

# GREAT TASTE OF THE MIDWEST

• MADISON WI • 2025 •





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## FROM THE PRESIDENT

**H**ello and welcome to the 38th Great Taste of the Midwest! Today Olin Park is not only a fantastic outdoor location for a festival and a jewel of the Madison Parks system, but also a place to celebrate the creativity and energy of the breweries of the Midwest. I'm thrilled you all can be here.

This year the layout of the festival remains very similar to last year with three main sections. There are the usual areas of Uptown (tents 100-400), Midtown (tent 500), and Downtown (tents 500, 600, and the circle drive). This year we are very excited to add the "Collaboration Station" which is over from tent 400. Several of the breweries here today have paired up with other breweries far and wide (some outside the Midwest, some outside the US) to brew beer for this special feature. Stop by to sample some of the more than 30 collaboration beers available at the new Collaboration Station.

As always, while taking part in the magic that is the Great Taste, please remember to stay hydrated, eat something, visit the merch tent, and after we part ways today, please continue to support your local breweries.

Cheers

**Paul McGuire**  
MHTG President

# 2025 FESTIVAL ORGANIZERS

**T**HE GREAT TASTE OF THE MIDWEST is masterfully orchestrated by the dedicated individuals listed below. As always, they are to be congratulated for their accomplishments.

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ORGANIZER | YEARS OF SERVICE | POSITION

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Mark Alfred | 23 | Assistant to the GT Chairman  
Eric Anders | 1 | Social Media Lead  
Steve Andrusz | 30 | Tent Signs  
Bryan Antoniuk | 2 | Volunteer Floater Wrangler and Headquarters  
Nick Balazs | 10 | Festival Layout  
Deedric Bauer | 8 | Friday Cleanup Crew  
Stefan Berggren | 22 | Ticket Production  
Andrew Bernstein | 13 | Cooling & Hydration Specialist and Site Mechanic  
Carol Bracewell | 21 | Master Cartographer / Graphic Arts Advisor  
Tom Brown | 21 | Port-a-Potty Patriarch and Friday Set-Up  
Duane Buscher | 8 | Keg Check-In  
Cheri Carr | 18 | Team Lead Emeritus  
Scott Clippinger | 16 | Team Lead Emeritus  
Colin Crowley | 5 | Cellarman / Police Liaison Aide de Camp  
Fabricio De Souza | 2 | Wristbanding  
Dan Deveney | 2 | Signage  
Jordan Doll | 3 | Keeper of the Gate  
Bob Drousth | 38 | Chairman Bob - Emeritus; Purchasing  
Joe Farnsworth | 8 | God of Lightning  
Thomas Franklin | 1 | Safety and Neighborhood Liaison  
Mark Garthwaite | 26 | Assistant to the Chairman, Chief Keg Jockey, Saturday Brewer Load-In  
Jennifer Gottwald | 11 | Merchandise Sales Assistant  
Dan Gustafson | 17 | Off-Site Parking  
Laura Hall | 3 | Ticket Processing  
Bob Harvey | 16 | Recycling and Garbage  
Dan Hillstead | 2 | Brewer Check In  
Les Hoffman | 23 | Team Lead Emeritus  
Patrick Hutton | 15 | Cooling & Hydration Specialist and Site Mechanic  
Sam Jackson | 11 | Safety and Neighborhood Liaison  
Pete Johnson | 14 | There's an App for That  
Lee Jones | 8 | Ticket Fulfillment  
Jeremy Kaukl | 7 | Safety Compliance Guru  
Tony Ketterer | 5 | On-Site Transportation (Golf Carts)  
Paul Kinas | 28 | Team Lead Emeritus  
Steve Klafka | 38 | Emeritus Taste Buds  
Bryan Koch | 26 | Chief Keg Jockey  
Mark Kochanski | 13 | Perimeter Security & Bike Racks  
Steve Krieger | 17 | Volunteer Coordinator  
Justin Kuehn | 13 | Quartermaster  
Ralph Kuehn | 6 | City Liaison

Michael Kuenzi | 10 | Music Coordinator  
Shelby Kuenzi | 10 | Courtesy Gate  
Gary Lockwood | 4 | Sponsorships  
Shanna Lockwood | 2 | DOR Liaison  
Mark Lyon | 3 | Incident Response Liaison  
Tom Machaj | 3 | Security / Parking  
Meg Madecky | 16 | Team Lead Emeritus  
Ryan Mallet | 3 | MHTG Treasurer, Park Prairie Protector  
Scott Maurer | 19 | Program Editor / Designer  
Jim Mayhew | 19 | Consigliere / Program Typesetter  
Don McCreath | 30 | Brewery Liaison Assistant  
Paul McGuire | 11 | MHTG President  
Paul Miller | 14 | There's an App for That  
Mark Morrison | 25 | Assistant to the Chairman  
Mark Opitz | 1 | Assistant Keeper of the Gate  
Bob Paolino | 33 | Media Liasion  
Jason Penn | 21 | Brewer Check-In Assistant  
Brian Phillips | 11 | Keg Inventory  
Carey Pierson | 7 | Friday Brewer Load-in  
Gail Propsom | 22 | Team Lead Emeritus  
Pat Propsom | 22 | Team Lead Emeritus  
Kari Randall | 8 | Shuttles and Taxis  
Doug Randall | 13 | Chairman (Fest Meister)  
Scott Reich | 20 | Group Ticket Sales  
Natalie Rew | 7 | Merchandise Sales / Clothier  
David Sampson | 8 | Friday Brewer Load-in  
Ryan Schmandt | 4 | Assistant Quartermaster/Tent Plank Hanger  
John Schmied | 7 | Friday Brewer Load-in  
Mark Schnepfer | 21 | Brewery Registrar  
Dan Schrader | 3 | Ice Man  
Chris Schulte | 18 | Volunteer Coordinator/Brewers Lounge  
Glen Schultz | 35 | Keg Tracking  
Ian Scott | 2 | Wristbanding  
Maddy Scott | 2 | Sunday Clean Up  
Kate Stalker | 25 | Team Lead Emeritus  
Peter Steinberg | 13 | Data Hound, Equipment Delivery  
Karla Stoebig | 2 | Courtesy Gate  
Bill Stoneman | 1 | Saturday Clean Up  
Fred Swanson | 31 | Brewery Liaison  
Keith Symonds | 3 | Presentation Tent  
Chuck Talbot | 21 | Team Lead Emeritus  
Greg Tatusko | 6 | Ticket Sales  
Bruce Vande Zande | 3 | Volunteer Coordinator / Brewers Lounge  
Mike Vandersnick | 2 | Friday Night Pot Luck  
Aaron Walters | 9 | Fire Marshal  
Jason Walters | 21 | Fixer / Czar de Cuisine  
Fred Yingling | 4 | Brewer Check In  
Greg Younkin | 32 | Data Hound and Weather Manager  
Brad Zulick | 12 | Data Wrangler

## FIRST AID | LOST AND FOUND

The Olin Pavilion is festival headquarters. Brewers who need assistance should visit the pavilion or speak with any staff member on duty. Great Taste Staff will be wearing staff shirts with the festival logo and staff lanyards. Madison Fire Department EMS personnel (First Aid) and Lost and Found are located at the pavilion. If you need emergency assistance, contact a staff member or a Madison police officer on site.

We STRONGLY ENCOURAGE attendees to vaccinate for the protection of yourself and others. If you have symptoms or feel sick, do not attend (you are always welcome next year) and practice safety while you enjoy the event.

## GET IN MY BELLY! (MENUS SUBJECT TO CHANGE)

**APPLETON BEER FACTORY (406)** | Turn & Fire Hot Sauce (\$10.00)

**BOB'S BBQ EMPORIUM (F7)** | Pork Belly Bites (\$9.00), Texas Style Brisket sandwiches (\$17.00), Bourbon/Maple sugar spare ribs (\$10.00)

**CARACAS EMPANADAS (F13)** | Churros (\$4.00), Pabellón (\$6), Famous Sweet plantains and roasted garlic (\$6.00), Pork empanada (\$6.00), Chicken Empanadas (\$6.00), Beef and cheese empanada (\$6.00)

**CINN CITY SMASH BURGERS (F10)** | Classic Smash Burger (\$12.00), Nutella Churros (\$7.00), Plain Churros (\$6.00), Raspberry Churros (\$7.00), Regular Fries (\$6.00), Truffle Fries (\$7.00), Vegan Smash Burger (\$14.00), Veggie Smash Burger (\$13.00)

**CURD GIRL (F4)** | Wisconsin fried cheese curds (\$9.00), Ginger-Mint Lemonade (\$5.00)

**DEXTER'S PUB (F5)** | The Mini Steak Sandwich (\$10.00)

**FORTUNE FAVORS (F8)** | 4oz The Mesquite Candied Pecans (\$9.00), 4oz Classic Candied Pecans (\$9.00), 4oz Everything Candied Pecans (\$9.00), 4oz Spicy Candied Pecans (\$9.00), 8oz Classic Candied Pecans (\$16.00), 4oz The Spark Candied Pecans (\$9.00), 8oz Spicy Candied Pecans (\$16.00), 8oz Everything Candied Pecans (\$16.00), 8oz The Mesquite (BBQ) Candied Pecans (\$16.00)

**GLASS NICKEL PIZZA (F1)** | Cheese Pizza (\$4), One-Topping Pizza (\$5), Mushroom Pizza (\$5), Water (\$1-2), Pepperoni Pizza (\$5), Fetalicious Pizza (\$6), Deluxe Pizza (\$6), Ranch or Sante Fe (\$6)

**JAKARTA CAFÉ (F6)** | Pulled Pork Mac n Cheese (\$16.00), Combo Pulled Pork & Chicken Mac & Cheese (\$18.00), Chicken BBQ Mac n Cheese (\$16.00), Burrito Rice Bowl (\$17.00), Chicken BBQ Taco ( 3 ) GF (\$15.00), BBQ Beef Taco ( 3 tacos ) (\$15.00), Pulled Pork Taco ( 3 ) (\$15.00), Pulled Pork Honey Sandwich (\$14.00), Chicken BBQ sandwich (\$14.00), Fresh Squeezed Lemonade (\$9.00), Crispy Veggie Spring Roll ( Vegan ) ( 2 ) (\$9.00)

**JONES DAIRY FARM (F5)** | Bacon on a Stick! Single (\$5.00), Double (\$8.00)

**LA CAPITAL (F11)** | Frozen Banana on a Stick (\$6.00), Frozen Cheesecake on a Stick (\$9.00), Iced Coffee (\$8.00), Lemonade (\$8.00), Mini Donuts (\$9.00), Mini Donuts (2 Dozen) (\$16.00), Mini Donuts (3 Dozen) (\$22.00), Quesadillas (\$12.00)

**LAO LAAN XANG (F9)** | Bottled Water (\$2.00), Chicken Potstickers (6) (\$7.00), Coconut Shrimp (6) (\$9.00), Pork Eggrolls (2) (\$7.00), Spicy Lao Sausage (1) (\$6.00), Spring rolls (2) (\$7.00), Crab Rangoon (3) (\$7.00)

**OLD GERMANTOWN (703)** | Meat Sticks (\$5.00)

**PALS BREWING COMPANY (114)** | Farmer Johns Cheese Curds

**STATE STREET BRATS (F12)** | Red Brat (\$8.00), White Brat (\$8.00), Pretzel Bites with Beer Cheese (\$13), Impossible Burger (\$10.00), Cheddar Cheeseburger (\$10.00), Cheese Curd Side (\$6.00), Cheese Curds Basket (\$13), Waffle Fries (\$4.50 Side / \$8 Basket)

**TOAST (F2)** | Water (\$3.00), Miss Vickies Chips (\$2.00), Gyro Pita (\$14.00)

**UYGHUR GRILL (F3)** | Combo choice (\$17.00), Chinese Hamburger (\$8.00), Charcoal grilled lamb/Beef kebob (6.00 for one, \$10 for 2), Veggie egg roll (3 for one, \$5 for 2), Soda/water (2 each)

## MALT & MELODIES

Raise your glass—and try to hold it steady—for all the amazing bands we have this year!

Get ready for a full day of incredible craft beer and live local music! The Great Taste of the Midwest features a diverse lineup of bands performing

everything from funk and folk and alt rock to cello ensembles, violins, and steel drums. As you explore hundreds of Midwest beers, enjoy the perfect soundtrack to your tasting adventure—because great beer deserves great music. Our incredible volunteer performers bring their talent and energy, many returning year after year. Show your support. Buy some merch, leave a tip, and consider booking these fantastic artists for your next gathering.

**2 Drunk 2 Play | Annie and the Oakies | Bing Bong | Enchanted Onion | Eric Finch | Hops & Barley | Swamp Monster | Madison Cello Ensemble | Mojo Bus | Nick Rainey | Old Cool | Panchromatic Steel | Seven Stone Jones | Squirrel Gravy | Stan and Friends | Tall Paul and the Naughty Cats | The 5th Beatles | Traditional Frequency | Urban Hurdles**

## **TAXI SERVICE/UNION CAB | 608-242-2000**

Union Cab of Madison Cooperative is the official cab company of the Great Taste of the Midwest. The ticket you purchased helps us to provide \$5 cab rides from the festival to any residence, hotel, or campground in Dane County. Please tip your driver generously for getting you home safely.

They are stationed at the south parking lot down the hill from the festival entrance. Please be polite and patient while waiting for a cab. Cab rides are only 5 bucks, so PLEASE TIP WELL!

## **GET YOUR MERCH HERE!**

Don't forget your commemorative t-shirts, hats and steel cups. Stop by while supplies last. Sales will close at 5:00 this year. Located on the hilltop near the end of the pavilion driveway (see map). Cash or card. ATM onsite.

## **MHTG COMMUNITY GIVING**

The Madison Homebrewers and Tasters Guild (MHTG) is a not-for-profit organization run 100% by volunteers. Every year the MHTG contributes \$30,000 from the proceeds of the Great Taste back into the community. Major recipients last year included the following:

Friends of MSCR | Oregon Bowling Club | Evansville Underground Music | Ice Age Trail Alliance | Groundswell Conservancy | West Madison Area Special Olympics | Breast Cancer Recovery | ABA Museum Foundation | Agrace Grief Center | WayForward Resources | Common Wealth Development | Madison Area Community Land Trust | Madison Public Library Foundation | WORT | Dane County Humane Society | Grace Food Pantry | Luke House | Mt. Horeb Food Pantry | Oregon Food Pantry | Porchlight | St. Vinny's Food Pantry | Tellurian | The River Food Pantry | Wil-Mar

## **NO SMOKING**

SMOKING IS ABSOLUTELY PROHIBITED under the tents, by order of the Madison Fire Department. Those with any lit smoking materials under the tents may be asked to leave the festival. We discourage smoking inside the festival. We accommodate those who want to smoke by allowing re-entry with a valid and intact wristband. In any case, please respect the park by disposing of butts responsibly.

## **FESTBUDDY MOBILE APP**

In addition to this program, we offer iPhone and Android mobile apps that contain the same information that is included in this program and more. Some additional features are included that are well worth exploring. Apps are updated right up until the gates open. Search for "Great Taste" in the appropriate app store to find and load them onto your device.

## **THE BEER**

We hope this program is a useful guide to exploring the Midwest's finest breweries both here and in your travels in the region. Beer and brewery information is provided to us by brewers. In some cases beers will be served that are not listed here. Sometimes this is intentional and sometimes it's a last minute addition. Breweries are asked to provide detailed information



about the beers on offer including Alcohol By Volume (ABV), Original Gravity (OG) measured either as “degrees Plato” or “degrees Brix”, and International Bittering Units (IBU). The ABV tells you how much alcohol is in the beer (typically ranging from 4% up to 12%), while the OG is a related measure that describes the density of the wort prior to fermentation. Final Gravity (FG) is the density of the fermented beer. In general, a high OG means a high ABV. The IBU's tell you how much hop bitterness to expect. IBU's range from the single digits and max out at a measurement ceiling of about 100 IBU's. Some brewers will provide information regarding beer color which is expressed as either SRM (Standard Reference Method) or Lovibond (L). A light beer can be as low as 2 SRM while a dark beer can be as high as 89 SRM. All of this is designed to help you predict what a beer will look and taste like so you can make informed choices. Many beer styles are available to you today and to learn more about them, consult the Beer Judge Certification Program for detailed guidelines at [www.bjcp.org](http://www.bjcp.org).

## **SERVING SIZE**

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

## **SPECIAL THANKS**

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

- Our ticket sales sites for allowing us the use of their facilities.
- The 2025 Great Taste logo was illustrated by Eric David Peterson, a Madison based award winning visual artist. You can view his other works at [edpdesigns.com](http://edpdesigns.com) or contact him for commissions at [eric@edpdesigns.com](mailto:eric@edpdesigns.com)
- Bucky's Rentals for the tents & toilets and impeccable service.
- The City of Madison and Parks Department for allowing us to enjoy the use of this beautiful park. We ask you to help us make sure to leave this park in an even cleaner condition than we found it. It is a treasure we cherish.
- The Madison Police Department for ensuring our safety.
- Madison Fire Department for providing on-site medical services.
- The volunteers who are admirably dedicated to this event.
- The brewers whose talents are celebrated here today!
- Most importantly, the families of the organizers who are the unsung heroes of events that are run by an all-volunteer workforce.

## **FINAL WORDS**

The Madison Homebrewers & Tasters Guild is proud to sponsor one of the premier beer events in the United States. We welcome your comments and encourage you to contact us via email at [contact@greattaste.org](mailto:contact@greattaste.org). Thank you for your support and enthusiasm for craft beer and we hope you enjoy the Great Taste of the Midwest as much as we enjoy bringing it to you.

**We hope to see you  
next year on  
AUGUST 8, 2026**

# Thank You Sponsors

## Barrel Aged Stout Level



## IPA Level



## Porter Level



## Pilsner Level



 LIMIT OF 100!

# PRESENTATION TENT

IN THE TENT LOCATED ON THE SOCCER FIELD (SEE MAP), there will be two presentations with a limit of 100 people for each session and you'll need to be seated to participate in the tasting segments. There will also be a limited amount of standing room for those that want to listen to and observe the presentations.

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

## **1ST SESSION | 1:30 P.M.**

**CHOCOLATE/BEER PAIRING**

### **GAIL AMBROSIUS**

MASTER CHOCOLATIER  
MADISON, WI

### **PHIL KUHLE**

SALES DIRECTOR, FAIR STATE BREWERY  
MINNEAPOLIS MN

For the 2025 Beer and Chocolate pairing, we crossed state lines to join forces with Fair State Brewery Cooperative out of Minneapolis MN. A whole 6-pack of pairings guaranteed to make taste buds tingle!

## **2ND SESSION | 3:00 P.M.**

**CHEESE/BEER PAIRING**

### **BRIAN JOHNSON**

OWNER, CHEESER'S  
STOUGHTON WI

### **BRIAN AND TIM GOERS**

BREWERS, G5 BREWING CO.  
BELOIT, WI

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

G5 Brewing Company is a family-founded, locally made brewery and restaurant perched atop a hill in Beloit, Wisconsin. G5 delivers stunning views alongside its award winning beer. Our motto is "Curiosity-driven, Beer-obsessed," and we take pride in creating unique beer while supporting and collaborating with fellow Wisconsin makers.



# GLUTEN FREE HERE

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

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## **AEPPELTREOW WINERY | 607**

Americana Still Cider | Blackbird Berry Cider | Orchard Oriole Perry | Sparkling Perry | Tyton Proper Cider

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## **ALT BREW | 301**

Hefeweissbier

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## **AMORPHIC BEER | 121**

Artemis Rouge Light

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## **B. NEKTAR MEADERY | 303**

Bikini Bottom | Bittersweet Symphony | Durian Durian | It's Not Grape | Old Fashion Zombie | Peach Kill All The Golfers | Slice of Life | Sober Classic Margarita | Sober Grapefruit Paloma | Sober Negroni | Sober Tangerine Gin & Tonic

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## **BARN TOWN BREWING | 801**

PBJ Grape - GF Sour | PBJ Raspberry - GF Sour | PBJ Strawberry - GF Sour

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## **BLAKE'S HARD CIDER CO. | 516**

American Apple | Blue Raspberry | Pink Lady | Triple Jam

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## **BOULEVARD BREWING CO. | 412**

Quirk Cherry Blossom & Lime | Quirk Rainbow Sherbert

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## **COLLABORATION STATION | CS1**

Midwest Gold

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## **DUESTERBECK'S BREWING COMPANY | 617**

Pink Flamingo

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## **FAIR STATE BREWING COOPERATIVE | 817**

Hop Water - Centennial | TIBA - Reset Raspberry | TIBA - Revive Lemon

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## **G5 BREWING COMPANY | 510**

Joanie | Knee Pit Sweat

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## **HEX MEADERY | 418**

BA Hex A Cola | Electric City Lemonade | Fat Boi: Peanut Butter Cup | Haterade: Glacier Freeze | Short Stack: BCBB | Sidz: Strawberry Lunchbox | Sudz: Cherry Limeade

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## **HINTERLAND BREWERY | 828**

Saving Gracie Juicy IPA

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## **ISLAND ORCHARD CIDER | 211**

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

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## **ORE DOCK BREWING COMPANY | 419**

Limoncello

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## **PENROSE BREWING CO. | 316**

Blueberry Pomegranate Lemon Seltz-Up

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## **THE CIDER FARM | 321**

Classic Dry | Cyser | Dabinett | Oak Aged

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## **UNTITLED ART | 118**

Fruit Cup Cocktail Gluten Free Smoothie

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## **WATER STREET BREWERY | 421**

35th Anniversary Mead

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## **WHITE WINTER WINERY/MEADERY | 220**

Blackberry Kwench | Cyser | Meadjito | Peach Kwench | Sima NA | Strawberry

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## **WILD STATE CIDER | 711**

Hazy Mango | Hazy Pink Pineapple | Hazy Prickly Pear | Imperial Hazy Honeycrisp | Watermelon



# NA, NA, NA, NA, NA

Hop water, cocktails  
and soda for all the  
fun without the buzz.

**Booze free and loving it!**

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## **AGAINST THE GRAIN BREWERY | 210**

KY Hop Water

## **B. NEKTAR MEADERY | 303**

Sober Classic Margarita | Sober Grapefruit Paloma | Sober Negroni | Sober  
Tangerine Gin & Tonic

## **DELTA BEER LAB | 622**

Orange Soda | Root Beer

## **FAIR STATE BREWING COOPERATIVE | 817**

Hop Water - Centennial | HyperCold Lager

## **GIANT JONES BREWING | 624**

Strawberry Tonic

## **GO BREWING | 323**

Disarm | New School Sour Berry | Sunshine State Tropical IPA NA | Suspended in a Sunbeam Pilsner NA | The Story

## **HILLSBORO BREWING COMPANY | 810**

Beckhams Rootbeer

## **POTOSI BREWING CO. | 821**

Root Beer

## **REVOLUTION BREWING | 820**

Super Zero

## **SAMUEL ADAMS BREWING CO. | 414**

Just the Haze

## **SURLY BREWING CO. | 613**

Axe Man Hop Water | Outlook Good N/A Hoppy Pale | Outlook Good N/A  
Oatmeal Brown

## **UNTITLED ART | 118**

FLVR! Grapefruit Radler N/A | NA Cerveza con Limon | NA Italian Pilsner | NA  
Juicy IPA | NA Mango Dragonfruit

## **WHITE WINTER WINERY/MEADERY | 220**

Sima NA

## **WISCONSIN DELLS BREWING CO. | 705**

Cotton Candy Soda

# THE ROOKIES

**SAY HELLO** to the newest members of the Great Taste of the Midwest family. Stop by their booths and welcome them all:

Barrel + Beam | 814 | Marquette, MI

Blake's Hard Cider Co. | 516 | Armada, MI

Bodihow Brewing Company | 104 | Oregon, WI

Broken Bat Brewing Co | 106 | Milwaukee, WI

Component Brewing Co. | 815 | Milwaukee, WI

Forbidden Root | 216 | Chicago, IL

Good Works Brewing Company | 515 | Milton, WI

Herbiery Brewing | 309 | Madison, Wisconsin

Hillsboro Brewing Company | 810 | Hillsboro , WI

Hubbleton Brewing Co. | 805 | Waterloo, WI

More Brewing Company | 812 | Huntley, IL

Noble Roots Brewing Co. | 206 | Green Bay, WI

Ope Brewing Co. | 804 | West Allis, WI

Sahale Ale Works | 610 | Grafton, WI

Side Project Brewing | 809 | Maplewood, MO

Sociable Cider Werks | 603 | Minneapolis, MN

SteelTank Brewing Co. | 616 | Oconomowoc, WI

Torzala Brewing Company | 409 | Milwaukee, WI



## **RIDE THE FREE BUS**

Coming to the festival with a full belly of food from one of our shuttle stops is an excellent way to prepare for a day of beer sampling. Several area craft beer establishments are providing free and continuous shuttle service to and from Olin Park from 11:30 a.m. until 7 p.m. All shuttles load and unload along the frontage road near the park entrance.

### **LONE GIRL BREWING COMPANY TAPROOM**

1817 E Washington Ave. Madison

### **FULL MILE BEER CO. & KITCHEN**

132 Market Street, Suite 100, Sun Prairie

### **GREAT DANE - DOWNTOWN**

(2 shuttles at this location)

123 E Doty St., Madison,

### **GREAT DANE - FITCHBURG**

2980 Cahill Main, Fitchburg

### **GREAT DANE - HILLDALE**

357 Price Place, Madison

### **GREAT DANE - EASTSIDE**

876 Jupiter Dr, Madison

### **VINTAGE BREWING CO. - MADISON WEST**

674 S Whitney Way, Madison

**More travel info at:**  
**<https://greattaste.org/travel>**



# COLLABORATION STATION

**I**N FEBRUARY we asked Breweries to reach out to their fellow brewer friends to collaborate on a beer brewed by the attending brewer (an attempt to stay true to our roots, while potentially crossing the line of our traditional 11 state footprint). Breweries came through pairing up with their friends in the industry both near and far. Some paired up with new nearby breweries (that will serve some of their first beers via collaboration at the Great Taste), while others reached out further. Not just outside of the Midwest, but outside of the US! 30+ Beers will be served out of our Collaboration Station beer tent!

**SEE BEER DESCRIPTIONS UNDER  
"COLLABORATION STATION"  
IN THE PROGRAM**

**2ND SHIFT BREWING** | St. Louis, Mo  
**BLUE JAY BREWING** | St. Louis, MO

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**608 BREWING COMPANY** | Lacrosse, WI  
**ORCHESTRATED MINDS** | Fort Lauderdale, FL

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**AGAINST THE GRAIN BREWERY** | Louisville, KY  
**AWRY BREWING** | Louisville, KY

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**ALT BREW** | Madison, WI  
**MILLER MALTING CO.** | Cascade, Iowa

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**BROKEN BAT BREWING CO.** | Milwaukee, WI  
**CENTRAL WATERS - MKE** | Amherst, WI

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**DELTA BEER LAB** | Madison, WI  
**HERBIERY BREWING** | Madison, WI

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**DIMENSIONAL BREWING** | Dubuque, IA  
**WISE I BREWING** | Le Mars, IA

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**FAIR STATE BREWING COOPERATIVE** | Minneapolis, MN  
**STEEL TOE BREWING** | Saint Louis Park, MN

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**G5 BREWING** | Beloit, WI  
**ALLUVIAL BREWING** | Ames, IA

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**G5 BREWING** | Beloit, WI  
**FORBIDDEN ROOT** | Chicago, IL

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**G5 BREWING** | Beloit, WI  
**BARREL THEORY** | St. Paul, MN

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**G5 BREWING** | Beloit, WI  
**GRAVITY BOX** | Mauston, WI

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**G5 BREWING** | Beloit, WI  
**STREETSIDE** | Cincinnati, OH

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**G5 BREWING COMPANY** | Beloit, WI  
**LITTLE THISTLE** | Rochester, MN

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**GATHERING PLACE BREWING** | Milwaukee, WI  
**SWAY BREWING + BLENDING** | Baileys Harbor, WI

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**MCFLESHMAN'S BREWING CO** | Appleton, WI  
**FULLER'S** | London, England

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**MCFLESHMAN'S BREWING CO** | Appleton, WI  
**FULLER'S / EXPLORIUM** | London, England

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**MIKERPHONE BREWING** | Elk Grove Village, WI  
**XUL BEER COMPANY** | Knoxville, TN

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**NOON WHISTLE BREWING** | Lombard, IL  
**NEURONOVA** | Lombard, IL

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**OPE BREWING CO** | West Allis, WI  
**PERSPECTIVE BREWING** | West Allis, WI

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**REVOLUTION BREWING** | Chicago, IL  
**YOUNG BLOOD BEER COMPANY** | Madison, WI

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**REVOLUTION BREWING** | Chicago, IL  
**MOOR'S BREWING** | Chicago, IL

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**SOLEMN OATH BREWERY** | Naperville, IL  
**BROTHERSHIP BREWING** | Mokena, IL

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**SURLY BREWING COMPANY** | Minneapolis, MN  
**OTHER HALF BREWING** | Brooklyn, NY

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**SWAY BREWING + BLENDING** | Minneapolis, MN  
**VAULT 202 BREWERY** | Appleton, WI

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**TORZALA BREWING CO.** | Milwaukee, WI  
**STEELTANK BREWING CO.** | Oconomowoc, WI

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**WATER STREET BREWERY** | Delafield, WI  
**TURTLE STACK BREWERY** | Lacrosse, WI

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**WERK FORCE BREWING CO.** | Plainfield, IL  
**FLIPSIDE BREWING CO.** | Tinley Park, IL

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**WISCONSIN DELLS BREWING CO.** | Wisconsin Dells, WI  
**SCONNIE BEER** | Wisconsin Dells, WI

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**WORKING DRAFT BEER COMPANY** | Madison, WI  
**CELLAR WEST ARTISAN ALES** | Layfayette, CO

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# THE BEER LIST STARTS HERE



## 2ND SHIFT BREWING | 110

[www.2ndshiftbrewing.com](http://www.2ndshiftbrewing.com)

1601 Sublette Ave, Saint Louis, MO 63110

We are a St. Louis, MO based brewery that crafts beer that is big on flavors and aroma, like beer should be. GETCHYASUM... so put that in your earball!

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

**BERLINERWEISS:** Style: Berliner Weissbier. OG: 1.03. IBU: 4.6. ABV: 3.3. SRM: 1.9. Traditional neutral oak barrel aged Berlinerweiss aged for 3 years in barrel and an additional 2 years in keg.

**BLANTON BOURBON BARREL AGED COCONUT LIQUID SPIRITUAL DELIGHT:** Style: American Double/Imperial Stout. OG: 1.148. IBU: 74.1. ABV: 14.5. SRM: 35.41. Imperial Stout aged for 36 months in Blanton's Bourbon Barrels with Toasted Coconut.

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

**COFFEE LIQUID SPIRITUAL DELIGHT:** Style: American Double/Imperial Stout. OG: 1.13. IBU: 36.7. ABV: 11.5. SRM: 33.65. Imperial Stout brewed with Living Millennially light roast coffee beans.

**HIBISCUS WIT:** Style: Witbier. ABV: 5.2.

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

## 3 FLOYDS BREWING CO. | 806

[www.3floyds.com](http://www.3floyds.com)

9750 Indiana Pkwy., Munster, IN 46321

From our humble beginnings in 1996—armed with only a few hundred dollars, a five-barrel Frankenstein wok-burner-fired brew kettle, repurposed open Swiss cheese fermenters (Hammond Squares) and an old Canfield's Cola tank—"It's Not Normal" ales and lagers were born. Now Indiana's largest brewery, Nick Floyd and company continue to bring you strange and wonderful beers.

**DARK LORD CHEMTRAILMIX '19:** Style: Russian Imperial Stout. ABV: 15.0. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon. Packaged for Dark Lord Day 2019.

**DARK LORD CHEMTRAILMIX '21:** Style: Russian Imperial Stout. ABV: 15.0. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon. Packaged for Dark Lord Day 2021.

**DARK LORD CHEMTRAILMIX '23:** Style: Russian Imperial Stout. ABV: 15.0. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon. Packaged for Dark Lord Day 2023.

**DARK LORD CHEMTRAILMIX '24:** Style: Russian Imperial Stout. ABV: 15.0. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon. Packaged for Dark Lord Day 2024.

**DARK LORD CHEMTRAILMIX '25:** Style: Russian Imperial Stout. ABV: 15.0. A demonic Russian style imperial Stout brewed with coffee, Mexican vanilla and Indian sugar then aged in rye barrels for 1 year with pink peppercorns and cinnamon. Packaged for Dark Lord Day 2025.

**DARK LORD EGREGIOUS PHILBIN '25:** Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in bourbon barrels with cherries and vanilla. Packaged for Dark Lord Day 2025.

**DARK LORD MARSHMALLOW HANDJEE '24:** Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in bourbon barrels with vanilla beans. Packaged for Dark Lord Day 2024.

**DARK LORD SCEPTER OF POWER '25:** Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in bourbon barrels with coffee, vanilla, and cinnamon. Packaged for Dark Lord Day 2025.

**DARK LORD SUNDAY THUNDERSTORM:** Style: Russian Imperial Stout. ABV: 15.0. Bourbon barrel-aged Dark Lord with coffee, cocoa nibs and vanilla. Packaged for Dark Lord Day 2023.

**EVIL BEAST OF 1000 BODIES:** Style: American Double/Imperial IPA. IBU: 91.0. ABV: 8.5. A double IPA with the power of Eclipse, Galaxy, and El Dorado hops at its core, nothing can stop the evil beast of 1000 bodies.

**FLOYDS DELUXE:** Style: Light Lager. ABV: 4.5. Introducing our newest year-round lager, Floyds Deluxe. Brewed using Indiana corn grits, this lighter-style premium lager is clean, refreshing, and ultimately "gulp-able." Double down on deluxe today... It's that easy.

**WARPIGS USA BLIND PHANTOM:** Style: Witbier. ABV: 5.0. Belgian-style Witbier

**WARPIGS USA FOGGY GEEZER:** Style: New England IPA. IBU: 70.0. ABV: 6.8. Super fruity and dank with a firm bitterness. Tropical fruit and citrus notes.

**ZOMBIE DUST:** Style: American Pale Ale. IBU: 62.0. ABV: 6.5. This intensely hopped and gushing undead pale ale will be one's only respite after the zombie apocalypse. Created with our marvelous friends in the comic industry.

## 3 SHEEPS BREWING CO. | 424

[www.3sheepsbrewing.com](http://www.3sheepsbrewing.com)

1837 North Ave, Sheboygan, WI 53083

13 years of brewing beer in Sheboygan, WI.

**BOURBON BARREL AGED UBER JOE (2018):** Style: American Double/Imperial Stout. ABV: 14.0. Imperial Stout aged in Bourbon Barrels with Coffee, Cocoa Nibs, and Vanilla.

**CHAOS PATTERN:** Style: New England IPA. ABV: 6.5. Hazy IPA with Citra, Ekuano, Cascade and Centennial Hops.

**CHAOS PATTERN WITH WAI-ITI, MOTUEKA, AND STRATA HOPS:** Style: New England IPA. ABV: 6.5. Our year round beer, Chaos Pattern, plus a double dry hopping of extra hops!

**FRESH COAST W/ ANCHOVY & WAI-ITI HOPS:** Style: American Pale Ale. ABV: 4.8. Fresh Coast with Anchovy and Wai-iti Hops.

**HOT HONEY:** Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with Honey, Guajillo Peppers and Ghost Peppers.

**LEMONADE IN THE SHADE:** Style: Fruit/Vegetable Beer. ABV: 4.8. Lemonade inspired fruit beer.

**SUPERNOVA:** Style: American Double/Imperial IPA. IBU: 70.0. ABV: 9.0. Imperial IPA with Galaxy and Comet Hops.

**THE WOLF: 2025:** Style: American Double/Imperial Stout. ABV: 14.1. Imperial Stout aged in Bourbon Barrels.

**THE WOLF: 1792:** Style: American Double/Imperial Stout. IBU: 13.0. ABV: 13.4. Imperial Stout aged in 1792 Bourbon Barrels.

**THE WOLF: TRIPLE BARREL - 2024:** Style: American Double/Imperial Stout. ABV: 18.0. Imperial Stout aged in 3 bourbon barrels. First: Four Roses bourbon barrels. Second: 12-year Elijah Craig bourbon. Third: Four Roses bourbon barrels.

**VENERATION IN BOURBON BARRELS - 2018:** Style: Quadrupel (Quad). ABV: 13.2. Belgian-style Quad brewed with figs and molasses aged in Bourbon Whiskey barrels. 2018 Release.

**WATERMELON BERLINER WEISS:** Style: Berliner Weissbier. ABV: 5.0. Berliner Weisse with Watermelon.

**WISCONSINITIS:** Style: Cream Ale. ABV: 5.0.

**WISCONSINITIS WITH CHERRY:** Style: Fruit/Vegetable Beer. ABV: 5.0. Cream ale with Cherry.

## 4 HANDS BREWING COMPANY | 122

[www.4handsbrewery.com](http://www.4handsbrewery.com)

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

Founded in the LaSalle Park neighborhood in 2011, 4 Hands Brewing Company has grown to become the largest craft brewery in the St. Louis area. Brewing a wide range of year-round, seasonal and limited release beers, 4 Hands is also home to 1220 Spirits, a botanically inspired craft distillery, and Withered Oak, a line of uniquely finished and artfully blended whiskeys. With a strong focus on community support and philanthropy, the brewery has given back over \$370,000 to local nonprofits through its City Wide Mission.

**FOAM FIRST:** Style: Czech Pilsener. ABV: 4.8. Our tribute to the imminently drinkable, simple yet complex Czech-style pilsner, Foam First pours a pale golden color with brilliant clarity. Mt. Hood hops added during the boil and whirlpooling lend spicy, herbal and subtly floral notes to the aroma and flavor in this super clean lager that finishes light and incredibly crisp.

**MADAGASCAR RASPBERRY TRUFFLE:** Style: American Double/Imperial Stout. ABV: 9.3. Aged in bourbon barrels with whole Madagascar vanilla beans and loads of fresh raspberries, this decidedly dessert-like expression of Madagascar is bright and berry-forward with a subtle touch of tartness that balances the rich chocolate and warming bourbon notes.

**OCTOHAZE:** Style: New England IPA. ABV: 7.0. Descend into the depths with OctoHaze, a hazy IPA brewed with Mosaic, Galaxy and Nectarone hops. Expect massive, juicy waves of passion fruit, pineapple, peach and citrus provided by aggressive dry-hopping. Fermentation with the London Fog yeast strain provides fruity esters that complement this beer's minimal upfront bitterness and velvety mouthfeel.

**ON CUE:** Style: Gose. ABV: 4.5. On Cue is a slightly sour, easy-drinking German-style gose brewed with vibrant hibiscus flowers, crisp cucumber and a pinch of pink Himalayan sea salt. The hibiscus lends a subtle floral aroma and delicate pink hue while the cucumber adds a clean, cool finish. Balanced by the addition of sea salt, this crusher is endlessly drinkable and perfectly on cue for any occasion.

**PEACHY PIPE DREAM:** Style: American Pale Wheat Ale. ABV: 4.5. Sent from a distant planet devoid of fresh fruit, Peachy arrived on Earth with one mission in mind: gather as many juicy, ripe peaches as possible. Now, Peachy's ultimate creation is ready, a peach wheat beer that's light, refreshing and bursting with fruit flavor. Join Peachy on this fruity adventure and get ready to be abducted... by flavor!

**STRAWBERRY BURST HARD SELTZER:** Style: Hard Seltzer. ABV: 4.0. Inspired by those juicy, chewy pink squares that are arguably the best in the pack, Strawberry Burst Hard Seltzer delivers that same mouth watering sensation with huge strawberry aroma and flavor.

**VOLTRON VOLUME EIGHT:** Style: New England IPA. ABV: 6.5. The eighth release in a series of collaborations with breweries from around the country to bring the mighty Voltron to life, Voltron Volume Eight is a juicy, hazy IPA brewed with 3 Sheeps Brewing in Sheboygan, Wisconsin. Hopped with a blend of Sultana, Strata and Mosaic hops, this tropical juice bomb boasts bold notes of pineapple, passion fruit, citrus and blueberry that soar from a malt base composed of pale malt, white wheat and flaked oats.

## 608 BREWING COMPANY | 608

[www.608brewingcompany.com](http://www.608brewingcompany.com)

83 Copeland Ave, La Crosse, WI 54603

We like to brew beer. You like to drink beer. Seems like a match.

**608 FINEST:** Style: Czech Pilsener. ABV: 5.5. Our version of a Czech Pils.


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


# AEPPELTREOW WINERY | 607


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


1072 288th Ave., Burlington, WI 53105

Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines, and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries. The venture grew out of our home cidermaking pastime and biology, chemistry, and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars—grown locally—and that cidermaking is an act of conservation, both in the cellar and in the field.

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

**BLACKBIRD BERRY CIDER:** Style: Cider. ABV: 6.0.  Black Currant / Elderberry flavored cider. Sweet-Tart and Jammy.

**ORCHARD ORIOLE PERRY:** Style: Cider. ABV: 5.0.  Semi-sweet. 100% traditional perry pears. High Tannins smoothed with pear sweetness.

**SPARKLING PERRY:** Style: Cider. ABV: 7.0.  Very bubbly, semi-sweet. Champagne method perry

**TYTON PROPER CIDER:** Style: Cider. ABV: 6.0.  Semi-sweet traditional cider, Field run French and English bittersharp and bittersweet cider-only apples. Gently woody.

# AGAINST THE GRAIN BREWERY | 210

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

1800 Northwestern Parkway, Louisville, KY 40203

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

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

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

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

ABV: 8.2. SRM: 4.5. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety Citra. Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

**COLD ASS BEER:** Style: American Amber/Red Ale. OG: 10.5. IBU: 18.0. ABV: 4.3.

SRM: 11.0. You've sat your ass down and had a beer, now try some Cold Ass Beer. We know that no one likes hot ass beers or even warm ass beers (trust us we tried those, it was a disaster). So we landed on COLD Ass Beer and it warms our hearts that true beer drinkers can pound these cold asses all day long.

**DERBY CITY PILS:** Style: German Pilsener. OG: 10.5. IBU: 20.5. ABV: 4.5. SRM: 2.7. Finally a sure bet!

**KY HOP WATER:** Style: Non-Alcoholic. **NA** Non-alcoholic carbonated hop water with Citra and Amarillo

**RAUCHBIER:** Style: Rauchbier. OG: 13.2. IBU: 24.0. ABV: 5.3. SRM: 12.0. As Bambergian as you can get in the Midwest! 100% Beechwood smoked malt is used to brew this lager and German noble hops to balance. If you hate smoked beers, try this one and let you hate flow through you.

## ALT BREW | 301

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

1808 Wright St, Madison, WI 53704

ALT Brew is a craft brewery and taproom located on the east side of Madison, WI. We take pride in designing and brewing a wide variety of beer styles all without using barley, wheat, or rye. From fresh double dry-hopped double IPAs to delightfully drinkable blonde ales to huge bourbon barrel aged stouts and everything in between, we are excited to offer 100% gluten-free beer that all beer drinkers can enjoy.

**1808 PORTER:** Style: American Porter. ABV: 5.6. Malty dark ale with complex roasty characteristics.

**COOL RUNNINGS:** Style: Session Beer. ABV: 3.5. Hoppy and malty low-ABV IPA.

**HEFEWEISSBIER:** Style: Hefeweizen. ABV: 4.5. **GF** German Style Wheat Ale

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

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

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

## AMORPHIC BEER | 121

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

3700 N Fratney St., Milwaukee, WI 53212

Beer without shape, engineered through scientific experimentation. Amorphic Beer takes the science part of brewing to the extreme, applying techniques and modeling usually reserved for the corporate tech world to beer design and processing. Expect award winning IPAs, Czech inspired lagers (because they are better than German), Vietnamese inspired rice lagers, fruited sours and crazy seltzers with real fruit and no fake stuff, and the occasional barrel aged release. Stop by to talk beer, bikes, or science! Everything we make is vegan.

**ARTEMIS ROUGE LIGHT:** Style: Hard Seltzer. OG: 10.0. IBU: 0.1. ABV: 5.0.

SRM: 0.1. **GF** Real Fruit Hard Seltzer with Madagascar Vanilla, Blood Oranges, and Coconut Cream. The original variant was brewed to taste like boozy Orange Julius from the mall as a kid, but we made this special blood red orange variant for the Great Taste 2025! Some say it tastes like melted dreamsicles, it's ridiculous. Gluten Free. Vegan, even though it doesn't taste like it. Real fruit. No fake stuff.

**BBA MAJOR PARTICLES 2024:** Style: American Double/Imperial Stout.

OG: 27.0. IBU: 54.0. ABV: 12.0. SRM: 50.0. Imperial Stout aged in J. Henry Rye and Bourbon barrels for a year, with Madagascar Bourbon Vanilla. originally released for Black Friday 2024. Not overly sweet, but not too dry, extreme notes of Rye, Bourbon, dark chocolate, and coffee. No adjuncts, no lactose, just beer, barrels, and vanilla in this one.

**BIA HÓI YUZU:** Style: Japanese Rice Lager. OG: 9.0. IBU: 10.0. ABV: 4.0. SRM: 2.5.

Vietnamese Jasmine Rice Lager. Our popular taproom crusher, based on rice lagers in Hanoi Viet Nam. Bia Hói translates to "fresh beer" and is brewed with unique temperatures to achieve an extremely refreshing, tart, and crisp finish. We add jasmine flowers to the whirlpool for aromatic complexity. For the Great Taste 2025, we added just the right amount of Japanese Yuzu fruit to add in lemon and white pepper notes for the ultimate summer crusher.

**DAD NOISES INTENSIFY:** Style: American Pale Ale. OG: 14.0. IBU: 35.0. ABV: 5.7.

SRM: 3.7. American Pale Ale with two unique hops that some might argue don't belong, but we don't care. Freestyle Riwaka and KRUSH hops give this



one just the right amount of bite and tropical fruitiness with a subtle malt backbone. Old school beer nerds rejoice!

**NẾP CẨM LAGER:** Style: Japanese Rice Lager. OG: 11.0. IBU: 30.0. ABV: 5.0. SRM: 20.0. Vietnamese inspired dark rice lager with purple sticky rice. Expect a balance of crushability with dark roast notes and a refreshingly crisp tart finish. A dark beer brewed to be consumed when it's hot and humid, just like today most likely will be. Special release just for the Great Taste 2025. It doesn't fit any categorical option so please ignore the style listing!

