custom gospel flavor of hops...laid down heavy by the reverend Kevin Eichelberger

RED EYE "4": ABV-7+%, OG-17.2, IBU-25. Our Belgian dubbel infused with Brett, souring organisms and aged in French oak

SMOLDER: ABV-5.6%, OG-14.9, IBU-30. 91% cherry smoked malt (Briess malt, Chilton WI) marzen rauchbier!

BOURBON BARREL IMPERIAL STOUTNESS: ABV-9-ish, OG-21.5, IBU-70. Imperial stout aged for a year in Heaven Hill bourbon barrels

REVOLUTION BREWING | 120

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 third year of business has been quite exciting with the opening of our second floor "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, tempah reubens and working with local farmers for some amazing seasonal pub grub. Owner Josh Deth and head brewer Jim Cibak worked together previously before launching the Revolution. Located inside an old print shop, our large brewpub features carved wooden fist, bourbon barrel staved walls, and ample room around the bar for pint in hand conversations. Free brewpub tours are offered every Saturday at noon. But, more excitingly and also in Chicago's Logan Square neighborhood, we opened our production brewery, which is located at 3340 N. Kedzie. The celebration began on May 25, 2012 when we christened our new "crib" by opening our doors and inviting 3500 of our closest friends and fans to the massive shindig that was our Grand Opening Party. From the bands, food trucks, barrel aged beer booth, merchandise, and excessive amount of beer that was flowing, you don't have to take my word on how awesome the event was...just ask a fellow Revolutionary! That same week, we opened our Kedzie Brewery taproom, which is currently open Wednesdays through Saturdays from 2-10pm, and features exciting brewery tours at 6pm on each of those days. Before you know it, you will be able to find 12oz. cans of our Bottom Up Wit and Anti-Hero IPA in stores alongside 22oz. bombers of our specialty brews. Just keep an ear to the ground and your eyes on our website, www.revbrew.com!

ANTI-HERO (CANS): 6.5% ABV, Original Gravity = 17 ° P, 70 IBUs. An American hop assault IPA that features a blend of four hop varieties; it creates a crisp bitterness and imparts massive floral and citrus aromas. It's for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

BOTTOM UP (CANS): 5.0% ABV, Original Gravity = 12.5 ° P, 14 IBUs. Our interpretation of this classic and refreshing Belgian style Wit ale is brewed with organic pilsner and wheat malts from Canada. Freshly ground coriander and Curacao orange peel along

with a special Wit yeast strain contribute wonderful orange and citrus aromas and a crisp, yet silky mouthfeel.

OKTOBERFEST REVOLUTION (CANS): 5.7% ABV, Original Gravity = 25 °P, 25 IBUs. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfruh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

EUGENE: 6.8% ABV, Original Gravity = °P, 28 IBUs. A striking, robust porter full of warmth and chocolate malt and is named after Eugene V. Debs, an American union leader and activist who led the Pullman railroad strike in 1894. An assortment of Belgian specialty malts form a complex structure of toasted grain and caramel flavors and Dark Chocolate malt makes this porter black as night and infuses its distinct intense, chocolate essence.

CROSS OF GOLD: 5.0% ABV, Original Gravity = 13.5 °P, 25 IBUs. Crisp golden ale with a delicate hop finish. This is our lightest ale and it is brewed with a bit of wheat malt for body and Munich and Aromatic malts for and undertone of honey-like sweetness. Lightly dry-hopped with Cascade hops for that classic American golden ale aroma. 2012 World Beer Cup Gold medal winner.

COUP D' ETAT: 7.6% ABV, Original Gravity = 17 °P, 50 IBUs. Our interpretation of this classic Belgian style is more highly hopped and stronger than most Saisons! A combo of American, Belgian and German malts such as Pilsner, Cara-pils, and Aromatic contribute a beautiful golden hue and faint hints of freshly baked bread. German Select hops are added in increasing amounts four separate times during the time in the brew kettle to impart a clean crisp bitterness and herbal hop aromas! We use an amazing French Saison yeast strain which infuses complex flavors and aromas of spice and freshly grated citrus rind and hangs in suspension to lend a touch of cloudiness and mystery in the finished product. Crisp, complex and refreshing, this ale is right on the mark for this time of the year!

DOUBLE FIST: 8.0% ABV, Original Gravity = 21.0 °P, 90 IBUs. Brewed to celebrate batch #100 for the year 2011 and the 2nd installment in the Fist trilogy, Double Fist is an American Strong Pale Ale. We tried to keep the integrity of the original Iron Fist Pale Ale recipe utilizing 2-row, Red Wheat, Munich and Crystal to achieve a deep orange color and subtle caramel sweetness but with a smaller batch size to increase the fermentable sugar concentration. Also, we shoveled in a large quantity of Warrior and Summit hops for bittering in the kettle and a massive addition of Centennial and Cascade in the whirlpool for their proven flowery/ fruity aromas and flavor. To really up the ante on the hop aroma we dry-hopped this ale with equal quantities of Cascade, Columbus and Bravo to infuse a deep resinous citrus blast that is reminiscent of cutting into a fresh bag of hop pellets! This beer is a true hop experience but has enough of a malt backbone to hold up to the hop barrage.

A LITTLE CRAZY: 6.4% ABV, Original Gravity = 14.5 °P, 35 IBUs. A Belgian Pale Ale that is a Little Crazy! Pale Ale, Munich & Caramunich malts provide a nice, toasty flavor with hints of caramel. Belgian Wit yeast ferments this beer, contributing hints of spice and a slight tartness. Dry-hopped with Cascade and Citra hops to drive home the aromas of fresh citrus rind.

RISE: 7.5% ABV, Original Gravity = 19 °P, 55 IBUs. This without question is a stout and it is a damn hoppy one at that! Utilizing Pale Ale malt as the base along with a small portion of 140 °L Caramel Malt from Chile and English Roasted Barley and Dark Chocolate malt the resulting medium bodied beer is rich and complex with notes of dark roasted coffee and baker's chocolate. We used Warrior hops for bittering to contribute a clean crisp bitterness and a blend of Chinook and Cascade for a blast of fresh flowery hop aroma in the whirlpool. After fermentation we hit this brew with a fresh dose of Centennial and Chinook dry hops to infuse this dark ale with fresh aromas of citrus zest and pine. In our series of stouts this one has the highest level of both hop bitterness and aroma. 2012 World Beer Cup Gold medal winner.

BARREL-AGED REPO MAN: 8.2% Approximate ABV. Aged for a respectable 9 months in Woodford Reserve bourbon barrels this is one extremely complex and yet very drinkable stout. With an ABV% of 8.2%, this is a mere baby compared to our BA Barleywine and Imperial Stouts. In this mellow dark ale are all the wonderful aromas and flavors of vanilla, caramel and coconut from the bourbon and the charred American Oak barrel staves. These two particular barrels contributed a smooth molasses flavor and freshly torched crème brulee aroma and round mouthfeel which make it a very smooth and sessionable barrel aged beer!

BARREL-AGED CHERRY BLACK POWER: 8.1% Approximate ABV. In March of 2011 we quietly filled 2 Woodford Reserve Bourbon barrels with 8 gallons of our famous Black Power Oatmeal Stout and tucked them away to age peacefully in our basement. The resulting beer is both very complex and frighteningly drinkable! Holding true to the original oatmeal stout, the barrel aged version still retains a truly silky smooth mouthfeel not only from the large amount of flaked oats utilized in the mash but also from the tannins extracted from the charred barrel staves. Hints of toffee, vanilla, coffee and cocoa are predominant initially but then followed up by subtle aromas and flavors of bourbon and toasted coconuts from the caramelized sap present in the charred American oak. The addition of the cherry puree contributes the aroma of dark stone fruits and a slight tartness which blends well with all the complexities of the stout and the charred barrel.

HUGENE: 10.6% ABV, Original Gravity = 26.5 °P, 32 IBUs. Hugene is a humongous Imperial Porter brewed using the first runnings of wort from a huge mash yielding the darkest and highest concentration of fermentable sugars. A host of specialty malts such as Munich, Caramunich and CaraAroma lend an initial caramel flavor and sweetness upfront that slowly melts away right before the tidal wave of Chocolate malt character crashes over you. A smooth silky mouthfeel from the residual malt



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it All,
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“Shorty”!**



Rhinelander
BREWING COMPANY LLC

sugars masks the high ABV% and yields remarkably drinkable ale. Warrior hops added at the beginning of the boil contribute a light balanced bitterness and a pinch of Columbus in the whirlpool lends a faint citrus zest aroma which lurks beneath the waves of chocolate.

INSTITUTIONALIZED: 11% ABV, Original Gravity = 27.5 °P, 55 IBUs. Our Barleywine is brewed using equal parts 2-row and Pale Ale malts as a base and a sprinkle of Munich and Caramunich to impart a delicate caramel character to this intense style of beer. It is the prolonged 3 hour boil which not only intensifies the sugar concentration of the wort but also the color due to the caramelization of malt sugars from the intense heat. Wort that was deep orange at the beginning of the boil becomes a rich garnet red and vastly more complex. Fermented with our house English Ale yeast, in a quantity some three times as much as a standard ale, this beer shows aromas of both fresh citrus and dark stone fruits with a sweet malt backbone which balances out a rather substantial ABV%. With Warrior as our primary bittering hop and Columbus and Glacier in the brew kettle post boil, we achieve a clean crisp bitterness and fresh flowery hop aroma. Warming with every sip, this American interpretation of a classic English style is the perfect way to wrap up a long winters day! We will be bringing both a sampling of the 2011 batch, as well as this year's.

RHINELANDER BREWING CO. / HUBER BREWING CO. | 526

President/Owner: Jyoti Auluck

www.rhinelanderbrewery.com | contact@RhinelandBrewery.com

www.MinhasBrewery.com

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

The brewery first opened in Rhineland in 1892. Brewing operations in Rhineland ended in 1967. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company. The Rhineland shorty 7 oz was re-introduced in the summer of 2011 and is available in many locations throughout Wisconsin. The first additions to the Rhineland shorty came in the fall of 2011 - Chocolate Bunny Stout, Imperial Jack Double IPA, Thumper American IPA and Mystical Jack Traditional Ale. The objective of Rhineland Brewing Company is to rebuild a brewery in Rhineland in the coming years.

RHINELANDER IMPERIAL JACK DOUBLE IPA: ABV: 8.5%, OG: 17.5p, IBU: 75. This is a big, beefy IPA. Pale golden-straw color with a nice one finger head and good retention. Aromas are of a strong pine and citrus hop. The pine and citrus flavors both come through with a taste that nearly conceals the malt, but not quite. For a hoppy beer, it finishes with an easy linger, a medium mouth feel and a very warming afterglow. Available year round.