**QUADRATIC EXPLANATION:** Style: Euro Pale Lager. OG: 13.0. IBU: 20.0. ABV: 5.5. SRM: 3.2. Warm fermented Czech Pale Lager rested on whole coffee beans. We elevated the fermentation temp on the H-strain from that brewery in Plzen to generate a bit more citrus fruity notes, followed by a lagering phase on top of whole coffee beans for a unique straw yellow colored lager that hits even when it's hot out. Strong coffee aroma and a balanced taste that still lets you experience the malt.

**SUPERDELIC INDEMNITY:** Style: New England IPA. OG: 20.0. IBU: 30.0. ABV: 7.5. SRM: 5.0. Highest rated Hazy DIPa in WI in 2024, and we brought it back for 2025. Crayon yellow haze, NZ Superdelic and Freestyle Motueka hops. Trippy tropical notes all day on a soft pillowy base.

**WHEELIN AND SNIPIN:** Style: New England IPA. OG: 20.0. IBU: 30.0. ABV: 8.0. SRM: 4.6. Hazy Double IPA. We engineered and brewed this one with our friends at Youngblood Beer Co. It starts with a thiccc hazy base of wheat, oats, and chit malt, followed by Kohia Nelson (passion fruit infused Nelson Sauvin) and KRUSH hops on the cold side. Tropical haze that hits hard after a snipe session.

## APPLETON BEER FACTORY | 406

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

603 W College Ave, Appleton, WI 54911

We're builders at heart. We built Appleton Beer Factory from the ground up. Before we opened in 2013, we spent 3 years refurbishing the interior and exterior of our building. We tore the place apart so we could rebuild it our way. We designed and built our 20 barrel, gravity-fed custom brewing systems and then built our beautiful space around it. We repurposed various materials to build our bar, tables and create the industrial style that represents our roots and pays homage to the history of the Schreiter Auto building. Collectively we put in over 25,000 hours of sweat equity, and we drank a hell of a lot of beers along the way. We didn't take shortcuts to build this space, and we don't take shortcuts to brew our beers.

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

**ANCHOR CHECK:** Style: Light Lager. ABV: 4.5. Light lager infused with cucumber. Cervesa fresca!

**BLACK IS BEAUTIFUL:** Style: American Double/Imperial Stout. ABV: 9.0. Imperial Stout aged in Bourbon barrels and one light Whiskey barrel

**BUTTE DES MORTS BLACK:** Style: American Black Ale. OG: 1.051. IBU: 24.0. ABV: 4.6. SRM: 36.0. Darker than a treeline at night, smooth as a moonlit river, our Black Ale is a surprisingly easy-drinking beer. Caramel and biscuit notes support the blackened, roasty wheat in this ale. Willamette hops are added for a balanced hop bitterness.

**FACTORY LIGHT LAGER:** Style: Light Lager. OG: 1.049. IBU: 11.0. ABV: 4.5. SRM: 3.0. Light and crisp. Perfect for rallying the crew, lubricating the slide, and smashing leather-bound balls. Formerly called Bernie's Brau... formally, formerly called Factory Light Lager.

**JUICY MCJUICEFACE:** Style: New England IPA. OG: 1.064. IBU: 15.0. ABV: 6.5. SRM: 6.0. Our take on this popular new style balances bitterness with sweetness. Big, juicy, citrusy hops like Citra, Mosaic, Ekuant, and



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

**MILLHAND HEFEWEIZEN:** Style: Hefeweizen. OG: 1.053. IBU: 12.0. ABV: 5.0.

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

**OKTOBERFEST:** Style: Märzen/Oktoberfest. OG: 1.055. IBU: 24.0. ABV: 5.2.

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

**PUMPKIN PIE PORTER:** Style: American Porter. ABV: 4.6. Dark ale infused with pumpkin pie tea!

## AUGUST SCHELLS BREWING CO. | 601

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

1860 Schell's Rd, New Ulm, MN 56073

Celebrating 165 Years in 2025! August Schell's Brewing Company was established 1860. Schell's is the second oldest family owned and operated brewery in the United States on it's 6th Generation at the Brewery located in New Ulm, MN. Called "the most beautiful brewery in America," by the late Michael Jackson, Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's continues to produce award winning beers from Core Brands like Firebrick (Amber Lager), Seasonals like Oktoberfest (Marzen), and new brands like Notorious Juicy Lager!

**CUCUMBER MELON REFRESHER (GREAT TASTE EXCLUSIVE):** ABV: 4.0. Great Taste Exclusive! Cucumber melon blends with sweet watermelon. Finishes with a cool, crisp rush of cucumber for a light and boozy refresher!

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

**GRAIN BELT PREMIUM:** Style: American Adjunct Lager. ABV: 4.6. Light to medium straw color. Light Malt flavor and detectable sweetness. Unique Premium hop aroma and flavor with low hop bitterness.

**GRAIN BELT PREMIUM LIGHT:** Style: Light Lager. ABV: 3.9. All the flavor of a full-bodied lager with a fraction of the calories. Clean and crisp with a subtle hop bitterness. Only 95 Calories!

**NOTORIOUS P.I.L.S.:** IBU: 38.0. ABV: 5.0. A "Juicy Lager". This New Zealand Style Lager has tropical aromas of peach, guava, and citrus, with a balanced biscuit malt flavor that gives you the perfect balanced beer with nice bitterness, juicy characteristics and smooth clean finish.


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

## B. NEKTAR MEADERY | 303


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

1511 Jarvis, Ferndale, MI 48220

B. Nektar Meadery was founded in 2006 in Ferndale, Michigan by a husband and wife team. Our goal is to bring a modern twist on mead as well as other beverages like cider, beer and non-alcoholic mocktails.

**BIKINI BOTTOM:** Style: Cider. ABV: 5.8.  Pineapple Cider

**BITTERSWEET SYMPHONY:** Style: Mead. ABV: 8.3.  Negorni style mead

**DURIAN DURIAN:** Style: Mead. ABV: 6.0.  Banana, Durian and Coconut smoothie mead

**IT'S NOT GRAPE:** Style: Mead. ABV: 5.3.  Carbonated. Mead with hibiscus and butterfly pea flower. Looks and tastes like grape, but It's Not Grape!

**OLD FASHION ZOMBIE:** Style: Mead. ABV: 9.8.  Apple Cherry mead with honey, hops, and orange aged in whiskey barrels

**PEACH KILL ALL THE GOLFERS:** Style: Mead. ABV: 6.7.  Carbonated. Mead with black tea, lemon and peach puree.

**SLICE OF LIFE:** Style: Cider. ABV: 5.3.  Hard cider with lemon and ginger.

**SOBER CLASSIC MARGARITA:** Style: Non-Alcoholic.   Carbonated. Classic fresh lime Margarita mocktail with a hint of salt.

**SOBER GRAPEFRUIT PALOMA:** Style: Non-Alcoholic.   Carbonated. Grapefruit Paloma mocktail

**SOBER NEGRONI:** Style: Non-Alcoholic.   Carbonated. Negroni mocktail.

**SOBER TANGERINE GIN & TONIC:** Style: Non-Alcoholic.   Carbonated. Gin & Tonic mocktail with tangerine.

## BADGER STATE BREWING COMPANY | 823

badgerstatebrewing.com

990 Tony Canadeo Run, Green Bay, WI 54304

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

**2024 DOUBLE BARREL WHISKEY BUSINESS:** Style: American Double/Imperial Stout. ABV: 13.3. Our barrel aged Imperial Stout aged in both J Henry and Old Forester Birthday Bourbon Barrels. Rich and decadent, yet balanced.

**BRW-SKI:** Style: Light Lager. ABV: 4.8. The classic lager brew helped build Wisconsin into the beer state that it is today. With reverence to our roots, we've created BRW-SKI (pronounced "Brewski"), a forward-thinking, German-inspired lager that drinks clean, crisp, and delicious. Clean - Floral - Rustic - Crisp.

**CARAJILLO:** Style: American Double/Imperial Brown Ale. ABV: 9.2. Inspired by the Carajillo cocktail, this Imperial Brown Ale was aged for 12 months in Tequila and Mezcal barrels before we added orange peel and freshly roasted Mexican coffee beans. It makes for a delightfully complex treat on a warm summer night. Part of our Tiki Tom After Dark Series.

**MUSKY CITRA IPA:** Style: New England IPA. ABV: 6.9. An all Citra-hopped Hazy IPA with just a little bite. The haze was inspired by the murky depth of our Wisconsin waters where our great state fish, the mighty Muskellunge. Coming in at 6.9% ABV, a nod to the record for largest Musky ever caught: 69-pound beast. Citrusy - Juicy - Lively - Zesty.

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

**OKT-SKI:** Style: Märzen/Okttoberfest. ABV: 5.2. Our fall seasonal lager, a Marzen-style beer for the Oktoberfest season. Prost!

**PUMPKIN BUZZY:** Style: English Brown Ale. ABV: 6.0. From our Buzzy line of coffee beers, this is a brown ale with coffee, plus all of the favorite spices in your favorite pumpkin drinks of the season.

**TIKI TOM: BEERMOSA SLUSHIE SOUR:** Style: Berliner Weissbier. ABV: 5.0. Orangey - Tart - Pulpy - Vibrant. Inspired by the infamous Screwdriver cocktail, we smushed and slushed FOUR types of oranges over our sour base resulting in this tart and pulpy orange beauty! Made with Blood Orange, Cara Cara, Navel and Tangerines.

# BARN TOWN BREWING | 801

9500 University Ave., #1110, West Des Moines, IA 50266


Barn Town was built on one word: Passion. Founder Pete Faber was born and raised right here in Des Moines. After college, he ventured into the hospitality business in Chicago. During his 16 years in Chicago, Pete's passion for craft beer and his state of Iowa grew more and more.

After contemplating for several years, he decided to move back home to build something that "would make his home town proud of having." Thus spawned Barn Town Brewing.


**COTTON CANDY SOUR - GLUTEN FREE:** ABV: 5.2. Gluten free Cotton Candy sour that tastes like a cotton candy sour

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

**NEON HAZY IPA:** Style: New England IPA. ABV: 6.5. Our flagship double dry-hopped Hazy IPA with Citra and Mosaic hops.

**PBJ GRAPE - GF SOUR:** ABV: 5.0.  This has become a fan favorite of ours over the years! This Gluten Free Sour was conditioned on peanuts, then we added delicious Concord Grape juice to make it taste just like a classic PB&J sandwich that good ol' mom used to put in yer lunchbox.

**PBJ RASPBERRY - GF SOUR:** ABV: 5.0.  Another PBJ creation! This Gluten Free Sour was conditioned on dry roasted peanuts, then we added delicious raspberry juice to make it taste just like a PB&J sandwich, raspberry style!

**PBJ STRAWBERRY - GF SOUR:** ABV: 5.0.  The PBJ factory continues at Barn Town with this GF Sour. We conditioned this on peanuts and added strawberry juice to turn this on into liquid nostalgia!

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

## ROOKIE

# BARREL + BEAM | 814

barrelandbeam.com

260 Northwoods Rd, Marquette, MI 49855

We're a craft brewery dedicated to creating exceptional farmhouse ales and barrel-aged beers. Nestled in the scenic landscapes of Michigan's Upper Peninsula, our brewery combines traditional brewing methods with innovative techniques to produce unique, flavorful brews. At Barrel + Beam, we celebrate the art of brewing with a commitment to quality, community, and sustainability. Join us for a tasting experience that highlights the best of what nature and craftsmanship have to offer.

**BLANC DU NORD:** Style: Witbier. ABV: 5.0. Belgian Witbier. featuring lemon peel, sweet orange peel, and bitter orange peel. Creamy, fruity, effervescent, and refreshing. Full of citrus flavor with full mouth feel.

**MERRY BAND:** Style: Mixed-Fermentation Sour. ABV: 7.6. A blend of Michigan sourced French Oak barrel sours. Finished with Michigan blueberries, blackberries, and Montmorency cherries. Expect a very tart and fruit forward ale.

**PRET:** Style: Grisette. Michigan-sourced Grisette; a low-alcohol beer that is light in body, with a noticeable tartness similar to other farmhouse ales. This seasonal release screams Spring! Possibly the most floral beer you'll have. Heavily dry hopped with Michigan grown Mackinaw hops. Tropical, citrusy, dry.

**TERRE A TERRE:** Style: Saison/Farmhouse Ale. ABV: 6.5. French and Belgian sourced, classically styled Saison. Fruity and dry. Spicy, effervescent, fruity, dry.

# BAVARIAN BIERHAUS | 422

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

700 W Lexington Blvd, Glendale, WI 53217

The Bavarian Bierhaus stands as a tribute to the rich heritage of German brewing, hospitality, and celebration. Built on tradition and rooted in community, we honor the old-world customs of Bavaria while embracing the spirit of Wisconsin. From our authentic cuisine and handcrafted beers to our lively festivals and warm *Gemütlichkeit*, every experience at the Bierhaus is a continuation of a proud legacy—where the past is celebrated, and new memories are made.

**HAUS HEFEWEIZEN:** Style: Hefeweizen. IBU: 14.0. ABV: 5.6.

**JACOB'S BEST PILSNER:** Style: German Pilsener. IBU: 28.0. ABV: 4.5.

**KÖLSCH:** Style: Kölsch. IBU: 24.0. ABV: 4.5.

**SCHMUTZIG HELLES LAGER:** Style: Munich Helles Lager. IBU: 19.0. ABV: 5.2.

**UNKEL DUNKEL:** Style: Munich Dunkel Lager. IBU: 25.0. ABV: 5.6.

**ZWICKL FESTBIER (COLLABORATION WITH WEIHENSTEPHAN):** Style: Keller Bier/Zwickel Bier. IBU: 23.0. ABV: 5.9. German style fest beer brewed with Wisconsin grown hops. Brewed with our friends at Weihestephan Brewery!

# BEGYLE BREWING COMPANY | 504

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

1800 W Cuyler Ave, Chicago, IL 60613

Begyle Brewing is a community supported brewery located in Chicago, Illinois. Established in 2012.

**BARREL AGED IMPERIAL PAJAMAS:** Style: American Double/Imperial Stout.

ABV: 13.0. We took our Imperial Pajamas recipe (sans coffee) and let it age for six months in Heaven Hill Bourbon barrels. The result is a rich, chocolatey beer that's gotten good and cozy with coconut, vanilla, and oaky bourbon notes—comfort beer at its finest. 2018 GABF Gold Medal Winner.

**DUCKS FLY TOGETHER:** Style: American Pale Lager. ABV: 5.0. Dry Hopped American Lager. Medium bitter, with orange rind and lemon zest notes, this easy-drinking dry-hopped American lager ends with a biscuity/malty finish. Wherever your flying V takes you and your crew, it's a great beer for sharing with friends and the perfect reminder that Ducks Fly Together.

**GRAPEFRUIT GOSE:** Style: Gose. ABV: 4.5.

**LIME BOAT SHOES:** Style: Kölsch. ABV: 5.0. With a moderate amount of bitterness and a crisp dry finish, this light, malt-forward Kölsch is made for leisure. It might be what a fool believes, but we think that peaceful, easy feeling is more of a mindset than anything a rich girl can buy. Great Taste upgrade; we added Lime to this summer seasonal!

**MOSAIC DUCKS FLY TOGETHER:** ABV: 5.0.

**NO TOMORROW:** Style: New England IPA. ABV: 7.0. Hazy IPA. In the spirit of living for today, we double dry-hopped this hazy IPA with copious amounts of Citra and Simcoe hops. It features notes of juicy citrus fruit, orange zest, candied peach, and a touch of dank pine. Just watch out for that first step – it's a doozy!

**TOMORROW FLIES:** Style: Fruit/Vegetable Beer. ABV: 5.8. We combine our Hazy IPA - No Tomorrow with our Tangerine Sour - When Tangerines Fly to create a fantastic blend of hazy and sour. Give it a go!

**WHEN TANGERINES FLY:** Style: Fruit/Vegetable Beer. ABV: 4.5. Brewed with a base of wheat malt and soured with lactobacillus, tangerine purée lends this sour ale a slight sweetness to balance out its acidity. This is what it tastes like When Tangerines Fly.

# BELLS BREWERY | 513

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

355 E Kalamazoo Ave, Kalamazoo, MI 49007

Started In a Soup Pot in Kalamazoo Michigan, Now We're Here

We've come a long way, friends. From humble basement beginnings in 1985 all the way to national recognition, it has been a journey jam-packed with innovation and expansion. We call it Inspired Brewing, and it's what

drives us to make thoughtfully and creatively brewed quality craft beers, all while building a better future together.

**2017 CHERRY STOUT:** Style: American Stout. ABV: 7.0. A mysterious dance of tart Michigan cherries with the dark, roasted malts of a big and bold stout. Stout brewed with cherry juice.

**2020 EXPEDITION STOUT:** Style: Russian Imperial Stout. IBU: 77.0. ABV: 10.5. One of the earliest examples of Russian Imperial Stouts in the United States, this beer offers immensely complex flavors crafted specifically with aging in mind.

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

**FLAMINGO FRUIT FIGHT:** Style: Fruit/Vegetable Beer. ABV: 5.0. This Fruit Fight started when two flamingos walked into a bar... it is brewed with passionfruit and lime zest, resulting in a tart blend of tropical, citrus flavors and aromas.

**ITALIAN PILS:** Style: German Pilsener. ABV: 5.0. A crisp and golden brew

**LAGER FOR THE LAKES:** Style: Light Lager. IBU: 20.0. ABV: 4.8. Following in the tradition of Czech Pilsners by offering a combination of firm malt and herbal hop bitterness, Bell's Lager For the Lakes is as refreshing and crisp as a swim in the Great Lakes.

**NO YEAH:** Style: American Blonde Ale. ABV: 4.9. No, Yeah is an easy drinking beer that's bright and fun, both inside and out. The label and design play into the meme culture that pokes fun at Midwestern Politeness. Attention-grabbing and fresh, this Golden Ale stands out on the shelf and, just like many of the Midwestern phrases we use, demands repeating. Just a really nice beer

**OBERON ALE:** Style: American Pale Wheat Ale. ABV: 5.8. Bell's Oberon is a wheat ale fermented with Bell's signature house ale yeast, mixing a spicy hop character with mildly fruity aromas. The addition of wheat malt lends a smooth mouthfeel, making it a classic summer beer.

**OBERON LIGHT:** Style: American Pale Wheat Ale. ABV: 4.0. Bell's Brewery Oberon Light Ale. Let Your Light Shine with only 99 calories, a punch of Citrus Aromatics, and a mouthwatering finish.

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

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

**ORANGE VANILLA CREAM OBERON:** Style: American Pale Wheat Ale. ABV: 5.8. A twist on the classic Oberon inspired by the flavors of an Orange Dreamsicle.

**STRAWBERRIES AND CREAM OBERON:** Style: American Pale Wheat Ale. ABV: 5.6. wheat beer brewed with strawberry and vanilla flavoring

**SUMMER PEACH WHEAT ALE:** Style: American Pale Wheat Ale. ABV: 5.6. Wheat beer brewed with peach.

**TROPICAL HOPSLAM:** Style: American Double/Imperial IPA. ABV: 9.0. Say hello to Tropical Hopslam (9.0% ABV)! A bold, juicy twist on our iconic DIPa, packed with notes of pineapple, mango, and passionfruit.

**TWO HEARTED IPA:** Style: American IPA. ABV: 7.0. India Pale Ale style well suited for Hemingway-esque trips to the Upper Peninsula. American malts and enormous hop additions give this beer a crisp finish and incredible floral hop aroma.

## BIG GROVE BREWERY | 218

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

1225 S Gilbert Street, Iowa City, IA 52240

Big Grove Brewery and Taproom is a 28,000 sq-ft brewery, restaurant and entertainment venue. Stop in for one of our award-winning beers on tap and enjoy casual dining from a menu of street-food inspired small plates and sandwiches. Choose your own adventure with a game of ping pong, foosball, or shuffleboard and soak in some live music. Don't forget, our outdoor space is never closed; if you're up to it, have at it. Enjoy our outdoor, dog-friendly patio and lawn. The lawn features bocce ball courts, bags, a kids play area and anything else you can imagine. Kick back with friends, sip on a beer and enjoy a beautiful Iowa sunset around one of our five patio fire pits.

**BEER FOR WATER:** Style: Vienna Lager. ABV: 5.2. CASK A rich and malty Czech Amber Lager open-fermented to showcase floor-malted pilsner barley, Czech Saaz hops, and the exceptional water of Cedar Rapids - Na zdraví!

**BOHEMIAN ZWICKEL-CASK:** Style: Keller Bier/Zwickel Bier. ABV: 4.8. CASK Unfiltered lager brewed only with Saaz hops and Bohemian malts. Open fermented and cask conditioned with honey. Slightly hazy with a light, refreshing taste

**CITRUS SURFER LIME:** Style: American Pale Wheat Ale. IBU: 15.0. ABV: 4.8. Our fruited wheat beer with a Lime Twist!

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

**EDDY'S BLUEBERRY DREAM:** ABV: 6.3. CASK-Easy Eddy Hazy IPA w/blueberry puree enhanced with Abstrax Terpenes including Blue Dream, Krush and Raspberry.

**FREEZY EDDY:** Style: Specialty IPA. ABV: 7.0. The hoppy aromatic kick of a classic West Coast style IPA is balanced by lager yeast and pilsner malt for a crisp finish. Serve chilled.

**NEIGHBORHOOD LAGER:** Style: American Pale Lager. IBU: 12.0. ABV: 4.5. An easy-drinking premium light lager that both celebrates and benefits the neighborhoods we are a part of across the Midwest. Every case sold of Neighborhood Beer provides a \$1 back to our Big Grove for Good Program, which is reinvested back into local causes through our Neighborhood Beer "Micro-Grant Program"

**STOP, DOPP, AND LOCK IT W/ TOASTED COCONUT:** Style: Doppelbock. ABV: 6.8. CASK A rich and smooth brew, showcasing dark fruit flavors like plum and raisin. House toasted coconut was added to this cask for an extra layer of flavor. At 6.8% ABV, it delivers a warming finish, making it an indulgent yet approachable choice for those who appreciate depth and balance in their beer.

**THREE STACKS:** Style: American Double/Imperial IPA. IBU: 60.0. ABV: 10.5. CASK A goosed-up Triple IPA featuring a piney dankness of Eureka! hops, a touch of sweetness from honey malt, and orange creamsicle notes from a hefty dry hopping of Nectarone and Idaho 7 hops. A deceptively smooth 10.5%, everyone in your friend group is gonna be saying "Gimmie that!" once they try it. Triples is best.

## BLACK HUSKY BREWING | 523

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

909 E. Locust St., Milwaukee, WI 53212

Black Husky Brewing was started in 2010 in a small log cabin in the northwoods of Pembine, WI. Inspired by the dogs in our sled dog kennel, we named the brewery after our beloved Siberian Husky, Howler, The Black Husky. Each of our beers are a tribute to the loyalty and companionship that defined each of the dogs in our pack. In 2016, we relocated the brewery operations to the Riverwest neighborhood of Milwaukee where we operate our taproom. While we now have a bigger building and have added a small canning line and a few more people to the pack, not much has changed. The same care and dedication to produce the best beer is still practiced to honor the 23 dogs that spent their lives with us.

**AHEAD OF THE PACK BELGIAN GOLDEN STRONG:** Style: Belgian Golden Strong Ale. ABV: 15.0. Dry with faint ester profile that hides the 15% ABV.

**BOOZY BOVINE:** Style: Cream Ale. ABV: 8.1. These Holsteins were born in a pasture, but raised in a saloon. Think cream ales are too tame? Boozy Bovine bucks the trend. Smooth and drinkable, with a bold kick that lets everyone know that this ale means business.

**SOUTHERN HEMISPHERE:** Style: American Double/Imperial IPA. ABV: 9.5. Tropical vibes meet Northern grit in this bold IPA brewed with New Zealand Riwaka hops. Bold, crisp, and unforgettable. One sip will have you grabbing your passport for a trip to the other side of the world.

**SPARKLY EYES (IMPERIAL SPROUSE):** Style: American Double/Imperial IPA. ABV: 11.1. Sprouse's big brother! The role of the New Earth Army is to resolve conflict worldwide. One of the techniques utilized is Sparkly Eyes which psychically gives the disinclination to attack others. You can see Lothar practicing this technique which may be followed by non-lethal methods of conflict should Sparkly Eyes fail to be effective. We have developed Sparkly

Eyes Imperial Sproose so you too can adopt the peaceful ways of the Warrior Monk on your journey to being a Jedi of the New Earth Army.

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

Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter's evening..." What? Really? Lothar ("The Biter") would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle - and it's not meant to be. Brewed with locally harvested spruce tips and tracking in at 103 IBUs this aggressive double IPA won't leave you wondering if you caught a whiff of pine; rather you'll know you bulldozed through the forest and came out on the other side—the dark side—the Black Husky side.

## BLACKSTACK BREWING | 519

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

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

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

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

Although Scott Johnson passed away in 2023, the Johnson family—matriarch Shawne Murphy Johnson and her three kids, Murphy, Cooper, and Quinn—continued the work they started in 2017, with plans to expand into new markets throughout Minnesota and the Upper Midwest. Blackstack Brewing is what it is because of the people who lead it, and we couldn't have more passionate and driven owners.

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

**SEVEN SEAS:** Style: Specialty IPA. ABV: 10.7. TIPA Featuring our hand-selected Westwood Farms Citra and Crosby Estate Comet from Oregon, Hop Head Farms Chinook from Michigan, NZ Cascade, Cashmere, Centennial and Columbus Cryo. No matter where this life might take us... Somehow, we always end up back at home. Come see what all the fuss is about...

**TAKE YOUR TIME:** Style: American Double/Imperial Stout. ABV: 14.0.

**THE LAND BEFORE TIME:** Style: New England IPA. ABV: 7.5. It only took us a million collabs with our Buds at Toppling Goliath to make a beer we can drink than one in a single sitting. Featuring Superdelic, Comet, Krush, and TG's hand-selected Mosaic.

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

**WASTING AWAY:** Style: Mexican Lager. ABV: 5.2. Our Buds at Bricksworth Beer Co. have been endlessly unable to keep this beer on draft, so we decided to brew up a lil bigger batch size. Fully crushable, with or without a lime wedge.

### ROOKIE

## BLAKE'S HARD CIDER CO. | 516

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

17985 Armada Center Rd, Armada, MI 48005

Blake's Hard Cider Co. is an independent, family owned Michigan craft cidery offering an adventurous exploration of all things cider.

**AMERICAN APPLE:** Style: Cider. ABV: 8.0.  Classic Apple



**BLUE RASPBERRY:** Style: Cider. ABV: 6.5.  Get Ready for a burst of blue raspberry flavor that's big, bold, and electric. Every sip packs a punch that's balanced perfectly by a crisp finish. It's full of flavor, but not too sweet, delivering a refreshing and amped up taste!

**PINK LADY:** Style: Cider.  Orchard Reserve

**TRIPLE JAM:** Style: Cider. ABV: 6.5.  Strawberry, Blackberry and Raspberry

## BLIND TIGER BREWERY | 318

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

417 SW 37th St, Topeka, KS 66611

**Blind Tiger Brewery & Restaurant** 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 24 brews on tap, to the tune of about 1000 barrels a year. Our brews have gathered 31 national and international awards over the past 30 years.

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

**FIESTA CERVEZA:** Style: Mexican Lager. OG: 1.044. IBU: 13.0. ABV: 4.6. SRM: 3.0. Close your eyes, you can almost feel the sand in toes! ! NFL, if you know you know.

**JASMINE RICE LAGER:** Style: Japanese Rice Lager. OG: 1.044. IBU: 18.0. ABV: 4.8. SRM: 2.0. Clean Summer Crusher

**MAIBOCK:** Style: Maibock/Helles Bock. OG: 1.068. IBU: 16.0. ABV: 6.8. SRM: 5.0. Our most awarded beer! Big , Blonde, and Sneaky Strong!

**PILS VOM FASS:** Style: German Pilsener. OG: 1.048. IBU: 38.0. ABV: 4.8. SRM: 3.0. German Style Pilsner brewed with malt from a small Bavarian maltster and proper hops from the Hallertau. Fermented with BSI Augustiner yeast and aged to perfection.

**PRICKLY PEAR SOUR:** Style: Fruit/Vegetable Beer. OG: 1.064. IBU: 4.0. ABV: 6.8. SRM: 4.0. Our Kettle-Soured Beer aged on Prickly Pears, our indigenous cactus fruit!

**TOP GUN IPA:** Style: American IPA. OG: 1.068. IBU: 60.0. ABV: 7.2. SRM: 4.0. Strata, Citra, and Amarillo hops shine in this beautiful example of West Coast Style IPA. Brewed with Kansas grown Barley!

## BLUE HERON BREWPUB | 307

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

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

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

**HERON HARD SELTZER:** Style: Hard Seltzer. ABV: 5.0. Heron Hard Seltzer is for those who don't prefer the malt or can fore go the gluten but enjoy the effervescent variety of flavors.

**HOP HEART:** Style: American IPA. OG: 55.0. ABV: 7.1. A classic Pacific NW-style IPA, big and flavorful hopped with Cascade, Palisade, and Citra. Dry hopped with Citra.

**RED HARE:** Style: Irish Red Ale. OG: 4.0. IBU: 16.0. ABV: 5.8. Red Hare is an Irish style red ale that comes in at a session-able ABV but still packs the big flavor. Moderate amounts of specialty malts such as black malt, chocolate malt and roasted barley impart toasty notes along with a caramel malty sweetness. The use of an English variety hop adds light earthy and floral notes to the flavor more than the aroma. The use of a traditional Scottish ale yeast preserved the malt through the fermentation process. Final appearance is a clear reddish-copper color with a lingering tan head.



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

**TAPPER'S TRIPEL:** Style: Belgian Golden Strong Ale. IBU: 27.0. ABV: 9.8. Tapper's Tripel is notoriously alcoholic, yet hides this quality quite deceptively, making it a favorite but one that should be enjoyed in moderation. The Belgian Tripel style has higher than normal carbonation which creates a desirable big, dense, and creamy head. Expect complex aroma and flavors of spicy phenols and fruity esters. The sweet finish harbors back notes of orange and banana which are reminiscent of "Candy Circus Peanuts". This beer softens and changes week by week, always bringing a new dimension each time you visit the Blue Heron. Tapper's Tripel contains all Belgian sourced ingredients such as Pilsner malts, Orange Blossom Honey and Belgian Candy Sugar including an organic Belgian monastery yeast strain. Together these create an experience usually found in a café in Brussels but now available here in Marshfield.

## **ROOKIE**

# **BODIHOW BREWING CO. | 104**

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

201 Concord Dr, Oregon, WI 53575

Coffee. Tacos. Bikes. Beer. Bodihow is a brewpub serving tacos and other Mesoamerican inspired recipes. Bodihow is also a full service coffee shop featuring proprietary blends from True Coffee roasters. The restaurant space is also integrated with Oregon Bicycle Company, a Trek Bicycle dealer, servicing all makes and models.

**BODICIOUS BLONDE:** Style: American Blonde Ale. OG: 13.0. IBU: 16.0. ABV: 5.5. SRM: 9.0. Our blonde is a little bolder than most with flavor derived from a healthy dose of Motueka hops from New Zealand.

**HAZY III:** Style: American IPA. OG: 16.0. IBU: 25.0. ABV: 5.3. SRM: 3.5. Our version of the ever popular hazy pale ale with Azacca, Citra and Mosaic hops. Citrus and mango prevail.

**ONLY ONE:** Style: Scottish Ale. OG: 17.0. IBU: 13.7. ABV: 5.8. SRM: 17.0. Copper colored ale with medium body, malt forward flavor and strong caramel notes.

# **BOULEVARD BREWING CO. | 412**

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

2501 Southwest Blvd, Kansas City, MO 64108


Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest, with full or partial distribution currently in over 40 states. Since 1989 our brewery has remained dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques. Our selection of fine ales and lagers include the Midwest's best-selling craft beer, Boulevard Unfiltered Wheat Beer, our flagship Boulevard Pale Ale, and The Smokestack Series line of artisanal beers. We are proud to be Kansas City's Beer, and Missouri's Largest Independent Brewery.


**35TH ANNIVERSARY ALE:** Style: American Barleywine. IBU: 25.0. ABV: 12.5.

When our founder John McDonald delivered the first keg of Pale Ale on November 17th 1989, the beer scene was vastly different than today. John set out to "do something different" and since that day, year after year, beer after beer, that spirit of innovation remains the same. We are celebrating 35 years of creativity and collaboration with this barrel-aged blend, aged in Soft Red Wheat Bourbon barrels, and Ben Holladay Bottled in Bond barrels from our friends at Holladay Distillery. Raise a glass to 35 years of great beer! Imperial Stout in rye whiskey finished port casks - 34%. Belgian Dark

Strong Ale in ruby and tawny port casks - 26%. Double Mashed Imperial Stout in bourbon barrels - 16%. Belgian Dark Strong Ale in California sherry casks - 9%. Imperial Stout in bourbon barrels - 5%. Imperial Stout in Spanish sherry puncheons - 5%. Imperial Stout aged in bourbon barrels followed by ruby/tawny port casks - 3%. Belgian Dark Strong Ale in bourbon barrels - 2%.

**BERRY NOIR:** IBU: 10.0. ABV: 4.2. Pouring a deep purple with electric magenta foam, this juicy ale features notes of blueberries and blackberries with a crisp tartness reminiscent of lemonade. A light, spritzy body amplifies the refreshing qualities of this fruited sour and begs for another sip.

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

**QUIRK RAINBOW SHERBERT:** Style: Hard Seltzer. ABV: 4.2.  Swirling together the flavors of sunny orange, tropical pineapple and ripe raspberry, and as cooling in the summer heat as a fruity frozen treat. Take a sip of the latest scoop!

**RYE ON RYE:** Style: Rye Beer. IBU: 33.0. ABV: 12.2. SRM: 29.0. we procured some seasoned barrels from our friends at Templeton Rye, we asked ourselves, "Why not?" Why not brew a rich, tawny rye ale, then mellow it in the warmth of charred oak rye whiskey casks? Two kinds of malted rye provide spicy sweetness, giving way to notes of vanilla, charred oak and the citrusy tang of Citra and Styrian Golding hops before easing into a dry, lingering finish.

**SPACE CAMPER CHILLBREAK:** IBU: 50.0. ABV: 5.0. Space Camper has entered the scene to bring a little R&R, because even heroes need a Chillbreak. Bright as a solar wind, crisp as a constellation, with a light and fruity flavor Chillbreak IPA is endlessly drinkable. A crisp and crushable IPA with floral and fruity hops with a subatomic 5% ABV, this beer is built for supersonic chill

**SPACE CAMPER JUICE NOVA:** Style: Specialty IPA. IBU: 16.0. ABV: 9.0. SRM: 18.0. A Nova is defined as an astronomical event that causes the sudden appearance of a bright, new star. Like the power of a new star, Juice Nova is a super stellar explosion of tropical juice flavor. Binary bursts of Passionfruit and Mango form a Super Giant-sized alliance with massive fruity esters.

**WOOD BARON - BARREL FRESH ALE:** IBU: 25.0. ABV: 8.2. Lap dog meets lap of luxury. Freshly-brewed meets barrel aged. The Wood Baron is ready to be your new best friend, a hand-blended treat serving bourbon character with notes of chocolate and vanilla, this very good boy will make small moments feel dignified

## BREWFINITY BREWING CO. | 505

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

n58w39800 Industrial Rd, Oconomowoc, WI 53066

Brew - Drink - Repeat. Brewfinit Brewng has been producing exceptional beers for 10 years. Located in Oconomowoc and now Pewaukee at 203 W. Wisconsin Ave, enjoy great food and beverages at both locations.

**JUAN MOORE:** Style: Mexican Lager. Grain bill comprised of some flaked corn to create a crisp and slightly sweet flavor. We used Moteuka hops to provide a lime/citrus flavor to the beer. No lime needed!

**OBC AMBER RYE:** Style: Rye Beer. Brewed for the 150th Anniversary of Oconomowoc. We contacted the owner of the now defunct Oconomowoc Brewing Company who provided us with this historical recipe. We had the privilege of having Tom "Julio" Miller (former owner of Oconomowoc Brewing Co) come in and brew the beer with us. The beer is crisp with a slight pepper finish from the rye.

**SMOKEY JOE:** Style: Smoked Beer. ABV: 5.0. Light smoke flavor plays with this English style ESB. Not overpowering and pairs well with smoked meats.

## ROOKIE

# BROKEN BAT BREWING CO | 106

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

135 E. Pittsburgh Ave., Milwaukee, WI 53204-1430

Broken Bat Brewing Co. is located in the heart of Milwaukee's historic Walker's Point Neighborhood. With a spacious taproom, full production facility, 200 guest private event space, and Wisconsin's only indoor Wiffle Ball field available for guests to play on, it's a great place to grab one of our 16 beers on tap!

With the addition of our new Head Brewer, Nick Guthery, in the summer of 2024, our beer offerings have gone through some incredible transformations and we could not be more proud of the quality and creativity flowing from Broken Bat Brewing Company today. Nick brings over 6+ years of commercial brewing experience from some of Wisconsin's largest and most well-known breweries. We hope that you enjoy our first-time beers at this great event!

**BEACH BALL:** Style: Specialty IPA. ABV: 7.2. Beach Ball is one of our most ambitious IPAs to date. A pineapple milkshake IPA, this beer is brewed to highlight all of the sweet notes of fresh pineapple puree and sweet milk sugar. This beer does contain lactose

**BEER, HERE!:** Style: Light Lager. IBU: 9.0. ABV: 4.9. You've heard it at the ballpark a million times, "BEER HERE!" as a friendly face in neon yellow attire approaches. Just like the usual options in their cooler, this classic light lager is meant for sunshine and baseball.

**MR. OCTOBERFEST:** Style: Märzen/Okttoberfest. IBU: 12.0. ABV: 5.7. A traditional German Marzen Lager, Mr. Oktoberfest boasts a rich, malty body with a smooth finish after being lagering for more than 11 weeks.

**PICKIN' DANDELIONS:** Style: New England IPA. IBU: 7.0. ABV: 6.0. Brewed with fresh Citra hops, this classic Hazy IPA is your perfect blend of fruit and citrus tones to compliment the hop notes

# BUFFALO CREEK BREWING | 415

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

360 Historical Ln, Long Grove, IL 60047

Settled by German immigrants, Long Grove is rich in German history. The Historic Downtown Long Grove has a one lane covered bridge, boutique shops and charming restaurants. When deciding on a location to build our brewery, Historic Downtown Long Grove had everything we were looking for. Our beer styles and Long Grove's heritage are a perfect match. We have a Bavarian style taproom, event space and a one of kind Biergärten with beautiful views of the lawns and freshly trimmed pine trees.

**BAD MOVE:** OG: 1.048. IBU: 25.0. ABV: 4.9. SRM: 17.0. Honey nut brown ale made from honey on Mike's farm.

**BUS WEDGIE:** Style: Munich Dunkel Lager. OG: 1.051. IBU: 22.0. ABV: 5.1. SRM: 22.0. Named for the bus that got stuck in the historic downtown bridge just 23 hours after the grand re-opening.

**HALF NELSON:** Style: American Pale Wheat Ale. IBU: 16.0. ABV: 5.2. Double dry hopped with Nelson Sauvin hops to impart refreshing grape flavors. American Wheat Ale with the aromatics of an IPA leaving the bitterness behind.

**MARRVELOUS:** Style: Kölsch. OG: 1.048. IBU: 28.0. ABV: 5.1. SRM: 27.0. Flagship beer that started it all.

**MUTTERSHOLTZ:** Style: Hefeweizen. OG: 1.053. IBU: 15.0. ABV: 5.3. SRM: 3.77. Long Grove was originally named Muttersholtz by its German immigrants and translates to Mothers Woods. This traditional German wheat beer has notes of banana and clove and is sure to quench your thirst.

**RED HEADED STEPCHILD:** Style: American Blonde Ale. IBU: 18.0. ABV: 6.1. Traditional German Blonde brewed with mountains of fresh Strawberries. Best enjoyed with friends who don't treat you like the Red Headed Stepchild.

# CENTRAL WATERS BREWING CO. |

## 401

centralwaters.com

351 Allen St, Amherst, WI 54406

Brewing since 1998, Central Waters Brewing Company, located in Amherst, is one of Wisconsin's premier craft breweries. Central Waters produces a lineup of ales and lagers to please any palate, from easy drinking to hoppy to dark and robust. Notable, we are known for our extensive use of barrel aging, garnering us numerous awards and gold medals at both the GABF and World Beer Cup. The brewery also is one of the most environmentally friendly breweries in the nation, employing solar heated water in all of our brewing process, locally grown barley in all of our beers, and generating 20% of our annual power needs on site through a solar array. Come visit our taproom, only 2 hours north of Milwaukee!

**BLACK GOLD:** Style: American Double/Imperial Stout. ABV: 13.0. A delectable blend of various barrel-aged stouts, Black Gold is released just once a year, only available at the brewery every October.

### **FEATHER & FLEECE- BARREL AGED STOUT WITH RASPBERRY AND**

**VANILLA:** Style: American Double/Imperial Stout. ABV: 13.5. Brewed in Collaboration with 3 Sheeps Brewing Company, this perfect blend of Black Gold and The Wolf features raspberries and Vanilla. Drink on its own or blend with 3 Sheeps Fleece & Feather!

**HONEY BLONDE ALE:** Style: American Blonde Ale. ABV: 4.6. A light-bodied Ale brewed with copious amounts of honey from our friends at Hauke Honey in Marshfield, WI

**MADEIRA AGED STRONG ALE:** Style: American Strong Ale. ABV: 10.0.

Somewhere between a barleywine and an imperial porter falls the American strong ale. Big, bold and balanced. Aged in madeira barrels, this is a very unique drinking experience—and extremely limited!

**MAPLE FUDGE BLACK GOLD:** Style: American Double/Imperial Stout. ABV: 13.8.

Experience the indulgence of Black Gold: Maple Fudge, a rich twist on our imperial stout. Aged in bourbon barrels, this beer combines the sweetness of maple syrup with decadent fudge flavors. Pouring a deep black with a tan head, it offers aromas of maple, vanilla, and dark chocolate. The palate is a luxurious blend of maple, fudge, roasted malts, and subtle oak, with the warmth of bourbon adding depth. Perfect for savoring on a cold night.

**NICE THINGS:** Style: English Pale Ale. IBU: 38.0. ABV: 5.5. Dive into a burst of tropical bliss with this Hazy Pale Ale, where Citra and Mosaic hops shine in perfect harmony. Expect lush aromas of ripe mango, juicy pineapple, and zesty citrus peel, carried by a soft, pillowy mouthfeel. The flavors are vibrant and juicy, making every sip a smooth and refreshing escape. With just the right level of haze, this brew is approachable and endlessly enjoyable.

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

**PILOT SERIES IPA:** Style: American IPA. ABV: 6.0. Having fun, playing with new and old school IPA recipes. Brewed with Amarillo, Chinook, Sultana and Magnum hops- Tell us what you think!

**RASPBERRY ON ACID:** Style: Gose. ABV: 5.4. This Gose is brewed with raspberry and pink Himalayan Sea salt for that burst of tartness with a salty smooth finish.

**SHEBAMHERST IPA:** Style: American IPA. ABV: 5.0. Brewed in Collaboration with 3 Sheeps at our Milwaukee location, this super fun IPA highlights some great New Zealand hops with Nelson Sauvin and Riwaka. Come visit us in Shebamherst, where its always good heron from ewe.

**THROWBACK LAGER:** Style: American Adjunct Lager. ABV: 4.95. Crafted with precision, it boasts a blend of Pilsner and Munich malts with classic noble hops for a refreshingly clean, crisp, drinkable experience

**TWENTY SEVEN WITH MARIONBERRY AND VANILLA:** Style: American Double/Imperial Stout. ABV: 12.8. A rambunctious fruity nose cavorts atop a pleasingly balanced bourbon barrel aged stout. This isn't your average blackberry, the tart yet earthy sweetness dovetails beautifully with this year's anniversary stout blend, featuring just enough vanilla to gently

embrace your taste buds in a bourbon laden hug. One sip of this year's anniversary variant may have you convinced Marionberries just have more fun

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

## **CHURCH STREET BREWING CO. | 514**

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

1480 Industrial Dr, Itasca, IL 60143

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

**HEAVENLY HELLES:** Style: Munich Helles Lager. IBU: 20.0. ABV: 5.4. SRM: 6.0.

One of Germany's quintessential beverages. Utilizing old world decoction-mashing techniques for a truly unique sweet malt character, this gentle drink also features a straw colored-clarity that's clearly heavenly!

**ITASCAFEST MARZEN:** Style: Märzen/Okttoberfest. IBU: 24.0. ABV: 6.0. SRM: 17.0.

**MAPLE RHAPSODY:** OG: 28.0. IBU: 70.0. ABV: 14.0. SRM: 100.0. Russian Imperial Stout aged in Maple Syrup Barrels

**PRICKLY PEAR SOUR:** Style: Fruit/Vegetable Beer. OG: 16.5. IBU: 15.0. ABV: 6.5. SRM: 5.0. Sour Ale with real Prickly Pear

## **CIVIL LIFE BREWING COMPANY | 621**

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

3714 Holt Ave, St. Louis, MO 63116

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

**AMERICAN BROWN ALE:** Style: American Brown Ale. OG: 1.058. IBU: 35.0.

ABV: 4.8. SRM: 16.0. Long enough ago, all beer would've been brownish because of the difficulty of cooking the malted grain without darkening it. Malty, caramelly, tart and toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee. This is our flagship beer and represents 60% of our sales. Which is great and kind of not as Brown beer as a category is under 2% of all beer sales.

**BLACK LAGER:** Style: Schwarzbier. OG: 15.0. IBU: 25.0. ABV: 4.6. SRM: 22.0.

Our Civil Life Black Lager balances roasted malt flavors with moderate hop bitterness wrapped together in the best of both worlds style that is Schwarzbier. Beautiful dark beer notes of coffee, chocolate and caramel but delivered in a light bodied style.

**RYE PALE ALE:** Style: Rye Beer. OG: 1.057. IBU: 50.0. ABV: 4.6. SRM: 10.6. This isn't a little Pale Ale and it isn't the biggest of Pale Ales but it's our Pale Ale and it's big but grounded by a strong malt backbone. Familiar pale ale traits plus rich graininess, subtle spice and crisp mouthfeel from the rye, lots of caramel, black pepper, pine cones, and grapefruit zest with a well-rounded bittersweet finish. Pick it up and run with it, act like you stole it... as long as you paid for it we don't care. Best yet, we entered our Rye Pale in the Great American Beer Festival and it took Gold in 2014!

**VIENNA LAGER:** Style: Vienna Lager. OG: 1.045. IBU: 24.0. ABV: 4.4. SRM: 10.0.

Say Hi to Charlie pouring today at the Civil Life table. Charlie is one of our small brewery's biggest fans and Vienna is his favorite Civil Life beer. He loves it so much that he orders every beer we make by putting Vienna before it as a constant reminder that we best never leave this off the summer brewing schedule. Copper colored, Hallertau hopped, clean, bready and nutty.

## COCOON BREWING CO | 813

cocoonbrewing.com

2233 Kaftan Wy, De Pere, WI 54115

Cocoon Brewing is a toast to the collective moments of curiosity and adventure that shape us. It's an experience that allows us to reconnect with our sense of wonder and exploration. The Cocoon experience is designed to take you back to carefree nights with nothing on your mind but good friends and great conversation.

**AUTUMN EMPEROR:** Style: American Double/Imperial Stout. ABV: 15.0.

Cocoon's first ever barrel aged stout is a think and ruck stout base blended after aging over 12 months in 1792 Barton Bourbon barrels. We will release this beer at 3pm.

**CALISTO:** Style: Pastry Sour. ABV: 5.0. A fruit explosion of pineapple, coconut, orange, cherry, and lime. This is loosely inspired by the painkiller cocktail.

**COURAGE TO GET EARNEST:** Style: New England IPA. ABV: 7.1. Hazy IPA with Rakau, Citra and Montueka hops.

**MERIAN KOLSCH:** Style: Kölsch. ABV: 4.0. Light and crisp German-style beer, which flips the script and ferments much cooler than an average ale. It sparkles with carbonation and crisp noble hop character.

**PANDORA SPHINX:** Style: Pastry Sour. ABV: 5.7. Fruited Sour imparted with a mix of dragon fruit, tangerine, and mango.

## COLLABORATION STATION | CS1

In February MHTG asked Breweries to reach out to their fellow brewer friends to collaborate on a beer brewed by the attending brewer (an attempt to stay true to our roots, while potentially crossing the line of our traditional 11 state footprint). Breweries came through pairing up with their friends in the industry both near and far. Some paired up with new nearby breweries (that will serve some of their first beers via collaboration at the Great Taste), while others reached out further. Not just outside of the Midwest, but outside of the US! 30+ Beers will be served out of our Collaboration Station beer tent!

**A STATION ON A JOURNEY:** ABV: 4.3. **SWAY BREWING + BLENDING & VAULT 202 BREWERY** - Table Beer

**BREXIT ESB:** Style: Extra Special/Strong Bitter. **MCFLESHMAN'S BREWING CO + FULLER'S** / Explorium - Brexit ESB

**CHERRY POPPIN' STOUTIES:** Style: Russian Imperial Stout. ABV: 12.1. **AGAINST THE GRAIN BREWERY + AWRY BREWING CO.** - Imperial Stout with Cherries and Almonds. Collaboration beer with Awry Brew Co. in Louisville, KY A Fruit Zootin' Riot! Former ATGers Alex and T-Mart from Awry Brewing invited the ATG crew to go nuts and make an Imperial Stout like old times and add some flava!

**COASTAL DYSPHASIA:** Style: American IPA. ABV: 7.1. **REVOLUTION BREWING + YOUNG BLOOD BEER CO** - West Coast IPA

**DENTED CANS ARE 1/2 PRICE:** Style: New England IPA. **G5 BREWING COMPANY + FORBIDDEN ROOT BREWERY** - Hazy IPA

**FIBIPA:** Style: American IPA. **WERK FORCE BREWING CO. + FLIPSIDE BREWING CO** - Heavy hopped west coast style IPA brewed by, well, FIB's Werk Force is the host. Brewing with Flipside Brewing Co (Erik Pizer) and Flossmoor Station (Jake LaDuke).

**FIELD AND FORAGE FARMHOUSE ALE:** Style: Saison/Farmhouse Ale. **DELTA BEER LAB + HERBIERY BREWING** - English Farmhouse Ale with rye berries from Meadowlark Organics, yarrow flowers and leaves from Northern Illinois grown by Ecotone Herbs herb farm, and ground ivy foraged from Troy Farm in Madison, WI.

**FLORIDA HOMIE:** Style: American Double/Imperial IPA. ABV: 8.0. **608 BREWING CO + ORCHESTRATED MINDS BREWERY** - DIPA with Whakatu Koura and Nelson Sauvin Hops

**FROZEN BOOTS:** Style: American IPA. **FAIR STATE BREWING COOP + STEEL TOE BREWING (MN)** - West Coast/Cold IPA

**HOWLERS OF THE NEBULA GRAVEYARD:** Style: New England IPA. ABV: 6.5. **SOLEMN OATH BREWERY + BROTHERSHIP BREWING (IL)** - Hazy IPA

**LAND OF TRANSFUSION:** Style: Fruited Sour. **MIKERPHONE + XUL BEER COMPANY (TN)** - Transfusion - inspired fruited sour with concord grape juice, lime juice and ginger

**MCFULLERS:** Style: English Bitter. **MCFLESHMAN'S BREWING CO + FULLER'S** = McFullers English Bitter

**MIDWEST FRIENDLY:** Style: American Stout. **G5 BREWING COMPANY + STREETSIDE BREWERY** BA Stout with Coconut and Vanilla

**MIDWEST GOLD:** Style: Golden Ale. ABV: 3.5. **ALT BREW + MILLER MALTING CO** - This golden ale showcases the quality of the finest Midwest grains.

**MIDWEST TROPICAL STORM:** Style: New England IPA. **G5 BREWING COMPANY + ALLUVIAL BREWING** - Hazy DIPA

**MOORVOLUTION:** Style: Czech Pilsener. ABV: 5.0. **REVOLUTION BREWING + MOOR'S BREWING (IL)** - Polish Style Pilsner brewed at Revolution Brewing in collaboration with Moor's Brewing.

**OLD FITZGERALD DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0. **SURLY BREWING COMPANY + OTHER HALF BREWING** - Darkness aged in Old Fitzgerald Bourbon barrels with Cloud Cover Hayissa Olocho Keramo Coffee and vanilla beans added.

**OUT THE DOOR & INTO THE CITY:** Style: American Pale Lager. **GATHERING PLACE BREWING + SWAY BREWING & BLENDING** - Midwest style Landbier featuring Wisconsin grown Emerald Spire and Crystal hops, Wisconsin grown spelt from Heartland Craft Grains, Wisconsin malted Pilsner and Lighthouse Munich malt from Briess Malting Co. and Indiana grown Pilsner malt from Sugar Creek Malt Co.

**RASPBERRY BETTY:** Style: Belgian Blond Ale. ABV: 7.2. **WATER STREET BREWERY-MILWAUKEE + TURTLE STACK BREWERY-LA CROSSE** - Multiple award (GABF,NABA) winning Raspberry Weiss and WBC Gold medal winning Betty The Gnome recipes are combined. Belgian Blonde ale brewed at Water Street's Oak Creek location is then cold aged on raspberries the same way as Raspberry Weiss.

**SCONNIE SMASH:** Style: Fruit/Vegetable Beer. ABV: 4.5. **WISCONSIN DELLS BREWING CO. + SCONNIE BEER** - fruit beer brewed with Wisconsin cherries and cranberries.

**SCREEN PORCH SOCIAL:** Style: Fruited Sour. **G5 BREWING COMPANY + GRAVITY BOX BREWING COMPANY**

**SHE WAS A RINGER:** Style: American Double/Imperial Pilsner. **G5 BREWING COMPANY + FORBIDDEN ROOT BREWERY** - West Coast Pilsner

**SMALL TALK:** Style: American Pale Ale. ABV: 4.5. **G5 BREWING COMPANY + LITTLE THISTLE BREWING (MN)**

**SMORE NUTZ:** Style: American Double/Imperial Stout. ABV: 11.5. **NOON WHISTLE BREWING + NEURONOVA (IL)** - Super powered imperial stout with coconut, graham crackers, and cacao nibs.

**SUNDRESS SEASON:** Style: Gose. IBU: 12.0. ABV: 4.4. **OPE BREWING CO + PERSPECTIVE BREWING (WI)** - Grapefruit gose with pink Himalayan salt, Michigan Cascade and Bergamot hops.

**THEY WERE CONES:** Style: Milk/Sweet Stout. ABV: 13.6. **DIMENSIONAL BREWING + WISE I BREWING** - Drumstick inspired Imperial Stout brewed in collaboration with Wise I Brewing out of Le Mars, IA - The ice cream capital of the world. Peanuts, cocoa nibs, vanilla ice cream. \*CONTAINS PEANUTS\*

**TOUCH OF GREY:** Style: German Pilsener. **2ND SHIFT BREWING + BLUE JAY BREWING (MO)** - a Purple Pilsner made with Ube, Maqui berry, Pils malt, Perle, Hersbrucker and Tettnanger hops

**TROPIC LIGHTNING:** Style: Cream Ale. OG: 1.046. IBU: 15.0. ABV: 5.1. SRM: 5.0. **TORZALA BREWING CO. + STEELTANK BREWING CO.** - Brewed to honor the 25th infantry division based in Schofield Barracks (Hawaii). This recipe was built for tropic-like weather with a clean pilsen malt, German noble hops and a yeast strain that enhances the beer's clarity. A refreshing, light-



bodied, golden crisp brew enhanced with the delicate sweetness of local honey and farm fresh strawberries.

**WEST COAST IPA:** Style: American IPA. ABV: 7.5. **BROKEN BAT BREWING CO + CENTRAL WATERS (MKE)** - IPA brewed with chinook, simcoe and cryo columbus hops!

**WICE LAHGUR:** Style: American Pale Lager. IBU: 25.0. ABV: 5.0. SRM: 2.0.

**WORKING DRAFT BEER CO. + CELLAR WEST ARTISAN ALES**

**(LAFAYETTE, CO)** - Wheat and Wild Rice lager kettle hopped with French Strisselspalt and lightly dry hopped with Amarillo hops. Notes of blueberry, orange and pink peppercorns in a pale and refreshing lager.

## ROOKIE

# COMPONENT BREWING CO. | 815

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

2018 S 1st St, Milwaukee, WI 53207

Craft brewery located in the Lincoln Warehouse in Bay View, Milwaukee since 2018. Specializing in IPAs, fruited sours, and lagers. Bring your dog!

**1ST & BECHER:** Style: American Amber/Red Ale. ABV: 5.5. Brewed with an eclectic blend of malt and hops, 1st & Becher is a smooth, easy-drinking amber ale rich in both flavor and color. Sweet notes of caramel, dried fruit, and chocolate intersect with pine and citrus from the Columbus, Amarillo, and Simcoe hops to create a complexity not often seen in this style.

**BEERWOLVES NOT WEREWOLVES:** Style: American IPA. ABV: 7.0. A human alcohol beer brewed with New Zealand Nelson Sauvin from Freestyle Hops along with Nectarone and Citra Cryo. Intense tropical fruit flavors and aromas entrance the senses with notes of pineapple, mango, lychee, and lime. Best enjoyed cold and served by a regular human bartender

**HAZE THE LORD!** Style: New England IPA. ABV: 7.0. Flagship hazy IPA dry hopped w/ Citra, Mosaic, and El Dorado hops for a balanced flavor profile and hit w/ a touch of milk sugar for a smooth mouthfeel

# COPPER STATE BREWING COMPANY | 205

[copperstate.beer](http://copperstate.beer)

313 Dousman St., Green Bay, WI 54303

Once upon a time, we bought a brewery, and then we bought a homebrew kit. Life is an adventure, and we grabbed an opportunity to create something we could be proud of. We have carefully crafted everything in this business—the beer, the food, the coffee, the puns—and our culture. Come in, because life is short, and craft beer is good. Take a brewery tour, grab a pint, and connect with your favorite people over some unique gastropub favorites.

We can't wait to meet you. We are more than a brewery. We are a family, and we are on a mission: Creating experiences. Connecting people. Crafting great beer.

**8:** Style: American Strong Ale. OG: 21.5. IBU: 38.0. ABV: 8.8. We made this beer as a toast to our Wisconsin roots, and we feel it also captures us well... pleasantly muddled and just the right kind of old fashioned. Aged in brandy barrels with a combo of Door County Montmorency and Luxardo cherries along with sweet orange zest, this is the perfect beer to honor our hardworking ancestors and look back fondly at our first eight years in business.

**BOUGIE BLUE PUCKER:** Style: Berliner Weissbier. ABV: 5.8. This sour ale is trying to be all bougie (boojie? boujee?) with its bushels of blueberries and crushable coriander for that little extra pizzazz.

**CHOCOLATE COFFEE PEANUT BUTTER NITRO PORTER:** Style: American Porter. OG: 15.4. IBU: 28.0. ABV: 5.9. SRM: 27.0. This sweet dessert of a drink was the first batch Brewmaster Jon dreamed up to brew on our new pilot system, and he might have set the bar a bit high with this bombastic beer. This porter boasts a creamy nitro head to accentuate a silky peanut butter



aroma with a hint of dark chocolate, fading to a fresh coffee finish from Copper Rock's own El Salvador roast. (5.9% ABV)

**KUPFER KÖLSCH:** Style: Kölsch. OG: 12.0. IBU: 13.0. ABV: 4.4. SRM: 3.5. Carefully filtered and properly umlauted, our yeast forward german Kölsch style beer has a wonderful white head that coats the glass with a clear pale straw color. Bright, clean, and crisp, this brew is very light with a slight hint of honey malt sweetness.

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

**WE DRINK AT DAWN BEERMOSA RADLER:** ABV: 5.1. Tangerine, pineapple and blood orange combine in pulpy glory to delight your taste buds with a slushee beer that is tangy and sweet, refreshing as the morning sun and ready to help you get your day drinking started.

## CRUZ BLANCA BREWERY | 706

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

904 W Randolph St., Chicago, IL 60607

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

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

**CORN GRISETTE:** Style: Grisette. ABV: 4.0. 100% malted white corn grisette.

**DAS BUENO:** Style: Märzen/Oktoberfest. ABV: 5.5. Oktoberfest Style Lager

**DON MOUSTACHE:** Style: American Double/Imperial Stout. ABV: 13.0. Barrel-aged stout with Mexican Marzipan Peanut Candy and Oaxacan Chocolate

**MEXICO CALLING:** Style: Mexican Lager. ABV: 4.7. Helles style lager brewed with Mexican yeast.

**TEQUILLA CHELADA:** Style: Fruit/Vegetable Beer. ABV: 5.0. Tequilla Barrel-Aged Lime Lager

## DEAD BIRD BREWING CO | 320

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

1726 Dr William Finlayson St, Milwaukee, WI 53212

Dead Bird Brewing Company was founded in 2015 in Madison, WI, and in 2019, it found its new home in Milwaukee, WI.

Sustainability is a core value for owner Nick Kocis, who is dedicated to minimizing the brewery's carbon footprint with waste, energy-efficient appliances, solar panels, recycling and composting.

Dead Bird Brewing Company is proud to be Wisconsin's only all-vegan brewery, a commitment to sustainability. A vegan diet, for instance, can reduce an individual's food-related carbon footprint by up to 73%. Our kitchen offers a variety of delicious options, including homemade pizzas, soft pretzels, famous nachos, and more.

**BA-DONK-EL:** Style: Munich Dunkel Lager. OG: 1.057. IBU: 17.0. ABV: 5.7. SRM: 18.3.

A classic German dunkel with moderate hopping with Saaz and Tettnang, a smooth malty body with notes of toasted bread, light toffee, and toasted hazelnut.

**BEANUT PUTTER:** Style: American Double/Imperial Stout. OG: 1.096. IBU: 43.0.

ABV: 8.9. SRM: 33.0. A big bold stout layered with right creamy roasted peanut butter and a touch of allulose for sweetness. Stick to the roof of your mouth good!

**CRIPES SAKE!** Style: American Amber/Red Ale. ABV: 5.5. This classic American Amber would make your granny exclaim with its rich caramel malts, touch

of roast and a slight warming spice on the nose. Perfect for the wisconsin northwoods or a autumn bonfire anywhere!

**PAMPLEMOUSSE APA:** Style: American Pale Ale. OG: 1.054. IBU: 40.0. ABV: 6.0. SRM: 6.7. A snappy American Pale Ale with cascade and Amarillo hops. Brewed with 16 pounds of fresh grapefruit zest per batch.

**STARLET: MARILYN:** Style: American IPA. OG: 1.05. IBU: 60.7. ABV: 5.0. SRM: 4.8. Marilyn is the second in our Starlet West Coast IPS series. Like the classic women they're named after these beers are all unique and powerful. Marilyn features Galaxy, Citra, and Mosaic hops in a blend that proves if you give a beer the right hops it can conquer the world!

**ZUSCHLAGEN:** Style: Vienna Lager. ABV: 4.5. Wonderfully crisp, Zuschlagen is a refreshing take on a classic Vienna style beer. Light and snappy, a touch of wheat provides a soft finish while saaz hops round out a pastoral nose. Prost!

## DELAFIELD BREWHAUS | 615

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

3832 Hillside Dr, Delafield, WI 53018

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

**BENGAL BAY IPA:** Style: American IPA. IBU: 74.0. ABV: 6.5. A medium bodied, deep golden ale. High hop bitterness, flavor and aroma are the signature of this beer.

**BOURBON BARREL AGED OLD #27 BARLEYWINE:** Style: English Barleywine. ABV: 12.0. Our biggest beer, aged for a full year to round its flavor. Dark brown, full bodied, and very malty with flavors of bourbon.

**EINHORN BOCK:** Style: Bock. IBU: 29.0. ABV: 7.0. A dark, full-bodied and malty lager, known as "liquid bread" to the monks who drank it during their Lenten Fast

**HOPPED UP 'N HAZY:** Style: New England IPA. IBU: 55.0. ABV: 6.5. Bright grapefruit and citrus aromas accentuate the smooth flavor of Hopped Up 'N Hazy. This Hazy New England IPA is made with tons of oats and wheat, then double dry hopped using Azacca, Mosaic, Simcoe and Ekuanot hops.

**MANDARINA BAVARIAN PILSNER:** Style: German Pilsener. IBU: 30.0. ABV: 6.5. A hoppy, lighter colored "Imperial" Pilsner made with Mandarina Bavaria hops.

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

**VANILLA COCONUT PORTER:** Style: American Porter. IBU: 28.0. ABV: 5.0. A medium bodied dark ale with some roasted dark malt flavors. Notes of vanilla in the nose and front end with a coconut finish.

## DELTA BEER LAB | 622

[www.delta.beer](http://www.delta.beer)

167 E Badger Rd, Madison, WI 53713

Delta Beer Lab (Madison, WI) serves as a community destination and brewery. Beer has brought people together for hundreds of years, and our Social Laboratory / Taproom is welcoming to all. We strive to expand community through quality, local craft beer without barriers to gender, race, or sexual orientation.

**ADMIRAL GRAND STOUT:** Style: Russian Imperial Stout. OG: 21.0. IBU: 50.0. ABV: 12.3. SRM: 66.0. Rich and chocolatey, medium body, full flavor.

**BA-BW '23 (TWO YEAR BARLEYWINE):** Style: American Barleywine. OG: 25.0. IBU: 50.0. ABV: 13.9. SRM: 23.6. This barrel aged barleywine pours ruby

colored. rich toffee, toasted aroma; caramel, toffee flavor with notes of raisin and a touch of molasses; smooth, creamy mouthfeel, medium-full bodied; gentle carbonation; aged in J. Henry & Sons WI Bourbon barrels.

**BARREL-AGED SCOTCH ALE:** IBU: 21.0. ABV: 8.0.

**DARK MATTER PORTER:** Style: English Porter. OG: 13.9. IBU: 24.0. ABV: 5.2. SRM: 50.0. Rich and chocolatey, medium body, full flavor.

**FUSION BLUEBERRY BLONDE ALE:** Style: American Blonde Ale. OG: 12.4.

IBU: 8.0. ABV: 5.0. SRM: 5.02. Pours deep golden with high clarity and a quickly dissipating white head. Gentle aroma of blueberry compliments the flavors of light bready malt and fresh blueberry. Medium/light bodied with a creamy mouthfeel and a clean fruity finish.

**HALF-LIFE HAZY IPA:** Style: New England IPA. OG: 16.0. IBU: 35.0. ABV: 6.8.

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

**INFRARED SPECTRUM STRAWBERRY RHUBARB SOUR:** Style: Gose. OG: 10.6.

IBU: 5.0. ABV: 4.4. SRM: 2.7. This Strawberry Rhubarb Gose pours hazy/copper-colored with a quickly dissipating bright white head. Aromatics are reminiscent of sweet strawberries along with tartness from natural bacteria used in the souring process. Flavor has an up-front lactic sourness complimented by the essence of strawberry rhubarb pie.

**OKTOBERFEST:** Style: Märzen/Okttoberfest. OG: 14.0. IBU: 25.0. ABV: 5.3.

SRM: 8.0.

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

**PICKLE ALE:** Style: American Blonde Ale. OG: 11.7. IBU: 24.0. ABV: 5.0.

**ROOT BEER:** Style: Root beer. House-made right at Delta Beer Lab

## DESTIHL BREWERY | 605

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

1200 Greenbriar Dr, Normal, IL 61761

The largest brewery in downstate Illinois, our brewery team combines centuries-old global brewing traditions and new American craft brewing ingenuity and artisanship to produce a wide array of beers. We brew more styles of beer because we have a passion for brewing and because you have a passion for unique, craft beers. The result is a diverse offering of intensely flavorful beers that are anything but bland, from our award-winning WILD SOUR Series, Deadhead® IPA Series, barrel-aged Saint Dekkera® Reserve Sour Ales and Dosvidanya® Russian Imperial Stout, to our many other classic styles and exciting seasonals.

**BLACKBERRY GOSE:** Style: Gose. OG: 1.056. IBU: 12.0. ABV: 5.2. SRM: 6.0. We embraced creativity with this twist on our Leipzig-style Gose, highlighting vibrant blackberry alongside bright citrus-like qualities. The spicy touch of coriander and French sea salt balance every sip, creating a perfect harmony of fruit and spice in a beer that's bold and tart.

**DILL PICKLE SOUR:** Style: Fruit/Vegetable Beer. OG: 1.058. IBU: 20.0. ABV: 5.2. SRM: 4.0. In collaboration with SuckerPunch™ Gourmet. The tart, citrusy flavors of a DESTIHL gose ale combine with garlic and dill pickle brine to create a flavor experience that hits your tastebuds with a wallop!

**DOSVIDANYA BOURBON:** Style: American Double/Imperial Stout. OG: 1.12. IBU: 60.0. ABV: 14.6. SRM: 40.0. The hidden soul of this oak bourbon barrel-aged beer that we said Dosvidanya ("farewell") to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust and roasty maltiness

**OSKEE LIGHT:** Style: Light Lager. OG: 1.038. IBU: 10.0. ABV: 4.2. SRM: 2.0. Oskee Light embodies the Spirit of the Illini with its ever so true taste, crisp and smooth finish, and a perfect balance of malt sweetness and hop bitterness. This refreshing lager is ideal for any occasion to bring victory, Illinois, Varsity. Raise a toast and Hail to the Orange! Oskee Wow Wow!

**SPICY PICKLE SOUR BEER:** Style: Fruit/Vegetable Beer. OG: 1.056. IBU: 20.0. ABV: 5.5. SRM: 4.0. In collaboration with SuckerPunch™ Gourmet. The tart, citrusy flavors of a DESTIHL gose ale combine with SuckerPunch spicy garlic pickle brine to create a flavor experience that hits your tastebuds with a wallop!

**TOURBUS HAZY IPA:** Style: New England IPA. OG: 1.07. IBU: 25.0. ABV: 7.4. Our TourBus IPA features 2-row malt, flaked oats and wheat with Citra and Mosaic hops, providing dynamic notes of tropical, citrus fruits and berries.

The 2021 Gold Medal Winner “Juicy or Hazy India Pale Ale” at the Great American Beer Festival®.

## DIMENSIONAL BREWING CO. | 702

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

67 Main St, Dubuque, IA 52001

Keeping the tradition of brewing alive in Iowa's oldest city. Dubuque, IA.

**CHOO CHOO TRAIN:** Style: Munich Helles Lager. ABV: 5.6. Munich style Helles Lager

**CUTTIN' GRASSES:** Style: American Pale Ale. ABV: 5.2. American Pale Ale with Cascade, Simcoe, and Columbus Cryo hops.

**EXCHANGING PLEASANT TREES:** Style: New England IPA. ABV: 8.1. Hazy Double IPA with Citra, Strata, and Nelson Sauvin Hop Kief. Brewed in collaboration with our dear friends at Pulpit Rock Brewing.

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

**FROOT CUP: FLAG CAKE:** ABV: 5.5. A smoothie style sour ale for an Independence Day celebration. Made with red strawberry, white cake, and blue blueberry.

**FROOT CUP: POWER PUNCH:** ABV: 6.0. Raspberry, Cherry, Fruit Punch Smoothie Style Sour Ale.

**HAVE A CATCH:** Style: New England IPA. ABV: 6.2. Hazy IPA with Citra, brewed in collaboration with the Field of Dreams.

**THEY WERE CONES:** Style: American Double/Imperial Stout. ABV: 13.6. Drumstick inspired Imperial Stout brewed in collaboration with Wise I Brewing out of Le Mars, IA, the ice cream capital of the world. Peanuts, cocoa nibs, vanilla ice cream. \*CONTAINS PEANUTS\*

**THINGIN':** Style: American IPA. ABV: 6.7. West Coast IPA with Strata and Mosaic

**WOAH YEAH!:** ABV: 6.0. Tropical Punch Sour Ale

## DOVETAIL BREWERY | 707

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

1800 W Belle Plaine Ave, Chicago, IL 60613

Continental European styles, traditional methods. Chicago, IL. Established 2016

**KOLSCH:** Style: Kölsch. OG: 1.04. IBU: 22.0. ABV: 4.6. Fruity, floral, crisp

**PILS:** Style: German Pilsener. IBU: 30.0. ABV: 4.6. German-style Pils. Smooth, dry, snappy.

**SQUARE ROOTS HOPFENLAGER:** Style: Dortmund/Export Lager. IBU: 35.0. ABV: 5.1. A hoppy lager we brewed exclusively for the Square Roots Festival in Chicago. This year's version was brewed with Vic Secret, Rakau and Belma hops, for a tropical and strawberry aroma and flavor.

**VIGNETTE: FRAISE (STRAWBERRY):** Style: Lambic - Fruit. ABV: 6.5. 100% spontaneously fermented ale, aged in oak barrels for 2 years, blended and re-fermented on fresh strawberries. Fruit forward, tart, farmhouse.

## DREKKER BREWING COMPANY | 611

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

1666 1st Ave N, Fargo, ND 58102

Drekker Brewing Company is a brewery and taproom in the heart of Downtown Fargo, ND that opened in 2014 and brews a wide variety of beer styles. Drekker Brewing beers can be found in Eastern North Dakota, Northwestern Minnesota and select Minneapolis locations.

**BRAAAAAAAINS: MANGO, GUAVA:** ABV: 6.2. Our Mango Guava Braaaaaaains is a tropical sensation with all the mangoes and guavas, hit with our double secret smoothie treatment of sea salt, lactose, and vanilla beans.

**DEPLOY ANTI-COWBOY MEASURES:** ABV: 5.5. Is this cowboy times? Deploy Anti-Cowboy Measures was step mashed with an all Bohemian floor-malted Pilsner malt bill and hopped with Czech Saaz for a super clean, crispy, bready flavor and a light grassy and honey aroma. This beautifully simple

Czech Lager is incredibly delicious, hella crushable, and awfully useful for keeping bad cowboys away.

**PINEAPPLE WHHHIP CHONK:** Our loveable hefty boi found himself in a land (or a world?) full of delicious, pineappley, ice creamy desserts. This new Pineapple Whip Chonk is loaded up with Pineapple, Marshmallows, lactose, and Pineapple Sorbet.

**TRULY, MADLY, DEEPLY DIPA:** Style: American Double/Imperial IPA. ABV: 8.2. Your dream, your wish, your fantasy is here in the form of this mega tasty Double IPA we're callin' Truly, Madly, Deeply. This hop combo of Simcoe Cryo, Citra Cryo, Citra and HBC 586 shines brightly like stars in the velvet sky, bringing stone fruit and tropical notes to all taste buds below.

## DUESTERBECK'S BREWING COMPANY | 617

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

5543 County Road O, Elkhorn, WI 53121

Wisconsin's Largest Farm Production Brewery!


**BEES BE CRAZY:** Style: Hefeweizen. IBU: 5.0. ABV: 6.0. Our Hefeweizen is a smooth, golden wheat beer brewed with a touch of locally sourced honey for a naturally sweet finish. Light, refreshing, and slightly hazy, it's the perfect balance of citrus, clove, banana and hometown flavor!

**BENTIST CANDY JUICY IPA:** Style: New England IPA. OG: 1.065. IBU: 35.0. ABV: 6.0. SRM: 8.0. A juicy, hop-forward brew bursting with notes of strawberry, citrus, and tropical fruit from Belma, Amarillo, and Idaho Gem hops. It's a bold yet playful IPA with a smooth finish that lives up to its sweet name.

**CROP DUESTER CREAM ALE:** Style: Cream Ale. IBU: 8.0. ABV: 5.2. SRM: 4.0. Our flagship Cream Ale is a crisp, easy-drinking classic with a smooth malt backbone and a clean, refreshing finish. Light-bodied and perfectly balanced, it's the beer that keeps you coming back for another sip.

**FARM CYCLING JALAPENO ALE:** Style: American Pale Ale. IBU: 14.0. ABV: 4.9. SRM: 5.0. Farm Cycling Jalapeño Pale Ale is a bold fusion of spicy jalapeños and a bright blonde ale. This adventurous brew delivers a refreshing yet fiery kick, balanced perfectly with a crisp, mildly hoppy finish.

**NUTTY BILL'S PEANUT BUTTER PORTER:** Style: American Porter. OG: 1.064. IBU: 15.0. ABV: 5.6. SRM: 38.4. Our Peanut Butter Porter is a rich, velvety dark ale with smooth roasted malt flavors and a generous swirl of creamy peanut butter. It's a decadent, dessert-like brew that's both comforting and crave-worthy.

**PINK FLAMINGO:** Style: Hard Seltzer. ABV: 5.0.  A bright, bubbly blend made with real strawberry, pineapple, and orange for a naturally juicy burst of flavor. Light, refreshing, and never too sweet. It's summer in a glass!

## EAGLE PARK BREWING CO. | 324

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

564W15640 Commerce Center Parkway, Muskego, WI 53150

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

**HOUSE LIGHTS:** Style: Munich Helles Lager. ABV: 5.0. This Helles features all imported German Pilsen and Munich malts and Hallertau Mittelfruh and Perle hops, clocking in at a sessionable 5%. Expect a bright golden appearance with balanced notes of subtly sweet honey, noble hops, with a crisp, clean finish.

**MKE CHERRY BOUNCE:** ABV: 10.2. MKE barrel aged imperial Louie's Demise aged on cherry.

**MKE HEFEWEIZEN:** Style: Hefeweizen. ABV: 5.0. MKE Brewing traditional open top fermented Hefeweizen.

**MKE RASPBERRY OUTBOARD:** Style: Cream Ale. ABV: 4.8. MKE Brewing's Outboard Cream Ale with Raspberry.

**RIDGED CHIPS:** Style: New England IPA. ABV: 8.5. Brewed in collaboration with Three Cellars to celebrate their 5th anniversary, this hazy IPA is loaded with Satus, Citra, Lotus, and Mosaic hops.

**ROOT BEER FLOAT:** ABV: 5.0. Soft Serve Beer that rips.

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

**STAVE: 6TH ANNIVERSARY (BARREL AGED):** Style: American Double/Imperial Stout. ABV: 16.0. Now that the Eagle Park barrel aged beer program has matured in both age and variety, it is finally time to release this special anniversary blend, hand selected to showcase this one of a kind stout, free of any additional flavor components besides what has been created by the base beer, time, and the barrel.

**STRAWBERRY FLUFF:** ABV: 5.0. Soft Serve Beer that rips.

**TIKI DAVE'S: BLUE HAWAIIAN:** ABV: 6.0. A sour ale with pineapple, orange, toasted coconut, and blue spirulina. The beer is blue and that's pretty neat.

**TONY HAD HAIR IN THE 90S:** Style: New England IPA. ABV: 8.0. New England IPA double dry hopped with Citra and Motueka.

**WATERMELON LIME SOFT SERVE:** ABV: 5.0. Soft Serve Flavored Beers that rip.

## EARTH RIDER BREWERY | 222

earthrider.beer

1617 N 3rd St., Superior, WI 54880

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

**BLUEBERRY HONEY CREAM ALE:** Style: Cream Ale. IBU: 10.0. ABV: 5.0.

SRM: 5.0. The aroma and flavor of blueberries marry with a hint of honey to elevate a light malt background. Fruity, refreshing and slightly sweet with a creamy finish.

**BRETT IPA:** Style: American Wild Ale. OG: 14.0. IBU: 57.0. ABV: 6.5. SRM: 5.0. This complex India Pale Ale was aged in French Oak barrels with *Brettanomyces Bruxellensis* var. Drie and then dry hopped with Idaho 7. It is light-bodied and dry with pleasing notes of tropical fruit, citrus, pine and oak.

**CARIBOU LAKE IPA:** Style: American IPA. OG: 15.8. IBU: 84.0. ABV: 7.4. SRM: 8.0. Hop aromas of pine and berry harken to lakes of the far North. A prominent malt backbone balances moderate hop bitterness.

**CEDAR SOUR RED, 2024 VINTAGE:** Style: Flanders Red Ale. OG: 13.8. IBU: 16.0. ABV: 5.8. SRM: 22.0. Cedar Sour Red is a mixed fermentation sour beer. It underwent a secondary fermentation in a French Oak barrel with the addition of bacteria and *brettanomyces*. Cedar blocks brought in a nice earthiness and warm woody tone to the lightly tart dark fruit flavors of this beer. Hold fast.

**NORTH TOWER STOUT:** Style: Oatmeal Stout. OG: 14.8. IBU: 28.0. ABV: 6.0. SRM: 36.0. Gold medal winner at the World Beer Cup in the Oatmeal Stout category (2022 and 2025). Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale.

**STONE POINT IPA:** Style: American IPA. OG: 14.0. IBU: 56.0. ABV: 6.5. SRM: 4.2. American IPA with citrus and tropical hop character. Centennial, Citra, Idaho 7 and Mosaic and Bravo hops

**SUPERIOR PALE ALE:** Style: American Pale Ale. OG: 12.4. IBU: 40.0. ABV: 5.5. SRM: 3.0. American Pale Ale brewed with Citra and Sultana hops. It has a moderate hop bitterness with citrus and pineapple hop flavors. This is our most popular beer.

**TAP SHACK CARIBBEAN LAGER:** Style: American Pale Lager. OG: 11.5. IBU: 16.0. ABV: 5.0. SRM: 2.6. Light, crisp and refreshing, Tap Shack Caribbean Lager is similar to beers enjoyed on the islands of the Caribbean. Brewed with a touch of lime zest, Tap Shack is made for hot summer days.

# EMPRIZE BREWING | 111

www.emprizebrewing.com

200 Main St, Menasha, WI 54952

Welcome to our brew pub, where visions of a good old-fashioned pre-prohibition saloon joins craft brewery with comfort food for an exceptional casual dining experience.

**CLEAR WITTED:** Style: Witbier. OG: 1.052. IBU: 14.0. ABV: 6.2. SRM: 2.8.

Sometimes we buck tradition. We LOVE the taste of a traditional Belgian Wit, but why does it HAVE to be cloudy? Why can't the world enjoy something clear witted?

**COG-NUT-IVE THERAPY:** Style: English Brown Ale. OG: 1.051. IBU: 23.0. ABV: 5.0. SRM: 16.5. Our latest take on the never-trendy but always-in-style English Nut Brown Ale packs a malty wallop from 8 unique grains. Ironically, no nuts were harmed in the brewing of this beer. Then, the tempered noble hops are supplemented by just a touch of American spice to "fill up the corners" of this otherwise traditional British brew!

**SWEET FREEDOM:** Style: Belgian Blond Ale. OG: 1.063. IBU: 25.0. ABV: 6.2.

SRM: 4.5. Based on Ukrainian Ale recipe. Plenty of hop flavor without the bitterness and a sweet malty flavor

**WATERFRONT CROSSING:** Style: Kölsch. OG: 1.052. IBU: 22.0. ABV: 5.1. SRM: 3.6.

Light and crisp, fresh and clean, just like Papa used to brew. A truly true-to-style beer so smooth that your mouth will swear you're drinking a lager! A very drinkable and thirst-quenching choice for any occasion.

**ZEN WIPA:** Style: American IPA. OG: 1.061. IBU: 54.0. ABV: 6.6. SRM: 7.7. Finally, a balanced, "big tent" IPA! This one's chock-a-block full of rich malt flavor that's evenly matched by citrus, melon and spicy notes and complemented by loads of dry hopped aroma beneath a crisp, long-lasting head. Non-believers will be converted!

# FAIR STATE BREWING COOPERATIVE | 817

fairstate.coop

2506 Central Ave NE, Minneapolis, MN 55418

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

**BIÈRE DE COUPAGE:** Style: Mixed-Fermentation Sour. ABV: 4.5. A blend of mature Oak-fermented sour beer with fresh mixed culture hoppy Saison. The practice of blending older beer with young beer is ages old, with the intent of showcasing the best elements of both. Grassy brightness, floral, citrus, Brett, funk, rounded activity, oak-tannin... all in one beer!

**FSBC10 - IMPERIAL ANNIVERSARY STOUT:** Style: American Double/Imperial Stout. ABV: 12.5. This anniversary beer is the stout of all stouts, with lessons learned from last decade of brewing. Made with 100 gallons of the finest Wisconsin Maple Syrup, four types of choice Vanilla Beans, and more boiling time than a month's worth of IPAs, this imperial stout is the perfect beverage to raise in celebration of the next decade of Fair State. Cheers to 10 years!

**FONIO KRUSH - COLD IPA:** ABV: 6.0. Fonio Krush is a snappy, tropical Cold IPA brewed with Krush hops and Fonio, an ancient African grain, as well as Pils malt with 3470 Lager yeast. This beer is bright, bold, and packed with stone fruit and berry notes.

**FROZEN BOOTS - WEST COAST IPA:** ABV: 7.0. Brewed with our friends at Steel Toe Brewing. We took prodigious amounts of hops and added them any chance we got to this Northwest-style Cold IPA and then lagered it. Citrus, Pine oh this beer is so fine!

**GINGER PARTY FORWARD - HAZY IPA:** Style: New England IPA. ABV: 6.0. A Citra hopped, Ginger infused Hazy IPA. Super fruity, soft, tropical with a little bite. Some beers a Malt Forward... some beers are Hop Forward... This beer is GINGER PARTY Forward!



**HOP WATER - CENTENNIAL:** Style: Non-Alcoholic. **GF** **NA** Hop-Infused Sparkling Water. Bright, zippy, and deeply aromatic, our Hop Water is infused with actual factual hops—and that's it! Zero calories, zero carbs, zero booze, and zero guilt. Aromas of citrus pith, mountain air, and pine resin. Classic hop flavor.

**HYPERCOLD LAGER:** Style: Non-Alcoholic. **NA** We want N/A beer that is just as high quality as everything else we make, and this zero proof premium lager is just that—extremely crispy, clean, with a grassy hop aroma.

**LOBSTER STUFFED WITH TACOS - BA IMPERIAL STOUT:** Style: American Double/Imperial Stout. ABV: 14.0. Originally brewed with our friends at Bottle Logic, this 12-month Bourbon Barre aged Imperial Stout has a ridiculous amounts of Toasted Coconut, Vanilla Beans, and Caramelized Cocoa Nibs. A sumptuous tapestry of luxurious flavors so decadent that we could declare that this is our finest stout, stuffed with our second finest stout. Truly, a dish even Moe Szyzslak would be proud of.

**NORTHERN RIVALS - BARLEYWINE:** Style: English Barleywine. ABV: 12.0. This rich, mahogany barleywine will tantalize the senses with notes of figs, brown sugar, and caramel. We brewed this with our friends at Central Waters Brewing, one of the premium producers of barleywine in the US. Despite our states being northern rivals, this is the perfect beer to drink with friends on either side of the Midwest border.

**PILS - FASSBIER:** Style: German Pilsener. IBU: 45.0. ABV: 4.9. Our German-style pilsner you know and love, but served on Fass!!! it has a natural, lower carbonation unfiltered, naturally carbonated Pils taken directly from the fermenter which makes the malt and yeast character come through stronger. Dry and crisp with a grassy hop aroma from a large kettle addition of Hallertau Mittelfrüh. One hop, one malt, lager yeast, you're welcome!

**RAD-BOD - RADLER:** ABV: 4.0. Classic Arnie Palmer, but as a beer. This crisp, crushable kölsch is infused with lemonade and black tea—like a classic Arnie Palmer—for the ultimate porch hanging, beach-lounging, golf course crushing, summer sipper.

**SAPWOOD - FOEDER MAIBOCK:** Style: Maibock/Helles Bock. ABV: 6.5. This Foeder-aged Maibock is full of malty, floral goodness—like a toasted English muffin met a bouquet of wildflowers. This amber lager is smooth, and made for summer sipping.

**SIDE PULL - CZECH LAGER:** Style: Euro Pale Lager. ABV: 4.1. Side Pull is “10-degree” Czech-style lager with a deep, developed malt character. The hop character has a distinctly Czech feel that is floral, herbal, and grassy all at once. “Side Pull” refers to the iconic Czech-style beer faucet that produces an especially velvety, tight bubble foam. Long story short, it's a slamming beer for the sophisticate.

## FAKLANDIA BREWING | 311

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

3807 S Packard Ave., St Francis, WI 53235

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

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

**ELECTRO VISIO AMBER ALE:** Style: American Amber/Red Ale. IBU: 17.0. ABV: 5.5. Our favorite merchant and delightfully hoppy amber ale!

**SALAMANDRA STRAWBERRY BLONDE ALE:** Style: American Blonde Ale. OG: 1.048. IBU: 12.0. ABV: 5.5. SRM: 4.0. Our beloved princess and strawberry blonde ale! Made with 40lbs of real strawberries this blonde ale is refreshing as it is fruity!

## FLIX BREWHOUSE | 511

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

85 East Towne Mall, Madison, WI 53704

Flix Brewhouse brings together blockbuster movies, craveable bites, and award-winning brews for the ultimate moviegoing experience. Enjoy



full-service dining from your luxury recliner, all at the push of a button. Since landing in Madison in 2018, we've become a fan favorite among locals—and the feeling is absolutely mutual. Flix is Wisconsin's Cinema Brewery!

**10 DAY SCOTTISH ALE:** Style: Scottish Ale. ABV: 5.4. Rich. Malty. Sweet.

**HERO PILSNER:** Style: German Pilsener. ABV: 5.4. German-style pilsner made with German malt and hops.

**KAL-EL'S WRISTWATCH:** Style: New England IPA. ABV: 6.7. Hazy IPA with Krush, El Dorado, and Idaho Gem.

**LUCHA LIBRE MEXICAN LAGER:** Style: American Adjunct Lager. ABV: 4.5. Mexican Lager Clean. Crisp. Refreshing.

**NEBULAS HAZY IPA:** Style: New England IPA. ABV: 6.2. Juicy. Hazy. Floral. Citra and Mosaic.

**SICILIAN MEADOW:** Style: Saison/Farmhouse Ale. ABV: 5.9. Saison with Elderflower and Sicilian lemon puree.

**THORNTON'S MELON SODA:** Watermelon Lime Soda.

**VILLAIN MARGARITA SOUR:** Style: Gose. ABV: 7.0. Margarita-inspired sour with agave, tangerine, and lime puree.

## ROOKIE

# FORBIDDEN ROOT | 216

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

1746 W Chicago Ave, Chicago, IL 60622

At Forbidden Root, Chicago's first botanic brewery, we brew craft beer inspired by nature. We love barley, water, hops, and yeast and use those as a base to explore a rich world of wild ingredients.

Forbidden Root was founded as a passionately personal project by Robert Finkel after leaving the world of high-stakes entrepreneurship. His idea to create a true-brewed root beer quickly grew to encompass the broader concept of botanic beers. On February 18, 2016, our restaurant and brewery opened in Chicago's West Town neighborhood. More than just a brewpub, we offer fresh and seasonal dishes that highlight our craft beers and elevate the overall dining experience. In addition to our passion for beer and food, Forbidden Root is passionate about giving back. We are a benefit corporation, meaning goals other than shareholder value are built into our operating charter.

**COSMIC TRUST FALL:** Style: American Double/Imperial IPA. ABV: 9.0. New England Double IPA with loads of hops!

**FIFTH ARRIVAL:** Style: American Pale Lager. ABV: 5.5. The latest in our series of lagers featuring our favorite hops. This one is an incredibly approachable quencher of a beer. Notes of sweet peach and passionfruit play perfectly with the light cereal malt and crisp, refreshingly dry finish.

**RADIO SWAN:** Style: New England IPA. ABV: 6.4. IPA brewed with rye malt, with 3+ lbs per barrel of Belma, Citra, and El Dorado hops.

**STRAWBERRY BASIL HEFEWEIZEN:** Style: Fruit/Vegetable Beer. A German Hefeweizen brewed with Wild Strawberry and Urban Till Basil. Light, refreshing and slightly tart. Our Flagship Beer!

# FOUNDERS BREWING CO. | 825

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

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

For over 25 years Founders Brewing Company's dedication to the state of Michigan has shown through in everything we do. Surrounded by the Great Lakes, we're devoted to using our freshwater resources in a sustainable fashion to provide you with the highest quality beer possible—from All Day IPA to craft beer stalwarts like KBS, which celebrates 20 years of barrel-aged excellence this year. The mitten state has given us so much and we've been fortunate enough to be able to give back, supporting local causes and businesses from our hometown of Grand Rapids, MI, all the way across the Mackinac Bridge to the tip of the Keweenaw Peninsula.

For these and other reasons too numerous to count, we're proud to say that Founders Brewing Company is Born and Brewed in Michigan since 1997.