RHINELANDER MYSTICAL JACK TRADITIONAL ALE: ABV: 7%, OG: 17.65p, IBU: 80. Pours a medium bronze color with a one finger head and moderate retention and lacing. The sweet malt aroma comes through with a touch of spicy and citrus notes. The taste is very well balanced between hops and malts. The hops hits you first, but the malt balances it and keeps too much of the bitterness from coming through. Available year round.

RHINELANDER THUMPER AMERICAN IPA: ABV: 6.8%, OG: 15.75p, IBU: 79. Pours a pale golden color with a one finger head and moderate retention and lacing. The decidedly hoppy aroma comes through with a touch of grass and citrus. The taste is very much what the aroma suggests. A full malt flavor enhanced with grass and citrus comes through nicely. It is easy drinking, light in body with a great hoppy bite with a slight astringency for a full smooth finish. Available year round.

RHINELANDER CHOCOLATE BUNNY STOUT: ABV: 5.5%, OG: 14.65p, IBU: 66. This beer pours dark brown with a moderate tan head. The smell and taste of toasted coffee with a light cocoa aroma comes through slowly and is very pleasant but not overpowering. A pronounced roasted malt flavor with a slightly sweet cocoa note conclude with a subtle hop bitterness that is well balanced. Mouth feel is velvety smooth. Available year round.

HUBER BOCK: ABV: 5.5%, OG: 15.0p, IBU: 23. 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. Available year round.

ROCK BOTTOM BREWERY | 505

Brewmaster, Rock Bottom Milwaukee: David Bass

www.rockbottom.com | milwaukee@rockbottom.com

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

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room or downstairs pub. Tours available upon request and on weekend boat tours.

IRON HORSE PILSNER: 5.2% ABV, 38 IBU. German Style Pilsner

BLACKBERRY WIT: 5.0% ABV, 11 IBU. Wit Ale with blackberry juice

NAUGHTY SCOT: 7.2% ABV, 20 IBU. Scotch Ale

LINE DRIVE SMOKED LAGER: 5.5% ABV, 24 IBU. Smoked Marzen

ROCK BRIDGE BREWING CO. | 511

Brewmaster: Stu Burkemper

www.rockbridgebrewery.com | rockbridgebrewery@gmail.com

1675 Buchanan Dr., Columbia, MO 65203 | 573-356-8901

Established 2012. Rock Bridge Brewery is Columbia's first production brewery. Our brewmaster uses old world craftsmanship and blends it with his American craft beer experience. Currently, our beers are only available on draught around the Columbia, MO area, but plan on expanding both production and distribution with cans and draught available in early 2013.

SIF'S BLONDE ALE: ABV 4.9% OG 1.046 IBU's 35. A German helles meets American Blonde Ale. Brewed with pilsen and Munich malts and hopped liberally with Cascade and Summit hops.

FARMER'S DAUGHTER PEPPERED RYE SAISON: ABV 5.5% OG 1.050 IBU's 48.

Brewed with rye malt, a healthy dosing of late addition hops and pink peppercorns.

CYSQUATCH IPA: ABV 7.1% OG 1.068 IBU's 93. An English IPA meets West Coast IPA. Big malty flavors balance out the bitterness of this beer.

LIZARD FISH PALE ALE (SUMMER SEASONAL): ABV 3.9% OG 1.040 IBU's 25. A single malt (Pale) and single hop (Zythos) beer for those hot summer days.

REAL ALE TENT

LIZARD FISH PALE: (Dry Hopped)

RUSH RIVER BREWING CO. | 322

Owner/Brewer: Nick Anderson/Dan Chang

www.rushriverbeer.com | rushriverbrewing@yahoo.com

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

Established 2004. We brew 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 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.

SAINT FRANCIS BREWERY & RESTAURANT | 502

Brewmaster: Scott Hettig

www.stfrancisbrewery.com | info@stfrancisbrewery.com

www.stfrancisbrewery.blogspot.com

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

Saint Francis Brewery opened in the Spring of 2009 to great popularity and success. Known for our hand-crafted beers, Brewmaster Scott Hettig has recently returned from a learning sabbatical in Germany

GREED: ABV: 5.8% Our Golden Ale was inspired by the Kolsch beers brewed in Cologne, Germany. It is top fermented and then lagered producing a smooth, crisp and refreshing beer.

LUST: ABV: 6.5% Served "mit hefe" where the yeast is not filtered out, giving the beer a cloudy appearance.

WRATH: ABV: 6.4% Richly red-amber in color, the balance of malt and four different Noble hops makes this filtered ale one of our most popular beers.

GLUTTONY: Summer Night Saison. There is a beer for every season and a season for every beer.

SLOTH: ABV: 5.7% Our Nut Brown is medium-bodied and has a toasted, nutty maltiness.

PRIDE: Heimkehr Dunkelweizen. Our Pride Series gives our Brewmaster the opportunity to showcase his creative side by brewing small batches of more esoteric offerings.

SAMUEL ADAMS BREWING CO. | 105

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. Winner of more than 200 international awards. Nationwide distribution.

VERLOREN - GOSE: 6% ABV, 9 SRM, 15 IBU's. A link to the ales of Saxony that have all but vanished. Gose is a peculiar yet captivating brew. From a base of an unfiltered wheat ale, it's light and refreshing yet also has a softness to it. The flavor is brought to life by an unexpected touch of salt for a mineral quality, and coriander for a peppery spice. The result is an unusual and delicate brew that's full of flavors to discover.

NORSE LEGEND - SAHTI: 7% ABV, 25 SRM, 25 IBU's. Legend has it that barrels of this ancient brew were found on sunken Viking ships. This Nordic ale took root in Finland becoming one of the oldest continuously brewed styles. Deep amber in color, this rugged brew's distinctive aroma and flavor comes from aging on a bed of juniper berries. The herbal, woody, and ripe citrus character of the juniper enlivens a sturdy and smooth malt backbone for a fresh and flavorful brew.

GRIFFIN'S BOW - OAKED BLONDE BARLEYWINE: 10% ABV, 12 SRM, 45 IBUs. Golden in color and wine-like. Flavors of honeysuckle and grapefruit are layered with toffee, vanilla, and the distinct character of toasted oak. This unique take on a barleywine surprises with its smoothness and balance of fruit, hop citrus, and warming strength.

TASMAN RED: Red IPA. 6.75% ABV, 80 IBUs, 40 SRM. Bold and lively with the grapefruit, piney, and earthy character of Tasmanian hops balanced by a smooth and roasty malt backbone with hints of toffee. This flavorful brew is rounded and smooth with a dry and citrusy hop finish.

DARK DEPTHS: Baltic IPA. 7.6% ABV, 55 IBUs, 60 SRM. Dark, and fierce, this English porter was transformed, from a mild ale to a dark and complex lager that confounds definition. Immersed in dark, roasted malts and a bold citrus hop character, these big and contrasting flavors are brought together with the smoothness of a lager for a brew that's rugged, mysterious, and full of flavor.

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.

ANGRY ORCHARD CRISP APPLE: 5% ABV. This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste. The fresh apple aroma and slightly sweet, ripe apple flavor make this cider hard to resist.

ANGRY ORCHARD APPLE GINGER: 5% ABV. Unlike any cider you've had before, the fresh ginger and apple flavors blend together for a sweet, yet slightly tart taste with a distinct ginger aroma. The result is a smooth, refreshing cider that goes down easy.

ANGRY ORCHARD TRADITIONAL DRY: 5.5% ABV. This is made in the style of English draft ciders. This cider is bittersweet and slightly spicy with a bright apple aroma. The dryness makes you pucker and look forward to another sip.

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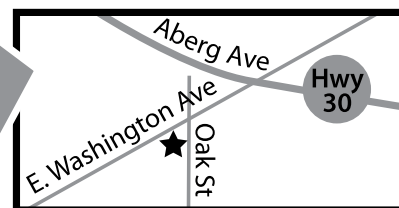
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Madison, WI 53704
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SAND CREEK/ PIONEER BREWING CO. | 516

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.

SAND CREEK WILD RIDE | SAND CREEK HARD LEMONADE/POMEGRANATE LEMONADE | OSCAR'S CHOCOLATE OATMEAL STOUT | ONE PLANET ALE ENGLISH STYLE SPECIAL ALE

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- THE ANNIHILATOR | BOURBON BARREL WILD RIDE | NOIR - BELGIAN
STYLE BLACK BARLEYWINE

SCHLAFLY BEER | 316

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

Established 1991. Missouri's first brewpub, St. Louis's largest locally-owned brewery.

An historic moment for us returning for our TWENTIETH GREAT TASTE OF THE MIDWEST. The Schlaflfly Tap Room, located in the historic Swift Printing Buildings which Snake Plissken once walked past in a moment of stardom, was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces nearly sixty beer styles a year: come try all of them at our 14th annual HOP in the City beer festival held at The Tap Room on Saturday, September 15th, 2012. 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.

Schlaflfly Bottleworks opened not too far away in April 2003, and is on pace to brew nearly 500,000 bbls in 2012. You can find our beer at most places within a five-hour drive, supporting our belief that beer should be consumed as fresh and close to home as possible. The menu focuses on local purveyors, and Schlaflfly Gardenworks produces mountains of vegetables and herbs used in both restaurants. Schlaflfly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. The brewery has had



SPECIAL RELEASE TIMES:

2:00 P.M.

IMPERIAL RASPBERRY ALE
AGED IN CABERNET SAUVIGNON BARRELS

3:00 P.M.

DISCOMBOBULATION CELEBRATION BARLEY WINE
AGED IN BOURBON BARRELS

4:00 P.M.

BIG BELLA HEAVY SCOTCH ALE
AGED IN BOURBON BARRELS

5:00 P.M.

LOST SAILOR IMPERIAL STOUT
AGED IN BOURBON BARRELS

REAL ALE TENT:

LOST SAILOR IMPERIAL STOUT
AGED IN BOURBON BARRELS

RILLO RYE RIIPA

AGED IN RYE BARRELS



several expansions lately, if you haven't seen it in a while, you're overdue to jump on a tour sometime; it's an enthralling expedition.

KÖLSCH: 4.8% abv 11.8°P 25 IBUs. A classic golden ale with the crisp, clean finish of a lager. Gold-medal winner, 2010-World Beer Cup. (all year)

CREAM ALE: 4.8 % abv 12°P 18 IBUs. An ale version of the lager style, our Cream Ale is a flavorful, lighter beer brewed with 17% maize. Cold-conditioning creates a clean, crisp beer. (seasonal)

WITBIER: 5.5% abv 11.8°P 18 IBUs. This unfiltered wheat ale is brewed with locally-harvested unmalted wheat from Alhambra, Illinois; coriander and orange peel, and a classic Belgian yeast strain. Simply delightful. (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 galaxies. Three different hops in the kettle, then dry hopped with Simcoe and Willamette. (seasonal)

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

AMERICAN IPA: 7.2% 17°P 65 IBUs. A Gargantuan Glass of Flavor, a Pinnacle of Hoppy Refreshment, Elixir of the Gods. Simcoe, Amarillo, Centennial. (seasonal)

PUMPKIN ALE: 8% abv 18.5°P 16 IBUs. Our Pumpkin Ale has a bold, big pumpkin taste, flavored with fresh pumpkin squash, cinnamon, nutmeg, and cloves. (seasonal)

BOURBON BARREL-AGED IMPERIAL STOUT: 11.0% abv 23°P 40 IBUs. Verbiage and plaudits galore can be inserted here to sum up what this beer is all about, but you be the judge, and bring me some to compare to it, I need to get out of my box. (all year)

REAL ALE TENT

GALAXY IPA: 7.5% 17°P 85 IBUs. A single-hop American IPA featuring Galaxy hops from Australia. Brewed in collaboration with local homebrewer Wes Crawford for the 2012 St. Louis Brewers Heritage Festival. (seasonal)

SHIPWRECKED BREWPUB & INN | 503

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 | 215

Brewmaster: Sam Strupeck | Assistant brewer: Tom Sajda

www.shorelinebrewery.com | shorelinebrew@sbcglobal.net

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

Established 2005. Near the beautiful beaches of Lake Michigan in Michigan City, Indiana the brewpub sits in a historical (1857) lumberyard with a 10 barrel Specific Mechanical brewery.

LY-CO-KI-WE KÖLSCH: A refreshing, crisp, German style Ale, originating from Cologne, Germany.

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.

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 IPA: An imperial IPA, full bodied and balanced with huge amounts of hops. Three types of high alpha average hops combined to hop over the top in this beautiful beer, served in a ten and a half ounce glass.

BELTAINE SCOTTISH ALE: The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants

of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

FRUMENTACEUS VINUM: Latin for Wheat Wine. A strong beer made with 4 different types of wheat composing more than 50% of the mash, nicely hoped to balance the high amount of alcohol.

SPECIAL RELEASES

2 P.M.- IMPERIAL RASPBERRY: aged in Cabernet Sauvignon Barrels

3 P.M.- DISCOMBOBULATION: Celebration Ale Aged in Bourbon Barrels

4 P.M.- BIG BELLA: Heavy Scotch Ale Aged in Bourbon Barrels

5 P.M.- LOST SAILOR: Imperial Stout Aged in Bourbon Barrels

REAL ALE

LOST SAILOR: Imperial Stout Aged in Bourbon Barrels

RILLO RYE: Double Rye Aged in Rye Whiskey Barrels

SHORT'S BREWING CO | 600

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, 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 put ourselves on the map as a destination brewery for beer enthusiasts from all over the nation. We serve 20 different beers at any given time and offer several 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 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.



**Promoting Great Beer & Beer Events,
Craft Distilling, Music & More !**

**Touring Wisconsin & Illinois;
Minnesota, Indiana, Michigan, Iowa, ...**



**www.sudswineandspirits.com
NEW: www.beermuda-triangle.com**

Please enjoy our beer! It was handcrafted by people who care in Bellaire, Michigan. Cheers!

STRAWBERRY SHORT'S CAKE: Golden Ale brewed with Strawberries, Milk Sugar, and Biscuit Malts 5% ABV 12 IBU

BEACH WHEAT: Traditional German Hefeweizen 4.5% ABV 9 IBU

HUMA LUPA LICIOUS: American India Pale Ale 6.8% ABV 96 IBU "Short's Best Selling Brand!!"

CERVEZA DE JULIE: Mexican Pale Lager brewed with Lime 5% ABV 77 IBU

VAN DAMAGE: India Pale Ale brewed with American Hops and Belgian Yeast 6.5% ABV 90 IBU

BLACK CHAI: Black India Cream Ale infused with Chai Tea 5% ABV 64 IBU

GRASSHOPPAH: American India Pale Ale brewed with Chocolate Mint 5.5% ABV 51 IBU

NICIE SPICIE: American Wheat brewed with Lemon and Orange zest, Coriander, and Peppercorns 4.5% ABV 14 IBU

BOURBON BLACK CHERRY PORTER: Porter brewed with Sweet Black Cherries aged in Bourbon barrels for 9 months 8% ABV 52 IBU

RICHARD IN THE DIRT: Belgian Triple 9% ABV 46 IBU

SILVER CREEK BREWING CO. | 326

Brewmaster: Steve Venturini

www.silvercreekbrewing.com | info@silvercreekbrewing.com

557 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

SOUTH SHORE BREWERY | 208

Brewers: Cory Davis, Justin Bohn, Bo Bélanger

www.southshorebrewery.com | southshorebrewery@charterinternet.com

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

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. Through our evolution, and since January 2009, we consider this an ultimate achievement, that all the beer we produce, uses base malt we grow right here in our backyard. We are a founding member of the Midwest Hops & Barley Co-operative, which will keep us a leader in acquiring a year round supply of hops grown and overseen by us. We pride ourselves with our membership and all the efforts and our contributions to the Wisconsin Brewers Guild.

NUT BROWN ALE: 5.0-5.5 % BY VOL 17.4 BU's. Don't be intimidated by the rich walnut color. This beer is really not heavy at all. It is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew, it's a very social drink and goes great with all types of food.

INLAND SEA PILSENER: 5.5-5.8 % BY VOL. 14.4 BU's. This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops. This product is fermented with a classic Pilsner style yeast and allowed to lager several weeks before it is packaged.

NORTHERN LIGHTS CREAM ALE: "ALE BREWED WITH HERBS" 4.3 % ALC. VOL. 10.8 BU's. The South Shore Brewery continues it's dedication to innovative and progressive beer styles. As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5 % oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. There is a very slight hop presence. Additionally, we've introduced a blend of herbs into the finished product which enlivens your senses with a unique refreshing taste.

AMERICAN PALE ALE: 6.30% ALC BY VOL. 55 BU's. There are two things that distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. Much like our India Pale Ale as bitterness goes, however this beer features American bittering and aroma hops. Not for the faint of heart. A bold

Dells On Tap



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Visit: Wisconsin Dells Visitor Bureau
701 Superior St.



For information on Autumn Harvest Fest & Dells On Tap,
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(800) 223-3557 or log on to wisdells.com/dot

assertive brew with distinguishing citrus smells and flavors from the hops. Yet the malty sweetness is there enough to provide flavor stability.

SOUTH SHORE BAVARIAN WHEAT/WEIZEN: 5.5 % ALC. BY VOL 9.3 BU's. Pronounce the "w" like a "v" in Wiezen. This style is of German origin and uses a pure yeast strain developed in that region as well. It is also characterized by the amount of wheat malt in the recipe. Our interpretation uses 60%. The yeast imparts very unique flavors and aromas. The flavors have been described as fruity, clove and nutmeg-like and the aromas are somewhat banana or bubble-gum. We believe you're going to love the "lightness" in color and flavor. Enjoy it with a slice of lemon or what ever fruit you desire.

SPRECHER BREWERY | 304

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.

GRAPE SODA

SUMMER PILS: Available May through Aug. ABV: 5%, Degrees Plato (Initial Gravity): 12P, Weeks Aged: 6, IBU:38. Brewed with imported malt, soft water & Saaz noble hops, this Czech-style Pilsner is the perfect summer beer.

MAI BOCK: Available Feb through Jun. ABV: 6%, Degrees Plato (Initial Gravity): 15P, Weeks Aged: 8, IBU: 24, Year First Brewed: 1986. Serving Temperature: 50°. Malts: Caramel, Pale, Wheat. Sizes: 1/4 and 1/2 Barrels, 16oz Bottles. Pale malt flavors are balanced with a rich hop character and a light fruit bouquet in this seasonal spring lager. Traditional dry-hopping and extended aging give this blonde bock a distinctive flowery aroma and a potent kick.

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. IBU: 32

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. IBU: 13

SQUARE ONE BREWERY AND DISTILLERY | 424

Owner Steve Neukomm

www.squareonebrewery.com | info@squareonebrewery.com

1727 Park Ave., St. Louis MO 63104 | 314- 231-2537

Square One Brewery and Distillery was founded in 2006 in the historic Lafayette Square District of St. Louis and features an upscale pub menu, 12 draft beers and one cask ale. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 700 barrels per year.

BAVARIAN WEIZEN: 4.75% ABV, 12.5P OG, 12 IBUs. A Southern German hefe Weissbier brewed with over 50% malted white wheat, sourced from Germany. A light copper colored unfiltered wheat beer with a generous amount of clove spiciness and a touch of banana-like sweetness in the finish. The recipe was written on the back of a coaster and given to our brewer while on a trip to Germany and visiting a brewpub in Stuttgart. This beer is featured year round at Square One Brewery and Distillery.

SPICY BLONDE: 4.5% ABV, 11.5P OG, 14 IBUs. A twist on the traditional Belgian Witbier, with ours featuring a generous amount of lemon grass and a touch of fresh ginger. Crisp, tart and refreshing this unfiltered beer is an excellent thirst quencher. This beer is a summer seasonal at Square One Brewery and Distillery.

IPA: 6.25% ABV, 15.5P OG, 80 IBUs. An unfiltered American IPA featuring Magnum, Summit and Amarillo hops. This amber ale has a strong floral and citrus flavor and aroma, with a full body and sharp, palate cleansing bitterness in the finish.



From St. Paul with love.

Welcome to The Great Taste of the Midwest.
Stop by and try our new Summit Sága IPA.
summitbrewing.com

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STEVENS POINT BREWERY | 324

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. The Stevens Point Brewery continues to successfully brew quality beer, 155 years later, 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

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.

DROP DEAD BLONDE ALE: Highlights of sweetness and smoothness reveal the character of Point Drop Dead Blonde Ale. A unique blend of Sterling hops and 2-row malts unleash a balanced character with layers of flavor – bright and refreshing.

POINT OKTOBERFEST: ABV: 5.15, 15 IBU's. Marzen Style Lager beer. Craft brewed using Hallertauer Hops and sweet Vienna roasted malts result in a full flavored, finely balanced beer brewed in celebration of the upcoming season.

WHOLE HOG PUMPKIN ALE: ABV: 7.5%. Limited Edition Brewmaster's Series. Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.