We have been lucky to evolve into one of the highest-recognized breweries in the United States. We've been ranked among the top breweries in the world by Ratebeer.com since 2006, and we have several beers listed in the top 100 beers of the world on Beeradvocate.com. We're now among the top ten largest craft breweries in the country.

We give credit to our staff for continuously working to reinvent what beer can be and thanks to our many customers for whom we work to provide world-class beers.

**ALL DAY SHANDY:** Style: Fruit/Vegetable Beer. ABV: 3.5. There's no need to set up a lemonade stand when you have All Day Shandy, our unique take on the popular shandy style. It features notes of freshly squeezed lemons and a subtle malt character. The citrus-forward hops blend perfectly with the refreshing tartness of lemonade to create a classic, easy-to-drink beer that is moderately sweet with a refreshing sour finish.

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

**KENTUCKY BREAKFAST STOUT DOUBLE OAKED:** Style: American Double/Imperial Stout. ABV: 12.0. Our original KBS stout, brewed with coffee and chocolate, is aged for one year in select bourbon barrels, which introduces subtle notes of vanilla, cocoa and charred oak. After the aging is complete, we then finish KBS on fresh oak to amplify these flavors - thus creating KBS Double Oaked.

**KENTUCKY BREAKFAST STOUT ICED LATTE:** Style: American Double/Imperial Stout. ABV: 11.0. Get ready to chill with KBS Iced Latte, a Barrel-Aged Imperial Golden Ale that's as smooth as your favorite café creation. Crafted with a blend of coffee and vanilla, for a creamy, and utterly indulgent experience. Aged to perfection in bourbon barrels, every sip consists of oak notes and a silky latte-like sweetness that's impossible to resist.

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

**RUBAEUS:** Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.7.

**THERE SHE GOSE - TAPROOM EXCLUSIVE:** Style: Gose. ABV: 4.6. Rosemary-lemon gose brewed with sea salt

**WHINEY STEPHANIE HEFE - TAPROOM EXCLUSIVE:** Style: Hefeweizen.

ABV: 5.3. A traditional Bavarian style Hefeweizen. The Weihenstephaner yeast provides pleasant banana and slight clove esters to this smooth, rich bodied Wheat Ale

## FOX RIVER BREWING CO. | 407

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

1501 Arboretum Dr, Oshkosh, WI 54901

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for almost twenty years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fratellos Waterfront Brewery and Restaurant established in Oshkosh in 1995 and Fox River Brewing Company, in Appleton in 1997, strive to balance great food, a fun atmosphere, and diverse, clean, flavorful beers creating many loyal fans and customers throughout Wisconsin. Beer available at the bar in half and full pints, to go in six packs, growlers, and kegs. Full menu. Full bar.

**BLÜ BOBBER:** Style: Fruit/Vegetable Beer. OG: 11.0. IBU: 10.0. ABV: 4.5. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

**FOR FOX SAKES:** An American dark lager featuring comet hops

**FOXTOBERFEST:** Style: Märzen/Oktobefest. IBU: 25.0. ABV: 6.0. First taste of our German/American, Marzen/Oktobefest-style lager. Amber color with smooth rich malty flavor and graceful hopping.

**HOP CHEF 21:** Hazy ipa featuring Motueka, Comet, and Belma hops.

**NO WAKE:** Style: Light Lager. IBU: 9.0. ABV: 4.2. American Light Lager under 100 calories.

**ORANGE BOBBER:** Style: Mixed-Fermentation Sour. ABV: 4.5. Orange, Mango, and Coconut sour.

## FULL MILE BEER COMPANY | 212

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

132 Market Street, Sun Prairie, WI 53590

FMBC&K opened in mid-December 2018 with the goal of bringing our community together over great drinks and food in space designed just for that. We love to offer an experience you can't get anywhere else and to exceed expectations. We're incredibly proud of all facets that make us unique; our incredible staff, thoughtful space and inspired kitchen with wood-fired pizzas, to our handcrafted beers and cocktails. Stop by and see us, we can't wait to meet you!

**COLLUSION 2024 / BARREL AGED RIS:** Style: Russian Imperial Stout.

ABV: 13.0. Our barrel aged Russian Imperial Stout returns for our 6th Anniversary! Aged for 10 months in J. Henry and Wollersheim Bourbon and Dancing Goat Rye barrels, this year's version benefits from the additional rye whiskey barrels to add layers of complexity. The beer has intense aromas of chocolate and stewed fruits. The flavor is full of sweet malt, caramel, and roast with layers of vanilla, coffee, coconut, and oak.

**DAY & AGE / SAISON:** Style: Saison/Farmhouse Ale. ABV: 7.4. A collaboration between Full Mile and Sunshine Brewing Co from Lake Mills, Wisconsin, this was our attempt to recreate the beloved Belgian classic Saison Dupont. Traditional ingredients and techniques including Belgian malts and a very warm fermentation have resulted in a beautiful expression of one of our favorite styles.

**DR. FUNK-IN-STEIN / FRUITED BARREL SOUR:** Style: Mixed-Fermentation Sour. ABV: 8.3. Conceived in a secret lab deep within the Full Mile cellars, this barrel-aged apricot sour has been lovingly infused with the wild and fruity flavors of Brettanomyces and the sour power of Lactobacillus. The result? A bold and complex concoction, light in color with funky undertones and a mysterious layer of depth from the oak barrels. This effervescent experiment pushes the boundaries of fermentation.

**EVENING IN PRAGUE / CZECH DARK LAGER:** Style: Euro Dark Lager. ABV: 4.8. Light roast character and a firm but not overbearing malt presence pair nicely with spicy, cedar-like Vojvodina hops from Wisconsin Hop Exchange and the clean, crispness of the traditional Czech lager yeast strain we use for an easy drinking but equally interesting interpretation of the classic Czech style lager.

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

**LA STRADA / ITALIAN PILSENER:** Style: German Pilsener. ABV: 4.2. Crisp, dry and balanced with a light bitterness. Brewed with select German pilsner malt and traditional German lager yeast the beer is lightly dryhopped with Saphir hops to lend an additional layer of complexity with light citrus and herbal notes. Slightly drier and hoppier than it's German or Czech counterparts it's still just as refreshing.

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

**STUPID SEXY FLANDERS / FLANDERS RED ALE:** Style: Flanders Red Ale. ABV: 8.6. A blend of 1 year old Flanders Red ale aged in wine casks and bourbon barrels.

**SUNCRUSHED / BAVARIAN HEFEWEIZEN:** Style: Hefeweizen. ABV: 5.0. Brewed with 50% malted wheat and a rare but traditional Hefeweizen yeast strain, this beer is our attempt to capture the classic Bavarian Hefeweizen in a glass; right here in Sun Prairie, Wisconsin. Flavors and aromas of bubblegum, banana and light cloves mix with a soft mouthfeel and high carbonation to make this beer satisfying and refreshing.

**THIS PLACE WILL NEVER LAST / HOPPY LAGER:** Style: American Pale Lager. ABV: 5.0. A collaboration between Full Mile and the Musky Lounge/Mint Mark/Robin Room. A modern American lager with a big dose of dry hops, including Nectarone, Idaho 7, and HBC 1019. Punchy, crisp, and oh so smashable!

## G5 BREWING COMPANY | 510

[g5brewing.com](http://g5brewing.com)

1895 Gateway Blvd., Beloit, WI 53511

We are Curiosity-driven, Beer-Obsessed brewers. We regularly rotate our beer selection made on our Wisconsin built brewing equipment. Check-in weekly to try our newest beer. Brewed onsite in Beloit, WI.


**ATARI GRAPHICS:** Style: New England IPA. IBU: 47.0. ABV: 7.0. We love how everything from the past is making a come back. Don't be fooled by the name, this is a new school IPA. Dripping with juicy mango and subtle white grapes flavor, this super hazy IPA still carries some of that old school bitterness that made IPAs popular back in the early '00s. Sip, relax, and reminisce of the days of late you spent playing Berzerk, Asteroids and Pac Man.

**BAPTIZED BY ELIJAH:** Style: American Double/Imperial Stout. ABV: 15.0. This single barrel aged in Elijah Craig barrels from our friends at Clinton Foods for 24 months. This beauty has a thick caramel like brownie mouthfeel and taste. This is very limited and you won't want to miss it!

**EXPERIMENTAL IPA:** Style: New England IPA. ABV: 6.5. Come and taste what we are messing around with in our newest IPAs. If it is good enough we will brew it again and give it a proper name!

**HOP IN:** Refreshing Hop Water!

**JOANIE:** ABV: 5.0.  Strawberry Shortcake Inspired Gluten Free Sour

**KNEE PIT SWEAT:** ABV: 5.0.  Summers in the Midwest can be so lovely, but then that gosh darn humidity hits and all of a sudden your knees are sweating more than your armpits. This tropical gluten-free sour will cool your body temp down enough to put a stop to that

**MIDWEST FRIENDLY:** Style: American Double/Imperial Stout. ABV: 14.0. What happens when friends from the Madison area and Cincinnati get together for a collab? We talk/debate about how to brew some of our favorite styles... this one combines everything that Streetside love to do with barrel-aged beer and what we love to do with barrel-aged beer. This combo beer rested for 24 months with one barrel and 39 months. We then rested it on a huge amount of coconut and vanilla.

**NORDSKOV COLD BREW:** Enjoy a mid day pick me up with our cold brew from our friends at Nordskov!

**ON+REE:** Style: American Double/Imperial Stout. ABV: 15.0. This single double-barreled stout rested in a Driftless Glen barrel for 12 months and then a Whiskey Acre barrel for 23 months. The result is a big tasty, full bodied stout that has a caramel hint to it. This all came from base stout and time, time, time. The name is nudge/wink/nod to Henri (phonetic French "on+ree") La Roux. The inventor of salted caramel. Drizzle big stout into a glass, over ice cream, or whatever you'd like. We won't judge!

## GATHERING PLACE BREWING | 609

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

811 E Vienna Ave, Milwaukee, WI 53212

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

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

**DACHSBIER VIENNA LAGER:** Style: Vienna Lager. IBU: 10.0. ABV: 5.4. Special collab with Badger Beer Report for the 2025 Lager & Friends beer festival. Limited quantity!

**HEFE HEFE JOY JOY:** Style: Hefeweizen. IBU: 5.0. ABV: 5.3. Light and balanced Hefeweizen with notes of banana, clove and lemon peel

**THE LIMB SHAKER:** Style: Tripel. IBU: 5.0. ABV: 8.5. Belgian Tripel made with montmorency and balaton cherries from Door County, WI

**TYPHOONERY:** Style: American Double/Imperial IPA. IBU: 58.0. ABV: 8.0.

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

## GIANT JONES BREWING | 624

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

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

Certified organic beer, brewed by queer women!

**BRESLAU SCHOEPS:** ABV: 7.9. Polish-style Wheat Beer: clean European ale yeast lets malt character shine with notes of toast, flowers, flamed orange and baked pear. It's like if was Kölsch nearly 8% abv and made with 40% wheat malt. This beer is magic!

**CANADIAN-STYLE SPRUCE BEER:** Style: Herbed/Spiced Beer. ABV: 7.7. No hops here! Spruce tips from Harmony Valley Farm in Viroqua, WI bring citrus, floral and vanilla notes to the gently malty beer.

**DOUBLE RED ALE:** Style: American Strong Ale. ABV: 8.6. A maltier riff on our Double IPA, made with Munich malt and panela.

**LIBRARY BEER: 2022 BIÈRE DE GARDE BLONDE:** Style: Saison/Farmhouse Ale. ABV: 7.2. Translates to "Beer for keeping" and here it is after keeping in the GJ archives for 3 years. What's it like under the cap?

**LIBRARY BEER: 2022 BLACK IS BEAUTIFUL:** Style: American Double/Imperial Stout. ABV: 7.7. Black is Beautiful, yesterday, today and forever!

**LIBRARY BEER: 2022 BRITISH-STYLE BARLEYWINE:** Style: English Barleywine. ABV: 10.9. Three year old barleywine pulled from the GJ archives!

**LIBRARY BEER: 2022 DOPPELSTICKE ALTBIER:** Style: Altbier. ABV: 9.2. GABF Bronze Medal winning batch! Three years old, pulled from the GJ archives!

**LIBRARY BEER: 2022 GOEDT BIER:** Style: Belgian Strong Pale Ale. ABV: 7.6. A 15th century recipe found in the Carmelite archives in Ghent; bottles found in the GJ archives in Madison.

**PALE WEIZENBOCK:** Style: Weizenbock. ABV: 7.3. A bigger hefeweizen; maintains the balance with added depth.

**RARE BEER COLLECTION: STRONG BEERS, 9-11% ABV:** Style: American Barleywine. ABV: 10.0. A limited collection of beers pulled from the GJ archives including: Scotch Ale, American Barleywine, Bière de Miel, Grand Stout, and many more! - see GJ reference desk for details -

**RARE BEER COLLECTION: UNDER 9% ABV:** Style: Belgian Golden Strong Ale. ABV: 8.0. A limited collection of beers pulled from the GJ archives including: Kornøl, Witbier Grand Cru, Antwerps Gerstebier, and many more! - see GJ reference desk for details -

**SINGLE:** Style: Abbey Ale. ABV: 6.6. A little—for us—beer brewed to celebrate our 7th Anniversary! Like a 2/3 intensity Tripel, with a bit more of an herbaceous hop edge filling out the experience.

**STRAWBERRY TONIC:** Style: Non-Alcoholic. 🍷 Featuring strawberries from Tipi Produce in Evansville, WI.

**TRIPLE:** Style: Tripel. ABV: 9.6. A symphony of yeast, hop and malt flavors all in equal intensity, for a lush experience that remains light bodied and dry.

**TROPICAL STOUT:** Style: Foreign/Export Stout. ABV: 8.4. Lighter bodied, yet strong, stout style developed in the tropics for hot, humid days. A cool, clean ale fermentation lets flavors of unrefined cane dance across gentle roast character. Plays like iced coffee with a shot of dark rum—yet includes neither.

**WEST COAST IPA:** Style: American IPA. ABV: 8.0. Dry, clear International Pale Ale w/ citrus, pine, and dank flavors popping before a crisp, bitter finish.

## GO BREWING | 323

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

1665 Quincy Ave., Naperville, IL 60540

Craft beer, reimagined for the way you live. Go Brewing is pioneering a new path in beer that delivers full flavor and craft quality without the alcohol. Whether it's a juicy IPA, a crisp lager, or a rich stout, every Go Brewing beer is made with intention, brewed for balance, and built for momentum. Perfect for the doers, the dreamers, and anyone who wants to raise a glass without missing a beat. This isn't a compromise, it's a new standard.

**DISARM:** Style: New England IPA. OG: 6.4. IBU: 45.0. ABV: 0.4. SRM: 10.0. A punch of tropical flavor with zero compromise. Disarm pours a glowing hazy gold with a creamy white head, releasing waves of juicy pineapple, mango, and citrus zest on the nose. Soft and pillowy on the palate, it balances ripe fruit character with a gentle bitterness and a smooth body.

**NEW SCHOOL SOUR BERRY:** Style: Mixed-Fermentation Sour. OG: 3.7. ABV: 0.4. SRM: 9.0. Bright, tart, and refreshing. Bursting with real strawberry and blueberry, this vibrant non-alcoholic brew blends fruit-forward acidity with a crisp, clean finish.

**SUNSHINE STATE TROPICAL IPA NA:** Style: Specialty IPA. OG: 5.8. IBU: 40.0. ABV: 0.4. SRM: 25.0. Fruity hop aromas and real mango and peach with no added sugar. Hazy, full and sweet with a smooth finish.

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

**THE STORY:** Style: American Double/Imperial IPA. OG: 5.5. IBU: 45.0. ABV: 0.4. SRM: 15.0. A hop-forward powerhouse, this non-alcoholic double IPA punches with bold grapefruit and pine aromas, driven by a Simcoe, Citra, and Mosaic hop blend. Beneath the hop burst lies a robust malt backbone that balances resinous bitterness.

### ROOKIE

## GOOD WORKS BREWING CO. | 816

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

237 Parkview Dr, Milton, WI 53563

Good People. Good Beer. Good Works.

**A.F.T. V10:** Style: New England IPA. IBU: 49.0. ABV: 6.3. SRM: 3.0. Hazy IPA w/ Mandarin Bavaria, Huell Melon and Callista Hops.

**ANGRY UNICORN:** Style: Mixed-Fermentation Sour. IBU: 20.0. ABV: 7.2. Sour Ale w/ Peach, Passionfruit and Blackberry.

**BODEGARITA:** Style: Gose. ABV: 5.0. W/ Lime, Jalapeño and Sea Salt aged on Mezcal staves. Inspired by an off menu margarita at the Bodega in LaCrosse.

**RAINBOW RYE:** Style: American Amber/Red Ale. ABV: 8.8. Imperial Red Ale Aged in Rye Whiskey Barrels.

**SCOOTER LOVES AMBER:** Style: American Amber/Red Ale. IBU: 28.0. ABV: 5.6. SRM: 14.0.

**SNAPBACK:** Style: American Blonde Ale. IBU: 27.0. ABV: 4.6. SRM: 5.0.

## GREAT DANE PUB & BREWING CO. | 803

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

123 E Doty St, Madison, WI 53703

Madison's Original Brewpub! For over 30 years, the Great Dane Pub & Brewing Company has served up its award-winning craft beers alongside local and global pub fare prepared from scratch. Find an ever-changing rotation of time-honored European styles and experimental brews across four Madison-area locations, including cask-conditioned ales.

**1ST SETTLEMENT APRICOT SOUR:** Style: Mixed-Fermentation Sour. ABV: 7.0. Brewed with wild yeast, lactobacillus, and 100lbs of fresh and dried apricots, this golden beer has a lush, full body. Dry and tart, with complex flavors and aromas.

**ALES FOR ALS IPA:** Style: New England IPA. ABV: 6.9. Fruit-forward and guava-dominant hop flavor and aroma. Brewed in partnership with Yakima Chief Hop Co. to support ALS research.

**ALL DAY ROSÉ IPA:** Style: Specialty IPA. ABV: 5.2. Barbe Rouge hops from France, Nelson Sauvin hops from New Zealand, and hibiscus flowers come together to impart wine-like characteristics to this fruity IPA.

**BERLINER WEISSE:** Style: Berliner Weissbier. ABV: 4.9. Brewed with pale Pilsner and Wheat malts, and fermented with ale yeast and lactic acid bacteria. Light-bodied and slightly tart, with subtle fruity notes.

**BOTANICAL IPA:** Style: American IPA. ABV: 6.9. Inspired by craft gins. Brewed with several botanicals, including bitter orange peel, coriander, lavender, chamomile, ginger, and juniper. Big hop character.

**DOMINATOR DOPPELBOCK:** Style: Doppelbock. ABV: 7.6. Full-bodied with a luscious, bready malt character. Notes of caramel and freshly baked bread on the nose.

**EL PERRO GRANDE:** Style: Mexican Lager. ABV: 4.7. Crisp, clean and refreshingly smooth. Spicy and earthy hop aromas. Flaked corn offers a subtle sweetness and a light body.

**FLEMISH SOUR CHERRY ALE:** Style: Mixed-Fermentation Sour. ABV: 6.5. Brett-fermented with Door County sour cherries. Malty, sweet and sour, fruity, complex.

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

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

**MEDELYAN RUSSIAN IMPERIAL STOUT:** Style: Russian Imperial Stout. ABV: 10.0. Bold, rich and malty. Brewed with 10 different malts and grains. Complex flavors of coffee, chocolate, and freshly baked brownies.

**NED'S RED:** Style: Flanders Red Ale. ABV: 6.6. Aged in oak barrels - A complex, malty, and sweet-tart sour red ale. Aromas of apple, pear, cherry, apricot, raisin, and other dried fruits, plus some vanilla from the barrels.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. ABV: 6.0. Medium-bodied, light malt sweetness, sessionable. Four-time Great American Beer Fest medal winner!

**OLD FASHIONED SOUR 2017:** Style: Mixed-Fermentation Sour. ABV: 8.5. Aged in Wollersheim Winery barrels with Door County cherries, orange peels, and bitters.

**PASSION PEACH IPA:** Style: New England IPA. ABV: 5.7. Brewed with passionfruit, peach, orange peel, and four hop varieties. Juicy and slightly tart with a dry finish.

**RIDE THE DRAGON BELGIAN TRIPEL:** Style: Tripel. ABV: 8.5. A strong, dry Trappist-style ale with orange peel, tropical fruit flavors, and complex malt and spice notes.

**STRAWBERRY TART:** Style: Gose. ABV: 4.2. A light, fruity sour made with fresh local strawberries from Carandale Fruit Farm. A summer favorite!

**TRI-PEPPER PILSNER:** Style: Herbed/Spiced Beer. OG: 13.5. ABV: 5.5. A medium-bodied Czech-style pilsner brewed with jalapeño, poblano and habanero peppers. Crispy. Spicy. Refreshing.

**WATERMELON WHEAT:** Style: Hefeweizen. ABV: 5.5. Our classic Crop Circle Wheat recipe, with watermelon added for a summery twist. A refreshing brew with notes of watermelon and bubble gum.

**WHATDYA GOT FOR AN IPA:** Style: American IPA. ABV: 6.2. An American IPA brewed with American malts. Millennium, Amarillo, and Ekuano hops lend to tropical fruit and citrus flavors and aromas.

## GREAT LAKES BREWING CO. | 113

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

2516 Market Ave, Cleveland, OH 44113

Two Irish brothers with limited brewing experience. A city that shuttered its last production brewery in the early 80s. A neighborhood in serious need of a facelift. In 1986 when Patrick and Daniel Conway opened their fledgling operation in Cleveland's Ohio City neighborhood, the odds were stacked against them. Fortunately, they surrounded themselves with a staff of passionate, knowledgeable people, and from the start committed themselves to bringing a sophisticated, diverse selection of craft beer



to their home state. Three decades, multiple awards, and a whole lot of stories later, Pat and Dan Conway celebrate over two decades of brewing exceptional beer for their adventurous and discerning customers.

**BARREL-AGED TRIPEL DOG DARE:** Style: Tripel. IBU: 30.0. ABV: 9.5.

**ELIOT NESS AMBER LAGER:** Style: American Amber/Red Lager. IBU: 27.0.

ABV: 6.1. Almost untouchably smooth--armed with lightly toasted malts and noble hops. It's a smooth, malty (and dare we say, arresting?) paradox.

**MEXICAN LAGER W/LIME:** Style: Mexican Lager. IBU: 15.0. ABV: 5.0.

**MIDWEST IPA:** Style: American IPA. IBU: 45.0. ABV: 7.0. A sensible amount of hops politely greets a mild mannered finish. Welcome to the unofficial IPA of Midwest Nice.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 20.0. ABV: 6.5. Prost! Our take on this classic German style is a celebration of maltiness--packed with rustic, autumnal flavors to put a little more oomph into your oom-pah-pah.

**STRAWBERRY PINEAPPLE WHEAT ALE:** IBU: 17.0. ABV: 5.5. Subtle tart and citrus finish where the strawberry and pineapple flavors shine through in this well balanced and light wheat ale.

## GRIFFIN CLAW BREWERY | 310

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

575 S Eton St, Birmingham, MI 48009

Griffin Claw Brewing Company, founded in 2013 by Bonnie LePage and Mary Nicholson in Birmingham's evolving Rail District, began with a mission to craft world-class beers and build a community-focused taproom. Its early acclaim came from award-winning IPAs - Norm's and Bonnie's Raggedy Ass brews - That earned gold and silver at the World Beer Cup, propelling the opening of a dedicated brewpub and distillery. Today the two locations (Birmingham and Rochester Hills) offer a diverse lineup: traditional lagers, hazies, stouts, cocktails, cider and house-distilled spirits, all served in a warm, family-friendly atmosphere. Sustainability is a priority toom with a first-of-its-kind mash filter, CO<sub>2</sub> capture, and efficient processesm making Griffin Claw a standout destination in Michigan's craft beer scene.

**BABY BUFFALO:** Style: Russian Imperial Stout. ABV: 12.0. For the first time ever, we release the Buffalo before it gets it wings. The same Buffalo you know just before it ages in bourbon barrels.

**BLACKGRASS CIDERWORKS - BLAH BLAH BLURST:** Style: Cider. ABV: 6.5.

Michigan Apple Dry Cider that reminds you of a familiar tropical lime fast food beverage.

**CLEMENTINE CRUSH:** Style: Light Lager. IBU: 8.0. ABV: 5.0. SRM: 3.0. A warm weather crusher with fresh clementine and lemonade (Clemenade?).

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

SRM: 3.5. Our Flagship American IPA that won a gold medal at the 2010 World Beer Cup kickstarting what has become Griffin Claw Brewing. This IPA uses Cascade, Centennial and Columbus hops providing flavors of citrus and pine balanced with a malty backbone.

**PUCKER PUNCH SOUR:** Style: Mixed-Fermentation Sour. ABV: 5.1. This knockout sour packs a tart punch of raspberries and lemonade. Fruity, sour and refreshing.

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

SRM: 10.2. We use 3 types of rye in this twist on a traditional Marzen

## HALF ACRE BEER CO. | 213

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

2050 W Balmoral Ave, Chicago, IL 60625

Half Acre is a beer company dedicated to brewing primitive beers that harness raw quality. We brew and live in the city of Chicago. Visit our brewery, tap room and store: 2050 W Balmoral Ave Chicago, IL.

**DAISY CUTTER:** Style: American Pale Ale. ABV: 5.2. A west coast American Pale Ale chock-full of dank, aromatic hops that bite up front, ease into citrus, and set the finish up to nail the spot.

**DOUBLE BARREL CATCH HELL:** Style: American Double/Imperial Stout. Barrel Aged Imperial Stout with Cinnamon and Vanilla. Round 1 aged 12 months in



Buffalo Trace, Eagle Rare and Weller Special Reserve barrels. Round 2 aged 9 months in Buffalo Trace and 10-year Russell's Reserve.

**GREAT TASTE DOUBLE IPA:** Style: American Double/Imperial IPA. Hazy DIPa made specially for the Great Taste with notes of citrus, tropical fruit and white grape.

**LAGERTOWN:** Style: Märzen/Okttoberfest. ABV: 5.8. An Oktoberfest with notes of caramel, raisin, honey and fresh baked bread.

**REEF KNOT:** Style: American Pale Lager. A squeaky clean, crushable and crisp lager that has slight bitterness for drinkability.

**SLOW MELT:** Style: American Pale Ale. This beer is high intensity in aromatics thanks to Citra and Mosaic hops giving notes of citrus, stone fruits and blueberries.

**TURTLE BENTHIC:** Style: American Double/Imperial Stout. Imperial Stout blended with BarleyWine and aged in bourbon barrels for 15 months. Started with Vanilla Benthic and added Barleywine for caramel notes, next added toasted oats for the nuttiness and finally added some sea salt.

**WAYBIRD:** Style: New England IPA. ABV: 6.5. Bursting with notes of mango, papaya, orange juice and a bit of a dry bitter finish for balance.

## HEAVY RIFF BREWING CO. | 115

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

6413 Clayton Ave, St. Louis, MO 63139

Founded in the heart of St. Louis' Dogtown neighborhood, Heavy Riff Brewing Company fuses a deep love for music with bold craft beer innovation. Known for its eclectic rotating taps, house-smoked fusion BBQ, and relaxed rock-inspired vibe, Heavy Riff is a local favorite where great beer meets great tunes. Whether you're sipping a Love Gun cream ale or digging into brisket chili, you're always in for a good time.

**DEAR AGONY - OLD FORESTER 2023:** Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.0. Old Forester is America's first bottled bourbon. The George Garvin Brown family have been making this great bourbon for more than 150 years. The palate is a sweet and buttery cream caramel, maple, and apricot finished with the characteristic rich chocolate finish of Dear Agony.

**DISCO APOCALYPSE:** Style: New England IPA. IBU: 55.0. ABV: 5.7. A tropical citrus forward Hazy IPA that hits you first with a pleasant hop aroma followed by a very pleasant soft tropical juiciness with the perfect balance of Mosaic and El Dorado hops.

**DOMANI:** IBU: 25.0. ABV: 4.8. Domani, translated "tomorrow", is an Italian Pilsner classically dry-hopped with noble hops Hallertau Mittelfrüh, Saphir and Saaz. This refreshing Italian Pilsner, crisp in flavor and light in color will make you want to enjoy it today and put off everything else until Domani.

**INSTANT CRUSH:** Style: Saison/Farmhouse Ale. IBU: 24.0. ABV: 5.9. An apricot infused Farmhouse Ale.

**LOVE GUN:** Style: Cream Ale. IBU: 10.0. ABV: 5.7. A Cream Ale with a big vanilla aroma that hits you up front with a light crisp medium body and pleasant vanilla finish to back it up.

**PINEAPPLE LAYLA:** Style: American Wild Ale. IBU: 15.0. ABV: 6.0. Foeder aged wild ale finished with fresh pineapple.

**RUMBLESEAT:** Style: American Barleywine. IBU: 20.0. ABV: 11.3. Our Bourbon Barrel Aged Strong Ale. A beautiful dark ruby red hue with prominent tasting notes of caramel, plum and figs.

### ROOKIE

## HERBIERY BREWING | 309

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

2015 Winnebago Street, Madison, WISCONSIN 53703

Herbiery brews hop free herbal beer with local and regional herbs and grain.

**GOLDEN COCONUT-MILK STOUT:** Style: American Stout. ABV: 4.6. Savory notes of turmeric and cardamom excite the palate when first sipped. Coconut milk adds a silky texture without any overbearing coconut flavors. This beer finishes floral and roasty and can be sipped all day, winter or summer.

**MAYPOLE SAISON:** Style: Saison/Farmhouse Ale. ABV: 4.8. Pleasant pepper from our French farmhouse yeast. The classic, light saison body comes from white wheat and oat malt. A unique citrus funk from slightly pre-fermented maple syrup. That familiar maple flavor owes itself to fenugreek seeds. A zesty mint breeze blows in from our Lemon Balm addition. An earthy, woody bitterness gently derived from evergreen needles.

**MISTY MORNING COFFEE KOLSCH:** Style: Kölsch. ABV: 3.0. SRM: 1.0. A Kolsch-style beer fermented cool with an ale yeast for crispiness and yet also a full body. We meticulously tested Colombian coffee beans, roasted by Misty River Coffee Company in Cottage Grove, WI, in order to build the ideal flavor expression of cacao nibs, stone fruit, and espresso. We cold brewed these beans for 12 hours and blended the resulting coffee with the finished beer. We also added rose petals and cardamom pods to the boil for an uplifting, ethereal, and effervescent beer.

**PAW PAW BELGIAN:** Style: Belgian Blond Ale. OG: 1.061. ABV: 6.47. SRM: 4.0. A nice Belgian yeast character plays well with the mango, banana, pineapple flavors of paw paw fruit and an herb blend of tulsi, dandelion root I, and lemon grass.

**ZINGIBEEER GINGER LAGER:** Style: Light Lager. ABV: 4.0. A sparkling lager offering a pleasant and warm ginger aroma. Spiced using only fresh, organic ginger. A wonderful balance between zing and beer.


## HEX MEADERY | 418

[m.facebook.com/hexameadery/](https://m.facebook.com/hexameadery/)


175 W. Wisconsin Ave, Kaukauna, WI 54130

We are a local micro meadery specializing in big flavorful meads, ciders, wines and creative libations.


**BA HEX A COLA:** ABV: 8.0.  Barrel aged Hex a Cola session


**ELECTRIC CITY LEMONADE:** ABV: 6.0.  Blueraspberry lemonade session


**FAT BOI: FADDER BADDER:** ABV: 5.0. Chocolate, brownie ice cream mead

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

**HATERADE: GLACIER FREEZE:** Style: Mead. ABV: 6.0.  Thirst quenching glacier freeze session mead

**SHORT STACK: BCBB:** Style: Mead. ABV: 6.0.  Little brother to our Breakfast for Two with carbonation and a lower abv. Black currant, Backberry, Blueberry aged on maple and cinnamon

**SIDZ: STRAWBERRY LUNCHBOX:** ABV: 6.0.  Strawberry and peanut butter session

**SUDZ: CHERRY LIMEADE:** ABV: 6.0.  Cherry and lime session

## ROOKIE

## HILLSBORO BREWING CO. | 810

[hillsborobrewingcompany.com](https://hillsborobrewingcompany.com)

206 East Madison St, Hillsboro, WI 54634

Hillsboro Brewing Company now calls home is a 109-year-old former factory that for many years was used to produce condensed milk. Now, it's used to produce more than 40 craft brews, seltzers, sours and root beer brewed on-site and available on tap and in cans. We offer great meal options as well. Appetizers, burgers, and specialty pizzas you'll most certainly find something to suit your taste.

**BECKHAMS ROOTBEER:** Style: Root beer. Rich, flavorful, and smooth craft rootbeer.

**FRIDAY NIGHT LIGHTS:** Style: Märzen/Okttoberfest. IBU: 18.0. ABV: 5.5. Like fall Friday nights in Wisconsin this amber lager is bright and crisp. Caramel Munich Malt give this Oktoberfest a deep copper color and superior drinkability.

**LEAPING LEAMUR CREAM ALE:** Style: Cream Ale. IBU: 10.0. ABV: 4.9. Hops take the back seat in this smooth, luscious quaffable ale. Brewed with Madagascar vanilla, this cream ale will have you leaping for more.

**SHADY BLONDE SHANDY:** IBU: 11.0. ABV: 2.9. A refreshing and crushable seasonal shandy. This brew is perfect to drink after a hard days work... or to excited your taste buds and quench your thirst

**SOUR PATCH KIDS:** Style: Mixed-Fermentation Sour. IBU: 11.0. ABV: 3.0. A brew made with sour patch kids! Light, sessionable, and delicious.

**SPACE INVADERS:** Style: Russian Imperial Stout. IBU: 3.0. ABV: 14.0. A barrel aged brew that rested in Wollersheim barrels for over 2 years. Deep plum and cherry flavor with a sweet caramel, malty body. Finished on a bodacious amount of dark chocolate and vanilla.

**STRAWBERRY SHORTCAKE:** Style: Pastry Sour. IBU: 10.0. ABV: 6.0. Collaboration with Potosi Brewing Company . The strawberry shortcake sour is a light beer that showcases delectable strawberries and copious amount of creamy vanilla

**X-THIOLS:** Style: New England IPA. IBU: 23.4. ABV: 6.5. Double dry hopped it with Citra, BRU-1, Vic Secret, and Galaxy hops. This hazy is extremely tropical. Bursting with pineapple, papaya, and sweet citrus. Complimented by a cloudy mouth feel.

## HINTERLAND BREWERY | 828

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

1001 Lombardi Access Rd, Green Bay, WI 54304

Founded in 1995, Hinterland Brewery has been brewing high quality, craft beers for over 22 years. From humble beginnings in a cheese factory to two decades in a meat packing plant, we are now proud to be home in a state-of-the-art brewing and production facility in the new Titledown District located just west of a certain professional football stadium. It is here that we brew a wide variety of beers— refreshing lagers, complex bourbon barrel-aged ales, and even a sour or two. We carefully package our beers in either glass bottles or cans, and proudly serve them all in a beautiful taproom and full-service restaurant.

**ALPENWALD:** Style: Altbier. IBU: 25.0. ABV: 4.7. Bonze Medal Winner at 2025 World Beer Cup, expect a malt character that is rich and biscuity with a subtle chocolate, balanced with a floral aroma and bitterness from Tettnanger and Hallertau Mittelfrüh hops.

**CAVE POINT LAGER:** Style: Japanese Rice Lager. OG: 16.0. IBU: 23.0. ABV: 5.0. Deliciously refreshing with a floral note only typically seen in international lagers, Cave Point Lager is deceptively complex for the simplicity of the style. Michigan Willamette and modern Contessa hops create a unique experience for the lager drinker. Using a softer strain of lager yeast allows for the hop complexity and aroma to really shine, while the rice and malts make the beer crisp and refreshing.


**DOOR COUNTY CHERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 20.0. ABV: 5.4. Crisp, clean mouthfeel and light in body. Notes of tart, Montmorency cherry.

**GALAXY ZEET:** IBU: 11.0. ABV: 5.7. This beer showcases the tropical characteristics of Galaxy, Eloni and Krush hops. Bold, ripe peach and mango flavors with an underlying backbone of sweet citrus.

**HENRY'S HEIRLOOM:** Style: American Strong Ale. IBU: 53.0. ABV: 9.2. A collaboration with J. Henry & Sons, using the same malt bill as their handcrafted bourbon, including Heirloom corn from their farm. Expect big Bourbon flavor with sweet corn, toffee, creamy vanilla, dark cocoa and allspice.

**OKTOBERFEST:** Style: Vienna Lager. IBU: 22.0. ABV: 5.8. Brightly filtered, golden color, very maly and lightly hopped. Velvet smooth mouthfeel with rich flavor.

**SAISON DU CHAMPS:** Style: Saison/Farmhouse Ale. ABV: 6.0. Falling under the umbrella of Farmhouse Ale, our newest Saison was inspired by classic versions of this style, which originated in Wallonia, Belgium. Effervescent, dry, floral, and citrusy with hints of yeast-derived spice.

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

**SUN THUNDER:** Style: American Double/Imperial IPA. IBU: 60.0. ABV: 8.5. Sun Thunder pours with a luxuriously soft white head over a golden orange hazy body. With notes of citrus, tangerine, papaya, guava, passionfruit, and grape skin, this beer is an absolute fruit bomb but without any added

fruit! Even with the intense tropical notes, the beer is balanced and leaves you wanting to go back for another delicious sip. Using a new strain of yeast and Phantasm powder gives a tropical burst never seen before. Be sure to enjoy it slowly or else Sun Thunder will knock you for a loop with its incredibly smooth 8.5% ABV. This beer is truly an evolution of Hazy IPA brewing.

## HOP BUTCHER FOR THE WORLD | 124

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

4257 North Lincoln Avenue, Chicago, IL 60618

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

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

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

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

Cheers, Hop Butcher For The World

**A TOAST TO TEN:** Style: New England IPA. OG: 18.5. IBU: 20.0. ABV: 7.5. SRM: 4.5. Citra, Mosaic, Motueka, and Peacharine Hopped Hazy Double IPA.

**BARREL AGED COCOAMON:** Style: American Double/Imperial Stout. OG: 34.0. IBU: 40.0. ABV: 14.0. SRM: 40.0. Heaven Hill Barrel Aged Imperial Stout conditioned on Ghana Cocoa Nibs and Ceylon Cinnamon.

**BIG FERN:** Style: American IPA. OG: 12.0. IBU: 40.0. ABV: 7.25. SRM: 4.2. NZ Cascade, Mosaic, Nelson Sauvin, Simcoe Hyperboost, and Mosaic Hyperboost Hopped West Coast Style IPA.

**GRID:** Style: American Pale Ale. OG: 6.0. IBU: 25.0. ABV: 5.75. SRM: 4.3. Citra and Mosaic-hopped American Pale Ale.

**ICE CREAM HOUR - CHERRY LIME:** Style: New England IPA. OG: 24.0. IBU: 30.0. ABV: 10.5. SRM: 4.6. Cosmic Mountain Triple IPA with Cherry and Lime Soft Serve Mix.

**ICE CREAM HOUR - CODENAME SUPERGNARLY:** Style: New England IPA. OG: 24.0. IBU: 30.0. ABV: 10.5. SRM: 4.6. Cosmic Mountain Triple IPA with Orange, Raspberry, and Lime Soft Serve Mix plus Vanilla.

**ICE CREAM HOUR - ORANGE MANGO:** Style: New England IPA. OG: 24.0. IBU: 30.0. ABV: 10.5. SRM: 4.6. Cosmic Mountain Triple IPA with Orange and Mango Soft Serve Mix.

**ONLY INTERESTED IN SPACE:** Style: New England IPA. OG: 18.3. IBU: 25.0. ABV: 8.0. SRM: 4.7. Citra, Riwaka, Galaxy, and Strata Hyperboost Hopped Hazy Double IPA.

## HOP HAUS BREWING CO. | 202

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

2975 Sub-Zero Parkway, Fitchburg, WI 53719

Hop Haus is more than just a craft brewery—we’re your full-flavored, full-experience destination. With two locations in Wisconsin, we brew a wide range of beers (from dank IPAs to crisp lagers) and distribute throughout over half the counties in the state. But we don’t stop at beer. We also

feature a full bar, a scratch kitchen serving up craveable food, and spaces built for gathering—like our rooftop patio and private event hall. We're proudly kid-friendly, community-focused, and always ready to pour your next favorite pint.

**HASHTAG HAZY IPA:** Style: New England IPA. IBU: 30.0. ABV: 6.0.

#hophausbrewing is committed to the #hazecraze. #hazy is hopped with Mosaic, Citra and Simcoe, and brewed with oats and wheat for a velvety smooth finish.

**HIDDEN STASH:** Style: American IPA. IBU: 50.0. ABV: 7.2. Ta-Da! Hidden in plain sight. This stash contains select nuggets of Mosaic hops for that burst of juicy, sticky, hoppy-goodness. It's not subtle, and we like it that way!

**PHILSNER PILSNER:** Style: German Pilsener. IBU: 12.0. ABV: 4.6. The idea for this beer was born on a warm summer night while sitting in a bier garden in Germany with family and friends. Philsner is a traditional German Pilsner featuring the finest German malt and Hallertau hops. It's crisp, light and refreshing. It's meant to be enjoyed with those you love, so grab family and friends and raise a glass, Prost!

**WHEAT WAVE:** Style: American Pale Wheat Ale. IBU: 8.0. ABV: 4.8. Summer vibes! Tropical fruit flavors that pair nicely with flip flops, waves, sunshine and good times. Sip on some sunshine with this tropical wheat ale.

## ROOKIE

# HUBBLETON BREWING CO. | 805

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

W10445 Hubbleton Rd, Waterloo, WI 53594

Hubbleton Brewing Co. — Beer brewed in the middle of nowhere

**HUBBLEWEIZEN:** Style: Hefeweizen. IBU: 12.0. ABV: 5.3. SRM: 3.8. A bright and refreshing German-style wheat beer with classic notes of banana and citrusy lemon. Smooth, slightly sweet, and endlessly crushable—this is summer in a glass!

**KEINSTADT KOLSCH:** IBU: 12.0. ABV: 5.0. Originally developed in Cologne, Germany, this light, crisp beer is perfect for dipping your toes into the craft beer world. And if you've already done that, this beer is a great choice for the summer with its low ABV and crisp, refreshing finish.

**RASPBERRY LEMONADE:** Style: Hard Seltzer. ABV: 4.8. Our own house-made Hard Seltzer, crafted with crisp raspberry lemonade. Light, refreshing, and dangerously easy to drink!

**TULLYHAW:** Style: Irish Red Ale. IBU: 19.0. ABV: 5.2. SRM: 13.0. A classic Irish Red with low ABV and made with a fine blend of malts to bring caramel and toffee notes. If you like Ambers, give this one a shot. You'll be glad you did!

# ILLUMINATED BREW WORKS | 604

[www.ibw-chicago.com](http://www.ibw-chicago.com)

6186 N Northwest Hwy, Chicago, IL 60631

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

**CONCORD GRAPE BRAINWASH:** Style: Mixed-Fermentation Sour. ABV: 7.0. Sour Farmhouse Wheat-based tart farmhouse made with Styrian Dragon, Mosaic, and Huell Melon hops for a bouquet of tropical berry hop character. We've also added Concord Grape to this version. It's fermented with this beautiful genetically modified yeast that sours beer without introducing any bacteria and a delightfully phenolic Belgian strain.

**CULT STOUT #1:** Style: American Double/Imperial Stout. ABV: 11.0. Mexican Chocolate Imperial Stout New Tradition with our Cult Members! We collaborated with them to create a beer. Made with Vietnamese cinnamon, Dutch cocoa, vanilla, and guajillo peppers. A taste delight.

**FNORD:** Style: American Pale Wheat Ale. ABV: 7.0. American wheat ale dry hopped.

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

**SOME BARREL AGED SURPRISE:** It's a surprise, to us and to you!

## IMPERIAL OAK BREWERY | 214

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

501 Willow Blvd, Willow Springs, IL 60480

With two locations in Chicago's Western Suburbs (Willow Spring and Brookfield), we are a small brewery that puts the beer first. We make an ever changing variety of styles including strong and barrel aged beers. Hope to see you soon!

**BLANC:** Style: Berliner Weissbier. OG: 1.043. IBU: 1.0. ABV: 4.5. SRM: 3.0.

Co-fermented with Lactobacillus bacteria and a blend of fruit forward Brettanomyces then aged in an Oak Foeder for a smooth but noticeable sourness and notes of tropical fruit, stone fruit, citrus, oak, and a mild funk.

\*Traditional Raspberry and Woodruff syrups available

**LORD HUMONGOUS- DOUBLE BARREL AGED:** Style: English Barleywine.

OG: 1.11. IBU: 35.0. ABV: 12.0. SRM: 17.0. This strong, sipper has a rich, malty character with notes of toasted bread, caramel, toffee and dark fruits. This version was aged 6 months in Ex-Bourbon Maple syrup barrels and then transferred to Jeppson's Bourbon barrels for an additional 6 months of aging.

**PEACH BRANDY BARREL AGED APRICOT GOLD:** Style: Mixed-Fermentation

Sour. OG: 1.063. IBU: 3.0. ABV: 7.5. SRM: 4.0. After Foeder aging, this version has an additional aging in stainless with real Apricot juice. Once the sugars in the Apricot juice fermented out the beer was then transferred to Peach Brandy barrels for an additional year plus of aging. The additional aging adds complexity, and notes of Brandy, orchard fruits and oak.

**QUIET GIANT:** Style: American Double/Imperial Stout. OG: 1.135. IBU: 65.0.

ABV: 14.0. SRM: 47.0. Brewed once a year to celebrate our Anniversary, this is the biggest beer we make. All variants are aged in Bourbon barrels for a minimum of a year. Variants available through out the day: 2 Year Aged, Double Barrel Aged, Chocolate/Peanut, Coconut/Vanilla.

**TRAIL LITE:** Style: Czech Pilsener. OG: 1.037. IBU: 18.0. ABV: 3.7. SRM: 3.0. Our take on a traditional Czech 10 Plato beer is very light and refreshing but still flavorful with a bready malt character and a light, floral, spicy hop character from Czech Saaz hops.

## INDEED BREWING COMPANY | 509

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

711 15th Avenue NE, Minneapolis, MN 55413

Started in 2012, Indeed Brewing Company cultivates an artfully eclectic lineup of beers from its headquarters in Minneapolis, Minnesota and pilot brewery in Milwaukee, Wisconsin. Indeed's diverse offerings feature flagship favorites like Day Tripper Pale Ale, cult favorites like Flavorwave IPA and Pistachio Cream Ale, and extend beyond beer to its Sparkling THC beverages. Indeed believes innovation isn't just one thing—it's a culture created around good people, good beers, and good experiences.