STONE CELLAR BREWPUB | 525

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. Steeped in tradition, Stone Cellar Brewpub and Stone Arch Brew House (distribution arm) is the oldest continually brewing brewpub in the state of Wisconsin. We are located in the "Between The Locks" building which was built 154 years ago to house a brewery. We proudly serve 9 Fresh & Natural hand-crafted beers, home-made gourmet sodas and Pub Fare with a Flair! Our unique field stone atmosphere boasts well with our full menu restaurant and our relaxing pub.

During the warmer months, enjoy Appleton's oldest outdoor beer garden and meet your party room needs with our special room for up to 60 people. Check us out in person at 1004 South Olde Oneida Street, Appleton or online at www.stonecellarbrewpub.com. Stone Arch is our label name for our beers as we go to retail.

ALL NATURAL ROOT BEER

VANISHING VANILLA STOUT: 4.7% abv, O.G. 1.055, 27.0 I.B.U.'s. An Oatmeal Stout infused with pure and natural vanilla.

TILTED KILT SCOTTISH ALE: 4.7% abv, O.G. 1.050, 18.5 I.B.U.'s. An amber colored brew with low hops and a nice malt profile.

SPECIAL RELEASES (1 MORE TBD)

DOG DAY DOUBLE IPA: Abv: 7.14%, IBU's: 72. A big, hoppy IPA with attitude!

STONEFLY BREWING CO. | 405

Brewmaster: Jacob Sutrick
www.stoneflybrewery.com | info@stoneflybrewing.com
735 E. Center St. Milwaukee, WI 53212 | 414-264-3630

Stonefly Brewing Company was established in 2005 in the former Onopa 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.

THE 53212 AMBER LAGER: 5% abv, 11P

I'LL BE BOCK: 6.75%, .14P

OLSEALAWAY SCOTCH ALE: 6% abv, 12P

FOUR WOLVES ENGLISH ALE: 5% abv, 11P

IMPERIAL STAR DESTROYER STOUT: 9.5% abv, 16.5P

SUMMIT BREWING CO. | 224

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 26 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!

UNCHAINED BELGIAN ABBEY ALE: Number 10 in the limited release Unchained Series, this ale from brewer Nate Siats exhibits a fruity, caramel flavor with hints of pear, prune and raisin. ABV: 8.0%, IBU: 33. Malts: Weyermann® Pilsner, Weyermann® Abbey and Weyermann® Melanoidin. Hops: German Tettnang and Czech Saaz

SÁGA IPA: Named after the Norse goddess Sága, drinking companion of the God Odin, this brand new beer has a divine tropical fruit hop aroma and clean, assertive bitterness. ABV: 6.4%, IBU: 80. Malts: Harrington, Caramel. Hops: Centennial, Amarillo, Citra, Horizon, Rakau (dry-hopped: Amarillo, Citra, Rakau)

SUMMIT OKTOBERFEST: Brewed in the classic Märzen style with Northern Brewer hops from Germany. Rich, toffee malt flavors up front with a clean hop finish. ABV: 6.6%, IBU: 25. Malts: Moravian 37, Caramel, Munich, Harrington. Hops: Northern Brewer, Tettnanger, Saaz

REAL ALE TENT

BELGIAN ABBEY ALE: Number 10 in the limited release Unchained Series, this ale from brewer Nate Siats exhibits a fruity, caramel flavor with hints of pear, prune and raisin. ABV: 8.0%, IBU: 33. Malts: Weyermann® Pilsner, Weyermann® Abbey and Weyermann® Melanoidin. Hops: German Tettnang and Czech Saaz. Dry-hopped with Chinook.

SUMMIT OATMEAL STOUT: A cascading rich black color, smooth and slightly sweet, with hints of coffee, caramel and chocolate. ABV: 5.1% IBU: 36. Malts: 2-Row Pale, Caramel, Oats, Crystal, Roasted Barley, Chocolate. Hops: Northern Brewer, East Kent Golding, Fuggle. Dry-hopped with Sovereign.

SUNSET BLVD | 204

Brewer: Tommy Fuller
Kalamazoo, MI | 269-343-0711

PEANUT BUTTER STOUT: 6%

FLOUNDER: British style Pale Ale. 4.5%

DIRTY RED MILF: Hoppy Red Ale. 6%

MAD IPA: Double IPA. 9%

SURLY BREWING CO. | 315

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!

CACAO BENDER: 5.5%abv, og 14°, 45 IBU. Only available at events. Mahogany hued ale infused with coffee, vanilla beans and cacao nibs.

SØX: 15%abv, og 30°P, 65 IBU. Available July-August 2012 at select locations in bottles and draft. Pale strong ale aged on six different wood species and dry hopped.

BANDWAGON: 6.66%abv, og 14.5°P, 85 IBU. Available at MN Twins games and beer events only. West coast style IPA.

FIVE: 8.2%abv og 13 11 IBU. Only available at events. 100% Brettanomyces (Anomalus and Clausenii) fermented dark sour aged in used red wine barrels

HELL: 4.5%abv og 12°P 20 IBU. Available on Draft and 16oz cans. German-style lite lager, not filtered
ABRASIVE: 8.8%abv, og 19.5°P, 100+ish IBU. Draft and 16oz cans available December-March. Double IPA, brewed with Oats and Dry-Hopped.
DARKNESS 2011: 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
FIERY HELL: German style Helles aged on toasted Hickory and Dried Chilies. Great balance of malt and spicy fruit

SPECIAL RELEASES

LOOK FOR MORE INFO AT BOOTH ON CHALKBOARD

2:00 P.M.-SURLY TWO: 8.8%abv. Oak Aged Cranberry Black Ale
3:00 P.M.-SURLY THREE: 8.3%abv. Dark Braggot
4:00 P.M.-SURLY FOUR: 9.2%abv. Iced Double Espresso Milk Stout

REAL ALE TENT

TEA BAGGED FURIOUS: 6.5%abv, og 15°P, 99 IBU. 3 casks total! Limited Availability year round on cask. Dry Hopped w/Simcoe
OAK-AGED CYNIC: 6.66%abv, og 14°P, 33 IBU. 2 casks total! -Limited Availability year round on cask. Saison aged on toasted French and American White Oak

SWEET MULLETS BREWING CO | 413

Brew Master: Mark Duchow

N58W39800 Industrial Rd, Ste D, Oconomowoc, WI 53066 | 262-456-2843

www.sweetmulletsbrewing.com | info@sweetmulletsbrewing.com

Established in 2012, Sweet Mullet Brewing Co., located on the northwest side of Oconomowoc, is the creation of award-winning Brew Master Mark Duchow and his partner Barbara Jones. Our facility includes a 15 bbl brewery, combined with an attached tap room featuring a rotating variety of our unique and flavorful tap beer complemented by Wisconsin small plate fare from our kitchen. We feature frequent beer education events and will soon implement a limited distribution to locations focusing on quality craft beer. Check our website for the current beer offerings and upcoming events. Tours available. Growlers, shirts and other retail products available for purchase.

JORGE: AbV: 4.0, O.G.: 1.040, IBU's: 10. Jorge is a light American golden ale spiced with the flavor and aroma of fresh Jalapeño pepper. The juice of the fresh jalapenos, blended with other fresh ingredients, provides a balance of flavor with just a touch of heat. Ingredients are blended into the ale late in the process to ensure the freshest flavor profile. This beer is a summer beer brewed between June and August.

RYE BOB: AbV: 4.5, O.G.: 1.045, IBU's: 28. Bob is brewed as a tribute to the Brew Master's father Robert Duchow and has become our flagship beer at Sweet Mullet Brewing Company. Bob is made with 43% Weyermann Rye Malt. The rye character is expressed in this beer in rye flavor and a unique viscosity in the mouth feel. It is pleasant, well balanced and a pub favorite.

501 AMERICAN RED ALE: AbV: 5.5, O.G.: 1.055, IBU's: 39. 501 was included as a "BEST BEER 2012" in the beer issue of Milwaukee Magazine (July, 2012). This beer is made with a combination of American and Belgian Malts and a blend of hops providing an expressive hop flavor and aroma, yet well balanced with malt sweetness.

WILD HOP BUCKWHEAT: AbV: 5.7, O.G.: 1.058, IBU's: 40. Buckwheat is brewed with 10% buckwheat groats giving it a unique nutty/ earthy sweetness balanced with Wisconsin grown hops from the Brew Master's hop farm. Buckwheat was named "Best of Show" Isthmus Beer and Cheese Festival 2012. It's logo pays tribute to our favorite "Our Gang" character, also named Buckwheat.

TALLGRASS BREWING CO. | 106

Brewmaster: Jeff Gill

www.tallgrassbeer.com | austin@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!

8-BIT PALE ALE: ABV - 5.2%, OG - 1.052, IBU - 35. Malts: 2- Row, Victory, Vienna, & Munich. Hops: Magnum, Centennial, Cascade & Galaxy. Just like those classic video games we all grew up with, 8-BIT Pale Ale is simple at first glance yet, fun and complex when you get into it. Our Hop Rocket infuses the character of Galaxy Hops from Australia into an American Pale Ale, giving a unique tropical, almost melon aroma in a classic American Style.

AREA 51 IPA: (ABV 6.9%, IBU - 111). Citrus, Dank, Very aromatic well balanced yet aggressive IPA with copious amounts of Hops. Malts - Pale, Crystal 40 & Caramunich. Hops - Centennial, Amarillo, Columbus & Cascade

FUNKY SWEAT: So its Buffalo Sweat that has been aged on Brett for 5 months and also Pedio and lacto. Before adding the Brett Hood took oak cubes and soaked them in Elijah Craig 12. It was on the oak the whole time it aged.. In the nose it had a faint aroma of the Brett horse blanket, but it really pushes through with the vanilla from the oak. There is a small tartness from the lacto and pedio, but really took the beer and let the chocolate come out in massive quantities. Its super tasty and really chocolaty.

HALCYON: ABV 5.0%, 20 IBU. Unfiltered Wheat. Formerly a summer seasonal, now a perennial favorite.

BUFFALO SWEAT: ABV - 5.0%, OG - 1.057, IBU - 20. Malts: Victory, Vienna, Black Malt 2 Row, Roasted Barley & Oats. Hops: Perle, Glacier & Willamette. This cream stout tastes like liquid chocolate chip cookies made with espresso. We are not kidding. It's a weird name, but you won't forget it or the taste of this beer Buffalo Sweat is a very tasty stout.

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.

VELVET ROOSTER: ABV - 8.5%, OG - 1.08, IBU - 40. Malts: Pilsner, Light Munich. Hops: German Tradition, East Kent Golding, Northern Brewer. This Belgian Tripel lives up to its name. Smooth and carefully crafted like a fine velvet painting, but with an 8.5% ABV this bird has some spurs! This beer has a wonderful floral nose and a sweetness like candy.

THE LIVERY | 409

Brewmaster: Steve Berthel

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

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

Established August of 2005 in Benton Harbor, Michigan, The Livery has quickly gained national and international acclaim for its broad selection of lagers, ales, real ales, ciders, and Steves' favorite barrel aged beers, all painstakingly crafted by Brewmaster Steve Berthel and Assistant Brewer Dave Sawyer. Our cafe features locally sourced meats, fruits, and veggies whenever possible, and our venue plays host to some of the best music this planet has to offer!

MAILLOT JAUNE: 8.5 % abv. Our French style Farmhouse ale aged in sour casks for 1 year and then blended.

IMPECHE: 9% abv. A Belgian style amber ale aged in sour casks with locally grown Red Haven peaches and nectarines for 20 months.

RED MOLLY: 9% abv. A Belgian style amber ale aged in sour casks with locally grown red raspberries for 20 months.

UMAE UMAMI: 12% abv. Wheat Wine aged in sour casks with locally grown stanley plums for 19 months.

5TH. DIMENSION: 9% abv. A Belgian style IPA aged for 14 months in sour casks and dryhopped in the wood with Michigan grown Cascade hops.

CHERRY BOMB: 10.5% abv. Doppelbock lager aged in sour casks with locally grown tart cherries, cocoa nibs, and serrano chili peppers for 2 years.

MICHIGAN BREWERS GUILD 15TH. ANNIVERSARY REPLICALE: 7.5% abv. A rye and Michigan wheat IPA hopped and dryhopped with Michigan grown Brewers Gold and Cascade hops.

SPECIAL RELEASES

1:30 P.M.-RUNEMEISTER: 10.5 % abv. An imperial pilsener made with 100% Michigan grown Cascade hops and aged in sour barrels for 1 year

2:30 P.M.-TRIPPELWEIZENBOCK GRAND RESERVE: 12.5 % abv. A dark wheat lager aged in heaven Hill bourbon barrels for 2 years and blended.

3:30 P.M.-CHERRY TAXMAN: 14.5 % abv. A Russian imperial stout aged in heaven Hill bourbon barrels with Michigan grown tart cherries, and cocoa nibs

REAL ALE TENT

MICHIGAN BREWERS GUILD 15TH. ANNIVERSARY IPA
MAILLOT JAUNE FARMHOUSE ALE
ANVIL IPA
STEEL WHEELS STOUT

THIRD BASE SPORTS BAR AND BREWERY | 104

Headbrewer: Travis Scheidecker
www.thirdbasebrewery.com | 3bbrewer@gmail.com
www.twitter.com/3rdBaseBrewery
500 Blairsferry Rd. NE Cedar Rapids, IA 52402 | 319-378-9090

The Brew Pub opened in 1996 as The Cedar Brewing Company and became Cedar Rapids, IA's first micro brewery since prohibition.

HOP PUN: 8.0% ABV, FG: 2.2 P, IBU 85 ish. IPA. Bohemian Pilsner, Pale Ale, Wheat Malts: Zythos, Simcoe, Meridian hops. Fairly Bitter and dry with floral, tropical fruit, melon, and pine flavors/aromas.

HELIOS: 8.3% ABV, OG: 17.5 P, FG: 2.5 P, IBU: 31. Saison. Pilsner Wheat, C-40 malts, 8% cane sugar, with German Magnum hops to bitter and finish. Dry and spicy. We used an American Farmhouse blend of yeast from White Labs which gives this Saison its slightly funky overtones.

MURPHY BROWN PORTER: 5.2% ABV, OG: 15 P, FG: 5.5 P, IBU: 28. Brown Porter. Maris Otter, Brown, Chocolate malts. Willamette and Vanguard hops. English Ale yeast. Flavors of chocolate, toffee, coffee, and roasted malt.

FLYING ACES PALE ALE: 6.1% ABV, OG: 14.2 P, FG: 3 P, IBU: 73. American Pale Ale. Pale Ale, Carapils, C-40, malts. Warrior and Centennial Type hops. Clean and crisp with loads of floral and tropical fruit aromas and flavors

THIRSTY PAGAN BREWING | 519

President: Steve Knauss | Brewer: Nate McAlpine
www.thirstypaganbrewery.com | steve@thirstypaganbrewing.com
1623 Broadway Superior, WI 54880 | 715-394-2500

"Since establishing in 1996, Thirsty Pagan Brewing is the only micro brewery in Superior, WI. We are located in the Old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2BBI system provides our customers with 9 different microbrew varieties on tap: four craft house ales, and four seasonals, including pours off of our famous beer engine. We are open at 3 P.M. every day. Our gourmet pizza is available from 3-10 all week long, with specials changing every two weeks. While having a pint of craft beer, you can enjoy live music six nights a week!"

BURNTWOOD BLACK: Brewed with seven varieties of malt and barley, this black ale has roasted coffee character and a sweet malty finish. 4.6% ABV

VÉLO SAISON: A favorite summer beer. Tangy yeast profile and a floral hop aroma meet in this dry finishing easy drinking summer beer. 5.8% ABV

OPA BIER: We wanted to bring the smooth, silky mouthfeel of an Oatmeal Stout to a Pale Ale. It's a well balanced ale that has a nutty characteristic from the oats. 5.2% ABV

SPECIAL RELEASES (TBD)

TRIPEL PLAY: Belgian style tripel sour aged in our merlot barrel with raspberries. Complex, fruity, mildly sour and acidic. 8% ABV

COFFEE VANILLA STOUT: We took a Russian Imperial Stout and put a Pagan twist on it. First we added in some milk sugar to add some creaminess, we then added in coffee and vanilla beans for added depth. 8.5% ABV.

THREE FLOYDS BREWING CO. | 530

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 beers, which it sells predominantly in the midwest. Visit our newly renovated and expanded brewpub!

DARK LORD-2009

COGNAC BARREL AGED DARK LORD 2012

JINXPROOF: 35 IBU 5.1%ABV This refreshing continental-style pils has a light body combined with a pronounced noble hop aroma and a crisp dry finish. This is the perfect beer for easy flavorful drinking. Brewed in collaboration with our friends at Jinx Proof tattoo in Washington D.C.

MOLOK-OLD: - 10% ABV Our seasonal milk stout aged in bourbon barrels for a year and a half. Chocolate, coconut, and vanilla liquid awesomeness.

BOURBON ICE GRILLE: - 18 IBU 10% ABV Ever have another inmate givin' you that look (Ice Grille) in the mess hall like he'll shank you over that piece of toast? This Belgian-style Dubble, light amber ale with hints of raisins and dried plums was aged for over a year in bourbon barrels.

RONALDO: - 9% abv An incredibly sexy and talented beer. This prodigy ale is our Moloko milk stout aged in a Portuguese port barrel for one year with tart and sweet cherries. Do yourself a favor.

A.K.: - 68 IBU 6.66% ABV A bold yet balanced American pale ale with slight caramel sweetness and aggressive citrus hoppiness. This is our flagship beer.

GORCH FOCK: - 25 IBU 5% ABV A light golden colored Franconian style Helles Lager. With a slightly sweet malt body, a noble hop profile and a crisp finish, this beer is as traditional as we'll ever get.

SEZ SEZ SEZ: - 9%abv A collaborative saison brewed with Meno from DeMolen.

TIGHTHEAD BREWING CO. | 319

Master Brewer: Billy Oaks
www.tightheadbrewing.com | bruce@tightheadbrewing.com
161 N. Archer Avenue, Mundelein, IL 60060 | 847-970-9174

Tighthead Brewing Company was founded by Owner/Brewer Bruce Dir, a long time homebrewer and Siebel Institute graduate, and began production in the fall of 2011. The production brewery and tap room are located adjacent to the Metra train station in Mundelein, Illinois and produce quality ales and lagers for all seasons. Our Comfortably Blonde Ale, Scarlet > Fire Red Ale and Irie IPA are currently being distributed throughout Lake County and the northern Chicago area in draught form only. Our Tap room typically features eight beers on tap, many of which are seasonal beers and are only available in the tap room by the pint or growler. Examples of our loyal followers favorite seasonal beers brewed so far are the Boxcar Porter, Hat Trick Tripel and Go-Go- Witbier, among others. Our approach is two-fold, to brew quality beer is a must, but we also want to turn as many people on to as many craft beer styles as we can.

COMFORTABLY BLONDE (AMERICAN BLONDE ALE): ABV - 4.8% , IBU - 19.8, SRM - 3.3. Easy drinking American Blonde Ale. Brewed with Crystal hops and American Ale yeast this is a perfect gateway beer for the mainstream American Lager beer drinker.

SCARLET > FIRE (IRISH RED ALE): ABV - 5.6% , IBU - 30.2, SRM - 15.1. Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

IRIE IPA (INDIA PALE ALE): ABV - 7.8% , IBU - 134.1, SRM - 5.4. A malty and complex IPA which support the generous amount of Chinook, Centennial and Columbus hops. American Ale yeast ferments this beer cleanly allowing the dank hop qualities to shine though... IRIE Mon!

BOXCAR PORTER (ROBUST PORTER): BV - 6.9% , IBU - 43.1, SRM - 35.4. A Robust Porter with hints of roast coffee and mild chocolate. English Maris Otter pale malt, black patent, dark and light chocolate malt and traditional English East Kent Golding hops makes this a classic example of the style. Cheers!

HAT TRICK TRIPEL (BELGIAN TRIPEL): ABV - 8.9% , IBU - 34.4, SRM - 3.7. Belgian style Tripel ale brewed with tradition and respect for the Trappist monks who have brewed this beer for centuries. European pilsner malt, aromatics, Sterling and Czech Saaz hops make this effervescent golden ale worthy of at least a try!

TUBE (ENGLISH PALE ALE): ABV - 4.2% , IBU - 31.5, SRM - 10.2. A short train ride on the Underground from Central London to Chiswick is Fuller's Brewery. Fuller's Chiswick Bitter is the inspiration for this English style session ale. Made with Maris Otter, Special Roast malt, East Kent Golding hops and fermented with English Ale yeast... just be sure to "Mind the Gap"!

ENGLISH DARK MILD (ENGLISH BROWN ALE): ABV - 3.4% , IBU - 18.7, SRM - 18.8. This malty English style brown ale is brewed with Maris Otter, chocolate and caramel malts along with East Kent Golding hops to create a smooth, refreshing session beer. Classic English ESB yeast is used highlighting the rich malty qualities of this beer.

OLD KAYA DOG (BARLEYWINE): ABV - 10.3% , IBU - 92.1, SRM - 8.7. An American Barleywine with hints of light fruit and alcohol warmth. Brewed with American Hops and Ale yeast, this is a beer that is not to be taken lightly! We hope you enjoy Old Kaya Dog as much as we do!