**CZECH PILSNER:** Style: Czech Pilsener. IBU: 45.0. ABV: 5.0. Crisp, tasty, and spicy from a dose of Saaz hops, our Czech Pilsner is as authentic as it gets stateside. To brew this style of beer right, we partnered with the Milwaukee-based Malteurop Malting Company to feature its Bavarian Pilsen, a German lager-style base malt produced from barley that was grown and malted in Bavaria. These malt pros, who come from a long lineage of European barley farmers, go to excessive lengths to ensure the quality of their malt, matching our brewers' commitment to do the same for craft beer. The first and most important beer ingredient might be the unsung hero in many beers, but be prepared to sing malt's praises after drinking this one.

**FLAVORWAVE IPA:** Style: American IPA. IBU: 73.0. ABV: 6.2. Can you feel that? A Flavorwave is coming. The rumblings of a fresh new IPA are now a full blown quake, swelling with all the juiciest, headiest hops. Bright golden and lit with a gentle haze, Flavorwave IPA delivers with pineapple, citrus and stone fruit aromas and a rush of fruity, tropical hop flavor. It's high time to pick up on these good vibrations.

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


**SAILOR'S DELIGHT:** Style: American Adjunct Lager. IBU: 10.0. ABV: 4.7. If a crimson red sky at night signals favorable weather, then a blood orange lager is a beacon of an ideal summer ahead. A refreshing splash of tart citrus with a wisp of sea salt, Sailor's Delight is like a cool breeze on a warm summer's day. Sip on this one all season long.


## ISLAND ORCHARD CIDER | 211


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

12040 Garrett Bay Rd, Ellison Bay, WI 54210


Enjoy Door County's first locally grown, locally produced, award-winning, gluten-free hard cider. At Island Orchard Cider, there's a cider for everyone. Crafted with care from orchard to boat to bottle.


**APPLE CHERRY CIDER:** Style: Cider. ABV: 6.9.  semi-dry, crisp, medium body, apple base, and tart Montmorency cherry, effervescent.

**APPLE LAVENDER CIDER:** Style: Cider. ABV: 6.9.  semi-dry, floral, light-body, low in tannins, dried culinary lavender buds from Fragrant Isle on Washington Island, effervescent.

**BRUT APPLE RESERVE:** Style: Cider. ABV: 6.9.  dry, robust apple flavor, medium body, light astringency, select apple cultivars, frothy effervescence.

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

**KINGSTON BLACK CIDER:** Style: Cider. ABV: 6.9.  bone-dry, balanced flavor, high tannin, full-body, frothy effervescence, 100% Kingston Black apples.

**OAK AGED CIDER:** Style: Cider. ABV: 6.9.  semi-dry, mellow oakiness, full-body, aged on French oak over 3 months, effervescent.

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

## JACOB LEINENKUGEL BREWING COMPANY | 502

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

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

Established 1867. The Jacob Leinekugel Brewing Company, the seventh-oldest brewery in the United States, is the oldest business in Chippewa Falls and one of the oldest in the state. Our commitment and tradition of brewing quality products is matched only by the wants 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!

**ALOHA ALE:** ABV: 5.25. A tropical, coconut and pineapple flavored ale, capturing the essence of Christian Yelich's natural and sweet swing by delivering the tropical notes that gives the consumer the feeling of hitting a home run with each taste.

**DRY HOPPED PILS:** Style: German Pilsener.

**LEINIE LODGE LIME:** Style: Mexican Lager. IBU: 21.0. ABV: 4.7. This Mexican-style lager comes from our pilot brewery at the Leinie Lodge and is light and crisp with a hint of sweetness. The perfect amount of lime flavor adds a burst of acidity with perceived saltiness to deliver a very refreshing sip.

**ORIGINAL:** Style: American Adjunct Lager. IBU: 17.0. ABV: 4.7. 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.



## KARBEN4 BREWING | 224

karben4.com

3698 Kinsman Blvd., Madison, WI 53704

Located in Madison, WI, Karben4 Brewing specializes in English-style malt bombs and perfectly balanced hop grenades.

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

**DIABLO BELGA:** Style: Dubbel. ABV: 9.2. This Belgian-style Dubbel imparts aromas of dark caramel, fruit and spice with a strong malt presence and a wicked, warming finish.

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

**FANTASY FACTORY - IPA:** Style: American IPA. OG: 1.061. IBU: 65.0. ABV: 6.3. SRM: 7.0. Hopheads crusade on a heroic quest for the holy grail of India Pale Ales. The subconscious composes paradisiacal scenes of malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. With humble confidence we offer this brew as fantasy made reality. Balanced in every detail and gushing resinous, exceptional citrus flavors and aromas that collaborate with soft bready notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

**FUEL FOR CHANGE:** ABV: 6.5. Wake up and do some good with this coffee lager benefitting the Community Action Coalition of South Central Wisconsin.

**HOPALICIOUS:** Style: American Pale Ale. ABV: 5.7. Bold hop flavor and lush citrus aroma without crazy bitterness.

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

**PRIEST, PROPHET, & KING (2025):** Style: American Barleywine. ABV: 9.7. Raspberry brandy dominates up front among a litany of barrels used to craft this year's version of PPK Barleywine.

**SCIENCE PROJECT #3:** ABV: 6.5. The third iteration of chemistry czar Joe's experimental hazy.

**SUPPLY DROP: TROPICAL:** ABV: 4.2. Pineapple, mango, tangerine, and passionfruit burst forth from this fruited sour, taking you straight to the Hawaiian island of your choice.

## KUHNHENN BREWING | 829

www.kbrewery.com

5919 Chicago Rd., Warren, MI 48092

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew supplies became necessary as big-box home improvement retailers opened in the area. The transition to brewery and winery began in 1998, serving their first commercial beers to the public in 2001. We keep an average of 20 beers on tap at all times, with several mainstay year-round offerings alongside plenty of seasonals and specialty one-off batches. "Cellar Rat," Frank Retell, is one of the most award-winning meadmakers in the world, and keeps a constantly rotating portfolio of mead available. We typically have 20 or more at any given time. Eric and Bret and the K-Team brew on a re-purposed 8-bbl system.

Expansion is currently underway, with a second location projected to come online in late 2014 in nearby Clinton Township. The new facility will feature a 40-bbl brewhouse, state-of-the-art bottling and canning lines, a large taproom with full kitchen, and initial capacity of nearly 30,000 bbls per year.

**BALD RICK'S KÖLSCH:** Style: Kölsch. OG: 1.044. IBU: 15.9. ABV: 4.7. SRM: 3.1. This Kölsch-style beer was brewed in collaboration with the St. Baldrick's Foundation to aid in childhood cancer research. We donate \$1 for each draft pour at one of our taprooms and \$2 for each case sold. This beer uses hop



products which were donated by Hopsteiner making the beer light stable. It is packaged in clear bottles because of this.

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

**BRETT BERLINER:** Style: Berliner Weissbier. OG: 1.0. IBU: 6.0. ABV: 3.5. SRM: 3.0. Our Napoleon's Berliner Weiss conditioned for a year with brettanomyces. This resulted in an increased perception of sourness due to the beer being very dry. Look for funky notes of leather, barnyard, and cedar.

**DRIPA (DOUBLE RICE IPA):** Style: American Double/Imperial IPA. ABV: 9.5. Our Gold Medal award-winning Double Rice IPA, cask-conditioned for your drinking pleasure. Citrusy, hoppy and delicious with a crisp dry snap at the finish, thanks to the cereal decoction mash.

**EISBOCK (2023):** Style: Eisbock. ABV: 20.4. Pure unadulterated eisbock bliss. This monster of an eisbock comes in at 20.4% ABV and packs a huge punch of malty goodness.

**IMMORTAL UNDEAD - CHERRY PERRY MEAD:** Style: Mead. ABV: 10.0. Orange blossom honey blends perfectly with rich, yet soft, pear and assertive cherries. It is sweet up front with layers of fruit in the middle. The finish is tart with a soft carbonation. In the land of the Undead, there is but one Immortal!

**IMPERIAL CREME BRULEE JAVA STOUT:** Style: American Double/Imperial Stout. ABV: 8.5. A dark decadent stout. Brewed with creme brulee flavored coffee. Tasting notes: Rich caramel notes, mild sweetness, moderate roast, moderate chocolate, with a lingering chocolate/roast aftertaste.

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

**PERRY CIDER:** ABV: 6.0. A perry created from Bartlett pear juice. Modestly backsweetened to produce a semi-sweet perry.

**RASPBERRY EISBOCK (2023):** Style: Eisbock. ABV: 20.4. A strong eisbock lager loaded with raspberries. Smooth textured lager with a ton of malt backbone behind the raspberry

**TRIPA - TRIPLE RICE INDIA PALE ALE:** OG: 1.122. IBU: 64.0. ABV: 12.5. SRM: 4.5. More rice, more barley, more hops! A triple IPA made with a cereal mash of rice and hopped with Citra, Sequoia Blend, and Zamba

## LAKE LOUIE BREWING | 701

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

1079 American Way, Verona, WI 53593

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

**BOURBON BARREL SCOTCH ALE:** Style: Scotch Ale/Wee Heavy. ABV: 11.0.

**FUZZY CHEEKS:** Style: Hefeweizen. OG: 12.5. IBU: 18.0. ABV: 5.5. Peach Hefe Weizen.

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

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

**LAKE LOUIE OCTOBERFEST:** Style: Märzen/Okttoberfest. OG: 15.0. IBU: 25.0. ABV: 5.8. Malt Heaven!

**WARPED SPEED SCOTCH ALE:** Style: Scotch Ale/Wee Heavy. ABV: 6.9. The backwoods' best kept secret is in your hand. Full body, subtle sweetness with a supremely smooth finish.

# LAKEFRONT BREWERY | 524

lakefrontbrewery.com

1872 N Commerce St., Milwaukee, WI 53212

On December 2nd, 1987, brothers Russ and Jim Klisch opened Lakefront Brewery and sold their first batch of Riverwest Stein Amber Lager to a neighborhood tavern in Milwaukee. We have grown to brew 46,848 barrels of beer in 2017 and distribute our products to 35 states, Canada, Ukraine, Japan, Korea, Sweden and Australia. Lakefront Brewery was the first certified organic brewery in America, the first brewery to produce a government-approved, gluten-free beer and the first indigenous beer using all Wisconsin grown ingredients. We currently produce 20+ year-round and seasonal beers as well as our innovative one-off My Turn Series which gives each of our full time employees a chance to choose a style we've never brewed. Beer aside, Lakefront is also known around the country for their highly entertaining and sought-after brewery tours.

**BARREL AGED HONEY BOCK:** IBU: 20.0. ABV: 11.2. Honey Bock, a German-inspired strong lager, gets brewed with copious amounts of honey, Vienna, Munich and caramel malt. After resting in bourbon barrels, this malty rich, nutty and toasty brew picks up notes of vanilla, oak, almonds and pipe tobacco.

**BRAU BUDDIES:** Style: Light Lager. IBU: 16.0. ABV: 5.0. Brewed in collaboration with Hofbräu München. Vienna and Melanoidin malts give this rustic, German-style lager a freshly toasted biscuit aroma, moderate sweetness, and a medium-light body.

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

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

**MY TURN KATIE:** Style: Extra Special/Strong Bitter. IBU: 30.0. ABV: 5.0. Katie, Tour Guide here at Lakefront, brewed a British-Style ESB. This coppery ale showcases fresh biscuit and mild caramel malt flavors. UK Fuggle hops add an earthy and herbal balance, making this a seriously drinkable beer.

**MY TURN NOLAN:** Style: Irish Dry Stout. IBU: 30.0. ABV: 6.8. Nolan, Sales Rep here at Lakefront, brewed this Irish Export Stout. Deeply roasted malts take the lead, providing cold-brewed coffee aromas and dark chocolate-like flavors. Autographs available upon request!

**ROYAL RABBIT:** IBU: 40.0. ABV: 8.6. Imperial Hazy IPA

**TROPICAL ALE:** Style: Fruit/Vegetable Beer. OG: 23.0. IBU: 40.0. ABV: 11.0. A strong oatwine ale base and loaded it with tropical ingredients: pineapple juice, banana juice, and cocoa powder. Then they let it chill in rum barrels for ten months where it caught waves of punchy rum oak tannins, and amped the abv up to a righteous 13%! Expect leveled notes of dried tropical fruits, chocolate toffee, and coconut, with a pleasantly dry finish.

**WORKFRONT:** Style: American Double/Imperial Pilsner. IBU: 45.0. ABV: 6.8. Working Draft and Lakefront got together through a shared passion for Czech amber lagers. Bohemian pilsner and dark malts form the toasty, nutty base, while Czech Sládek hops add balance and notes of peach and grapefruit.

# LAST DITCH BREWPUB | 219

www.lastditchbrewpub.com

6521 120th Ave, Kenosha, WI 53142

Craving something refreshing and unique? Look no further than Last Ditch Brewpub's craft beer! Each sip is a delightful journey through passionate brewing that combines quality ingredients and bold flavors.

From our hoppy IPAs to our smooth stouts, every brew is crafted with care, precision, and a touch of creative flair. Whether you're a hop-head or a malt lover, we have something for you.

Join us at Last Ditch Brewpub for a perfect evening with friends or a

lively night out, our craft beer is designed to be enjoyed and shared. So raise a glass, kick back, and indulge in the artisanal vibes that every pour brings. Cheers to unforgettable flavors!

**51% SURE I WAS ABDUCTED AND PROBED:** OG: 1.072. IBU: 4.0. ABV: 5.0. SRM: 6.0. Fruit Punch. Apple, Cherry, Strawberry, Mango, Pineapple, and orange.

**BRONCO SONDEADO:** OG: 1.056. IBU: 20.0. ABV: 43.0. SRM: 3.0. Light and Delicious!

**SNAKE OIL IPA:** OG: 1.046. IBU: 40.0. ABV: 4.5. SRM: 3.0. Brewed with Mosaic, Nelson Sauvin, Citra, and Cryo Citra hops. It may be small, but it has some bite.

## LION'S TAIL BREWING | 322

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

116 S Commercial St, Neenah, WI 54956

Lion's Tail Brewing Co. is a micro craft brewery and taproom with locations on Commercial St. in downtown Neenah, WI, next to the Clocktower and North Ave. in midtown Wauwatosa, WI, next to Sendik's Market. We make 50-70 new beers per year, which range from some of craft beers most classic styles all the way to trend setting experimental beers.

**BOURBON TRAIL '24 - STAGG:** Style: American Double/Imperial Stout. ABV: 12.1. #6 of 7 in our Bourbon Trail 2024 Series. Imperial Stout aged in Stagg Bourbon barrels in our Wauwatosa Cellar for 1 year, imparting rich flavors of cocoa and dark chocolate along with vanilla and dried cherry. We brew Bourbon Trail to be decadent yet approachable—slightly less boozy and thick—so it can be enjoyed on any occasion.

**CITRASHPERE:** Style: American IPA.

**CRANKED:** Style: Witbier. ABV: 5.6. A fun play on a Belgian Witbier; rather than using coriander and orange peel we get the fruity and earthy spice character from conditioning on blackberry black tea specially blended by Wisconsin's Fava Tea Co. Brewed per tradition with 50% Belgian wheat and unfiltered.

**JUICE CLOUD:** Style: New England IPA. IBU: 15.0. ABV: 6.3. SRM: 6.0. Brewed to minimize bitterness, and maximize delicious juicy Citra Hop flavors. Big doses of oats and wheat deliver nice mouthfeel and leave a lovely cloud of haze. Double dry-hopped with Citra hops leaving a clean, tropical fruit, juicy finish.

**SANDBAR PILS:** Style: German Pilsener. ABV: 5.0. Light and crisp, this unfiltered Pilsner was dry-hopped with tropical Wakatu and Solero hops. Soft hints of papaya and pineapple lead to a clean finish with minimal bitterness.

**VIOLET:** Style: Berliner Weissbier. IBU: 5.0. ABV: 4.5. Simple, fruity and tart, this classic Berliner Weisse was brewed with Pilsner malt and malted wheat and then kettle-soured to a moderate tartness. Lightly fruited on bright blueberries for a "violet" finish.

## LUA BREWING | 416

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

1525 High St., Des Moines, IA 50309

Small brewery in Sherman Hill, Des Moines, IA

**COLLAPSIBLE PLANS:** Style: Light Lager. ABV: 8.5. Double IPA with Krush, Motueka, Mosaic, and Simcoe.

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

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

**SUNBATHER:** Style: Pastry Sour. ABV: 7.0. Fruited Sour with Coconut, Passion Fruit, Mango, Tangerine, and Apricot.

# MCFLESHMAN'S BREWING CO. | 405

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

115 S State St., Appleton, WI 54911

Your cozy, English-style pub and beer garden. Brewed in-house, we specialize in traditional German lagers, English Cask Ales, and west coast IPAs.

**10 PACES KRIEK:** Style: Lambic - Fruit. OG: 1.055. IBU: 5.0. ABV: 5.7. Traditional Lambic-style Belgian beer aged in French Oak Cabernet barrels for 1-3 years. It's acidic with a pronounced sour. Refermented on a blend of tart and sweet cherries for about six more months.

**547:** Style: American Double/Imperial IPA. OG: 1.08. IBU: 70.0. ABV: 8.3. Bitter and bold, 547 is brewed in homage to our favorite bitter and bold West Coast Beer Bar (547 Haight Street in San Francisco).

**AN ALE OF TWO CITIES:** Style: Extra Special/Strong Bitter. OG: 1.056. IBU: 42.0. ABV: 5.4. SRM: 18.0. A collaboration with Fuller's of London, an ESB.

**FESTBIER:** Style: Euro Pale Lager. OG: 1.048. IBU: 21.0. ABV: 5.4. SRM: 4.0. This deep gold lager has replaced the more traditional style of Märzen as the Oktoberfest standard. Festbier truly highlights the lighter, more delicate German malts with flavors of cracker, light doughy bread and biscuit. There is a delicate and subtle sweetness balanced with ever so slightly more hop bitterness than its darker forebearer.

**LIL' TORONADO:** Style: American IPA. OG: 1.065. IBU: 65.0. ABV: 6.5. SRM: 2.0. The 'kid sister' of our double IPA, 547. Packed with classic American hops, rich with resin and pine. Named after the classic San Francisco bar whose address is 547 Haight Street.

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

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

**TALL MAST:** Style: English India Pale Ale. OG: 1.055. IBU: 50.0. ABV: 5.5. This English IPA is the traditional India Pale Ale. The earthy and spicy hop profile is well balanced by a strong malt backbone featuring notes of caramel and toast.

**TRIPLE DEBAUCHERY:** OG: 1.093. IBU: 19.0. ABV: 12.0. Debauchery: excessive indulgence in sensual pleasures. Our Triple Debauchery doppelbock, aged 9 months in fresh rye whiskey barrels.

# MICKY FINN'S BREWERY | 602

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

345 N. Milwaukee Ave., Libertyville, IL 60048

Illinois' oldest craft brewery. Handcrafting beer in the heart of historic downtown Libertyville since 1994.

**BARNSTEEN DRY-HOPPED BELGIAN AMBER ALE:** Style: Belgian Pale Ale. ABV: 5.4. A bright and balanced blend of Forbidden Fruit yeast, Krush + Amarillo hops, and Belgian malts.

**CHOKA WEST COAST IPA:** Style: American IPA. ABV: 6.5. Clean, crisp westie made with Motueka, Amarillo, Mosaic, and Columbus hops.

**INCESSANT NOODLING:** Style: Saison/Farmhouse Ale. ABV: 7.0. Mixed-culture, naturally conditioned Saison dry-hopped with Lorien hops.

**SESH:** Style: American Pale Ale. ABV: 4.8. Pale ale w/ Mosaic, Simcoe, Strata.

# MIKERPHONE BREWING | 830

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

121 Garlisch Drive, Elk Grove Village, IL 60007

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

**ALMOST PARADISE:** Style: Specialty IPA. ABV: 6.0. Tropical India Pale Ale w/ Pineapple and Coconut (collab w/ Young Blood Beer Co).

**BARREL-AGED IMPERIAL SMELLS LIKE GREAT TASTE SPIRIT:** Style: American Double/Imperial Stout. ABV: 15.0. Imperial Breakfast Stout Aged in a Bourbon Barrel, then Conditioned on Maple Syrup and Coffee Beans.

**DIMENSIONAL BLENDS A-LOT:** Style: American Double/Imperial Stout. ABV: 15.5. Blend of Barrel-Aged Imperial Stouts.

**GLASS OF SHUT THE HELL UP:** Style: German Pilsener. ABV: 6.0. Italian-Style Pilsner Aged in a Malort Barrel.

**HEROIC DOSES:** Style: American Pale Ale. ABV: 5.5. West Coast-Style Extra Pale Ale (collab w/ Gnosis Brewing).

**LAND OF TRANSFUSION:** Style: Fruit/Vegetable Beer. ABV: 5.0. Transfusion-Inspired Fruited Sour w/ Concord Grape Juice, Lime Juice, and Ginger (collab w/ Xul Beer Co).

**ORCHESTRATE PEACHARINES:** Style: New England IPA. ABV: 6.5. Double Dry-Hopped Hazy India Pale Ale w/ Freestyle New Zealand Peacharine Hops (collab w/ Orchestrated Minds Brewing).

**PUFFED THE MAGIC JASMINE:** Style: Japanese Rice Lager. ABV: 4.0. Jasmine Rice Lager w/ HBC 1134 Hops.

**THE KEY LIME CHEESECAKE INCIDENT:** Style: Berliner Weissbier. ABV: 6.0. Key Lime Cheesecake-Inspired Berliner-Style Weisse Ale w/ Lactose, Key Limes, Graham Cracker, and Cheesecake Flavoring (collab w/ Eagle Park Brewing).

**THE LIMON CELLO:** Style: Hard Seltzer. ABV: 8.0. Limoncello-Inspired Soft Sour with Sicilian Lemon and Sweet Orange Peel (collab w/ Maplewood Brewery and Distillery).

## MOODY TONGUE | 304

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

2515 South Wabash Avenue, Chicago, IL 60616

At Moody Tongue, our goal is to create thoughtful, exciting beers that blend familiar flavors and quality ingredients.

As a former cook, our Brewmaster Jared Rouben approaches every new beer like a chef develops a new dish: from sourcing the finest ingredients to designing the most innovative recipes. Rouben taps his culinary background to develop exceptional beers by cooking with grains, seasoning with hops, and enhancing flavor profiles with fresh produce, herbs and spices.

**HOPFENWEISSE:** Style: Weizenbock. IBU: 33.0. ABV: 6.0. SRM: 6.0. A light to medium body beer that expresses notes of banana and clove while delivering a hit of spicy and herbal character from the dry hopping.

**PIQUETTE FRAMBOISE:** Style: Saison/Farmhouse Ale. IBU: 2.0. ABV: 4.2. SRM: 3.0. A saison consisting of a low abv wheat ale blended with steal aged wild ale wracked on to second use raspberries to form a delicate and refreshing tart beer.

**SCHWARZBIER:** Style: Schwarzbier. IBU: 25.0. ABV: 5.3. SRM: 26.0. A medium bodied beer that balances bready and chocolate malt character with the generous amount of hot side hops to make a balanced and crisp lager.

### ROOKIE

## MORE BREWING COMPANY | 812

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

13980 Automall Drive, Huntley, IL 60142

More Brewing Company is a craft brewery with locations in Villa Park, Huntley and Bartlett, IL specializing in hop-saturated ales, flavorful imperial stouts and a variety of other unique ales and lagers.

**BARREL-AGED HENNA: AFFOGATO:** Style: American Double/Imperial Stout. ABV: 15.4. Barrel Aged Stout with Espresso, Vanilla and Cocoa Nibs.

**BARREL-AGED HENNA: PECAN FRENCH TOAST:** Style: American Double/Imperial Stout. ABV: 15.4. Barrel Aged Stout with Pecan, Maple, Vanilla and Cinnamon.

**CZECH PILSNER:** Style: Czech Pilsener. ABV: 4.5. A crispy crusher with a pleasant noble hop bitterness from Saaz Hops.

**ROAMING ELEPHANT PRACHIN:** Style: English Barleywine. ABV: 15.0. Barleywine aged in WL Weller and Old Fitzgerald barrels for 42 months.

**STRAWBERRY DOUBLE MARBLES:** Style: Specialty IPA. ABV: 8.0. The beefier sibling to Strawberry Marbles, this Milkshake-style Double IPA is brewed with Mosaic hops, milk sugar, vanilla, and a whole lotta strawberry.

## MOSINEE BREWING CO. | 103

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

401 4th St., Mosinee, WI 54455

Our comfortable and sophisticated venue includes a brewery, tap room, and event space for meetings, parties and entertainment.

**BARREL AGED FLASHOVER:** Style: Irish Red Ale. OG: 1.062. IBU: 20.0. ABV: 9.8. SRM: 18.0. Our Flashover “imperial” Irish Red aged in Few Spirits Bourbon Barrels.

**FRUIT IN THE BLENDER - STRAWBERRY LIME SELTZER:** Style: Hard Seltzer. OG: 1.031. ABV: 4.1.

**HALF MOON HAZY:** Style: New England IPA. OG: 1.073. IBU: 34.0. ABV: 6.5. SRM: 6.5. You like-a-da juice? This double dry hopped NEIPA has a smooth oat malt character, hoppy stone fruit and tropical citrus flavors, and enough bitterness that still you know it's an IPA. Share it with your friends. They'll like-a-da juice too!

**OKTOBERFEST:** Style: Märzen/Oktoberfest. OG: 1.066. IBU: 18.0. ABV: 6.6. SRM: 9.7. Ein, Zwei, Drei, G'suffa! Experience our traditional blend of German Munich, Pilsner, and Vienna malts, hopped to balance w/ WI grown German heritage hops.

**SCONIBERRY:** Style: Fruit/Vegetable Beer. OG: 1.051. IBU: 6.0. ABV: 5.2. SRM: 5.0. Our unique state fruit added to our “quick” soured wheat ale. Sweet, tart and delicious! Brewed with Lachancea genus yeast.

## NEW GLARUS BREWING CO. | 802

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

2400 Hwy 69, New Glarus, WI 53574

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world. He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin.

Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 “Small Brewer of the Year” Award, the 2005 and 2006 “Mid Size Brewer of the Year” Awards, as well as the 2006 “Russell Schehrer Award for Innovation in Craft Brewing.”

Deborah Carey is the Founder and President of the New Glarus Brewing Company.

One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States.

She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen.

After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of “One of the Top Ten Breweries in the World” she does everything—except brew the beer!

**CHAMP DU BLANC (R&D BREWERY EXCLUSIVE):** Style: Lambic - Fruit. If we told you it would spoil the surprise

**IPA:** Style: American IPA. IBU: 60.0. ABV: 6.75. Eminently drinkable at 60 IBU this harmonious IPA was built to partner with food and friends. A legacy combination of old school American hops with lively German and American

newbies. Of course, dry hopping catapults this unique bouquet to your nose. Golden blonde and 15° P camouflages a substantial 6.75% ABV. Brewmaster Dan's riff on the American IPA tradition.

**RASPBERRY TART:** Style: Lambic - Fruit. ABV: 4.0.

**STAGHORN OCTOBERFEST:** Style: Märzen/Okttoberfest. 100% Natural: great Midwestern and European Malts, the world's most expensive hops, fresh yeast from Germany, and clear Wisconsin water make our Staghorn Octoberfest "Wisconsin's Real Red." You will find absolutely no additives, preservatives or artificial agents of any kind in this beer. Staghorn is brewed using the time honored methods to release the smooth flavor of our roasted malts. This Octoberfest combines a smooth amber body with a clean, crisp finish. Be sure to hold this one up to the light of any harvest moon and enjoy "Wisconsin's Real Red." Vielen Dank!

**STONE SOUP:** Style: Abbey Ale. ABV: 5.3. Who is qualified to judge one's contribution? Is it the pure Wisconsin barley malt or shall credit be given to traditional German and English hops? Maybe it is the Belgian Monastic yeast or the Brewer's tender care? Combined, this is a sophisticated Abbey style ale. Both elegant and drinkable this ale is cleanly aromatic with spicy notes of clove and ginger. Crisp and fragrant up front while gracefully sliding into warm malt notes at the finish. Fermented naturally in this bottle, the beer in your hand is a living testament to the value of many working together to create something bigger than the individual parts. Moving a mountain begins with a single stone. Cheers, Daniel and Deborah Carey

**STRAWBERRY RHUBARB:** Style: Lambic - Fruit. ABV: 4.0. Strawberry Rhubarb Ale

**TWO WOMEN LAGER:** Style: German Pilsener. ABV: 5.0.

**VERY SOUR BLACKBERRY (VSB):** Style: Lambic - Fruit.

**VINTAGE 24:** Style: Gose. OG: 12.2. IBU: 20.0. ABV: 6.2. American Sour Ale honoring old world traditions with aged whole cone hops, raw wheat, coolship, aged in oak foeders finally blended and refermented in the barrel we're pouring from. Enjoy!

**WATERMELON SPLASH:** ABV: 4.0. Vibrant, bright and crisp. Watermelon Splash is 100% natural with zero artificial sweeteners. Wisconsin malt serves up 4.0% ABV, only 105 calories and 6.5 g of carefree carbs. A provocative and refreshing burst of watermelon joy!

**WILD GRAPE SPLASH:** ABV: 4.0. Exploding tart and crisp, Wild Grape Splash is 100% natural with zero artificial sweeteners allowing the real fruit goodness to shine through our Wisconsin malt.

## NEW HOLLAND BREWING CO. | 826

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

684 Commerce Ct., Holland, MI 49423

New Holland Brewing Company's deep roots in the craft industry go back to 1997. Our role as an integral member of the artisan approach is something we take seriously, yet engage lightheartedly. We believe the art of craft lives in fostering rich experiences for our customers, through creating authentic beer, spirits and food while providing great service. Recognized for our creativity and artistry, our mission to improve the lives of craft consumers everywhere is seen in our diverse, balanced collection of beer and spirits.

**DRAGON'S MILK RESERVE S'MORES:** Style: American Double/Imperial Stout. IBU: 70.0. ABV: 11.0. S'Mores Flavored Bourbon Barrel Aged Stout

**DRAGON'S MILK: CRIMSON KEEP:** Style: Experimental. ABV: 11.0. One of our two new year-round members of the Dragon's Milk family! Dragon's Milk Crimson Keep is a Barrel-Aged Imperial Red Ale with a smooth, malt-forward flavor profile and notes of toffee, caramel, stone fruits, and oak.

**DRAGON'S MILK: TALES OF GOLD:** Style: Experimental. ABV: 11.0. One of our two new year-round members of the Dragon's Milk family! This Barrel-Aged Imperial Golden ale is full of notes of honey, caramel, and oak from a one month stay in bourbon barrels. A light touch of sweetness and smoothness is imparted through the addition of milk sugar.

**DRAGON'S MILK - BOURBON BARREL AGED STOUT:** Style: American Double/Imperial Stout. OG: 23.0. IBU: 30.0. ABV: 11.0. A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

**PEACH SPACE MACHINE:** Style: New England IPA. ABV: 6.8.



**TANGERINE SPACE MACHINE:** Style: New England IPA. IBU: 40.0. ABV: 6.8. New England style IPA, it's nose is huge with Tangerine and a little hop in the background. The mouth feel is juicy and full bodied. The flavor is citrus, fruit and subtle bitterness with comes from a blend of Galaxy, Topaz and Michigan Copper hops.

**UBER SPACE MACHINE:** Style: New England IPA. ABV: 9.7. This hazy imperial IPA is packed with tropical flavors like passionfruit and lemon, finishing creamy, clean, and crisp. At 9.7% ABV, it's ready for any mission. The second line extension to Tangerine Space Machine, our latest brew brings a delicious new fruit-forward craft beer to our year-round line up.

## ROOKIE

# NOBLE ROOTS BREWING CO. | 206

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

2790 University Ave, Green Bay, WI 54311

We aim to craft high-quality, approachable beer that our community is proud to drink.

**A FISTFUL OF STEINS:** Style: Märzen/Oktobefest. IBU: 22.0. ABV: 5.9. SRM: 10.0. Name a more iconic Volksfest. We'll wait. While nothing beats the real thing, this Märzen-style lager offers a great taste of Oktoberfest, one stein at a time.

**BEACH BREAKFAST:** Style: Specialty IPA. IBU: 18.0. ABV: 6.4. SRM: 6.3. Take a few sips and transport yourself to a tropical idyll. This sour IPA is hopped with Callista, Cashmere, and Simcoe, and fruited with a nod to the Hawaiian favorite POG: passion fruit, orange, and guava.

**BLUEBERRY CREAM:** Style: Cream Ale. IBU: 20.0. ABV: 5.2. SRM: 4.0. A kiss of blueberry puts a summer twist into this smooth, creamy, classic Wisconsin style.

**CHERRY PUCKER PUNCH:** Style: Mixed-Fermentation Sour. IBU: 18.0. ABV: 4.5. SRM: 15.0. Pucker up for a refreshing sessionable sour ale punched up with sweet cherry puree and sour cherry candy balls.

**FLEETING GLORY:** Style: New England IPA. IBU: 30.0. ABV: 6.1. SRM: 4.0. Hazy IPA with Cascade, Citra and Mosaic hops.

**NOBLE ROOTS IPA:** Style: American IPA. IBU: 88.0. ABV: 5.7. SRM: 6.0. The stars here are the Citra hops, which lend citrus and melon to our clean, smooth and approachable flagship IPA.

**SHELL YEAH!:** Style: Cream Ale. IBU: 12.0. ABV: 5.0. SRM: 4.0. Crack one open or grab a pint and throw up the horns—Shell Yeah! is here to rock your taste buds. This smooth and easy-drinking cream ale hits all the right notes with a subtle nuttiness from pistachios and a creamy malt backbone that keeps things mellow. Light, crisp, and just a little rebellious, it's the perfect encore for summer days, backyard hangs, or anytime you're ready to go nuts.

# NOON WHISTLE BREWING | 709

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

800 E Roosevelt Rd, Lombard, IL 60148

The sounding of the noon whistle indicated it was time to crack open the first beer of the day. This tradition was about drinking great beer of course, but more importantly creating lasting memories with family and friends.

**FUZZY SMACK:** Style: Berliner Weissbier. ABV: 4.6. Crisp and refreshing, a gentle fuzzy rub before the Smack of the bursting peach flavor.

**LIL JUG - MANGO:** Style: Experimental. ABV: 5.0. Lil Jug is a soda-inspired ale with mango. Delightful, nostalgic flavors of your favorite childhood soda infused with the tropical sweetness of mangos

**PICKLE SOMEONE YOUR OWN SIZE:** Style: Experimental. OG: 11.0. IBU: 5.0. ABV: 5.0. SRM: 9.0. This beer has been slightly hopped with Simcoe hops, adding a slight citrus note to this sour beer. Oh, and did we mention pickles? Because there are more pickles in this beer than you will find at the pickle store.

**SMORE NUTZ:** Style: American Double/Imperial Stout. ABV: 11.5. Super powered Imperial Stout with coconut, graham crackers and cacao nib.



**SQUISHY GUMMY:** Style: New England IPA. ABV: 7.1. NEIPA, big ol' hazy bomb packed with Citra, Mosaic, Simcoe hops. Gives off flavors of bright citrus, passion fruit, beery and pine.

**SQUISHY GUMMY RASPBERRY:** ABV: 7.1. Hazy IPA, now imagine a Raspberry explosion on top of the haze.

**SUPPS:** Style: American Amber/Red Lager. ABV: 4.6. Crisp and refreshing, with light malt sweetness balanced by subtle hop notes. Its clean, easy-drinking finish makes it the perfect anytime beer. This beer is made specifically for WI.

## NORTH PILLAR BREWING CO. | 315

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

212 E North St, Waukesha, WI 53188

Brewery located in Historic Downtown Waukesha

**ANY TIME NOW:** Style: Mixed-Fermentation Sour. OG: 1.064. IBU: 21.0. ABV: 6.0. SRM: 5.1. Sour Ale w/ Mango, Lime, Salt, Chili Pepper.

**BIRDIE ON A PAR 3:** Style: Euro Pale Lager. OG: 1.046. IBU: 19.7. ABV: 4.5. SRM: 4.5. Kolsch.

**CRUNCH THEORY:** Style: American Double/Imperial Stout. OG: 1.101. IBU: 36.0. ABV: 9.5. SRM: 30.0. Imperial Stout w/ Liquid Cacao, Black Sea Salt and Potato Chips.

**MID-SEASON FORM:** Style: New England IPA. OG: 1.071. IBU: 33.0. ABV: 7.0. SRM: 4.6. Hazy IPA w/ Bru-1, El Dorado, Anchovy and Krush Quantum.

**TIME TO SANGRIA!** Style: Mixed-Fermentation Sour. OG: 1.062. IBU: 16.0. ABV: 6.0. SRM: 25.0. Sour w/ Syrah Grape, Blackberry and Orange.

**WITHIN REASON:** Style: American Double/Imperial IPA. OG: 1.081. IBU: 31.0. ABV: 8.0. SRM: 5.6. Hazy Double IPA w/ Vic Secret, Citra and Galaxy Quantum.

## O'SO BREWING CO. | 312

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

1800 Plover Road, Plover, WI 54467

A fun funky brewery located in the heart of Wisconsin. O'so is known for fun offerings that bend the style lines and sometimes cause a person to say... wtf? Check our spirit and funky barrel aged beers....Gritty American beers from Plover Wisconsin!

**BLACKBERRY GROOVE:** Style: Pastry Sour. ABV: 4.5. Kettle sour ale fermented on blackberries with lactose added.

**BLOOD OF THE CHERRY:** Style: Mixed-Fermentation Sour. IBU: 11.0. ABV: 7.0. Barrel aged blended sour ale fermented on Door County Cherries.

**BLUEBERRY MUFFIN TOP:** Style: Pastry Sour. ABV: 7.0. Sour with blueberry, vanilla, lactose, and brown sugar.

**CHERRY CHEESECAKE SOUR:** Style: Pastry Sour. ABV: 6.0. Dessert inspired sour ale with tart cherries, lactose, and vanilla bean.

**DISCO LEMONADE:** Style: Pastry Sour. ABV: 5.0. Kettle sour brewed with lemons, lactose, and vanilla beans.

**HAZE POSITIVE:** Style: New England IPA. ABV: 6.2. Trusty Hazy IPA available year round.

**IDA'S DARK SECRET:** Style: Mixed-Fermentation Sour. ABV: 6.6. Barrel aged sour refermented on Michigan blueberries and ginger.

**LOOKING GOOD:** Style: Berliner Weissbier. ABV: 4.5. Keylime and Coconut Sour 'Berliner Weiss' (but we like fruit).

**MEANINGFUL BREWING - PINK GUAVA SOUR:** ABV: 3.2. A GLUTEN FREE light sour brewed with millet, buckwheat, and pink guava.

**NEVER FORGOTTEN AMERICAN LAGER:** Style: American Pale Lager. ABV: 5.1. Easy drinking clean and crisp lager with a hint of hop breaking through the malt symphony.

**O-TOBERFEST:** Style: Märzen/Okttoberfest. ABV: 4.6. Märzen style lager.

# OBSCURITY BREWING AND MEAD | 105

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

113 W. North Street, Elburn, IL 60119

Unleash your inner beer enthusiast at Obscurity Brewing, where craft beer and wood-smoked BBQ collide. Nestled in downtown Elburn, our cozy brewery boasts a mouthwatering menu and a picturesque beer garden where live music fills the air.

But we're more than just a place to grab a pint and brisket – we're a hub for community, sourcing many of our products from local purveyors and showcasing the best of what our region has to offer. So come on down and raise a glass with us at Obscurity Brewing. Cheers!

**BLUE BERRY CRUSHER:** Style: Golden Ale. IBU: 18.0. ABV: 5.0. Golden ale blended with fresh blueberries

**FIRST TIME FEELING PINEAPPLE & MANGO:**

**LAUNCH JUICE:** Style: Specialty IPA. OG: 1.065. IBU: 10.0. ABV: 6.0. SRM: 4.0. Midwest Hazy. Brewed with Citra and Mosaic.

**TOW CITY:** Style: Hefeweizen. OG: 1.049. IBU: 27.0. ABV: 5.0. SRM: 2.0. Braggot Hefeweizen.

# OLD GERMANTOWN | 703

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

W148N12696 Pleasant View Dr., Germantown, WI 53022

Wisconsin Farmstead Brewery and Sausage Maker

**APRICOT WHEAT:** Style: Fruit/Vegetable Beer. ABV: 5.8. Wheat beer made with apricots.

**FREISTADT WEISS:** Style: Hefeweizen. ABV: 4.5. Traditional German Wheat.

**PILZSKI PILSNER:** IBU: 41.0. ABV: 4.2. Brewed with Lubelski Polish Hops.

**SOMMER HAZE DDH:** Style: New England IPA. IBU: 17.0. ABV: 8.3.

# OLD IRVING BREWING CO. | 713

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

4419 W Montrose Ave, Chicago, IL 60641-2021

Old Irving Brewing Co. opened its doors in late 2016. In 2019, we were fortunate enough to win a gold medal at the Great American Beer Festival for Beezer in the Hazy IPA category. Two years later in 2021, we won a silver medal at the Great American Beer Festival for Della in the German-Style Kölsch category. And in 2024, with another stroke of good fortune, we won a gold medal at the World Beer Cup for Beezer in the Hazy IPA category. We work hard to brew quality beers across many styles including hazy IPAs, lagers, fruited sours, adjunct stouts, and barrel-aged beers and proudly brew in Chicago, one of the best beer cities in the country.

**BEEZER:** Style: New England IPA. ABV: 6.9. Citra and Mosaic double dry hopped hazy IPA. 2019 GABF Gold Medal Winner – Hazy IPA 2024 World Beer Gold Medal Winner – Hazy IPA

**CUSHY ISLAND FRUITED SOUR:** ABV: 6.0. Kettle-Soured Ale brewed with pineapple and passion fruit and hopped with Hallertau Blanc. Cushy is our series of easy-drinking, Fruited Sour Ales brewed to be slightly tart and sweet, and very refreshing. Each beer is blended with real fruit juice concentrates, giving it a distinct color and flavor

**DELLA:** ABV: 5.2. Kölsch style ale

**PIRATE KRAMPUS:** Our Krampus Cookies Imperial Stout aged in Rum barrels for 12 months and rested on Cocoa nibs, Madagascar Vanilla Beans and Toasted Coconut.

# OLIPHANT BREWING CO | 420

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

350 Main St #2, Somerset, WI 54025

just-turned-30-somethings getting fatter by the day

**BROWN ALE:** Style: English Brown Ale. Rhe only Brown Ale that could possibly make Seven Samurai even better.

**DOUBLE DRACULA WEED:** The only DOUBLE WEST COAST IPA to make the cows cluck.

**SUPER SQUISHY:** Style: Pastry Sour. ABV: 5.5. Blackberry, Raspberry, Coconut Sour w/ Vanilla, Lactose, and Sea Salt.

**STRAWBERRY PICKLE BEER:** Style: Experimental. ABV: 4.0. The only Pickle Brined Lager to teach you the butterfly stroke in Junior High. Thanks, Pickle Beer!

## ONE BARREL BREWING CO. | 108

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

4633 Market st, Egg Harbor, WI 54209

Born in Madison in 2012, One Barrel Brewing has become a Wisconsin state wide brand with an expansive tap room and beer garden in Door County. Stay tuned for our plans to open a new Madison location in 2026!

**COMMUTER:** Style: Kölsch. IBU: 12.0. ABV: 4.8. The Flagship. Commuter is the brew that helped our little Madison brewery spread its penguin wings and fly. Brewed in the tradition of a German style Kölsch, this is an easy drinking classic.

**FLÖCKENSCHLÄGER LAGER:** Style: Light Lager. IBU: 18.0. ABV: 5.0. Official brew of Madison's own Forward FC soccer team! Light and crisp German-style Lager brewed with Pacific Gem and Saaz hops.

**GENTRY'S ROSÉ HARD CIDER:** Style: Cider. ABV: 5.0. A delightfully easy drinking Hard Apple Cider brewed with Aronia Berries to impart some local Wisconsin fruit and give a lovely pink hue. The result is a Gluten Free semi-sweet Cider that has become a staple all over the state.

**HYPERCOLOR NEIPA:** Style: New England IPA. IBU: 68.0. ABV: 6.0. Our small batch New England IPA loaded with Citra, Centennial, and Mosaic hops.

**NINJA DUST HAZY IPA:** Style: New England IPA. IBU: 34.0. ABV: 6.5. Our top seller in recent years, Ninja Dust is brewed with Citra, Centennial, and Mosaic hops for a citrus forward hop profile. Flaked oats and white wheat in the malt bill bring a slight haze and balance.

**THESE PRETZELS ARE MAKING ME THIRSTY:** Style: Märzen/Okttoberfest. IBU: 21.0. ABV: 5.6. Classic German Märzen Fest Bier! Amber colored Lager with a nice toasty malt bill, a perfect companion to your schnitzel and pretzel necklace. Northern Brewer and Hallertauer Mittlefruh hops.

## OOGA BREWING COMPANY | 123

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

301 South Spring Street , Beaver Dam, WI 53916

OOGA is that sweet, old car horn sound, "Ah-oo-gah!" Ooga Brewing Company's building and property was once used car lot and service station. OOGA is a tribute to memorialize the building, ringing in with the sounds an old car horn would make.

We are all about community, living life with a smile, and a great drink. We don't have visions of becoming a large brewery, instead we prefer to stay small and local. We brew and serve on-site with limited self distributed.

Expect a quiet atmosphere where you can meet friends and make new ones. We do occasionally have live, local performances. Need a relaxing, low-key place to do some 'work after work'? You'll fit right in.

**GARCZYNSKI'S BEST ~ AMERICAN PILSNER:** Style: American Pale Lager. ABV: 5.3. Brewed in the old american tradition when beer tasted like beer. We brewed Garczynski's Best with 100% American pilsner malt and Polish hops for a rich and robust flavor to set it apart from modern thin adjunct lagers.

**HOLLA! JALAPEÑO CREAM ALE:** Style: Cream Ale. ABV: 5.3. Our take on a classic American cream ale, infused with the aroma of fresh jalapeños. No, it's not hot, it's refreshing. Trust me. [2022 WORLD BEER CUP GOLD MEDAL WINNER!]