BARREL-AGED OLD KAYA DOG (BARLEYWINE): ABV - 10.3% , IBU - 92.1, SRM - 8.7. An American Barleywine aged in Woodford Reserve Bourbon barrels for 4 months.

The original hints of light fruit and alcohol warmth from the base beer are replaced by darker fruit, bourbon and oak character.

REAL ALE TENT

IMPERIAL OATMEAL STOUT (OATMEAL STOUT): ABV - 8.02%, IBU - 54.2, SRM ~ 37.0. An Imperial Oatmeal Stout made with a plethora of English dark malts and flaked oats and generous quantities of East Kent Golding hops. This beer was brewed to replace the Barleywine in our Bourbon barrels, but we thought it would be a great treat to get some in Firkins for the beer engine! English ESB yeast was used to ferment this malty wonder.

TITLETOWN BREWING CO. | 414

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

HOPASAURUS REX IPA: 6.0% ABV, 15.0°P, 60 IBU. Our IPA showcases a complex blend of citrus-like American hop varieties, their bitterness well-balanced by sweet malt for exceptional drinkability.

TOPPLING GOLIATH BREWING CO. | 220

Brewmaster: Mike Saboe
www.tgbrews.com | info@tgbrews.com
TAP ROOM | 310 College Drive PO Box 477 Decorah, IA 52101 | 563-382-6198

Since quietly opening our first brewery and tap room in 2009, Toppling Goliath has been flying fast and under the radar. We are forward thinkers and cunning crafters with a craving for big, bold taste! We work to satisfy that craving with a wide variety of brands including some outrageous IPAs, gluttonous stouts, single-hop ales and barrel aged beers. Today, you can find our beer on tap at select locations in Iowa and Wisconsin. Look for bottles to come soon, as we work to build an addition to our production brewhouse!

DOROTHY'S NEW WORLD LAGER: California Common - 5.5% ABV, 11 IBU. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, and clean to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

GOLDEN NUGGET IPA: India Pale Ale - 6.3% ABV, 56 IBU. Fall in love with the big hop aroma of our Golden Nugget as it mingles with fragrances of citrus and evergreen, followed by a floral sweetness. Tropical fruit flavors entice your taste buds before immediately captivating you with a bold, hop forward taste and a pleasant bitterness that lingers in the finish.

PSEUDO SUE: American Pale Ale - 5.8% ABV, 50 IBU. 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.

ZEELANDER: American IPA - 5.8% ABV, 60 IBU. This zeelicious single hop IPA showcases the rare Nelson Sauvin hop from New Zealand. Delightfully confusing aromas of citrus and mandarin oranges give way to an incredibly complex body of earth tones and marigolds. This is truly unlike any hop you've ever tasted.

SPECIAL RELEASE

MORNIN' DELIGHT: A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

REAL ALE TENT

DOUBLE DRY HOPPED ZEELANDER
DOUBLE DRY HOPPED GOLDEN NUGGET

TWO BROTHERS BREWING CO. | 213

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. In addition to our traditional style beers, we have some of the coolest, most kick ass brewers and awesomest and best looking salespeople ever! We have some of the most delicious and mouth watering fabuloso beers on the planet Earth! If people come visit the Two Brothers Brewery or Two Brothers Roundhouse we will make all their dreams come true.

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!

PRAIRIE PATH ALE: a complex malt character that is paired with Saaz and Golding hops that create a mildly bitter finish. The result is a crisp, drinkable, savory ale that is light in color, but not in flavor.

ATOM SMASHER: A hefty, full-bodied lager like the marzens of old, but aged in our foudres for complexity unmatched by the imported Oktoberfest beers of today. Just add Lederhosen.

OUTLAW: As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

PAHOEHOE: ahoehoe was originally inspired by a trip to Hawaii to participate in the 2011 Kona Beer Festival on the Big Island. This beer is named after a type of lava flow found at the Kilauea Volcano. This light colored ale uses coconut water and coconut milk in the brewing process and fresh toasted coconut meat in the fermenter. It was produced one time and has been requested regularly ever since then.

SPECIAL RELEASES

SPECIALITY TAPPINGS THROUGHOUT THE DAY.....

TYRANENA BREWING CO. | 401

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. Our facility produces six year-round beers in addition to six seasonal varieties and multiple specialty brews. In 2006, Tyranena began bottling a line of big, bold, ballsy beers especially for full-flavor aficionados, aptly called the Brewers Gone Wild! series. Tyranena's brews are available both in bottles and select draft accounts in Wisconsin, Minnesota, Indiana and the greater Chicago area. The beautiful smoke-free Tasting Room and Beer Garden at the brewery are open Wednesday through Saturday evenings, year-round. Enjoy live music performances every Saturday night with no cover charge.

THREE BEACHES HONEY BLONDE ALE: ABV 5.25%, IBU 10. Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent. * Nothing beats a day at the beach... the sun, the sand and, of course, the scenery. Here in Lake Mills, the three beaches of Rock Lake have drawn young and old for generations... to laugh, to play, to frolic, to just escape stresses of life for a time. Three Beaches Honey Blonde is like a day at the beach... light, bleached blonde, gleefully effervescent, free from bitterness and sure to improve your attitude. When you need a little attitude adjustment, spend a day at the beach with Three Beaches Honey Blonde... and you won't even have to wash the sand out of your suit!

BITTER WOMAN IPA: ABV 5.75%, IBU 68. Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma.* Lest we forget Aunt Cal, an early resident of Lake Mills. Local history remembers her for blindly running into a hitching post and saying, "Excuse me Mr. Dodge!" It was said that she was an

old sweetheart of the famous American poet, Henry Wadsworth Longfellow. And she still had the love letters to prove it! Sadly Aunt Cal never wed. We brewed our Bitter Woman IPA the way we imagine Aunt Cal may have been, very fruity and intensely bitter. So lift up a pint of Bitter Woman IPA and toast Aunt Cal and the bitter woman you know. Cheers!

SCURVY IPA: ABV 6.5%, IBU 68. An ample ale exploding with luscious, fruity hops and a citrusy blast of orange zest. Ready to walk the plank, matey? * The pirates of Rock Lake. No cannons to thunder. Nothing to plunder. And the menacing schooners of yore have now been replaced by party barges. What's a modern-day pirate to do? Thankfully, skinny dipping has replaced walking the plank and there's still plenty of booty to be had. And as fate would have it, we can still get a case of Scurvy... today, as an India Pale Ale blasting with citrus flavors and aroma. So grab your black jack, fill it with Scurvy IPA and splice the mainbrace with your mates. Arrrrrrghhh!

HOPWHORE IMPERIAL IPA: ABV 7.5%, IBU 100. Imperial IPA * Overpowering perfume. Dripping with luscious hop flavor. And, oh what a body. You're in for one helluva experience!

ROCKY'S REVENGE: ABV 5.75% (before barrel-aging), IBU 30. An American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale. * Deep in the darkest depths of Rock Lake prowls a great saurian known today as Rocky. The legend of Rocky is old. The ancient inhabitants of Aztalan warned of the beast by building a giant serpent mound at the lake's edge. The early residents of Lake Mills were forewarned of a guardian placed in the lake to protect its sacred stone tepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear. Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyrannena.

DOWN 'N DIRTY CHOCOLATE OATMEAL STOUT: ABV 6.5%, IBU 37. Chocolate Oatmeal Stout * When the railroad was completed between Madison and Milwaukee in 1882, mucky soils in the glacial swamp near Lake Mills made the tracks most unsteady. A bridge-tender stood guard, 24 hours-a-day, to warn oncoming trains of the danger ahead and caution them to slow their pace. One engineer chose not to heed this warning and the locomotive lost control and tumbled off the bridge into the mud below. The train is said to be forever entombed deep in the muck along the present day Glacial Drumlin trail. We brew Down 'n Dirty Chocolate Oatmeal Stout thick and black like the glacial muck.

DIRTY OLD MAN: ABV 5.75% (before barrel-aging), IBU 37. Imperial Rye Porter Aged in Rye Whiskey Barrels * Dark black with a cappuccino head. Full-bodied with modest carbonation. Spicy rye, chocolaty malt and balanced oak barrel flavors.

SPECIAL RELEASES

2:00 P.M.—BARREL-AGED DOWN 'N DIRTY: ABV 6.5% (before barrel-aging), IBU 37. Bourbon Barrel-aged Chocolate Oatmeal Stout

4:00 P.M.—SPANK ME BABY! WITH WOOD: ABV 9% (before barrel-aging), IBU unknown. Bourbon Barrel-aged Barley Wine * Ruby appearance. Fruity nose. Rich, thick malty body. Stiff hop backbone. Thank you ma'am, may I have another? Oh yeah, baby! (The original Brewers Gone Wild! release was a non-barrel-aged beer while this version is straight from the bourbon barrel!)

UPLAND BREWING CO. | 122

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.

RAD RED AMBER ALE: American Amber Ale. 5.6% ABV 55, IBU 14, OG. An extra hop kick takes our Rad Red Amber Ale a step beyond the traditional American Amber Style. Its solid hop presence, which comes from 100% American hops, is balanced by crunchy Caramel Malt, giving it a perfect amber color and chewy malt character.

We kept the rest simple, using only Upland's own yeast ale blend and pure southern Indiana water for this refreshingly radical brew.

PRESERVATION PILSNER: Bohemian-style Pilsner. 5.2% ABV, 36 IBU, 12.5 OG. Our love of well-crafted beer and our commitment to environmental sustainability come together in the form of Preservation Pilsner. This lager is brewed in the traditional Bohemian style, originally created in the town of Pilsen in 1842, and offers a crisp, light taste without sacrificing its signature all-malt, mellow flavor. We age our Pilsner for an entire month to ensure each glass is up to the standards of a classically brewed pilsner.

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.

BAD ELMER'S PORTER: Porter. 5% ABV, 19.6 IBU, 13.5 OG. The porter style takes its name from the dock workers and street laborers of London who favored the style in the days when it was first developed in the 18th century. In the spirit of these hardworking men, Bad Elmer personifies the hardy settlers of the rugged and heavily wooded land of southern Indiana, referred to as the "uplands." Bad Elmer's Porter is a medium-bodied beer, brewed with lots of darker malts, giving it flavors of coffee, roast, caramel, and chocolate. This porter is characteristically dark but extremely quaffable.

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.

SOUP RESERVE: Gueuze. We began our sour ale project in 2006 with only four oak barrels previously used to age red wine. The number has grown over the years, along with the amount of sour ale we've brewed. Each barrel develops unique characteristics as it ferments independently, and just as Belgian brewers have been doing for centuries, we've sought out our favorite barrels, some young, some several years old, for blending. By blending the sour ale from these barrels together in various amounts, we created in this bottle a live harmony of tartness, fruitiness, and layers of flavor that can never be replicated.

UPSTREAM BREWING COMPANY | 523

Corporate Brewmaster: Michael Hall | House Brewer: Joel Moore

www.upstreambrewing.com | mhall@upstreambrewing.com

Downtown/Old Market: 514 South 11th Street, Omaha, NE 68102 |

402-344-0200

West Omaha/Legacy: 17070 Wright Plaza (171st & West Center Road), Omaha, NE 68130 | 402-778-0100

Derived from the Native American meaning of Omaha, "upstream" or "against the current", the Upstream Brewing Company is just that—a restaurant different from the rest. Since opening in 1996, the Upstream has been all about fresh-from-the-handcrafted beers to the locally grown produce to the lively atmosphere. Not to mention the friendly, knowledgeable staff.

GRATITUDE: 5.8% ABV, 8 IBU, Belgian/French Saison. Gratitude Saison is named after the music of and dedicated to the late beer enthusiast and musician Adam Yauch also known to fans as MCA from the Beastie Boys. This unique Saison is delicately spiced with Orange Zest and Cocoa Nibs. Another addition to the unique flavor of this fabulous product is the special Upstream Brewing Company's proprietary yeast strain that's blend was custom developed by the Brewing Science Institute under the direction of Brewmaster Michael Hall. I hope you enjoy the unique creativity of this fabulous seasonal beer.

I DON'T KNOW: 5.8% ABV, 16 IBU, Belgian/French Saison. I Don't Know Saison is named after the music of and dedicated to the late beer enthusiast and musician Adam Yauch also known to fans as MCA from the Beastie Boys. This tropical Saison is delicately spiced with whole hibiscus flowers and passion fruit. Another addition to the unique flavor of this fabulous product is the special Upstream Brewing Company's proprietary yeast strain that's blend was custom developed by the Brewing Science Institute under the direction of Brewmaster Michael Hall. I hope you enjoy the unique creativity of this fabulous seasonal beer.

TILL THE BREAK OF DAWN: 5.8% ABV, 16 IBU, Till the Break of Dawn Saison is named after the music of and dedicated to the late beer enthusiast and musician Adam Yauch also known to fans as MCA from the Beastie Boys. This Saison is delicately spiced with Lemon Grass, Lemon Verbena, and Rose Hips. Another addition to the unique flavor of this fabulous product is the special Upstream Brewing Company's proprietary yeast strain that's blend was custom developed by the Brewing Science

Institute under the direction of Brewmaster Michael Hall. I hope you enjoy the unique creativity of this fabulous seasonal beer.

JONNY: 6.8 % ABV, 28 IBU, Dortmund Lager. "Jonny" Dortmund Lager is A Westphalian lager that originated in Germany's steel and coal district along the River Ruhr in the 19th century. Dortmund is the laborer's answer to the elegant, aromatic deep golden Pilsner from Bohemia and the straw-blond, brilliant, malty Munich Helles. Upstreams "Jonny" Dortmund Lager is a full-bodied, moderately hopped working man's beer. It became the favorite quaff of coal miners and heavy industry workers in the first half of the 20th century.

TRIQUETRA: 8.4% ABV, 18 IBU, Belgian Style Tripel. Triquetra simply put means the power of three and like Upstreams Triquetra Tripel is created using three simple grains to create a very refined and complex deep golden brew with a fantastic creamy head. These characteristics derive not only from the three grains used, (barley, wheat, & oats) but also from restrained hopping with Saaz and the fruity nature (banana and vanilla) of the Belgian yeast. To taste it's not only the lightness and softness of wheat, but also the creaminess of oats together with a spicy lemony dryness in the finish.

NOLITA GRAND CRU: 8.5% ABV, 8 IBU, French Oak Cabernet Barrel-Aged Grand Cru Blended with Templeton Rye Whiskey. Barrel Aged NOLITA Rye Ale, (a beer made to mimic a Manhattan cocktail) The NOLITA Grand Cru was blended for Omaha Beer Week in February 2012. Upstream Brewing Company's Grand Cru exemplifies some of the best Upstream has to offer. Special Belgian yeast (the same yeast responsible for the unique character found in Burgundy wines) and brettanomyces was added during maturation to lend a distinct earthy and tart character to the beer. You will discover that the aroma displays a strong earthy character and the flavor shows off the complex blend of citrus, honey, and oak then blend that with a delicately biscuit-toasted bread malty background that includes three different types of malted rye with flavors of Italian plum and sweet cherries very reminiscent of a Flanders Red. Drink Up!

URBAN CHESTNUT BREWING CO. | 407

www.urbanchestnut.com | info@urbanchestnut.com

3229 Washington Ave. St. Louis, MO 63103

Urban Chestnut Brewing Company, located in Midtown St. Louis, is an unconventional-minded yet tradition-oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency - a 'new world meets old word' brewing approach wherein UCBC contributes to the 'revolution' of craft beer with artisanal creations of modern American beers, and pays 'reverence' to the heritage of beer with classically-crafted offerings of timeless European beer styles.

ZWICKEL: 5.2 % ABV, 12.0 P, 19 IBU. Bavarian Style unfiltered Helles. Brewed using barley malt from Franconia, hops from Hallertau and fermented with a classic Bavarian lager yeast strain. Flagship of our Reverence Series - available year round in the St. Louis, Indianapolis and Philadelphia metro areas in bottles and kegs

WINGED NUT: 6.0 % ABV, 13.0 P, 25 IBU. Chestnut Ale. Brewed with Munich malt from Wisconsin, chestnuts, hops from the Willamette Valley in Oregon and fermented with a Bavarian wheat beer yeast. Flagship of our Reverence Series - available year round in bottles and kegs. Flagship of our Revolution Series - available year round in the St. Louis, Indianapolis and Philadelphia metro areas in bottles and kegs

HOPFEN: 6.5% ABV, 14.2 P, 55 IBU. Bavarian IPA. Brewed with German Pilsner malt, kettle and dry-hopped with Hallertau hops and fermented with lager yeast. Part of our Revolution Series - available year round in the St. Louis metro area in kegs

SERTAÖZINHO WEISS: 5.0% ABV, 12.3 P, 13 IBU. Bavarian Style Wheat with Brazilian Coffee. First release of our Enlightenment Series in Collaboration with St. Louis based Kaldi's Coffee - very limited availability

VINTAGE BREWING CO. | 422

Brewmaster: Scott Manning

www.vintagebrewing.com | vintagebrewingco@gmail.com

674 S. Whitney Way Madison, WI 53711 | 608-204-2739 (BREW)

What's up with Vintage? Where's the swanky lounge tent? Where are the 35 beers?

So we went a little over-the-top last year, setting the record for number of brews on tap at GTMW by a single brewery, commiserating with friends and visitors in our temporary "3rd location" pub tent, complete with couch seating, bar games, an aquarium...even hosting a mini beer dinner during the fest. This year, we settle back into the ranks of the Midwest's best and brightest breweries somewhere in the middle of the hubbub. You see, we've been kinda busy keeping up with beer production, expanding our brewery and adding an enormous swanky new patio to our brewpub on Madison's west side. We're still all about great food, exceptional beer and good times o'plenty. Our beer selection at both Vintage locations is still diverse, eclectic, and always

worth the visit. And our custom mobile bars from last year's Great Taste are currently in play at both Vintage locations all weekend, rotating through our archived, barrel-aged, rare and unusual brews saved through our 2.5 years of business. Come check it out!

Thanks for stopping by our booth today, and we look forward to seeing you at our pubs!

COMMON THREAD: To celebrate Madison Craft Beer Week this Spring, six of your favorite Madison-area breweries (including Vintage) collaborated on a California Common-style amber lager, made with all local ingredients. THIS IS THE LAST KNOWN KEG OF COMMON THREAD! Thanks for supporting local breweries!

MCLOVIN: Our famous Irish red ale boasts a deep copper color and smooth, toasty caramel malt character, with just a touch of roasted barley in the finish for an exceptionally easy-drinking pint. Winner of the bronze medal at the 2012 World Beer Cup@! 1.054 OG 21 IBU's 5.6% abv

HIBISCUS SAISON: Inspired by the spice markets of Egypt, our version of this traditional Belgian style farmhouse ale was brewed with hibiscus petals. Light, floral and bright pink, Hibiscus Saison has a crisp, dry finish with a champagne quality-perfect for summertime sipping! 1.050 OG 24 IBU's 6.1% abv

TIPPY TOBOGGAN: Brewed with rye, European specialty malts and Czech Saaz hops, Tippy Toboggan is an old-world 'Roggen Bier', this one keg ARCHIVED SINCE FEBRUARY specifically for the Great Taste! 1.054 OG 20 IBU's 4.7% abv

JINJA NINJA: Never heard of a spelt-based, ginger-laced amber double witbier?! (That's because we just made it up.) Chock full of ancient grain wisdom and armed with a zesty fresh ginger kick, Jinja Ninja is here to vanquish the foe- beer boredom! LAST CHANCE- LAST KEG OF JINJA NINJA saved for the Great Taste! 1.067 OG 10 IBUs 7.3% abv

SCAREDY CAT: Hearty and full-bodied dark beer with rich malt flavors of molasses, cocoa, caramel and espresso. Regional champion at the United States Beer Tasting Championships - 'Best of the Midwest' - stouts category. 1.065 OG 30 IBUs 6.0% abv

RHINE HEIGHTS ALT : Our classic Dusseldorf-style Altbier has a brisk noble hop presence and a smooth, well-rounded malt profile. Winner of the silver medal at the 2012 World Beer Cup@! 1.057 OG 42 IBUs 5.6% abv

JOULUPUKKI: Our full-bodied holiday strong ale is brewed in the style of the Finnish "sahti" rye beers, with a fruit and spice character that hints at delicious holiday baking. ARCHIVED SINCE JANUARY specifically for the Great Taste! 1.081 OG 15 IBU's 8.2% abv

WOODSHED IPA: A unique India pale ale experience. First Gold and Fuggles hops lend fruity and woody notes to the aroma as well as a restrained bitterness, and a distinctive yet subdued oaky essence winds its way throughout this beer's character. 1.062 OG 65 IBUs 6.5% abv

GRÄTZER: Our latest venture into world brewing history is an oak-smoked wheat ale, named for the town of Grodzisk (aka "Grätz") in western Poland. Brewed regionally since the Middle Ages, but nearly forgotten today, these smoky, hoppy, wheat ales are full flavored yet light bodied. We brewed with 100% oak-smoked wheat and called on the experts at Gorst Valley Hops to help re-create the character of archaic Polish hops. Na zdrowie! 1.041 OG 38 IBUs 4.5% abv

WHIPPOORWILL: Our breezy, thirst-quenching Belgian-style Witbier is made with portions of wheat and oats, and lightly infused with real orange peel and spice, for a taste as soft as fluffy clouds on a summer day! 1.044 OG 11 IBUs 4.7% abv

RHINE HEIGHTS KÖLSCH: Modelled after the famous namesake beer of Cologne, Germany, our light-bodied and refreshing Kölsch features a mild malty flavor and low bitterness. Often mistaken for a light lager, a pleasantly soft fruity aroma gives this golden ale away. 1.045 OG 20 IBUs 4.8% abv

BLACKBERRY TART: GREAT TASTE WORLD DEBUT! Our brand new 3 threaded experimental ale marries 6 months of side-project fermentations into a tasty and complex sweet/tart fruit ale. Blackberry puree, dark specialty malts, and brettanomyces and lactobacillus cultures add to the harmonious dischord. Est. 6% abv

SPECIAL RELEASES (POURING JUST ONE GROWLER OF EACH!)