**OOGA CRUSH:** Style: New England IPA. ABV: 6.9. NEIPA, bursting with orange tangerine and peach flavors. Brewed with Simcoe, Citra and Cryopop hops. Crushed it.

**PEACH RINGS SOUR ALE:** Style: Berliner Weissbier. ABV: 6.7. L'il summer flavor blaster to tempt your taste buds. Peach with a touch of passion fruit fermented with a bit of wheat to perfection. Smells like peach rings in a glass.

**TOES IN THE SAND LIME GOSE:** Style: Gose. ABV: 5.1. Fruited Gose. Hella summer refresher brewed with Persian black lime, calamansi and Himalayan sea salt.

## ROOKIE

# OPE BREWING CO. | 804

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

6751 W National Ave, West Allis, WI 53214

There's no place like Ope! Ope Brewing Company, which opened in May 2022 in West Allis ("Stallis"), has become more than just a craft brewery and taproom; it's a community hub. Ope always has something going on! Check out [Opebrewingco.com](http://Opebrewingco.com) to learn more about sports leagues (sand volleyball, pickleball and cornhole), upcoming concerts (original artists!), food trucks, trivia (Tues.), and music bingo (Wed.). Some other key features include DOG FRIENDLY inside and out, on-site parking, bocce ball, ping-pong, a spacious taproom for private/ community events (up to 300 guests), expansive patio with sun and shade, not to mention 20+ original Ope Brewing Co products including classic and innovative craft beers, fruited hard seltzers, sours, plus a full bar.

**BROWN CHICKEN BROWN COW:** Style: Munich Dunkel Lager. IBU: 21.0. ABV: 5.4. A twist on the classic German style dark lager. After it's long, cool slumber we add a whole bunch of Chocolate to give a rich flavor and subtle bitterness.

**H2OPE CHERRY PIE:** Style: Hard Seltzer. ABV: 5.0. Our Hard Seltzer base with Cinnamon, Pie Crust and real Cherry fruit juice added for a big bold seltzer that doesn't taste like TV static. Sweet, fruity, and easy drinking, this hard seltzer is a great detour from beer every now and then. Who knows, you just might love it, we won't tell anyone...

**PITTER PATTER:** Style: German Pilsener. IBU: 49.0. ABV: 6.2. Modern brewing techniques merge with classic lager style in this punched up pilsner. A late addition of German aroma hops give this beer a balanced bitterness and subtle yet assertive hop flavors that are sure to have you coming back for more. Pitter Patter Pilsner is primed to pleasure your palate.

**SOURRY! STRAWBERRY RHUBARB:** IBU: 4.0. ABV: 5.7. Our house Berliner Weiss base with Strawberry and Rhubarb added for a sweet, yet tart, taste explosion. If you like sour and sweet you're gonna love this one. Sip on this sitting around a nice cozy fire sharing stories with friends.

# ORE DOCK BREWING COMPANY | 419

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

114 W Spring St, Marquette, MI 49855

Born and Brewed in the Upper Peninsula of Michigan and raising a pint on the shores of Lake Superior since 2012.

**BERSERKER:** IBU: 50.0. ABV: 7.5. Hazy Kveik IPA with orange esters and a creamy lactose top note.

**BRAD'S BEST:** Style: American Amber/Red Ale. OG: 1.056. IBU: 25.0. ABV: 5.2. SRM: 14.0. Medium Bodied American Amber Ale.

**BUM'S BEACH:** Style: American Pale Wheat Ale. OG: 1.06. IBU: 25.0. ABV: 5.8. SRM: 4.0. Traditional American wheat, medium bodied w/ hints of lemon citrus.

**CONCRETE ZAMBONI:** IBU: 33.0. ABV: 5.8. Bright, crisp, and smooth Pale with tropical hops and dry finish.

**LIMONCELLO:** ABV: 5.0. 🍷 Breakwater Hard Seltzer.

**LOW HANGING FRUIT:** Style: Fruit/Vegetable Beer. OG: 1.06. IBU: 10.0. ABV: 6.3. SRM: 4.0. Fruity Cream ale finished with Michigan grown blueberries.

**MICHIGAN LEFT:** Style: Fruit/Vegetable Beer. ABV: 6.5. Kettle Sour fermented with Northern Michigan-grown Montmorency tart cherries.

**RECLAMATION:** Style: American IPA. OG: 1.07. IBU: 70.0. ABV: 7.0. SRM: 9.0.  
American Mid-coast IPA, hopped with Cascade, Columbus and Chinook,  
brewed with a strong malt backbone.

**SUPERIOR PILS:** Style: Czech Pilsener. ABV: 5.1. Crisp pilsener with Lake  
Superior water, American-grown malts and Michigan-sown Noble hops.

## PALS BREWING COMPANY | 114

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

4520 S Buffalo Bill Ave., North Platte, NE 69101

Family owned brewery on the Great Plains where you come as strangers  
and leave as Pals. We brew a wide variety of beer styles on our 10 bbl brew  
house including The Big Pickle Cream Ale fermented with fresh dill and  
Jalapeno Cream Ale brewed for huge jalapeno aroma without the bite.  
Our Taproom and Brewery is located just off I-80 on 10 acres of former  
pasture ground in the Platte River Valley nestled a block from the southern  
Nebraska Sandhills. Bring your dog, your kids, your hunger, and your thirst.  
We have what ales ya. You're always at home when you drink with Pals.

**CELEBRATION ALE:** Style: Tripel. OG: 20.0. IBU: 28.0. ABV: 10.5. SRM: 4.0.  
Belgian-style Tripel originally brewed for Pal's wedding night.

**CHAMELEON HAZY IPA:** Style: New England IPA. IBU: 28.0. ABV: 6.5. NEIPA  
brewed with Citra, Simcoe, and Nebraska-Grown Triumph and Bitter Gold.

**IMPERIAL FRUIT STRIKES BACK:** Style: Fruit/Vegetable Beer. ABV: 14.5.  
Imperial Wheat Ale fermented with Boysenberry, Marionberry, Blueberry,  
Sweet Cherry, Black Currant, Marshmallow, and Vanilla Beans.

**JALAPENO CREAM ALE:** Style: Chile Beer. OG: 11.9. IBU: 14.0. ABV: 5.2. SRM: 3.0.  
A Pals favorite since we opened the doors back in 2017. Crazy jalapeno  
aroma but without the bite seen in most pepper beers, this light cream ale  
was originally created by Jeff Scanlan the Head Brewer at Ooga Brewing  
in Beaver Dam. Jeff was kind enough to teach me how to brew this beer  
back when we homebrewed together in Wisconsin and his now professional  
version "Holla!" won the gold medal in the World Brewing Cup in 2022.

**MAPLE BOURBON BENT:** Style: American Double/Imperial Stout. IBU: 48.0.  
ABV: 10.5. Our flagship Imperial Stout fermented with Maple flavoring.

**PICKLEPENNO BLOODY MARY:** Style: Fruit/Vegetable Beer. Jalapeno and The  
Big Pickle Cream Ales served with a dose of Pals bloody mary mix and  
bloody mary garnish. Served until we run out (typically about 2:30PM).

**PINEAPPLE EXPRESS:** Style: Fruit/Vegetable Beer. IBU: 13.0. ABV: 5.9. SRM: 4.0.  
Pineapple Express delivers pineapple, kiwi and passion fruit flavors with  
a dry tart finish. This unique wheat beer made with real pineapple has  
become such a Pals favorite it is now carried year-round.

**PISTACHIO CREAM ALE:** Style: Cream Ale. IBU: 13.0. ABV: 5.3. A really light beer  
with Pistachio.

**RAINBOW SHERBET HAZY SMOOTH KINDA THING:** Style: New England IPA.  
Collaboration brewed with Urban Animal Brewing of Colorado Springs, the  
Rainbow Sherbet starts out as a traditional NEIPA and is then transformed  
with fruit purees and marshmallow into a Rainbow Sherbet Hazy Smooth  
Kinda Thing.

**THE BIG PICKLE CREAM ALE:** Style: Cream Ale. OG: 11.9. IBU: 14.0. ABV: 5.3.  
SRM: 3.0. Our now best selling Cream Ale brewed with fresh garlic, dill, dill  
seed, salt and vinegar.

**YO PUMPKIN YUM:** Style: Pumpkin Ale. OG: 15.0. IBU: 24.0. ABV: 6.4. SRM: 15.0.  
Brewed with 230+ pounds of real pumpkin, this lightly spiced Amber Ale  
brings you that autumn feeling that the leaves are about to turn.

## PENROSE BREWING CO. | 316

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

509 Stevens St, Geneva, IL 60134

Located in Geneva, Illinois, Penrose Brewing is a forward-thinking craft  
brewery dedicated to creating innovative and flavorful beers and hard  
seltzers. Known for its dedication to quality and creativity beginning in  
2014, Penrose strives to bring exciting new offerings to beverage lovers in  
Illinois, Wisconsin and beyond.

**BAHAMA BOOTS:** ABV: 7.0. Bahama Boots is a lush tropical hazy IPA brewed with Azacca® hops, Azacca® hop oil, and a splash of Citra® hops to create waves of pineapple, mango, and bright citrus. Every sip feels like a breezy day on the beach—juicy, hazy, and endlessly refreshing.

**BLUEBERRY POMEGRANATE LEMON SELTZ-UP:** Style: Hard Seltzer. ABV: 6.0.  Continuing the Seltz-Up series, this delightful concoction combines the tangy zest of lemon with the sweet burst of blueberry and the exotic allure of pomegranate. Immerse yourself in a symphony of flavors that refreshes and invigorates with every sip. Embrace the perfect fusion of natural fruit essence and crisp seltzer, making it the ideal companion for any occasion. Don't miss out on this refreshing sensation - indulge in the taste of Blueberry Pomegranate Lemon Seltz-Up today!

**LEMON SELTZ UP:** Style: Hard Seltzer. ABV: 6.0. Our small batch hard seltzer brewed with lemon puree for a summery sweet tart character that will remind you of a Lemon Shake Up straight from the county fair

**OKTOFEST:** Style: Märzen/Okttoberfest. ABV: 6.0. Crafted with a select blend of German malts and hops that highlight a substantial Munich malt bready body to hoist a stein or two (or three) in your favorite fall season.

## PERENNIAL ARTISAN ALES | 708

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

8125 Michigan Avenue, St. Louis, MO 63111

We're driven by beer quality and palate curiosity, but what keeps us coming back every day is brewing what we want to drink. Every beer we brew is made because we enjoy it, and think beer drinkers will too. We're constantly learning, refining, and exploring so that we can continue serving styles from the traditional to the adventurous.

**17:** Style: American Double/Imperial Stout. ABV: 12.6. Barrel-aged imperial stout with cacao nibs and mint leaves. Aged 22-26 months in Buffalo Trace, Willet Rye and James E. Pepper barrels.

**2025 BARREL-AGED ABRAXAS:** ABV: 12.8. Barrel-aged imperial stout with ancho chili peppers, cacao nibs, vanilla beans, and cinnamon sticks. Aged 26-31 months in Willet bourbon, Willet wheated bourbon, Reclamation Rye, Willet Rye and Wild Turkey Rare Breed barrels.

**CITY RED:** Style: American Amber/Red Ale. ABV: 5.0. Classic red ale with notes of toasted malt and a hoppy finish.

**CODE SEPTEMBER:** Style: American IPA. ABV: 8.0. West Coast Double IPA double dry hopped with Simcoe, Centennial and Columbus hops.

**CRACKER CRUST:** Style: American Pale Ale. ABV: 5.0. Pale ale with honey. Made in collaboration with Hop Butcher.

**DRY HOPPED DEPAYSEMENT:** ABV: 4.4. Foeder-aged saison, dry hopped with Mosaic hops.

**GOLD TOOTH:** Style: Euro Pale Lager. ABV: 4.0.

**MERNA:** ABV: 7.0. Mixed culture ale aged in a foeder for 2 years, then packaged conditioned.

**SAISON DE LIS:** Style: Saison/Farmhouse Ale. ABV: 5.0. Belgium style Saison brewed with Chamomile.

## PIG MINDS BREWING CO. | 819

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

4080 Steele Dr., Machesney Park, IL 61111

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:** Style: American Adjunct Lager. ABV: 4.2. Made for the working class with a touch of flaked corn from the heartland!

**BOURBON BARREL AGED BARKING CROW:** Style: American Double/Imperial Stout. ABV: 13.4. Bourbon Barrel Aged Imperial Stout conditioned for 12 months in WL Weller and EH Taylor barrels.

**DEATH GRIP:** Style: American IPA. OG: 15.4. IBU: 81.0. ABV: 6.8. SRM: 4.8.

**GOLDEN TANIWHA:** Style: American Double/Imperial Pilsner. ABV: 7.0. New Zealand Style Imperial Pilsner brewed in collaboration with Big Grove

Brewery and The Olympic Tavern. Thiolized yeast and a dry hop of Motueka, Wakatu, Waimea and Nelson give big notes of NZ Sauv Blanc.

**HAPPI DAZE:** Style: American Blonde Ale. OG: 1.54. ABV: 5.8. Blueberry Golden Ale.

**PUNCH PATCH NO.3:** Style: Gose. ABV: 6.0. Fruited Sour Gose-style Ale with Blueberry and Vanilla.

**VANILLA BITCH SLAP:** Style: American Amber/Red Ale. OG: 13.3. IBU: 26.0. ABV: 5.8. SRM: 14.7. Our beloved Bitch Slap Recipe with Madagascar Vanilla Beans.

**'KLOUDÉ NO.33:** Style: New England IPA. ABV: 7.8. Hazy DIPA with Motueka, Wakatu, and Rakau

## PILOT PROJECT BREWING | 508

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

1128 N 9th Street, Milwaukee, WI 53233

Pilot Project Brewing is a beverage incubator, tasting room and restaurant located in Chicago, IL and Milwaukee, WI. Pilot Project was launched as a collaborative and artistically curious space to help support talented brewers in an industry with exceptionally high barriers. Modeled after the music industry, Pilot serves as a launch pad for start-up breweries, offering assistance with recipe R&D, production scaling, marketing, distribution and more.

**BREWER'S KITCHEN TWO FALLS:** Style: New England IPA. ABV: 6.5. wo Falls is our silky smooth take on the famed IPA styling born out of New England and brewed using citra, talus, and sultana hops.

**BREWER'S KITCHEN SERPENTE:** Style: German Pilsener. ABV: 4.8. An Italian Pilsner crafted in collaboration with Chicago restaurant, Segnatore, and the fine people at Orbit Group Hospitality. Crisp, floral and an herbaceous hop profile, balanced by a light body reminiscent of cracker, bread middle, and sunshine.

**DONNA'S PICKLE BEER:** Style: Fruit/Vegetable Beer. ABV: 4.4. Donna's finest homemade brine with big, bright herbal and floral notes is integrated beautifully with an all American Lager and accentuated by Saaz and Hallertau Mittelfruh hops.

**STANDARD GOODS LAGER:** Style: Light Lager. ABV: 5.0. Crisp, clean, and checks all the boxes. Standard Goods exists because it ought to. With all the approachability and affordability of a macro offering, without extracts, high fructose corn syrup and other junk. We're proud of what's in this beer and proud of what's not. It just tastes like a lager should.

**STANDARD GOODS PALE ALE:** Style: American Pale Ale. ABV: 5.0. Hoppy, floral and crisp. Standard Goods exists because it ought to. With all the approachability and affordability of a big brewery, but without extracts, or other BS. We're proud of what's in this beer and proud of what's not. It goes great with just about anything.

**STAVE + MAPLE:** Style: American Double/Imperial Stout. ABV: 12.5. This extremely limited barrel-aged stout release was aged in a single BLiS Cinnamon Maple Syrup bourbon barrel. The lack of perceivable booziness highlights a melodic blend of maple, caramelized malt sugar, roasted cocoa, vanilla, and a kiss of cinnamon. This taproom only release will go quick so try it before it's gone!

## PIPEWORKS BREWING CO. | 413

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

3912 W McLean Ave, Chicago, IL 60647

Pipeworks Brewery was established in Chicago in 2012 by two friends with a shared dream of crafting quality and creative beers. Since putting the first cap on the first bottle, the brewery has garnered accolades for its distinctive beers and original artwork thanks to a growing and enthusiastic team.

**A FOOLISH WIT:** Style: Witbier. ABV: 4.9.

**BARREL AGED JONES DOG:** Style: Milk/Sweet Stout. ABV: 13.0.

**BARREL AGED THE LAST KISS:** Style: Scottish Ale. ABV: 11.0.



**NINJA VS. UNICORN:** Style: American Double/Imperial IPA. ABV: 8.0. Ninja vs. Unicorn celebrates the epic battle between two of the biggest hop-heads of lore. Brewed with over five pounds of hops per barrel, this unfiltered double IPA is sure to please the most discerning hop lover. Whether you're rooting for the mythical horned horse or the deadly assassin of the east, we hope you'll enjoy Ninja vs. Unicorn. Bottle Art by Jason Burke ink and lead Designs.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. ABV: 5.4. Oktoberfest Lager

**PREMIUM PILSNER:** Style: Czech Pilsener. ABV: 4.9.

**ROUND OF MARGS:** ABV: 4.8. Sour Ale with Key Lime, Orange, Orange Peel and Salt.

**THE END OF DAYS:** Style: Herbed/Spiced Beer. ABV: 13.0. Barrel Aged Imperial Milk Stout with Ancho Chiles, Cinnamon, Cacao and Vanilla Beans.

**WHALE WATER:** Style: Low Alcohol Beer. Brewer's liquor. Just their highly filtered water they use for brewing!

## POTOSI BREWING CO. | 821

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

209 South Main St, Potosi, WI 53820

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7-million-dollar restoration was completed and the doors opened for business in June, 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift shop, brewpub, restaurant, and outdoor beer garden. The Potosi Brewery's mission is to channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

**CZECH PILS:** Style: Czech Pilsener. IBU: 27.0. ABV: 5.5. Czech Style Pilsener is a lager made the authentic ingredients: Saaz hops, Pilsener malt, Czech yeast. It's a lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish. Available year round is bottles and on tap.

**FRUIT PUNCH SOUR:** Style: Mixed-Fermentation Sour. ABV: 4.3. Fruit Punch Sour balances the tartness of a kettle sour with the tropical flavors of fruit punch. You'll experience tropical fruit notes like mango and passionfruit along with a burst of strawberries and citrus. This effervescent brew is the perfect summertime sipper.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 24.0. ABV: 5.5. Raise your glass to the harvest moon and hills adorned in radiant hues. This reddish orange lager celebrates the season with a rich caramel malt flavor, moderate hop bitterness and a frothy head. You don't have to wear lederhosen to drink it, but you just might want to. Clean lager and malty aroma with hints of caramel. Malt flavors are rich with light toasted flavors accenting an overall sweet and complex malt flavor profile. Moderate hop bitterness with crisp finish. Deep orange-red in color. Firm off-white head. 2015 World Beer Championships (2015) Gold Medal and score of 95.

**POTOSI ROOT BEER:** Style: Root beer. With locally sourced organic honey.

**POTOSI STEAMBOAT SHANDY:** Style: Fruit/Vegetable Beer. IBU: 12.0. ABV: 4.2. 12P. This refreshing summer beer is our Good Old Potosi blended with pure cane sugar and 100% natural lemon juice.

**STRAIGHT OUTTA POTOSI:** Style: Specialty IPA. IBU: 51.0. ABV: 6.6.

Collaboration with the Madison Home Brewers Club. West Coast precision meets New Zealand flair. Bright citrus and pine open the palate. Motueka and Nectarone bring layers of lime zest and tropical fruit adding a unique twist to the classic West Coast profile.

**VARSITY BEER :** Style: Golden Ale. ABV: 4.0. Potosi Brewing Co teamed up with the Varsity Collective to brew Varsity with 20% of distributor sales supporting UW student athletes.



## PUBLIC BREWING CO. | 522

publiccraftbrewing.com

628 58th St, Kenosha, WI 53140

From our beautiful historic home in Downtown Kenosha, WI, we formulate, brew, serve and distribute our carefully crafted beers across the state of Wisconsin on draught and in 16oz cans.

**BOMB POP SOUR:** It's like a melted down glass of nostalgia. Try this delicious fruited sour loaded with raspberry, cherry, lemon and lime.

**HOP TUB TIME MACHINE:** OG: 15.9. IBU: 45.0. SRM: 6.8. A tasty throwback IPA with a fantastic blend of Cascade and Simcoe, a touch of Citra, and just enough IBUs to remind you of your roots.

**LOW VIZ - IMPERIAL HAZY IPA:** OG: 21.9. IBU: 45.0. SRM: 6.3. A big Hazy IPA made with malt, oats, and a totally rad amount of tropical hops (Sabro and Citra) for your face.

**MEXICAN LAGER:** OG: 11.7. IBU: 18.0. SRM: 3.1. A refreshingly crisp traditional Mexican Lager, perfect for a hot Summer day

**PUBLIC INDECENCY:** OG: 28.7. IBU: 44.0. ABV: 12.0. SRM: 57.0. Our big bad bourbon barrel aged Imperial Stout. Big roasty malt character, aged 11 months on freshly dumped bourbon barrels and packaged up for your sipping pleasure.

## PULPIT ROCK BREWING CO. | 827

www.pulpitrockbrewing.net

207 College Drive, Decorah, IA 52101

Purveyor of Contemporary American Beer

**MEOW?:** ABV: 5.4. Pale Ale with Australian Enigma, Columbus Cryo, Citra and Mosaic Hops.

**RIVER BEER:** ABV: 3.5. Lager with House-Made Lemonade.

**TBD ASSORTED FANCY STOUTS & STUFF:**

**TINGLES V.3:** ABV: 6.0. Tangerine>Mango>Tang wonder potion!

**WHATEVER:** ABV: 5.2. Citra hopped West Coast Pils.

## RAISED GRAIN BREWING CO. | 204

raisedgrainbrewing.com

1725 Dolphin Dr., Waukesha, WI 53186

Raised Grain Brewing Co. was founded in September of 2014 by a dynamic team of owners: a local entrepreneur, a former cyclist from the US National Team and two doctors moonlighting as brewers. One year later, we opened our doors and have been proudly brewing our beer in Waukesha, WI ever since. Passion and precision drives everything that our Doctor Brewers create. From our Guitar City Gold Lager to our Great American Beer Festival Gold Medal Winning Paradocs Red IPA, you will find bold flavor packed into each sip of every Raised Grain beer, as each one is an embodiment of the passion our brewers have for the craft.

**BELLA VITA ITALIAN PILSNER:** Style: German Pilsener. ABV: 5.7. Crisp, refreshing, and hop-forward, this dry-hopped Italian Pilsner showcases bright citrus and delicate herbal notes from German Saphir hops. This beer is a nod to tradition with a modern, aromatic twist.

**BRETT TRIPEL:** Style: Mixed-Fermentation Sour. ABV: 11.4. Belgian Tripel fermented with brettanomyces, aged on French oak.

**GOLDEN SOUR:** Style: Mixed-Fermentation Sour. ABV: 6.2. Golden-hued and oak-kissed, this mixed-culture sour shimmers with notes of ripe stone fruit, citrus zest, and Brettanomyces funk. Tart, dry, and endlessly intriguing. Fermented with *Pediococcus*, *Lactobacillus*, and *Brettanomyces*. Matured in a French Oak Foeder. Bottle Conditioned.

**NAKED HOP #1: AMARILLO IPA:** Style: American IPA. ABV: 7.8. Celebrating 10 years, we are throwing back to the beer that evolved into one of the most popular IPAs in Milwaukee over the past decade: Naked Threesome IPA. With nothing for the hop to hide behind, this beer is the purest expression of each hop's flavor and aroma. A simple malt base will allow comparison

between Amarillo and the next two single-hopped beers: Galena and Chinook, both Wisconsin grown.

**NAKED THREESOME IPA:** Style: New England IPA. ABV: 7.8. A juicy IPA brewed with Citra, Crystal and Mosaic hops. Citrus, grapefruit, tangerine and more bright flavors burst from this beer. Everyone wants one!

## RED EYE BREWING CO. | 619

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

612 Washington St, Wausau, WI 54403

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.

**BARLEYWINE:** Style: English Barleywine. OG: 21.0. IBU: 54.0. ABV: 9.8. Rich, bold and warming, this barleywine is packed with layers of toffee, dark fruit and biscuit-like malt character.

**BLOOM:** Style: Witbier. OG: 11.2. IBU: 11.0. ABV: 4.8. O.G.-11.0 deg. P. Belgian Wheat-light and refreshing, with hints of citrus and spice.

**THRUST!:** Style: American IPA. OG: 16.0. IBU: 75.0. ABV: 6.8. The full custom gospel of hops....6 varieties paired with a massive dry hop.

**XANADU:** Style: Hefeweizen. OG: 13.0. IBU: 13.0. ABV: 5.5. A refreshing German-style wheat beer with banana and spice notes.

## RESTORATION CIDER | 404

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

6001 Femrite Dr, Madison, WI 53718

Cider made from real Wisconsin Apples

**BLACKBERRY CIDER:** Style: Cider. ABV: 7.0. Cider fruited with blackberries.

**CENTRAL SANDS CRANBERRY:** Style: Cider. ABV: 7.0. Cider made with Wisconsin's official State Fruit.

**DOOR COUNTY CHERRY:** Style: Cider. ABV: 6.5. A semi-dry cider, lightly sweetened with tart Door County cherry juice. Lightly effervescent, the cherry notes are subtle and refreshing.

**DRIFTLESS APPLE:** Style: Cider. ABV: 6.5. Semi-Dry apple cider made with Apple grown in Wisconsin's Driftless region.

**NORMANDY PEAR:** Style: Cider. ABV: 7.0. A semi-dry cider, lightly sweetened with highly tannic Poire de Gris and Poire D'Epine juice we've imported from Normandy. It has a certain *je ne sais quoi* about it that makes it a customer favorite.

**PINEAPPLE CIDER:** ABV: 6.9.

## REVOLUTION BREWING | 820

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

3340 N Kedzie Ave, Chicago, IL 60618

Revolution is Illinois' largest independently-owned brewery. The change in the U.S. beer scene has undoubtedly been revolutionary. We are proud of what we have accomplished in our short time to become a leader and innovator in the industry. The evolving tastes of beer drinkers has demanded bigger flavors, more variety, and better beer. That's exactly what we give you at Revolution Brewing. At our brewery, we produce dozens of different beer styles every year. IPAs, porters, pilsners, Belgian-style ales, pale ales, barrel-aged beers—the list goes on.

Our brewery has been a labor of love. You can see it in everything we do, from the beautiful details of our mahogany bar at the brewpub, to the massive beauty of our eight 800 barrel fermenters at the brewery, to the commitment to quality in each beer that we put in a can or a keg. Revolution believes in the value of hard work. We work hard to provide great, accessible brews for everyday people. We have fun doing what we do and hope you have fun drinking our beers.

**15 YEAR BEER:** ABV: 16.0.

**COLD TIME:** ABV: 4.8. Cold Time is a clean, flavorful Premium Lager with an easy-drinking 4.8% ABV. Made in Chicago, with just four pure ingredients - fresh Great Lakes water, Midwest two-row barley, Mexican lager yeast, and a touch of German hops. Cold Time is brewed low and slow, kept cold in our tanks for a minimum of four weeks to mellow and finish, and refreshes with a brewery-fresh, never pasteurized flavor.

**D.B.V.S.O.R.:**

**DETH'S TAR:** Style: Russian Imperial Stout. IBU: 40.0. ABV: 14.4. Barrel-aged Imperial Stout.

**HAZY-HERO:** Style: Specialty IPA. ABV: 7.3.

**MOORVOLUTION:** Polish Pilsner

**OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.7. 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.

**PURSUIT OF FREEDOM: STRAWBERRY LEMONADE:** Style: Session Beer. ABV: 4.5.

**RIOTERS' RESERVE 2025:**

**RYEWAY TO HEAVEN:** ABV: 15.0.

**STRAWBERRY JACKET BOURBON BARREL-AGED BARLEYWINE W/**

**STRAWBERRIES:** Style: English Barleywine. ABV: 13.0. A slightly drier blend of bourbon and rye whiskey barrel English Barleywines aged eighteen months provides a base for the delicate nuances of fresh strawberry to shine while retaining the same balance we expect of our beloved Straight Jacket. Reminiscent a fresh, juicy strawberry atop a crème brûlée, this sipper can accompany dessert or stand on its own. Enjoy now or store cold.

**SUN CRUSHER:** ABV: 5.3. Cool off this Summer with a juicy and refreshing Chicago favorite built for the season. Bask in radiant citrus notes while soaking up its floral ambiance. By the time the leaves change, our Summer Ale will be just a sun-dappled memory, so crush a few while you've got the chance.

**SUPER ZERO:** Style: Non-Alcoholic. 🚫 Save the day with Super Zero, our first non-alcoholic Sparkling Hop Water bringing the experience of an IPA or Pale Ale to a thirst-quenching beverage without alcohol, calories, carbs, or sugar. A hop intensity equivalent to Anti-Hero IPA, using two of the most modern and expressive hops in Nectar and Sabro, provides a citrusy, hop-forward flavor while offering maximum refreshment.

**V.S.O.J.:** ABV: 14.4. A celebration of malt, oak, and patience, Very Special Old [Straight] Jacket is a cuvée of English Barleywines aged between two and four years in our favorite bourbon barrels embellished with single-origin French oaks. Lusciously sweet and colossally complex, V.S.O.J. is equal parts refinement and excess.

**WEST COAST-HERO:** Style: American Double/Imperial IPA. ABV: 8.0. Good vibes saturate a crystal-clear Double IPA rocking dank, resinous waves of powerful hops long into the endless sunset. Bright beachside refreshment for champions of the West Coast Form.

**X-HERO:** Style: American Double/Imperial IPA. ABV: 10.0.

## RHINEGEIST | 314

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

1910 Elm St., Cincinnati, OH 45202

"Looking back, there was a sense of immediacy, preparation, and luck that all coalesced into Rhinegeist — this little, brawny business-that-could." — Bryant Goulding, Co-Founder

**CINCY LIGHT LIME:** ABV: 4.2. Straw color with thin, white foam, this light American lager features loads of fresh lime, backed by hints of water cracker and white bread. Bitterness and sweetness are both low and perfectly balanced, leading to a crisp, effervescent, and refreshing finish. Cincy Light Lime is a crisp, easy-drinking lager with a refreshing squeeze of lime.

**FRANZ:** IBU: 24.0. ABV: 5.4. A nod to Cincy's brewing heritage with a little bit of Rhinegeist flair, Franz is our seasonal Oktoberfest bräu. As much at home in a pair of lederhosen as jeans and a t-shirt, Franz is a refreshing climb up

the mountain of tradition with a slightly sweet, malty finish that will pump up your spirits. Franz is a seasonal release, available in cans and on draft.

**JUICY TRUTH:** ABV: 6.5. Light gold with fluffy white foam and some haze.

Notes of ripe pineapple, bright mango, and freshly-squeezed orange juice are enhanced by a medium-full body, low bitterness, and dry finish, allowing hop-derived fruit flavors to linger pleasantly. Brimming with notes of pineapple, mango and citrus, Juicy Truth pairs perfectly with logging off, daydreaming, and enjoying everything life has to offer.

**MANGO BUBBLES:** ABV: 6.2. Mango Bubbles is a refreshing and bubbly blend of mango and tropical fruit. A tropical treat that makes every day a staycation, Mango Bubbles sizzles with bright fruit flavor. Mango Bubbles is a seasonal release, available on draft and in 6-packs.

**TRUTH:** Style: American IPA. OG: 15.7. IBU: 75.0. ABV: 7.2. SRM: 9.0. Truth was our hoppy first step into the craft beer cosmos back in 2013, an unproven homebrew recipe that we really dug. A nod to West Coast-style IPAs, Truth's tropical fruit-forward flavor profile and smack-your-lips dry finish quickly won a passionate following, putting smiles on beer lovers' faces in Cincinnati and beyond. We named this beer Truth because, frankly, the world didn't need another IPA. Through the noise, we present an authentically delicious beer, no strings attached. Available year-round. Tasting Notes: Light amber with good clarity and white foam. Notes of zesty grapefruit, resinous pine, and tropical fruit burst from the glass. The balance leans towards bitterness, which is medium-high, but a solid malt-backbone supports all the hops and dampens the intensity.

## ROCKY REEF BREWING CO. | 423

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

1101 1st Ave., Woodruff, WI 54568

Nestled between thousands of lakes and vast forests sits Rocky Reef Brewing Company. Owned and operated by husband and wife team, Tyler and Christie Smith, these University of Iowa grads decided to take their love of home brewing and kick it up a notch by risking it all and starting their brewery in 2015. With barely any money and no investors in sight, they started with a 1/2 barrel brew system. They now brew on a 15 barrel brew house and make anything and everything from IPA's, Lagers, to Sours and Stouts.

**BREAKFAST IN BED:** Style: Berliner Weissbier. ABV: 5.9. Kettle sour with Blueberry and Maple Syrup.

**FORMERLY DIVINE:** Style: Belgian Golden Strong Ale. ABV: 9.6. Belgian Golden Strong Ale.

**FRESHMAN HAZE:** Style: American Double/Imperial IPA. ABV: 9.6. Hazy DIPA brewed with Nelson Sauvin and Motueka hops.

**MUSKYBITE:** Style: American IPA. IBU: 69.0. ABV: 7.2. IPA brewed with Simcoe and Mosaic hops.

## ROOKERY BREWING CO. | 308

[rookerybrewingco@gmail.com](mailto:rookerybrewingco@gmail.com)

505 S 5th St, Milwaukee, WI 53204

Rookery Brewing Company specializes in farmhouse and sour brewing, with an emphasis on how barrel-aging and environment interact in their products. Through the use of barrel aging and the addition of adjuncts, like fruit and spices, we deliver a high-quality and diverse product that will pique the interest of all beer drinkers.

**CHARIOT:** Style: Lambic - Fruit. Oak Aged Lambic Style Ale Refermented on Cherries. Cellared for 4 years!

**ELARA:** Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with Bourbon Barrel aged coffee.

**ELECTRIC KALEIDOSCOPE:** Style: Mixed-Fermentation Sour. ABV: 5.3. Sour Saison with Prickly Pear and Lime.

**HONEYORCHARD:** Style: Mead. ABV: 8.7. AWARD WINNING! Beer/Mead Hybrid. Gin Barrel Aged Belgian Ale blended with Orange Blossom Honey Refermented on our orchard picked Cherries, Raspberries, and Apples.

**MANGO AXOLOTL:** Style: Saison/Farmhouse Ale. ABV: 5.3. Saison with Mangoes.

**PRINCESS PEACH:** Style: Saison/Farmhouse Ale. ABV: 6.1. Saison with Peaches and Vanilla Beans.

**SHELTER FROM THE STORM:** Style: Saison/Farmhouse Ale. ABV: 5.9. Saison with Cabernet Sauvignon Grapes.

**VIOLA SORORIA:** Style: Saison/Farmhouse Ale. ABV: 7.1. Oak Aged Blended Saison.

## ROOKIE

# SAHALE ALE WORKS | 610

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

1505 Wisconsin Avenue, Suite 170, Grafton, WI 53024

Sahale Ale Works is an award-winning, family-owned craft brewery in Grafton, Wisconsin, a suburb of Milwaukee. Since 2019 we have crafted small-batch beers to share with family and friends in our taproom and patio.

**1986:** Style: American Amber/Red Ale. ABV: 5.8. Bold and complex with notes of strawberry jam, caramel, fig, and toast.

**NANCY:** Style: Fruit/Vegetable Beer. ABV: 6.5. This fruited ale is light on the tongue and bursting with fruit flavors. Made with watermelon, raspberry, cherry, and strawberry, the beer is definitely fruit-forward with some jolly rancher vibes and is infinitely drinkable.

**SKYWALKER GELATO:** Style: New England IPA. ABV: 6.3. Bursting with intense aromas of cannabis and tropical fruit. This beer will put your mind on a sofa in the sky. Wonderful flavors of creamy candied pineapple and zesty orange rind will round out the flavors that'll smack your tongue.

**STRAWBERRY SUBLIMEADE:** Style: Fruit/Vegetable Beer. ABV: 5.5. A fruited ale with loads of strawberry and key lime. A balanced beer with a wonderful pink color and hints of sweet strawberry and tart lime flavors.

**WATCHIN' THE SUN BAKE:** Style: Gose. ABV: 5.7. Fruited ale with key lime and sea salt. This beer is light and crushable and very much made for sipping on the patio. Huge notes of key lime and fresh zest will overpower the nostrils and a complimentary hint of sea salt will keep ya coming back for more.

# SAMUEL ADAMS BREWING CO. | 414

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


Boston, MA

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.

**AMERICAN LIGHT:** Style: Light Lager. IBU: 7.0. ABV: 4.2. Distinctly American, this light craft lager features pleasant floral hop notes balanced by a light sweetness for the perfect combo of flavor and easy drinking. Clean, refreshing, and made with all American ingredients, this beer is ready for tailgates, beach days, backyard BBQs, and every day in between. An American classic so smooth, you'll want to crack open another one!

**BOSTON LAGER:** Style: American Amber/Red Lager. IBU: 30.0. ABV: 5.0. Bold, rich and complex. The distinctive balance of spicy, complex hops, slightly sweet roast malts, and smooth finish, are what give this full-flavored taste. The unmistakable character of this brew began as our original and became an American original.

**CHERRY WHEAT:** Style: Fruit/Vegetable Beer. IBU: 16.0. ABV: 5.3. Crisp and fruity with a hint of honey, this cherry brewed ale has surprising depth while being light on the palate.

**JUST THE HAZE:** Style: Non-Alcoholic. IBU: 35.0.  Just the Haze has an upfront citrus aroma with hints of grapefruit, tangerine and lime complemented by tropical fruit notes like pineapple, guava, and passion

fruit. Many NA beers feel watery, but Just the Haze has a full body mouthfeel and smooth finish.

**OCTOBERFEST - MARZEN:** Style: Märzen/Oktobertfest. IBU: 15.0. ABV: 5.3. In 1810, Munich celebrated the wedding of their Crown Prince with a special beer. Our version of this classic Oktoberfest lager masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors, including caramel and toffee. The malt is complemented by an elegant bitterness imparted by the Bavarian Noble hops.

**SAMUEL ADAMS JUICY IPA:** Style: New England IPA. IBU: 35.0. ABV: 6.8. Explosive hop aroma of citrus, red, tropical, and stone fruits. Oats and wheat give this beer a medium body and smooth mouthfeel that perfectly balance a moderate bitterness and huge juicy fruit flavors.

## SCHLAFLY BEER | 512

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

2100 Locust Street, St. Louis, MO 63103

Established 1991. Missouri's first brewpub, and Missouri's largest locally-owned brewery. Founder of St. Louis craft beer. Defining craft for 34 years! An independently and locally owned brewer in Missouri. We brew 70+ styles of beer and run multiple brewpubs.

**BARRELED GOURD VANILLA PUMPKIN ALE:** Style: Fruit/Vegetable Beer.

IBU: 16.0. ABV: 9.5. Hollowed, hand-shaped and dried gourds were typically used for storing water or wine in ancient times. We've flipped the script in our modern world by brewing a full-bodied vanilla spiced pumpkin ale that aged for months in Kentucky bourbon barrels from Heaven Hill Distillery.

**BOURBON BARREL AGED IMPERIAL STOUT:** Style: American Double/Imperial Stout. ABV: 10.5. Roasty, rich, malty imperial stout with a strong dose of caramel, oak, and Bourbon character. This is the perfect beer to pair with hearty, cold weather dishes, smoked meats, and virtually any dessert.

**CRISP IPA:** Style: American IPA. IBU: 40.0. ABV: 7.0. SRM: 6.0. Juicy and bright, featuring notes of citrus, tart grapefruit, and woody pine. Hops: Amarillo, Cascade, Chinook, Idaho 7, Krush.

**KÖLSCH:** Style: Kölsch. IBU: 25.0. ABV: 4.8. SRM: 6.0. A classic golden ale with the crisp, clean finish of a lager. Gold-medal winner, 2010-World Beer Cup. (all year)

**OCTOBERFEST:** Style: Märzen/Oktobertfest. OG: 13.4. IBU: 25.0. ABV: 5.5.

SRM: 15.0. This full-bodied, deep reddish-amber lager is strong and malty. Traditionally brewed in March for the Oktoberfest in the fall, this style is also known as Märzen.

**PUMPKIN ALE:** Style: Pumpkin Ale. OG: 18.5. IBU: 16.0. ABV: 8.0. SRM: 27.0.

Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin, cinnamon, nutmeg, and cloves. (seasonal)

**QUADRUPEL:** Style: Quadrupel (Quad). OG: 23.4. IBU: 30.0. ABV: 12.0. Our Quadrupel features notes of stone fruit from a Belgian abbey yeast strain and the taste of sweet toffee from a touch of Belgian Candi syrup. This mahogany-colored ale is fermented with a distinct Belgian abbey ale strain.

**RASPBERRY HEFEWEIZEN:** Style: Fruit/Vegetable Beer. OG: 10.5. IBU: 16.0.

ABV: 4.1. SRM: 7.5. Our Raspberry Hefeweizen distinguishes itself among others in that it's a true fruit beer—not a fruit-flavored beer—that uses real raspberry in the brewing process. Perfect for summer. Or for any time.

**SESSION STOUT:** Style: English Stout. IBU: 15.0. ABV: 4.5. SRM: 65.0. Bold, full bodied stout with low ABV. Jet black in color, with notes of sweet chocolate, toffee, and roasted caramel.

**SHORTY'S SMALL IPA:** Style: American IPA. IBU: 20.0. ABV: 3.0. SRM: 6.0. Short on alcohol, yet long on flavor, this low ABV IPA is a great sessionable option. Named for our lead brewer's sassy dachshund, this small IPA has notes of honeydew, bright citrus, mango, and pineapple. Hops: Eclipse, HBC 638, HBC 1019.

**TOASTY AND THE BANDIT:** Style: Light Lager. IBU: 20.0. ABV: 4.0. SRM: 1.9. A collaboration brew between Perennial Artisan Ales and Schlafly to celebrate both of our love for a sessionable cold beer on a hot summer's day and a good "hoot and holler" whenever East bound and down comes on over the radio. This American light lager is fermented long and cold for an extra clean taste using toasted rice and a unique lager strain for a crisp finish.

**TRIPEL:** Style: Tripel. IBU: 25.0. ABV: 10.0. Our Tripel features malt and yeast that set the fresh aroma of baked brioche against the sweet scent of ripened banana. This relatively light-bodied ale is fermented with a distinct Belgian abbey ale strain.

**VANILLA PUMPKIN ALE:** Style: Herbed/Spiced Beer. OG: 18.5. IBU: 16.0. ABV: 8.0. SRM: 27.0. Schlafly Vanilla Pumpkin Ale takes the seasonal fan favorite to a whole new level of perfection. All the classic notes of pumpkin infused with cinnamon, clove and nutmeg remain in harmony, and the addition of vanilla brings a creamy sweetness.

## SHIPWRECKED BREWPUB | 411

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

7791 Hwy. 42, Egg Harbor, WI 54209

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:** Style: Fruit/Vegetable Beer. ABV: 5.5. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

**LIGHTHOUSE LAGER:** IBU: 12.0. ABV: 5.6. A quality light beer with lighter body and a "mouthfeel", yet with a touch of honey and slightly complex flavor which shows that light does not mean bland.

**SUMMER WHEAT:** Style: Hefeweizen. ABV: 5.8.

**ROOKIE**

## Short Fuse Brewing | 402

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

5000 N River Rd

Schiller Park, IL 60176

847-260-5044

**ROOKIE**

## SIDE PROJECT BREWING | 809

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

7458 Manchester Rd, Maplewood, MO 63143

World-Class Beer for Sharing. Passion, experimentation and patience drive the creation of our rustic saisons, fruited wild ales, bourbon barrel-aged stouts and more. As we share our craft with you, we hope you share it with your friends and family as well.

**BACKPACK FASHION SHOW:** OG: 18.3. IBU: 30.0. ABV: 8.0. Triple Dry-Hopped Double IPA with Citra, Mosaic and El Dorado hops.

**BUBBLE:** Style: American Double/Imperial IPA. OG: 18.3. IBU: 30.0. ABV: 7.5. Double Dry Hopped IPA with Citra, Nelson and Galaxy hops.

**COEXPRESSIONALISM ROUGE NOIR:** Style: American Wild Ale. OG: 14.0. IBU: 20.0. ABV: 7.0. Coexpressionalism is a collaboration brewed with our friend Trevor Rogers of de Garde Brewing in Tillamook Oregon. This Lambic-inspired beer expresses the house characteristics of both Side Project and de Garde by brewing a turbid wort with aged hops and fermenting it entirely in a French Oak Foedre with a blend of our cultures and our favorite Oregon Red and Black Raspberries. After aging, we naturally conditioned this blend until it was ready to be shared with you.

**CONTINUANCE BLEND 7:** Style: English Barleywine. OG: 33.0. IBU: 55.0. ABV: 15.0. Continuance is our series of blended Imperial Stouts, Barleywines and other Spirit Barrel-Aged beers. Blend #7 consists of threads which include a new Barleywine recipe where we used pecans in the mash tun and an English Barleywine used in our anniversary blends. These threads rested



in oak for 11 to 29 months, before being blended, finished on Thai bananas, maple syrup and cinnamon, and then shared with you.

**DERIVATION 20:** Style: American Double/Imperial Stout. OG: 33.5. IBU: 50.0. ABV: 15.0. Derivation is our series of Barrel-Aged Imperial Stouts in which we brew several recipes, age them in a variety of barrels and blend them before bottling to add depth and structure to this massive style of beer. Blend #20 is a thoughtful blend of select Bourbon Barrel-Aged Imperial Stouts which were aged for 17 to 23 months before being infused with Meadowfoam Honey, Toasted Almonds and Vanilla Beans.

**MAPLEWOOD'S BEST:** Style: American Adjunct Lager. OG: 10.5. IBU: 20.0. ABV: 4.4.

**PÊCHE DU FERMIER - 10 YEAR:** Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 20.0. ABV: 8.0. Pêche du Fermier is our delicate and aromatic Saison du Fermier aged with peaches in French Oak wine barrels. The brightness, depth and rustic character are created by the wild yeast native to our family's Missouri farm. This Peach Saison was fermented in and aged in wine barrels for several months.