1:15 P.M. - HOPPITY JONES: Our über-hoppy India pale lager is an exercise in West Coast imbalance, with a sincere bitterness and citrus, resinous hop flavor that awakens the taste buds and clings to the palate. A clean crisp lager finish and nonchalant malt profile stand in the background to let the hops do the talking. THIS IS THE LAST GROWLER OF HOPPITY JONES! 1.067 OG 99 IBUs 7.2% abv

1:45 P.M. - PUMPKIN DISORDERLY 2011: No tricks - just treats. Our pumpkin ale is an abbey ale first and a specialty beer second- formulated with a keen sense of balance. Brewed with real pumpkin and a secret blend of spices, along with caramel and roasted malts, ARCHIVED SINCE DECEMBER! 1.067 OG 13 IBU's 7.0% abv

2:15 P.M. - ALPENTRAUM 2011: As a Bavarian-style strong wheat ale (Weizenbock) brewed with a portion of beechwood-smoked malt, Alpenträum is a rich and sophisticated cocktail of flavors. ARCHIVED SINCE DECEMBER! 1.069 OG 14 IBU's 6.9% abv

3:45 P.M. - TREPIDATION 2010: The "big brother" in our Belgian Abbey ale family, 'Trepidation...' defies easy categorization. Subtle flavors of mandarin, pepper, tropical fruit and vanilla are fused in a gently warming alcohol heat. Sinfully smooth for its towering strength, drawn from the 2010 archives! 1.085 OG 21 IBU's 10.0% abv

4:15 P.M. - OUDE DEVILLE 2011: DeVille is our hefty Belgian barleywine, brewed in the Summer of 2011. This version has been allowed to mature and to gracefully

sour via 'wild' secondary fermentation and extensive aging, spending 9 months in an apple brandy barrel. Tart, wine-like, amazingly complex. Approx 11% abv
4:45 P.M. – BOURBON BARREL MAX STOUT 2011: "Maximilian Stout" is our massively flavorful Russian Imperial stout, not brewed since Spring of 2011. This version was aged in Heaven Hill bourbon barrels for more than 12 months! Approx. 11% abv

TAKE A SWING AT OUR "HOP PINATAS" AT 3:00 P.M. AND 5:15 P.M.!

REAL ALE TENT

DAYTRIPPER: English Summer ale, dryhopped with locally-grown Wisconsin Mount Hood hops. Our zesty and refreshing English Summer Ale lives in a place between pilsner and English pale ale in the spectrum of world beers. Light-bodied, crisp, and pleasantly hoppy like a Bohemian Pils, but made with the best English hops and barley- it's a lovely day for a day trip. 1.050 OG 34 IBU's 5.5% abv

WATER STREET BREWERY | 123

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

Grafton: 2615 Washington Street, Grafton, WI 53024 | 262-375-2222

Now with three locations Milwaukee, Delafield and Grafton Wisconsin, we are celebrating our 25th anniversary. In the year we incorporated 1987, there were 16 brewpubs in the country, by year's end there were 44, and we were one of those first brewpubs.

HONEY LAGER: American style light lager adjuncted with honey rather than corn or rice. Honey gives the beer a light floralness, keeping it light and crisp. 2012 bronze medal North American Brewers Association

RASPBERRY WEISS: American style weiss beer with 200 lbs of fresh raspberries added
MEAD: Every 5 years we brew a mead for our anniversary, this is the 25th anniversary mead, light and effervescent, technically a metheglyn with very light spicing of cinnamon and orange peel.

IRISH WHISKEY STOUT: Dark Irish ale aged on wood and whiskey

BELGIAN WIT: Belgian Wheat Ale spiced with coriander and orange peel

WHITE WINTER WINERY/MEADERY | 513

Meadmaker: Jon Hamilton

www.whitewinter.com | info@whitewinter.com

PO BOX 636/68323 Lea St. Iron River, WI 54847 | 800/697-2600

Established 1996. White Winter Winery is celebrating our 16th year with many new releases! We produce 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 sourcing most of our ingredients from within 150 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!). Specialty wines and Reserves only sold at the winery. Look for our fine products at a retailer near you. See web site for listings. www.whitewinter.com.

MISCHIEF: Get into a little mischief! 11.5% ABV. A frizzante, (lightly sparkled) cranberry mead, blush style, semi-sweet.

MY FAIRE LADY: 6.5% ABV. A lighter, traditional mead done A'Frizzante (lightly sparkled), with a lower alcohol content so you can enjoy it all day.

KWENCH BLUE, KWENCH RED AND KWENCH BLACK: 6.5% ABV. Light sparkling true wine coolers done in blueberry, raspberry and black currant. Fizzy, full of flavor, and deliciously naughty!

HARD APPLE CIDER : 4.5%-5.0% ABV. Just fresh pressed, apple cider fermented light, crisp, and bubbly. Very refreshing!

WILD ONION BREWING CO. | 321

Owner: Mike Kainz | Brewmaster: Pete Janusas

www.onionpub.com | info@onionpub.com

22221 Pepper Rd. Lake Barrington, IL 60010

Established 1997. If you're ever in Great Barrington IL go to the Onion Pub & Brewery

PADDY PALE ALE: ABV 5.4%. American-style pale ale celebrates the blending of intense hop character with a crisp, malty mouthfeel.

KAINZ BRAU: ABV 4.4%. This Bohemian-style pilsner has a nice floral aroma followed by a crisp and clean flavor with a dry finish.

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

WISCONSIN DELLS BREWING CO. | 320

Brewmaster: Jamie Baertsch

www.dellsmoosejaw.com | brewmaster@dellsmoosejaw.com

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

Established in 2002. 2012 is an important year for us, we celebrated our 10th anniversary of opening & started to bottle the 1st of our beers...Rustic Red! Rustic Red is the 1st bottled microbrew in the Dells & is available for purchase at either Moosejaw Pizza or our sister restaurant Buffalo Phil's.

Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistant Mike Balda use our 15 barrel Bohemian brewing system to brew & serve 10 different styles of hand-crafted beers & 3 gourmet sodas. 6 of those beers (Honey Ale, Golden Ale, Rustic Red, Raspberry Cream Ale, Dells Pilsner & Kilbourn Hop Ale) are available year-round. We then have 4 more taps that rotate between selected seasonal & specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Sweet Cherry Ale, Oktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, IPA, Milk Stout & Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!

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

WYATT'S BARLEYWINE: ABV 11%, OG 1.101 and IBU 50. This is an English Style Barleywine. My version of this style has multi-layered malt flavors ranging from bready and biscuit, to deep toast, dark fruit, toffee, molasses, and a dried-fruit character. It has a richly high malty sweetness on the palate. This is a very special beer for me; this is the beer I brewed for my son Wyatt to celebrate his birth. It was brewed with 8 different types of barley and 3 specialty malts and it's 11% ABV (his birthday was 8/3/2011). This also happens to be the beer we are celebrating our 10th anniversary at Moosejaw with. I hope you will stop in and celebrate with us.

APRICOT ALE: ABV 5.1%, OG 1.045, and IBU 10. This is an unfiltered fruit ale. This is a straight forward fruit ale brewed with a golden blonde base beer recipe and fermented on 5 serrate additions with apricot puree. It is light in body with a bright tangy flavor of the apricots. It is not hoppy or bitter.

KILBOURN HOP ALE: ABV 5.5%, OG 1.052, and IBU 35. This is an American Amber/Red Ale. This beer has a malty backbone balanced by a moderate hoppy flavor and aroma.

RASPBERRY ALE: ABV 4.5%, OG 1.044, and IBU 10. This is an unfiltered fruit ale. This is a straight forward fruit ale brewed with a golden blonde base beer recipe and fermented on 5 serrate additions with raspberry puree. It is light in body with a bright tangy flavor of the raspberries. It is not hoppy or bitter.

IPA: ABV 6%, OG 1.066, and IBU 55. This is a American Style IPA. This beer is light in body with a big bright hop flavor and aroma of citrus fruits. It is hoppy and has a bitterness to it but it still has balance and is on the lighter side if the IPA category as to make it more of a sessionable beer.

MILK STOUT: ABV 5.5%, OG 1.075, and IBU 20. This is a sweet stout. Dark roasted grains and malts provide chocolate flavors. This beer has high sweetness (from the addition of lactose) that provides balance and a counterpoint to the roasted character. A lot of people get intimidated by dark beer especially stouts but this is the beer that can turn your whole beer world upside down! It is sweet with flavor of chocolate and cream. If you like chocolate bars you will love this beer especially with a bowl of vanilla ice cream.

COFFEE STOUT: ABV 5.7%, OG 1.060, and IBU 25. This is a foreign export style stout infused with Sumatra coffee. The base beer for this is not an overly roasty, heavy, or bitter stout in order to let the delicate flavors of coffee shine through. I got the idea for this because my assistant Mike just loves iced coffees in the summer so how can you improve on a iced coffee?; add beer!

WOODMAN BREWERY | 411

Brewmaster: Dennis Erb

www.woodmanwi.com | whistlestopfood@yahoo.com

401 Main St. Woodman, WI 53827 | 608-533-2200

At Woodman Brewery, our motto is “Variety is the Spice of Life”. We are Wisconsin’s smallest brewery with the largest selection of hand crafted one-of-a-kind micro brews. Every beer is unique, from its grain and hop selection to its own yeast strain. We feature our custom brews on tap at The Whistle Stop in Woodman, WI. Started as a basic country bar in 1994, the current owner acquired the operation in 2008 and has grown it into a fully operational brewpub, with a huge menu including fresh steaks and seafood. We are proud to serve these custom, hand crafted creations here for you to enjoy!

BEER: TBD

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