**RYE BEER : BARREL : TIME 2024:** Style: American Double/Imperial Stout. OG: 33.5. IBU: 50.0. ABV: 15.0. Rye BBT 2024 is our non-adjunct, Rye Barrel Aged Imperial Stout. For 2024 we blended exclusively Willett Rye Barrels ranging from 4 to 8 years which held the Side Project Imperial Stout recipes of predominantly OWK, with a small touch of the BVC recipes. These Rye Barrel Aged Imperial Stouts rested for 14 to 23 months in these barrels before being blended and shared with you.

**SUNRISES:** Style: Saison/Farmhouse Ale. OG: 12.0. IBU: 20.0. ABV: 6.0. Sunrises is a collaboration with our lovely friends at Sante Adairius Rustic Ales. We brewed a lager and then experimented as we did as homebrewers with a precise matrix of Brettanomyces strains as we aged the beer in French Oak Barrels. After 12 months in oak, we wove in threads of Oude Fermier, Home, and Sunsets to push this lager/ale hybrid toward our individual Saison flavor profiles. Sunrises was bottle conditioned for 4 months with cultures from both breweries before sharing with you.

## SKELETON CREW BREW | 410

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

570 Theater Rd, Onalaska, WI 54650

Work Like A Captain Play Like A Pirate

**CHASING THE BOOTY:** Style: New England IPA. OG: 1.088. IBU: 26.8. ABV: 9.0. SRM: 4.7. Hazy New England Double IPA. Flavor and aroma is very citrusy (orange, tangerine, grapefruit) and mildly danky.

**KEELHAUL KEY LIME CREAM ALE:** Style: Cream Ale. IBU: 5.0. ABV: 5.0. A delicious key lime pie cream ale!

**SASSY PARROT RED VELVET STOUT:** Style: American Stout. IBU: 41.0. ABV: 5.9. This Stout has a smooth, slightly sweet body with roasted, malty flavors that lead to a red velvet cake finish. Who says you can't have your cake and drink it too?!

### ROOKIE

## SKETCHBOOK BREWING CO. | 117

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

4901 Main Street, Skokie, IL 60077

Beer is community. Beer is our Art. Sketchbook was founded in 2014 by homebrewers Cesar Marron and Shawn Decker and has locations in both Evanston and Skokie. We brew a wide range of historical and adventurous beer styles.

**CATHARINA SOUR - MANGO PASSIONFRUIT:** Style: Mixed-Fermentation Sour. ABV: 5.3. Bright, tart, and quenching Brazilian Sour with Mango and Passionfruit.

**HOP THIRSTY VOID - DOUBLE HAZY:** Style: New England IPA. OG: 3.0. ABV: 7.6. Doubly juicy, tropical hop explosion of a double hazy IPA is brewed once per year as one of our specialty releases. This is version 11—something we can't even believe—with Idaho Gem and Michigan El Dorado as the dominant hops.



**OKTOBERFEST - MÄRZEN:** Style: Märzen/Oktobertfest. OG: 12.7. IBU: 24.0. ABV: 5.4. Most often referred to as Märzen, a dark amber color and flavorful lager with a clean finish, originated as a celebratory beer in the 16th century and was later made the traditional beer at the Munich Oktoberfest festivities.

**ORANGE DOOR DDH IPA:** Style: American IPA. OG: 15.5. IBU: 76.0. ABV: 7.2.

## ROOKIE

# SOCIABLE CIDER WERKS | 603

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

1500 Fillmore St NE Minneapolis, MN, 55413

612-758-0105

Sociable Cider Werks brews freshly-pressed apples with a variety of fruits, grains, hops, & spices. The whole story of Sociable is about sharing a pint with a friend!

**BEACH CRUISER** (Cider) ABV: 6.0% Tropical, Juicy, Refreshing!

**Freewheeler - Dry Apple** (Cider) ABV: 6.4% Freewheeler is the product in our lineup most like a traditional European cider. The light, crisp, and effervescent character is reminiscent of a sparkling wine, Prosecco or Champagne. Freewheeler is crafted using a blend of Haralson, Honeycrisp, and Sweetango® apples that provide a tart but subtle apple flavor that is never sticky or overtly sweet. Finally, a touch of brewed cane sorghum and Willamette hops adds body, structure and a hint of earthen aroma.

**PINCH FLAT - PRICKY PEAR** (Cider) ABV: 6.0% Freshly pressed apples brewed with a touch of cane sorghum then infused with prickly pear puree.

**SKINNY TIRE (CIDER)** ABV: 4.0% Skinny Tire is our light cider that is perfectly refreshing all year round

**TOUR DE FLAVORS-** Strawberry Patch ABV: 6.2%

**TRAINING WHEELS** (Cider) ABV: 6.3% Freshly pressed apples brewed with a touch of cane sorghum then infused with freshly squeezed blueberries.

# SOLEMN OATH BREWERY | 808

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

1661 Quincy Ave, Naperville, IL 60540

Solemn Oath—born high above the great expanse of the American West—makes craft beer in Naperville, Illinois. We are driven by our passion for Belgian-inspired and barrel-aged beers.

**HIDDEN HAND BREWING - HOWLERS OF THE NEBULA MOON:** Style: New England IPA. ABV: 6.5. Hazy IPA - Collaboration with Brotherhood Brewing.

**HIDDEN HAND BREWING - WANDAWEGA LEMON RADLER:** Style: Fruit/Vegetable Beer. ABV: 3.5. Radler with lemon. A collaboration with Camp Wandawega.

**LÜ:** Style: Kölsch. ABV: 4.7.

**OKTÖBERFACE:** Style: Märzen/Oktobertfest. IBU: 38.5. ABV: 6.5.

**SNAGGLETEOTH BANDANA:** Style: American IPA. OG: 14.5. IBU: 81.0. ABV: 6.5. SRM: 5.0. Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied West Coast IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun.

# SOUTH SHORE BREWERY | 403

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

Corporate Offices & Brewpub/Pilot Brewery, Ashland, WI 54806

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. The South Shore Brewery is a leader, not only regionally, but nationally with its dedication to sustainability. A founding brewery member in the Midwest Hops & Barley cooperative is providing technical and access to WI grown brewing ingredients.

**APOSTLE PUNCH:** IBU: 15.0. ABV: 5.0. South Shore continues to grow its family of hazy beers. A more subdued beer in terms of hops and alcohol in

comparison to Cloud Machine. A hazy golden pour gives way to aromas of tropical fruits with a subtle dankness. A soft and pillowy mouthfeel makes this an easy drinker. Sweet fruit and citrus dominate the forefront with notes of pine and resin in the background. Light in bitterness and heavy on the hops makes this pale ale something you'll keep coming back for.

**BLUSHING MAID:** Style: Gose. IBU: 15.0. ABV: 4.2. A representation of the Gose(think Rosa but with a G) style of beer made famous from breweries along the Gose River specifically in the Leipzig area. Made with a base of equal parts Pilsner Malt and Wheat Malt. It is then lightly kettle soured till a modest tartness is achieved. Not soured to Berliner Weiss territory, but noticeable nonetheless. An addition of salt and lemon peel is added towards the end of the boil. Raspberry puree is added during active fermentation as well.

**CANTINA LAGER:** Style: Mexican Lager. IBU: 22.0. ABV: 4.5. South Shore's take on the pale euro style lagers that have become infamous south of the border. Featuring a healthy dose of flaked maize, this light golden lager is super smooth and refreshing. Additions of Vienna and Munich malt give a sweet, malty back note to this beer. We've also added a heaping load of sea salt and lime to make this the ultimate summer beer.

**CLOUD MACHINE:** Style: New England IPA. IBU: 25.0. ABV: 6.3. A beer that more resembles dark orange juice inside the glass. Overwhelming citrus with a subtle dankness are the first impressions on the nose, but soon give way to aromas of candied fruit. The light and fluffy body is accompanied by a silky smooth mouth feel created by loads of oats and an addition of lactose. While this beer will present itself as sweet expect a drier finish due to the heavy dry hopping. Just like with the aroma, citrus overtones are strong upfront, but lead into a unique mixture of passion fruit, pineapple, and guava flavors. There are also hints of pine that brings a subtle dankness reminiscent of west coast IPA's. This one is all too easy to enjoy!

**HONEY DOUBLE MAIBOCK:** Style: Maibock/Helles Bock. ABV: 9.2. Known as a pale or "blonde" bock, and of German origin, this style is generally reserved for spring consumption. This beer is a lager, and has been cellared for several two months. It's very malty in flavor and aroma, has practically no bitterness. But a small amount of the hop aromas may come through. Full bodied and hearty, this style was intended to ward off those nipping remnants of winter as the early Germanic gatherers returned to the field to replenish their stores of food. The phrase "a pork chop in every glass" could very well have originated with the bock style. It was filling and the high alcohol content made the hardships of the hunt all the more tolerable.

**NUT BROWN ALE:** Style: English Brown Ale. OG: 1.056. IBU: 16.0. ABV: 5.7. Don't be intimidated by the rich walnut color. This beer is really not heavy at all. It is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew; it's a very social drink and goes great with all types of food.

## SPRECHER BREWERY | 521

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

701 W. Glendale Ave, Glendale, WI 53209

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

**ABBEY TRIPLE:** Style: Tripel. ABV: 8.41. A Belgian Trappist triple yeast culture balanced with the finest imported pale barley, Belgian aromatic malt and oats, gives this golden ale a fruity bouquet and a light refined taste.

**BARREL AGED BLACK BAVARIAN:** Style: Schwarzbier. ABV: 9.0. Black Bavarian Aged 9months in J. Henry Bourbon Barrels

**ORIGINAL LAGER:** Style: Euro Pale Lager. ABV: 4.5.

**SPECIAL AMBER:** Style: Vienna Lager.

## STARKWEATHER BREWING CO. | 221

starkweatherbrewing.com

2439 Atwood Ave., Madison, WI 53704

Small brewery on the East Side of Madison with 15 lines of various beers

**AN ORANGE OASIS:** Style: American Double/Imperial IPA. OG: 1.074. IBU: 61.0. SRM: 8.2. Double Dank Sour Orange IPA.

**RYEFRESHING:** Style: Rye Beer. OG: 1.047. IBU: 21.0. ABV: 5.3. SRM: 3.0. Rye infused light lager.

**T.A.P.S.:** Style: Saison/Farmhouse Ale. OG: 1.052. IBU: 26.0. ABV: 5.8. SRM: 4.0. Tea And Peach Saison.

**UNIVERSAL DARKNESS:** Style: American Double/Imperial Stout. OG: 1.097. IBU: 55.0. ABV: 11.3. SRM: 35.0. Chocolate and Vanilla infused Imperial Stout.

### ROOKIE

## STEELTANK BREWING CO. | 616

steeltankbrewing.com

1225 Robruck Ln unit A, Oconomowoc, WI 53066

We're more than just a brewery—we're a place where friends gather, stories flow, and every pint is brewed to be remembered. Beer is more than just what's in the glass—it's about the moments, the conversations, and the people who share it. That's why we built SteelTank Brewing Co. as a place for friends to gather, stories to flow, and new traditions to be made.

We believe great beer starts with great craftsmanship. From the first grain to the final pour, we're hands-on in every step, brewing with precision in our stainless steel tanks to bring you bold, balanced, and refreshing flavors. Whether you're sipping a crisp lager, a hop-forward IPA, or a rich, malty Scotch Ale, you'll taste the dedication in every drop.

Pull up a chair, raise a pint, and become part of a craft that's forged in steel but built for community. #CraftedWithPrecision #PouredWithPassion #SteelTankBrewing

**JAMMIN JENNY LIGHT LAGER:** Style: German Pilsener. OG: 1.044. IBU: 12.0. ABV: 4.5. SRM: 3.8. Dry and clean lager with a light note of apple fruitiness and bold Pilsner malt flavor. A truly perfect patio sipping beer.

**MANGO PASSION EXTRACTION:** Style: Fruit/Vegetable Beer. OG: 1.046. IBU: 16.0. ABV: 5.3. SRM: 6.0. Pale Wheat based fruit beer, brewed with Mango and Passion fruit.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. OG: 1.052. IBU: 14.0. ABV: 5.0. SRM: 14.9. Full-bodied and elegant red-amber Märzen style beer with subdued German noble hop bitterness and complex malty profile.

## STEVENS POINT BREWERY | 201

www.pointbeer.com

2617 Water St, Stevens Point, WI 54481

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

**CIDERBOYS FIRST PRESS:** Style: Cider. ABV: 5.0. Everything changes when you bite into a bottle of First Press Traditional Hard Apple Cider. Eyes of friends sparkle. Passion overflows with perhaps the best thing on earth the anticipation of sweet, crisp and tart. Taste hard cider fireworks. Revel in its energy. Grin to the skies. Save an extra for yourself. Available Year-Round.

**GAELIC STORM IMPERIAL IRISH RED:** IBU: 12.0. ABV: 6.0. Whole Hog Brewery and the world-renowned Celtic music powerhouse Gaelic Storm are proud to bring you this delicious collaboration. Sit back, sip and relax while you listen to a Gaelic Storm drinking playlist. You'll feel like you've been

transported to the west of Ireland, smack dab in the middle of the most exciting concert you've ever experienced.

**GREAT OUTDOORS:** Style: American Pale Wheat Ale. IBU: 9.0. ABV: 5.0. A breezy wheat ale with hints of summery fruit flavors, Great Outdoors is all about outdoor adventure with friends and family—whether you invited them or not.

**IMPERIAL STRAWBERRY:** Style: Cider. ABV: 8.0. Ciderboys Imperial balances delicious apples and sweet strawberries with a little something extra.

**JP'S WHITE CASPER STOUT:** Style: American Stout. ABV: 6.0. Think of White Chocolate. Distinctively golden in color with big Pilsen malt flavor, and a touch of hops.

**PEAR NAKED HARD CIDER:** Style: Cider. ABV: 5.0. An enticing, sweet, modern hard cider made with 100% pear juice. Ciderboys Pear Naked celebrates fleshy ripe pear in its natural glory - plump, pure, and picked just for you. Perry on!

**POINT LIGHT:** IBU: 8.0. ABV: 4.0. Light beer as it should be. Simple ingredients, wonderful water, and centuries of skill make Point Light a purely crafted, perfectly light beer.

## STOMPBOX BREWING | 116

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

210 E River Dr., Davenport, IA 52801

Crafting Amplified Ales

**CZECH YOUR TONE:** Style: Czech Pilsener. ABV: 5.8.

**HALF STACK - CITRA & MOTUEKA:** Style: American Pale Lager. ABV: 5.5. West Coast Pilsner.

**I DON'T FEEL TARTY:** Style: Mixed-Fermentation Sour. ABV: 6.0. Kettle Sour with Raspberry and Key Lime.

**SACRED GEOMETRY:** Style: New England IPA. ABV: 5.8.

## STONE ARCH BREWPUB | 203

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

1004 S. Olde Oneida St., Appleton, WI 54915

Most businesses have a mission or vision statement, Stone Arch Brewpub has a philosophy. It is not a goal we strive for, it's a passionate position we are living and improving every day. Stone Arch is helping to lead the charge in the community to be more sustainable, support local businesses and local citizens, strive towards the offering of only organic fruits and vegetables, and buying from companies with certified humane practices. We are passionate about making our food, our beer, our community, and the lives of those that eat and drink here better. We are coming up with newer healthier entrees, not necessarily calorie-wise, although we have those too, but healthier in terms of food free from hormones, steroids and other unknowns. Additionally, we brew gourmet sodas with natural cane sugar instead of artificial sweeteners. We are creating meals that are good for you and good tasting.

**BLUEBERRY WHEAT:** Style: American Pale Wheat Ale. IBU: 23.0. ABV: 5.5. An American Wheat beer, loaded with tons of Blueberry and Plum puree to create a refreshing summer sipper.

**HAZYRDOUS:** Style: New England IPA. IBU: 15.0. ABV: 5.1. A double dry-hopped hazy with loads of Citra hops.

**NUT BROWN ALE:** Style: English Brown Ale. IBU: 21.0. ABV: 5.9. Nothing says fall quite like a Nut Brown Ale. This year's Nut Brown Ale uses many of our favorite ingredients from Briess Malting & Ingredients. Showcasing Victory malt, special roast and Carabrown along with a Maris Otter backbone. A robust, earthy, nutty and biscuity liquid, with a touch of chocolate, finished with English Fuggle hops and fermented with our English house ale yeast. This beer is a mouthful and a beautiful iteration on a classic English Nut Brown Ale.

**SCOTTISH-STYLE ALE:** Style: Scottish Ale. IBU: 23.0. ABV: 4.9.

# SUNSHINE BREWING COMPANY | 209

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

121 S Main St, Lake Mills, WI 53551

Welcome to Sunshine Brewing Company, where the good times flow as freely as our handcrafted brews! Nestled in the heart of Lake Mills, WI, we're a family-owned brewery dedicated to crafting exceptional beers that capture the spirit of our vibrant community. From crisp lagers to hoppy IPAs and rich stouts, each sip is a taste of the laid-back, friendly atmosphere we pour into every pint. Come on over and experience the sunshine for yourself—we can't wait to share a beer with you!

**ENDURANCE:** Style: Specialty IPA. ABV: 7.5. Piney bitterness with a mandarin orange background and a subtle dragonfruit finish.

**HERE'S JOHNNY:** Style: American Double/Imperial Pilsner. ABV: 8.4. Boasts a crisp, clean profile with a surprisingly bold, golden richness and a remarkably smooth finish.

**MAYOR'S PLAYGROUND:** Style: American Stout. ABV: 6.5. Creamy body and a roasty character, rounded out by whispers of coffee and chocolate.

**PATCH KIT:** Style: American IPA. ABV: 4.5. Crisp and refreshing citrus notes together with subtle piney notes.

**SINGLE PASS:** Style: Kölsch. ABV: 4.8. Crisp and clean, offering light, subtle fruity notes for a perfectly balanced experience.

**SQUADRON 67 LAGER:** Style: American Pale Lager. ABV: 4.1. Light, clean and refreshing with a hint of floral aroma and a touch of Zesty flavor.

# SURLY BREWING CO. | 613

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

520 Malcom Ave SE, Ste. 500, Minneapolis, MN 55414

Surly Brewing Co. started with a homebrewing kit in Omar Ansari's garage. As his brewing passion grew, Omar converted his family's abrasives manufacturing business into a brewery in late 2004 after convincing Todd Haug, an industry veteran, to join him as Surly's head brewer. Since selling its first keg in February 2006, Surly has become one of the nation's fastest growing breweries. In December of 2014, Surly opened their newly-constructed Destination Brewery, complete with a restaurant and beer garden, after successfully leading the charge in 2011 to change a Prohibition-era Minnesota state law.

**2016 DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0.

**2020 DOUBLE VANILLA DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0.

Darkness already has inherent notes of baker's chocolate and dark fruit - making it the perfect candidate for a dose of aromatic vanilla. Double Vanilla Darkness features rich cacao flavor, sweet vanilla, and a honeyed character from aging in spirit barrels, formerly used to mature rye whiskey.

**2021 GIMME S'MORE DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0.


Bourbon Barrel Aged Russian Imperial Stout with Vanilla and Cinnamon Added.

**2024 COLA DARKNESS:** Style: Russian Imperial Stout. ABV: 12.0. Barrel Aged Imperial Stout with cola flavoring, demerara syrup, vanilla, and orange peel added.

**2024 DOUBLE BARREL AGED DARKNESS:** Style: Russian Imperial Stout.

ABV: 12.0. Tattersall Rum Barrel and O'Shaughnessy Bourbon Barrel Aged Imperial Stout with vanilla added.

**AXE MAN:** Style: American IPA. ABV: 7.2. Double dry-hopping with Citra and Mosaic hops creates this world-renowned IPA's intense tropical fruit and citrus aromas. Brewed with Golden Promise malt, this beer finishes rich and dry. First brewed in collaboration with Amager Brewery in Denmark.

**AXE MAN HOP WATER:** Style: Non-Alcoholic.  No Alcohol, just big Citra and Mosaic Hops flavor with a crisp, clean finish. Not bad for not beer.

**EIGHTEEN:** Style: Belgian Golden Strong Ale. ABV: 11.0. Surly Head Brewer Ben Smith's favorite beers tend to be funky, Belgian, or both. It inspired him to take a swing at his own Belgian-style beer for our 18th anniversary, using wild yeast, dry-hopping, virgin oak, stainless steel, and time. In the fall of 2023, Ben brewed a Golden Strong Ale, and did a split secondary fermentation. Half in the tank with *Brettanomyces Claussenii* yeast. The other half with

Brettanomyces Brux yeast. He aged them on those wild yeast strains for months in the stainless. Then he took about 15% of the beer and aged it in virgin oak. Then he blended all three back together in the spring. Then he dry-hopped it on Saaz hops. It's a lot, but it's worth it.

**FURIOUS FIRKIN:** Style: American IPA. ABV: 6.6. Aggressively hopped, citrusy-juicy hop notes w/ a chewy caramel malt background and assertive bitterness.

**GRAPEFRUIT SUPREME:** Style: Berliner Weissbier. ABV: 4.5. This grapefruit-forward tart ale is bright, fruity, clean, and extremely refreshing.


**MISTER SURLY'S ORANGE WHIP CREAM ALE:** Style: Cream Ale. ABV: 5.5. Mister Surly's Orange Whip Cream Ale is coming to your neighborhood. A dreamy concoction of vanilla, blood Orange, Hops, and Malt. Mister Surly's Orange Whip treats you to Vanilla sweetness, smooth Citrus, and a balanced finish. Treat yourself.


**MOSH PIT HAZY IPA:** Style: New England IPA. ABV: 7.2. Roiling with Amarillo, Citra, Simcoe, and Mosaic hops, our flagship hazy IPA thrashes with juicy, fruit forward flavor.

**MOSH PIT JUICY PALE ALE:** Style: American Pale Ale. ABV: 5.5. Breweries and bands don't start on the big stage. They all tend to start in someone's garage. They try, fail, adjust, try again, fail again, tweak something here, mess around with something over there, and through some cocktail of talent, persistence, and divine inspiration, they create something remarkable. This is that, in liquid form. Approachable, full-flavored, and begging for another sip, carried by welcoming notes of pineapple, orange, and lemongrass.

**NIICE BEER:** Style: American Blonde Ale. ABV: 4.5. It is what it says it is. Not too bitter, not too boring. Crisp and easy-drinking, it's a beer-flavored beer for all occasions. This beer is Niice.

**OKTOBERFEST - FIRKIN:** Style: Märzen/Oktoberfest. ABV: 6.0.

**OUTLOOK GOOD N/A HOPPY PALE:** Style: Non-Alcoholic.  Non-alcoholic doesn't mean non-enjoyable. Outlook Good centers on the aromatic hops and sturdy malt backbone of a righteous pale ale, all without the alcohol. Cheers to better days ahead. 60 Calories per 12oz serving

**OUTLOOK GOOD N/A OATMEAL BROWN:** Style: Non-Alcoholic.  Surly's newest N/A offering is an alcohol-free riff on a classic brown ale. Outlook Good Oatmeal Brown is crisp and lightly hoppy, with a velvety hit of flaked oats and cascading flavors of cocoa, coffee, and vanilla to make it go down easy.

## SWAY BREWING + BLENDING | 517

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

2434 County Road F, Baileys Harbor, WI 54202

Sway creates simple, easy drinking beers built on regionally sourced ingredients.

**A LITTLE BREEZE:** Style: Mexican Lager. ABV: 4.5. Mexican-inspired Pale Lager.

**COUNTY GOLDENROD:** Style: Saison/Farmhouse Ale. ABV: 5.0. Oak-fermented Saison with Foraged Goldenrod.

**FRUIT OF JEWELS:** Style: Saison/Farmhouse Ale. ABV: 6.0. Barrel-fermented Saison with Local White Wine Grapes.

**LONGTIME FRIENDS GRAVITY CASK:** Style: Czech Pilsener. ABV: 4.2. Czech-inspired Pale Lager.

**LOVELY RASPBERRIES:** Style: Fruit/Vegetable Beer. ABV: 5.3. Barrel-fermented Saison with Local Black Raspberries.

## THE BREWING PROJEKT | 319

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

1807 N Oxford Ave, Eau Claire, WI 54703

Unapologetic and stubbornly brewed beer. Like it? Cool. Don't like it? Don't drink it.

**CHOMPCHOMP CARROT CAKE:** Style: Pastry Sour. ABV: 7.4. Pastry Style Carrot Cake inspired beer made with carrots, spice, and cream.

**DARE MIGHTY THINGS:** Style: New England IPA. ABV: 6.4. Hazy India Pale Ale with Citra, Mosaic, Sabro, and El Dorado hops.

**PEPPERMINT MOCHA COW COW! CHOCOLATE MILK STOUT:** OG: 20.8. ABV: 5.7. Chocolate milk stout with peppermint mocha natural flavoring.


## THE CIDER FARM | 321


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

8216 Watts Rd., Madison, WI 53719

Created by two people for a few people. Our products don't try to compete with the grocery store ciders or the jug brandies. Rather, we use special ingredients, small batch attention and handcrafting to provide a complex and unique flavor experience. Our standards are inspired by European and American traditions. We are dedicated to our art and to providing you with something special from The Cider Farm.

**CLASSIC DRY:** Style: Cider. ABV: 6.3.  This cider features five of The Cider Farm's English cider apples, fermented out to near dryness. Crisp, complex, excellent with a wide range of foods and a good mixer.

**CYSER:** Style: Cider. ABV: 9.2.  This cyser combines our English apples with honey from hives on our organic farm. These ingredients are pampered to a perfect mellow finish. A slight touch of sweetness from a touch of unfermented honey.

**DABINETT:** Style: Cider. ABV: 5.7.  Our Dabinett cider has been a long time in the making. During our trip to the English cider country, a Dabinett cider stood out. We began planting Dabinetts in 2008. We now have approximately 2,500 Dabinetts in the orchard, with nearly all in production. The Dabinett apple is our favorite to grow and yields a mild tannin but little acid. In this cider, we've added our tart, sweet Liberty apples plus a bit more tannin diversity from some Porter's Perfection and Chisel Jersey apples. Dabinett still reigns in this full-bodied, bright and floral cider. A great demonstration of how rare and special ingredients produce a rare and special taste.

**OAK AGED:** Style: Cider. ABV: 5.7.  This cider is aged first in a medium toast American Oak and finished in an 11 toasted French Oak. Vanilla, butterscotch, similar to an oaked California Chardonnay.

## THE EXPLORIUM BREWPUB | 623

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

Southridge Mall 5300 South 76th Street, Greendale, WI 53129

At The Explorium Brewpub, small-batch, hand-crafted beer and food are our passion. As a locally owned brewery and restaurant, we proudly offer 24 taps of house-made beer in a welcoming, family-friendly setting. With two locations in the Milwaukee area, guests rave about our cozy atmosphere, friendly team, and spacious outdoor bar and patio. Come visit us and experience what makes us special!

**COPPER LAGER:** Style: Vienna Lager. IBU: 22.0. ABV: 5.6. Crisp yet complex amber lager designed for those that like beer.

**DAMN! THAT'S GOOD! DOUBLE IPA:** Style: American Double/Imperial IPA. OG: 1.077. IBU: 74.0. ABV: 9.0. SRM: 7.2. This is a big, meaty double IPA that will create a battle in your mouth of intense hops, strong honey and citrus flavor.

**HOT DOG!:** Style: American Adjunct Lager. IBU: 12.0. ABV: 4.8. Well Hot Dog! What we have here is delightfully light crispy goodness that is as American as hot dogs and baseball. Brewed with the finest Barley, Corn and Rice to lend a distinctively light body and a healthy dose of Hallertau Hersbrucker Hops for that satisfying zip on the finish.

**STRAWBERRY CHEESECAKE:** Style: Berliner Weissbier. IBU: 3.0. Berliner Weiss with Strawberry purée, lactose, and toasted almonds

**TASTES LIKE PURPLE:** ABV: 5.0. We're not above admitting that we enjoy recapturing the nostalgia of our youths with adult expressions. Whether you're looking for a freezey pop or an unnaturally hued beverage, we guarantee that the flavor in this hard seltzer is completely indistinguishable from Purple.



# THE FERMENTORIUM | 712

thefermentorium.com

7481 State Hwy 60 Trunk, Cedarburg, WI 53012

This is the foundation of every beer brewed at The Fermentorium. In name, Fermentorium essentially translates to “a place of fermentation.” And while Latin-ish sounding, honestly, it’s probably imagined. Regardless of Latin origin accuracy, something about the name stuck with founder, Kristopher Volkman.

The concept of the brewery dates back to 2007, the roots of which first grew in Kristopher’s humble backyard home garden. Inspired by the idea of 1890’s elixir carts and the somewhat eccentric alchemists who piloted them The Fermentorium was originally envisioned as a three barrel brewery which would focus on mixed fermentation and foraged ingredients, in true farm-to-table fashion. Kristopher even picked out the exact farmhouse he was going to purchase and convert into a brewery.

The culmination of this idea evolved, but has not been forgotten. What began as a hobby, turned to love, and in time (plus a few conferences, seminars and classes later), the vision evolved into what is now – The Fermentorium Beverage Company. After years of home brewing experimentation and the complete renovation of a former retail space, The Fermentorium found its first home in Cedarburg WI, and opened its doors to the public on January 28th, 2016 as a 20 barrel craft brewing facility.

Among the first craft beer taprooms and breweries to open in the Ozaukee County area, The Fermentorium proudly features 24+ brews on tap. Our taps always include at least a few unique machinations from the mind of the head brewer. The Fermentorium is known for its flagship brew Juice Packets and can be found across the state of Wisconsin in both cans and on draft.

**CAFE NOIR:** Style: American Stout. OG: 1.015. IBU: 40.0. ABV: 7.5. SRM: 40.0. This rich and flavorful coffee stout is a harmonious marriage of dark, roasted malts and the distinct flavors of single-origin coffee from Mexico. Brewed with carefully selected Mexican coffee beans, this stout boasts a bold and complex flavor profile with a slightly bitter finish. The deep, roasted notes of the stout are complemented by the Mexican coffee’s smooth and chocolaty undertones, creating a well-balanced and satisfying brew.

**SOFT FOCUS:** Style: New England IPA. OG: 1.07. IBU: 12.0. ABV: 7.4. SRM: 3.0. Hazy edges, saturated flavor. This pillowy Hazy IPA blends the lush citrus, tropical, and stone fruit notes of HBC 1019, Sabro, and El Dorado hops with a smooth malt bill of pilsner, spelt, and malted oats. A gentle haze, a crisp glow—let the moment blur into focus.

**WIND IN THE WILLOWS:** Style: Belgian Blond Ale. OG: 1.07. IBU: 20.0. ABV: 9.1. SRM: 4.0. Inspired by a line from the Grateful Dead’s Scarlet Begonias and the traditional ninth anniversary gift of willow, this beer celebrates rhythm, nature, and the joy of the unexpected. Wind in the Willows is a Belgian-style blonde ale brewed with wildflower honey and white tea, offering bright floral aromatics, a touch of spice, and a dry, golden finish. Light on its feet but rich in character, it’s a toast to nine years of fermentation, friends, and following the breeze wherever it may lead.

# THE LONE GIRL BREWING COMPANY | 101

thelonegirl.com

114 E Main St. , Waunakee, WI 53597

Craft brewing is our passion. It’s our way to be part of the community, to celebrate the local flavors, and create something that brings people together. We want craft brewing to be something that everyone can experience. That’s why all Lone Girl beers are created to have both their own unique character and a familiar quality, so they can be thoroughly enjoyed by all—from the avid connoisseurs to the casual beer drinkers. That’s also why we built our brewery to “break the wall” and allow our Lone Girl guests to have an unfiltered view into the brewing process and feel a part of it, at all times.

**2 TRAINZ:** Style: American Double/Imperial IPA. IBU: 90.0. ABV: 8.2. SRM: 6.0.

This IPA is bursting with tropical and citrus flavors.

**IPA#18:** Style: American IPA. IBU: 60.0. ABV: 6.0. Sultana, Motueka.

**JUICE BOX SELTZER-STRAWBERRY RHUBARB:** Style: Hard Seltzer. ABV: 4.0.

**JUICE BOX SOUR-PINEAPPLE BLUEBERRY:** ABV: 4.5.

**LOVE TRAIN:** Style: Specialty IPA. IBU: 60.0. ABV: 6.7. SRM: 6.0. For a couple years now our staff has enjoyed mixing a couple draft beer blends. One of these is Summer Lovin' and 2Trainz mixed 50/50 from the taps. Turns out the mango juiciness is too amazing to not share.

**SILVER DOLLAR STOUT:** Style: American Double/Imperial Stout. ABV: 11.0. We aged our Imperial Stout (Liquid Assassin) in a maple bourbon barrel. This is an intensely-flavored stout with rich dark chocolate and a subtle maple syrup nose.

**SUMMER LOVIN:** Style: Fruit/Vegetable Beer. IBU: 25.0. ABV: 5.5. SRM: 4.0. A citrusy hazy wheat beer that has been infused with sweet mango.

**TOWHEAD:** Style: Belgian Blond Ale. IBU: 30.0. ABV: 7.0. SRM: 5.0. A Belgian Blonde ale that has a good yeast character and honey-like alcohol presence. Light golden color with a touch of haze. This beer has initial sweetness but finishes dry on the palate leaving you wanting more.

## THIRD SPACE BREWING | 501

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

1505 W St. Paul Ave, Milwaukee, WI 53233

Third Space Brewing's founders are Milwaukee natives with a passion for creating great beer and a thriving small business in their hometown. Third Space Brewing opened its doors September 15, 2016 and quickly began distributing beer throughout the Milwaukee area. In 2018, Third Space was named one of the 50 fastest growing craft breweries in the nation by the Brewers Association. In 2019 Third Space expanded its distribution to include Madison and the Southwestern portion of Wisconsin. In 2020 and 2021, Third Space further expanded its distribution footprint such that it is now sold throughout the entire state of Wisconsin.

### CITRA LEMON HOP WATER:

**CUCUMBER LIME BLONDE:** Style: American Blonde Ale. ABV: 5.0. Quench your thirst with our Cucumber Lime Blonde Ale, a light refreshing beer flowing with the flavor of fresh, crispy cucumber and zesty lime. Perfect for savoring on a warm day!

**FROG WEISS:** Style: Fruit/Vegetable Beer. ABV: 5.0. Kettle sour with Fig, Raspberry, Orange, Ginger. Inspired by a delicious jam our brew team enjoyed in Nashville, TN at the Craft Brewers Conference. They call it Frog Jam so we call this beer Frog Weiss.

**HAPPY PLACE:** Style: American Pale Ale. IBU: 45.0. ABV: 5.3. Bright hop aromas meet flavors of citrus, stone fruit, berries and passion fruit in this flavor-filled yet supremely balanced hoppy pale ale. A meticulously selected blend of malts allows the full hop flavors to shine while keeping this brew smooth and balanced.

**HEAVENLY HAZE:** Style: New England IPA. IBU: 20.0. ABV: 6.2. We packed this Hazy IPA with loads of Citra Cryo, Idaho 7 Cryo, and Sabro Cryo hops for intense juicy fruit flavors and low bitterness.

**LIQUID GETAWAY:** Style: American Double/Imperial IPA. ABV: 8.0. Escape to the tropics with this juicy double IPA, brimming with lush pineapple and guava aromas. Discover a refreshing getaway in every sip.

**MOON RISE:** Style: American Double/Imperial Stout. ABV: 13.0. Aged six months in bourbon barrels, each sip of this Imperial Stout shines with notes of velvety chocolate and rich dark fruit.

### MOSAIC LIME HOP WATER:

**MYSTIC KNOT:** Style: American Double/Imperial Stout. ABV: 10.5. Mystic Knot is an Irish-Style Coffee Stout that draws inspiration from the classic Irish Coffee. The base beer is an Irish-style imperial cream stout that has been aged in bourbon and whiskey barrels for seven months. The beer was then steeped with freshly roasted and ground coffee from our friends and neighbors at Stone Creek Coffee. Mystic Knot is the 4th release in our In the Spirit Barrel-Aged Series.

**PRETTY GOOD:** Style: American Amber/Red Ale. IBU: 12.0. ABV: 5.5. With its inviting amber hue, robust foundation of caramel malt and balanced hop profile... what can we say? This beer is pretty good!

## TITLETOWN BREWING CO. | 313

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

320 N Broadway, Green Bay, WI 54303

We're Green Bay's original craft brewery, founded in 1996 by a group of beer loving locals. We honor our connection to the Green-and-Gold and our link to a storied cultural past every day.

**BARREL AGED WILD CARD: PASSIONFRUIT/PEACH:** Style: Berliner Weissbier. ABV: 9.5. Our passion fruit/peach kettle sour aged in J. Henry bourbon barrels for over 6 months. This cocktail-style beer was inspired by the whiskey sour.

**BENT TUBA OKTOBERFEST:** Style: Märzen/Oktoberfest. IBU: 26.0. ABV: 6.0. U.S. Beer Tasting Championship's "Best Oktoberfest in the Midwest", this beer kicks some serious brass.

**BOATHOUSE PILSNER:** Style: Czech Pilsener. IBU: 50.0. ABV: 5.5. Czech-Style pilsner. Made with floor-malted bohemian pilsner malt. Fermented slow and cold and naturally carbonated. Easy-drinking, yet complex malt character with a floral and a little spice from Saaz hops.

**DARK HORIZON:** Style: Euro Dark Lager. IBU: 32.0. ABV: 6.0. Dark Czech-Style Lager. Decocted. Caramel, toast, hazelnut and rich malt flavors with subtle floral hop notes.

**EXTRA POINT:** Style: Session Beer. ABV: 4.9. Sessionable hazy IPA. Brewed with Elani, Idaho-7 and Strata hops. Light and easy-drinking with bold tropical flavors and a touch of dank strawberry.

**INFINITE KIWI-VERSE:** Style: New England IPA. ABV: 7.5. Hazy New Zealand IPA. Brewed with Superdelic, Wai-Iti and Riwaka hops. Fruit forward with tropical notes of kiwi, red candy, and lime.

**JOHNNY BLOOD RED:** Style: Irish Red Ale. OG: 14.0. IBU: 20.0. ABV: 6.0. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

**ORANGE CRUSH:** Style: American Pale Wheat Ale. ABV: 5.0. American wheat beer with dehydrated orange added during the brew and fresh orange zest added post-fermentation. The orange will take you to the moon!

**WILD CARD: TANGERINE, PINEAPPLE, VANILLA:** Style: Berliner Weissbier. ABV: 7.5. Kettle soured beer with real tangerine, pineapple and vanilla added post-fermentation. A harmonious balance of sweet and sour with a kiss of vanilla to round out the flavor.

## TOPPLING GOLIATH BREWING CO. | 818

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

1600 Prosperity Road, Decorah, IA 52101

Founded in 2009 by Clark and Barbara Lewey in Decorah, Iowa, Toppling Goliath Brewing Company quickly gained fame for its bold, high-quality craft beers. With brewer Mike Saboe, they created iconic brews like Pseudo Sue, King Sue, and Kentucky Brunch Brand Stout. The brewery earned top honors at the U.S. Open Beer Championship in 2021 and 2023 and was ranked the #2 brewery in the world by Beer Advocate. Today, Toppling Goliath distributes over 40 rotating beers annually across 30+ U.S. states and 15+ countries, continuing to innovate while staying true to its small-town roots.

**2025 KOSELIG:** Style: American Double/Imperial Stout. ABV: 14.7. Pour yourself a glass of delicious Koselig Barrel-Aged Stout and let the notes of caramel, vanilla, cinnamon, and bourbon surround you in comfort like a cozy evening by the fireplace.

**2025 MORNIN' DELIGHT:** Style: American Double/Imperial Stout. ABV: 12.0. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and coffee.

**ASSASSIN 2025:** Style: American Double/Imperial Stout. ABV: 14.38. This barrel-aged stout spends over a year in barrels, sometimes closer to two, to

create one killer brew. Featuring notes of bourbon, warmth in each sip and washes over a fudge chocolate base.

**ASSASSIN COCONUT, PECAN & VANILLA:** Style: American Double/Imperial Stout. ABV: 13.5. This killer stout explodes with notes of bourbon-laden chocolate truffles and is packed with the rich flavor of roasted coconut and pecans, and finishes with decadent vanilla that washes over your palette.

**AURORA:** Style: American Double/Imperial Stout. ABV: 14.45. Five years following its predecessor, \*\*71, we introduce Aurora, the aircraft whose existence remains unconfirmed. This Special Reserve consists of the best of our last 5 years of barrels.

**BERRY PATCH FANDANGO:** Style: Mixed-Fermentation Sour. ABV: 5.3. Berry Patch Fandango fruited sours flavor profile is a mélange of blueberries, mulberries and raspberries. Inspired by homemade jam, it balances the sweet and tart notes of all three fruits, leaving you with the perfect taste of summer's harvest.

**CYBER SUE:** Style: American IPA. ABV: 7.2. In the battle against boring IPAs, this beastly brew has your back. It's bursting with tropical fruit notes from a killer squad of Citra, Mosaic, and Simcoe hops that create mango, pineapple and fresh tangerine aromas. Raise your glass and charge ahead! With Cyber Sue on your side, you'll surely come out the victor.

**DINO BREAK:** Style: American Double/Imperial IPA. ABV: 8.5. Looking for a thrill? Before skydiving or hitting the surf try a Dino Break instead. Ride the wave of Simcoe, Amarillo and Centennial hops which give this DIPA notes of citrus, pine and bright orange.

**DOROTHY'S NEW WORLD LAGER:** Style: California Common/Steam Beer. ABV: 5.0. Mild in body, easy-going, and clean in taste. Each sip charms the senses with a distinct flavor and refreshing simplicity. Named after our founder's grandmother, our unfiltered lager is forever dear to our hearts.

**DOUBLE DRY-HOP KING SUE:** Style: American Double/Imperial IPA. ABV: 8.2. Citra hops give King Sue its bold flavors of mango, orange, and pineapple. This double dry-hopped version packs even more flavor into each can.

**DRAGON FANDANGO:** Style: Mixed-Fermentation Sour. ABV: 4.2. Mango, Passion Fruit and Dragon Fruit are combined to create this unique sour beer. Raise a glass, dance the fandango and celebrate these tropical fruits.

**IMPERIAL GOLDEN NUGGET:** Style: American Double/Imperial IPA. ABV: 8.3. He rules the land with golden plated iron fists and has but one demand—create the greatest beer in the land. Following the prized recipes of yore, he discovers his holy grail—the golden nugget.

**KING SUE:** Style: American Double/Imperial IPA. ABV: 8.2. This full-bodied, hazy double IPA has notes of juicy mango, orange, and pineapple from the use of Citra hops and finishes with a grapefruit aroma.

**MUNICH WEISS:** Style: Hefeweizen. ABV: 5.6. Brewed in old-world Weissbier tradition. Hazy and deep-glowing orange with a soft, pillowy, cloud-like head. Delicate aromas of cinnamon and clove baked into fresh bread, supported by a nuanced influence of banana.

**NEPO BABY (COLLABORATION WITH BLACKSTACK BREWING):** Style: American Double/Imperial IPA. ABV: 7.8. Two great breweries did the heavy lifting and this Nepo Baby is reaping all the benefits. privileged enough to be brewed with Strata, Nelson and Riwaka hops this DIPA is sure to succeed without even trying.

**OKTOBERFEST:** Style: Märzen/Oktoberfest. ABV: 5.2. Raise a glass of Oktoberfest in celebration and watch as the light dances off its rich amber color. Enjoy a beautiful bouquet of soft caramel and biscuit before the first sip blankets your palate with malty notes of fresh-baked bread.

**PROJECT HOPFISCH (COLLABORATION WITH LUA BREWING):** Style: American Double/Imperial IPA. ABV: 8.0. For six years, we have collaborated with Lua Brewing to show our passion for Iowa's waterways. Donating time and funds towards cleaning up and protecting one of our most important resources, our water.

**PSEUDO SUE:** Style: American Pale Ale. ABV: 5.8. This single-hop pale ale showcases the Citra hop for a well-balanced beer that is delicate in body with a mild bitterness in the finish. Ferocious hop aromas of citrus and mango give a refreshing taste that is bright with just enough bite!

**SUMMER SUE:** Style: Belgian Blond Ale. ABV: 5.2. A refreshing citrus ale brimming with sweet tropical notes that are perfect for warm afternoons. Aromas of bright citrus bring a vibrant pop to this summertime ale.

**TG PILS:** Style: German Pilsener. ABV: 5.5. Our Pilsner is brewed with simplicity and results in the harmonious confluence of meticulously executed old-world traditions and ingredients. Our iteration of the Hochkurz mash schedule meant we'd be executing six different temperature rests, each of which carries a specific focus in mind, and while this is significantly more labor intensive than a current-day single infusion mash, the difference in the end result speaks for itself. An egg white foam rests atop a crisp, clear, golden beer, with just a hint of Hallertau Mittelfruh hops coming through in the finish.

## TOPSY TURVY BREWERY | 109

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

727 Geneva St, Lake Geneva, WI 53147

Topsy Turvy Brewery was born from a dream and love of Wisconsin's craft brewing history. This love is being brought to life in a historical church in the heart of Lake Geneva, Wisconsin located just blocks from Geneva Lake. We updated the Old First Baptist Church to become our brewery taproom and operate a 3bbl nanobrewery in the basement. We are right in the heart of beautiful downtown Lake Geneva, Wisconsin. Don't forget to stop on in for a Flippin Good Time.

**BOOZY PREACHER COOKIES:** Style: Oatmeal Stout. OG: 21.6. IBU: 26.0.

ABV: 12.3. SRM: 49.0. Imp. Oatmeal Chocolate Stout aged in Rush Creek Bourbon barrels with peanut butter and vanilla added.

**GENEVA LAKE CHERRY WHEAT:** Style: Fruit/Vegetable Beer. OG: 10.6. IBU: 16.0.

ABV: 4.8. Traditional American Wheat beer with Montmorency cherries from Door Co. WI. Others may claim to have the original recipe for this local Lake Geneva favorite but don't be fooled, this is as close as it gets!!

**KARDINAL KÖLSCH:** Style: Kölsch. OG: 10.9. IBU: 22.0. ABV: 4.8. SRM: 3.6.

Aromas of sweet malt, hay and fruit esters. The pilsner and specialty malts start the flavor, mid-palate the fruit esters from the yeast and slight citrus spice from the hops take over. The finish dries a bit with cracker, floral and spice flavors along with a hint of bitterness.

**THE HOLY GHOST I:** Style: New England IPA. OG: 16.5. IBU: 25.0. ABV: 6.7.

SRM: 5.3. Citra, Hydra and NewZilla are represented in the first of The Holy Ghost series. Thiolized yeast is used to bring out tropical, white grape and grapefruit notes along with the hops which also adds orange pith flavor to the finish.

### ROOKIE

## TORZALA BREWING CO. | 409

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

2018 S 1st Street, Milwaukee, WI 53207

Established in 2021, Torzala Brewing Co. is the first women-owned, minority-owned, family-run brewery located in Milwaukee. As a family brewery, we are able to focus on our core values without compromise. Those values include embracing diversity, honoring tradition, supporting local businesses, and appreciating our city from a historical perspective.

While visiting our taproom you will notice these values on display through the beers we brew and the stories they tell. Each pays homage to our past, and helps create an environment that is inclusive to all. It is our belief that we are not just brewing beer, but rather becoming a partner with our community and developing a physical space with a unique brand experience that locals will be proud to call their own! ¡Salud! Na Zdrowie! Cheers!

**AQUANTE AGAVE:** Style: Mexican Lager. OG: 1.047. IBU: 12.0. ABV: 5.0. SRM: 2.0.

This brew showcases a light beer designed to be full of flavor. You'll experience a malty backbone paired with the brightness of yellow maize, a sweet touch of blue agave, citrusy hints of lime, and light on hops resulting in a highly refreshing brew.

**DINÁMICA DOLORES:** Style: Rauchbier. OG: 1.068. IBU: 18.0. ABV: 6.2. SRM: 7.0.

Smoked Cherrywood malt, Polish hops and Hatch chiles from New Mexico,

bring a tantalizing balanced blend of heat and smoke to this twist on a traditional Rauchbier. ¡Salud!

**JONES ISLAND - POLISH PALE ALE:** Style: Specialty IPA. OG: 1.069. IBU: 34.0. ABV: 6.2. SRM: 15.0. Brewed with Pale Ale and Caramel malts to develop notes of toffee and caramel balanced by two exclusively imported Polish hop varieties that impart intriguing aromas of magnolia, lavender, licorice, aniseed, cinnamon, and bergamot.

## TRANSIENT ARTISAN ALES | 503

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

4229 Lake St, Bridgman, MI 49106

**9TH ANNIVERSARY SAISON:** Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 5.5. Oak Fermented Mixed Culture Farmhouse ale.

**BUCKLEY RESERVE #1:** Style: American Double/Imperial Stout. Imperial Stout.

**BUCKLEY RESERVE #2:** Style: American Double/Imperial Stout. Imperial Stout.

**CZECH YOURSELF:** Style: Czech Pilsener. ABV: 4.8. Czech Style Pilsner.

**DOUBLE LOOSE JUICE:** IBU: 50.0. ABV: 10.0. Hazy Imperial IPA with Citra and Simcoe Hops.

**HAND MADE LAGER:** Style: Light Lager. American Lager.

**LIGHT AND DUST:** IBU: 60.0. ABV: 8.0. DDH DIPA with Motueka and Vic Secret hops.

**MUEZE:** Style: American Double/Imperial Stout. IBU: 50.0. ABV: 17.0. SRM: 40.0. Imperial Breakfast Stout aged 1, 2, and 3 years in maple bourbon barrels, then blended.

**NUKE THE WHALES:** ABV: 6.0. Gluten Free Sour Ale with Cherry, Blueberry, Lemon, and Muscat Grapes.

**PURPLE STUFF SMOLVERINE:** Style: Pastry Sour. ABV: 4.5. Smoothie Sour Ale with Concord, Pinot Noir, Cabernet Sauvignon Grapes, Pomegranate Juice, Vanilla, Vanilla Ice Cream, and Lactose Sugar.

## TUMBLEROCK BREWERY | 215

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

55718 State Rd 136, Baraboo, WI 53913

Our brewhouse includes a taproom and a private space for guests that can seat roughly 30 people. Come on through and check out our Flagship beers and our rotating Seasonal beers.

Tumbled Rock is a cozy, open-concept restaurant with a full bar, a massive fireplace, and a comfortable lounge. Our menu offers old-world and home food, with a modern twist and full flavors.

**CABANA DREAMS:** Style: Mixed-Fermentation Sour. IBU: 13.0. ABV: 4.0. Mango, Jalapeño, and tamarind sour.

**FIKA:** Style: Oatmeal Stout. IBU: 27.0. ABV: 4.5. Inspired by Head Brewer Erica's trip to Sweden, Fika (Fee - kuh) is the delightful Swedish custom of pausing your day to enjoy coffee and a Kanelbullar (cinnamon bun) with friends. What better way to bring Fika to Baraboo than with an oatmeal stout made with locally roasted coffee from our friends at Nautical, sweet lactose, and a touch of cinnamon. This beer smells like a rich cup of freshly brewed coffee, with a sweet and full body mouthfeel, and a dash of cinnamon on the back end to wash it all away.

**JIMMY D'S:** Style: Mexican Lager. IBU: 42.0. ABV: 4.3. Crisp and refreshing, brewed with flaked maize and hopped with Motueka. Slightly tart, with hints of lime.

**STOP GHERKIN ME AROUND:** IBU: 19.0. ABV: 5.2. Brine us a river, we made a pickle beer! This sour beer base was loaded up with fresh pickling spices, salt, and fresh pickle juice. Sour, salty, tart, refreshing.

# TWO BROTHERS BREWING CO. | 714

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

30W315 Calumet Ave West, Warrenville, IL 60555

Founded in 1996 by brothers Jim and Jason Ebel, Two Brothers Brewing Company has revolutionized Chicago's craft beer scene. Pioneers in introducing diverse beer styles like German Hefeweizens and French Country Ales, they boast eight year-round brews and seasonal releases. As a 100% family-owned brewery committed to sustainability, their passion for crafting award-winning beer is evident in every pour.

**30 WEST:** Style: American IPA. ABV: 6.5. West Coast IPA.

**ASTRO FIZZ:** Style: American Wild Ale. ABV: 4.5. American Sour Ale Brewed With Mango, Pineapple, and Guava.

**ATOM SMASHER:** Style: Märzen/Oktobertfest. ABV: 7.0. Oktobertfest Amber Lager.

**BLOOD & FIRE:** Style: American IPA. ABV: 6.7. Blood Orange IPA with Paloma and Lime.

**DOMAINE DUPAGE:** Style: Bière de Garde. ABV: 6.2. 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!

**EXTRA GUSTY NORTHWIND:** Style: Russian Imperial Stout. ABV: 11.0. Bourbon Barrel Aged.

**PURA VIDA:** Style: German Pilsener. ABV: 4.8. Craft Lager.

# TYRANENA BREWING CO. | 612

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

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces six year-round beers, eight seasonal brews and a number of specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin". These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

**BITTER WOMAN IPA:** Style: American IPA. IBU: 68.0. ABV: 5.75. Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma.

**COCO POCO IMPERIAL COCONUT PORTER AGED IN RUM BARRELS:** Style: American Porter. IBU: 35.0. ABV: 7.5. Well balanced, with the base Imperial Porter providing a delightful chocolaty flavor, the barrel contributes characters of wood, vanilla and rum combined with a pleasing, not overpowering, coconut flavor and aroma.

**CZECH DARK LAGER:** Style: Euro Dark Lager. ABV: 4.75. Floor-malted Bohemian Pilsner, Dark and Carabohemian malts give this Czech-Style Dark Lager a beautiful near black color with garnet hues and a complex maltiness without the heft of a typical dark ale.

**FIESTA MARGARITA:** Style: Mixed-Fermentation Sour. ABV: 6.0. This beer balances mouthwatering acidity with the refreshing taste of lime, a salt bite and tequila aromatics.

**GEMUETLICHKEIT OKTOBERFEST:** Style: Märzen/Oktobertfest. IBU: 22.0. ABV: 5.5. Our Gemuetlichkeit™ Oktoberfest is brewed in the style of a German Märzen. It's a lager rich in malt with a balance of clean, hop bitterness with a toasted bread and biscuit-like malt aroma and flavor.

**LAKE MILLIONAIRE:** Style: American IPA. IBU: 56.0. ABV: 5.25. Unfiltered and double dry-hopped with a blend of four hops providing a luscious bouquet of tropical and citrus flavors and aromas

**LOST ADULT UNFILTERED DOUBLE DRY-HOPPED IPA:** Style: American Double/Imperial IPA. IBU: 30.0. ABV: 8.25. Lost Adult™ Unfiltered Double Dry-Hopped Imperial IPA is brewed with a bounty of Simcoe, El Dorado and Mosaic hops... dry hopped twice... and packaged unfiltered to maximize the hop flavor and aroma.



**MURASAKI FRUIT TART:** Style: Mixed-Fermentation Sour. ABV: 6.5. An umeboshi-inspired tart wheat ale brewed with plum, black currant, blackberry and Himalayan pink sea salt. Umeboshi is a traditional Japanese food of pickled ume plums known for its sour and salty tang. Murasaki is the Japanese word for purple.

**SHANTYTOWN DOPPELBOCK:** Style: Doppelbock. ABV: 7.25. Shantytown Doppelbock is brewed in the style of a German strong doppelbock. Brown in color with malty sweetness and a full body.

**THREE BEACHES HONEY BLONDE ALE:** Style: American Blonde Ale. IBU: 10.0. ABV: 5.0. Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent.

**TWENTY-FIVE:** Style: American Double/Imperial Stout. ABV: 14.0. TWENTY-FIVE is a Double Barrel-Aged Imperial Stout aged in fresh W.L. Weller bourbon barrels for about 6 months, then transferred again and aged for about another 6 months in fresh Heaven Hill bourbon barrels, Cognac barrels and a Cherry Bitters barrel. The result is a delightfully complex beer...having barrel-induced notes of cherry, raisin and cinnamon all harmoniously layered over notes and aromas of chocolate, coffee and molasses.

## UNE ANNÉE | 112

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

6343 Gross Point Rd, Niles, IL 60714

A Chicago Brewery focused on making great beer with an emphasis on Belgian and French styles. Founded early 2012, Une Année is brewing at a location in the Kinzie Industrial Corridor and is available at most better bottle shops, bars and Restaurants throughout Chicago.

**Brewing Philosophy:** Our brewing approach will be to make a few beers, very well. The flagship beer and initial release will be a Belgian IPA called Maya, followed by traditional Belgian Abbey lineup. In addition, each quarter a different Saison will be produced. Some of these will change yearly and some will remain. As production increases, monthly released single batch beers will follow.

**EL ZACATON:** Style: American Double/Imperial Stout. ABV: 12.0. Imperial stout fermented with almond flour, cacao nibs, cinnamon sticks, vanilla beans, ancho chilies, guajillo chilies, habanero chilies, and cherrywood.

**FRESH IPA:** Style: New England IPA. ABV: 7.0.

**FRESH ONE HOP CITRA:** Style: American Double/Imperial IPA. ABV: 8.5.

**LE SEUL X:** Style: American Wild Ale. ABV: 6.5. American Wild Ale with Passionfruit.

**NO REGRETS:** Style: American Wild Ale. ABV: 5.7.

**UNE ANNÉE LE GRAND MONDE 2025-01:** Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 7.0. Barrel Aged American Wild Ale w/ Black Currant and Vanilla.

## UNEXPECTED CRAFT BREWING COMPANY | 614

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

14401 W Eleven Mile Road, Oak Park, MI 48237

Making quality Ales and Lagers since 2015. River Rouge Brewing company makes world class beer for world class beer drinkers! Our 20 taps have seen hundreds of different types of beer since opening and we continue to create new ones as we celebrate the craft of beer making!

**CHEERS TO 10 YEARS:** Style: American Double/Imperial Stout. IBU: 40.0. ABV: 19.0. SRM: 58.0. Cheers to 10 Years - Port wine Barrel Aged 19% ABV Imperial Stout. Aged for 12 months in a Ruby Port wine barrel. It's smooth, slightly sweet flavor and dark richness leave you wanting more.

**COCONUT KÖLSCH:** Style: Kölsch. OG: 1.048. IBU: 22.0. ABV: 5.0. SRM: 4.6.

**ORANGE CREAM SODA WHEAT:** Style: American Pale Wheat Ale. OG: 1.05. IBU: 26.0. ABV: 5.3. SRM: 3.5. Our American wheat ale with a great orange cream soda taste. Not for the traditionalist, a beer for people who want to have fun with their beer. Yummy!

**PEANUT BUTTER CHOCOLATE STENCEL STOUT:** Style: American Stout. OG: 1.07. IBU: 70.0. ABV: 6.5. SRM: 31.3. This is our signature beer that we started at River Rouge Brewing Company back in 2015. A big peanut butter Chocolate flavor. According to the Detroit Free Press, "... one of the best Peanut Butter Chocolate Stouts in the State of Michigan".

**STAR DATE 10.7 - WATERMELON EDITION:** OG: 1.045. IBU: 40.0. ABV: 4.5. SRM: 3.1. Hazy Session IPA 5.1% ABV. Our first session hazy uses Galaxy, Pink, and Idaho 7 hops to makes this light crisp hazy IPA. This is a collaboration with longtime friend and Brew Master Alex Van Horne of Summer Fox Brewery and Intergalactic Brewing Company of California. With watermelon.

## UNTITLED ART | 118

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

1131 Uniek Dr, Waunakee, WI 53597

Untitled Art has been crafting your favorite and most flavorful Beers, Seltzers, N/As, CBDs and THC drinks in the market since 2016. From the one and only Waunakee WI and now sold across the US in select markets. Untitled Art and team are proud to be from WI and invited back to Great Taste for your enjoyment!

**APPLE FRITTER A LA MODE:** Style: Pastry Sour. ABV: 6.0. Inspired by the world-renowned\* apple fritter made by our hometown friends at Greenbush Bakery, this fruited sour is an ode to Italian grandmothers and fritter lovers alike. Warmly spiced with a sweet pastry cream backbone to stand up to a bit of pucker from tart apple juice, this fresh-baked brew is a fitting tribute to a literal giant of the local donut scene.

**BA MEXICAN POT DE CREME:** Style: American Double/Imperial Stout. ABV: 12.9. Barrel aged imperial stout with macadamia nuts, cocoa, cinnamon, chocolate, vanilla, and milk sugar in collaboration with 3 Sons Brewing Co

**BARREL-AGED AMERICAN IMPERIAL STOUT:** Style: American Double/Imperial Stout. ABV: 15.0.

**BLUEBERRY UPSIDE DOWN FRUITED SOUR:** Style: Berliner Weissbier. OG: 15.5. ABV: 6.0. SRM: 5.0. Kettle sour Berliner Weisse-style ale with Blueberry Puree, Brown Sugar, and Cinnamon

**FLVR! GRAPEFRUIT RADLER N/A:** ABV: 0.5. Just in time for lazy days lying in the hammock, floating on the water, or sitting on the porch, our NON-alcoholic take on a light beer with a refreshing, citrusy boost of fruity grapefruit is here to quench your thirst on those hot summer days.

**FLORIDA SELTZER BLACKBERRY AGAVE:** Style: Hard Seltzer. ABV: 5.0. Seltzer made with blackberry and agave

**FLORIDA SELTZER BLOOD ORANGE POMEGRANATE:** Style: Hard Seltzer. ABV: 5.0. Seltzer made with blood oranges and pomegranate

**FLORIDA SELTZER MANGO DRAGONFRUIT:** Style: Hard Seltzer. ABV: 5.0. Hard Seltzer with Mango and Dragonfruit


**FLORIDA SELTZER NAVEL ORANGE YUZU:** Style: Hard Seltzer. ABV: 5.0. Hard Seltzer with Navel Oranges and Yuzu


**FLORIDA SELTZER PINEAPPLE MANGO:** Style: Hard Seltzer. ABV: 5.0.

**FLORIDA SELTZER PRICKLY PEAR:** Style: Hard Seltzer. ABV: 5.0. Seltzer made with prickly pear and guava

**FLORIDA SELTZER STRAWBERRY KIWI:** Style: Hard Seltzer. ABV: 5.0. Hard Seltzer with Strawberry and Kiwi

**FRUIT CUP COCKTAIL GLUTEN FREE SMOOTHIE:** ABV: 6.0.  Smoothie-Style sour with Pineapple, Mango, Guava, Lychee and Pear.

**NA CERVEZA CON LIMON:** Style: Non-Alcoholic. ABV: 0.5.  We've given our Non-Alcoholic Cerveza Sin Nombre Mexican-Style Lager a summer glow-up with the addition of key lime puree and a hint of sea salt.

**NA ITALIAN PILSNER:** Style: Non-Alcoholic. ABV: 0.5.  Non-alcoholic Italian Pilsner

**NA JUICY IPA:** Style: Non-Alcoholic. ABV: 0.5.  Non-alcoholic juicy IPA

**NA MANGO DRAGONFRUIT:** Style: Non-Alcoholic. 

**NA OKTOBERFEST:**

**NECTARON KRUSH IPA:** Style: American IPA. ABV: 6.0. A tale of two hops from opposite sides of the world, this fruit salad of an IPA marries the pineapple, passionfruit and peach notes of New Zealand's Nectarone with ripe tropical fruits and stone fruit of Krush from the Yakima Valley in Washington.

**PINEAPPLE LYCHEE VANILLA SMOOTHIE:** ABV: 6.0. Gluten-Free Smoothie with Pineapple, Lychee and Vanilla.

**PRICKLY PEAR GUAVA FLORIDA SELTZER:** Style: Hard Seltzer. ABV: 5.0. This is where the Florida Seltzer line of REAL FRUIT hard seltzers began. Our flagship flavor features sweet and tart guava juice with a touch of passionfruit and prickly pear for a thirst-quenching ticket to tropical paradise in every sip! Real fruit. Real flavor. Hardly another hard seltzer.

**ROCKET POPSICLE:** Style: Hard Seltzer. ABV: 5.0. Hard Seltzer with blue raspberry flavoring.

**SALTED CARAMEL MOCHA STOUT:** Style: American Stout. ABV: 8.0. Ribbons of rich salted caramel swirl with bittersweet chocolate and roasty espresso for a luxurious brew to warm you up on cold winter nights.

## UP NORTH BREWING COMPANY | 710

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

304 Matterhorn Tr, Nekoosa, WI 54494

**DARK INTENTIONS:** Style: Russian Imperial Stout. OG: 1.105. IBU: 70.0. ABV: 10.5. whiskey barrel aged imperial stout.

**DISCO OWL IPA:** Style: American IPA.

**FIRESIDE FRIENDS:** Style: American Amber/Red Ale.

**FREEDOM EAGLE:** Style: American Blonde Ale.

**LIMONCELLO LAVENDER SOUR:** Style: Pastry Sour.

## URBAN ARTIFACT | 119

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

1660 Blue Rock St, Cincinnati, OH 45223

Urban Artifact is a Cincinnati, Ohio brewery dedicated to producing world-class fruit beers made exclusively with real fruit.

**CAPY SNACKS: CINCINNATI BLACK RASPBERRY:** Style: Fruit/Vegetable Beer. ABV: 5.0. Fruit ale brewed with Cincinnati Black Raspberries.

**POMEGRANATE PISTACHIO CROSTINI:** Style: Fruit/Vegetable Beer. ABV: 6.4. Fruit ale brewed with pomegranate, pistachio, bread and vanilla bean.

**TEAK:** Style: Fruit/Vegetable Beer. ABV: 7.2. Fruit ale brewed with pineapple, pink guava, and key limes.

**THE GADGET:** Style: Fruit/Vegetable Beer. ABV: 8.0. Fruit ale brewed with blackberries, raspberries and vanilla bean.

## URBAN CHESTNUT BREWING CO. | 620

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

3229 Washington Ave, St. Louis, MO 63103

Urban Chestnut Brewing Company, with two locations in St. Louis, is an unconventional-minded yet tradition-oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency—a ‘new world meets old world’ brewing approach wherein UCBC contributes to the ‘revolution’ of craft beer with artisanal creations of modern American beers, and pays ‘reverence’ to the heritage of beer with classically-crafted offerings of timeless European beer styles.

**OACHKATZLSCHWOAF:** Style: Märzen/Okttoberfest. OG: 13.5. IBU: 22.0. ABV: 5.4. This “export” style lager, brewed for our annual Oktoberfest celebration, is malty yet well balanced like the bier traditionally served at Oktoberfest in Munich. However, our festbier has a tale/tail of its own—*Oachkatzlschwoaf* translated is “tail of a squirrel”... just a little Bavarian humor. ABV 5.4 %, 22 IBU’s, OG- 13.5 Plato

**STAMMTISCH:** Style: German Pilsener. OG: 13.1. IBU: 35.0. ABV: 5.4.

**ZWICKEL LIGHT:** OG: 7.5. IBU: 7.0. ABV: 4.0. An elevated light beer choice, proudly representing our local heritage. Crisp, refreshing, and only 95 calories.

## VENNTURE BREWING | 811

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

5519 W North Ave., MILWAUKEE, WI 53208

Vennture Brew Co is a Brewery and Coffee Roastery located in Milwaukee, WI and Brookfield, WI. We make all sorts of tasty beverages that slap the buds off of your tongue. Come and treat your inner mouth to a carnival of delight.

**BONILLA MONEY:** Style: New England IPA. ABV: 9.0. Double NEIPA with Sabro, Mosaic, and Strata hops.

**NIGHT CREW - 2025:** Style: American Double/Imperial Stout. ABV: 14.0. Imperial Stout aged in J Henry and La Crosse Distilling Bourbon Barrels.

**NORTH AVE.:** Style: American Pale Ale. ABV: 5.4. Hazy Pale Ale with Mosaic and Strata hops.

**PINEAPPLE LIME TAJIN BRUV:** Style: Berliner Weissbier. ABV: 5.0. German Style, British Name, American Style Berliner Ale with Pineapple, Lime, and Tajin.

## VIKING BREW PUB, LLC | 102

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

211 E Main St., Stoughton, WI 53589

Stoughton's First Brew Pub - Established in 2014. We're Brewing A Nordic Family Tradition!

**BREWBERRY WAVES:** Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.2. Infused with blueberry hibiscus tea this American Wheat Ale is a refreshing grainy, bready wheat beer with subtle blueberry fruitiness.

**MANDT WAGON HAZE:** Style: New England IPA. IBU: 20.0. ABV: 6.0. SRM: 6.0. The 3rd version of our Hazy IPA uses a combination of Bergamot, Tango, Zappa and Zythos hops.

**NORDIC BLONDE:** Style: American Blonde Ale. IBU: 15.0. ABV: 4.8. SRM: 4.0. Light-bodied, crisp, and refreshing. Subtle fruity notes, with balanced flavor profile with a restrained bitterness and a clean, dry finish.

**VÅKEN:** Style: Fruit/Vegetable Beer. ABV: 4.8. Our Nordic Blonde with cold brewed coffee added.

## VINTAGE BREWING COMPANY | 824

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

600 Water St, Sauk City, WI 53583

Avast ye land lubbers! Steady yer sea legs and hobble o'er to our 4 Madison-area pubs fer killer grub, jolly times an' the grandest, most eclectic menu o' house-made brews ye e'er laid eyes on!

**CITRA ZEN:** Style: American Pale Ale. OG: 1.058. IBU: 55.0. ABV: 6.4. Don't be bitter, citizens! Here's a fresh new flavor as American as A.P.A., bursting with blissful Citra and Centennial hops. Rough times? Tougher choices? Raise your glasses, not your voices!

**EARTHBOUND AVIATOR:** Style: Gose. ABV: 5.4. Sour ale brewed with red beets, ginger and mandarin. Collaboration with Garth's Brew Bar!

**GO MAN GO:** Style: Fruit/Vegetable Beer. IBU: 45.0. ABV: 6.6. Mango IPA

**HIBISCUS SAISON:** Style: Saison/Farmhouse Ale. OG: 1.05. IBU: 24.0. ABV: 6.1. Inspired farmhouse ale made with hibiscus flower petals: crisp, dry, champagne-like, pink!

**INTREPID SLOTH:** Style: Experimental. ABV: 7.7. Biere de Garde aged in 2nd turn Port Wine barrels, with sloe berries, birch bark and bergamot.

**KEY LIME WIT:** Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 11.0. ABV: 5.2. Belgian style wheat beer infused with citrus.

**MACH SCHNELL!** Style: German Pilsener. IBU: 32.0. ABV: 5.4. German-style Pilsner.

**RHUBERRY STRAWBARB PIE:** Style: Pastry Sour. ABV: 6.1. Fruited sour with strawberry and rhubarb.

**SAUK NESS MONSTER:** Style: Scotch Ale/Wee Heavy. IBU: 24.0. ABV: 7.7. Our Wee Heavy wields an awesome depth of caramelized malt sweetness, sneaky strength, and a satisfying full-bodied finish. Keep an eye on the river—she's out there somewhere!

**SCAREDY CAT:** Style: Oatmeal Stout. OG: 1.065. IBU: 30.0. ABV: 6.3. Oatmeal stout, GOLD MEDAL at 2024 World Beer Cup.

**SWEET NUTTHINGS:** Style: American Porter. ABV: 7.2. Peanut Butter / chocolate Porter.

**ULFBERHT:** Style: Baltic Porter. ABV: 8.2. Rich and fortifying smoked Baltic Porter.

**WAFFELTOPPER:** Style: Belgian Strong Dark Ale. ABV: 9.8. Decadent Belgian-inspired abbey strong ale aged 18 months in bourbon/ maple syrup barrels from J Henry distillery. Eet Smakelijk!

## WATER STREET BREWERY | 421

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

1101 North Water St, Milwaukee, WI 53202

Milwaukee's original brewpub since 1987 has rebranded as 'The Brewery' but the suburban locations (Delafield, Oak Creek, Grafton, WI.) still carry the moniker Water Street Brewery. All serve the same great brewed on-premises beer. Since 1988 Water Street Brewery has been attending The Great Taste of the Midwest.

**35TH ANNIVERSARY MEAD:** Style: Mead. OG: 1.088. ABV: 8.0. SRM: 4.0. 

Sparkling Mead: Honey + Water + Yeast, brewed in 2021 to celebrate our 35th anniversary in 2022. Now 4 years old.

**BELGIAN WIT:** Style: Witbier. OG: 1.045. IBU: 3.0. ABV: 4.5. SRM: 4.0. Funky light Belgian wheat beer, spiced with coriander and orange peel, and fermented with a Belgian wit strain.

**HAWAII FIVE OH!:** Style: Mixed-Fermentation Sour. OG: 1.054. IBU: 3.0. ABV: 5.5. SRM: 15.0. Kettle sour aged on 'fruit punch' fruits. Pineapple, Passion Fruit, Papaia, Orange and Mango. How'd you like a nice Hawaiian Five-Oh Punch?

**IRISH RED ALE:** Style: Irish Red Ale. OG: 1.058. IBU: 28.0. ABV: 5.5. SRM: 20.0. Red Ale made with Briess Crystal Red malt, UK hops and an Irish Ale yeast.

**MURDOCK WEE HEAVY:** Style: Scotch Ale/Wee Heavy. OG: 1.087. IBU: 30.0. ABV: 8.5. SRM: 23.0. Strong Scotch Ale made with some cherry wood smoked malt. "Brewmaser's Tribute" Series, beers that inspire him. Tribute to Orkney Skull Splitter.

**OLD WORLD OKTOBERFEST:** Style: Märzen/Oktoberfest. OG: 1.056. IBU: 18.0. ABV: 5.5. SRM: 12.0. Copper colored malty German lager.

**PUNCH YOU IN THE IPA:** Style: American IPA. OG: 1.065. IBU: 55.0. ABV: 6.5. SRM: 8.0. Old School 'no coast' IPA. Highly hopped with Chinook and Amarillo hops, some light caramel malt for balance.

## WERK FORCE BREWING | 506

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

14903 South Center Street #107, Plainfield, IL 60544

Brewery and taproom located in Plainfield, IL focusing on a wide array of lagers, west coast IPAs and barrel aged stouts.

**3 YEAR FAMILY RESERVE RYE BARREL AGED SLEEPY BEAR:** Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.0. SRM: 40.0. 3 year Family Reserve Rye B.A. Sleepy Bear—We truly feel this is the gem of this year's Sleepy Bear releases. Our Family Reserve has been sleeping for the past 3 years in Kentucky Peerless rye barrels patiently waiting for it's day to shine. Once extracted from the barrels we rested it on Ghana cacao nibs and Madagascar vanilla. This is truly one incredible beer. The continuous, never ending depth of barrel character lends the perfect backdrop for the rich Sleepy Bear mural. A lot of time and patience went into the creation of this beer and we are proud to bring you our first ever Family Reserve.

**ARCHIVAL RESERVE BARREL AGED SLEEPY BEAR:** Style: American Double/Imperial Stout. IBU: 50.0. ABV: 14.0. SRM: 40.0. Aged for an extraordinary 44 months in a carefully selected blend of W.L. Weller 12 Year wheated bourbon barrels and Kentucky Peerless rye whiskey barrels, this imperial stout has been patiently nurtured into a rich, contemplative expression

of time and craft. Deep, layered notes of dark chocolate, vanillin, and toasted oak saturate each sip, while subtle undertones of rye spice and caramelized sugar add depth and complexity. To balance and elevate this long-aged beauty, we blended in a touch of young Sleepy Bear, enhancing its roundness and drinkability without compromising its bold character. This is a beer built for reflection, celebration, and the love of the barrel.

**CHILLY BIN:** Style: American Pale Lager. OG: 1.05. IBU: 25.0. ABV: 5.0. SRM: 4.0. Dry hopped crushable lager with Nelson Sauvin.

**FIBIPA:** Style: American IPA. IBU: 50.0. ABV: 6.5. SRM: 5.0. A west coast style IPA collaboration brew between Werk Force, Flipside and Flossmoor Station. Massively hopped with Citra, Citra Dynabooast and Idaho 7.

**OL' PILE:** Style: American Adjunct Lager. OG: 1.045. IBU: 10.0. ABV: 4.5. SRM: 3.0. Super crushable American lager. This beer was made for the purpose of drinking while mowing the lawn. A simple American Lager brewed simply with pilsner and rice, this is definitely a beer that makes you want to throw a few back.

**WHATEVER HAPPENED TO SNUFFLEUPAGUS?:** Style: New England IPA. IBU: 50.0. ABV: 7.0. SRM: 5.0. Is it real? Was it ever? Hazy IPA dry hopped with Citra, Belma, Idaho 7 and Sabro. Experience the mystery!

## WHITE OAK BREWING | 207

[www.whiteoak.beer](http://www.whiteoak.beer)

1801 Industrial Park Drive, Normal, IL 61761

White Oak Brewing is a production brewing facility and taproom in Normal, Illinois.

**BEAM ME UP SCOTTY:** Style: New England IPA. OG: 1.052. ABV: 5.5. SRM: 3.0. Guest Artist Joe from Tortuga Design inspired this intergalactic haze. Cryo Mosaic, El Dorado, and Nelson Sauvin hops.

**EXTRA MEDIUM MILD - ON CASK:** Style: English Dark Mild Ale. OG: 1.041. IBU: 15.0. ABV: 4.0. SRM: 17.3. On CASK! English Dark Mild with notes of coffee, chocolate and toffee.

**HOPS ON 66:** Style: American Pale Lager. OG: 1.046. IBU: 20.0. ABV: 5.0. SRM: 2.8. With a bouquet of hops on the aroma, this beer starts with a hint of citrus and finishes with a crackery, crisp bitterness. Idaho 7, Azacca, Centennial.

**RIPPIN' LIPS:** Style: American IPA. OG: 1.042. IBU: 16.0. ABV: 5.0. SRM: 3.0. This session IPA was designed for warm summer days hunting big bass. Hoppy, refreshing, and sessionable. This is the first in our artist series featuring Logan Schmitt.


## WHITE WINTER WINERY/ MEADERY | 220

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


68323 A Lea Street, Iron River, WI 54847



Established 1996. White Winter Winery produces high quality hand crafted meads, cider, and spirits, using locally produced pure Wisconsin honey and fruit. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 150 miles of the cellar. We use what our neighbors produce to make a great product.

**BLACKBERRY KWENCH:** ABV: 6.5.  Sweet and fruity, just like you! Session mead made to drink easy.


**CYSER:** Style: Mead. ABV: 11.5.  Semi-Sweet made with pure Wisconsin honey and fresh apple cider from Erickson Orchard in Bayfield Wisconsin. Excellent with sharp cheeses, pork and spicy foods.

**MEADJITO:** Style: Mead. ABV: 4.5.  A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

**PEACH KWENCH:** Style: Mead. ABV: 6.5.  light Peach and honey, semi-sweet

**SIMA NA:** Style: Non-Alcoholic.   Made from maple sap, honey and lemon. Sap sourced locally from 18 Mile Creek sugar bush about 20 miles from the winery. Light and refreshing and made only once a year in the spring when

the sap is running! We held back one sixtel just to show it off at GT. Get it while you can. Light and refreshing, perfect for a hot summer day!

**STRAWBERRY:** Style: Mead. ABV: 11.5.  A semi-dry mead made in a blush style. Fruity but not overly sweet. Made with fresh strawberries from Erickson Orchard in Bayfield Wisconsin. Pairs well with fresh fruit and cheese.

## WILD STATE CIDER | 711

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


2515 West Superior Street, Duluth, MN 55806


Wild State Cider was founded in 2019 in Duluth MN by friends who believe "natural" actually means something, and that cider is better without added sugar, artificial flavors, concentrates, or other weird stuff.

What makes us special is our commitment to the ingredients and process that keep cider tasting like... cider.

Gluten-free. Vegan.


**HAZY MANGO:** Style: Cider. ABV: 5.8.  Tropical, Juicy, Unfiltered.

**HAZY PINK PINEAPPLE:** Style: Cider. ABV: 5.8.  Fresh pineapple and dragon fruit combine to make this incredible, unfiltered, bright pink amazing-ness!

**HAZY PRICKLY PEAR:** Style: Cider. ABV: 5.4.  Made with cactus fruit!

Sessionable and tart with a balance of tropical passion fruit.

**IMPERIAL HAZY HONEYCRISP:** Style: Cider. ABV: 8.0.  Bright, bold apple with notes of honey

**WATERMELON:** ABV: 5.0.  Bold and fresh balanced with lime, prickly pears, and a touch of sea salt.

## WISCONSIN DELLS BREWING CO. | 705

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

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

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

Stop in for a sample, stay for a pint and take home a Dells Brewing Co. can, bottle or growler!

**BARLEYWINE:** Style: English Barleywine. ABV: 11.5.

**BLUEBERRY LEMON HAZE FOR DAZE:** ABV: 6.5.

**COTTON CANDY SODA:** Style: Non-Alcoholic.  Not beer! Soda Pop

**OCTOBERFEST:** Style: Märzen/Okttoberfest. ABV: 5.0. A rustic American red ale made with caramel malt for a sweet, malty finish.

**PILSNER:** Style: German Pilsener. IBU: 35.0. ABV: 5.0.

**STRAWBERRY LEMON-ALE:** Style: Fruit/Vegetable Beer. ABV: 5.0. This blonde ale has flavors of strawberry and lemon, perfect for hot summer days and nights. It pairs well with coconut shrimp and Caesar salad or try it with a piece of strawberry topped cheesecake!

## WORKING DRAFT BEER COMPANY | 302

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

1129 E Wilson St, Madison, WI 53703

We love how craft beer brings people together and invites us to think about what we drink. We started Working Draft Beer Company to create



community, to celebrate the process of brewing and art, and to work draft by draft toward beers that delight.

**ABOVE GROUND POOL:** Style: Light Lager. OG: 8.0. IBU: 15.0. ABV: 3.5. SRM: 2.0.

This hybrid between American and German-Style Light Lager is crisp, clean, and supremely refreshing. Ample additions of corn in the mash speak to the American brewing tradition, while heirloom European pilsner malt and a cold and slow fermentation / maturation brings German influence to this masterfully drinkable lager. Low brow meets high brow in this ultimate grilling and chilling beer.

**BOLD FONT ALL CAPS:** Style: New England IPA. OG: 15.0. IBU: 30.0. ABV: 6.3.

SRM: 1.0. Hazy IPA brewed with Pilsner malt and flaked oats for a very pale but soft malt base. Hopped with Citra, SImcoe, El Dorado and Sabro hops for notes of pineapple, peach ring, coconut and passionfruit.

**BLUE PLUME:** OG: 11.7. IBU: 20.0. ABV: 5.0. SRM: 2.0. Smoked Pale Lager brewed with Wild Rice and Cherry wood smoked barley for a nutty/blueberry character with a mild and pleasant fruity smoke character. Hallertau Mittlefruh provide an herbal balance to the unique malty nuance.

**CLOSE ENOUGH TO PERFECT: OOPS ALL MOSAIC!!:** Style: American Double/Imperial IPA. OG: 18.5. IBU: 50.0. ABV: 8.5. SRM: 2.0. We took our West Coast-Style DIPA and stripped everything but the Mosaic out of the hop bill. Dry and lean malt base with big notes of passion fruit, blueberries and all the dank tropical fruits.

**HINDSIGHT:** Style: German Pilsener. OG: 10.8. IBU: 28.0. ABV: 4.8. SRM: 2.0.

Brewed using Floor Malted Pilsner malt and German grown Tettnang and Hallertau Mittlefruh hops, this Pils is light, clean and crisp yet packed with bready, spicy and herbal notes from authentic European ingredients and a cold and slow lagering process.

**KELLER STACKENBLOCHEN:** Style: Märzen/Okttoberfest. OG: 13.5. IBU: 25.0.

ABV: 5.8. SRM: 17.0. Our Märzen-Style Oktoberfest lager unfiltered and pulled directly from the lagering tank.

**POCKET BRAT:** Style: Rauchbier. OG: 19.75. IBU: 35.0. ABV: 8.1. SRM: 6.0. Smoked Blonde Doppelbock brewed with Beechwood Smoked Malt and Floor Malted Bohemian Pilsner malt. Double decocted to extract all the malt goodness. Hopped with Hallertau Mittlefruh for an herbal spicy balance. Fermented cold and slow then transferred to a secondary lagering vessel where it was krausened with wort from Blue Plume. The result is a pleasantly smoky and rich pale lager beer.

**PRIMO PIVO:** Style: Czech Pilsener. OG: 14.0. IBU: 45.0. ABV: 5.2. SRM: 7.0. Our 7th Anniversary Lager is a 14°P Czech-Style Pale Lager. Brewed exclusively with Floor Malted Bohemian Pilsner Malt and Czech Sladek hops. Decoction mashed for added malt depth and complexity. Fermented and lagered with our house Czech Lager yeast cold and slow over the course of 9 weeks to ensure maximum smoothness and drinkability. The result is a rich and malty pale lager with a spicy, herbal and slightly fruity hop character with a pleasant balancing bitterness.

**PULP CULTURE:** Style: New England IPA. OG: 17.0. IBU: 30.0. ABV: 6.3. SRM: 6.0.

Our flagship hazy IPA. Sultana, Mosaic, Amarillo and Enigma hops bring notes of pineapple, resinous pine, and dank tropical fruits.

**TO THOSE WHO WAIT:** Style: Czech Pilsener. OG: 12.0. IBU: 35.0. ABV: 4.4.

SRM: 5.0. Our flagship Lager. A celebration of traditional Czech ingredients and techniques. Saaz hops lend a spicy and floral bouquet, perfectly balancing out this crisp and refreshing lager.

**WICE LAHGUR:** Style: American Pale Lager. OG: 12.0. IBU: 25.0. ABV: 5.0.

SRM: 2.0. Brewed in collaboration with Cellar West Artisan Ales out of Lafayette, CO. Wheat and Wild Rice lager kettle hopped with French Strisselspalt and lightly dry hopped with Amarillo hops. Notes of blueberry, orange and pink peppercorns in a pale and refreshing lager.

## YOUNG BLOOD BEER CO. | 223

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

112 King St., Madison, WI 53703

Madison Brewery Offering Great Craft Beer With Dank And Drippy Vibes

**BLOW TREEZ:** Style: New England IPA. ABV: 6.5. Collab with Hop Butcher-Hazy IPA with Mosaic, Mosaic Cryo and Blue Dream Terpenes

**GUAYABERA SUMMER:** Style: Light Lager. ABV: 5.0. Honey Lager with Honey and Chamomile.

**HOLD THEM TIGHT:** Style: Mixed-Fermentation Sour. ABV: 8.5. Collab with 1840–J. Henry Bourbon Barrel Aged Whiskey Old Fashioned Sour with Sweet Cherry, Cara Cara Orange and Bitters

**JACKALOPE MATING SEASON:** Style: Mixed-Fermentation Sour. ABV: 7.5. Collab with Venture Brewing–Mezcal Cocktail Inspired Sour with Smoked Malt, Pineapple, Pomegranate and Key Lime

**MAPLE BOURBON BARREL STOUT:** Style: American Double/Imperial Stout. ABV: 12.2. Imperial Stout rested in a Bourbon Barrel that previously aged Maple Syrup

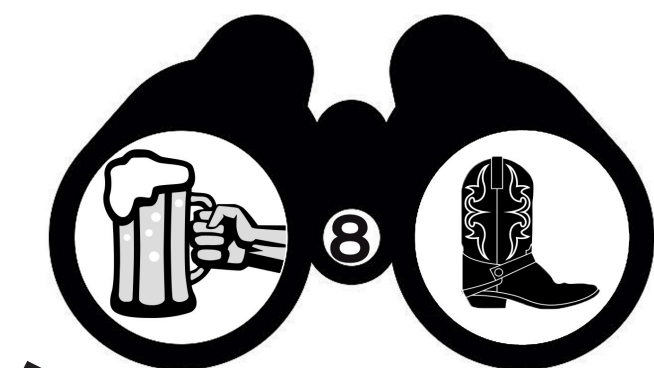
**MR. DEVIL'S LETTUCE:** Style: American IPA. ABV: 7.0. West Coast IPA dry hopped with Krush, Citra Lupo and Amarillo.

**MY MIND BRAINS AREN'T WORKING:** Style: New England IPA. ABV: 8.0. Hazy Double IPA dry hopped with Belma and Pacifica.

**PURPLE DRINK:** Style: Mixed-Fermentation Sour. ABV: 8.0. Tropical Sour with Blackberry and Concord Grape.

**SHE CAME DOWN IN A BUBBLE, DOUG!:** Style: Mixed-Fermentation Sour. ABV: 6.5. Tropical Sour with Strawberry and Kiwi.

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for brewer autographs...*



# Official MHTG GT25 Scavenger Hunt

Others are mere imitations

**INSTRUCTIONS:** *INSIDE THE FESTIVAL ONLY,*  
try to find all the items below.

Send your photos (labeled with categories) to:  
**hunt@greataste.org** by 6:00 P.M. on Aug. 10.

Swag for the top 3 entries. Have fun, get weird!

- |   |   |
|---|---|
| <input type="checkbox"/> MELODICA BEING PLAYED  | <input type="checkbox"/> "DENTED CANS ARE 1/2 PRICE"        |
| <input type="checkbox"/> RECREATE THE GT LOGO WITH A GREAT TASTE STAFF CZAR HOLDING A GLASS VIA OUT STRETCHED ARM (+1 BONUS IF THEY'RE WEARING A TIE) | <input type="checkbox"/> SHORTS WITH COWBOY BOOTS           |
| <input type="checkbox"/> SIX PEOPLE JUMPING   | <input type="checkbox"/> PB&J                               |
| <input type="checkbox"/> A SELFIE WITH A SOLO MUSICIAN  | <input type="checkbox"/> LANDJAEGER IN A TASTING GLASS      |
| <input type="checkbox"/> ROOKIE BOOTH STAFF   | <input type="checkbox"/> NAUGHTY TATTOO                     |
| <input type="checkbox"/> OLD GREAT TASTE LOGO   | <input type="checkbox"/> GLITTERY                           |
| <input type="checkbox"/> COLABORATION STATION STAFF   | <input type="checkbox"/> GT LOGO WITH CAPITOL IN BACKGROUND |
| <input type="checkbox"/> SUPERMAN LOGO  | <input type="checkbox"/> SOMETHING BROKEN                   |
| <input type="checkbox"/> A LIVING, NON-HUMAN CREATURE   | <input type="checkbox"/> FLAMINGO                           |
| <input type="checkbox"/> DUFFMAN  | <input type="checkbox"/> SWORD                              |
| <input type="checkbox"/> THE WORD "MONSTER"   | <input type="checkbox"/> DUNGEONS & DRAGONS                 |
| <input type="checkbox"/> ARM CURLS WITH 2 BACON ON A STICK (+1 BONUS IF FRED S. IS ALSO IN THE PHOTO)   | <input type="checkbox"/> SOMETHING SUPER WEIRD              |
|   | <input type="checkbox"/> THE FEST MEISTER                   |
|   | <input type="checkbox"/> BAND LOGO                          |



**SIP.  
SAVOR.  
REPEAT.**

**OCT. 17  
CRAFT  
BEER  
WALK**



**OCT. 18  
FALL TAP  
TAKEOVER**

**OCTOBER 17 & 18, 2025**

Whether you are a beginner, a beer aficionado, or just someone who loves a tasty beverage, you are going to love these two brewtastic events held in downtown Wisconsin Dells.

Tickets on sale now!

**11<sup>TH</sup> ANNUAL CRAFT BEER WALK  
FRIDAY, OCTOBER 17, 2025  
5pm – 9pm**

Get a taste of what craft brewing is all about with a huge selection of artisan brews at participating establishments throughout downtown Wisconsin Dells.

**Tickets: \$35,  
Week of (10/13 – 10/17): \$45**

*Insider Tip: Your ticket also gets you a commemorative glass and tasty food and beer specials!*

**26<sup>TH</sup> ANNUAL FALL TAP TAKEOVER  
SATURDAY, OCTOBER 18, 2025**

Featuring over 60 craft breweries along with live entertainment.

**VIP Tickets: \$85**

*(Advance only)*

*600 VIP Tickets Available!*

**11:30am – 5pm**

**General Admission Tickets: \$65,  
Week of (10/13 – 10/18): \$75  
1pm – 5pm**

**To purchase tickets, visit [wisdells.com/DOT](http://wisdells.com/DOT)**

**Madison's Locally-Owned Homebrew Shop**



**1919 Monroe St.  
Madison, WI 53711  
wineandhop.com**

**FREE Pick Up at *Working Draft***

**20% OFF  
one item**

(some restrictions apply)

**WD Working  
Draft BEER**

# OKTOBERFEST

**SEPT.  
12-14**

- 16 WDBC German Beers on Tap
- Authentic German Food
- Hammerschlagen, Polka, & More!



**1129 E. Wilson Street, Madison, WI**